

Weddings 2023

Quilicuá  
catering & deco



WEDDING AWARDS  
**2017**  
bodas.net

WEDDING AWARDS  
**2018**  
bodas.net

WEDDING AWARDS  
**2019**  
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WEDDING AWARDS  
**2020**  
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WEDDING AWARDS  
**2021**  
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## 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.

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## 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.



# La prensa



## 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 Ortíz to Paz Vega: fun after-party where celebrities celebrate the Goya"



# Prices

## **QUILICUA PREMIUM COCKTAIL WEDDING: 145,00€ per person**

12 appetizers to choose from  
3 stalls to choose from (except for the sushi stall)  
Dessert stand  
4 hours of open bar  
Snack / cook  
Stationery Minutes  
Choice between 200 tablecloths and more than 10 types of chairs

## **PREMIUM QUILICUA WEDDING: 145,00€ per person**

12 appetizers to choose from  
First course  
Second course  
Dessert  
4 hours of open bar  
Snack / post dinner  
Stationery Minutes  
Choice between 200 tablecloths and more than 10 types of chairs





# Prices

## **PREMIUM WEDDING + INTEGRAL DECORATION 145,00€ más 20€ per person**

12 appetizers

First course

Second course

Dessert

4 hours of open bar

Snack / cook

Stationery Minutes

Choice between 200 tablecloths and more than 10  
types of chairs Welcome drink trolley

Seating plan

Pendant lamps ceiling (does not include structure  
or micro lights)

Chill out area for the cocktail

Carpentry bars with luminous letters

Cigar corner (does not include tobacco or cigars)

Candy bar (does not include sweets)

Slippers corner (does not include slippers)

**Children's menu: 56,00€ per person**

**Staff menu: 50,00€ per person**

VAT not included





# Cocktail

## Cold appetizers

Acorn-fed Iberian ham

Esterified Gilda

Baby pepper stuffed with cheese and hazelnut

Ceviche Corvina

Foie mi cuit with mango chutney

Smoked eel with coconut cream and basil pesto

Red tuna tartare with cured yolk

Tuna salad with crystal shrimp

Cow airbag

Scorpionfish mousse

Steak tartare on rye bread and fine herbs mustard

Leek at low temperature with marinated herring and dried tomato

## Hot appetizers

Crunchy ravioli with truffled yolk

Hake battered with garum and salicornia mayonnaise

Carabinero with sobrassada and hollandaise sauce

Shrimp skewer breaded with kimchi sauce

Iberian ham croquettes

Fried octopus with revolconas cream

Crispy leek, prawns and cheese with sauce  
soy and honey

Braised Oxtail with Cheese Bread

Duck dim sum with quail egg

Churro stuffed with garlic prawns

Mini Chilicrab Brioche



# Nuestros platos

## First courses

Prawn and avocado salad with its coral emulsion

\*Lobster and avocado salad with emulsion of its coral

Burrata with tomato and truffle

Vichyssoise with prawn brunoise

Prawn carpaccio with citrus salad of aromatic herbs  
Ingot of foie, smoked eel and apple with crumble of pumpkin seeds and raisins.

Clam soup / Clam chowder with black trumpets and small shrimp

Cream of crabs with crab ravioli

Artichokes with ham and velouté

## Segundos platos

\*Beef sirloin with potato timbale, French onions al

Pedro Ximénez and sautéed wheatgrass

\* Sirloin Wellington with candied vegetables

Foie stuffed guinea fowl with chestnut puree in armagnac

Braised beef cheeks in port wine with celeriac purée, wild asparagus and toasted almonds

Cod confit with pea cream, mint and ham salt

Turbot in black butter with braised vegetables

Salmon in champagne sauce and caviar

Rossini ravioli with black pudding and foie gras with truffle velouté

\* Supplement of 10 euros per person



# Dessert and Snacks

## Desserts

- Thin apple pie with green apple sorbet
- Carrot cake with ginger on white chocolate and  
curry soup
- Arabic tart with mascarpone cheese, almonds  
and raspberries
- French toast with vanilla soup and cinnamon  
ice cream
- Three chocolate texture
- Sky bacon with passion fruit coulis

## Snack

- Mini hamburgers with tomato,  
arugula and cheese
- Mini dogs with sauce and crunchy onion
- Shepherd's migas with poached egg



# Wines

## Whites

Habla de Ti V.T. Extremadura  
Martin Codax D.O. Rias Baixas

## Reds

Ramon Bilbao 2019 D.O. Ca Rioja  
Celeste D.O. Rivera

Beer with / without alcohol  
Coca cola, Zero, Fanta Orange and lemon.  
Tonic and Sprite  
Mineral water with and without gas.  
Assorted juices Coffee and infusions.

\*The wines are configurable and can affect the price  
of the menu



# Corners

## **Cheese station:**

7.5 € / person

Selection of cheeses, breads and garnishes

## **Knife-cut Iberian ham**

consult

## **Andalusian frying station:**

9.5 € / person

Dogfish in marinade

Chopitos

Anchovy

Cooked white prawn from Huelva (+4 euros / person)

## **Dry rice station in individual Ilaunas**

8 € / person

To choose between dry seafood or quail rice  
serve both types of rice (+2 euros / person)

## **Champagne**

12 €/person

G. H. Mumm Cordon Rouge Brut

VAT not incl



# Corners

## Oyster

12 €/ person  
Sorlut French oyster n°3

## Grilled lamb station

€9.5/ person  
Skewers of suckling lamb cooked live  
oak charcoal

## Asian position (assisted)

8.5 € / person  
Suckling pig bao, yellow chili pepper with pin a,  
pickled red onion and coriander / cheek bao in hoissin  
sauce, fresh spring onion and piparras  
Duck dim sum with fried quail egg  
Shrimp nem roll

## Mexican post (assisted)

8.5 € / person  
Pastor's tacos  
Guacamole chicken tinga tacos with nachos  
Green sauce and hot red sauce





# Corners

## Sushi

16 € / person  
Premium sushi  
Show cooking with sushi master

## Croquetry

7.5 € / person  
Iberian ham  
Boletus  
Chicken with egg  
Cod  
Blue cheese  
Leek with dates

## Grocery corner

10€ /person  
Octopus a feira

## Candy bar

550 euros  
Selection of sweets and trinkets

## Cod with Pilpil

9.5€ / person

VAT not incl



## Bar

### Premium gin and tonic

7 € / person

Brockmans, Citadelle, Gin Mare and Nordés Garnishes and cocktail included

### Mojito bar

6 € / person

Custom bar

Traditional and strawberry mojito

Cocktail maker included

### Pisco bar

6 € / person

Personalized bar

Pisco sour and chilcano

Cocktail included

### Beer corner

5 € / person

Corner assembly and decoration

Selection of national and international beers





## Bar

### Vermouth shop

6 € / person

Custom bar

Premium artisan vermouth

Side dishes and cocktail included

### Champagne corner

12 € / person

G. H. Mumm Cordon Rouge Brut

### Cava corner

3.5 € / person

Cava Castillo Perelada Brut Reserve

### Premium open bar extra

25 € / person

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VAT not incl

*Bailando*





# Conditions 2023

## THE MENU PRICE INCLUDES

- The appetizers and the chosen menu
- Room service (1 waiter for every 10 people), maitre d 'and kitchen staff necessary.
- All the utensils and material necessary for the service (crockery, glassware, table linen and cutlery). The client will be able to choose between those available to date.
- The duration of the service will be 8 hours (2h. Cocktail, 2h. Lunch or dinner and 4h. Bar free) and will begin to be counted from the time provided by the client.
  - Snack or meal included during the open bar.
  - Menu test for 6 people. Extra cover: 50.00€.

## GENERAL CONDITIONS

### • THE MINIMUM GUESTS IS OF 150 ADULT MENUS FOR WEDDINGS

- In order to guarantee a quality kitchen service, on the day of the event we need some minimum needs in the kitchen facilities; Covered and closed space or covered, closed and illuminated tent of at least 100m2 and electrical installation or generator with a minimum power of 40kvas. distributed in 10 single-phase plugs. If the space chosen and hired by the couple does not have it, it is the responsibility of the couple or the space to provide them.
- To reserve your service it will be necessary to provide a deposit (3,000 €), 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 Quilicuá Catering S.L.
  - 100% of the invoice must be paid at least ten working days before the date of the event.
- A reduction in the number of diners of up to 20% on the original figure will be admitted free of charge, provided that it has been communicated at least 10 working days in advance of the event.
  - The menus are subject to the 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, tablecloths or glassware) can modify the price per cover.
- If you need a table protocol (emplacer), we need the guest list and the diners per table to have been sent to us 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 and hour and 50% of the guests will be taken into account, setting the minimum at 100pax. for your calculation.
    - If you need extra waiters, these will be billed at a rate of 26 €/ hour.
    - If in the event there are allergic or intolerant attendees, the company must be informed 10 working days in advance.
      - Dossier prices do not include VAT.



Contact

<http://www.quilicua.com>

#thellusionmovesus

Social networks

Instagram

@quilicuanoc\_cateringdeco



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