

LA CONCEPCION

CATERING

COCKTAIL MENU





OUR PRICES



OUR PRICES

COCKTAIL OPTION

12 appetizers (to choose from cold and hot options)

2 mini desserts

Wine, beer and soft drinks

The cocktail option can be complemented with any of our food stations to add variety and personality to the event.

€65.00 per person
(VAT not included)



THE COCKTAIL



1 COLD APPETIZERS

- Porra Antequerana watermelon and Payoyo cheese snow
- Smoked salmon, remoulade and sunflower seeds
- Foie mi-cuit with plum
- Steak tartare with smoked mussel mayonnaise
- Gilda
- Smoked eel with spicy radish and green apple
- Russian salad with extra virgin olive oil
- Hamachi tiradito with ponzu sauce
- Bresaola and arugula roll
- Red tuna tartare with ginger and sesame dressing
- Meagre ceviche with yellow chili garlic sauce and ginger

COCKTAIL

2 HOT APPETIZERS

COCKTAIL

- Crispy ravioli with truffled egg yolk
- Garlic prawns on a crispy base
- Iberian ham croquette
- Octopus anticucho with sweet potato and yuzu
- Baby artichoke with white miso hollandaise
- Duck gyoza with cherry gel and pickles
- Prawn gyoza with sweet corn cream and lime
- Mini pastrami brioche
- Mini brioche with tomato and sardine
- Saam with pork jowl, herbs, lime and cashews
- Kunafa prawn with orange, honey and kaffir sauce
- Mexican mezcal pibil taco
- Cod fritter with pickled lemon
- Fried hake with black garlic aioli





DESSERTS





Choose 2:

- Chocolate Kinder cake
- New York-style cheesecake with blueberry and red wine glaze
- Carrot cake with white chocolate mousse
- Lemon and pistachio cake

DESSERTS

FOOD STATIONS



● **Cheese station** – €7.50 per person - Selection of cheeses, breads and garnishes

● **Andalusian fried selection** – €9.50 per person- Marinated dogfish / Squid / Vitorian anchovies

● **Hand-carved Iberian ham** – Price upon request

Dry rice station served in individual pans – €9.50 per person

● Choose one dry rice: Seafood / Mushrooms and truffle / Black rice / Iberian pork / Beef rice with roast beef slices. Two rice options served: +€2 per person

● **Oyster station** – €14 per person - French Sorlut No. 3 oysters
Choose two sauces: Mignonette / Mango-Yuzu / Ponzu / Chili & Lime / Wasabi & Ginger

● **Grilled lamb station** – €9.50 per person - Suckling lamb skewers cooked live over holm oak charcoal

● **Traditional appetizers** – €7.50 per person - Pork cracklings, gildas, pickled mussels, potatoes and anchovies

- **Sushi** – Price upon request

- **Croquette station (assisted)** – €8.50 per person
Iberian ham / Prawn pil-pil / Oxtail / Roast chicken / Wild mushroom croquettes

- **Mexican station (assisted)** – €8.50 per person - **Arrachera tacos / Cochinita pibil tacos / Pastor tacos**
Served with pico de gallo, guacamole, red onion, sauces (mole, green) and nachos

- **Asian station (assisted)** – €8.50 per person - Crispy duck rolls / Dim sum selection / Skewers and satay-
Served with satay, sweet chili, soy and citrus sauces

- **Pulpeira** – €10 per person - Galician-style octopus

- **Candy bar** 650€



OUR BARS



OPEN BAR

1 hour open bar: €12 per person/hour

2 hours open bar: €20 per
person/hour

3rd hour and onwards: €10 per
person/hour

OUR BARS

- Premium gin & tonic – €15 per person
Brockmans, Citadelle, Gin Mare and Nordés
Garnishes and bartender included
- Mojito bar – Price upon request
Classic and strawberry mojitos (bartender included)
- Pisco bar – Price upon request
Pisco sour and chilcano (bartender included)
- Beer corner – €5 per person
Setup and decoration of the corner
Selection of national and international beers
- Champagne – Price upon request -G.H. Mumm and Moët
- Cava – Price upon request
- Vermouth bar – €6 per person
Premium craft vermouth Garnishes and bartender
included
- Flavored water corner – €3 per person
Assisted flavored water station

- White wines Habla de Ti – V.T. Extremadura
Martín Códax – D.O. Rías Baixas
- Red wines - Ramón Bilbao 2019 – D.O.Ca Rioja
Celeste – D.O. Ribera
- Beer with / without alcohol
- Coca-Cola
- Orange and lemon Fanta
- Tonic and Sprite
- Still and sparkling mineral water
- Assorted juices, coffee and infusions

WINE CELLAR

TERMS & CONDITIONS

- Minimum number of guests required: 50 adults.

If this minimum is not met, the client must cover the cost of the required service and kitchen staff.

- A courtesy margin of 30 minutes is allowed for guest arrival.
Any additional delay will be charged at €25 + VAT per waiter per hour.

- The guest list must be provided no later than 10 days before the event.
After this date, cancellations or no-shows will still be charged.

- A deposit is required to reserve the service, which will be deducted from the final invoice.
This deposit is non-refundable in case of event cancellation for reasons not attributable to Nubell S.L.

- 100% of the invoice must be paid at least 10 working days prior to the event date.

- Menus may be modified at the client's request, adjusting the price accordingly.

Service conditions (dates, staff, extra furniture, tableware, cutlery, linens or glassware) may affect the final price per guest.

- Extra waiters will be charged at €25 + VAT per hour per waiter.

- VAT 10% not included.

- Any allergies or intolerances must be communicated at least 10 working days in advance.

- To guarantee quality kitchen service, minimum kitchen requirements are needed on the event day:

Covered and enclosed space or tent of at least 100 m², electrical installation or generator with a minimum power of 40 kVA, distributed across 10 single-phase outlets. If the chosen venue does not provide these requirements, it is the responsibility of the couple or the venue to supply them.

CONTACT

PATRICIA SÁNCHEZ

 635 426 490

 Patricia@laconcepcioncatering.com

