

# COMPANY DOSSIER

Quilicuá  
catering & deco



WEDDING  
AWARDS  
**2017**  
bodas.net

WEDDING  
AWARDS  
**2018**  
bodas.net

WEDDING  
AWARDS  
**2019**  
bodas.net

WEDDING  
AWARDS  
**2020**  
bodas.net

WEDDING  
AWARDS  
**2021**  
bodas.net

## Our food

### Luca Rodi

Luca Rodi, during more than his 20 years of professional career, has worked in restaurants such as La Torcaz or La Paloma, where he shared a kitchen with his mentor Segundo Alonso (two Michelin Stars).

He was also the founder of Edulis and Dabbawala, restaurants that became a gastronomic reference in Madrid, the latter being chosen by the newspaper EL PAÍS as one of the ten best restaurants to visit in 2016.

In addition, he is a founding partner of Quilicuá Catering & Deco, an award-winning with the maximum distinctive in Bodas.net as well as with the official supplier seal of TELVA Novias, among others.

His kitchen reflects his beginnings with clear Basque-French roots, as well as his later and multiple trips with Peruvian, Italian and Japanese influences. Thanks to all this, it has become an emerging value in Spanish cuisine.





# Decoration

30 years ago Borgia Conti was born with the vocation of creating a new concept of decoration.

His goal has always been to make available to the general public an offer of unique furniture and the most spectacular kitchenware. During these three decades, his specialties have been in charge of setting up large hotels, prestigious clinics and even estates for holding weddings and events.

In addition to his, continuous presence in the best media in our country, all his merits were recognized in 2017 when the Spanish Association of Image Professionals awarded him the Gold Medal for his professional career in the decoration and interior design sector.

This same team works with the couple from Quilicuá to decide which decoration is the most suitable for each couple. With them nothing is left to chance and their attention and dedication make every detail count on your big day.





# Prices

## **OPCIÓN 1: 100,00€ per person**

10 appetizers to choose from  
Prawn and avocado salad with coral emulsion  
Pintada stuffed with foie with chestnut puree in armagnac  
Chocolate textures  
Wine, beer and soft drinks  
Tableware included: white tablecloths and bamboo chairs

## **OPCIÓN 2: 105,00€ per person**

10 appetizers to choose from  
Artichokes with ham and cauliflower veloute  
Glazed beef cheek with celeriac puree and wild wild mushrooms  
French toast with vanilla soup and violet ice cream  
Wine, beer and soft drinks  
Tableware included: white tablecloths and bamboo chairs



# Prices

## **OPCION 3: 110,00€ per person**

10 appetizers to choose from

Malaga gazpachuelo with spiced potatoes

Beef tenderloin with potato timbale, French onions with Pedro

Ximénez and sautéed wild vegetables or Ravioli Rossini

blood sausage and foie with truffle veloute

Arabic mascarpone cheese, almonds and raspberries cake

Wine, beer and soft drinks

Tableware included: white tablecloths and bamboo chairs

## **OPCION 4: 115,00€ per person**

10 appetizers to choose from

Crab cream with crab ravioli

Sirloin Wellington with candied vegetables

Arabic mascarpone cheese, almonds and raspberries cake

Wine, beer and soft drinks

Tableware included: white tablecloths and bamboo chairs





# Cocktail

## Cold appetizers

Acorn-fed Iberian ham

Esterified Gilda

Baby pepper stuffed with cheese and hazelnut

Ceviche Corvina

Foie mi cuit with mango chutney

Smoked eel with coconut cream and basil pesto

Red tuna tartare with cured yolk

Tuna salad with crystal shrimp

Cow airbag

Scorpionfish mousse

Steak tartare on rye bread and fine herbs mustard

Leek at low temperature with marinated herring and dried tomato

## Hot appetizers

Crunchy ravioli with truffled yolk

Hake battered with garum and salicornia mayonnaise

Carabinero with sobrassada and hollandaise sauce

Shrimp skewer breaded with kimchi sauce

Iberian ham croquettes

Fried octopus with revolconas cream

Crispy leek, prawns and cheese with sauce soy and honey

Braised Oxtail with Cheese Bread

Duck dim sum with quail egg

Churro stuffed with garlic prawns

Mini Chilicrab Brioche





## Winery

### Whites

NOC VIOGNIER

### Reds

NOC COUPAGE 12 MESES BARRICA

Beer with / without alcohol

Coca cola, Zero, Fanta Orange and lemon.

Tonic and Sprite

Mineral water with and without gas.

Assorted juices Coffee and infusions.

\*The wines are configurable and can affect the price of the menu



## Corners

### **Cheese station**

7.5 € / person

Selection of cheeses, breads and garnishes

### **Knife-cut Iberian ham**

Consult

### **Andalusian frying station**

9.5 € / person

Dogfish in marinade/ Chopitos/ Anchovy

Cooked white prawn from Huelva (+4 euros / person)

### **Dry rice station in individual llaunas**

8 € / person

To choose between dry seafood or quail rice  
serve both types of rice (+2 euros / person)

### **Oysters**

12 € / person

Sorlut French oyster N°3

### **Grilled lamb station**

9.5 € / person

Skewers of suckling lamb cooked live on oak charcoal

### **Cod with Pilpil**

9.5€ / person





# Corners

## Sushi

16 € / person

Premium sushi

## Croquetry

7.5 € / person

Iberian ham/Boletus/ Chicken with egg

Cod/ Blue cheese / Leek with dates

## Mexican post (assisted)

8,5 € / person

Pastor's tacos

Guacamole chicken tinga tacos with nachos

Green sauce and hot red sauce

## Asian position (assisted)

8,5 € / person

Bao de cochinitillo, aji amarillo with pineapple, red onion pickle and cilantro / bao de carrillada in sauce

hoissin, fresh chives and piparras

Duck dim sum with fried quail egg

Nem shrimp roll

## Grocery corner

10€ /person

Octopus a feira

## Candy bar

550€

Selection of sweets





## Bar

### Open bar

1 hour open bar: €12 per person per hour  
2 hours of open bar: €20 per person per hour  
3 hours and later: €10 per person per hour

### Premium gin and tonic

7 € / person

Brockmans, Citadelle, Gin Mare and Nordés  
Garnishes and cocktail included

### Mojito bar

6 € / person

Traditional and strawberry mojito (Cocktail maker included)

### Pisco bar

6 €/ person

Pisco sour and chilcano (Cocktail included)

### Beer corner 5 €/ person

Corner assembly and decoration  
Selection of national and international beers

### Vermouth shop

6 € / person Premium artisan vermouth  
Side dishes and cocktail included

### Champagne corner

Price on request

G. H. Mumm Cordon Rouge Brut

### Cava corner

4 € / person

Cava Castillo Perelada Brut Reserve

### Premium open bar extra

25€ / person



# Conditions

## THE PRICE OF THE MENU INCLUDES

- The chosen appetizers
- Room service (1 waiter for every 10 diners), maître and necessary kitchen staff
- All household items and materials necessary for the service (crockery, glassware, tablecloths and cutlery)
- Table numbers and minutes

## GENERAL CONDITIONS

- The minimum number of diners required will be 50 people. If this minimum is not reached, the waiter service will not be included.
- The guest list must be provided by the client, as a deadline, ten (10) days before the event.

After that date, subsequent cancellations will not be considered as cancellations, nor those of guests who do not attend the event. pricing those agreed upon up to that date. At no time will the number of guests be less than one hundred and fifty adults (150)ç Saturdays in high season or one hundred adults (100) the rest of the days.

To reserve your service it will be necessary to provide a deposit that will be deducted from the final invoice. This deposit will not be returned in

case of cancellation of the event for reasons not attributable to Sol Quilicuá Catering S.L.

- 100% of the invoice must be paid at least 10 business days in advance of the event date.
- A reduction in the number of diners of up to 20% on the original number will be allowed without charge, provided it has been communicated at least 7 working days in advance of the event.
- The menus are subject to changes that our clients consider, adjusting the price to these modifications. the conditions of the service (dates, staff or extra furniture...) or the choice of other crockery, cutlery, tablecloths or glassware, may modify the price per cover.
- If you require table protocol (placement), we need to have the guest list and diners per table sent to us with at least 10 business days in advance.
- If you need extra waiters, they will be billed at a rate of 25 euros per hour per waiter.
- VAT 10% not included.

- In the event that there are attendees who are allergic or intolerant, the company must be informed within 10 working days of advance



#nosmueveunailusion

Quilicua  
catering & deco

Contact

Patricia:

635426490 Piluca:

657971901

Social Networks

Instagram

@quilicuanoc\_cateringdeco