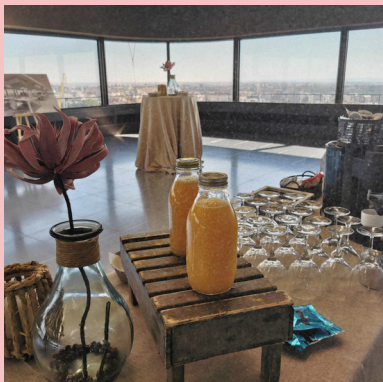


Cátalo catering

...eventos únicos con personalidad propia...



MEETING PLACE



experiencia

profesionalidad

calidad

esfuerzo

dedicación

ilusión

STATIONS MEETING PLACE 2025



WHAT DO WE OFFER?

Whatever you need, we adapt to the needs of your event, we always look for the best choice to make your event unique and special choice to make your event unique and special.

In this dossier we leave you some examples of service, but the best is that you tell us how is your event and the approach you want to give it and we will take care of shaping it in our workshop of ideas:

- Service stations for halls
- Coffee Break Stations
- Snack stations
- Cocktail lunch stations

OFFICE, AN ADDED VALUE

Cátalo catering, has a fully equipped office-kitchen in the Meeting Place of Castellana and Orense, with all the necessary material for the events, thus ruling out the dreaded loading and unloading of material, possible delays and unnecessary noise.

Practically all the services are left set up in the rooms and auditorium the day before, on your arrival you will find your room fully set up with everything you have requested.

If you have any unforeseen circumstances during your event, don't worry, we will be able to solve them on the spot.

Cátalo catering

IVA no incluido

NúmeroReg.

Sanitario:26.019688/M



MEETING PLACE

STATIONS IN THE ROOM

Everything you need for a small event.

Do you have a small event and need a solution for both breakfast and lunch?

Meeting Place and Cátalo catering give you the solution, complement your meeting room rental with a coffee or savoury station for lunch.

How does it work?

Choose the coffee station you like the most and you will have it set up when your guests arrive.
For lunch, let us know what time you want it set up and we will leave it in the room for you. Quickly and without noise.

If your event is for more than 25 guests, ask us for the dossier of coffees, cocktails or seated menus.



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www.catalocatering.com
91 428 78 88

COFFEE STATION

1

Coffee, milk and infusions, orange juice, mineral water with and without gas - **9,80 euros/ person.**

2

Coffee, milk and infusions, orange juice, sparkling and still mineral water, 4 tea pastries - **11,00 euros/ person.**

3

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 blueberry and sultana) - **11,20 euros/ person.**

4

Coffee, milk and infusions, orange juice, mineral water with and without gas, 4 fruit jellies (4 varieties, see variety page). - **11,20 euros/ person.**

5

Coffee, milk and infusions, orange juice, mineral water with and without gas, 4 premium truffles (2 varieties, see varieties page) - **11,60 euros/ person.**

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COFFEE STATION

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 varieties page). - **11,60 euros/ persona.**

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 varieties page), 2 fruit skewers - **12,20 euros/ persona.**

8

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 ham and cheeses, 1 piece of seasonal fruit brochette (soft drinks included) - **14,60 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 purée, 1 assortment of Iberian cured ham and cheeses, 1 piece of seasonal fruit brochette (soft drinks included) - **20,00 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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The varieties of the menus are merely indicative and are subject to change.
Minimum order 6 pax and maximum 25 pax. Including 1.5 drinks per person.
Waiter service NOT INCLUDED, obligatory for events with more than 15 guests.
Supplement for coffee at lunch station. 2,50 /pax. Special menus, or with intolerances and/or allergies have a supplement of 15%. These menus DO NOT replace a meal.



MEETING PLACE



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FOOD VARIETIES



MEETING PLACE

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:** Lemon ring cake, apple jonagold and Belgian chocolate.



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.



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SNACK STATION

1

Peppercorn roll with ventresca seeds

Napoleon of salmon, avocado and spring onions

Beer-roasted pork loin multi cereal

Spanish omelette focaccia with salmorejo

Mexican jerky, cream cheese and rocket roll

Vegetable and cochinita pibil brezel

Iberian ham shavings with virgin olive oil

Assortment of cheeses with nuts

Drinks: Assorted soft drinks, fruit juices, mineral water, etc.

8 savoury pieces - 21,90€ with supplement 3 sweets - 25,5€.

2

Smoked salmon brezel, avocado cream and onion crunch

Sicilian mortadella, tomato and vegetable mini mollette

Cecina, rocket and cream cheese glass bun

Roast pork loin pip bread

Bagels of creamy salad cream with anchovies

Shavings of Iberian ham with virgin olive oil

Assortment of cheeses with nuts

Petit croissant of crab and vegetables

Swedish sandwich with roast beef, green sprouts and gherkin

Mexican roasted chicken roll with curry cream cheese

Drinks: Assorted soft drinks, fruit juices, mineral waters.

10 savoury pieces 26,70 with supplement 3 sweet pieces - 30,40€.

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LUNCH STATION

3

PBeer-roasted pork loin pip loaf with vegetable, grated idiazabal and honey mustard

Pastrami, cheddar, vegetable and mustard glazed loaf

Salmon tartar napoleon with guacamole

Honey sobrasada bretzel with camembert cheese

Mini muffin of ham, brie and paprika oil

Petit croissant with cream cheese, tomato and anchovies

Swedish pulled pork sandwich with cabbage salad

Iberian ham shavings with virgin olive oil

Assortment of cheeses with nuts

Mini veal burger with vegetable, goat cheese and crispy onions

Brioche of shredded chicken with kimchi mayonnaise

Pan bao of Iberian pork cheeks with red wine

Desserts:

Chocolate coulant, seasonal fruit brochette, mini mascarpone waffle with quince jelly.

Drinks: (you can order beer and wine, free of charge), assorted soft drinks, fruit juices, mineral waters, etc.

12 savoury pieces - 30,40€ with supplement 3 sweets - 34,0€.

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MEETING PLACE



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LUNCH STATION

4

Roast Beef, Parmesan and Honey Mustard Bretzel

Salmon and cream cheese mini muffins

Napoleon of Russian salad cream with anchovies

Smoked cod crystal bread with piquillo jam

Tuna bagel with guacamole and pickles

Petit croissant of cochinita pibil (cochinita pibil)

Bikini with ham, cheese and foie gras

Iberian ham shavings with virgin olive oil

Assortment of cheeses with nuts

Mini chicken burger with vegetable and kimchi mayonnaise

Traditional mini hot dog with grated idiazabal cheese

Grilled short rib bao bun with barbecue sauce

Prawn and vegetable gyozas with teriyaki sauce

Skewered pork sirloin with red wine reduction

Desserts:

Chocolate coulant, cheesecake with red fruits, fruit skewers.

Drinks: Assorted soft drinks, fruit juices, mineral water, beer and wine on request.

(you can order beer and wine at no extra cost)

14 savoury pieces - 34,00€ with a supplement of 3 sweet pieces - 37,60€.

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GENERAL CONDITIONS.

THE MENUS INCLUDE:

Equipment.

All the necessary material for your service (espresso coffee machines, furniture, chinaware, glassware, cutlery, table linen, table decorations...).

Drinks.

Those indicated in each of the menus.

Service staff NOT included.

Obligatory for events with more than 15 guests.

This service will be invoiced at a rate of 20 /hour x employee.

Set-up and dismantling

If set-up is required before 8:00 a.m. or dismantling after 4:00 p.m., an extra charge of 20euros /hour.

CONDITIONS

Minimum order 6 guests, maximum 25 guests. If your event exceeds this number, please ask us for the Coffee Break and Cocktail dossiers.

The final number of guests will be confirmed in writing 7 days before the event, with the possibility of modifying the final number 48 hours before the event, in a number not exceeding 5 people.

Allergies and/or intolerances must be indicated at least 7 days before the event. If you inform us after the event, we will not be able to guarantee its preparation.

METHOD OF 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 the contracting of the event.

Payment can be made up to 24 hours before the event by virtual POS or bank transfer.

**THIS DOSSIER IS FOR THE EXCLUSIVE USE OF THE FACILITIES OF
MEETING PLACE CASTELLANA 81 AND ORENSE 34**

Cátalo catering

"descubre el placer de degustar"

Catering

www.catalocatering.com

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Neveras inteligentes

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info@myeatingplace.com

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Decoración integral de eventos

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