



Goyo

CATERING

Gala Dinner Menus "La Concepción" 2025



Goyo
CATERING

> Format: Cocktail Reception



Appetizers

Goyo
CATERING

COLD

- :: Red Tuna Tartar on Crunchy Wonton, Korean Dressing, Guacamole and Sprouts.
- :: Steak Tartar, Tramezzini Bread, Wasabi Mayo, Flower Petal and Horseradish Sprouts.
- :: Foie Gras "Bombon" with Red Apple Jelly, Pistachio Financier Flavored with Amaretto.

WARM

- :: Tarifa's Surf Board: Hake "Emerald" with Crispy Green Rice and Kimchi Mayonnaise.
- :: Goyo's Creamy Iberian Ham Croquette with Fresh Tomato Emulsión and Ham Shave.
- :: Mini "Antequera Mollete" Bread Roll Stuffed with Mushrooms Duxelle and Truffle Oil.

Goyo

CATERING



> Formato: Menù

*(10% V.A.T. not Included)



*(10% V.A.T. not Included)



Gala Dinner 3

P/p: 139 €*

Starter

:: Smoked Salmon Flower Salad on Green Apple and Basil Gellée, Beet Textures, Quail Egg Marinated with Balsamic Vinegar, Green Asparagus, Crispy Tunnbröd Bread with Green Pesto, Floral Touch and Tartar Sauce.

Main Course

:: Low Temperature Wild Sea Bass Loin on Cauliflower and Leek Puree with Sautéed Vegetables, Carrot, Snow Pea, Bimi with Citrus Veloute Sauce and Dill.

Dessert

:: Chocolate Duo: Milk Chocolate Mousse, Apricot Dipped with Dark Chocolate and Vanilla Sauce Flavored with Grand Marnier.

:: Artisan Bread and Olive Oil.

*(10% V.A.T. not Included)



*(10% V.A.T. not Included)



Gala Dinner 5

P/p: 151 €*

Starter

:: Lobster Salad, Burrata, Three Colors Cherry Tomatoes, Red Berries, Grilled Peach, Pine-nuts and Micro Sprouts Dressed with Honey and Balsamic Vinegar di Módena Vinaigrette.

Main Course

:: National Beef Tournedo with Potato Parmantier, Baby Carrot, Bimi, Chives, Red Wine Sauce and Foie Gras Quenel.

Dessert

:: Pistachio & Raspberry Semi Pole: Pistachio Creme Brulé, 70% Chocolate Cream, Fresh Raspberries and Pistachio Glazed.

:: Artisan Bread and Olive Oil.

*(10% V.A.T. not Included)





Cellar

Goyo
CATERING

- :: White: Melior Matarromera Verdejo (D.O. Rueda) ó Melior Matarromera Sauvignon Blanc (D.O. Rueda)
- :: Rosé: Juan de Acre Viura & Garnacha (D.O. Rioja).
- :: Red: Melior Matarromera Tempranillo (D.O. Ribera del Duero) Juan de Acre (D.O. CA. Rioja).
- :: Cava Codorníu Ecológico Brut Nature (D.O. Cava).
- :: Beer with or without alcohol.
- :: Regular & Zero Coke, Orange & Lemon Soda, Tonic Water and Sprite.
- :: Still and Sparkling Mineral Water, Assorted Juices.
- :: Nespresso Coffee Station and Tea.
- :: Goyo's Petite Fours.



THIS SERVICE INCLUDES

- 1.- Cocktail reception, served dinner and cellar package (4 hours long).
- 2.- Menu tasting for maximum 6 guest if the date is reserved with our catering. If not the tasting as a price of 150,00 € per person, which will be deducted of the final payment, if the party is confirmed.
- 3.- Head waiter service and waiters (1 waiter each 10 guest).
- 4.- All necessary services such as tables, chairs, linen, glassware, cutlery, crockery, bar and buffet tables to choose from our kitchenware and furniture dossier according to availability.
- 5.- Kitchen service, equipment and staff.
- 6.- Setup and setdown staff.
- 7.- Floral decoration of the tables.

REMARKS

The prices of these menus are based on a minimum number of a 200 guest. For lower numbers we will requote the menu. The quote may suffer some modifications due to the to venue features.

TERMS OF CONTRACT

The payment form is as follows:

- 2.000,00 € Deposit for reserving the date with the caterer.
- 30% Of caterer proposal, when contract signed.
- 50% Of caterer proposal, one month before the party.
- 20% Of caterer proposal, fifteen labor days before the party.



“

OUR GOAL IS TO MAKE EACH
EVENT A UNIQUE MOMENT

”

Goyo

CATERING

Open Bar

P/p: 18 €*
(2 hours)

:: Rum Legendario 7, Brugal Añejo, Barceló.

:: Vodka Stolichnaya, Absolut, Smirnoff.

:: Gin Puerto de Indias Strawberry, Beefeater, Larios Premium 12.

:: Whisky J.W. Red Label, J&B, Jameson, Four Roses Bourbon, Glen Grant Malta.

:: Liqueur: Baileys, Tia María, Malibú, Frangelico, Brandy Magno, Herbal Liqueur and Orujo.

:: Beer with and without Alcohol, Regular & Zero Coke, Orange and Lemon Soda, Sprite, Tonic water and Assorted Juices.

:: Still and Sparkling Mineral Water.

Note: Extra Hour open bar service: 10,00 €/Pax + 10% V.A.T.

*(10% I.V.A. no Incluido)



Goyo

CATERING

Iberian Ham Leg

Price per leg: 995 €*
*10% VAT not included

:: Iberian Pork Ham Leg "5 Jotas".

:: Selection of Artisan Bread, "Picos" and "Regañás".

(Professional master ham cutter included).

*10% VAT not included





Lets start your party

(+34) 952 898 714



www.goyocatering.com