

# LA CONCEPCION

## CATERING

COMPANY DOSSIER

DOSSIER  
2026 - 2027





# OUR PRICES



# OUR PRICES

## OPTION 1:

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10 appetizers to choose from  
Prawn and avocado salad with walnut vinaigrette  
Slow-braised beef cheek with celeriac purée  
New York-style cheesecake with blueberry and red wine glaze  
Wine, beer, and soft drinks  
Tableware included: white table linens and bamboo chairs

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€100.00 per person  
(VAT not included)

## OPTION 2

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10 appetizers to choose from  
Malaga-style gazpachuelo with monkfish and white prawns, lemon oil  
Iberian pork shoulder with anticucho sauce, smoked sweet potato, and parsnip crumble  
Lemon and pistachio tart  
Wine, beer, and soft drinks  
Tableware included: white table linens and bamboo chairs

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€105.00 per person  
(VAT not included)

# OUR PRICES

## OPTION 3:

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10 appetizers to choose from  
Artichokes with scallops and Jerusalem artichoke cream  
Guinea fowl supreme with sage velouté and spiced pumpkin  
Apple tatin with cinnamon ice cream  
Wine, beer, and soft drinks  
Tableware included: white table linens and bamboo chairs

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€110.00 per person  
(VAT not included)

## OPTION 4:

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10 appetizers to choose from  
Fine lobster bisque served with premium lobster meat\*  
Beef Wellington with confit vegetables  
Oreo brownie with white chocolate soup and tonka bean ice cream  
Wine, beer, and soft drinks  
Tableware included: white table linens and bamboo chairs

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€115.00 per person  
(VAT not included)



# THE COCKTAIL



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# 1 COLD APPETIZERS

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- 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

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## 2 HOT APPETIZERS

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# 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



# 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

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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

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# WINE CELLAR

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# TERMS & CONDITIONS

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## THE MENU PRICE INCLUDES:

- Dining room service (1 waiter per 10 guests), maître d', and required kitchen staff (subject to conditions outlined below)
  - All tableware and materials required for service (glassware, table linens, and cutlery)
  - Setup and breakdown of catering services
- For events held at private residences, collection will take place on the same day once the service has concluded
  - Service duration: 4 hours

## GENERAL TERMS & CONDITIONS

- The minimum number of guests required is 50 adults. If this minimum is not met, the client must cover the cost of the necessary dining room and kitchen staff
  - As a courtesy, a 30-minute grace period is allowed for guest arrival. After this period, any additional delay will incur a charge of €25 + VAT per waiter per hour
  - The final guest list must be provided by the client no later than ten (10) days before the event. After this date, cancellations or no-shows will not be considered reductions and will be charged accordingly
  - A deposit is required to reserve the service. This deposit will be deducted from the final invoice and is non-refundable in the event of cancellation for reasons not attributable to Nubell S.L.
    - 100% of the invoice must be paid at least 10 business days prior to the event date
  - Menus may be modified at the client's request, with prices adjusted accordingly. Changes to service conditions (dates, staffing, additional furniture) or the selection of alternative tableware, cutlery, linens, or glassware may affect the price per guest
    - Additional waitstaff will be billed at €25 + VAT per waiter per hour
    - 10% VAT not included
  - If any guests have allergies or food intolerances, the company must be informed at least 10 business days in advance
- To ensure high-quality kitchen service on the day of the event, minimum kitchen facility requirements must be met:  
A covered and enclosed space or a covered, enclosed, and illuminated tent of at least 100 m<sup>2</sup>, as well as an electrical installation or generator with a minimum capacity of 40 kVA, distributed across 10 single-phase outlets.

If the venue selected and contracted by the couple does not provide these requirements, it is the responsibility of the couple or the venue to supply them.

# CONTACTO

PATRICIA SÁNCHEZ

 635 426 490

 [Patricia@laconcepcioncatering.com](mailto:Patricia@laconcepcioncatering.com)

