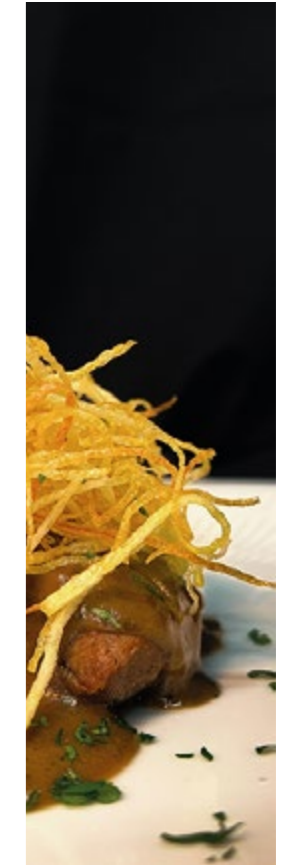
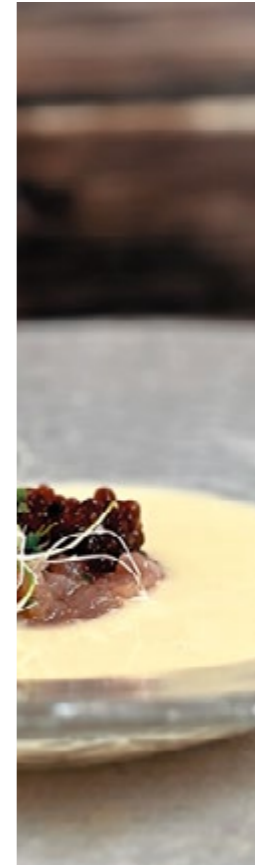


TeatroGoya®  
c a t e r i n g



**GASTRONOME 360**  
Juan Pozuelo

DE LA MANO DEL CHEF:

Juan Pozuelo





## OUR TEAM



Under the **leadership of chef Juan Pozuelo**, our team is the soul of our catering service, **working with dedication and meticulousness to create unforgettable moments.**

## INGREDIENTS ORIGIN



We use **high quality ingredients**, maintaining the **essence of our culinary heritage**. Each of our dishes is made with olive oil of different varieties, in collaboration with local suppliers, and with a firm commitment to sustainability.

## CUSTOMIZED MENUS



Each of our menus is **fully customizable and can be adjusted to meet the particular needs of your event**. We have options available for those with dietary restrictions.

## COMPANIES & PRIVATE EVENTS



We offer **catering services for a wide range of events**, whether for **private or corporate occasions**, at the location of your choice.





Click on each item to go to the specific page

<b>COFFEEBREAK</b>	7
<b>SPANISHWINE</b>	15
<b>COCKTAILMENU</b>	19
<b>EXTRADISHES</b>	27
<b>FINGERBUFFET</b>	28
<b>SEATEDMENU</b>	33
<b>FOODSTATIONS</b>	41
<b>OPENBAR</b>	53
<b>SHOWCOOKING</b>	57
<b>SUSTAINABLEMENU</b>	65
<b>MORESERVICES</b>	70
<b>TERMS&amp;CONDITIONS</b>	74
<b>CONTACT</b>	76





CONGRESS | MEETINGS | PRESENTATIONS

# COFFEEBREAK

We know the importance of a freshly brewed coffee and the need for breakfast for an intense day. That's why in our coffee breaks you will only find **freshly brewed products**. We help you start the day in a good mood. Let us conquer you with our sweet and savory products.

OUR PROVIDERS  
HAVE THE FOLLOWING CERTIFICATES





## WELCOME**COFFEE**

6.00 € | PAX

 20-30'

*It can only be purchased at the beginning of the event and together with another service.*

COFFEE, INSTANT COCOA & HERBAL TEAS

WATER

TEA BISCUITS

## BASIC**COFFEE**

7.90 € | PAX

 20-30'

*It can only be purchased combined with another service.*

COFFEE, COCOA & HERBAL TEAS

WATER

MINI PASTRIES SELECTION

CHOCOLATE BAR



Mini Ciapattas

## COFFEE**BREAK**

9.90 € | PAX

 30-45'

COFFEE, INSTANT COCOA & HERBAL TEAS

FRESH JUICE

WATER


MINI CIAPATTAS & SANDWICH SELECTION

MINI PASTRIES SELECTION

CHOCOLATE BAR

## SPANISH**COFFEE**

17.50 € | PAX

 30-45'

COFFEE, INSTANT COCOA & HERBAL TEAS

FRESH JUICE

WATER

CHURROS

SPANISH OMELET  
WITH SPICY MAYO TOAST

IBERIAN HAM CIAPATTAS

FRESH FRUIT CUP

CHOCOLATE BAR

## FRENCHCOFFEE

19.50 € | PAX

 30-45'

COFFEE, INSTANT COCOA & HERBAL TEAS

FRESH JUICE

WATER

LEEK AND BACON QUICHE

TAPENADE AND CONTÉ CHEESE BRIOCHE

MACARONS

MINI BUTTER CROISSANTS

CHOCOLATE BAR

## AFTERNOONCOFFEE

6.90 € | PAX

 15-30'

*It can only be purchased combined with another service.*

COFFEE, COCOA & HERBAL TEAS

WATER

SPONGE CAKE

TEA BUISCUITS

CHOCOLATE BAR

## DETOXCOFFEE

18.50 € | PAX

 20-30'

COFFEE, COCOA & HERBAL TEAS

FRESH DETOX JUICE

WATER

FRESH FRUITS CUP

SPELLED BREAD TOAST,  
GUACAMOLE AND ROASTED ZUCCHINI

YOGURT AND CEREALS

CHOCOLATE BAR



Churros with hot Chocolate

# BREAKFAST WITH STATIONS

26.90 € | PAX

 45-60'

COFFEE, INSTANT COCOA & HERBAL TEAS

WATER

## SWEET STATION

MINI CROISSANT

MINI PAIN AU CHOCOLAT

ROLL

MACARONS

DONUT

HOME MADE SPONGE CAKE

MINI MUFFIN

MINI CHURROS

## HEALTHY STATION

YOGURT

SEASONAL FRUIT

FRESH JUICES

## SALTY STATION

IBERIAN HAM CIAPATTA

MINI HAM AND CHEESE SANDWICH

SALMON AND BEARNAISE TOAST

SPANISH OMELET  
WITH SPICY MAYO TOAST



Healthy & Sweet Station





CONFERENCES | MEETINGS | PRESENTATIONS

# SPANISHWINE

Perfect for the **beginning or the end of an event**. Ideal for product presentations and conferences.

It consists of a **light snack served on a tray**. You will be delighted by small tapas, although the center of this service is the wine, with Spanish denomination of origin.

OUR PROVIDERS  
HAVE THE FOLLOWING CERTIFICATES





## SPANISHWINE SHORT VERSION

20.00 € | PAX

 20-30'

*Spanish Wine Cocktail does not substitute a complete meal.*

*Morning service: until > 1:00 p.m.*

*Afternoon service: until > 08:00 p.m.*

NATIONAL CHEESE SELECTION STATION

IBERIAN CHARCUTERIE SELECTION

SPANISH OMELET  
WITH SPICY MAYO TOAST

HAM CROQUETTE

## SPANISHWINE

25.90 € | PAX

 45-60'

*Spanish Wine Cocktail does not substitute a complete meal.*

*Morning service: until > 1:00 p.m.*

*Afternoon service: until > 08:00 p.m.*

NATIONAL CHEESE SELECTION STATION

IBERIAN CHARCUTERIE SELECTION

SPANISH OMELET  
WITH SPICY MAYO TOAST

ANCHOVY TOAST  
WITH GRATED TOMATO

POTATO SALAD WITH SHRIMPS

HAM CROQUETTE

MINI CIAPATTA  
WITH CALAMARI AND LIMEMAYO

## SPANISHVEGGIEWINE

25.90 € | PAX

 45-60'

*Spanish Wine Cocktail does not substitute a complete meal.*

*Morning service: until > 1:00 p.m.*

*Afternoon service: until > 08:00 p.m.*

SALAD STATION

ESCALIBADA (ROASTED VEGGIE SALAD)

BRIOCHE WITH ROMESCU SAUCE

PAPAS ARRUGÁS  
WITH MOJOS (RED AND GREEN SAUCE)

SALMOREJO (SPANISH TOMATO SOUP  
WITH REGAÑÁS (CROUTONS))

POTATO SALAD TARTLET  
WITH OLIVE OIL EMULSION

VEGAN TACO AL PASTOR  
(TEXTURED SOY)

VEGGIE ARAB PASTELA



*Cheese Selection*





CONGRESS | CONVENTION | AWARDS

# COCKTAILMENU

Perfect for **welcoming guests** or as a **finishing touch to any type of event**. It is the most versatile of all as it covers a wide variety of gastronomic flavours.

We have cocktails for **all kinds of occasions**, you can as well add reinforcement dishes in all of them, so that they can serve both as an appetizer or as a meal.

OUR PROVIDERS  
HAVE THE FOLLOWING CERTIFICATES





## WELCOME COCKTAIL

6.50 € | PAX

 20-30'

TO CHOOSE ONE SNACK BETWEEN:

IBERIAN HAM CIAPATTA  
CRISPY SHRIMPS WITH ROMESCU SAUCE  
POTATO SALAD WITH SHRIMPS  
ROASTED VEGETABLES SAMOSA  
CREAMY CHICKEN TERIYAKI

## BASIC COCKTAIL

35.00 € | PAX

 45-60'

CHIPS SNACK WITH PAPRIKA  
NATIONAL CHEESE SELECTION  
MINI WARM CIAPATTAS WITH IBÉRICOS  
(CHARCUTERIE)  
PUMPKIN SOUP OR GAZPACHO ANDALUZ  
(ACCORDING TO THE SEASON)  
POTATO SALAD WITH SHRIMPS  
CHEESE BREAD  
CRISPY MARINADE DOGFISH  
COD EMPANADA  
ASSORTED CROQUETTES  
SPICY POTATOS WITH TORREZNOS DE SORIA  
MINI CIAPATTA  
WITH CALAMARI AND LIMEMAYO  
CRISPY CHICKEN WITH MUSTARD  
FRUIT SORBET  
MINI CHEESE CAKE

## GOYA COCKTAIL

42.00 € | PAX

 60-90'

CHIPS SNACK WITH PAPRIKA  
CAMPO REAL OLIVES  
NATIONAL CHEESE SELECTION  
IBERIAN CHARCUTERIE SELECTION  
PUMPKIN SOUP OR GAZPACHO ANDALUZ  
(ACCORDING TO THE SEASON)  
RED CURRY CHICKEN BRIOCHE  
POTATO SALAD WITH SHRIMPS  
CHEESE BREAD  
ROASTED VEGETABLES SAMOSA  
MINI SPANISH OMELET TOAST  
WITH SPICY MAYO  
MINI ROLL WITH COTTAGE CHEESE AND MINT  
CRISPY SHRIMP WITH ROMESCU SAUCE  
MARINATED SALMON CUBE  
ASSORTED CROQUETTES

MINI CIAPATTA  
WITH CALAMARI AND LIMEMAYO  
MINI BURGUER  
MINI LEMON PIE  
CARAMENLIZED FRENCH TOAST  
MINI CHURROS AND CHOCOLATE



*Tomato and basil waffle with anchovies*



# PREMIUM COCKTAIL

49.00 € | PAX

 90-100'

- CHIPS SNACK WITH PAPRIKA
- FRIED ALMONDS WITH OLIVE OIL
- NATIONAL CHEESE SELECTION
- IBERIAN CHARCUTERIE SELECTION
- PUMPKIN SOUP OR GAZPACHO ANDALUZ  
(ACCORDING TO THE SEASON)
- POTATO SALAD WITH SHRIMPS
- SPRINGROLL WITH SEAFOOD AND LEEK
- CHEESE BREAD
- ROASTED VEGETABLES SAMOSA
- SPANISH OMELET  
WITH SPICY MAYO TOAST
- IBERIAN RICE (SERVED IN ROOM)
- CRISPY SHRIMP WITH ROMESCU SAUCE
- HERB BUTTER SALMON CUBES  
ON CRISPY BED
- CREAMY CHICKEN TERIYAKI
- FISHBALLS IN AMERICAN SAUCE
- CRISPY MINI PORK SAAM
- MINIBURGUER
- VEAL CHEEKS STEW AND MUSHROOMS
- FRESH FRUITS CUP
- MINI LEMON PIE
- CARAMENLIZED FRENCH TOAST
- MINI CHURROS AND CHOCOLATE



*Creamy chicken teriyaki*



# VEGGIECOCKTAIL

42.00 € | PAX

 60-90'

POTATO SALAD

GAZPACHO SHOT

VICHYSOISE

PAPAS ARRUGÁS WITH MOJOS  
(RED & GREEN SAUCE)

HUMMUS BOATS

GUACAMOLE CONE

CURRY VEGETABLE TABBOULEH

ROASTED VEGETABLES SAMOSA

ROASTED VEGGIES  
WITH EGGPLANT CREAM OVER BREAD

RICE WITH VEGETABLES WOK

GNOCHIS WITH PESTO

SOY AND MUSHROOM STEW

FRESH FRUIT CUP

VEGAN YOGURT AND RED FRUITS

MINICHURROS WITH CHOCOLATE



*Vichyssoise*

# GLUTENFREECOCTEL

59.00 € | PAX

 90-100'

DE LA VERA PAPRIKA POTATO CHIPS

SPICY FRIED ALMONDS IN AOVE (OLIVE OIL)

ASSORTMENT OF IBERIAN CURED MEATS

PUMPKIN SOUP/GAZPACHO CORDOBÉS  
(depending on the season)

POTATO SALAD WITH PRAWNS

PAPAS ARRUGÁS WITH MOJOS

CHEESE BREAD

CHEESE AND HAZELNUT BONBON

ROASTED VEGETABLES

MINI OMELETTE WITH SPICY MAYO

CRISPY SHRIMP WITH ROMESCU

SALMON TARTAR

SEAFOOD HAKAO

IBERIAN RICE

CRISPY PORK SAAM

CRISPY MARINADE DOGFISH

CRISPY CHICKEN WITH MUSTARD SAUCE

PORK CHEEK IN MUSHROOM SAUCE

FRESH FRUIT CUP

LEMON CUT

HAZELNUT AND CHOCOLATE ROCKS

MOJITO SLUSH





*Cheese and mint samosa*

## EXTRADISHES

6.00 € | PERSON & DISH

Add extra dishes to any of our cocktail options to complete a meal:

IBERIAN RICE OR SEAFOOD RICE

NEAPOLITAN-STYLE  
VEGETABLE GNOCCHI

BLACK COD WITH AJOARRIERO  
(OIL, GARLIC AND PEPPERS)

MEATBALLS IN VEGETABLE STEW

STROGANOFF SIRLOIN WITH  
MUSHROOMS



*Crispy piglet Saam*



# FINGERBUFFET

42.00 € | PAX

 60-90'

## COLD SELECTION

MINI SALCHICHÓN (SAUSAGE)

MARINATED DICED SALMON IN BEETROOT  
WITH COTTAGE CHEESE

TRUFFLED MORTADELLA

IBERIAN CHARCUTERIE SELECTION

PARMESAN CHEESE ROCKS

## EXOTIC

MINI ROLL WITH COTTAGE CHEESE AND MINT

HUITLACOCHÉ, MUSHROOMS & PASSION  
FRUIT QUESADILLA

VEGETABLE GYOZA

## FRIED

CRISPY MARINADE DOGFISH

ASSORTED CROQUETES

CRISPY CHICKEN WITH MUSTARD

## BREADS

ANCHOVY, TOMATO AND CHIVES BREAD

TUNA CREAM SANDWICH

MINI CIAPATTA  
WITH CALAMARI AND LIMEMAYO

CRISPY MINI PORK ROLL

## SWEET

FRESH FRUITS CUP

MINI LEMON PIE

CARAMELIZED FRENCH TOAST



*Cream Puffs*



# COCKTAIL THEMESTATIONS

69.90 € | PAX

 90-100'

## SERVED COCKTAIL

CHICKEN CURRY CANNELLONI

POTATO SALAD WITH SHRIMPS

CHEESE BREAD

SPANISH OMELET  
WITH SPICY MAYO TOAST

CRISPY SHRIMP WITH ROMESCU SAUCE

ROASTED VEGGIES SAMOSAS

CREAMY CHICKEN TERIYAKI

FISHBALLS WITH SALSA AMERICANA

MINIBURGUER

FRESH FRUITS CUP

MINI LEMON PIE

CARAMENLIZED FRENCH TOAST

MINI CHURROS AND CHOCOLATE

## IBERIAN STATION

CEBO HAM CUTTER

IBERIAN CHARCUTERIE SELECTION

CHEESE SELECTION

BREADS AND FRUIT JAMS

## ITALIAN STATION

TRUFFLED MORTADELLA GRISINIS

FARFALLE SALAD WITH MOZZARELLA,  
DRIED TOMATOS AND TUNA

NEAPOLITAN GNOCCHI

4 CHEESE RISOTTO OR PENNE RIGATTI

## MEXICAN STATION

GUACAMOLE  
WITH TOTOPOS & PICO DE GALLO

MINI BURRITO WITH CHEESE AND  
BUTIFARRA

HUITLACOCHÉ, MUSHROOMS AND  
CHEESE QUESADILLA

TACO AL PASTOR

## ASIAN STATION

SUSHI SELECTION

WAKAME AND CUCUMBER SALAD

VEGETABLES GYOZA

SPRING ROLL

## SPANISH STATION

SELECTION CROQUETTES

OMELETES SELECTION

SALMOREJO WITH CRUMBS & HAM

CRISPY MARINADE DOGFISH

YOU MAY SUBSTITUTE ANY OF THE  
PREVIOUS STATIONS FOR A VEGGIE ONE.

## VEGGIE

CRUDITÉS WITH CHEESE DRESSING

RICE WOK VEGETABLES

GARLIC MUSHROOMS

GUACAMOLE AND PICO DE GALLO TACO

MENU





ANIVERSARIES | CEREMONIES | AWARDS

# SEATEDMENU

For those events that require guests to have a closer and more lasting contact during lunch or dinner, we have created these delicious menus to be served on finely decorated tables.

OUR PROVIDERS  
HAVE THE FOLLOWING CERTIFICATES





# LUCIENTESMENU

60.00 € | PAX

 90-100'

## APPETIZER

HAM CROQUETTE

## ENTRÉE

ARTICHOKE FLOWERS  
WITH BEARNESE SAUCE

## MAIN COURSE

*Choose between:*

GALICIAN-STYLE SEAFOOD STEW  
WITH LARGE COOKED POTATO

BEEF RAGOUT AND  
MUSHROOMS OVER PARMENTIER

## DESSERT

RICE PUDDING WITH COCONUT MILK,  
CREAM FOAM AND CINNAMON

COFFEE AND INFUSIONS

PETIT FOURS



*Galician-style seafood stew  
with large cooked potato*

# ELQUITASOLMENU

64.00 € | PAX

 90-100'

## APPETIZER

CREAMY CHICKEN TERIYAKI

## ENTRÉE

BURRATA WITH CONFITED TOMATO AND  
LEEK IN ROASTED VEGGIES

## MAIN COURSE

*Choose between:*

ROMAINE HAKE  
WITH ROASTED PEPPERS

DUCK CONFIT WITH RICE

## DESSERT

CHOCOLATE AND ORANGE FOAM

COFFEE AND INFUSIONS

PETIT FOURS



*Romaine hake with braised endives*



# GOYAMENU

72.00 € | PAX

 90-100'

## APPETIZER

CRISPY MARINADE DOGFISH

## ENTRÉE

SOFT TOMATO SALMOREJO  
WITH ROASTED PEPPERS, LIGHT CRUMBS  
AND GRILLED SARDINE LOINS  
(In winter, chicken cream with lentils)

## MAIN COURSE

*Choose between:*

SEA STEW ON GREEN SAUCE  
WITH PEAS AND BROAD BEANS

IBERIAN CHEEK WITH TRUFFLE SAUCE

## DESSERTS

CHOCOLATE AND COFFEE OPERA CAKE

PETIT FOUR

COFFEE & INFUSIONS



*Hake cut on green sauce and caviar lentils*

# QUINTADELSORDOMENU

82.00 € | PAX

 100-120'

## WELCOME DRINK

BLINIS OF TROUT ROE AND SOUR CREAM

## FIRST ENTRÉE

SMOKED SALMON ON BOUQUET OF TENDER  
SHOOTS IN GRAPEFRUIT VINAIGRETTE

## SECOND ENTRÉE

AJOBLANCO WITH DICED MARINATED  
BLUEFIN TUNA & BROCCOLI COUSCOUS

## MAIN COURSE

*Choose between:*

MONKFISH WITH PRAWNS SAUCE  
AND VEGETABLES

SPANISH-STYLE DUCK CONFIT WITH  
MUSHROOM RAGOUT

CITRUS SORBET

## DESSERTS

THIN CRUST WITH MASCARPONE, CREAM  
AND MACERATED STRAWBERRIES

PETIT FOUR

COFFEE AND INFUSIONS



*White chocolate and red fruits opera cake*



# LAMAJAVESTIDAMENU

90.00 € | PAX

 100-120'

WELCOME DRINK

BLUEFIN TUNA MINI TACO  
AND AVOCADO PEARLS

## FIRST ENTREE

BLINI OF SMOKED SEAFOOD  
WITH DILL WHIPPED BUTTER

## SECOND ENTREE

PRAWN AND LEEK CREAM

## MAIN COURSE

*Choose between:*

GROUPE SUPREME, TENDER ASPARAGUS  
AND FRESH BROAD BEANS ON GREEN SAUCE

TOURNEDO ROSSINI  
WITH MUSHROOM AND TRUFFLE SAUCE



*Monkfish Alangostado  
with carabineros sauce and vegetables*

ROASTED PEACH SORBET

## DESSERTS

TRADITIONAL CHEESECAKE  
WITH PEDRO XIMENEZ TOFFEE AND RAISINS

PETIT FOUR

COFFEE & INFUSIONS



*Iberian cheek with truffle sauce*

MENÚ





STATIONS | SHOW COOKING | COCKTAIL

# FOODSTATIONS

If you are looking to add a special touch to your next cocktail, there is no better way to surprise your guests than with a gastronomic corner. **Create a unique experience by incorporating a themed station** that offers a variety of flavors and culinary options to complement your cocktails.

OUR PROVIDERS  
HAVE THE FOLLOWING CERTIFICATES





## TEX-MEXSTATION

12.00 € | PAX

GUACAMOLE WITH TORTILLA CHIPS  
AND PICO DE GALLO

BEANS STEW, CHEESE AND BUTIFARRA

HUITLACOCHÉ, MUSHROOM AND  
CHEDDAR QUESADILLAS

TACOS AL PASTOR

CARNE MECHADA AND NOPALES  
BURRITOS



## ITALIANSTATION

12.00 € | PAX

TRUFFLED MORTADELA AND GRISSINI

FARFALLE SALAD  
WITH MOZZARELLA, DRIED TOMATO AND

TUNANEAPOLITAN-STYLE GNOCCHI

4 CHEESE TORTELLINI

PIZZA MARGARITA



## ASIANSTATION

13.00 € | PAX

SUSHI SELECTION

WAKAME AND CUCUMBER SALAD

VEGETABLES GYOZAS

SPRING ROLLS

RICE AND CHICKEN WOK



## SWEETSTATION

12.00 € | PAX

CREPES WITH NUTELLA

MINI CHURROS WITH CHOCOLATE

FRESH FRUIT CUPS

CARAMELIZED FRENCH TOASTS

ROSQUILLAS MADRILEÑAS DE ANÍS

\*YOU MAY ADD A CHOCOLATE FOUNTAIN



## SPANISH STATION

11.00 € | PAX

SELECTION CROQUETTES  
ASSORTED OMELETTES  
SALMOREJO WITH EGG & HAM  
CRISPY MARINADE DOGFISH  
REVOLCONAS CON TORREZNOS



## VEGGIE STATION

12.00 € | PAX

CRUDITÉS WITH CHEESE DRESSING  
RICE WOK WITH VEGETABLES  
GARLIC MUSHROOM  
GNOCCHI WITH PESTO  
GUACAMOLE AND PICO DE GALLO TACOS



## IBERIAN STATION

12.00 € | PAX

CEBO HAM CUTTER  
IBERIAN CHARCUTERIE SELECTION  
CHEESE SELECTION  
BREADS AND JAMS



## EGGS & POTATOES STATION

13.00 € | PAX

ASSORTED OMELETS  
SCRAMBLED EGGS  
WITH CHISTORRA SAUSAGE  
PATATAS BRAVAS  
PATATAS REVOLCONAS WITH  
TORREZNOS (FRIED PIG)





## AMERICANSTATION

16.00 € | PAX

CHEF  
INCLUDED

MINI HAMBURGERS  
MINI HOT DOGS  
BBQ PORK RIBS  
BAKED POTATOES  
(fries option depending on event)  
COLESLAW



## RICESTATION

15.00 € | PAX

CHEF  
INCLUDED

*The rice station will prepare two types of rice to choose from the following:*

VEGETABLE RICE  
CHICKEN RICE  
SEAFOOD RICE  
IBERIAN RICE  
BLACK RICE  
MELLOW RICE  
WITH MUSHROOMS AND PORK CHEEKS



## SKEWERSTATION

15.00 € | PAX

CHEF  
INCLUDED

*Season based on seasonal products and subject to the realization of the event outdoors.*

SARDINES  
SEA BASS  
SEA BREAM  
SQUID



## ROASTSTATION

16.00 € | PAX

CHEF  
INCLUDED

*100 pax minimum*

PORK, LAMB OR CHICKEN  
ROASTED AT LOW TEMPERATURE  
ACCOMPANIED WITH  
SAUCES AND VEGETABLES



## BBQSTATION

16.00 € | PAX

CHEF  
INCLUDED

IBERIAN BACON  
BUTIFARRAS AND CRIOLLOS  
CHICKEN THIGHS  
IBERIAN RIBS

## SEAFOODBBQSTATION

20.00 € | PAX

CHEF  
INCLUDED

JUMBO PRAWNS  
CARABINEROS



## HAM&CUTTER

JAMÓN | 100 PAX

Includes ham cutter service and product:

JAMÓN DE CEBO IBÉRICO

850.00 € | JAMÓN

JAMÓN DE CEBO DE CAMPO IBÉRICO

950.00 € | JAMÓN

JAMÓN DE BELLOTA:  
JOSELITO O CINCO JOTAS

1450.00 € | JAMÓN







## OTHERSTATIONS

Independently of our gastronomic offer, with our gastro and commercial team **we can customize your entire cocktail, adapting it to your needs and to the characteristics of the event itself.** In addition, we can add different proposals such as the following:

- OYSTER CORNER
- CHAMPAGNE CORNER
- FOIE CORNER
- CAVIAR CORNER
- VERMOUTH & GILDAS





CONGRESSES | MEETINGS | AWARDS CEREMONY

# OPENBAR



We offer an open bar so that your **attendees can enjoy a networking space, providing a variety of drinks for all tastes.**





# OPENBAR

12.00 € | PERSON | HOUR

 FIRST 2 HOURS

10.00 € | PERSON | HOUR

 AFTER THIRD HOUR

PREMIUM MIXES



# OPENBAR

8.00 € | PERSON | HOUR

BEER, WINE, SOFT-DRINKS & WATER





EXPERIENCES | TASTINGS | MASTERCHEF

# SHOWCOOKING

We have created, in order to **offer your clients several gastronomic options in which the guests will enjoy cooking**, through workshops guided by our chef Juan Pozuelo and our kitchen team.





# JUANPALOMO

REQUEST QUOTE

Maximum capacity:

105  X15 

Workshops under guidance of our team to create and taste different culinary recipes. A perfect activity to promote networking in a very fun way.

# ELDESAFÍO

REQUEST QUOTE

Maximum capacity:

105  X15 

Promote team spirit with this teambuilding competition among attendees. You will create a dish from the ingredients chosen by our Chef.



JuanPalomo Challenge Experience



## CATAS MARIDADAS

REQUEST QUOTE

Maximum capacity:

200  X20 

A journey through different types of wine and gastronomy of our country. The ideal finale for an event where attendees will enjoy and learn the best combinations of wine and food.

## ADIVINA QUÉ COMES

REQUEST QUOTE

Maximum capacity:

200  X20 

A real sensory challenge. Attendees will enjoy the experience of feeling and living food without expectations. Not everything is what it seems.

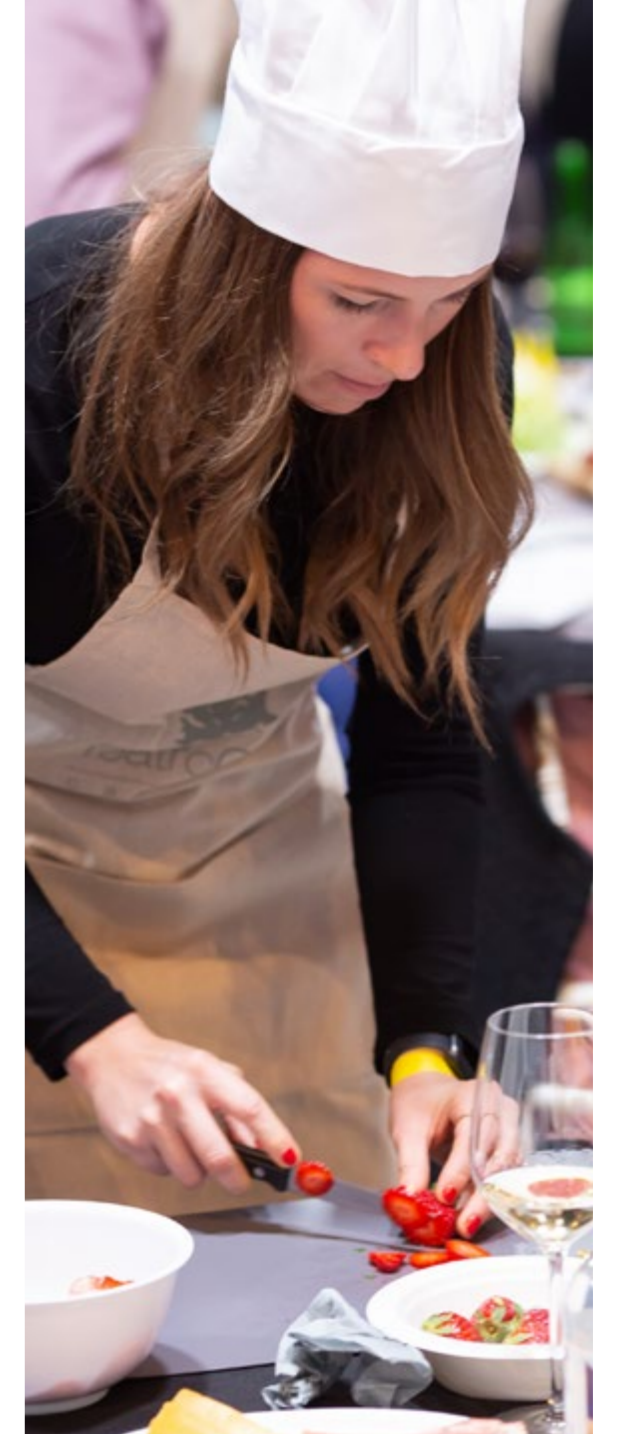
## QUÉ TE LADEN CON QUESO

REQUEST QUOTE

Maximum capacity:

200  X20 

Tastings with different cheeses and wines. There is a wine that is a perfect match to specific cheese. The goal is to learn how to combine both products to achieve a perfect blend.



JuanPalomo Challenge Experience



# TALLERPAELLAS

REQUEST QUOTE

Maximum capacity:

105 

X20 

An ideal activity to give a different touch to your events and teambuildings. This is an experience that takes place in groups, where you learn live from the Chef and the entire team of professionals to prepare different types of paella.







ANNIVERSARY | GALA | AWARDS CEREMONY

# SUSTAINABLE MENUS

Most of our products are made in our facilities. Our goal is to **decrease the carbon footprint, adjusting quantities to avoid food waste.** We also looked closely among our local suppliers to guarantee **fair trade.**

SUPPLIERS WITH CERTIFICATES:





## OUR COMMITMENT with sustainability at events



WE SELECTIVELY SEPARATE OUR WASTE



WE AVOID THE USE OF NON-DISPOSABLE OR PLASTIC PACKAGING



WE MAKE SURE TO INCLUDE LOCAL FOOD IN OUR MENUS



WE HIRE WORKERS AND SUPPLIERS FROM OUR LOCAL ENVIRONMENT



WE ADJUST THE QUANTITIES OF FOOD TO AVOID WASTE



WE TRAIN AND SENSITIZE OUR SUPPLIERS AND WORKERS



WE USE ELECTRICITY FROM 100% RENEWABLE ORIGIN



WE USE ORGANIC PRODUCTS, FREE OF PESTICIDES AND INDUSTRIAL FERTILIZERS



WE RECOMMEND THE USE OF REUSABLE PLATES AND CUTLERY



WE ARE RESPONSIBLE WITH THE LIFE CYCLE OF OUR FURNITURE ELEMENTS

WE ENCOURAGE OUR CLIENTS  
TO PARTICIPATE AND BE PART OF OUR COMMITMENT

## BASICCOFFEE *sustainable*

9.90 € | PAX

20-30'

COFFEE, COCOA & HERBAL TEAS

WATER

SPONGE CAKE

## COFFEEBREAK *sustainable*

13.50 € | PAX

15-30'

*It can only be purchased combined with another service.*

COFFEE, COCOA & HERBAL TEAS

ORANGE JUICE

WATER

MINI CIAPATTAS  
(VEGGIE, ECO OMELETTE  
& HAM WITH TOMATO)

SPONGE CAKE





# ECO-FRIENDLY COCKTAIL

*sustainable*

59.00 € | PAX

 60-90'

ECO ARTESAN CHEESE SELECTION  
ORGANIC IBERIAN CHARCUTERIE SELECTION  
VEGGIE SALAD  
CHERRY TOMATOS SALAD WITH WHITE  
CHEESE FROM MADRID  
ANCHOVIES (MADRID PROCESSED)  
OVER FRESHLY BAKED BREAD  
HUMMUS  
PERWITH FRIED CHICKPEAS AND BREAD  
PARSLEY AND CHIVES TABBOULEH  
GUACAMOLE WITH TORTILLAS KMO  
CHICKEN AND RICE WITH ASPARAGUS

COCIDO (SPANISH STEW) CROQUETTE  
COD CROQUETTES  
ROASTED VEGGIES PASTELA  
MUSHROOM RAGOÛT  
BURGUER  
WITH SIERRA DE GUADARRAMA BEEF MEAT  
CHEESECAKE  
WITH DENOMINATION OF ORIGIN  
MINI CHURROS WITH CHOCOLATE  
BAKED APPLE SMOOTHI

# CONSCIOUS MENU

*sustainable*

79.00 € | PAX

 100-120'

WELCOME DRINK  
ORGANIC WINE FROM MADRID  
DEVILED EGGS  
COTTAGE CHEESE CREAM  
AND PEPPER COMPOTE  
ENTRÉE  
TOMATOS FROM LA VEGA DEL JARAMA SOUP  
OVER MADRID ASPARAGUS TIPS  
*(hot or cold depending on the season)*

MAIN COURSE  
*Choose between:*  
TROUT FROM MADRID IN PICKLED SAUCE  
CHICKEN ROLL FILLED WITH SIERRA DE  
GUADARRAMA BEEF AND MUSHROOMS  
DESSERTS  
STRAWBERRY (ARANJUEZ) AND CREAM CAKE  
*(only seasonal)*  
FRESH MOZZARELLA (MADRID ORIGIN)  
PANNACOTTA  
COFFEE AND INFUSSIONS



STAFF MENU | PICNIC

# OTHERSERVICES

Special services for your event in different formats. We have the option of a picnic bag or even personalized trays to offer at your stands.

If you need staff menus, request a quote.





## PICNICBAG

15.00 € | PAX

*It is possible to customize the box with the company logo. Ask for quotation.*

ROASTED CHICKEN SANDWICH WITH  
MUSTARD, LETTUCE AND CRISPY ONION

CHIPS

PIECE OF FRUIT

CHOCOLATE BAR

BOTTLE OF WATER



## PERSONALIZED TRAYS

REQUEST QUOTE

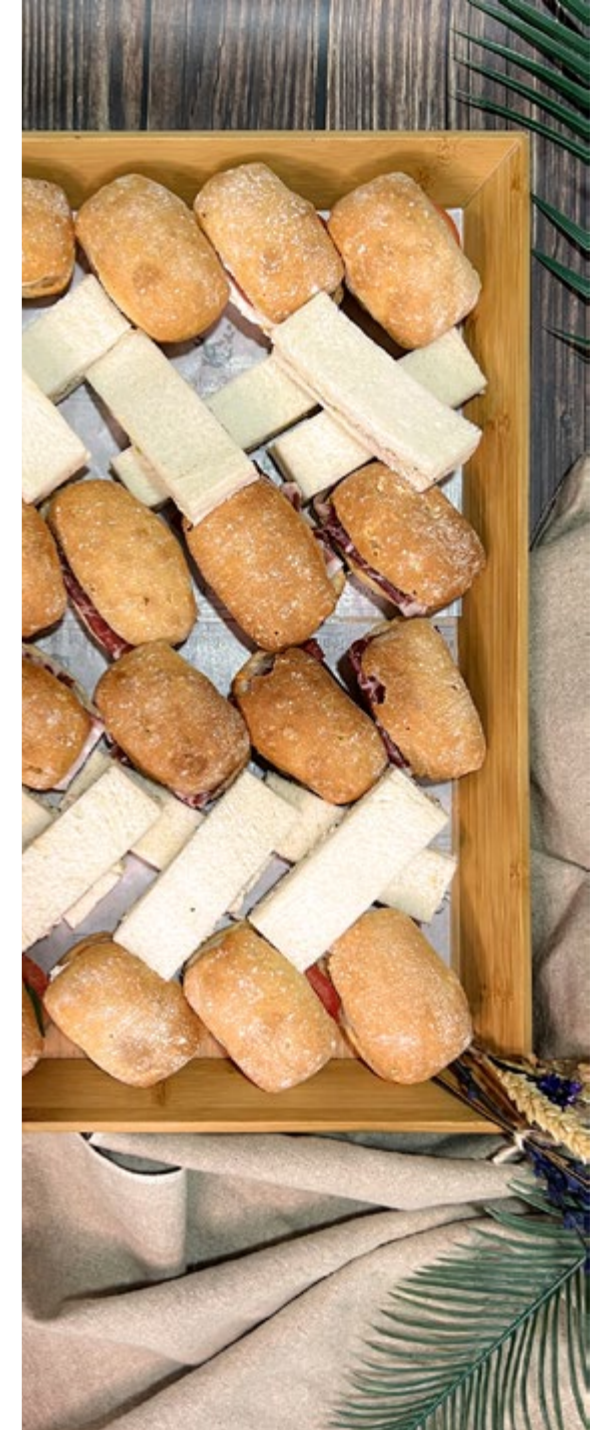
ASSORTED CIAPATTAS

ASSORTED SANDWICHES

ASSORTED PASTRIES

TEA PASTRIES

COFFEE AND TEA SERVICE



# CONDITIONS

## METHOD OF PAYMENT:

According to the conditions of TeatroGoya multiespacio.

## CONFIRMATION OF GUESTS:

**10 days before the event**, a first confirmation of diners will be necessary. This figure may vary up to 10% up to a maximum of 3 days/cocktail and 7 days/banquet before the event.

For modifications after this time frame, we will re-quote on a case-by-case basis. will be re-quoted on a case-by-case basis.

## CANCELLATION OF SERVICE:

In case of cancellation of any catering service or less number of diners:

- Up to **one week before the event**, 20% of the last accepted estimate will be charged.
- Up to **three working days before the event**, 30% of the last accepted estimate will be charged.
- Up to **two working days before the event**, 100% of the last accepted budget will be charged.

In case of **less people attending** the event on the agreed day, prices will not be modified.

In case of **more people attending** the event, the difference will be paid according to the budgeted price/pax.

Prices do **not include 10% VAT**.

**Prices subject to possible variations** due to significant increases in the cost of raw materials.

Prices for groups of **more than 50 people**. In case of lower number of guests, please consult final price.

All our services include: supervisor, waiters and cooks. It also includes furniture, tableware, table linen, glassware, floral centerpiece, which can be customized according to the client's corporate color. In case of special decoration, please consult price.



## OPEN BAR

Optional open bar of **premium brands**: 12€/person for the first 2 hours and 10€/person for the following hours.



## MENU TASTING

A **tasting of the chosen menu can be made for 6 people**, hiring events of more than 150 people. Possibility of adapting the menus to the client's needs. In case of allergies or intolerances, please let us know in advance.



## SERVICE SCHEDULE

The **service schedule will be reflected in the budget**, in case of delay of more than 30 minutes, an extra charge will be made for the waiter service, being the price of the same 25 € / hour per waiter.



## COFFEE BREAK

For coffee break is included a high table for every 25 people.



## COCKTAIL AND SPANISH WINE

For cocktail and Spanish wine is included a high table for every 16/20 people. Includes informative menu of intolerances. In case of personalized design, please ask for a quotation.



## SEATED MENU

For seated menu is included a waiter and round table for every 10/12 people. Includes basic menu. In case of personalized design, please ask for a quotation.



## THEME STATIONS

Themed stations can only be purchased with Cocktail, Spanish wine or Finger buffet for other options ask for quotation.



## STAFF MENU




We will offer the option of a menu with fish, meat or snack to be customized for each event, for a minimum of 10 people.

## NOT INCLUDED

Space rental, security and cleaning. It does not include stools, possibility of adding them for 4€/unit.





 629 486 682 | SILVIA RODRÍGUEZ  
 CATERING@TEATROGOYA.COM  
 CALLE SEPÚLVEDA 3 Y 5, 28011 MADRID

