

History + Gastronomy + Future



FINCA LA CONCEPCIÓN

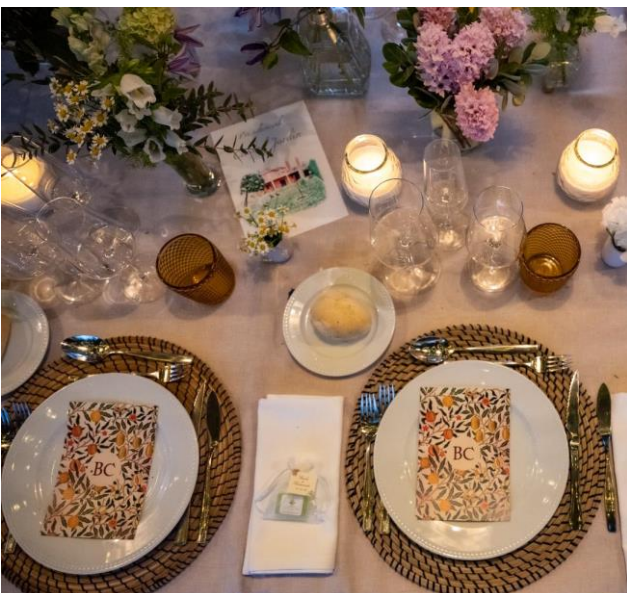
BUSINESS





OFFER UNFORGETTABLE EXPERIENCES

FROM 1908



We create an exciting adventure, We create unforgettable events.

QUALITY:

As our personal hallmark, we have our own Production Logistics Center, where the food served has been previously processed with the most advanced technology. Under current sanitary regulations, and an R&D Department (Research and Gastronomy), dedicated to the development of new proposals and dishes, within the philosophy of this House, which combines innovation and tradition, and was recognized among others with the "Spanish Food" awards, from the Ministry of Agriculture, "National Hospitality. FEHR" and "National Gastronomy".

CLOSENESS AND PROFESSIONALISM:

In the training of our waiters and all the staff working for the event.

SETTING: Carefully maximized with a menu specially designed for each event, and tableware, furniture, flowers, and everything necessary meticulously taken care of and adapted to the needs of each client, to create a unique and unforgettable atmosphere.

MENUS TYPES

We work every day to offer you cuisine based on seasonal products with the ability to adapt according to the type of event.

- Business lunch
- Cocktail
- Wine tasting
- Gala dinner
- Coffee break
- Brunch

Other additions: We offer a series of complementary activities for conferences, meetings, etc., in order to enrich the guests' stay in the city.



SERVICES

- Logistics and Production Center of Bodegas Campos: It is the great gastronomic hub that allows us to serve hundreds of diners every weekend in different parts of Andalusia. It is a space where, with an R&D laboratory, all services are prepared, always based on popular cuisine, the hallmark of our house.
- Bodegas Campos Catering: Since 1995, we have had a structure that enables us to provide large lunches and dinners in different locations simultaneously. Striving for excellence in service, we coordinate teams for dining, kitchen, and general services to ensure impeccable results.



GRASTONOMY - APPETIZERS

COLD APERITIFS

Pot loin and garlic toast
Payoyo cheese, anchovy and truffle cutlet
Foie and campari bonbon
Millefeuille of piquillo peppers and sardines
Butterfish ceviche
Tuna tartar baskets with wasabi mayonnaise
Cod and salmorejo toast
Capresse salad
Meat chop pintxo
Salmorejo, anchovy and gilda cream airbag
Rice paper salad
Iberian spicy sausage tartar
Losbster Roll
Cured tomato tartar
Creamy Blue Cheese and Pear



BAKED SNACKS

Oxtail Brioche, Cheese Y Quince
Prawns And Basil In Brick
Oxtail Brioche
Caramel Of Blood Sausage
Crispy Lasagna Of Matured Beef Paté
En Croute And Oporto Wine Gel
Chicken Fajita
Cubanito De Ropa Viejo
Stuffed Squit
Mini Pita Of Peruvian Chili
Sailor Croisan
Rib Taco With Mushroom Pesto
Sirloin And Foie Toast
Partridge And Fava Bean
Mirka Serranito
Xuxo (Meat Sandwich)
Oriental Pastela



WARM APPETIZERS

Croquettes Of Dates With Bacon
Squid Croquette Of Oxtail
Marinated Sea Bass
Vietnamese Roll
Croquettes Of Ham
Flamenquin
Fried Octopus With La Vera Paprika Mayonnaise
Squid Croquette In Its Own Ink And Chive Emulsion
Blood Sausage Tempura And Piquillo Pepper Confit
Squid Croquette Of Sausage
Bun Stuffed With Smoked Brandade

STARTERS



HOT SOUPS

Mini Leeks With Black Trumpet Mushroom
Seafood Soup With Prawns And Octopus

COLD SOUPS

Tomato And Strawberry Gazpacho With Lobster
Ajoblanco (Garlic N´almond) With Prawn
Carpaccio And Apple Ice-cream
Yellow Tomato Gazpacho With Sea Bass Ceviche

WARM STARTERS

Aubergine Timbale With Prawns
Ravioli With Mushrooms, Iberian Pork And Foie Gras
Partridge Lasagne
Seafood And Scallop Ravioli

RICE

Vegetable rice
Seafood rice
Oxtail rice

COLD STARTERS

Monkfish And Prawn Salad
Partridge Salad With Foie And Apple
Foie And Apple Millefeuille
Marinated Partridge Salad With Vegetables
Scallop Salad With Lime Vinaigrette
Confit Leek Salad With Marinated Iberico Sirloin
Lobster Salad

MAiN CoURSE

MEAT

Truffled Oxtail Creamy Potato Soup
Truffled Oxtail Ravioli
Oxtail With Creamy Potato And Cassava Sauce
Iberian Pork Jowl With Potato Purée
Acorn Meat, Glazed Shallots And Pumpkin
Wellington Beef Tenderloin
Roastbeef, port Shallots and Mustard Vinaigrette
Galician Blonde Beef Sirloin Steak
Sirloin of Beef



SiDE DiSHES FoR MEAT

Poached potato
Creamy potato soup
Vegetables
Baked potato

FiSH

Sea Bass with squash noodles and prawns
Sea bass with fake squid and octopus risotto
Sea bass
Hake potato and truffle parmentier mustard vinaigrette

DESSERTS



OUR DESSERTS

Orange ice cream with arbequina oil

Tocino de Cielo emulsión with yogurt ice cream

Cheese and red fruits millefeuille

Suspiros de Chocolate con Helado de Vainilla

Cheese cake with Raspberry ice cream

Vanilla Puff Pastry Tart with Toasted Butter Ice Cream Creamy

Chocolate Treat with Mango Ice Cream

Fresh Passionfruit Soup with Ginger Ice Cream



HOT STARTERS

Seafood Bisque

Chickpeas with Spinach

Tabbouleh with Sherry-Glazed Squab Sauté

Iberian Pork Loin Carpaccio with Apple Iberian
Meatballs

Warm Leek Cream

Seafood Rice

Oxtail Rice

Carabinero Rice

Secret Tips and Guanciaie with Pumpkin

Puntalette Risotto with Mushroom and Duck

Iberian Pork Cheek with Creamy Potato

Truffled Oxtail Ravioli

Seafood and Scallop Ravioli

Oxtail with Mashed Potatoes



COLD STARTERS

Salmorejo with Olive Oil and Ham

Mazamorra with Smoked Sardine and Black Garlic

Tomato and Strawberry Gazpacho

Ajoblanco with Prawns, Asparagus, and Grapes

Yellow Tomato Gazpacho with Pipirrana

Beef Roast with Glazed Pearl Onions

Monkfish and Prawn Salad

Partridge Salad

FOOD CORNERS



HAM CUTTER

100% Acorn-fed Ibérico Ham from Diego López D.O.

Each piece of Red Label Ham (between 7-8 kg): €390 + 10% VAT
Each piece of Black Label Ham (7-8 kg): €430 + 10% VAT

Slicer: Pending to define the number of pieces and location



PUESTO DE IBÉRICOS

Variedades: chorizo, salchichón y lomoito.
Productos ibéricos.

Acompañado: pan, regañas, tomate y aceite

incluye montaje de puestecito con decoración especial. atendido por personal de la casa
precio por persona: 4€ + 10% iva (no incluye jamón)

CHEESE BUFFET

- OLD , of Calaveruela. Made with raw sheep's milk
- SEMI-CURED, Calaveruela. Made with raw sheep's milk
- COMTÉ, Marcel Petit. Made with raw cow's milk
- CANTOLAVADO, Elvira García Made with raw goat's milk.
- TORMENTOSO, Calaveruela. Made with raw sheep's milk

Includes setup of stall with special decoration, breads, and breadsticks

Price per person : 4,50€ + 10% VAT

ESTACIONES Y BUFFETS

PUESTO DE EMPANADAS ARGENTINAS

Auténticas empanadas argentinas a elegir 3 sabores

Carne Ternera / Pollo / Melva /Atún/ Carrillera/ Chistorra /Bacon Con Ciruelas/ York Queso/Solomillo Al Whisky/ Cheese Burguer/Caprese/ Llorona/ Roquera/Champi/ Popeye/ Humita

Precio por persona: 4€ + IVA

Servicio mínimo para 100 comensales

COLD CREAMS STALL

Gazpachos, Mazamorras, Ajoblanco or Salmorejo

Includes setup of stall and special decoration. Attended by staff from the venue

Price per person: 3,50€ + 10% VAT



MEAT STATION

Skewers: Iberian pork with vegetables; chicken; beef; sausage and sweetbreads; Chimichurri, Gaucha, Romesco sauces. Special decorated station. Attended by venue staff.

Price per person: 9€ + 10% VAT

RICE STATION

Variety of rice dishes: Oxtail; Seafood; Carabinero.

Includes setup of special decorated station. Attended by venue staff.

Price per person: 4 € + 10% VAT

DRINK STALLS

VERMOUTH & GILDAS STALL

A stall of Vermouth from Bodegas Pérez Barquero in Montilla, served in a special set-up served with Gildas assortment.

Price per person : 3,50 € + 10% VAT

MOJITO CORNER

Small stall attended by a waiter, Traditional and strawberry Mojitos

-Appetizer: 3 € + 10% VAT Price per person

-Open Bar: 5 € + 10% VAT Price per person



LEMONADE STAND

Stall attended by a waiter,
Price per person/receive: 1,50 € + IVA

CHAMPAGNE STALL

Stall decorated and attended during the aperitif

Precio : 190€ + 21% IVA

Price of the chosen Champagne per consumed bottle



BEER STALL

The stall serves small chilled bottles of beer in zinc ice-filled buckets
Águila, Radler CruzCampo, CruzCampo Especial, Heineken, Amstel y Buckler

Price per person: 3 € + 10% VAT

BODEGAS CAMPOS

WE HELP YOU?

Our decades of experience in the hospitality sector guarantee service at the level of major conferences, fairs, events, and meetings. A complete team of professionals, from kitchen, dining room, commercial department, and general services, offers trust through personal treatment and closeness in the world of gastronomic services for companies.

We will provide you with a customized quote.

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PREMIOS Y DISTINCIONES



Premio "Alimentos de España". Ministerio de Agricultura, Pesca y Alimentación

Premio Andalucía de Turismo. Consejo de Industria, Comercio y Turismo de la Junta de Andalucía

Premio "Cordobeses del Año". Diario Córdoba

"Empresa Socialmente Responsable". ETMS. Fondo Social de la Comunidad Europea

Medalla Provincial de Turismo. Consejo de Turismo de Córdoba. Junta de Andalucía

Premio Óptima. Instituto Andaluz de la Mujer. Junta de Andalucía

Premio Andalucía de Turismo. Junta de Andalucía

Premio "Cordobeses del Año". Diario Córdoba

Premio Andalucía Económica.

Premio Nacional de Hostelería. IRIAE

Premio de Andalucía. Consejo de Agricultura y Pesca de la Junta de Andalucía

CONTRACT CONDITIONS

These prices are valid during the year 2024, may be subject to variation by the Company for the year 2025 and beyond.

The menu in the modality gala dinner would consist of :

16 varieties of aperitivos

First course

Main course

Dessert

4 hours open bar

Snack

The price of the menu would be from 100€+VAT, being subject to variations of the choice of menu.

These menus are for guidance only and may be modified according to your tastes and preferences; any changes of first and second courses will be subject to modifications in the final price. We have different options for food intolerances or allergies, the price of which will be the same as the menu selected by the client, provided that it is reported within 10 days. The menus presented include: assembly and disassembly of the service, service of uniformed waiters, minutes, selection of linens, bas-oplato, glassware of those available.

To confirm the date, a reservation of 500 euros will be made 500€ (VAT included). The date will be confirmed, when this reservation is made, while the company can make use of it. These

These prices are valid for a minimum of 100 adult covered contracted, below this number prices will be reviewed. The chosen menu will be confirmed 5 weeks before the celebration by email.

Eight calendar days before the event, the number of final guests will be confirmed (without accepting departures after this date), setting; exact time of entry, menu, number of guests, decoration, special menus, duration of service and general details. Any delay greater than 30 minutes, at the set time, will have a penalty of 3 euros plus VAT per guest. If the final number of attendees is greater than 8 days before the event, the user must pay the covered items that exceed 20% of the initial price. Upon signing the annex, a payment of 100% of the total cost of the event will be made.

These prices include open bar per person with a duration of 4 hours, in this block of four hours is included a snack that will be served during the third hour of open bar. Each additional hour of free bar will carry a cost of 4 euros + VAT per acquired guest and can be extended up to a maximum of six hours.

Bodegas Campos offers a catalogue of complementary services approved to provide services in the facilities used. Bodegas Campos, guarantees compliance with the current law of all its approved suppliers. Notwithstanding the foregoing, in case such services are provided by third parties or entities not dependent on Bodegas Campos, even if they are approved, Bodegas Campos will not be responsible. Bodegas Campos, reserves the right not to accept the provision of third-party services that include gastronomic products.

An interlocutor between Bodegas Campos and customers will be appointed from the outset. Everything agreed, contracted and decided on the event will be supervised and accepted by that person. being the only one able to establish a formal business relationship.