



Gourmet LIFE

GASTRONOMIC DOSSIER

Corporate

EXPERIENCES FOR COMPANIES

Gastronomy is one of the most important elements of any event. Every detail counts to create a unique and memorable experience. In our catering, each dish, each flavor, becomes a powerful tool to convey the values and personality of each brand or company.

We create tailor-made gastronomic experiences for today's brands, incorporating new trends. We personalize each element and, above all, ensure that we fulfill our commitment to sustainability: we use fresh and seasonal ingredients, work with local suppliers to reduce the carbon footprint. Additionally, our commitment to sustainability doesn't end with the choice of ingredients. We also care about minimizing waste and reducing the use of plastics and other non-biodegradable materials.

In our catering, customization is key to making the experience unique and unforgettable. Through our gastronomy, we convey the values and personality of each brand or company, creating great gastronomic experiences. To achieve this, we work closely with each client to understand their needs and preferences. We create a personalized menu that reflects their personality, identity, and values. From innovative and surprising dishes to vegan and gluten-free options, every detail is important to make the catering a reflection of the brand or company.

To complement the experience, we offer a wide range of additional services to meet the needs of each event, including venue search, entertainment, personalized cocktail service, and much more. Everything we do is designed to enhance each gastronomic experience and make the event a success.



Team Life Gourmet

BUDGET- CUSTOMER INFO

CLIENT
BUDGET N°
CONTACT INFO
PHONE
MAIL
EVENT TYPE
DATE
VENUE
N° OF PEOPLE

COFFEE / BRUNCH

Coffee

A - B



G

COFFEE A

Colombian Coffee | Natural Infusions | Water

Assorted Natural Juices

Orange / Orange, Carrot and Ginger / Berries

Butter Croissant, Whole Wheat Croissant

Mini palmiers

Pineapple - Mango - Mint

PRICE:

19,00€ + VAT

COFFEE B

Colombian Coffee | Natural Infusions | Water

Assorted Natural Juices

Orange / Orange, Carrot and Ginger / Berries

Butter Croissant, Whole Wheat Croissant

Fluffy Carrot Sponge Cake

Iberian Ham and Gouda Cruapán

Truffled Tortilla Brioche

Cream and Apple Puff Pastry

PRICE:

22,00€ + VAT

Coffee



G

COFFEE C

Colombian Coffee | Natural Infusions | Water

Assorted Natural Juices

*Orange / Orange, Carrot and Ginger, Berries
Strawberry and Mint Smoothie*

Butter Croissant, Whole Wheat Croissant

Assorted Mini Palmiers

Mini Chocolate Donuts

Iberian Ham Puff Pastry

Cheddar Cheese Croutons, Avocado, Salmon, and

Poached Egg

Sobrasada and Brie Ensaimada Pastry

Greek Yogurt with Granola and Raspberries

PRICE:
27,50€ + VAT

G

BRUNCH

Assortment of Bread and Pastries

Homemade Jams

Bitter Orange and Berries

Cinammon Roll

Buffet Salads

Cherry, Pesto and Pistachio Salad/ Avocado and Mango Salad

Eggs Benedictine with Salmon or Iberian Ham

Assortment of Artisan Cheeses

*La Cabezuela / Rosemary Manchego / Comte / Galmesano
Truffle –Cured / Antiguo de Castilla*

Appetizers

Truffled Bologna, Cecina de León, and Pastrami

Freshly Cut Fruit

Greek Yogurt with Granola and Raspberries

Cream and Apple Puff Pastry

Colombian Coffee | Natural Infusions | Water

Wine | Beers

Fresh Orange and Carrot Juices, Berries, and Bloody Mary

PRICE:
40,50€ + VAT

Brunch

A



G

OPTION A

Assorted National Cheeses with (D.O.)

*La Cabezuela / Rosemary Manchego / Comte / Galmesano
Truffle-Cured / Aged Cheese from Castilla*

PRICE:

10,50€ + VAT

OPTION B

Assorted Iberian Cured Meats with D.O.

Iberian Ham / Iberian Pork Loin / Salchichón / Chorizo
Toasted Bread with Olive Oil and Vine-ripened Tomato

PRICE:

12,50€/pax + VAT

OPTION C

Assorted Breads, Brioches, Plumcake, and Cupcakes

Butter / Natural Jams / Oils / Tomatoes

PRICE:

10,00€/pax + VAT

OPTION D

Spanish Tortilla Buffet Made-to-order

Potato / Caramelized Onion / Truffle

PRICE:

10,50€/pax + VAT

Reinforcements

Coffee



TERMS & CONDITIONS COFFEE / BRUNCH

These coffee services are only valid for groups of more than 100 people. In the case of fewer guests, there will be an additional charge of 3.70€ for personnel and transportation with a minimum of 50 people. For events with fewer than 50 attendees, it will need to be budgeted. The expected duration of the Coffee service is 30 minutes, and the Brunch is 60 minutes. If any station is hired, an extra 15 minutes will be added.

The price listed in each menu includes:

- Gastronomy, wines, and tableware (as specified in the menus).
- Service staff for the dining area and kitchen, with one waiter per 40 guests.
- General coordination, preparation, setup, and teardown.
- Inspection visit by our Technical Department to the required spaces.
- Standard setup with tables and chairs.
- Any other type of setup should be discussed separately.

Other items not included in the above prices:

- Alcoholic beverages, cocktails, or open bar service.
- Tastings.
- Additional hours of staff service, charged at 35.00€ + VAT per waiter per hour.
- Rental of space, security, cleaning, fees, generators, or electrical power.
- Extra costs for coat check service, menus, photographer, videographer, DJ, and other performances or staff menus.

Event confirmation should be made via email or phone, providing billing information. A service contract will be issued with the specified characteristics, which must be returned signed along with a 50% down payment as a deposit to accept the service.

Payment Terms:

50% as a down payment upon signing the contract.

The remaining 50% is due 7 days before the event.

** In case of service cancellation, the down payment will not be refunded.

The deadline for confirming the menu and the guaranteed minimum number of guests is 15 days before the event. It is possible to increase the number of guests by 10% up to 7 days before the event. Any changes to these conditions must be confirmed by the sales team.

*The communication of potential allergies and intolerances must be confirmed no later than 7 days before the celebration of the event.

*A 10% of special menus will be included based on the final confirmed number in the contract. In case of exceeding the 10%, a surcharge of 20% will be applied to the menu price for production and necessary personnel expenses.

GOURMET WINE/ COCKTAILS

Gourmet Wine

A

G

GOURMET WINE A

Assorted Chips

*Parmesan Dentelle / Fried Sweet Potato / Crispy Kikos
Curry and Nori Seaweed Wonton in Tempura*

Hake with Herbs and Spicy Tartar Sauce

Guacamole with Pomegranate and Corn Totopos

Roasted Ham Brioche with Wakame and Spicy Mayo

Salmon and Olive Puff Pastry

Vitello Tonato Pizzeta

BEVERAGES

White Wine Finca Montepedroso Rueda Verdejo.

Red Wine Cantos de Valpiedra DO Rioja.

Beers | Soft Drinks | Water | Juices

PRICE:

With 1 unit of each reference per person: 34,50€ + VAT
With 1.5 units of each reference per person: 37,00€ + VAT

Gourmet Wine

B



G

GOURMET WINE B

Assorted Chips

*Parmesan Dentelle / Fried Sweet Potato / Crispy Kikos
Curry and Nori Seaweed Wonton in Tempura*

Mountain Parmesan Rocks with Caramelized Pecan Nuts

Veggie Taco with Potato Salad

Anchovy on Blown Bread with Salmorejo Dots

Mini Cochinitillo Pita with Fried Eggs

Vietnamese Neem with Shrimp and Sweet Chili Iberian

Salchichón Tartar in a Cone with Tomato Jam

BEVERAGES

White Wine Finca Montepedroso Rueda Verdejo.

Red Wine Cantos de Valpiedra DO Rioja.

Beers | Soft Drinks | Water | Juices

PRICE:

With 1 unit of each reference per person: 42,50€ + VAT
With 1.5 unit of each reference per person: 44,50€ + VAT

Cocktail

A

G

COCKTAIL A

SNACKS

Assorted Chips

*Parmesan Dentelle / Fried Sweet Potato / Crispy Kikos
Curry and Nori Seaweed Wonton in Tempura*

Smoked Tomato and Vanilla Salmorejo

COLD APPETIZERS

Nori Tempura Cabracho Mousse

100% Salmon with Furikake

Baby Gem Lettuce with Crispy Chicken, Herbs, and Spicy Tartar Sauce

Sardine on Glass Bread with Parmesan Shavings

HOT APPETIZERS

Truffled Iberian Mollete

Roasted Potato with Cod Brandade and Trout Roe

Cecina Cured Meat and Galician Tetilla Croquettes

Chicken Chipotle Burger

Our Moruno Skewer with Curry Mayo

DESSERTS

Three Chocolate Tartlet

Assorted Eclairs Selection

BEVERAGES

White Wine Finca Montepedroso Rueda Verdejo.

Red Wine Cantos de Valpiedra DO Rioja.

Beers | Soft Drinks | Water

PRICE:

With 1 unit of each reference per person: €56,00 + VAT

With 1.5 units of each reference per person: €60,50 + VAT

Cocktail

B

COCKTAIL B

SNACKS

Assorted Chips

*Parmesan Dentelle / Fried Sweet Potato / Crispy Kikos
Curry and Nori Seaweed Wonton in Tempura*

Tomato and Cherry Cream Soup / Pumpkin and Mandarin Cream Soup

COLD APPETIZERS

Assorted Artisan Cheeses

La Cabezuela / Castizo / Comte / Galmesano / Truffle Curated / Rosemary Cheese

Gilda Puff Pastry with Anchovy, Tomato, and Piparras Peppers

Peppered Foie Gras with Rum and Cocoa

Hand-Cut Acorn-fed Iberian Ham with Almonds and Flaky Breadsticks

Roasted Red Pepper Hummus with Kalamata Olives and Cucumber

Flambéed Salmon on Grilled Rice Toast

HOT APPETIZERS

Shrimp Benedictine in Puff Pastry

Octopus Casserole with Parmentier and Spicy Chorizo

Truffled Tequeños with Mango Chutney

Iberian Ham Croquettes

"Beef Chop" with Truffled Sweet Potato

Hake in Suquet (Catalan Fish Stew)

McLife with Matured Beef Tenderloin, Goat Cheese, and Strawberry Hoisin Sauce

DESSERTS

Mini Lemon Pie

Hazelnut and Sweet Chocolate Mille-Feuille

BEVERAGES

White Wine Finca Montepedroso Rueda Verdejo.

Red Wine Cantos de Valpiedra DO Rioja.

Beers | Soft Drinks | Waters

PRICE:

With 1 unit of each reference per person: 70,50€ + VAT

With 1.5 units of each reference per person: 75,00€ + VAT

Cocktail



COCKTAIL C



SNACKS

Assorted Chips

*Parmesan Dentelle / Fried Sweet Potato / Crispy Kikos
Curry and Nori Seaweed Wonton in Tempura*

Tomato Kumato Salmorejo with Cecina or Thai Bouillabaisse

COLD APPETIZERS

Steak Tartare on Grilled Rice Cracker

White Shrimp and Avocado Taco

Smoked Eel with Caramelized Pear

Puff Pastry, Foie Gras, and Amaretto Crystals

In its Shell: Green Zamburiñas Aguachile

Baby Gem Lettuce with Crispy Chicken and Spicy Tartar Sauce

HOT APPETIZERS

Duck Dumpling

Inside an Egg, Amontillado Mushroom Stew, and Iberian Foam

Puff Pastry Potatoes with Smoked Spicy Sauce

Crispy Prawns with Sweet Chili

Seafood "Rossejat" with Tiny Fish and Garlic Mayo

Carabineros (Red Prawns) Croquette

Truffled Iberian Mini Burger

Butter Brioche with Iberian Ham and Gouda

DESSERTS

Our Cheesecake

Thin Apple, Coffee, and PX Tart

Praline Truffles

BEVERAGES

White Wine Finca Montepedroso Rueda Verdejo.

Red Wine Cantos de Valpiedra DO Rioja.

Beers | Soft Drinks | Waters

PRICE:

With 1 unit of each reference per person: 80,00€ + VAT
With 1.5 units of each reference per person: 85,00€ + VAT

STATIONS I



LA CEVICHERÍA

Sea Bass and Mango Ceviche
Prawn and Octopus Ceviche with Mandarin
Nikkei-style Tuna Tiradito
Salmon and Yellow Pepper Tiradito
Inside a Coconut: Thai Prawn Ceviche*

**5,00€/person supplement*

Price: 13,50€/person + VAT

NORWAY'S BEST

Soy-Marinated Salmon Tataki
Smoked Salmon Wrapped in Nori Seaweed
Beetroot and Berry-Infused Smoked Salmon
Flambéed Salmon with Guacamole

Accompanied by:

Pickled Vegetables, Nordic Bread, Blinis, Tartar Sauce, and Sour Cream

Price: 15,00€/person + VAT

FARM TO TABLE

Fennel and Grapefruit Salad with Lemon and Pistachio Vinaigrette
Green Beans, Kale, Bimi, Pumpkin Seed Gremolata, and Gorgonzola
Avocado, Mango, Pomegranate, and Prawn Salad

Inside an Avocado: Quinoa, Smoked Salmon, and Basil Salad*

**3,00€/person supplement*

Price: 10,50€/person + VAT

FOIE, FOIE AND MORE FOIE

Sliced Foie Mi-Cuit with Mango Chutney
Foie Gras Lollipop Wrapped in Cotton Candy
Foie Gras Bonbon with Caramelized Almonds and Chocolate
Foie Gras and Cava Cream

Price: 14,50€/person + VAT

MARKETPLACE

Potato Chips
Peanuts in Shells
Assorted nuts

Fried Almonds and Cashews

Olives

*Gordal Olives seasoned with Citrus and Curry
Black Olives with Fried Garlic and Mediterranean
Herbs*

**Almagro-style Pickled Eggplants
Banderillas (Assorted Pickled Skewers)**

Pickled Pearl Onions

Lupini Beans

Marinated Anchovies

Pickled Mussels

Sardines

Price: 15,00€/person + VAT

HAWAI – BOMBAY

**Salmon Poke with Avocado, Cucumber, Mango, Crispy Onions, and Spicy
Mayo Sauce**

Chicken Poke with Corn, Tortilla Chips, Cherry Tomatoes, and Chipotle Mayo

Veggie Poke with Edamame, Wakame Seaweed, Avocado, and Sesame

Precio: 15,50€/person + VAT

RICE SHOW COOKING

(Choose 2)

Black Rice

Seafood Rice

Vegetable Rice

Fideuá with Boletus Mushrooms and Foie

Gras Free-range Chicken with Butifarra and Black Garlic Aioli

Price: 15,50€/person + VAT

STATIONS II



SUSHI IS LIFE

(Choose 1 sashimi, 1 hosomaki, 1 hosomaki top, 2 uramakis y 2 niguiris)

Sashimis

Tuna / Salmon / Seabass infused with lime aroma

Hosomaki

Cucumber / Salmon / Salmon and Cucumber / Tuna / Shrimp

Hosomaki top

Salmon Tartare with Kimchi

Mayo, Tuna Tartare with

Cilantro, Steak Tartare

with Masago

Uramakis

Fuji Roll / Flambéed Salmon Roll / Kanikama Roll / Iberian Roll / Vegan Roll
Iberian Pork Presa / Tempura Sanlúcar Prawn / Crispy rice with Shrimp and Yuzu

Niguiris

Salmon / Flambéed Salmon with Kimchi Mayo and Lime /

Tuna, Prawns, Butterfish, and Truffle / Avocado / Cucumber /

Anchovy with Garlic-Parsley / Eel-Like Unagi / Flambéed Pork Chop with Dijon Mayo

Wasabi, Soy Sauce, Pickled Ginger

Price: 15,00€/person + VAT

IBERIAN HAM SLICED AT SIGHT

Iberian ham carved at the moment served with
almonds and puffed breadsticks

Price: 980,00€/station+ VAT

ASSORTED CHEESES

La Cabezuela / Rosemary Manchego / Comte / Galmesano /

Truffled Brie / Antiguo de Castilla / Stilton

Tomato Jam, Candied Nuts, Grapes, Quince

Artisan Breads and Crackers

Price: 8,50€/person + VAT

CURED MEATS

Loin / Iberian Ham/ Truffled Bologna Fuet from Vic / Pastrami

Price: 12,50€/person + VAT

FRIED QUAIL EGGS

On crispy potato chips, freshly fried eggs, and truffle.

Price: 6,50€/person + VAT

OYSTERS & CHAMPAGNE

Varieties: Ostrea edulis and grassotea gicas oysters

Served with: Red onion, ponzu sauce, and lemon pearls

Price: from 29,00€ /person + VAT

CAVIAR & VODKA 'silver caviar plate'

Price: upon request

SPANISH TORTILLAS 'made at sight'

Potatoes and Onions

Caramelized Onion and Truffle

Price: 10,50€/person + VAT

MAGIC MEXICO

Quesadillas, Picadillo, Cecina and truffle, and Huitacloche

Cochinita Pibil, Carnitas and Vegan Tacos

Price: 14,00€/person + VAT

VENEZUELA

Cheese Sticks with Guacamole or Papalón Sauce

Mini Arepas with 'Reina Pepiada', Shredded Beef, or Cheese

Cachapas with Cheese

Price: 13,00€/person + VAT

TERMS & CONDITIONS COCKTAILS / GOURMET WINE



These cocktails are only available for groups of over 100 people. If the number of guests is fewer, there will be an additional charge for personnel and transportation in Gourmet Wines the supplement is 3.70€ and in Cocktails is 5.50€, with a minimum of 50 people. For events with fewer than 50 attendees, it will need to be budgeted. The expected duration for "Gourmet Wine" is 30 minutes, "Cocktail A" is 60 minutes, and "Cocktail B" and "Cocktail C" will be 90 minutes.

The price listed in each menu includes:

- Gastronomy, wine selection, and tableware (as specified in the cocktails).
- Service for both dining and kitchen (as outlined in cocktail services),
- General coordination, preparation, setup, and dismantling are all included.
- Inspection visit by our Technical Department to the required spaces.
- Standard table setup will be provided, and any other type of setup can be discussed.

Other items not included in the above prices:

- Alcoholic mixes, cocktails, or open bar services.
- Tastings.
- Additional personnel hours billed at €35.00 + VAT per waiter/hour.
- Space rental, security, cleaning, fees, generators, or power supply.
- Extra costs: Coat check service, menus, photographer, videographer, DJ, and other entertainment or staff menus.

Confirmation of the event will be done through email or phone, providing billing details. A service contract will be issued, detailing the characteristics of the service, which should be signed and returned with a payment receipt for the 50% deposit confirming acceptance of the service.

Payment Terms:

50% deposit upon signing the contract. Remaining 50% due 7 days before the event.

** In case of service cancellation, the deposit amount will not be refunded.

The deadline for confirming the menu and the minimum guaranteed number of guests is 15 days before the event. The number of guests can increase by up to 10% from the minimum guaranteed number 7 days before the event.

Any changes to these conditions must be confirmed by the sales team.

*The communication of potential allergies and intolerances must be confirmed no later than 7 days before the celebration of the event.

*A 10% of special menus will be included based on the final confirmed number in the contract. In case of exceeding the 10%, a surcharge of 20% will be applied to the menu price for production and necessary personnel expenses.

WORK LUNCHESES

Work lunch

A



HORS D'OEUVRES *(Optional)*

(Choose six)

Kumato Tomato Gazpacho with Cecina
Pumpkin and Tangerine Cream
Cabracho Mousse in Nori Tempura
Veggie Salad Taco
Iberian Ham Croquette
Our Moruno Skewer with Curry Mayo

PRICE: 17,00€ + VAT

FIRST COURSES

(Choose one)

Seasoned Tomato Salmorejo with Stracciatella and Basil
Grilled Chicken and Onion Cream Soup with Poached Egg Roasted
Vegetables on Hummus, Seeds, and Tajín Smoked Curry
Turkey Roll with Tender Shoots and Umami Sauce
On a delicate base; Vitello Tonnato
Creamy Spinach and Edamame Wheat Risotto with Crunchy Leaves

MAIN COURSES

(Choose one)

Salmon with Citrus Mousseline and Shiitake Mushroom Stew
Sea Bream with Pickled Mussel Parmentier, Peas, and Tomato-Parsley Chips
Free-Range Chicken with Plum Stew, Olives, and Almonds
Sliced Veal with Micro Mushrooms, Hummus, and Fried Chickpeas with Jus
Glazed Iberian Cheek, Truffled Sweet Potato, and Fresh Herbs
Mushroom Cannelloni, Truffle Velouté, and an array of greens

DESSERTS

(Choose one)

Almond Cake with English Cream and Red Berries
Our Cheesecake
In a glass, Strawberry Textures
Vanilla Pannacotta with Honey and Pistachios Fruit Mosaic

PRICE:
91,00€ + VAT

G

G

Work lunch

B



HORS D'OEUVRES *(Optional)* *(Choose six)*

Kumato Tomato Gazpacho with Cecina
Pumpkin and Tangerine Cream
Cabracho Mousse in Nori Tempura
Veggie Salad Taco
Iberian Ham Croquette
Our Moruno Skewer with Curry Mayo

PRICE: 17,00€ + VAT

FIRST COURSES

(Choose one)

Artichoke Cream with Jerusalem Artichoke, Truffle, and Poached Egg
White Shrimp Bisque with Tartare and Flower Veil
Charcoal-Grilled Langostine Salad with Cherry Tomatoes, Burrata, and Pesto
Smoked Eggplant Coca with Iberian Ham and Curry
Hake Ravioli, Squid Noodles, and Marine Velvet
Creamy Duck and Foie Gras Rice with Fennel and Crispy Skin (Max. 75 pax.)

MAIN COURSES

(Choose one)

Hake with Roasted Almonds and Couscous with Catalan Picada
Croaker with Roasted Lily Cream and Crispy Shrimp
Sea Bass Fillets with Three Potatoes
Glazed Oxtail with Truffled Sweet Potato, Layered Potato, and Pomodorini
Iberian Pork Lingot with Manchego Parmentier and Crispy Crumbs
Beef Tenderloin Mille-Feuille with Porcini Mushrooms, Confit Piquillo Peppers,
and Rustic Potato Quenelle

DESSERTS

(Choose one)

Almond Fluid Cake
Chocolate and Hazelnut Mille-Feuille
Pineapple and Caramel Tatín
White Chocolate, Yogurt, and Raspberry Line
Orange Textures

PRICE:
101,50€ + VAT

TERMS & CONDITIONS WORK LUNCHES

BEVERAGES INCLUDED IN WORK LUNCHES

White Wine Finca Montepedroso Rueda Verdejo.
Red Wine Cantos de Valpiedra DO Rioja.
Beers | Soft Drinks | Waters

These menus are only valid for groups of over 100 people. If the number of guests is fewer, there will be an additional charge of 7.00€ for personnel and transportation with a minimum of 50 people. For events with fewer than 50 attendees, it will need to be budgeted. The expected duration of the lunch is 90 minutes. It will be extended by 30 minutes if the appetizer is also contracted.

In accordance with the **Royal Decree-Law 32/2021 of December 28, 2021**, which penalizes the regular hiring of service and kitchen staff in our industry, we are obliged to charge a surcharge of €1.60 + VAT per guest.

The price listed in each menu includes:

- Gastronomy, wine selection, and tableware (as specified in the menus).
- Service for both dining and kitchen, with one waiter per every 15 guests.
- General coordination, preparation, setup, and dismantling.
- Inspection visit by our Technical Department to the required spaces.
- Standard table setup for groups of 10 guests. Standard centerpiece decoration on each table.
- Imperial table setup or other setups available upon consultation (Deco Dossier).
- Stage setup available upon consultation.

Other items not included in the above prices:

- Alcoholic mixes, cocktails, or open bar services.
- Tastings.
- Additional personnel hours billed at €35.00 + VAT per waiter/hour.
- Space rental, security, cleaning, fees, generators, or power supply.
- Extra costs: Coat check service, menus, photographer, videographer, DJ, and other entertainment or staff menus.

Confirmation of the event will be done through email or phone, providing billing details. A service contract will be issued, detailing the characteristics of the service, which should be signed and returned with a payment receipt for the 50% deposit confirming acceptance of the service.

Payment terms:

50% deposit upon signing the contract. Remaining 50% due 7 days before the event.

** In case of service cancellation, the deposit amount will not be refunded.

The deadline for confirming the menu and the minimum guaranteed number of guests is 15 days before the event. The number of guests can increase by up to 10% from the minimum guaranteed number 7 days before the event.

Any changes to these conditions must be confirmed by the sales team.

*The communication of potential allergies and intolerances must be confirmed no later than 7 days before the celebration of the event.

*A 10% of special menus will be included based on the final confirmed number in the contract. In case of exceeding the 10%, a surcharge of 20% will be applied to the menu price for production and necessary personnel expenses.

GALA MENUS

Cocktail

Gala



G

GALA COCKTAIL

(To choose a minimum of 6 references)

SNACKS

Assorted Chips

*Parseman Dentelle / Fried Sweet Potato / Crispy Kikos
Wanton with Curry and Nori Seaweed in Tempura*

Smoked Tomato and Vanilla Salmorejo

COLD APPETIZERS

Assortment of Artisanal Cheeses

*La Cabezuela / Castizo / Comte / Galmesano / Truffled Aged/ Rosemary
Cheese*

Hand-cut Iberian Acorn-fed Ham, Almonds, and Flaky Breadsticks

Pepper, Rum, and Cocoa Seared Foie Gras

Crispy Chicken Heart Lettuce, Herbs, and Spicy Tartar Sauce

Octopus and Shrimp Ceviche with Passion Fruit

Sardine on Crisp Bread with Parmesan Shavings

Steak Tartare on Grilled Rice Cracker

100% Salmon with Furikake Seasoning

Mini Vitello Tonnato Pizzetta

HOT APPETIZERS

Duck Dumpling with Thai Boullabeise

Roasted Baby Potato with Mojo Picon Sauce

Amontillado Mushroom Stew and Iberian Foam Inside an Eggshell

Iberian Ham Croquettes

Crispy Large Prawn with Sweet Chili Sauce

Aged Tenderloin McLife with Goat Cheese and Strawberry Hoisin

Truffled Iberian Roll

Moruno Pork Skewer with Curry Mayo

Puff Pastry Potatoes with Smoky Brava Sauce

PRICE:

3,30€/reference + VAT

G

FIRST COURSES
(Choose one)

Salmon Tataki with Shiitake Stew, Wakame, and Citrus
Mayonnaise

Octopus Carpaccio with Olive Accents and Caviar

Boletus Ravioli with Truffle Cream and Oloroso Sherry

Thinly Sliced Beef Coca with Confit Piquillo Peppers, Basil, and
Almonds

Artichoke Blossom with Creamy Wheat Risotto
(Vegan)

MAIN COURSES
(Choose one)

Corvina Supreme, Carbonara Cecina Risotto, and Rhubarb

Lamb Ingot with Couscous, Mediterranean Salsa, and Black Garlic
Toffee

Beef Loin, Curried Carrots and Pumpkin with Puff Pastry Potato
Ricotta and Spinach Cannelloni, Fennel Velouté, and Green
Asparagus (Vegan)

DESSERTS
(Choose one)

Chocolate and Dianduja Macaron

White Chocolate, Yogurt, and Raspberry Line

Almond-Pear Tatin with Vanilla Cream

Coco Passion (Vegan)

PRICE:

122,00€ + VAT

Menú Gala

A



G

Menú Gala

— B



FIRST COURSES (Choose one)

- Charcoal-Grilled Langostine Salad with Roasted Tomato, Burrata, and Cashew Pesto
- Smoked Eggplant Coca with Confit Boletus and Truffle
- Foie Gras with Sesame Crisp, Carrot Chutney, and Sonorous Corn
- Carabinero Ramen with Vanishing Noodles
- Artichoke Blossom with Creamy Wheat Risotto and Boletus *(Vegan)*

MAIN COURSES (Choose one)

- Grilled Hake Tacos, Sautéed Vegetables, and Anise-Flavored Cream Soup
 - Cherry-Glazed Iberian Pork Shoulder with Daikon and Creamy Potato Chips
 - Braised Tenderloin Cut, Roasted Sweet Potato with Herbs, and Hints of Arabic Coffee
- *Supplement: €7.50 / person*
- Ricotta and Spinach Cannelloni, Fennel Velouté, and Green Asparagus *(Vegan)*

DESSERTS (Choose one)

- Luxury Sacher
- Fresh Cream and Raspberry Mille-Feuille
- Pineapple-Coconut-Rum Macaron
- Caramel, Chocolate, and Pear *(Vegan)*

PRICE:
132,50€ + VAT

TERMS & CONDITIONS GALA MENUS

BEVERAGES INCLUDED IN GALA MENUS

White Wine Finca Montepedroso Rueda Verdejo.

Red Wine Cantos de Valpiedra DO Rioja.

Cava Juve y Camps Cinta Purpura.

Beers | Soft Drinks | Waters

These menus are only valid for groups of over 100 people. If the number of guests is fewer, there will be an additional charge of 7,00€ for personnel and transportation with a minimum of 50 people. For events with fewer than 50 attendees, it will need to be budgeted. The expected duration of the Gala Dinner is 120 minutes. It will be extended by 30 minutes if the appetizer is also contracted.

In accordance with the **Royal Decree-Law 32/2021 of December 28, 2021**, which penalizes the regular hiring of service and kitchen staff in our industry, we are obliged to charge a surcharge of €1.60 + VAT per guest.

The price listed in each menu includes:

Gastronomy, wine selection, and tableware (as specified in the menus).

Tasting (maximum 4 people).

Service for both dining and kitchen, with one waiter per every 10 guests.

General coordination, preparation, setup, and dismantling.

Inspection visit by our Technical Department to the required spaces.

Standard table setup for groups of 10 guests.

Standard centerpiece decoration on each table (from our deco catalog).

Standard menu cards.

Imperial table setup or other setups available upon consultation. Stage setup available upon consultation.

Other items not included in the above prices:

Alcoholic mixes, cocktails, or open bar services.

Additional personnel hours billed at €35.00 + VAT per waiter/hour.

Space rental, security, cleaning, fees, generators, or power supply.

Extra costs: Coat check service, photographer, videographer, DJ, and other entertainment or staff menus.

Confirmation of the event will be done through email or phone, providing billing details. A service contract will be issued, detailing the characteristics of the service, which should be signed and returned with a payment receipt for the 50% deposit confirming acceptance of the service.

Payment terms:

50% deposit upon signing the contract. Remaining 50% due 7 days before the event.

** In case of service cancellation, the deposit amount will not be refunded.

The deadline for confirming the menu and the minimum guaranteed number of guests is 15 days before the event. The number of guests can increase by up to 10% from the minimum guaranteed number 7 days before the event.

Any changes to these conditions must be confirmed by the sales team.

*The communication of potential allergies and intolerances must be confirmed no later than 7 days before the celebration of the event.

*A 10% of special menus will be included based on the final confirmed number in the contract. In case of exceeding the 10%, a surcharge of 20% will be applied to the menu price for production and necessary personnel expenses.



Open

Bar



OPEN BAR SERVICE "IMPORTED BRANDS"

1 hour of open bar / 15,50€ + VAT per person.
2 hour of open bar / 26,00€ + VAT per person.
3 hour of open bar / 36,00€ + VAT per person.
Extra hour of open bar / 15.50€ + VAT per person / per hour

** Premium open bar / 7.00€ + VAT per person / per hour

PIANO BAR (*Receptions*)

Price: 22.00€ + VAT per person

Musical performance and cocktails (Spritz / Negroni / Krit Royal / Vermouth)

**Minimum booking of 100 People (1-hour duration)*

COCKTAIL BAR

Price starting from €18.00 + VAT per person per hour.

**Customization available*

LATE-NIGHT SNACK

Ask to our sales department for more information.

DISHES, SILVERWARE, GLASSWARE, AND COCKTAIL ELEMENTS

All of our dishes, glassware, and cocktail presentation elements are exclusive designs from high-end manufacturers.

CONTACT

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