

A large outdoor wedding reception at dusk. Long tables are covered with white linens and set with glassware, plates, and cutlery. The tables are decorated with greenery and small warm lights. In the background, there are trees, a building, and mountains under a twilight sky.

Goyo

CATERING

"Finca La Concepción Wedding Dossier 2025"

www.goyocatering.com



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Format: Cocktail Reception
(Choose 8 types)



Cocktail Reception

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COLD

- :: Mango and Ginger Gazpacho.
- :: Stuffed Macaron with Sundried Tomato Cream and "Ines Rosales Torta " Crumble.
- :: Red Tuna Tartar on Crunchy Wonton, Korean Dressing, Guacamole and Sprouts.
- :: Steak Tartar, Tramezzini Bread, Wasabi Mayo, Flower Petal and Horseradish Sprouts.
- :: Salmon Sphere with Smoked Trout Caviar, Crème Fraîche & Fennel.
- :: Caprese "Chupa Chups" with Mini Mozzarella, Cherry Tomato & Green Pesto.
- :: Caviar Can Stuffed with Red King Prawn Skagen, Herring Roe and a Gold Touch.
- :: Foie Gras "Bombon" with Red Apple Jelly, Pistachio Financier Flavored with Amaretto.
- :: Citrus Lebanese Tabule with Guacamole & Raf Tomato Pulp.
- :: Croaker Fish & King Prawns with Tiger Milk, Sprouts & Corn Nuts Served On Fresh Lime.
- :: Wagyu Carpaccio Roll with Arugula & Parmesan Shaves.
- :: Duck Ham Nigiri with Quail Egg & White Truffle Oil.



WARM

:: Creamy Truffle Mashed Potato with Micro Sprouts, Olive Oil Caviar & Iberian Ham Shaves.

:: Mini Gyozas (Please, choose one option): Vegetarian or Chicken with Teriyaki Sauce.

:: Stripped King Prawn Breaded in Panko with Jamaican Sauce.

:: Tarifa's Surf Board: Hake "Emerald" with Crispy Green Rice and Kimchi Mayonnaise.

:: Cod Fish Meteorite in Squid Tempura with Green Allioli.

:: Goyo's Creamy Iberian Ham Croquette with Fresh Tomato Emulsión and Ham Shave.

:: Crunchy Potato Millefeuille with "Brava and Allioli" Sauces.

:: Mini "Antequera Mollete" Bread Roll Stuffed with Mushrooms Duxelle and Truffle Oil.

:: Mini Wasabi Brioche Stuffed with Deep Fried Baby Squids and Wasabi Mayo.



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> Format: Stations
(Choose 2 options)



Stations

(Choose two (2) options)

The "Spanish" Corner:...

:: Iberian Pork Loin Cane, Iberian Chorizo and Salchichón.

:: "Manchego" Sheep Cheese, "Payoyo" Goat Cheese and "Torta del Casar" Cream Cheese.

:: Classic "Spanish" Omelette.

:: Selection of Andalusian Olives & "Basque Country" Gildas".

:: Olive Oil and Salt Tasting, Artisan Breads, "Picos & Regañas".

The South "Cevicheria"

:: Croaker Fish or Sea Bass.

Cooking Options (Please, choose one option)

-Traditional Tiger Milk.

-Tiger Milk with Maracuya, Sweet Potato, Corn & Coriander.

-Vegetarian with Patacón.

Goyo's Burrata's Bar.....

:: Burratina, Red Pesto, Green Pesto, Arugula, Watercress, Sprouts, Sun Dried Tomato, Tomato Tartar, Pine-nuts, Pistachio, Assorted Olives, Black & Paprika Red Salt Flakes, Maldon Salt Flakes and Assorted Peppers Mix (White, Black, Pink and green). Truffle Oil, Grilled Aubergine.

Goyo's Croquette Station.....

:: Iberian Ham

:: Prawns and Monkfish.

:: Octopus.

:: Boletus.

:: Leek and Smoked Salmon.

:: Blue Cheese.



100% Japanese

- :: Makis: Wakame, Tuna, Salmon, Prawn Tempura.
- :: Uramaki: Royal Crab, Mango, Asparagus, Avocado & Wasabi.
- :: Niguri: Tuna, Salmon and Sea Bass.
- :: Soy, Wasabi and Ginger.

Octopus Market (Please, choose one option)

- :: Grilled Octopus with Cachelos Mashed Potato, AOVE, Paprika and Salts Flakes.

Rice Showcooking Station.....

- :: Rice with Boletus, & Truffle.
- :: Vegetarian Rice " Murciana Style".





Asian Bao Buns Corner...(Choose one option)

:: Steamed Bao Bun Stuffed with Marinated Bacon on Sweet Soy Sauce, Lettuce, Spring Onion, Carrot and Toasted White Sesame Seeds.

:: Steamed Bao Bun Stuffed with Crunchy Chicken Japanese Style, Sitacha and Mayo Sauce and Lettuce.

Pulled Pork Brioche Station.....

:: Pulled Pork Brioche with Smokey BBQ Sauce and Coleslaw Salad.



Food Stations Upgrade

Home Made Pasta della Nonna.....

:: Tagliatelle alla Ruota (parmesan wheel).

Extra Charge: 6 €/Pax + 10% V.A.T.

BBQ Time... (3 pcs per guest)

:: Grilled Wild Salmon Skewer with Zucchini.

:: Grilled Creole Sausage.

:: Giant Prawn Skewers "Ajillo" Style.

:: Yakitori Chicken Skewers.

:: Veal Kefta Skewer.

:: Fresh Vegetables Skewer.

:: Sauces: BBQ, Tartar, Gaucha, Mint, Romescu.

Extra Charge: 6 €/Pax + 10% V.A.T.



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> Format: MenU

Menu 1

P/p: 208 €*

Starter

:: "Cordobés" Salmorejo, Raf Tomato Tartar, Green Pesto, Truffle Burrata, Crunchy Ham and Sprouts.

Main Course

:: Glazed Beef Cheek, Spiced Sweet Potato Cream and Candied Boletus.

Dessert

:: Snicker by Goyo.

:: Artisan Bread & Olive Oil.

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



Menu 2

P/p: 215 €*

Starter

:: Red Tuna Tataki with Wakame Seaweeds and Mango Dices.

Main Course

:: Confit Suckling Lamb Leg with Thai Style Sweet Potato Puree and Crispy Vegetables.

Dessert

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

:: Artisan Bread & Olive Oil.

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



Menu 3

P/p: 218 €*

Starter

:: Red Prawn & Giant Prawn Carpaccio with Oriental Vinaigrette with Citrus Nuances, Lemon Spherification, Herring Roe, Avocado Pearls, Black Squid Tuile and Bread Crumbs with Chili.

Main

:: Duck Confit Millefeuille with Green Pasta & Foie Caramelized Mango Pearls, Raspeberry Spherification and Pedro Ximenez Sauce Flavored with Balsamic Vinegar.

Dessert

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

:: Artisan Bread and Olive Oil.

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



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

: 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

∴ Orange Blossom Shot: Bitter Orange Jam, Chocolate Cream and Orange Blossom Mousse.

:: Artisan Bread and Olive Oil.

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





Menu 5

P/p: 235 €*

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

:: National Beef Tournedo with Truffle Mashed Potato, Baby Carrot, Green Thin Beans, Chives and Port Wine Sauce.

Dessert

:: Goyo's Pavlova with Red Fruits and Raspberry Sauce.

:: Artisan Bread and Olive Oil.

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



Menu 6

P/p: 239 €*

Starter

:: Fresh Lobster Bouquet with Avocado and Pipirrana Salad,
Tender Sprouts, Sweet Chili and Green Basil Oil.

Main Course

:: Malaga's Suckling Pig Ingot with Ratatouille Flavored with
Cumin and Crispy Potato Chip with Black Garlic.

Dessert

:: Our Famous Lemon Pie.

:: Artisan Bread & Olive Oil.

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



Menu 7

P/p: 243 €*

Starter

:: Figs Stuffed with Ricotta and Wrapped with Iberian Ham Shaves, Sprouts, Green Asparagus, Parmesan Tuile, Red Fruit Vinaigrette and Honey and Sherry Emulsion.

* Only available during august and september

Main

:: Beef Wellington Sirloin with Port Wine Sauce, Potatoes Berny with Sliced Almonds and Onions Marinated with Balsamic Vinegar.

Dessert

:: Goyo's Gianduja: AOVE Sponge, Gianduja Mousse, Chocolate Cream, Caramelized Hazelnuts and Finished with Milk Chocolate Cylinder and Assorted Fruits.

:: Artisan Bread and Olive Oil.

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





Cellar



- :: 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.



Open Bar (4 hours)

:: Rum: Legendario 7, Brugal Añejo, Barceló.

:: Vodka: Absolut and Smirnoff.

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

:: Whisky: J.W. Red Label, J&B, Jameson, Dyc 8, Ballantine.

:: Liquors: Baileys, Tía María, Malibú, Frangelico, Brandy Magno, Herbs Liquor and Orujo.

:: Beer with and without Alcohol, Coca Cola, Zero and Light, Orange and Lemon Fanta, Tonic Water, Sprite.

:: Still and Sparkling Mineral Water, Assorted Juices.

Late Snack: Assorted Mini Pizzas

Note: Open Bar Extra Hour: 10,00 €/Pax + 10% VAT





THIS SERVICE INCLUDES

- 1.- Cocktail reception with food stations, served dinner and cellar package (4 hours long).
- 2.- Four hours open bar service with late night snacks included.
- 3.- 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.
- 5.- Head waiter service and waiters (1 waiter each 10 guest).
- 6.- 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.
- 7.- Kitchen service, equipment and staff.
- 8.- Setup and setdown staff.

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 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

”

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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



Cocktails Bar

P/p: 10 €/pax * (2 hours)

Please, choose three options from the list:

- :: Mojito.
- :: Strawberry Mojito.
- :: Piña Colada.
- :: Mai Thai.
- :: Caipiriña.
- :: Negroni.
- :: Old Fashioned.
- :: Porn Martini.
- :: Moscow Mule.
- :: Hugo.
- :: Aperol Spritz.
- :: Electric Blue.
- :: Sex on the Beach.
- :: Caipiroska.
- :: Daiquiri.
- :: Tequila Sunrise.
- :: Margarita.
- :: Spicy Margarita.

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



Dessert Buffet

P/p: 15 €*

:: Desserts Show Station:

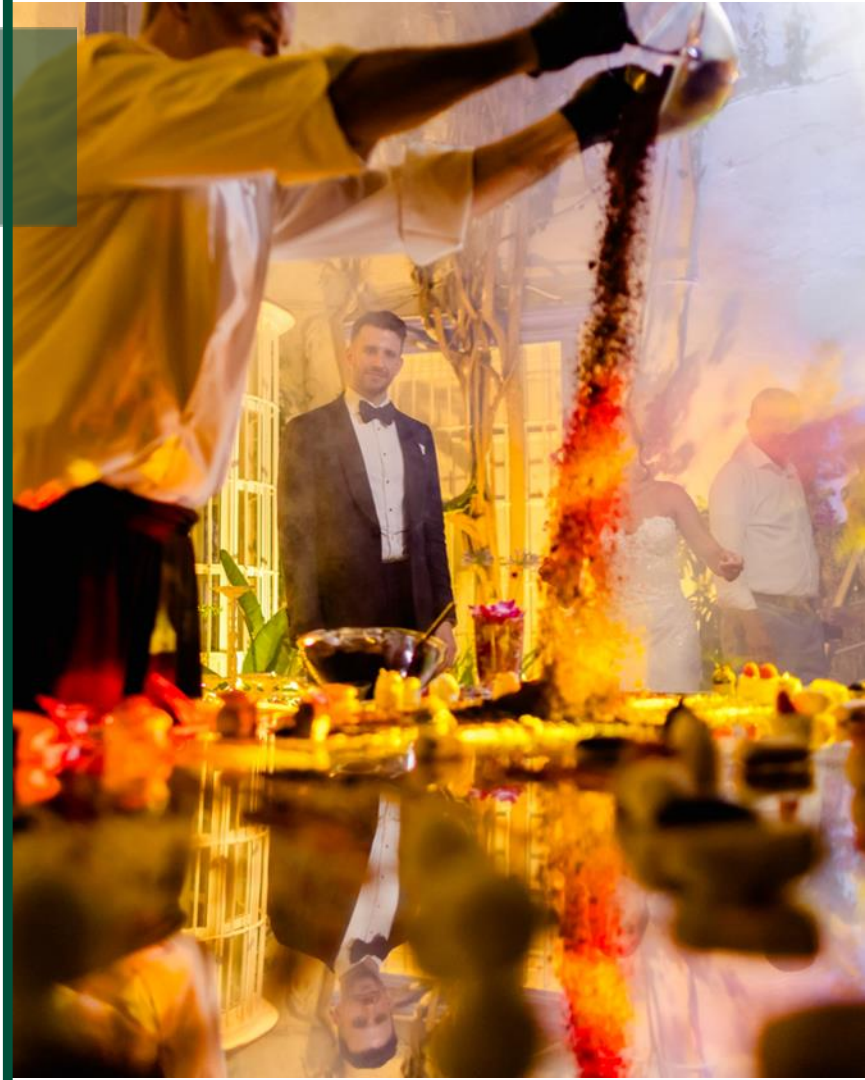
A desserts show will be delivered with different flavors and textures.

"Cocoa Addiction": Chocolate Eggs stuffed with Artisan Brownie Dices, Brownie Earth Dust, Chocolate Sauce, Strawberries Dipped in Chocolate Pyramid, Mini Crunchy Chocolates, Mini Opera Cake, Black and Milk Chocolate Mini Rocks with Dry Nuts, Mini Chocolate Eclairs, Chocolate Millefeuilles, Chocolate Crème Brule, Chocolate Lovers Shot, Mini Hedgehog and Chocolate Lollipops.

"Tropical Passion": Tropical Fruits Pyramids, Passion Fruit and Raspberries Shakes, Mini Mango and Passion Fruit Spheres, Assorted Fruit, Red Berries Tartlets, Panna Cotta with "Amarena" Cherries Shot, Mini Goyo's Apple Pies, Strawberries and Cream Shots, Cheesecake Dices with Raspberries.

"Meringue Atelier": Meringue Millefeuille, Meringue and Caramel Toffee Glass, Small "Piononos" with Custard and Meringue, Mini Meringue "Pavlovas" with Red Berries, Lemon Pie Mini Meringues, Mini Coconut "Sultanas", Goyo's Macarons Tasting.

*(10% VAT not included)



Childrens Menu

P/p: 49 €*

Savory

- :: Mini Pizza.
- :: Hake Fingers.
- :: Crunchy Chicken.
- :: Chicken and Ham Croquettes.
- :: Mini Veal Burger with French Fries, Ketchup and Mayonnaise.

Dessert

- :: Childrens Mini Eclair and Mini Chocolate Mousse.
- :: White Chocolate Soup with Strawberries.

Beverage

- :: Sodas, Juices and Mineral Water.

*(10% VAT not included)





Premium Open Bar

P/p: 45 € (4 hours)

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:: Rum Matusalem 15, Cacique 500, Brugal Añejo

:: Vodka Grey Goose, Belvedere, Absolut.

:: Gin Brockmans, G-Vine, Martin Miller, Hendricks, Beefeater, Larios, Bombay Sapphire y Tanqueray (*Garnish for Gin & Tonics*).

:: Whisky J.W. Black Label, Chivas 12, Jameson, Jack Daniels, J.W. Red Label, Ballantines.

:: Tequila Patron Silver, José Cuervo Añejo y Silver.

:: Liquors: Baileys, Tia María, Malibú, Frangelico, Brandy 1866, Herbs Liquor and Orujo.

:: Beer with & Without Alcohol, Regular & Zero Coke, Orange & Lemon Soda, Tonic Water, Sprite, Fever Tree Tonic Water, Schweppes Premium Flavours, Still & Sparkling Mineral Water.



Lets start your party

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