

An outdoor dining area set up in a lush tropical garden. Several round tables are covered with patterned tablecloths and surrounded by wooden chairs. Each table is elegantly set with glassware, plates, and vibrant floral centerpieces. The background is filled with tall palm trees and dense green foliage, creating a serene and sophisticated atmosphere.

LA CONCEPCION

CATERING

DOSSIER
2026 - 2027





OUR PRICES

COCKTAIL WEDDING
STANDARD WEDDING
PREMIUM WEDDING
PREMIUM WEDDING WITH FULL DECORATION



OUR PRICES

COCKTAIL WEDDING

12 appetizers to choose from
3 food stations to choose from
(except sushi, ham, oysters and
champagne stations)
Mini desserts
4 hours open bar
Late-night snack
Stationery (menus)
Choice of plain table linens
Bamboo chairs

145€ (VAT not included)

STANDARD WEDDING

12 appetizers to choose from
First course
Second course
Dessert
4 hours open bar
Late-night snack
Standard menu stationery
Choice of plain table linens
Bamboo chairs

145€ (VAT not included)

OUR PRICES

PREMIUM WEDDING

12 appetizers to choose from
First course
Second course
Dessert
4 hours open bar
Late-night snack
Menu stationery (menus, table numbers and seating plan)
Choice of patterned and plain table linens
Choice of chairs and charger plates

155€ (VAT not included)

PREMIUM WEDDING WITH FULL DECORATION

12 appetizers to choose from
First course
Second course
Dessert
4 hours open bar
Late-night snack
Menu stationery (menus, table numbers and seating plan)
Fabric cocktail napkins
Choice of plain and patterned table linens
Choice of napkins
Choice of chairs, charger plates and glassware
Design and printing of personalized signage for food stations
Seating plan
Chill-out area (1 chill-out set per 150 guests)
Candy bar (sweets not included)
Flip-flop corner (flip-flops not included)

155€ + 20€ ((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
- 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





THE MENU



1 FIRST COURSES

MENU

- Artichokes with scallops and Jerusalem artichoke cream*
- Fine lobster bisque served with its prime meat*
- Lobster and avocado salad with walnut vinaigrette*
- Vichyssoise with langoustine brunoise
- Ajoblanco with prickly pear sorbet and king prawn
- White prawn, octopus and mussel salpicón
- Traditional Málaga gazpachuelo with monkfish and white prawns, lemon oil
- Crab bisque with txangurro ravioli
- Brothy seafood rice with carabinero prawn*
- Red tuna tataki with creamy coconut ajoblanco and pistachio base*

* Supplement of €5 per person + VAT

2 SECOND COURSES

MENU

- Turbot with brown butter and grilled vegetables
- Slow-braised veal cheek with celeriac purée
- Iberian pork shoulder with anticucho sauce, smoked sweet potato and parsnip crumble
- Duck rice with mushrooms and green asparagus
- Beef Wellington with confit vegetables*
- “Black Label” roast beef with smoked celeriac cream, shallots and glazed roots
- Beef tenderloin with Pedro Ximénez sauce and truffled potato mille-feuille*
- Guinea fowl supreme with sage velouté and spiced pumpkin
- Sea bass with champagne and tarragon sauce*
- Hake with smoked leek cream, citrus vinaigrette and pistachio*

* Supplement of €5 per person + VAT



DESSERTS



- Fluid cheesecake
- Apple tatin with cinnamon ice cream
- Arabic mascarpone cheesecake with almonds and raspberries
- French toast with toasted coconut custard and hibiscus ice cream
- Oreo brownie with white chocolate soup and tonka bean ice cream

DESSERTS



LATE-NIGHT SNACK

Choose two:

- Sourdough pizzas
- Mini camperos
- Mini burgers
- Mini hot dogs
- Mini kebabs



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



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

THE MENU PRICE INCLUDES


- Appetizers and selected menu
- Service staff (1 waiter per 10 guests), maître and kitchen staff
- All tableware and service material (china, glassware, linens and cutlery)
 - Service duration: 8 hours (4h dining + 4h open bar)
 - Late-night snack included
 - Menu tasting for 6 people (extra guest: €70)

GENERAL CONDITIONS

- Minimum of 150 adult menus
- Deposit required: €3,000 + VAT (non-refundable)
- Full payment required at least 10 working days before the event
 - Menu changes may affect the final price
- Extra open bar hour: €8 per person/hour (70% of guests, minimum 100 pax)
 - Extra waiters: €25/hour
 - Allergies must be notified 10 working days in advance
- Weddings with decoration and fewer than 150 adult guests will be charged the Premium Menu plus €3,000 decoration fee (+21% VAT)
 - Prices do not include VAT
- Minimum kitchen requirements apply (covered space of at least 100 m² and electrical supply of 40 kVA)

CONTACT

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