

WITHLADO.COM

EST 2026

LADO

GATHER BEAUTIFULLY

STAY BY OUR SIDE
@GATHERWITHLADO



A wedding is one of those rare moments when everyone you love comes together in one place.

At Lado, we believe that something meaningful deserves to be experienced with intention.

Because the most beautiful celebrations aren't simply seen.
They're *felt*.

WEDDING MENU

starting at **95** /*guest*

YOUR WEDDING EXPERIENCE

The experience includes two savory bites, two main selections, three accompaniments, one salad, Focaccia de la Casa, one dessert, two beverage selections, buffet-style service, and up to six hours of on-site service.

SERVICE STYLE

Included staffing is based on buffet-style service. Plated dinner service is available upon request and is custom quoted based on guest count, menu, venue, staffing, and equipment needs.

DIETARY ACCOMMODATIONS

Vegetarian, vegan, gluten-conscious, and allergy-sensitive accommodations are available with advance notice.

A 50-guest minimum applies to all wedding catering packages.

*Savory
Bites*

SAVORY BITES

Selections priced at \$7 or less are included. Premium selections carry the per-guest upgrades noted below.

SELECT TWO

Tropical Grove | Included

mango · pineapple · cucumber · basil

Mango and pineapple with crisp cucumber, sweet red pepper, pickled red onion, fresh basil, lemon, and honey.

Fire & Fruit | +1

chicken · pineapple · latin spices

Latin-spiced chicken chargrilled with caramelized pineapple.

Ember Bites | +3

picanha · golden potato · house herbs

Chargrilled picanha and golden potatoes finished with our house blend of fragrant herbs and warm spices.

Summer Bloom | Included

watermelon · cucumber · feta · mint

Watermelon and cucumber layered with crumbled feta, fresh mint, and balsamic glaze.

Avocado Crisp | Included

avocado · sweet corn · pickled onion · citrus

A crisp corn tostada layered with avocado, charred sweet corn, pickled red onion, fresh herbs, and citrus.

Tostón Dorado | Included

tostón · pulled chicken or roasted pork · avocado

Hand-pressed tostones topped with your choice of protein, finished with citrus-avocado crema and fresh herbs. Add garlic-herb shrimp +2 per guest.

Honey Smoke | Included

beef albóndiga · honey · chipotle

Beef albóndigas simmered in our smoked honey chipotle sauce with chile and honey.

Garden Flame | Included

zucchini · bell pepper · red onion · herbs

Zucchini, bell pepper, and red onion brushed with extra virgin olive oil and herbs, then chargrilled.

Erepa Rústica | Included

corn erepa · artisanal cheese

Hand-griddled corn erepas filled with melted artisanal cheese. Add slow-pulled protein +\$2 per guest.

Coastal Glow | +4

halibut · citrus · cilantro · plantain

Halibut cured in fresh citrus with red onion, cilantro, and chile, finished with a crisp plantain strip. Vegetarian option available.

Rubí | Included

beet hummus · falafel · tzatziki · pita

Beet-infused hummus layered over toasted pita with a mini falafel and house tzatziki, finished with extra virgin olive oil and fresh herbs.

Golden Biscuit | Included

chicken · biscuit · honey butter

Seasoned chicken tucked into a warm miniature biscuit and finished with whipped honey butter.

Hand-Folded Empanadas | Included

golden pastry · savory fillings

Hand-folded empanadas filled and fried until golden. Cheese and chicken are included; carne mechada is +\$2 per guest.

Maracuyá Coast | +1

coconut shrimp · passion fruit · ají

Coconut-crusted shrimp finished with passion fruit and ají.

Feta Bloom | Included

whipped feta · fig · pistachio · thyme

A crisp tartlet filled with whipped feta and layered with fig, pistachio, fresh thyme, and a touch of honey.

*The Main
Table*


LADO



THE MAIN TABLE

Select two main selections, three accompaniments, one salad, and Focaccia de la Casa.

SELECT TWO

FROM THE LAND

Sevilla-Style Chicken | Included

chicken · garlic · herbs · Spanish spices

Herb-marinated chicken seasoned with garlic, fresh herbs, and warm Spanish spices.

Roasted Pork | Included

slow-roasted pork · fresh herbs · natural jus

Pork slowly roasted until tender and finished with fresh herbs and its natural juices.

Sea-Salt Picanha | +6

picanha · sea salt · chimichurri

Picanha seasoned simply with sea salt and served with our house chimichurri.

Asado Negro | +4

Venezuelan braised beef · caramelized sauce

Beef slowly braised in the Venezuelan tradition and finished in its savory-sweet caramelized sauce.

Cast-Iron Beef Tenderloin | +12

beef tenderloin · European butter · sea salt · cracked pepper

Beef tenderloin seared in cast iron with European butter, sea salt, and cracked pepper.

Pomegranate Herb Lamb | +9

lamb · garlic · rosemary · pomegranate · herbs

Slow-roasted lamb with garlic, rosemary, Mediterranean herbs, and pomegranate jus.

FROM THE SEA

Reposado Garlic Shrimp | +7

shrimp · garlic · fresh herbs · reposado tequila

Shrimp sautéed with garlic, fresh herbs, and reposado tequila.

Wild-Caught Salmon | +7

salmon · lemon · garlic · herbs

Wild-caught salmon prepared with fresh lemon, garlic, and herbs.

Mediterranean Branzino | +12

branzino · lemon · extra virgin olive oil · herbs

Branzino prepared with lemon, extra virgin olive oil, and Mediterranean herbs.

FROM THE GARDEN

Eggplant al Forno | Included

eggplant · tomato · mozzarella · parmesan · basil

Roasted eggplant layered with slow-cooked tomato, mozzarella, parmesan, and fresh basil, then finished in the oven.

Roasted Cauliflower Steak | Included

cauliflower · tahini · pomegranate · pistachio · herbs

Thick-cut cauliflower roasted until caramelized and served over tahini with pomegranate, pistachio, and fresh herbs.

When two upgraded main selections are chosen, both per-guest upgrades apply.



*Accompaniments &
Salads*



ACCOMPANIMENTS

SELECT THREE

Levant Rice

rice · toasted fideos · shaved almonds · raisins · mint

Rice folded with toasted fideos, shaved almonds, raisins, and fresh mint.

Mediterranean Lemon-Herb Potatoes

golden potato · lemon · olive oil · herbs

Golden potatoes roasted with lemon, extra virgin olive oil, and Mediterranean herbs.

Herb-Roasted Sweet Potatoes

sweet potato · olive oil · fresh herbs

Sweet potatoes roasted with extra virgin olive oil and fresh herbs.

Charred Broccolini

broccolini · garlic · extra virgin olive oil

Broccolini charred with garlic and extra virgin olive oil.

Roasted Seasonal Vegetables

seasonal vegetables · olive oil · herbs

A rotating selection of seasonal vegetables roasted with extra virgin olive oil and fresh herbs.

Charred Carrots & Labneh

baby carrots · labneh · pistachio · pomegranate

Charred baby carrots served over labneh and finished with pistachio, pomegranate, extra virgin olive oil, and fresh herbs.

Crispy Yuca

yuca · sea salt · fresh herbs

Yuca fried on-site until crisp and finished with sea salt and fresh herbs. Available only when on-site finishing is possible.

Sweet Plantains

ripe plantain · caramelized edges

Ripe plantains cooked until tender with naturally caramelized edges.

SALADS

SELECT ONE

Greek

cucumber · tomato · red onion · feta · olives

Cucumber, tomato, red onion, feta, and olives with extra virgin olive oil, lemon, oregano, and fresh herbs.

Terra

mixed greens · tomato · cucumber · avocado · citrus

Crisp greens with tomato, cucumber, avocado, seasonal vegetables, and our house citrus dressing.

Estación

seasonal greens · fruit · toasted nuts · artisan cheese

A rotating salad inspired by what is fresh and in season, paired with fruit, toasted nuts, artisan cheese, and a complementary house dressing.



*Bread &
Sweet Finish*

SWEET FINISH

SELECT ONE

Dark Cherry Cheesecake | Included

cheesecake · dark cherry · buttery crumb

Petite cheesecake bites layered with dark cherry and finished with a buttery crumb.

Citrus Brûlée | +2

lemon custard · caramelized sugar · lemon shell

Silky lemon custard set inside a natural lemon shell and finished with a thin caramelized sugar crust.

Passion Pavlova | +1

meringue · passion fruit · cream

Crisp meringue with a soft center, layered with passion fruit and a light cream finish.

Caramel Quesillo | Included

Venezuelan custard · caramel

Petite Venezuelan quesillo with a silky custard center and deep caramel finish.

Coconut Rum Tres Leches | Included

coconut · rum · tres leches

Tender tres leches bites infused with coconut and a subtle touch of rum, finished with coconut.

BREAD

Included.

Focaccia de la Casa

focaccia · rosemary · roasted garlic · smoked paprika · Manchego

House focaccia brushed with roasted garlic and smoked-paprika extra virgin olive oil, finished with rosemary and flaky sea salt. Served with whipped Manchego butter.

A still life photograph of a beverage table. In the center, two tall glasses filled with ice and liquid stand on a wooden surface. The glass on the left contains a dark, amber-colored liquid, while the one on the right contains a lighter, yellowish liquid. Both are garnished with lemon slices. In the foreground, a dark plate holds two pieces of roasted chicken, garnished with fresh herbs and small red berries. To the left, a large, textured, light-colored object, possibly a vase or a piece of art, is partially visible. The background is dark and out of focus.

*Beverage
Table*

Beverage Table

Select two. Beverage dispensers, ice, and premium disposable cups are included.

BEVERAGES

Fresh Infused Water

Sweet Tea

Unsweetened Tea

Classic Lemonade

Passion Fruit Lemonade

LADO ZERO-PROOF BAR | +6 PER GUEST

Choose two signature mocktails. Includes beverage presentation, ice, garnishes, and appropriate serviceware.

Maracuyá Spritz

passion fruit, lime, sparkling water, mint

Guava Rosemary Fizz

guava, citrus, rosemary, sparkling water

Cucumber Mint Cooler

cucumber, lime, mint, sparkling water

Hibiscus Citrus

hibiscus, orange, lime, sparkling water

A waiter in a white shirt is shown from the side, holding three white plates of food. The plates contain a mix of green leafy vegetables, cherry tomatoes, and other ingredients. The waiter's hands are visible at the bottom, holding the plates. The background is dark and out of focus, with a vertical light source on the left. The text "Service & Hospitality" is overlaid in the center in a white, elegant script font.

*Service &
Hospitality*

SERVICE & HOSPITALITY

BUFFET STAFFING

1 Event Captain + 2 Service Team Members for up to 50 guests. One additional Service Team Member is added for every additional 25 guests. This staffing model is based on buffet-style service.

SERVICE TIME

Up to 6 hours of on-site service, including food-service setup, guest service, buffet maintenance, and breakdown.

ADDITIONAL SERVICE TIME

Event Captain: \$55/hour. Service Team Member: \$40/hour. Additional labor is billed in one-hour increments.

PLATED SERVICE

Available upon request and custom quoted. Plated service requires additional culinary and service staffing, equipment, and venue coordination.

TABLETOP & RENTALS

China, glassware, traditional flatware, linens, chargers, and specialty tabletop pieces may be arranged upon request and custom quoted.

INCLUDED SERVICEWARE AND EQUIPMENT

- Premium disposable dinner plates
- Premium disposable flatware
- Linen-feel dinner napkins
- Cocktail napkins
- Premium disposable beverage cups
- Serving utensils
- Chafing dishes and service equipment
- Buffet setup, styling, maintenance, and breakdown

*The Picanha
Experience*

THE PICANHA EXPERIENCE

15 /*guest*

Whole picanha chargrilled and carved to order by a Lado chef, finished with sea salt and served with house chimichurri and roasted garlic jus. Includes chef attendant and carving-station setup.

The Picanha Experience replaces Sea-Salt Picanha when selected as one of the two Main Table choices. Adding it as a third protein or separate station is custom quoted.

EVENT DETAILS

18% Event Service Charge. Applied to all full-service wedding events. It supports event coordination, culinary production, staffing logistics, equipment handling, setup, service, and breakdown. It is not gratuity.

Additional Charges. We quote delivery, applicable taxes, venue-specific requirements, additional rentals, and service beyond the included six hours separately.



No two love stories are the same, and we believe no two celebrations should be either.

Our menus are a starting point, not a limitation.

We welcome special requests, personal touches, and custom experiences that reflect your tastes, traditions, and the vision you have for your day.

Custom experiences are available upon inquiry and subject to a personalized proposal.



events@withlado.com
@gatherwithlado