GASTRONOME 360

Juan Pozuelo

WE
CREATE
CULINARY
EXPERIENCES

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www.gastronome360.com

OUR TEAM

Under the **leadership of chef Juan Pozuelo**, our team is the soul of our catering service, **working with dedication and meticulousness to create unforgettable moments.**

INGREDIENTS ORIGIN

We use **high quality ingredients**, maintaining the **essence of our culinary heritage**. Each of our dishes is made with olive oil of different varieties, in collaboration with local suppliers, and with a firm commitment to sustainability.

CUSTOMIZED MENUS

Each of our menus is **fully customizable and can be adjusted to meet the particular needs of your event**. We have options available for those with dietary restrictions.

COMPANIES & PRIVATE EVENTS

We offer **catering services for a wide range of events**, whether for **private or corporate occasions**, at the location of your choice.

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COFFEEBREAK

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.

OUR PROVIDERS
HAVE THE FOLLOWING CERTIFICATES

PRODUCTO CERTIFICADO

COMITÉ DE AGRICULTURA ECOLÓGICA CERTIFICADO POR EL CAEM ES-ECO-023-MA

WELCOME**COFFEE**

6.50 € | PAX 20-30'

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

COFFEE, INSTANT COCOA & HERBAL TEAS

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

CHOCOLATE BAR

Mini pastries selection

COFFEE**BREAK**

9.90 € | PAX 30-45'

It can only be purchased combined with another service.

COFFEE, INSTANT COCOA & HERBAL TEAS

FRESH JUICE

WATER

MINI CIABATTAS & SANDWICHES SELECTION

MINI PASTRIES SELECTION

CHOCOLATE BAR

SPANISH**COFFEE**

17.50 € | PAX 30-45'

COFFEE, INSTANT COCOA & HERBAL TEAS

FRESH JUICE

WATER

MINI PASTRIES SELECTION

SPANISH OMELET WITH SPICY MAYO

IBERIAN SELECTION CIABATTAS

FRESH FRUIT CUP

CHOCOLATE BAR

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

FRENCH**COFFEE**

19.50 € | PAX 30-45'

COFFEE, INSTANT COCOA & HERBAL TEAS

FRESH JUICE

WATER

SWEET MINI CREPE

HAM AND BRIE BRIOCHE

MACARONS

MINI BUTTER CROISSANTS

CHOCOLATE BAR

AFTERNOON**COFFEE**

9.90 € | PAX 30-45'

It can only be purchased combined with another service.

COFFEE, COCOA & HERBAL TEAS

WATER

HAM & CHEESE SANDWICH

SPONGE CAKE

TEA BUISCUITS

CHOCOLATE BAR

HEALTHY**COFFEE**

18.50 € | PAX 30-45'

COFFEE, COCOA & HERBAL TEAS

VARIETY OF FRUIT AND VEGETABLE JUICES

WATER

FRESH FRUITS CUP

SPELT BREAD TOAST WITH AVOCADO AND CREAM CHEESE

YOGURT AND CEREALS

CHOCOLATE BAR

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

BRUNCH**WITH**STATIONS

26.90 € | PAX

45-60'

COFFEE, INSTANT COCOA & HERBAL TEAS

WATER

SWEET STATION

MINI CROISSANT

MINI PAIN AU CHOCOLAT

ROLL

MACARONS

DONUT

HOME MADE SPONGE CAKE

MINI MUFFIN

MINI CARAMELIZED FRENCH TOAST

HEALTHY STATION

YOGURT

SEASONAL FRUIT

VARIETY OF FRUIT AND VEGETABLE JUICES

SALTY STATION

IBERIAN SELECTION CIAPATTA

MINI HAM AND CHEESE SANDWICH

SALMON AND BEARNAISE TOAST

SPANISH OMELET WITH SPICY MAYO

Healthy & Sweet Station

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

CONFERENCES | MEETINGS | PRESENTATIONS

SPANISHWINE

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.

OUR PROVIDERS
HAVE THE FOLLOWING CERTIFICATES

SPANISH**WINE** COLD VERSION

19.90 € | 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.

IBERIAN CHARCUTERIE SELECTION

ANDALUSIAN GAZPACHO WITH EVOO

MINI SPANISH OMELETTE
WITH "MAYOBRAVA" SAUCE

IBERIAN PÂTÉ MACARON

BEET-MARINATED SALMON CUBE
WITH BUTTER AND FINE-HERB CREAM CHEESE

MINI ROAST BEEF CIABATTA
WITH TARTAR SAUCE

SPANISH**WINE**

27.90 € | 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

MINI SPANISH OMELETTE
WITH "MAYOBRAVA" SAUCE

ANCHOVY TOAST WITH GRATED TOMATO

POTATO SALAD WITH SHRIMPS

HOMEMADE ASSORTED EMPANADAS

HOMEMADE CROQUETTES SELECTION

MINI CIABATTA
WITH CALAMARI AND LIMEMAYO

SPANISH**VEGGIEWINE**

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 CANARIAN MOJO

SALMOREJO (SPANISH TOMATO SOUP
WITH REGAÑÁS CROUTONS)

POTATO SALAD TARTLET
WITH OLIVE OIL EMULSION

VEGAN TACO AL PASTOR (TEXTURED SOY)

VEGGIE ARAB PASTELA

Iberican charcutierie selection

National Wines with D.O. (page 31) | Beer | Water | Refreshments

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

CONGRESS | CONVENTION | AWARDS

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.

OUR PROVIDERS
HAVE THE FOLLOWING CERTIFICATES

This service must be booked together with another service scheduled within the next two hours.

WELCOME**DRINK**

6.50 € | PAX 20-30'

OPTIONAL COFFEE SERVICE: 2€ PER PERSON

NATIONAL WINES WITH D.O.

BEER

WATER

REFRESHMENTS

CHOOSE 1 SNACK FOR €1,5

CHOOSE 2 SNACKS FOR €2,5

MACARON WITH IBERIAN PÂTÉ

BEET-MARINATED SALMON CUBE
WITH BUTTER AND FINE-HERB CREAM CHEESE

CRISPY KING PRAWN WITH ROMESCO SAUCE

SPANISH-STYLE
POTATO SALAD TARTLET WITH PRAWNS

ROASTED VEGETABLE SAMOSA

FILO PASTRY WITH RICOTTA
AND FIGS, CURRY AND MINT

EL RETIRO **COCKTAIL**

37.00 € | PAX 45-60'

OPTIONAL COFFEE SERVICE: 2€ PER PERSON

PAPRIKA POTATO CHIPS (DE LA VERA STYLE)

SELECTION OF SPANISH PDO CHEESES

WARM MINI SANDWICH
WITH IBERIAN MINCED MEATS

SEASONAL PUMPKIN CREAM SOUP WITH FINE-HERB EVOO | ANDALUSIAN GAZPACHO
(*Depending on the season*)

SPANISH POTATO SALAD TARTLET WITH PRAWNS

CHEESE BREAD

MARINATED FISH IN CRISPY BATTER

HOMEMADE ASSORTED EMPANADA

HOMEMADE CROQUETES SELECTION

"REVOLCONAS" MASHED POTATOES
WITH SORIA CRISPY PORK BELLY

MINI CIABATTA WITH CALAMARI AND LIMEMAYO

CRISPY CHICKEN WITH HONEY & MUSTARD

FRUIT SLUSH

MINI HOMEMADE CHEESECAKE

CIBELES **COCKTAIL**

39.90 € | PAX 60-90'

OPTIONAL COFFEE SERVICE: 2€ PER PERSON

POTATO CHIPS WITH DE LA VERA PAPRIKA

MINI SAUSAGE

ROQUITAS DE PARMESANO

SEASONAL PUMPKIN CREAM SOUP WITH FINE-HERB EVOO | ANDALUSIAN GAZPACHO
(*Depending on the season*)

SPANISH POTATO SALAD TARTLET WITH PRAWNS

WARM MINI SANDWICH
WITH IBERIAN MINCED MEATS

ROASTED VEGETABLE SAMOSA

MACARON WITH IBERIAN PÂTÉ

COD TOAST WITH LA VERA SMOKED PAPRIKA

CHEESE BREAD

"REVOLCONAS" MASHED POTATOES
WITH SORIA CRISPY PORK BELLY

HOMEMADE CROQUETES SELECTION

CRISPY KING PRAWN WITH ROMESCO SAUCE

CRISPY CHICKEN WITH HONEY & MUSTARD

MINI BEEF BURGER

LEMON TART
WITH CARAMEL BISCUIT BASE

FRUIT SLUSH

Mini homemade cheesecake

National Wines with D.O. (page 31) | Beer | Water | Refreshments

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

SANISIDRO**COCKTAIL**

44.00 € | PAX 60-90'

OPTIONAL COFFEE SERVICE: 2€ PER PERSON

POTATO CHIPS WITH DE LA VERA PAPRIKA

CAMPO REAL OLIVES

SELECTION OF SPANISH PDO CHEESES

SELECTION OF SPANISH PDO CURED MEATS

SEASONAL PUMPKIN CREAM SOUP WITH FINE-HERB EVOO | ANDALUSIAN GAZPACHO
(*Depending on the season*)

RED CURRY CHICKEN BITE

SPANISH POTATO SALAD TARTLET WITH PRAWNS

CHEESE BREAD

ROASTED VEGETABLE SAMOSA

MINI SPANISH OMELETTE
WITH "MAYO-BRAVA" SAUCE

FILO PASTRY WITH
RICOTTA AND FIGS, CURRY AND MINT

CRISPY KING PRAWN WITH ROMESCO SAUCE

BEET-MARINATED SALMON CUBE
WITH BUTTER AND FINE-HERB CREAM CHEESE

HOMEMADE CROQUETES SELECTION

MINI CIABATTA WITH CALAMARI AND LIMEMAYO

MINI BEEF BURGER

LEMON TART WITH CARAMEL BISCUIT BASE

CARAMELIZED FRENCH TOAST

TIRAMISU DELIGHT

Mini ciapatta with calamari and limemayo

National Wines with D.O. (page 31) | Beer | Water | Refreshments

ELBARQUILLO**COCKTAIL**

51.50 € | PAX 90-100'

OPTIONAL COFFEE SERVICE: 2€ PER PERSON

VEGETABLE CHIPS WITH CURRY

FRIED ALMONDS IN EVOO

SELECTION OF SPANISH PDO CHEESES

SELECTION OF SPANISH PDO CURED MEATS

SEASONAL PUMPKIN CREAM SOUP
WITH FINE-HERB EVOO | ANDALUSIAN GAZPACHO
(Depending on the season)

SPANISH POTATO SALAD TARTLET WITH PRAWNS

SEAFOOD AND LEEK DELIGHT

CHEESE BREAD

ROASTED VEGETABLE SAMOSA

MINI SPANISH OMELETTE
WITH "MAYO-BRAVA" SAUCE

CREAMY MUSHROOM RISOTTO
WITH IBERIAN HAM SPRINKLES

CRISPY KING PRAWN WITH ROMESCO SAUCE

BEET-MARINATED SALMON CUBE WITH BUTTER
AND FINE-HERB CREAM CHEESE

TERIYAKI CHICKEN DELIGHT

SEA-STYLE MEATBALLS WITH AMERICAN SAUCE

CRISPY PORK ROLL

MINI BEEF BURGER

SLOW-BRAISED BEEF CHEEK POT

FRESH FRUIT CUP

LEMON TART WITH CARAMEL BISCUIT BASE

APPLE-AND-CINNAMON PUFF PASTRY

TIRAMISU DELIGHT

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

VEGGIE**COCKTAIL**

44.00 € | PAX 60-90'

OPTIONAL COFFEE SERVICE: 2€ PER PERSON

CHIPS SNACK WITH PAPRIKA

CAMPO REAL OLIVES

POTATO SALAD

GAZPACHO SHOT

VICHYSSOISE

PAPAS ARRUGÁS WITH CANARIAN MOJOS

HUMMUS BOATS

GUACAMOLE CONE

CURRY VEGETABLE TABBOULEH

ROASTED VEGETABLES SAMOSA

ROASTED VEGGIES WITH EGGPLANT CREAM

RICE WITH VEGETABLES WOK

GNOCHIS WITH PESTO

SOY AND MUSHROOM STEW

FRESH FRUIT CUP

VEGAN YOGURT AND RED FRUITS

HOT CHOCOLATE WITH ORANGE CROUTONS

Vichyssoise

GLUTENFREE**COCKTAIL**

59.00 € | PAX 90-100'

OPTIONAL COFFEE SERVICE: 2€ PER PERSON

DE LA VERA PAPRIKA POTATO CHIPS

SPICY FRIED ALMONDS IN AOVE (OLIVE OIL)

ASSORTMENT OF IBERIAN CURED MEATS

SEASONAL PUMPKIN CREAM SOUP
WITH FINE-HERB EVOO | ANDALUSIAN GAZPACHO
(Depending on the season)

POTATO SALAD WITH PRAWNS

PAPAS ARRUGÁS WITH MOJOS

CHEESE BREAD

CHEESE AND HAZELNUT BONBON

ROASTED VEGETABLES

MINI SPANISH OMELETTE WITH SPICY MAYO

CRISPY SHRIMP WITH ROMESCU

SALMON TARTAR

SEAFOOD HAKAO

IBERIAN RICE

CRISPY PORK ROLL

CRISPY MARINADE DOGFISH

CRISPY CHICKEN WITH HONEY & MUSTARD

PORK CHEEK IN MUSHROOM SAUCE

FRESH FRUIT CUP

LEMON BITE (SMALL LEMON PASTRY)

HAZELNUT AND CHOCOLATE ROCKS

MOJITO SLUSH

EXTRA**DISHES**

6.90 € | PERSON & DISH

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

SLOW-BRAISED BEEF CHEEK POT WITH RICE

NEAPOLITAN-STYLE VEGETABLE GNOCCHI

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

MEATBALLS IN VEGETABLE STEW

STROGONOFF SIRLOIN WITH MUSHROOMS

Crispy piglet Saam

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

FINGER**BUFFET**

44.00 € | PAX 60-90'

OPTIONAL COFFEE SERVICE: 2€ PER PERSON

COLD SELECTION

MINI SALCHICHÓN (SAUSAGE)

MARINATED DICED SALMON
IN BEETROOT WITH COTTAGE CHEESE

TRUFFLED ITALIAN MORTADELLA

IBERIAN CHARCUTERIE SELECTION

PARMESAN CHEESE ROCKS

EXOTIC

MINI ROLL WITH COTTAGE CHEESE AND MINT

HUITLACOCHE & MUSHROOMS QUESADILLA

STEAMED VEGETABLE GYOZAS

FRIED

CRISPY MARINADE DOGFISH

ASSORTED CROQUETES

CRISPY CHICKEN WITH HONEY & MUSTARD

BREADS

ANCHOVY, TOMATO AND CHIVES BREAD

TUNA CREAM SANDWICH

MINI CIABATTA WITH CALAMARI AND LIMEMAYO

MINI CIABATTA WITH SPICY GRILLED PORK EAR

SWEET

FRESH FRUITS CUP

LEMON TART WITH CARAMEL BISCUIT BASE

MINI CARAMENLIZED FRENCH TOAST

National Wines with D.O. (page 31) | Beer | Water | Refreshments

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

COCKTAIL THEME STATIONS

73.50 € | PAX

90-100'

OPTIONAL COFFEE SERVICE: 2€ PER PERSON

SERVED COCKTAIL

CHICKEN CURRY BITE

SPANISH POTATO SALAD TARTLET WITH PRAWNS

CHEESE BREAD

CRISPY SHRIMP WITH ROMESCU SAUCE

ROASTED VEGGIES SAMOSAS

FISHBALLS WITH SALSA AMERICANA

MINIBURGUER

FRESH FRUITS CUP

LEMON TART WITH CARAMEL BISCUIT BASE

CARAMENLIZED FRENCH TOAST

TIRAMISU DELIGHT

IBERIAN STATION

CEBO HAM

SELECTION OF SPANISH PDO CHEESES

SELECTION OF SPANISH PDO CURED MEATS

ARTISANAL BREADS & HOMEMADE JAMS

ITALIAN STATION

TRUFFLED MORTADELLA GRISINIS

FARFALLE SALAD WITH MOZZARELLA, DRIED TOMATOS AND TUNA

NEAPOLITAN GNOCCHI

CREAMY MUSHROOM RISOTTO WITH IBERIAN HAM SPRINKLES

MEXICAN STATION

GUACAMOLE WITH TOTOPOS & PICO DE GALLO

MINI BURRITOS WITH CHEESE AND BUTIFARRA

QUESADILLA DE HUITLACOCHE Y SETAS

TACOS AL PASTOR

ASIAN STATION

GARLIC-STYLE KING PRAWN NIGIRI

SALMON & AVOCADO MAKI

VEGETABLES GYOZAS

SPRING ROLLS

SPANISH STATION

SELECTION CROQUETTES

OMELETES SELECTION

SALMOREJO WITH CRUMBS & HAM

CRISPY MARINADE DOGFISH

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

VEGGIE

CRUDITÉS WITH CHEESE DRESSING

RICE WOK VEGETABLES

GARLIC MUSHROOMS

GUACAMOLE AND PICO DE GALLO TACO

National Wines with D.O. (page 31) | Beer | Water | Refreshments

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

ANIVERSARIES | CEREMONIES | AWARDS

SEATEDMENU

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.

OUR PROVIDERS
HAVE THE FOLLOWING CERTIFICATES

ELMADROÑO**MENU**

60.00 € | PAX 90-100'

APPETIZER

HAM CROQUETTE

ENTRÉE

ARTICHOKE FLOWERS
WITH BEARNESE SAUCE

MAIN COURSE
Choose between:

GALICIAN-STYLE SEAFOOD STEW WITH
LARGE COOKED POTATO

BEEF RAGOUT AND
MUSHROOMS OVER PARMENTIER

DESSERT

RICE PUDDING WITH COCONUT MILK, CREAM
FOAM AND CINNAMON

COFFEE AND INFUSIONS

PETIT FOURS

Galician-style seafood stew with large cooked potato

LAALMUDENA**MENU**

64.00 € | PAX 90-100'

APPETIZER

CREAMY CHICKEN TERIYAKI

ENTRÉE

BURRATA WITH CONFITED TOMATO AND
LEEKS IN ROASTED VEGGIES

MAIN COURSE
Choose between

ROMAINE HAKE
WITH ROASTED PEPPERS

DUCK CONFIT WITH RICE

DESSERT

CHOCOLATE AND ORANGE FOAM

COFFEE AND INFUSIONS

PETIT FOURS

Romaine hake with braised endives

National Wines with D.O. (page 31) | Beer | Water | Refreshments

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

ELCLAVEL**MENU**

72.00 € | PAX 90-100'

APPETIZER

CRISPY MARINADE DOGFISH

ENTRÉE

SOFT TOMATO SALMOREJO
WITH ROASTED PEPPERS, LIGHT CRUMBS
AND GRILLED SARDINE LOINS
(In winter, chicken cream with lentils)

MAIN COUSE
Choose between:

SEA STEW ON GREEN SAUCE
WITH PEAS AND BROAD BEANS

IBERIAN CHEEK WITH TRUFFLE SAUCE

DESSERT

CHOCOLATE AND COFFEE OPERA CAKE

PETIT FOUR

COFFEE & INFUSIONS

Iberian pork cheeks with truffle sauce

LASVISTILLAS**MENU**

82.00 € | PAX 100-120'

WELCOME DRINK

BLINIS OF TROUT ROE AND SOUR CREAM

FIRST ENTREÉ

SMOKED SALMON ON BOUQUET OF TENDER
SHOOTS IN GRAPEFRUIT VINAIGRETTE

SECOND ENTREÉ

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

THIN CRUST WITH MASCARPONE,
CREAM AND MACERATED STRAWBERRIES

PETIT FOUR

COFFEE AND INFUSSIONS

Chocolate and coffee Opera cake

National Wines with D.O. (page 31) | Beer | Water | Refreshments

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

PALACIODECRISTAL**MENU**

90.00 € | PAX 100-120'

WELCOME DRINK

BLUEFIN TUNA MINI TACO
AND AVOCADO PEARLS

FIRST ENTREÉ

BLINI OF SMOKED SEAFOOD
WITH DILL WHIPPED BUTTER

SECOND ENTREÉ

PRAWN AND LEEK CREAM

MAIN COURSE
Choose between:

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

TOURNEDO ROSSINI
WITH MUSHROOM AND TRUFFLE SAUCE

Monkfish Alangostado
with carabineros sauce and vegetables

ROASTED PEACH SORBET

DESSERTS

TRADITIONAL CHEESECAKE
WITH PEDRO XIMENEZ TOFFEE AND RAISINS

PETIT FOUR

COFFEE & INFUSIONS

Iberian cheek with truffle sauce

National Wines with D.O. (page 31) | Beer | Water | Refreshments

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

STATIONS | SHOW COOKING | COCKTAIL

FOODSTATIONS

If you are looking to add a special touch to your next cocktail, there is no better way to surprise your guests than with a gastronomic corner. **Create a unique experience by incorporating a themed station** that offers a variety of flavors and culinary options to complement your cocktails.

The stations **can be contracted with another service or, individually, with a minimum of three**. Does not include drinks, but you can add an open bar for 1.5 hours.

OUR PROVIDERS
HAVE THE FOLLOWING CERTIFICATES

SPANISH**STATION**

12.00 € | PAX

SELECTION CROQUETTES

ASSORTED OMELETTES

SALMOREJO WITH EGG & HAM

CRISPY MARINADE DOGFISH

REVOLCONAS CON TORREZNOS

IBERIAN**STATION**

13.90 € | PAX

CEBO HAM

IBERIAN CHARCUTERIE SELECTION

CHEESE SELECTION

BREADS AND JAMS

POTATOES**STATION**

13.00 € | PAX

ASSORTED OMELETS

PAPAS ARRUGÁS WITH CANARIAN MOJO

PATATAS BRAVAS

PATATAS REVOLCONAS WITH TORREZNOS (FRIED PIG)

VEGGIE**STATION**

13.00 € | PAX

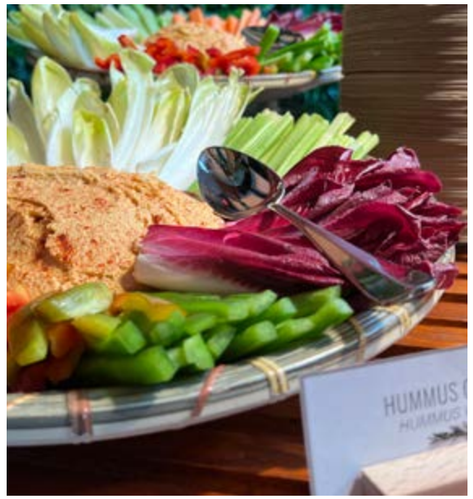
CRUDITÉS WITH CHEESE DRESSING

RICE WOK WITH VEGETABLES

GARLIC MUSHROOM

GNOCCHI WITH PESTO

GUACAMOLE AND PICO DE GALLO TACOS



MEXICAN**STATION**

12.00 € | PAX

GUACAMOLE WITH TORTILLA CHIPS
AND PICO DE GALLO

BEANS STEW, CHEESE AND BUTIFARRA

HUITLACOCHE, MUSHROOM AND
CHEDDAR QUESADILLAS

TACOS AL PASTOR

CARNE MECHADA AND NOPALES BURRITOS

ASIAN**STATION**

14.00 € | PAX

GARLIC-STYLE KING PRAWN NIGIRI

SALMON & AVOCADO MAKI

VEGETABLES GYOZAS

SPRING ROLLS

RICE AND CHICKEN WOK

ITALIAN**STATION**

12.00 € | PAX

TRUFFLED MORTADELA AND GRISSINI

FARFALLE SALAD
WITH MOZZARELLA, DRIED TOMATO AND TUNA

NEAPOLITAN-STYLE GNOCCHI

4 CHEESE TORTELLINI

PIZZA MARGARITA

GERMAN**STATION**

15.00 € | PAX

SAUSAGES

KNUCKLE

MASHED POTATOES

GERMAN SALAD

VERMUT&GILDA**STATION**

17.00 € | PAX

VERMUT

GILDAS SELECTION

STUFFED PICKLE

ASSORTED OLIVES

ALMAGRO EGGPLANT

TINNED**STATION**

16.00 € | PAX

CLAMS

MUSSELS

RAZORS

SARDINES

SQUID

SMOKED & MARINATED WITH BLINIS**STATION**

17.00 € | PAX

BLINIS WITH SOUR CREAM AND ROE
(MULLET | TROUT & ANCHOVY)

SMOKED
NATURAL SALMON
BEET-CURED SALMON
VODKA SALMON
SMOKED COD
MACKEREL

OCTOPUS**STATION**

18.00 € | PERSONA

GALICIAN-STYLE OCTOPUS

CACHELOS (POTATOES)

OCTOPUS IN VINAIGRETTE

AMERICAN**STATION**

16.00 € | PAX **CHEF INCLUDED**

MINI HAMBURGERS

MINI HOT DOGS

BBQ PORK RIBS

BAKED POTATOES
(Fries option depending on event)

COLESLAW

ROAST**STATION**

16.00 € | PAX **CHEF INCLUDED**

100 pax minimum

PORK, LAMB OR CHICKEN

ROASTED AT LOW TEMPERATURE

ACCOMPANIED WITH
SAUCES AND VEGETABLES

BBQ**STATION**

16.00 € | PAX **CHEF INCLUDED**

IBERIAN BACON

BUTIFARRAS AND CRIOLLOS

CHICKEN THIGHS

IBERIAN RIBS

SEAFOOD**BBQSTATION**

20.00 € | PAX **CHEF INCLUDED**

JUMBO PRAWNS

CARABINEROS

National Wines with D.O. (page 31) | Beer | Water | Refreshments

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

RICE**STATION**

15.00 € | PAX

CHEF INCLUDED

The rice station will prepare two types of rice to choose from the following:

VEGETABLE RICE

CHICKEN RICE

SEAFOOD RICE

IBERIAN RICE

BLACK RICE

MELLOW RICE
WITH MUSHROOMS AND PORK CHEEKS

SKEWER**STATION**

15.00 € | PAX

CHEF INCLUDED

Season based on seasonal products and subject to the realization of the event outdoors.

SARDINES

SEA BASS

SEA BREAM

SQUID

HAM&**CUTTER**

JAMÓN | 100 PAX

Includes ham cutt er 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

FRENCH**STATION**

16.00 € | PAX

SALTY

CHEESE AND MUSHROOMS

HAM & CHEESE

CHEESE AND LEEK

SWEET

NUTELLA

SALTED BUTTER CARAMEL

SWEET**STATION**

12.00 € | PAX

CREPES WITH NUTELLA

HOT CHOCOLATE WITH ORANGE CROUTONS

FRESH FRUIT CUPS

CARAMELIZED FRENCH TOASTS

ROSQUILLAS MADRILEÑAS DE ANÍS

**You may add a chocolate fountain*

CANDY**BAR**

6.00 € | PERSONA

ASSORTED CANDIES

OTHER**STATIONS**

Independently of our gastronomic offer, with our gastro and commercial team **we can customize your entire cocktail, adapting it to your needs and to the characteristics of the event itself.** In addition, we can add different proposals such as the following:

OYSTER CORNER

CHAMPAGNE CORNER

FOIE CORNER

CAVIAR CORNER

VERMOUTH & GILDAS

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

CONGRESSES | MEETINGS | AWARDS CEREMONY

OPENBAR & WINERY

We offer an open bar so that **your attendees can enjoy a networking space, providing a variety of drinks** for all tastes.

OPEN**BAR**

13.00 € | PERSON | HOUR

FIRST 2 HOURS

10.00 € | PERSON | HOUR

AFTER THIRD HOUR

PREMIUM MIXES

OPEN**BAR**

10.00 € | PERSON | HOUR

BEER, WINE, SOFT-DRINKS & WATER

COCKTAIL**BAR**

24.90 € | PERSON | HOUR

INCLUDES PROFESSIONAL BARTENDER

MOJITO
DAIQUIRI
MARGARITA
WHISKEY SOUR
COSMOPOLITAN
NON-ALCOHOLIC OPTIONS

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

INCLUDED**WINERY**

CÓCTEL & BANQUETE

WHITE WINE

VIÑA BURÓN
TIPO DE UVA: VERDEJO 100%
D.O. RUEDA

RED WINE

DE PALABRA
TIPO DE UVA: TEMPRANILLO 100%
D.O. MADRID

SUPLEMENT**WINERY**

3.00 € | PAX

WHITE WINE

FOS
TIPO DE UVA: VIURA 100%
D.O. RIOJA

RED WINE

NELIAS
TIPO DE UVA: MENCIA 100%
D.O. BIERZO

5.00 € | PAX

WHITE WINE

NELIAS
TIPO DE UVA: GODELLO 100%
D.O. BIERZO

RED WINE

SALTAVIÑAS
TIPO DE UVA: TEMPRANILLO 100%
D.O. RIOJA

SUPLEMENT**WINERY**

7.00 € | PAX

WHITE WINE

VIÑA SOBREIRA
TIPO DE UVA: ALBARIÑO 100%
D.O. RIAS BAIXAS

RED WINE

DOBLE R
TIPO DE UVA: TEMPRANILLO 100%
D.O. RIBERA DEL DUERO

9.00 € | PAX

WHITE WINE

A COROA
TIPO DE UVA: GODELLO 100%
D.O. VALDEORRAS

HIRUZTA-BEREZIA
TIPO DE UVA: HONDARRABI ZURI 100%
D.O. GETARIAKO TXAKOLINA

RED WINE

VALDRINAL CRIANZA
TIPO DE UVA: TEMPRANILLO 100%
D.O. RIBERA DEL DUERO

EXPERIENCES | TASTINGS | MASTERCHEF

SHOWCOOKING

We have created, in order **to offer your clients several gastronomic options in which the guests will enjoy cooking,** through workshops guided by our chef Juan Pozuelo and our kitchen team.

JUAN**PALOMO**

REQUEST QUOTATION

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

EL**DESAFÍO**

REQUEST QUOTATION

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

JuanPalomo Challenge Experience

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

CATAS**MARIDADAS**

REQUEST QUOTATION

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.

ADIVINAQUÉ**COMES**

REQUEST QUOTATION

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

QUE**TELA****DEN**CON**QUESO**

REQUEST QUOTATION

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

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

TALLER**PAELLAS**

REQUEST QUOTATION

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.**

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

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

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**.

SUPPLIERS WITH CERTIFICATES:

PRODUCTO CERTIFICADO

COMITÉ DE AGRICULTURA ECOLÓGICA CERTIFICADO POR EL CAEM ES-ECO-023-MA

CÓCTEL | BANQUETE

MENÚHALAL

Además de adaptar cualquiera de nuestros menús con productos halal, nos complace presentarte nuestra propuesta especialmente diseñada. Este menú ha sido elaborado con **materias primas de procedencia cuidadosamente seleccionada**.

HALAL**COCKTAIL**

55.00 € | PAX 60-90'

OPTIONAL COFFEE SERVICE: 2€ PER PERSON

CURRY CHIPS

FRIED ALMONDS AND CUMIN

COUSCOUS IN VEGETABLE SALAD

CUCUMBER AND YOGURT SALAD

SALMON DICE MARINATED IN BEET

SARDINE EMPANADA

ROASTED TOMATOES SALMOREJO

PUMPKIN CREAM AND CHEESE

SPINACH CROQUETTES

RATATUILLE WITH LAMB

CRISPY CHICKEN WITH MUSTARD AND SOUR CREAM

RICE WITH RABBIT

FALAFEL WITH TOMATO YOGURT

BEEF MEATBALLS IN MUSHROOM SAUCE

CHICKEN SKEWERS

MINIBURGER

COCONUT TRUFFLES

PEPPERMINT TEA JELLY

MINI CHEESE CAKE

HONEY AND PISTACHIO CRUNCHY

Water | Soft drinks | Alcohol-free wine | Juice | Non-Alcoholic Beer | Lemonades | Cold tea

HALAL**MENU**

69.00 € | PAX 90-100'

ENTRÉE

FALAFEL WITH YOGURT CREAM AND CUCUMBER

MAIN COURSE

TEMPERED COUS COUS WITH FISH AND SEAFOOD IN DILL SAUCE

SECOND COURSE

CHICKEN STUFFED WITH DATES AND MUSHROOMS WITH PUMPKIN SAUCE

DESSERT

CRISPY HONEY AND PISTACHIO WITH CINNAMON SAUCE

COFFEE AND INFUSIONS

PETIT FOURS

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

CÓCTEL | BANQUETE

MENÚKOSHER

In addition to adapting any of our menus with kosher products, we are pleased to present you our specially designed proposal. This menu has been created with raw materials from carefully selected sources.

KOSHER**COCKTAIL**

55.00 € | PAX 60-90'

OPTIONAL COFFEE SERVICE: 2€ PER PERSON

CURRY CHIPS

CHEESE IN OIL WITH FINE HERBS

HUMMUS WITH CRISPY BREAD

WHITE FISH SALAD

ANCHOVY MARINATED IN VINEGAR

MARINATED SARDINE GILDA

COCONUT CURD WITH ANCHOVY AND ZUCCHINI

RATATUILLE WITH COD

APPLE, RED CABBAGE AND WALNUT SALAD

LENTILS IN WARM SAUTÉ WITH EGGPLANT

CRISPY CHICKEN WITH MUSTARD AND SOUR CREAM

RICE WITH LAMB

FALAFEL WITH TOMATO YOGURT

BEEF MEATBALLS IN MUSHROOM SAUCE

MIXED CHICKEN AND COW SKEWER

MINIBURGER

COCONUT TRUFFLES

YOGURT WITH BANANA AND PINEAPPLE

HONEY AND PISTACHIO CRUNCHY

CHOCOLATE AND CINNAMON CAKE

Water | Soft drinks | Alcohol-free wine | Juice | Non-Alcoholic Beer | Lemonades | Cold tea

MENÚ**KOSHER**

69.00 € | PAX 90-100'

ENTRÉE

LENTIL SALAD WITH CURRY EGGPLANTS

MAIN COURSE

ADAFINA CREAM WITH ITS ACCOMPANIMENT AND CARROT PUREE WITH BEET

SECOND COURSE

BEEF CHEEKS WITH POTATO AND CELERY PARMENTIER WITH VEGETABLE MENESTRA

DESSERT

SOUR CREAM CURD WITH PINEAPPLE AND COCONUT

COFFEE AND INFUSIONS

PETIT FOURS

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

PICNIC BAGS | PERSONALIZED TRAYS

OTHERSERVICES

Special services for your event in **different formats**. We have the option of a picnic bag or even personalized trays to offer at your stands.

If you need staff menus, request a quote.

PICNIC**BAG**

15.00 € | PAX

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

SANDWICH

CHIPS

PIECE OF FRUIT

CHOCOLATE BAR

BOTTLE OF WATER

*** Does not include furniture or staff*

CINEMASERVICE

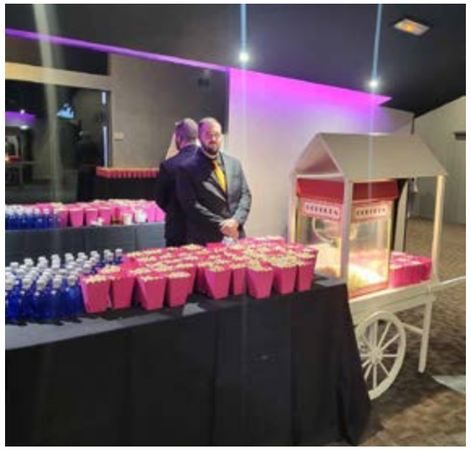
4.50 € | PAX

Es posible personalizar la caja con el logo de la empresa. Solicitar presupuesto.

MALL POPCORN IN WHITE BOX

33 CL BOTTLE OF WATER

OPTIONAL CUSTOMIZATION OF BOXES AND POPCORN MACHINE
(Request a quote)



PERSONALIZEDTRAYS

REQUEST QUOTATION

ASSORTED CIAPATTAS

ASSORTED SANDWICHES

ASSORTED PASTRIES

TEA PASTRIES

COFFEE AND TEA SERVICE

FOR SERVICES WITH **FEWER THAN 50 PEOPLE**, **A €150 TRANSPORTATION SURCHARGE** WILL APPLY.

VENUE MANAGEMENT

VENUEMANAGEMENT

Are you looking for the ideal location for your event? We are here to help you find it. We regularly collaborate with a variety of venues and manage every detail to make your event perfect. We take care of everything you need during the event.

SEE VENUES →

CAPACITY

LOCATION

OUTDOOR AREA

PARKING

FORMAT

SUSTAINABILITY

ACC. OF PRODUCTS OF LARGE DIMENSIONS

ACCESSIBILITY

CONDITIONS

METHOD OF PAYMENT:

50 % +TAX RESERVATION. 50 % REMAINING + IVA 3 DAYS PRIOR TO EVENT.

CONFIRMATION OF GUESTS:

10 days before the event, a first confirmation of diners will be necessary. This figure may vary up to 10% up to a maximum of 3 days/cocktail and 7 days/banquet before the event.

For modifications after this time frame, we will re-quote on a case-by-case basis.

CANCELLATION OF SERVICE:

In case of cancellation of any catering service:

- Up to **one week before the event**, 20% of the last accepted estimate will be charged.
- Up to **three working days before the event**, 30% of the last accepted estimate will be charged.
- Up to **two working days before the event**, 100% of the last accepted budget will be charged.

In case of **less people attending** the event on the agreed day, prices will not be modified.

In case of **more people attending** the event, the difference will be paid according to the budgeted price/pax.

Prices shown do **not include VAT**.

Prices subject to possible variations due to significant increases in the cost of raw materials.

Prices 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. It also includes furniture, tableware, table linen, glassware, floral centerpiece, which can be customized according to the client's corporate color. In case of special decoration, please consult price.

SERVINGS
All our coffee menus are based on 1.5 servings per person, and our cocktail and Spanish wine menus are based on 1.2 servings per person.

MENU TASTING
A **tasting of the chosen menu can be held for 6 people**, booking **events of more than 150 people**. If you do not hire it, it must be paid. Possibility of adapting menus to customer needs. In case of allergies or intolerances, please notify us in advance.

SERVICE SCHEDULE
The service schedule will be reflected in the budget, **in case of delay of more than 30 minutes, an extra charge will be made** for the waiter service, being the price of the same 25 € / hour per waiter.

COFFEE BREAK
For coffee break is **included a high table for every 25 people**.

COCKTAIL AND SPANISH WINE
For cocktail and Spanish wine is **included a high table for every 16/20 people**. Includes informative menu of intolerances. In case of personalized design, please ask for a quotation.

SEATED MENU
For seated menu is **included a waiter and round table for every 10/12 people**. Includes basic menu. In case of personalized design, please ask for a quotation.

THEME STATIONS
Themed stations **can only be purchased with Cocktail, Spanish wine or Finger buffet** for other options ask for quotation.

STAFF MENU
We will offer the option of a **menu with fish, meat or snack to be customized for each event, for a minimum of 10 people**.

ASSEMBLY | DISASSEMBLY
The assembly will be carried out based on the beginning of each service, in case of a specific schedule, request a quote. Disassembly will take place at the end of the event. If it has to be done the next day, a separate quote will be made.

619 068 782 | SILVIA RODRIGUEZ

CATERING@GASTRONOME360.COM

EDICIÓN JUNIO 2026