



TeatroGoya®  
c a t e r i n g



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Gastronomy is a very important piece of the culture of humanity. Today it has become the perfect instrument to give full meaning to any type of meeting regardless of its nature, to achieve a satisfactory experience in all areas.

TeatroGoya has fused in its DNA to create unforgettable experiences based on the quality of the human team that develops its work and in the sequences that occur in each and every one of the events that take place in our facilities.

One of the sequences that we want to enrich is precisely related to the gastronomic culture and the experiences that can be felt through it. With the same affection we have always offered to our clients, we introduced you to our TeatroGoya Catering.

Our catering project is based on two basic and fundamental pillars for us: the quality of the products we used and the respect for the tradition of our culinary culture. With seriousness and affection as our only working arguments, we are pleased to share with you our gastronomic offer.

We want your time with us to be better than you have ever imagined. We will make sure to offer you an advisory service to design and shape, if necessary, all the concerns, suggestions and dreams that you may have.

Together we will make gastronomy continue to be a fundamental and unforgettable part of your events with us.





Click on each item to go to the specific page.

COFFEEBREAK	7
SPANISHWINE	15
COCKTAILMENU	19
EXTRADISHES	25
FINGERBUFFET	26
SEATEDMENU	31
MORESERVICES	38
FOODSTATIONS	42
OPENBAR	52
SHOWCOOKING	56
SUSTAINABLEMENU	64
TERMS&CONDITIONS	<a href="#">70</a>
CONTACT	<a href="#">72</a>





# COFFEE BREAK

## **Quality sets us apart**

We know the importance of a freshly brewed coffee and the need for breakfast for an intense day. That's why in our coffee breaks you will only find freshly brewed products.

We help you start the day in a good mood. Let us conquer you with our sweet and savory products.



# WELCOME**COFFEE**

6.00 € | PAX

 20-30'

*It can only be purchased at the beginning of the event and together with another service.*

COFFEE, INSTANT COCOA & HERBAL TEAS  
TAKE AWAY

WATER

TEA BISCUITS

# BASIC**COFFEE**

7.90 € | PAX

 20-30'

*It can only be purchased combined with another service.*

COFFEE, COCOA & HERBAL TEAS

WATER

MINI PASTRIES SELECTION (2 PZS | PAX)

CHOCOLATE BAR



Mini Pastries Selection

# COFFEE**BREAK**

9.90 € | PAX

 30-45'

COFFEE, INSTANT COCOA & HERBAL TEAS

FRESH JUICE

WATER

MINI CIAPATTAS  
(HAM AND TOMATO OR VEGGIE)

MINI PASTRIES SELECTION  
(2 PZS | PAX)

CHOCOLATE BAR

# SPANISH**COFFEE**

17.50 € | PAX

 30-45'

COFFEE, INSTANT COCOA & HERBAL TEAS

FRESH JUICE

WATER

CHURROS

SPANISH OMELET TOAST  
WITH KIMCHIE MAYO

GLASS BREAD WITH IBERIAN HAM,  
TOMATO AND OLIVE OIL

FRESH FRUIT

CHOCOLATE BAR

# FRENCHCOFFEE


19.50 € | PAX

 30-45'

- COFFEE, INSTANT COCOA & HERBAL TEAS
- FRESH JUICE
- WATER
- LEEK AND BACON QUICHE
- TAPENADE AND CONTÉ CHEESE BRIOCHE
- MACARONS
- MINI BUTTER CROISSANTS
- CHOCOLATE BAR

# AFTERNOONCOFFEE

6.90 € | PAX

 15-30'

- It can only be purchased combined with another service.*
- COFFEE, COCOA & HERBAL TEAS
  - WATER
  - SPONGE CAKE
  - TEA BUISCUITS
  - CHOCOLATE BAR

# DETOXCOFFEE

18.50 € | PAX

 20-30'

- COFFEE, COCOA & HERBAL TEAS
- FRESH DETOX JUICE
- WATER
- FRUITS CUP
- SPELLED BREAD TOAST, GUACAMOLE AND ROASTED ZUCCHINI
- YOGURT AND CEREALS
- CHOCOLATE BAR



Churros with Chocolate

# BREAKFASTWITHSTATIONS

26.90 € | PAX  45-60'

COFFEE, INSTANT COCOA & HERBAL TEAS  
WATER

SWEET STATION

- MINI CROISSANTS
- MINI PAINS AU CHOCOLAT
- ROLLS
- MACARONS
- DONUTS
- SPONGE CAKE
- MINI MUFFINS
- MINI CHURROS

HEALTHY STATION

- YOGURT
- SEASONAL FRUIT
- FRESH JUICES

SALTY STATION

- COCA ("MEDITERRANEAN BREAD")  
WITH IBÉRICOS (CHARCUTERIE)
- MINI HAM AND CHEESE SANDWICHES
- SALMON AND BEARNAISE TOAST
- SPANISH OMELETTE



Healthy & Sweet Station





# SPANISH WINE

Perfect for the beginning or the end of an event. Ideal for product presentations and conferences.

It consists of a light snack served on a tray. You will be delighted by small tapas, although the center of this service is the wine, with Spanish denomination of origin.



SPANISHWINE SHORT VERSION

20.00 € | PAX 20-30'

Spanish Wine Cocktail does not substitute a complete meal.  
Morning service: until ›1:00 p.m.  
Afternoon service: until › 08:00 p.m.

NATIONAL CHEESE SELECTION STATION  
IBERIAN CHARCUTERIE SELECTION

SPANISH OMELET TOAST  
COCIDO (SPANISH STEW) CROQUETTE

SPANISHWINE

25.90 € | PAX 45-60'

Spanish Wine Cocktail does not substitute a complete meal.  
Morning service: until ›1:00 p.m.  
Afternoon service: until › 08:00 p.m.

NATIONAL CHEESE SELECTION STATION  
IBERIAN CHARCUTERIE SELECTION

SPANISH OMELET TOAST  
ANCHOVY TOAST  
WITH GRATED TOMATO  
POTATO SALAD WITH SHRIMPS  
COCIDO (SPANISH STEW) CROQUETTE  
MINI CIAPATTAS  
WITH CALAMARI AND LIMEMAYO

SPANISHVEGGIEWINE

25.90 € | PAX 45-60'

Spanish Wine Cocktail does not substitute a complete meal.  
Morning service: until ›1:00 p.m.  
Afternoon service: until › 08:00 p.m.

SALAD STATION  
ESCALIBADA (ROASTED VEGGIE SALAD)  
BRIOCHE WITH ROMESCU SAUCE  
PAPAS ARRUGÁS  
WITH MOJOS (RED AND GREEN SAUCE)  
SALMOREJO (SPANISH TOMATO SOUP  
WITH REGAÑÁS (CROUTONS)  
POTATO SALAD TARTLET  
WITH OLIVE OIL EMULSION  
VEGAN TACOS AL PASTOR  
(TEXTURED SOY)  
VEGGIE ARAB PASTELA



Cheese Selection





# COCKTAIL MENU

Perfect for welcoming guests or as a finishing touch to any type of event. It is the most versatile of all as it covers a wide variety of gastronomic flavours.

We have cocktails for all kinds of occasions, you can as well add reinforcement dishes in all of them, so that they can serve both as an appetizer or as a meal.



WELCOME**COCKTAIL**

6.50 € | PAX

 20-30'

TO CHOOSE SNACK BETWEEN:

GRISSINIS WITH IBÉRICOS  
(CHARCUTERIE)

CRISPY SEAFOOD


POTATO SALAD WITH SHRIMPS

CHEESE & MINT SAMOSA

CHICKEN TERIYAKI

BASIC**COCKTAIL**

35.00 € | PAX

 45-60'

CURRY CHIPS SNACK

NATIONAL CHEESE SELECTION

MINI WARM CIAPATTAS WITH IBÉRICOS  
(CHARCUTERIE)

ZUCCHINI VICHYSOISE  
(COLD OR TEMPERED ACCORDING TO THE SEASON)

POTATO SALAD WITH SHRIMPS

CHEESE BREAD

CRISPY MARINADE DOGFISH

BOLOGNESE BEEF PITA

MINIBURGUER

ASSORTED CROQUETTES

MUSTARD CHICKEN STRIPS

ROASTBEEF GLASS BRED  
WITH TARTARA SAUCE

MOJITO SORBET

CHEESE CAKE

GOYA**COCKTAIL**

42.00 € | PAX

 60-90'

NATIONAL CHEESE SELECTION

IBERIAN CHARCUTERIE SELECTION

WHITE ASPARAGUS GAZPACHO  
WITH CRUMBLE OLIVES  
(COLD OR TEMPERED ACCORDING TO THE SEASON)

RED CURRY CHICKEN CANNELONI

POTATO SALAD  
WITH TUNA BELLY FILLETS CONFIT

CHEESE BREAD

TOTOPO DE ROPAVIEJA WITH PICKLES

CRISPY SHRIMPS WITH ROMESCU SAUCE

CHEESE & MINT SAMOSA

BEEF PITA BOLOGNESE

CHICKEN TERIYAKI

LITTLE SPANISH OMELETTE

SALMON POKE CUP

ASSORTED CROQUETTES

MINICHURROS AND CHOCOLATE

CHEESE CAKE

CARAMENLIZED FRENCH TOAST




Mini roasted chicken Villaroy with teriyaki sauce



PREMIUMCOCKTAIL

49.00 € | PAX

 90-100'

CURRY CHIPS SNACK

NATIONAL CHEESE SELECTION

IBERIAN CHARCUTERIE SELECTION

SALMOREJO SHOT  
WITH CRISPY HAM AND CROUTONS

TOMATO AND BASIL WAFFLE  
WITH ANCHOVIES

SALMON SPIRAL  
WITH HERBS BUTTER

MINI SHRIMP AND GUACAMOLE TACO

GARLIC SHRIMP CROQUETTE

ROASTED CHICKEN CROQUETTE

IBERIAN RICE

HAKE MEATBALLS IN GREEN SAUCE

CRISPY PIGLET SAAM

VEAL CHEEKS AND MUSHROOMS  
SMALL CASSEROLE

VEGGIE ARAB PASTELA

CIAPATTAS WITH SIRLOIN STEAK  
AND CABRALES CHEESE

MINI CHURROS WITH CHOCOLATE

FRUIT BROCHETTE

CHEESE CAKE

CRUNCHY MASCARPONE  
AND STRAWBERRIES



Tomato and basil waffle with anchovies



# VEGGIECOCKTAIL

42.00 € | PAX  60-90'

POTATO SALAD WITH OLIVE OIL EMULSION

GAZPACHO SHOT

VICHYSSEOISE SHOT

PAPAS ARRUGÁS WITH MOJOS  
(RED & GREEN SAUCE)

CORN PANCAKES AND HUMMUS

TOMATO AND BASIL WAFFLE

CURRY VEGETABLE TABBOULEH

GUACAMOLE TARTLET

GLASS BREAD TOAST  
WITH BABAGANOUSH & ESCALIBADA  
(ROASTED VEGGIE SALAD)

RICE WITH VEGETABLES WOK

TORTELLINI WITH PESTO

TACO AL PASTOR WITH TEXTURIZED SOY

FRUIT BROCHETTE

VEGAN YOGURT AND RED FRUITS

MINICHURROS WITH CHOCOLATE



Cheese & Mint Samosa

# EXTRADISHES

6.00 € | PERSON & DISH

Add extra dishes to any of our cocktail  
options to complete a meal:

PAELLA  
WITH CALAMARI & VEGETABLES

MELLOW RICE WITH IBERIAN HAM

MONKFISH STEW  
IN GREEN SAUCE WITH VEGETABLES

BLACK COD WITH AJOARRIERO  
(OIL, GARLIC AND PEPPERS))

MEATBALLS  
WITH ROASTED VEGETABLES AND  
MUSHROOMS RAGOUT

DICED SIRLOIN STEAK STROGONOFF



Crispy piglet Saam

# FINGERBUFFET

42.00 € | PAX

 60-90'

## COLD SELECTION

- MINI SALCHICHÓN (SAUSAGE)
- MINI DICE OF SMOKED SALMON AND CEREALS
- TRUFFLED MORTADELLA GRISINI
- GRISINI OF IBERIAN HAM
- PARMESAN CHEESE ROCKS

## EXOTIC

- VEGETABLE ARAB PASTRY
- CHEESE & MUSHROOMS QUESADILLA

## FRIED

- COD CROQUETTES WITH AJOARRIERO (OIL, GARLIC AND PEPPERS))
- CHICKEN CROQUETTES
- LEMMON LITTLE CALAMARI

## BREADS

- BLUE CHEESE TENDERLOIN "PULGUITA"
- ANCHOVY, TOMATO AND ARUGULA BREAD
- TUNA WITH CHIVE MAYO "PULGUITA"
- MARINADE STEWED CHICKEN ROLL

## SWEET

- CRUNCHY CREAM AND STRAWBERRIES
- CREAM PUFFS
- MINICHURROS AND CHOCOLATE
- CHOCOLATE AND HAZELNUT ROCKS
- CHEESECAKE




Cream Puffs



# COCKTAIL THEMESTATIONS

69.90 € | PAX

 90-100'

## SERVED COCKTAIL

- CHICKEN CURRY CANNELLONI
- POTATO SALAD  
WITH CONFIT VENTRESCA (TUNA BELLY)
- CHEESE BREAD
- SPANISH OMELLETTE TOAST
- CRISPY SHRIMP WITH ROMESCU SAUCE
- CHEESE AND MINT SAMOSA
- BOLOGNESE PITA
- HAKE MEATBALLS IN GREEN SAUCE
- BEEF MINIBURGER
- MINICHURROS WITH CHOLATE
- CARAMELIZED BRIOCHE MINI TORRIJAS
- MOJITO SLUSH DRINK

## IBERIAN STATION

- CEBO HAM CUTTER
- IBERIAN CHARCUTERIE SELECTION:  
LOMO, CHORIZO Y SALCHICHON
- CHEESE SELECTION

## ITALIAN STATION

- MINI MOZZARELLA  
WITH DRIED TOMATO & PESTO
- 4 CHEESES TORTELLINI
- NEAPOLITAN GNOCCHI  
WITH PARMESAN CHEESE
- TRUFFLED MORTADELLA
- FUNGHI RISOTTO

## MEXICAN STATION

- GUACAMOLE  
WITH TOTOPOS & PICO DE GALLO
- COCHINITA PIBIL TACO
- BUTIFARRA SAUSAGE MINIBURRITOS
- QUESADILLAS  
WITH MUSHROOMS & CHEDDAR
- MINI SINCRONIZADAS MINERAS  
WITH POTATO & CHEESE

## ASIAN STATION

- SUSHI SELECTION
- WAKAME SEAWEED & CUCUMBER SALAD
- VEGETABLE GYOZAS
- VIETNAMESE ROLLS

## SPANISH STATION

- SELECTION CROQUETTES
- PAPAS ARRUGÁS BRAVAS  
(SPICY SAUCE)
- BREAD WITH TOMATO  
AND IBERIAN SHAVINGS
- SALMOREJO WITH EGG & HAM

YOU MAY SUBSTITUTE ANY OF THE  
PREVIOUS STATIONS FOR A VEGGIE ONE.

## VEGGIE

- CRUDITÉS WITH MILD DRESSING
- CRUNCHY BREADED MUSHROOMS
- GNOCCHI WITH BEET PESTO
- GUACAMOLE TARTLET
- TACO AL PASTOR





# SEATED MENU

For those events that require guests to have a closer and more lasting contact during lunch or dinner, we have created these delicious menus to be served on finely decorated tables.



# LUCIENTESMENU

60.00 € | PAX  90-100'

TO SHARE

- CHICORY LEAVES WITH CREAM CHEESE AND MINCED SALMON
- POTATO SALAD WITH SHRIMP AND MULLET ROE
- CROQUETTES SELECTION

MAIN COURSE  
*Choose between:*

- GALICIAN-STYLE SEAFOOD STEW WITH LARGE COOKED POTATO
- BEEF RAGOUT AND MUSHROOMS OVER PARMENTIER

DESSERT

- FOAMY CREAM OF RICE PUDDING AND CRISPY CINNAMON
- COFFEE AND INFUSIONS



Galician-style seafood stew with large cooked potato

# ELQUITASOLMENU

64.00 € | PAX  90-100'

TO SHARE

- SALMON TARTAR
- ARAB PASTELA
- CHICKEN TERIYAKI

MAIN COURSE  
*Choose between:*

- ROMAINE HAKE WITH BRAISED ENDIVES
- ROAST TURKEY THIGH WITH VEGETABLES

DESSERT


- CHOCOLATE AND ORANGE FORAM
- COFFEE AND INFUSIONS



Romaine hake with braised endives

# GOYAMENU

72.00 € | PAX

 90-100'

## ENTRÉE

\* SOFT TOMATO SALMOREJO  
WITH ROASTED PEPPERS, LIGHT CRUMBS  
AND GRILLED SARDINE LOINS

## MAIN COURSE

*Choose between:*

SEA STEW ON GREEN SAUCE  
WITH PEAS AND BROAD BEANS

IBERIAN CHEEK  
WITH TRUFFLE SAUCE

## DESSERTS

WHITE CHOCOLATE  
AND RED FRUITS OPERA CAKE

PETIT FOUR

COFFEE & INFUSIONS

\* In winter, chicken cream with lentils



*Hake cut on green sauce and caviar lentils*

# QUINTADELSORDOMENU

82.00 € | PAX

 100-120'

## WELCOME DRINK

BLINIS OF TROUT ROE AND SOUR CREAM

## FIRST ENTRÉE

SMOKED SALMON ON BOUQUET OF TENDER  
SHOOTS IN GRAPEFRUIT VINAIGRETTE

## SECOND ENTRÉE

AJOBLANCO WITH DICED MARINATED  
BLUEFIN TUNA & BROCCOLI COUSCOUS

## MAIN COURSE

*Choose between:*

MONKFISH WITH PRAWNS SAUCE  
AND VEGETABLES

SPANISH-STYLE DUCK CONFIT WITH  
MUSHROOM RAGOUT

## CITRUS SORBET

## DESSERTS:

CREAM AND MASCARPONE PUFF PASTRY  
WITH CHERRY SOUP

PETIT FOUR

COFFEE AND INFUSSIONS



*White chocolate and red fruits opera cake*



# LAMAJAVESTIDAMENU

90.00 € | PAX

 100-120'

WELCOME DRINK

BLUEFIN TUNA MINI TACO  
AND AVOCADO PEARLS

FIRST ENTREEÉ

BLINI OF SMOKED SEAFOOD  
WITH DILL WHIPPED BUTTER

SECOND ENTREEÉ

PARSNIP CREAM WITH VINEGAR PEARLS  
AND BRIOCHE CROUTON

MAIN COURSE

Choose between:

GROUPER SUPREME, TENDER ASPARAGUS  
AND FRESH BROAD BEANS ON GREEN SAUCE

TOURNEDO ROSSINI  
WITH MUSHROOM AND TRUFFLE SAUCE



Monkfish with prawns sauce  
and small vegetables

ROASTED PEACH SORBET

DESSERTS

TRADITIONAL CHEESECAKE  
WITH PEDRO XIMENEZ TOFFEE AND RAISINS

PETIT FOUR

COFFEE & INFUSIONS



Iberian cheek with truffles sauce



MORE  
SERVICES



# STAFFMENU A

15.00 € | PAX

Minimum: 10 people. Water or Soft Drink included

## MEAT MENU

GNOCCHI WITH TOMATO

VEAL RAGOUT WITH MUSHROOMS

BROWNIE

## FISH MENU

SALMOREJO WITH EGG AND HAM  
(SPRING | SUMMER)

CREAM OF MUSHROOM AND ALMOND SOUP  
(AUTUMN | WINTER)

MONKFISH IN GREEN SAUCE  
WITH THIN SLICED BAKED POTATOES

CHEESECAKE

# STAFFMENU B

12.00 € | PAX

Water included

## SANDWICH MENU

TENDERLOIN WITH CHEESE AND FRIED  
PEPPERS SANDWICH (RUSTIC BREAD)

FRUIT (APPLE | BANANA)

# PICNICBOX

12.00 € | PAX

It is possible to customize the box with the company logo. Ask for quotation.

HAM AND CHEESE CROISSANT

CHIPS

PIECE OF FRUIT

CHOCOLATE BAR

BOTTLE OF WATER





# THEME STATIONS

For those events that require guests to have a closer and more lasting contact during lunch or dinner, we have created these delicious menus to be served on finally decorated tables/statations.





## TEX-MEXSTATION

12.00 € | PAX

- COCHINITA PIBIL TACO
- GUACAMOLE WITH TORTILLA CHIPS  
AND PICO DE GALLO
- SPICY SAUSAGE BURRITOS
- MUSHROOM AND CHEDDAR  
QUESADILLAS
- MINISINCRONIZADAS MINERAS  
WITH POTATO AND CHEESE

## ITALIANSTATION

12.00 € | PAX

- TRUFFLED MORTADELA AND GRISSINI
- RISOTTO WITH FUNGHI
- MINI MOZZARELLA  
WITH DRIED TOMATOS AND PESTO
- 4 CHEESE TORTELLINI
- PIZZA MARGARITA



TexMex Station

## ASIANSTATION

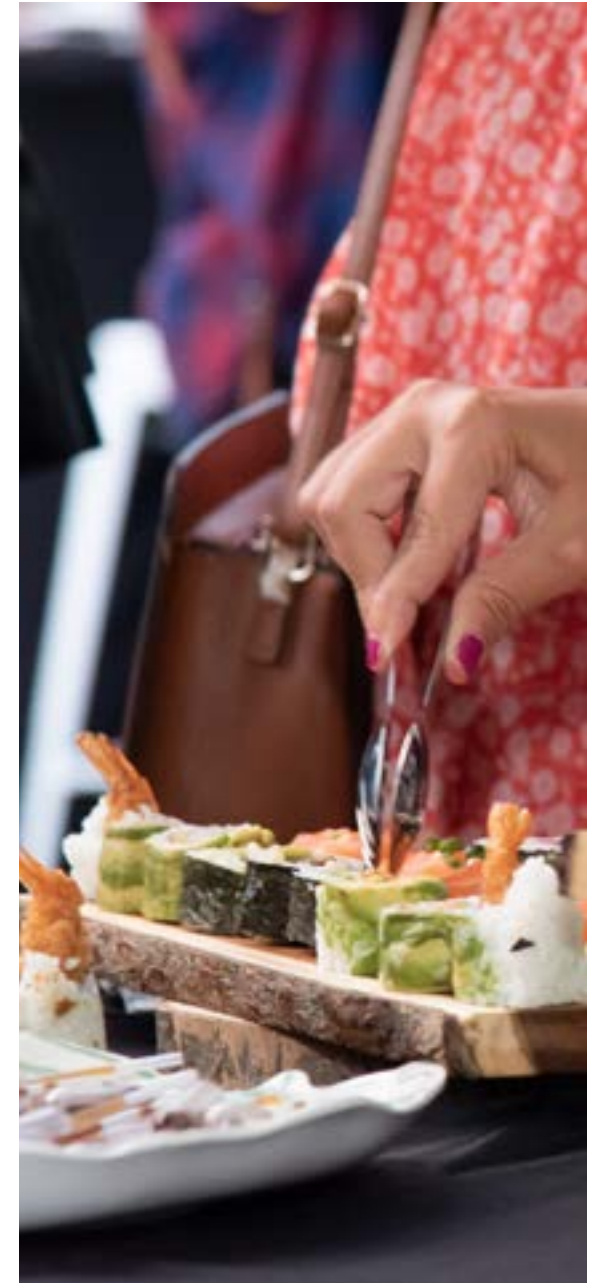
13.00 € | PAX

- PASTA AND VEGETABLE WOK
- VIETNAMESE ROLLS  
WITH PEKING CHICKEN
- VEGETABLE GYOZAS
- VEGETABLE DIM SUM
- SUSHI SELECTION

## SWEETSTATION

12.00 € | PAX

- CREPES WITH CHOCOLATE
- WAFFLES WITH CREAM AND CARAMEL
- DULCE DE LECHE  
AND NUTELLA SANDWICH
- MINICHURROS WITH CHOCOLATE
- \*YOU MAY ADD A CHOCOLATE FOUNTAIN



Asian Station



## SPANISHSTATION

11.00 € | PAX

SELECTION CROQUETTES

PAPAS ARRUGÁS BRAVAS  
(SPICY SAUCE)

BREAD WITH TOMATO  
AND IBERIAN SHAVINGS

SALMOREJO WITH EGG & HAM



*Veggie Station*

## VEGGIESTATION

12.00 € | PAX

CRUDITÉS WITH MILD DRESSING

CRUNCHY BREADED MUSHROOMS

GNOCCHI WITH BEET PESTO

GUACAMOLE TARTLET

TACO AL PASTOR

## IBERIANSTATION

12.00 € | PAX

CEBO HAM CUTTER

IBERIAN CHARCUTERIE SELECTION:  
LOMO, CHORIZO Y SALCHICHON

CHEESE SELECTION



*Iberian Station*

## AMERICANSTATION

16.00 € | PAX

CHEF INCLUDED

MINI BURGUERS

MINI HOT DOGS

RIBS BBQ

ROASTED POTATOS

COL SLAW



## RICESTATION

15.00 € | PAX

CHEF INCLUDED



## SKEWERSTATION

15.00 € | PAX

CHEF INCLUDED



## OMELETSTATION

15.00 € | PAX

CHEF INCLUDED





## BBQSTATION

16.00 € | PAX

CHEF INCLUDED

MEAT & FISH

## BBQSTATION & SEAFOOD

20.00 € | PAX

CHEF INCLUDED

MEAT & FISH & SEAFOOD



## HAM&CUTTER

HAM | 100 PAX

Includes ham cutter service and product:

JAMÓN DE CEBO IBÉRICO

850.00 € | JAMÓN

JAMÓN DE CEBO DE CAMPO IBÉRICO

950.00 € | JAMÓN

JAMÓN DE BELLOTA:  
JOSELITO O CINCO JOTAS

1450.00 € | JAMÓN





OPEN BAR





# OPENBAR

12.00 € | PERSON | HOUR

 FIRST 2 HOURS

10.00 € | PERSON | HOUR

 AFTER THIRD HOUR

PREMIUM MIXES



# OPENBAR

8.00 € | PERSON | HOUR

BEER, WINE, SOFT-DRINKS & WATER



# SHOW COOKING

We have designed different gastronomy focused activities to give your event a different kind of networking in a relaxed and fun atmosphere.





# JUANPALOMO

REQUEST QUOTE

Maximum capacity:

105  X15 

Workshops under guidance of our team to create and taste different culinary recipes. A perfect activity to promote networking in a very fun way.

# ELDESAFÍO

REQUEST QUOTE

Maximum capacity:

105  X15 

Promote team spirit with this teambuilding competition among attendees. You will create a dish from the ingredients chosen by our Chef.



JuanPalomo Challenge Experience

# CATASMARIDADAS

REQUEST QUOTE

Maximum capacity:

200  X20 

A journey through different types of wine and gastronomy of our country.  
The ideal finale for an event where attendees will enjoy and learn the best combinations of wine and food.

# ADIVINAQUÉCOMES

REQUEST QUOTE

Maximum capacity:

200  X20 

A real sensory challenge. Attendees will enjoy the experience of feeling and living food without expectations. Not everything is what it seems.

# QUETELADENCONQUESO

REQUEST QUOTE

Maximum capacity:

200  X20 

Tastings with different cheeses and wines. There is a wine that is a perfect match to specific cheese. The goal is to learn how to combine both products to achieve a perfect blend.



JuanPalomo Challenge Experience



# TALLERPAELLAS

REQUEST QUOTE

Maximum capacity:

105  X20 

An ideal activity to give a different touch to your events and teambuildings. This is an experience that takes place in groups, where you learn live from the Chef and the entire team of professionals to prepare different types of paella.





# OUR SUSTAINABLE MENUS

Most of our products are made in our facilities. Our goal is to **decrease the carbon footprint, adjusting quantities to avoid food waste.** We also looked closely among our local suppliers to guarantee **fair trade.**

OUR PROVIDERS HAVE THE FOLLOWING  
CERTIFICATES:





OUR COMMITMENT  
with sustainability at events



WE SELECTIVELY SEPARATE OUR WASTE



WE AVOID THE USE OF NON-DISPOSABLE OR PLASTIC PACKAGING



WE MAKE SURE TO INCLUDE LOCAL FOOD IN OUR MENUS



WE HIRE WORKERS AND SUPPLIERS FROM OUR LOCAL ENVIRONMENT



WE ADJUST THE QUANTITIES OF FOOD TO AVOID WASTE



WE TRAIN AND SENSITIZE OUR SUPPLIERS AND WORKERS



WE USE ELECTRICITY FROM 100% RENEWABLE ORIGIN



WE USE ORGANIC PRODUCTS, FREE OF PESTICIDES AND INDUSTRIAL FERTILIZERS



WE RECOMMEND THE USE OF REUSABLE PLATES AND CUTLERY



WE ARE RESPONSIBLE WITH THE LIFE CYCLE OF OUR FURNITURE ELEMENTS

WE ENCOURAGE OUR CLIENTS  
TO PARTICIPATE AND BE PART OF OUR COMMITMENT

BASIC**COFFEE**  
*sustainable*

9.90 € | PAX

20-30'

COFFEE, COCOA & HERBAL TEAS  
WATER  
SPONGE CAKE

AFTERNOON**COFFEE**  
*sustainable*

13.50 € | PAX

15-30'

*It can only be purchased combined with another service.*

COFFEE, COCOA & HERBAL TEAS  
ORANGE JUICE  
WATER  
MINI CIAPATTAS  
(VEGGIE, ECO OMELETTE  
& HAM WITH TOMATO)  
SPONGE CAKE

ECO-FRIENDLY COCKTAIL  
*sustainable*

59.00 € | PAX


 60-90'

- ECO ARTESAN CHEESE SELECTION
- ORGANIC IBERIAN CHARCUTERIE SELECTION
- VEGGIE SALAD
- CHERRY TOMATOS SALAD WITH WHITE CHEESE FROM MADRID
- ANCHOVIES (MADRID PROCESSED) OVER FRESHLY BAKED BREAD
- HUMMUS PERWITH FRIED CHICKPEAS AND BREAD
- PARSLEY AND CHIVES TABBOULEH
- GUACAMOLE WITH TORTILLAS KMO
- CHICKEN AND RICE WITH ASPARAGUS

- COCIDO (SPANISH STEW) CROQUETTE
- COD CROQUETTES
- VEGGIE ARAB PASTELA
- MUSHROOM RAGOÛT
- BURGUER WITH SIERRA DE GUADARRAMA BEEF MEAT
- CHEESECAKE WITH DENOMINATION OF ORIGIN
- MINI CHURROS WITH CHOCOLATE
- BAKED APPLE SMOOTHI

CONSCIOUS MENU  
*sustainable*

79.00 € | PAX

 100-120'

- WELCOME DRINK
- ORGANIC WINE FROM MADRID
- DEVILED EGGS
- COTTAGE CHEESE CREAM AND PEPPER COMPOTE
- ENTRÉE
- TOMATOS FROM LA VEGA DEL JARAMA SOUP OVER MADRID ASPARAGUS TIPS
- (hot or cold depending on the season)

- MAIN COURSE  
*Choose between:*
- ROASTED CABBAGE WITH ROMESCU TOURNEDO
- CHICKEN ROLL FILLED WITH SIERRA DE GUADARRAMA BEEF AND MUSHROOMS
- DESSERTS
- STRAWBERRY (ARANJUEZ) AND CREAM CAKE (only seasonal)
- FRESH MOZZARELLA (MADRID ORIGIN) PANNACOTTA
- COFFEE AND INFUSSIONS



# CONDITIONS

## METHOD OF PAYMENT

50%+<sup>TAX</sup> WITH RESERVATION & 50%+<sup>TAX</sup> LEFT 3 DAYS PRIOR TO EVENT.

If you **cancel the catering service or change the number** of commensals:

- **Cancellation one week prior to event** will be charged **20%** of the last accepted quotation
- **Cancellation 3 days prior to event** will be charged **30%** of the last accepted quotation
- **Cancellation 2 days prior to event** will be charged **100%** of the last accepted quotation

In case, the day of the event the number of commensals is reduced, the price wont change. If the number of commensals increases the same day of the event, the difference price/pax established must be paid.

Prices shown **do not include 10% VAT**.

Prices **subject to possible variations due to the significant increase** in the costs of raw materials.

**Prices given in this dossier are for groups of more than 50 people.** In case of lower number of guests, please consult final price.

All our services include: supervisor, waiters and cooks. Prices include: furniture, tableware, table linen and glassware. In case of special decoration, please consult us.

Optional **open bar** top brand spirit drinks: 12€ per person and hour first 2 hours and 10€/person/ hour after third hour.

A **tasting of the chosen menu** for 6 people can be made, if you hire an event of more than 150 people. Possibility of adapting the menus to the client's needs. In case of allergies or intolerances, please let us know in advance.

The **schedule of the service** will be reflected in the budget. Any delay further than 30 minutes, will have an extra cost for the waiter service 25€/hour per waiter

## COFFEE BREAK

One table for every 25 people is included.

## COCKTAIL AND SPANISH WINE

One tall table for every 16/20 people is included. Themed stations can only be hired together with these services or together with finger buffet.

## SEATED MENU

For seated menus, a waiter and round table for every 10/12 people are included.

## NOT INCLUDED

Venue, security and cleaning rental fees. Cocktail and Spanish Wine menus does not include stools. Rental stool fees: 4€/unit.





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EDICIÓN MARZO 2.8