



*Since 1991*

## Coffee Breaks & Cocktails 2024

ESPACIO BULEVAR 30

ESPACIO GRAN VIA HUB 27

ESPACIO ASTER

ESPACIO LOOP 21

ESPACIO GV VENUE



C/ CIUDAD DE FRIAS 24, NAVE 48  
28021 MADRID.

TEL.: 91 539 99 68 - 91 506 13 19

[www.cbecatering.es](http://www.cbecatering.es)



## Coffee Break Service

The detailed costs include:

- Consultant/Event Director
- Coffee service main table dressing
- Individual tables dressed for guest convenience
- Service tableware, linens and accessories
- Plates, glassware, cutlery
- Waitstaff service
- Pickup and transport

The following detailed estimates are susceptible to modifications considered relevant:

The duration of the catering service is established as one hour from the scheduled commencement time of the event.

## Additional Services

- .- Bottled water ( 33 ccl ).....+1,50 Euro per unit (tax not included)
- .- Freshly squeezed orange juice.....+1,5 Euro
- .- “ Nespresso Coffee Station “ ( Whenever you contract with one of our catering services):
  - .- Part Time ( no waitstaff service )..... 5 €/ guest
  - .- Working Day ( no waitstaff service )..... 8 €/ guest

A complete list of allergens is available upon request.

## Contract Conditions

- .- Confirmation of guests: 3 days before the Event day
- .- Especial Menus: Upon ( 3 days before the Event day).

Otherwise, the preparation of said “ special menus “ is not guaranteed.

- .- Attendance of more guests than confirmed: 5 €/ unconfirmed guest ( Vat not included ) will be billed for beverage service.

If you have further questions or doubts, please do not hesitate to contact us by calling:  
91 539 99 68, 91 506 13 19, 657 95 94 39 or 656 925 000.



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## WELCOME COFFEE

Coffee “ Nespresso “  
Milk ( whole and oat milk )  
Infusions

Orange Juice  
Still Water

Price/ guest: 8 €  
Between 30 and 49 guest: + 3 €  
Less than 30 guests: + 5 €  
( Tax not included )



## COFFEE- BREAK I

Coffee “ Nespresso “  
Milk ( whole and oat milk )  
Infusions

Selection of mini- Artisanal pastries

Minicroissants  
Mini chocolate napolitans  
Mini- gofres

Orange Juice  
Still Water

Price/ guest: 12,5 €  
Between 30 and 49 guest: + 3 €  
Less than 30 guests: + 5 €  
( Tax not included )  
2 mini- Artisanal pastries per guest



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### COFFEE- BREAK II

Coffee “ Nespresso “  
Milk ( whole and oat milk )  
Infusions

Selection of mini- Artisanal pastries

Minicroissants  
Mini chocolate napolitans  
Brownies  
Mini Cream napolitans

Seasonal fresh fruit skewers

Orange Juice  
Still Water

Price/ guest: 14 €  
Between 30 and 49 guest: + 3 €  
Less than 30 guests: + 5 €  
( Tax not included )  
3 mini- Artisanal pastries and 1 fruit skewer  
per guest



### COFFEE- BREAK III

( Sweet and Salty )

Coffee “ Nespresso “  
Milk ( whole and oat milk )  
Infusions

Selection of mini- Artisanal pastries

Minicroissants  
Mini chocolate napolitans  
Brownies  
Mini Cream napolitans

Seasonal fresh fruit skewers

Salty Snacks

Smoked salmon Minisandwiches  
Cooked ham and edam cheese mini-  
sandwiches  
Turkey Mini sandwich

Zumo de naranja  
Agua mineral sin gas

Price/ guest: 17 €  
Between 30 and 49 guest: + 3 €  
Less than 30 guests: + 5 €  
( Tax not included )  
2 mini- Artisanal pastries, 1 fruit skewer and  
3 salty per guest



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## COFFEE- BREAK “ Healthy “

Coffee “ Nespresso “  
Milk ( whole and oat milk )  
Infusions

Greek yogurt with granola and fresh fruit in a small glass

Mini Vegetable croissants

Turkey Mini sandwich  
Smoked salmon Minisandwiches

Lemon Cake

Mini- Brownies

Mini bowl of cut natural fruit

Natural orange Juice  
Still Water

Price/ guest: 17 €  
Between 30 and 49 guest: + 3 €  
Less than 30 guests: + 5 €  
( Tax not included )

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## Cocktails Empresa 2024

ESPACIO BULEVAR 30  
ESPACIO GRAN VIA HUB 27  
ESPACIO ASTER  
ESPACIO LOOP 21  
ESPACIO GV VENUE





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## Servicio de Cocktail

*The estimate you have requested includes:*

- \*Coordinator/Event consultant
- \*Tableware, glassware, cutlery, etc...
- \*Beverage bar for guests
- \*Waitstaff service (one per 15 guests)
- \*Kitchen Staff
- \*Logistics Staff
- \*Transport to event location and pickup
- \*Cleaning of kitchen facilities

The duration of the catering service of **cocktail/appetizers**, is established to be a **maximum of one hour**.

The duration of the catering service of **cocktail/ lunch**, is established to be a **maximum of one hour and half**.

A complete list of allergens is available upon request.

## Condiciones de Contratación

.- **Confirmation of guests:** 3 days before the Event day

.- **Especial Menus:** Upon ( 3 days before the Event day).

Otherwise, the preparation of said “ special menus “ is not guaranteed.

.- **Attendance of more guests than confirmed:** 8 €/ unconfirmed guest ( Vat not included ) will be billed for beverage service.

If you have further questions or doubts, please do not hesitate to contact us by calling:

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## COCKTAIL/ Apettizer I

### Cold Canape Selection

Petit cone of Iberian cured meat and parmigiano-reggiano spirals

Guacamole and prawn tartlet

Mock steak tartare with Dijon mustard

Toast from Our Salad and crystal bread

Tuna and vegetable empanada bites

Cured duck ham canapé with a sweet tomato puree

Vegetable Snacks

Mini-roll turkey salad sandwich with truffle mahonesa

Small salmon slices and fresh cheese with dill

Table of national cheeses accompanied by fig and nut bread  
(parmigiano-reggiano, emmental, pesto-infused gouda and aged cheese)

### Drinks

Refreshments

Red wine from Rioja “ Ramón Bilbao, crianza “  
White wine from Rueda “ Garcigrande, verdejo “

Still water

Beer  
Alcohol- free beer



Price/ guest : 29 €

Between 30 and 49 guest: + 3 €

Less than 30 guests: + 5 €

( Tax not included )

10 pieces per guest



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## COCKTAIL/ Apettizer II

### Cold Canape Selection

French cheese canapé with raisins and caramelized nuts over an apple puree

De Avocado, burrata and edamame tasting

Small glass / tasting of seasonal cream

Smoked Salmon wrap and Donostian pintxo over crunchy corn cracker

Small spoon of crab and shrimp pudding over tartar

Petit cone of hummus with pumpkin seeds and sweet paprika oil

Goose foie gras and berry coulis over a crunchy brioche

### Vegetable Snacks

Mini tuna Chapatinas and German sweet mustard

Mini-roll turkey salad sandwich with truffle mahonesa

Table of national cheeses accompanied by fig and nut bread (parmigiano-reggiano, emmental, pesto-infused gouda and aged cheese)

Iberian (acorn-fed) ham cuts with mini-breadsticks

### Drinks

#### Refreshments

Red wine from Rioja " Ramón Bilbao, crianza "  
White wine from Rueda " Garcigrande, verdejo "

Still water

Beer

Alcohol- free beer



Price/ guest : 32 €

Between 30 and 50 guest: + 3 €

Less than 25 guests: + 5 €

( Tax not included )

12 pieces per guest

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### COCKTAIL/ Apettizer III

#### **Cold and Hot canape selection**

Octopus over truffled potato parmentier  
Mock steak tartare with Dijon mustard  
Petit cone of hummus with pumpkin seeds and sweet paprika oil  
Cured duck ham canapé with a sweet tomato puree  
Toast from Our Salad and crystal bread  
Guacamole and prawn tartlet  
Small tomatoes filled with fine herb mousse  
Vegetable Snacks  
  
Codfish fritters  
Chicken and greens Gyozas with marinated teriyaki sauce  
Petit Pain Vick with poppy seeds bread  
Mini French baguettes  
  
Iberian (acorn-fed) ham cuts with mini-breadsticks  
Selection of french pastries or Seasonal fresh fruit skewers

#### **Drinks**

##### Refreshments

Red wine from Rioja “ Ramón Bilbao, crianza “  
White wine from Rueda “ Garcigrande, verdejo “

Still water

Beer  
Alcohol- free beer



Price/guest : 35 €

Between 30 and 50 guest: + 3 €

Less than 25 guests: + 5 €

( Tax not included )

14 salad pieces and 1 sweet per guest

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## COCKTAIL/ lunch I

### **Cold and Hot canape selection**

Mock steak tartare with Dijon mustard

Small glass / tasting of seasonal cream

Goose foie gras and berry coulis over a crunchy brioche

Petit cone of hummus with pumpkin seeds and sweet paprika oil

Octopus and truffled potato parmentier

French cheese canapé with raisins and caramelized nuts over an apple puree

De Avocado, burrata and edamame tasting

Vegetable Snacks

Small beef hamburgers “ Angus “ with foie and onion confit

Codfish fritters

Chicken and greens Gyozas with marinated teriyaki sauce

Mini-roll turkey salad sandwich with truffle mahonesa

Small salmon slices and fresh cheese with dill

Table of national cheeses accompanied by fig and nut bread (parmigiano-reggiano, emmental, pesto-infused gouda and aged cheese)

Iberian (acorn-fed) ham cuts with mini-breadsticks

Selection of french pastries and Seasonal fresh fruit skewers



### **Drinks**

Refreshments

Red wine from Rioja “ Ramón Bilbao, crianza “  
White wine from Rueda “ Garcigrande, verdejo “

Still water

Beer

Alcohol- free beer

Price/guest : 40 €

Between 30 and 50 guest: + 3 €

Less than 25 guests: + 5 €

( Tax not included )

18 salad pieces and 2 sweet per guest

## COCKTAIL/ lunch II

### **Cold and Hot canape selection**

Small spoon of crab and shrimp pudding over tartar  
Petit cone of Iberian cured meat and parmigiano- reggiano

Wakame Salad

Small tomatoes filled with fine herb mousse

Smoked Salmon wrap and Donostian pintxo over crunchy corn cracker

Toast from Our Salad and crystal bread

De Avocado and shrimp tartare with a crunchy corn cracker

French cheese canapé with raisins and caramelized nuts over an apple puree

Vegetable Snacks

Tenderloin skewer and small tender greens with a Pedro Ximenez reduction

Small beef hamburgers “ Angus “ with foie and onion confit

Greens Gyozas with marinated teriyaki sauce

Monkfish and shrimp skewer with shallots and a citrus vinaigrette

**Tasting Plate ( Select from our suggestions )**

Mini French baguettes

Magret Minichapatinas and soy mayonnaise

Petit Pain Vick with poppy seeds bread

Table of national cheeses accompanied by fig and nut bread (parmigiano-reggiano, emmental, pesto-infused gouda and aged cheese)

Iberian (acorn-fed) ham cuts with mini-breadsticks

Selection of french pastries and Seasonal fresh fruit skewers

### **Drinks**

Refreshments

Red wine from Rioja “ Ramón Bilbao, crianza “  
White wine from Rueda “ Garcigrande, verdejo “

Still water

Beer

Alcohol- free beer



Price/guest : **40 €**

Between 30 and 50 guest: + 3 €

Less than 25 guests: + 5 €

( Tax not included )

21 salad pieces and 2 sweet per guest



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### COCKTAIL/ lunch III

#### **Cold and Hot canape selection**

Smoked Salmon wrap and Donostian pintxo over crunchy corn cracker

French cheese canapé with raisins and caramelized nuts over an apple puree

Octopus and truffled potato parmentier

Small spoon of sun dried tomato and mozzarella di bufala over pesto

Petit cone of hummus with pumpkin seeds and sweet paprika oil

Cured duck ham canapé with a sweet tomato puree

De Avocado, burrata and edamame tasting

Goose foie gras and berry coulis over a crunchy brioche

#### **Vegetable Snacks**

Tenderloin skewer and small tender greens with a Pedro Ximenez reduction

Prawn gyozas with marinated teriyaki sauce

Mini turkey burgers with brie

#### **Tasting Plate ( Select from our suggestions )**

Monkfish and shrimp skewer with shallots and a citrus vinaigrette

Petit Pain Vick with poppy seeds bread

Mini-roll turkey salad sandwich with truffle mahonesa

Small salmon slices and fresh cheese with dill

Table of national cheeses accompanied by fig and nut bread (parmigiano-reggiano, emmental, pesto-infused gouda and aged cheese)

Iberian (acorn-fed) ham cuts with mini-breadsticks

Selection of french pastries and Seasonal fresh fruit skewers

#### **Drinks**

##### **Refreshments**

Red wine from Rioja “ Ramón Bilbao, crianza “  
White wine from Rueda “ Garcigrande, verdejo “

Still water

Beer

Alcohol- free beer



Price/guest : 50,5 €

Between 30 and 50 guest: + 3 €

Less than 25 guests: + 5 €

( Tax not included )

26 salad pieces and 2 sweet per guest

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## OUR TASTING DISHES

Chicken Curry  
Sautéed Vegetables  
Iberian Cheek with Oporto  
Hake loins, romescosauce and wild rice

## Complementary Service

### Espacios Inedito Madrid 2024

- .- Brick in a carton of still mineral water (33 ccl ) ..... 1,50 €/per unit
- .- Coffee service at the end of the cocktail ..... 1,5 €/ guest
- .- Selection of french pastries or Seasonal fresh fruit skewers..... 2 €/ guest ( 2 uds )
- .- “ Nespresso Coffee Station “ ( Whenever you contract with one of our catering services):
  - .- Part Time ( no waitstaff service )..... 5 €/ guest
  - .- Working Day ( no waitstaff service )..... 8 €/ guest
- .- Open bar “ Refreshments, beer and Wine ( 30 minutes )..... 6 €/ guest

**These prices include: the waiter service and all the necessary material for a perfect service.**

( Tax not included )  
( 10% )