Cátalo catering







experience

quality

MEETING PLACE





COFFEE BREAK MEETING PLACE 2025



THE IMPORTANCE OF COFFEE

Surprise your guests with a coffee of excellent quality.

Our medium roast Arabica coffee, a balance between strength and smoothness, leaves room for aromas of chocolate, toasted bread, caramel and light flowers; decaffeinated with the same taste and aroma, with the advantage of the best caffeine extraction technique.

Our coffee is always served from professional espresso machines.

In addition, our special infusions:
9 high quality varieties.

Cátalo catering

IVA no incluido

NúmeroReg. Sanitario:26.019688/M



COFFEE BREAK

- Coffee, milk and infusions, orange juice, mineral water with and without gas. 8,00 euros/ person.
- Coffee, milk and infusions, orange juice, sparkling and still mineral water, 4 tea biscuits.

 9,80 euros/ person.
- Coffee, milk and herbal teas, orange juice, sparkling and still mineral water, 2 pieces of Flapjack (a square biscuit, made with oatmeal and Belgian milk chocolate chips, or cranberry sultana).

 10,00 euros/ person.
- Coffee, milk and infusions, orange juice, mineral water with and without gas, 4 fruit gummies (4 varieties, see varieties page).

 10,00 euros/ person.
- Coffee, milk and infusions, orange juice, sparkling and still mineral water, 4 premium truffles (2 varieties, see variety page).

 10,50 euros/ person.

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COFFEE BREAK

6

Coffee, milk and infusions, orange juice, mineral water with and without gas, 4 pieces of mini pastries (7 varieties to be chosen by groups, see variety page). **10,50 euros/person.**

7

Coffee, milk and infusions, orange juice, mineral water with and without gas, 2 pieces of mini pastries (7 varieties to be chosen by groups, see variety page), 2 fruit kebabs, 2 fruit skewers.

10,90 euros/person.

8

Coffee, milk and infusions, orange juice, mineral water with and without gas, 2 pieces of mini pastries (7 varieties to choose by groups, see varieties page), 1 piece of savoury food (see choice of varieties), 1 piece of seasonal fruit brochette (soft drinks included).

11,50 euros/ person.

9

Coffee, milk and infusions, orange juice, mineral water with and without gas, 1 piece of mini pastries (7 varieties to be chosen by groups, see varieties page) 1 piece of toast with natural tomato puree, 1 assortment of Iberian cured ham and cheeses, 1 piece of seasonal fruit brochette (soft drinks included).

18,10 euros/person.

Supplement of natural orange juice - 2,60€ /person.

Supplement for soft drinks (if not included) - 1,60€ /person.

Consult prices for additional quantities: coffee, milk, water, etc...

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IVA no incluido

NúmeroReg. Sanitario:26.019688/M Minimum order 50 pax, if the number is lower the price will increase. Service staff NOT INCLUDED for events of less than 50 guests, mandatory hiring, this service will be billed at a rate of 20 € / hour x employee.

Special menus, or with intolerances and / or allergies have a supplement of 15%.



COFFEE BREAK

VEGGIE

Coffee, milk and infusions, orange juice, mineral water with and without gas, 1 piece of vegan sponge cake, 1 piece of vegetable and texturised soya bread, 1 piece of grilled vegetable and avocado cream, 1 mini pitta of hummus with black olives, 1 piece of seasonal fruit brochette.

18,20euros/person.

HEALTHY

Coffee, milk and infusions, orange juice, sparkling and still mineral water, smoked salmon toast, fresh spinach, Philadelphia cheese and avocado slices, oatmeal with soya yoghurt, raspberry and papaya, cottage cheese crepes with honey, chia pudding with seasonal fruits, turkey and vegetable sandwich, natural fruit juices (3 varieties).

24,30euros/person.

Supplement of natural orange juice - 2,60€ /person.

Supplement for soft drinks (if not included) - 1,60€ /person.

Consult prices for additional quantities: coffee, milk, water, etc...

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FOOD VARIETIES



MINIBALLERY

To be chosen per group

- G1. Mini butter croissant.
- G2. **Mini muffin:** chocolate caramel and lemon cream
- G3. **Mini donuts:** strawberry, hazelnut and traditional.
- G4. **Beiget:** chocolate, caramel and red fruits.
- G5. Mini Chocolate Neapolitan.
- G6. **Danish pastries:** plaits, maple syrup, apple lattice, cinnamon apple lattice, cinnamon swirls, cream and raspberry wreaths.
- G7. **Biscuits**: Lemmon ring cake, apple jonagold and Belgian chocolate.

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FLAPJACK

Oatmeal biscuit and Belgian chocolate chips or cranberries and sultanas.



PASTAS DE TÉ

With jam, almonds and pine nuts and pine nuts and candied fruit.



FRUIT JELLIES

Coconut, strawberry, apple and Mandarin.



TRUFFLES

Chocolate and coffee baileys truffle, black tea Earl Grey truffle.



SALTY PIECES



To be chosen by group

Iberian shoulder roll with tomato and virgin olive oil.

Sicilian mortadella and vegetable focaccia.

Mini Spanish tortilla mollete with salmorejo (gazpacho).

Smoked Salmon and Cream Cheese Bagel.

Roast chicken and vegetable multigrain.

Turkey sandwich, brisee and tomato.





GENERAL CONDITIONS.

RESERVATION AND PAYMENT

The **reservation** of the date of the event will be confirmed upon receipt of the proforma signed and stamped by the person responsible for contracting the event.

Method of payment: 50% of the total cost of the event, the remaining 50% 24 hours before the event.

CONDITIONS

Minimum order 25 people.

The **maximum duration** of the menus is 1 hour, if you wish to extend the duration, the price will increase depending on the contracted extension.

Allergies and/or intolerances must be indicated at least 7 days in advance, if you inform us after this time, we will not be able to guarantee their preparation.

Special menus or menus with intolerances and/or allergies have a supplement of 15%.

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"descubre el placer de degustar"

Catering

www.catalocatering.com info@catalocatering.com



Neveras inteligentes

www.myeatingplace.com info@myeatingplace.com

Viste tu evento

"creamos espacios únicos"

Decoración integral de eventos

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