

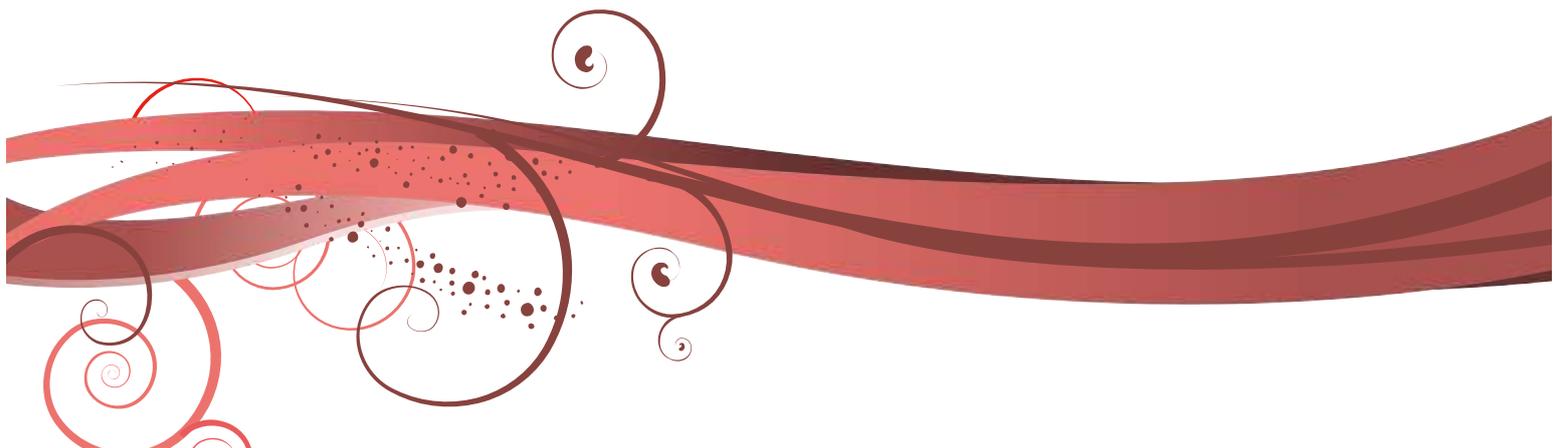


MESA DE TEMPORADA
CATERING

COMPANY

COMPANY COCKTAIL RECEPTIONS

A great way to end or break up a hard day's work. There are many moments when a Cocktail Reception is the ideal way to celebrate an important event for your company and surprise your clients. From training courses to awards ceremonies and, of course, meetings of all kinds, our "Cocktails" adapt perfectly to the needs of the occasion.





Cocktail Reception

“Meeting / Lunch with clients”

(12 savoury appetisers + 2 desserts)

Drinks

Soft drinks, beer and non-alcoholic beer
Mineral water
White wine: Rueda Verdejo
Red Wine: Viña Eizaga Rioja Crianza

Cold appetisers

Salmorejo shooter (*)
Acorn-fed ibérico ham with breadsticks
Parmesan lollipop
Foie mi cuit and caramelised onion canapés
Cherry tomato, mozzarella and basil skewers
Rigatone with pesto and ricotta
King prawn, apple and honey vinaigrette skewers
Salmon skewer with soy and sesame

Hot appetisers

Mini ibérico ham croquettes
Mini vol-au-vents with Emmental and sweetcorn
Vietnamese rolls with Thai sauce
Mini hamburgers 100% beef with cheese and rocket

Dessert

Seasonal fruit skewers
Yoghurt mousse shooters with mango coulis

Price per person: €30
(Price for 30 guests or more)

From 20 to 30 guests: €35
From 15 to 20 guests inclusive: €40
Minimum number of guests 15
Duration of Service: 2 hours
Waiter service provided

Possibility of adding a mini main dish to the Cocktail Reception: €5
per person

(*) Or other cold soup to choose: gazpacho, vichyssoise (cold potato and leek), cold melon and mint, cold tomato and basil



Cocktail Reception "VIP Clients" (14 savoury appetisers + 2 desserts)

Drinks

Soft drinks, beer and non-alcoholic beer
White wine: Rueda Verdejo
Red Wine: Viña Eizaga Rioja Crianza

Cold appetisers

Curried pumpkin and apple soup (*)
Apple crisp with foie
Acorn-fed ibérico ham with breadsticks
Cheeseboards (Manchego, Emmental, Brie, etc.) with crackers, walnuts and grapes
Cherry tomato, mozzarella and basil skewers
Curried king prawn shooters
Octopus chips with aioli
Salmon tartare with spring onion, gherkin and capers

Hot appetisers

Porcini croquettes
Mini Emmental and roast cherry tomato tart
Black pudding parcels with apple sauce
Satay chicken skewers
Mini hamburgers 100% beef with truffle
Spoon of ratatouille with quail's egg

Dessert

Selection of sweets
Mini macaroons

Price per person: €35
(Price for 30 guests or more)

From 20 to 30 guests: €40
From 15 to 20 guests inclusive: € 45
Minimum number of guests 15
Duration of Service: 2 hours
Waiter service provided

Possibility of adding a mini main dish to the Cocktail Reception

(*) Or other cold or hot soup to choose: cream of potato and truffle, cream of leek, cream of asparagus

Cocktail Reception

“Special Company Celebrations”

(15 savoury appetisers + 2 desserts)

Drinks

Soft drinks, beer and non-alcoholic beer
White wine: Rueda Verdejo
Red wine: Rioja Crianza

Cold appetisers

Acorn-fed ibérico ham with breadsticks
Cured pork loin with Jerez breadsticks
Creamed potato with truffle oil (*)
Foie mousse with Pedro Ximenez reduction
King prawn and melon skewers
Salmon skewer with soy and sesame
Octopus chips with aioli
Roast beef rolls with stir fired vegetables

Hot appetisers

Porcini croquettes
Mini Emmental and roast cherry tomato tart
Mini quiche Lorraine
Villeroy quail drumsticks
Mini pizzas with blue cheese and caramelized red pepper
Spoon of red tuna tataki
Beef fillet skewers with grilled apple

Dessert

Red berry skewers
Mini brownies

Price per person: €40
(Price for 30 guests or more)

From 20 to 30 guests: €42.50
From 15 to 20 guests inclusive: €45
Minimum number of guests 15
Duration of Service: 2 hours
Waiter service provided

Possibility of adding a mini main dish to the Cocktail Reception

(*) Or other hot soup to choose: curried pumpkin and apple cream of leek, cream of asparagus

Services included:

- Cocktail Reception: food and drink based on the option chosen
- Glassware and crockery necessary for serving Cocktail Reception
- Preparation, assembly and collection service
- Kitchen personnel necessary

Extra services:

- Additional mini main dish (seafood rice, paella, pork or beef cheeks with wild mushrooms) €5 per person, for more than 40 guests ask for prices
- Waiter service in Madrid city 3 hours: €90 per service For waiter service outside Madrid, ask for prices
- Extra hour for waiter €25 per person per hour.
- Cava service: €3.50 each
- White or red wine other than that indicated: check prices
- Thermos coffee service + crockery: €3.50 per person (minimum 10 persons)
- Nespresso service with crockery: €4 per person (minimum 10 guests)
- Free bar (premium brands): €10 per person per hour. For third hour or more ask for prices.
- Ham carver service (with or without ham): see prices
- High cocktail tables with white or black tablecloth: €50 each
- Round and rectangular tables: €20 - 30 each depending on numbers.
- White cotton tablecloth: €20 each
- Rustic plain linen tablecloth: €22 each
- Rustic patterned linen tablecloth: €25 each
- Chairs: ask us for models and prices
- Table decorations
- Transport outside Madrid city, see prices based on km

Contract Terms:

- Minimum notice 7 days
- The number of guests must be confirmed 3 days in advance
- Where assembly or collection is required a day in advance or a day later, this will be charged separately
- For cancellations with less than 3 days' notice the 50% booking deposit will be charged.
- Cancellation by telephone and/or email with confirmation in response. Cancellations by voice mail are not accepted.
- When booking the date, an advance payment of 50% of the order will be paid.
- Prices excluding VAT.
- Payment methods: bank transfer, VISA, Mastercard and American Express

We recommend that you request a tailored quote in each case.

Prices and conditions valid from 1 November 2017. This rate overrides all previous Company Cocktail Reception rates.