



# Goyo

C A T E R I N G

CORPORATE MENUS 2026

A TASTE OF TRADITION  
SAVOR THE PERFECT MEAL  
FLAVORS AROUND THE TABLE

# COCKTAIL RECEPTION 1





- STEAK TARTAR WITH XEREZ "TÍO PEPE" PEARLS OVER BRICOHE.
- RED TUNA TARTAR ON CRUNCHY WONTON, KOREAN DRESSING, GUACAMOLE AND SPROUTS.

## WARM

- STRIPPED KING PRAWN BREADED IN PANKO WITH JAMAICAN SAUCE.
- GOYO'S CREAMY IBERIAN HAM CROQUETTE WITH FRESH TOMATO EMULSIÓN AND HAM SHAVE.

\*(10% V.A.T NOT INCLUDED)



## CELLAR

- WHITE: MELIOR MATARROMERA VERDEJO (D.O. RUEDA) OR MELIOR MATARROMERA SAUVIGNON BLANC (D.O. RUEDA)
- ROSÉ: JUAN DE ACRE VIURA & GARNACHA (D.O. RIOJA).
- RED: MELIOR MATARROMERA TEMPRANILLO (D.O. RIBERA DEL DUERO) OR JUAN DE ACRE (D.O. CA. RIOJA).
- CAVA CODORNIÚ ECOLÓGICO BRUT NATURE (D.O. CAVA).
- BEER WITH OR WITHOUT ALCOHOL.
- REGULAR & ZERO COKE, ORANGE & LEMON SODA, TONIC WATER AND SPRITE.
- STILL AND SPARKLING MINERAL WATER, ASSORTED JUICES.



## THIS SERVICE INCLUDES

- COCKTAIL RECEPTION 30 MINUTES LONG.
- HEAD WAITER SERVICE AND WAITERS.
- ALL NECESSARY SERVICES SUCH AS HIGH BAR STAND TABLES, LINEN, GLASSWARE AND BAR TABLES.
- KITCHEN SERVICE, EQUIPMENT AND STAFF.
- SETUP AND SETDOWN STAFF.

## TERMS OF CONTRACT

- THE PAYMENT FORM IS AS FOLLOWS:
- 2.000,00 € DEPOSIT FOR RESERVING THE DATE WITH THE CATERER.
- 30% OF CATERER PROPOSAL, WHEN CONTRACT SIGNED.
- 50% OF CATERER PROPOSAL, ONE MONTH BEFORE THE PARTY.
- 20% OF CATERER PROPOSAL, FIFTEEN LABOR DAYS BEFORE THE PARTY.

## REMARKS

- THE PRICE OF THIS MENU IS BASED ON A MINIMUM NUMBER OF A 150 GUEST. FOR LOWER NUMBERS WE WILL REQUOTE THE MENU. THE QUOTE MAY SUFFER SOME MODIFICATIONS DUE TO THE TO VENUE FEATURES.

# COCKTAIL RECEPTION 2



- STEAK TARTAR WITH XEREZ "TÍO PEPE" PEARLS OVER BRICOHE.
- STUFFED MACARON WITH SUNDRIED TOMATO CREAM AND "INES ROSALES TORTA " CRUMBLE.
- RED TUNA TARTAR ON CRUNCHY WONTON, KOREAN DRESSING, GUACAMOLE AND SPROUTS.

## WARM

- STRIPPED KING PRAWN BREADED IN PANKO WITH JAMAICAN SAUCE.
- TARIFA'S SURF BOARD: HAKE "EMERALD" WITH CRISPY GREEN RICE AND KIMCHI MAYONNAISE.
- GOYO'S CREAMY IBERIAN HAM CROQUETTE WITH FRESH TOMATO EMULSIÓN AND HAM SHAVE.
- MINI "ANTEQUERA MOLLETE" BREAD ROLL STUFFED WITH MUSHROOMS DUXELLE AND TRUFFLE OIL.





## CELLAR

- WHITE: MELIOR MATARROMERA VERDEJO (D.O. RUEDA) OR MELIOR MATARROMERA SAUVIGNON BLANC (D.O. RUEDA)
- ROSÉ: JUAN DE ACRE VIURA & GARNACHA (D.O. RIOJA).
- RED: MELIOR MATARROMERA TEMPRANILLO (D.O. RIBERA DEL DUERO) OR JUAN DE ACRE (D.O. CA. RIOJA).
- CAVA CODORNIÚ ECOLÓGICO BRUT NATURE (D.O. CAVA).
- BEER WITH OR WITHOUT ALCOHOL.
- REGULAR & ZERO COKE, ORANGE & LEMON SODA, TONIC WATER AND SPRITE.
- STILL AND SPARKLING MINERAL WATER, ASSORTED JUICES.



### THIS SERVICE INCLUDES

- COCKTAIL RECEPTION ONE HOUR LONG.
- HEAD WAITER SERVICE AND WAITERS.
- ALL NECESSARY SERVICES SUCH AS HIGH BAR STAND TABLES, LINEN, GLASSWARE AND BAR TABLES.
- KITCHEN SERVICE, EQUIPMENT AND STAFF.
- SETUP AND SETDOWN STAFF.

### TERMS OF CONTRACT

- THE PAYMENT FORM IS AS FOLLOWS:
- 2.000,00 € DEPOSIT FOR RESERVING THE DATE WITH THE CATERER.
- 30% OF CATERER PROPOSAL, WHEN CONTRACT SIGNED.
- 50% OF CATERER PROPOSAL, ONE MONTH BEFORE THE PARTY.
- 20% OF CATERER PROPOSAL, FIFTEEN LABOR DAYS BEFORE THE PARTY.

### REMARKS

- THE PRICE OF THIS MENU IS BASED ON A MINIMUM NUMBER OF A 150 GUEST. FOR LOWER NUMBERS WE WILL REQUOTE THE MENU. THE QUOTE MAY SUFFER SOME MODIFICATIONS DUE TO THE TO VENUE FEATURES.

# MENUS



## MENU 1

P/P: 108 €

### STARTER

- MARINATED SMOKED SALMON SALAD WITH AVOCADO, QUAIL EGG, FRIED CAPERS, ARUGULA AND OSMOSIS-TREATED MANGO.

### MAIN COURSE

- SLOW BRAISED BEEF WITH ROASTED BABY CARROT, CARAMELIZED SWEET ONION PURÉE AND POTATO MILLEFEUILLE.

### DESSERT

- CHOCOLATE FLOWER: COCOA BISCUIT, CHOCOLATE CREAMY 80%, CHOCOLATE MOUSSE 66% GRAND CRUE .
- ARTISAN BREAD & OLIVE OIL.



\*(10% V.A.T NOT INCLUDED)



### STARTER

- YELLOW TOMATO "SALMOREJO" WITH SEASONAL TOMATO TARTAR, PINE-NUTS AND BURRATA.

### MAIN COURSE

- HAKE WITH OYSTER SAUCE, ROASTED LEEK, VIOLET MASHED POTATO AND SALICORNIA.

### DESSERT

- SAINT-HONNORE: PUFF PASTERY , VANILLA CUSTARD, VANILLA WHIPPED CREAM , CARAMEL AND VANILLA CHOUX.
- ARTISAN BREAD & OLIVE OIL.



### STARTER

- SALMON TATAKI OVER SALAD WITH HONEY AND SESAME VINAIGRETTE AND FRESH SEASONAL LEAVES.

### MAIN COURSE

- SWEET LAMB WITH A REDUCTION OF ITS JUICE, CREAMY POTATO AND IT'S CRYSTAL AND BABY CARROT.

### DESSERT

- SNICKER BY GOYO: SHORTBREAD WITHSALTY CARAMEL, PEANUTS AND MILK CHOCOLATE GANACHE.
- ARTISAN BREAD & OLIVE OIL.



STARTER

- ROASTED TUNA BELLY SALAD WITH SPROUT SALAD, MARINATED TOMATO AND PINE-NUT PRALINE.

MAIN COURSE

- BRAISED BEEF CHEEKS WITH ROOT VEGETABLE PUREE, SOY AND FLOWERS HONEY SAUCE AND GLAZED BABY CARROTS.

DESSERT

- PAVLOVA WITH RED FRUITS OF THE FOREST WITH RASPBERRY JAM.
- ARTISAN BREAD AND OLIVE OIL.

# MENU 5

P/P: 120 €\*

**Goyo**  
CATERING

## STARTER

- ALMADRABA RED TUNA TARTAR WITH AVOCADO FROM "AXARQUIA", TOBIKO CAVIAR AND LOTUS ROOT CRISP.

## MAIN COURSE

- ANGUS AND PORCINI CANNELLONI, FOIE GRAS BECHAMEL SAUCE, DEMI GLACE AND SORREL LEVAES.

## DESSERT

- LE PETITE "GOYO": CRUNCHY HAZELNUT, ALMOND BISCUIT, CHOCOLATE GANAGE, MILK CHOCOLATE MOUSSE.
- ARTISAN BREAD AND OLIVE OIL.



\*(10% V.A.T NOT INCLUDED)



## STARTER

- ROASTED BEETROOT TARTAR WITH AVOCADO AND GRANNY SMITH APPLE.

## MAIN

- VEGAN MEATBALLS WITH MORELS MUSHROOMS SAUCE AND SWEET POTATO PURÉE.

## DESSERT

- RED FRUITS SPHERE: TONKA CRUMBLE, VANILLA MOUSSE, RED FRUITS HEARTS AND RASPBERRY GLAZE.
- ARTISAN BREAD AND OLIVE OIL.



- WHITE: MELIOR MATARROMERA VERDEJO (D.O. RUEDA) Ó MELIOR MATARROMERA SAUVIGNON BLANC (D.O. RUEDA)
- ROSÉ: JUAN DE ACRE VIURA & GARNACHA (D.O. RIOJA).
- RED: MELIOR MATARROMERA TEMPRANILLO (D.O. RIBERA DEL DUERO) JUAN DE ACRE (D.O. CA. RIOJA).
- CAVA CODORNIÚ ECOLÓGICO BRUT NATURE (D.O. CAVA).
- BEER WITH OR WITHOUT ALCOHOL.
- REGULAR & ZERO COKE, ORANGE & LEMON SODA, TONIC WATER AND SPRITE.
- STILL AND SPARKLING MINERAL WATER, ASSORTED JUICES.
- NESPRESSO COFFEE STATION AND TEA.
- GOYO'S PETITE FOURS.



### THIS SERVICE INCLUDES

- SERVED DINNER AND CELLAR PACKAGE.
- MENU TASTING FOR MAXIMUM 2 GUEST IF THE DATE IS RESERVED WITH OUR CATERING. IF NOT THE TASTING AS A PRICE OF 100,00 € PER PERSON, WHICH WILL BE DEDUCTED OF THE FINAL PAYMENT, IF THE PARTY IS CONFIRMED.
- HEAD WAITER SERVICE AND WAITERS .
- ALL NECESSARY SERVICES SUCH AS TABLES, CHAIRS, LINEN, GLASSWARE, CUTLERY, CROCKERY, BAR TO CHOOSE FROM OUR KITCHENWARE AND FURNITURE DOSSIER ACCORDING TO AVAILABILITY.
- KITCHEN SERVICE, EQUIPMENT AND STAFF.
- SETUP AND SETDOWN STAFF.
- FLORAL DECORATION OF THJE TABLES.

### TERMS OF CONTRACT

- THE PAYMENT FORM IS AS FOLLOWS:
- 2.000,00 € DEPOSIT FOR RESERVING THE DATE WITH THE CATERER.
- 30% OF CATERER PROPOSAL, WHEN CONTRACT SIGNED.
- 50% OF CATERER PROPOSAL, ONE MONTH BEFORE THE PARTY.
- 20% OF CATERER PROPOSAL, FIFTEEN LABOR DAYS BEFORE THE PARTY.

### REMARKS

- THE PRICES OF THESE MENUS ARE BASED ON A MINIMUM NUMBER OF A 150 GUEST. FOR LOWER NUMBERS WE WILL REQUOTE THE MENU. THE QUOTE MAY SUFFER SOME MODIFICATIONS DUE TO THE TO VENUE FEATURES.



- RUM: LEGENDARIO 7, BRUGAL AÑEJO, BARCELÓ.
- VODKA: ABSOLUT AND SMIRNOFF.
- GIN: PUERTO DE INDIAS STRAWBERRY, BEEFEATER, LARIOS PREMIUM 12.
- WHISKY: J.W. RED LABEL, J&B, JAMESON, DYC 8, BALLANTINE.
- TEQUILA JOSÉ CUERVO ESPECIAL REPOSADO & SILVER.
- LIQUORS: BAILEYS, TÍA MARÍA, MALIBÚ, FRANGELICO, BRANDY MAGNO & HERBS LIQUOR.
- BEER WITH AND WITHOUT ALCOHOL, REGULAR & ZERO COKE, ORANGE AND LEMON SODA, TONIC WATER, SPRITE.
- STILL AND SPARKLING MINERAL WATER, ASSORTED JUICES.

NOTE: OPEN BAR EXTRA HOUR: 10,00 €/PAX + 10% VAT

# Goyo

C A T E R I N G

LET'S START YOUR PARTY

(+34) 952 898 714



[WWW.GOYOCATERING.COM](http://WWW.GOYOCATERING.COM)