



## THE SOUL OF BECHIC

Silvia Brandao founded beChic with an unwavering dedication to the art of hosting, inspired by her upbringing, where she often assisted her mother in orchestrating memorable gatherings and soirées in Brazil, owing to her father's profession. beChic, a culmination of her heritage, childhood reminiscences, and over two decades of hands-on experience, reflects her boundless creativity and passion.

At the heart of the company stands Daniel Herrero, an indispensable figure hailing from Madrid.

Daniel's innate ability to connect with people infuses the beChic team with an infectious energy and harmony, elevating the atmosphere of every project. Clients universally adore his savoir-faire and elegance, with Daniel's talent and professionalism ensuring that every beChic event is executed flawlessly.

Together, Silvia, Daniel, and their dedicated team craft unforgettable experiences, seamlessly blending Silvia's artistic vision with Daniel's exceptional interpersonal skills to deliver unparalleled events that leave a lasting





EVENTS  
&  
SETUPS

















COFFEE  
BREAK

#### WELCOME COFFEE

Nespresso Coffee & Organic Infusions  
Soy Milk, Lactose Free, Semi-skimmed  
Orange Juice with Red Fruits  
Mineral water

Coconut Truffle  
€6

#### PERMANENT COFFEE

Nespresso Coffee & Organic Infusions  
Soy Milk, Lactose Free, Semi-skimmed  
Mineral water  
€4

Price per hour and per person

#### WATER BOTTLES

€1.80 per unit

We Have More Options if you Want to Change  
Some Reference

#### RENTAL OF TABLE LINENS FOR COFFEE TABLES

€40 per Tablecloth  
White, Beige, Off White, Black

#### WAITER SERVICE

beChic Recommends 1 Waiter for every 10 Guests  
€100 Price per Waiter



#### COFFEE BREAK I

Nespresso Coffee & Infusions  
Soy Milk, Lactose Free, Semi-skimmed  
Orange Juice with Red Fruits  
Mineral Water

Mini Croissants  
Seasonal Fruit Skewer  
Tortilla Stick  
Mini Turkey Sandwich, Cream Cheese, Tomato  
€14

#### COFFEE BREAK II

Nespresso Coffee & Infusions  
Soy Milk, Lactose Free, Semi-skimmed  
Orange Juice with Red Fruits  
Mineral water

Chocolate Financiers  
Strawberry Macarons  
Red Fruit Skewer  
Iberian Ham Brioche, Olive Oil, Tomato  
€16

We Have More Options if you Want to Change  
Some Reference

#### WAITER SERVICE

beChic Recommends 1 Waiter for every 10 Guests  
€100 Price per Waiter



#### COFFEE OPTIONS

Orange Juice  
Green Juice, Apple, Spirulina, Ginger, Lime  
Orange Juice with Carrot Curcuma, Ginger

Vanilla Macaron  
Chocolate Macaron  
Pistachio Macaron

Chocolate Cake  
Lemon Cake  
Yogurt and Red Fruit Cake

Vainilla Madeleines  
Mini Croissant  
Mini Chocolate Financier  
Palmerity

Yogurt, Chia, Banana  
Pancakes and Maple Syrup, Blueberries  
Yogurt, Granola, Red Fruits

Mini Bite of Ham, Oil, Tomato +3€  
Mini Bite of Smoked Salmon, Cream Cheese, Mustard +3€  
Mini Bite of Roast Beef, Caramelized Onion, Leaves +3€  
Carpaccio Brioche, Arugula, Dijon Mustard +3€  
Mini Veggie Sandwich | Zucchini, Tomato, Eggplant, Goat Cheese  
Whole Wheat Toast, Spinach, Ricotta, Avocado, Seeds







COCKTAIL

## FOOD COCKTAIL PROPOSAL I

### SERVED COLD

Lotus Root Chips  
Artisan Parmesan & Grissinis  
Butter Brioche, Santaña Anchovy  
Crystal Bread, Cashew Paste, Ham  
Steak Tartar, Parmesan Sheet, Salted Cracker  
Rice Paper on Creamy Zucchini  
Tomato Sablé, Beef Carpaccio, Tomato Mayo  
Black Pillow Stuffed with Creamy Cauliflower  
Tuna Tataki, Toasted Sesame Mayo, Soy  
Mushroom Paper, Boletus Marshmallow, Shiitake  
Polenta, Truffled Potato Comb

### SERVED HOT

Freshly Baked Pao de Queijo  
Sirloin, Beetroot Foil, Confit Onion  
Scallops, Green Curry, Baby Vegetables  
Pumpkin and Prosciutto Rice

### SWEET

Mini Lemon Pie and Meringue  
Strawberry Truffle  
Praliné Filled Chocolate Bonbon  
Soft Drinks & Mineral Water  
€52

### BEVERAGE SUPPLEMENT

White Wine D.O. Marques de Riscal Wheel  
Red Wine D.O. Rioja Cune  
Beer with Alcohol | Alcohol-free Beer  
€8

### WAITER SERVICE

beChic Recommends 1 Waiter for every 10 Guests  
€100 Price per Waiter

We Have Additional Options Available If You'd Like  
to Change Any Dishes



## FOOD COCKTAIL PROPOSAL II

### SERVED COLD

Vegetable Chips  
Iberian Ham, Bresaola  
Artisan Parmesan & Grissinis  
Steak Tartar, Parmesan Sheet, Salted Cracker  
Burrata, Confit Tomato, Crunchy Basil  
Mini Curry Chicken Tartlet  
Beet Sphere, Miso, Mushroom Cracker  
Caramelized Apple Ravioli, Foie Mousse  
Tuna Tartare, Seaweed Cracker, Soy Spherification  
Bresaola, Ricotta, Romero

### HOT SERVED

Freshly Baked Pao de Queijo  
Hake and Orange Vegetables  
Veal Cheek, Creamy Potato and its Paper  
Boletus Rice with Rosemary Aroma, Parmesan Cracker

### SWEET

Mini Lemon Pie and Meringue  
Vanilla and Pistachio Macaron  
Soft Drinks & Mineral Water  
47€

### BEVERAGE SUPPLEMENT

White Wine D.O. Marques de Riscal Wheel  
Red Wine D.O. Rioja  
Beer with Alcohol | Alcohol-free Beer  
€8

### WAITER SERVICE

beChic Recommends 1 Waiter for every 10 Guests  
€100 Price per Waiter  
We Have Additional Options Available If You'd Like  
to Change Any Dishes



### COCKTAIL FOOD PROPOSAL III

Vegetable Chips  
Artisan Parmesan, Manchego, Brie & Grissinis  
Salmorejo  
Curry Chicken Wrap  
Mozzarella Bites, Prosciutto, Fig  
Steak Tartar, Parmesan Sheet, Salted Cracker  
Carpaccio Brioche, Parmesan, Mustard, Rucola  
Smoked Salmon, Avocado, Cream Cheese, Dijon  
Tuna Poke, Rice, Edamame  
Quiche Lorraine

### HOT SERVED

Curried Lentil Samosas  
Mini Vegetable Roll, Sweet Soy  
Oxtail Bao, Spicy Mayonnaise, Mint  
Mini Beef Burger, Brie, Tomato, Potato Chips

### SWEET

Chocolate Coulant  
Coconut Truffle Soft Drinks and Mineral Water  
€36

### BEVERAGE SUPPLEMENT

White Wine D.O. Marques de Riscal Wheel  
Red Wine D.O. Rioja Cune  
Beer with Alcohol | Alcohol-free Beer  
€8

### WAITER SERVICE

beChic Recommends 1 Waiter for every 10 Guests  
€100 Price per Waiter  
We Have Additional Options Available If You'd Like  
to Change Any Dishes





## COLD APPETIZERS

Lotus Root Chips

Black Pillow Stuffed with Creamy Cauliflower

Crystal Bread, Creamy Cashew, Iberian Ham

Steak Tartar, Parmesan Sheet, Salted Cracker

Carrot Leaf, Foie Mousse

Rice Paper on Creamy Beetroot

Pickled Chanterelles, Creamy Miso, Earl Gray

Tomato Sablé, Beef Carpaccio, Tomato Mayo

Tuna Tartare, Seaweed Cracker, Soy Spherification

Mushroom Paper, Boletus Marshmallow, Shiitake

Sablé, Sweet Gorgonzola, Ginger Chutney, Dried Pear

Prawn, Creamy Root, Cabbage

Polenta, Truffled Potato Comb

Butter Brioche, Santoña Anchovy

Crispy Duck Lasagna, Bechamel

Rice Paper on Creamy Zucchini

Black Pillow Stuffed with Creamy Pepper

Basil Paper, Tomato Marshmallow, Tapenade

Tuna Tartare, Seaweed Cracker, Soy Spherification, Wasabi

Bresaola, Ricotta, Romero

Mini Curry Chicken Tartlet

Caramelized Apple Ravioli, Foie Mousse



## WARM APPETIZERS

Freshly Baked Pao de Queijo

Curried Lentil Samosas

Scallops, Green Curry, Baby Vegetables

Turbot, Creamy Carrot, Saffron

Hake and Confit Peppers

Zucchini and Saffron Rice

Boletus Rice with Rosemary Aroma and Parmesan Cracker

Ricotta and Truffle Ravioli, Boletus Sauce

Oxtail Bao, Spicy Mayonnaise, Mint

Mini Beef Burger, Brie, Tomato, Potato Chips

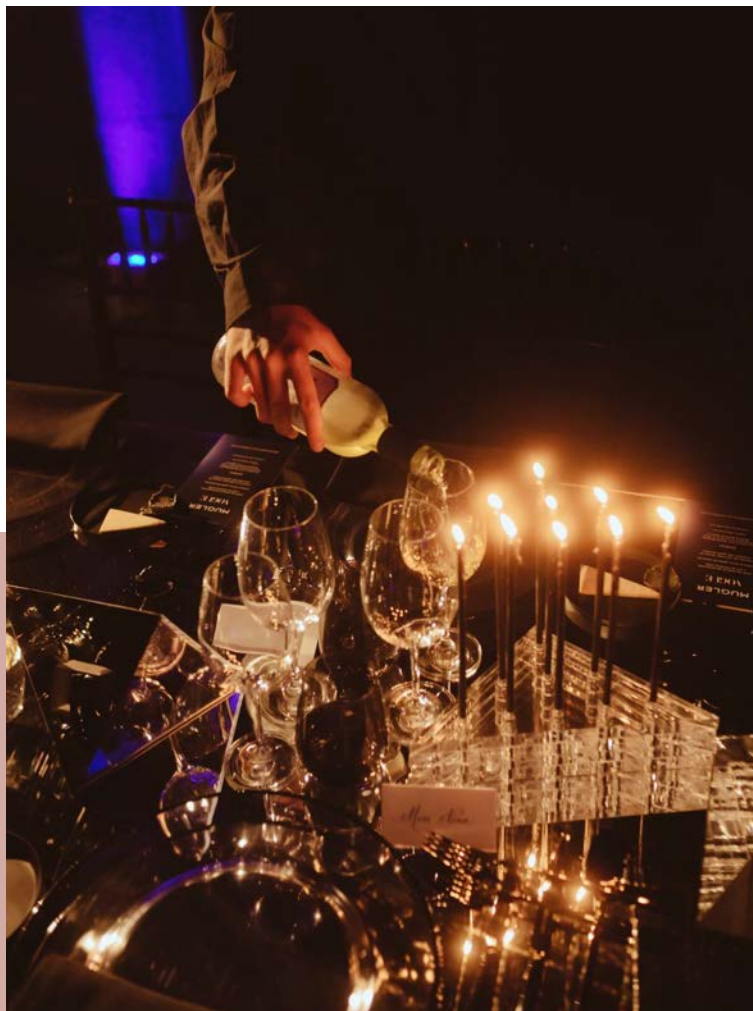
Sirloin, Cherry, Beetroot Foil, Mini Candied Onion

Veal Cheek, Creamy Potato and its Paper

Suckling Pig at Low Temperature, Toasted Mango and Foie Ravioli,

Almond Crumble

Confit Lamb, Slightly Spicy Sauce, Potato Paper, Mint



## CHEESE AND SELECTION COLD CUTS TABLE

Iberian Ham  
Iberian pork loin  
Fuet  
Bresaola  
Truffled Mortadella  
Spicy Salami  
Coppa  
Brie de Meaux  
Parmesan  
Comté 16 Months  
Cured Gouda,  
Saint Maure  
Emmental  
€20



#### DESSERT OPTIONS

Mini Lemon Pie and Meringue  
Pistachio and Coffee Panna Cotta  
Vanilla Macaron  
Pistachio Macaron  
Chocolate Macaron  
Coconut Truffle  
Chocolate Truffle  
Mini Tiramisú  
Mini Cheesecake  
Mini Passion Fruit Tartlet  
Mini Dulce de Leche Alfajor





#### OPEN BAR

Geneva | Tanqueray  
Rum | Havana 7  
Whiskey | Ballantines  
Vodka | Absolut  
€10 per person per hour

#### PREMIUM OPEN BAR

Geneva | Tanqueray Ten & Hendrick's & London N°1  
Rum | Barceló & Santa Teresa & Methuselah  
Whiskey | Johnnie Walker Black Label & Macallan  
Vodka | Belvedere & Gray Goose  
€14 per person per hour

#### COCKTAIL OPTIONS (CHOOSE 1)

Mojitos with Flower Popsicles  
Cosmopolitan | Vodka, Cranberry Juice, Lime  
Spicy Passion | Vodka with Chilli, Passion Fruit Pulp, Syrup, Lemon and Vanilla  
Cucumber Martini | Gin, Cucumber Juice, Ginger Syrup  
Fruit Caipirinha  
€10 per person

#### CAVA PROPOSAL

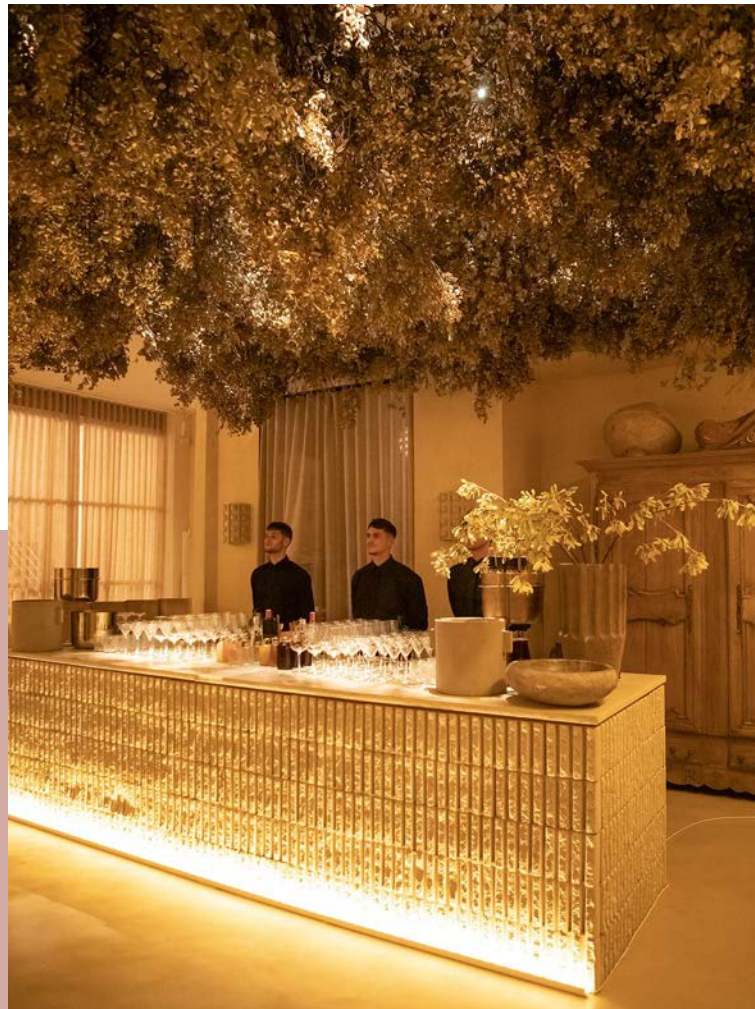
Count of Caralt | €13 Price per Bottle  
Juve & Reserve Camps | €22 per bottle

#### CHAMPAGNE PROPOSAL

Moët & Chandon | €64 Price per Bottle  
Veuve Clicquot | €70 Price per Bottle  
G.H.Mumm Brut Nature | €52 per Bottle

Cold and Drinks Service, Included in the Price

\*All Refreshments and Decoration are Included in the Proposal.





#### GENERAL CONDITIONS

This quote is not considered final until confirmed.

If the number of guests decreases, beChic will charge based on the confirmed number previously provided by the client, as reflected in the invoice.

In the event of additional guests confirming attendance, please notify us promptly to ensure we can accommodate the change and deliver impeccable service on the day of the event.

An additional invoice will be issued for any extra drinks consumed after the event.

Please note that floral arrangements are not included in the budget.

Charges for candles and other table decorations will be quoted separately.

Similarly, the rental of extra furniture, stationery, printing of materials, and seating arrangements are not included in the budget, however, we can arrange these services through our graphic design department upon request.

***beChic is not responsible for providing meals for contractor staff, including hostesses, lighting and sound technicians, photographers, musicians, etc.***

If desired, a menu can be prepared for other members of the team at a rate of €15 per person.

A transportation fee of €150 is applicable to all our services

The transportation fee for the rental company is €350

VAT is not included



#### - OUR APPROACH AT BECHIC -

At beChic, we believe that each event is unique, and we strive to tailor our services to reflect your individual tastes and preferences. With this in mind, we offer the flexibility for you to create a customized event format and design a menu that perfectly suits your needs.

#### - MENU OPTIONS -

For events with over 100 guests, we provide an opportunity for a menu tasting session at our offices. This includes a tasting for up to four people. An additional charge of €80 will apply for each extra diner. Should you opt for another catering service, the cost of the tasting menu will be applied based on the number of attendees.

#### - SERVICE DETAILS -

beChic provides one waiter for every ten guests, along with a maitre and all necessary kitchen equipment to ensure seamless service throughout your event.

#### - ALLERGIES | INTOLERANCES -

We understand the importance of accommodating guests with allergies or intolerances. Please inform us at least one week in advance so that we can prepare a special menu. A dedicated waiter will be assigned to exclusively serve guests with food intolerances.

#### - EVENT MATERIALS -

For seated lunches or dinners, our budget includes round or rectangular tables, tablecloths, chairs, clear glassware, white porcelain cutlery and tableware, as well as assembly services. For coffee breaks or cocktails, we provide glassware, porcelain tableware, or materials suited to the event's profile. Additional furniture or details for cocktail service are available upon request, with costs estimated separately. Please note, transportation costs for rental materials are calculated based on the quantity rented and are not included in the budget.

## CONTACT

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