

# WEDDINGS 2026

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.





# DECORATION

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# NEWSPAPERS



## Vogue

"Catering for weddings: the most requested companies to win over guests with a five-star menu"



## Telva

"The best Instagram accounts, wedding planners and blogs to organize a wedding 10/10 "



## Vogue

"Wedding table decoration: everything you need to know if you get married in 2020"



## Bodas.net

"They will take care of every detail to surprise both you and your guests with a unique celebration"



## Hola

"Catering that the Spanish 'celebrities' chose at their weddings"



## Vanity Fair

"From Telma Ortízz to Paz Vega: fun after-party where celebrities celebrate the Goya"









## PRICES

145€ PER PERSON

### QUILICUA COCKTAIL WEDDING

- 12 appetizers to choose from
- 3 stations to choose from (except for sushi, ham, oysters, champagne)
- Miniature desserts
- 4 hours of open bar
- Snack / cook
- Stationery (minutes)
- Choice of plain table linen
- Bamboo chairs
- Bamboo stools





# PRICES

145€ PER PERSON

QUILICUA WEDDING

12 appetizers to choose from

First course

Second course

Dessert

4 hours of open bar

Dinner

Stationery Minutes (minutes and waiters)

Choice of plain table linen

Bamboo chairs







## PRICES

155€ PER PERSON

### QUILICUA PREMIUM WEDDING

112 appetizers to choose from

First course

Second course

Dessert

4 hours of open bar

Dinner

Stationery Minutes (minutes, waiters and seating)

Choice of printed and plain table linens

Quilicua tailoring

Choice of chairs

Choice of underplates

Choice of napkins





# PRICES

155€ + 20€ PER PERSON

## QUILICUA PREMIUM WEDDING + INTEGRAL DECORATION

12 appetizers to choose from

First course

Second course

Dessert

4 hours of open bar

Dinner

Stationery (minutes, waiters and seating)

Cloth cocktail napkins

Choice of plain and patterned table linens

Choice of napkins

Quilicua tailoring

Choice of chairs

Choice of various models of underplates and glassware

Design and printing of personalized signage for corners

Seating plan

Chill-out area (1 chill-out set per 150 guests) Candy bar  
(candy not included)

Slipper corner (slippers not included)





# COCKTAIL

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## COLD APPETIZERS

Cañas de pan feo with ham

Salmorejo cordobés

Foie mi-cuit with mango chutney

Steak tartar on rye bread and fine herbs mustard

Baby bell pepper stuffed with cheese and hazelnuts

Gilda esterification

Sea bass ceviche

Eel oni guiri

Bluefin tuna tartar with cured yolk

Tuna salad with glass prawns

Mini caprese Low temperature leek with marinated herring

Scorpion fish mousse

Baba ganoush





# HOT APPETIZERS

Truffled yolk crunchy ravioli  
Battered hake with garum and salicornia mayonnaise  
Churro stuffed with garlic prawns  
Breaded prawn brochette with sriracha mayonnaise  
Iberian ham croquettes  
Fried octopus with revolconas cream  
Crispy leek, shrimp and cheese with soy and honey sauce  
Braised oxtail with cheese bread  
Duck dim sum with quail egg  
Mini Brioche of chilicrab  
Villaroy quail thigh with mustard and green pepper  
Not a croquette  
Lacquered pork with sweet potato  
Capuccino scallop  
Baby artichoke

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# OUR DISHES

## FIRST COURSES

Shrimp and avocado salad with emulsion of its coral

Lobster and avocado salad with coral emulsion\*\*\*.

Vichyssoise with brunoise of prawns

Red tuna on ajoblanco malagueño \*\*\*

Burratina with freeze-dried pico de gallo pesto

Gazpachuelo from Malaga with spiced potatoes

Cream of crab cream with spider crab ravioli

Rustic scallops with glazed boletus and parmesan foam

Roasted lobster in butter with tuber wok, romesco and hollandaise sauce\*\*\*.

Artichokes with prawns and cauliflower velouté

Seafood rice with carabinero (shrimp)

\*Supplement of 3€/pax + VAT

\*\*Supplement of 5€/pax + VAT

\*\*\* Supplement of 10€/pax + VAT





# OUR DISHES

## SECOND COURSES

Salmon in champagne and caviar sauce

Turbot in black butter with braised vegetables \*\*

Sea bass with tomato compote \*\*

Codfish confit with pea cream, mint and ham salt

Duck magret with red cabbage puree, spiced mandarin and polenta

Roast beef with roasted vegetables and three sauces \*

Beef sirloin with potato timbale, French onions with Pedro Ximénez and sautéed green onions \*\*

Sirloin steak Wellington with vegetables confit \*\*

Guinea fowl stuffed with foie with chestnut puree in Armagnac sauce

Braised veal cheeks in port wine with celeriac puree, wild asparagus and toasted almonds

Ravioli rossini, of blood sausage with smoked potato and truffle

\*Supplement of 3€/pax + VAT

\*\*Supplement of 5€/pax + VAT

\*\*\* Supplement of 10€/pax + VAT





# DESSERT AND SNACK

## DESSERTS

Baklava

Fluid cheesecake

Black ball filled with hazelnut, with bayleis toffee and chocolate ganache Apple tart with vanilla ice cream

Arabian cake with mascarpone cheese, almonds and raspberries

French toast with vanilla soup and violet ice cream

Mandarin filled with orange mousse with honey and ginger gel

## SNACK

Mini hamburgers

Mini dogs with sauce and crunchy onions

Shepherd's breadcrumbs with poached egg

Artisan pizzas

Chicken Campero

Mini kebab







## WINERY

### WHITES

NOC VIOGNIER

\*NOC CHARDONNAY FB

### REDS

NOC COUPAGE 12 MESES BARRICA

\*NOC TEMPRANILLO

Beer with / without alcohol

Coke

Fanta Orange and lemon

Tonic and Sprite

Mineral water with and without gas

Assorted juices Coffee and infusions

\*Supplement of 1,5€/pax + VAT





# CORNERS

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## CORNERS

### Cheese station

7,5€ per person

Selection of cheeses, breads and garnishes

### Knife-cut Iberian ham

Consult price

### Andalusian frying station

9,5 per person

Cazón en adobo/ Chopitos/ Boquerón Boiled white shrimp from Huelva (+4 €/person)

### Dried rice station in individual Ilaunas

9,5 per person

Choose between dry seafood rice or mushroom and truffle rice. Serve both types of rice (+2 €/person).

### Oyster station

12€ per person

French oyster Sorlut nº3

### Grilled lamb station

9,5€ per person

Skewers of suckling lamb cooked live over oak charcoal

### T-bone steak station

20€ per person





## CORNERS

### Traditional appetizers

7,5€ per person

Torreznos, gildas, pickled mussels, potatoes and anchovies

### Sushi

Consult price

### Croquetry (assisted)

8,5€ per person

Iberian ham/ Boletus/ Chicken with egg/ Cod/ Blue cheese/

Leek with dates

### Mexican (assisted)

8,5€ por person

Tacos del pastor/ Chicken tinga tacos / Guacamole with nachos (Salsa verde and spicy red sauce)

### Asian (assisted)

8,5€ per person

Suckling pig and pork cheek pan bao / Duck dim sum / Shrimp nem roll

### Pulpeira

10€ per person

Octopus a feira

### Candybar

650€



# BAR

## Gin Tonic Premium

15€ per person

Brockmans, Citadelle, Gin Mare y Nordés.

Guarniciones y coctelero incluido

## Mojito bar

8€ per person

Traditional and strawberry mojito (cocktail shaker included)

## Pisco Bar

8€ per person

Pisco sour y chilcano (cocktail shaker included)

## Beer corner

5€ per person

Set-up and decoration of the corner Selection of national and international beers





# BAR

## Champagne

Consult price

G.H. Mumm y Moët

## Cava

Consult price

## Vermouth shop

6€ per person

Premium artisan vermouth. Garnishes and cocktail shaker included

## Corner of aromatic waters

3€ per person

Assisted aromatic water station





# CONDITIONS

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## THE PRICE OF THE MENU INCLUDES

- Appetizers and the chosen menu
  - Room service (1 waiter for every 10 guests), maître d' and the necessary kitchen staff.
  - All the utensils and material necessary for the service (crockery, glassware, table linen and cutlery). The client will be able to choose among those available at the time.
  - The duration of the service will be 8 hours (4h. meal and 4h. open bar), and will begin to be counted from the time provided by the customer.
    - Snack or dinner included during the open bar.
    - Tasting menu for 6 people.
- Covered extra: 70,00€.

## GENERAL CONDITIONS

- THE MINIMUM NUMBER OF GUESTS IS 150 ADULT MENUS.
- In order to guarantee a quality cooking service, on the day of the event we require minimum needs in the kitchen facilities; roofed and closed space or roofed, closed and illuminated tent of at least 100m<sup>2</sup> and electrical installation or generator with a minimum power of 40kvas. Distributed in 10 single-phase sockets. If the space chosen and hired by the bride and groom does not have them, it is the responsibility of the bride and groom or the space to provide them.
- To reserve your service it will be necessary to pay a deposit (3.000 € + VAT), which 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 Quilicua Catering SL.
  - 100% of the invoice must be paid at least 10 working days before the date of the event.
- A reduction in the number of guests of up to 20% of the original number will be admitted free of charge, as long as it has been communicated at least 10 working days prior to 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, furniture, or the choice of other dishes, cutlery, table linen or glassware) may change the price per place setting.
- If you require table protocol (emplacer), we need you to send us the guest list and the number of guests per table at least ten working days in advance.
- If you wish to extend the open bar, each hour will be billed at a rate of 8 € / person / hour and will take into account 70% of the guests, setting the minimum at 100pax. for calculation.
  - If extra waiters are required, these will be billed at a rate of 27 €/hour.
- In the case of allergic or intolerant guests, the company must be informed 10 working days in advance.
- IN WEDDINGS WITH DECORATION OF LESS THAN 150 FINAL ADULT GUESTS, THE PREMIUM DECO MENU WILL BE CHARGED AND THE COST OF THE DECORATION WILL BE 3.000 EUROS + 21% VAT NOT INCLUDED.
  - The prices in the dossier do not include VAT.



#nosmuevelailusion

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Contact

Patricia: 635426490

Piluca: 657971901

Social Network

Instagram

@quilicuanoc\_cateringdeco