

INSTITUTO PARA LA  
**Excelencia**  
PROFESIONAL ESP

Estrella de oro a la excelencia profesional



WEDDING  
AWARDS  
**2017**  
bodas.net

WEDDING  
AWARDS  
**2018**  
bodas.net

WEDDING  
AWARDS  
**2019**  
bodas.net

**Quilicua**  
catering & deco



## OUR FOOD



Luca Rodi, during more than his 20 years of professional career, has worked in restaurants such as La Torcaz or La Paloma, where he shared a kitchen with his mentor Segundo Alonso (two Michelin Stars). He was also the founder of Edulis and Dabbawala, restaurants that became a gastronomic reference in Madrid, the latter being chosen by the newspaper EL PAÍS as one of the ten best restaurants to visit in 2016. In addition, he is a founding partner of Quilicuá Catering & Deco, an award-winning with the maximum distinctive in Bodas.net as well as with the official supplier seal of TELVA Novias, among others.

His kitchen reflects his beginnings with clear Basque-French roots, as well as his later and multiple trips with Peruvian, Italian and Japanese influences. Thanks to all this, it has become an emerging value in Spanish cuisine





## DECORATION



BORGIA CONTI

30 years ago Borgia Conti was born with the vocation of creating a new concept of decoration. His goal has always been to make available to the general public an offer of unique furniture and the most spectacular kitchenware. During these three decades, his specialties have been in charge of setting up large hotels, prestigious clinics and even estates for holding weddings and events. In addition to his, continuous presence in the best media in our country, all his merits were recognized in 2017 when the Spanish Association of Image Professionals awarded him the Gold Medal for his professional career in the decoration and interior design sector. This same team works with the couple from Quilicuá to decide which decoration is the most suitable for each couple. With them nothing is left to chance and their attention and dedication make every detail count on your big day.



P R E N S A



## VOGUE

Catering for weddings: the most requested companies to win over guests with a five-star menu



## TELVA.

The best Instagram accounts, wedding planners and blogs to organize a wedding 10/10



## VOGUE

Wedding table decoration: everything you need to know if you get married in 2020



## PETIT MAFALDA

The pillars of the wedding "talking about the suppliers that were part of my wedding."



## HOLA

Catering that the Spanish 'celebrities' chose at their weddings



## VANITY FAIR

From Telma Ortíz to Paz Vega: fun after-party where celebrities celebrate the Goya



## PRICES

### QUILICUA PREMIUM COCKTAIL WEDDING: € 145.00 per person

12 appetizers to choose from  
3 stalls to choose from (except for the sushi stall)  
Dessert stand  
4 hours of open bar  
Snack / cook  
Stationery Minutes  
Choice between 200 tablecloths and more than 10 types of chairs

### PREMIUM QUILICUA WEDDING: € 145.00 per person

12 appetizers to choose from  
First course  
Second course  
Dessert  
4 hours of open bar  
Snack / post dinner  
Stationery Minutes  
Choice between 200 tablecloths and more than 10 types of chairs

### PREMIUM WEDDING + INTEGRAL DECORATION € 155.00 per person

12 appetizers  
First course  
Second course  
Dessert  
4 hours of open bar  
Snack / cook  
Stationery Minutes  
Choice between 200 tablecloths and more than 10 types of chairs  
Welcome drink trolley  
Seating plan  
Pendant lamps ceiling (does not include structure or micro lights)  
Chill out area for the cocktail  
Carpentry bars with luminous letters  
Cigar corner (does not include tobacco or cigars)  
Candy bar (does not include sweets)  
Slippers corner (does not include slippers)

Children's menu: € 56.00 per person

Staff menu: € 45.00 per person

VAT not included





## COCKTAIL

### Cold appetizers

Bread sticks with acorn-fed Iberian ham  
Cordovan cold Andalusian soup  
Gilda esterification  
Smoked eel with coconut, pesto and cashew soup  
Tuna tartare in pepitoria with cured yolk  
Steak tartare on rye bread and fine herb mustard  
Foie cut with mango chutney  
Cow airbag  
Baby pepper stuffed with cheese and hazelnut  
Corvina ceviche  
Tuna and prawn salad with crackers  
Smoked salmon taco with dill mustard  
Melon with cucumber and goat cheese

### Hot appetizers

Crispy leek, prawns and cheese, soy sauce and honey  
Carabinero with pork sauce  
Hake in batter with squid ink mayonnaise  
Fried octopus with scrambled potatoes  
Shrimp skewers breaded with kimchi sauce  
Ham croquettes  
Braised oxtail with cheese bread  
Churro stuffed with garlic prawns  
Duck dim sum with quail egg  
Yolk ravioli with truffle  
Egg benedict with smoked salmon  
Villaroy quail drumstick with green pepper mustard





## DISHES

### First courses

Shrimp and avocado salad with coral emulsion

\* Lobster and avocado salad with coral emulsion Pickled partridge salad

Foie mi-cuit salad with green beans and raspberry vinaigrette

Burrata with tomato and truffle

Vichyssoise with prawn brunoise and salmon roe

Artichokes with shrimp and cauliflower velouté

Poached egg with boletus edulis, asparagus and cream of potato and truffle Seafood cream with txangurro ravioli

Salmon millefeuille with green apple, goat cheese and escarole salad

### Second courses

Hake with romesco sauce, braised chives and rosemary potatoes

Salmon in champagne and caviar sauce

Turbot with black butter

Lamb shank with baked potatoes

Glazed veal cheeks with celeriac puree and wild asparagus

Beef sirloin with gratin, wild mushrooms and onions with PX Sirloin

Beef Wellington

Ravioli Rossini with blood sausage and foie with truffle velouté

Pintada stuffed with raisins and foie

\* Supplement of 10 euros per second platos





## DESSERTS & WINES

### Desserts

Thin apple pie with green apple sorbet  
Carrot cake with ginger on white chocolate and curry soup  
Arabic tart with mascarpone cheese, almonds and raspberries  
French toast with vanilla soup and cinnamon ice cream  
Three chocolate texture  
Sky bacon with passion fruit coulis

### Post Dinner

Mini hamburgers with tomato, arugula and cheese  
Mini dogs with sauce and crunchy onion  
Shepherd's migas with poached egg

### Bodega

**Whites:** Viña Lisonja 2019 Verdejo. D.O. .. Rueda  
Martin Codax, 2019 (Albariño). DO. Rías Baixas  
Monopole SXXI, 2019 Verdejo. D. O. Rueda  
**Reds:** Ramon Bilbao 2017 D.O. Ca. Rioja  
Portia Roble. 2019 D.O. Ribera del Duero  
Viña Real Crianza, D.O..Ca. Rioja 2015

**Rosé:** Marques de Cáceres

Beer with / without alcohol

Coca cola, Zero, Fanta Orange and lemon. Tonic and Sprite

Mineral water with and without gas. Assorted juices Coffee and infusions.

The wines are configurable and can affect the price of the menu

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CORNERS

Salmorejo station: 4.5 euros / person  
Cordovan salmorejo with Iberian ham and egg

Cheese station: 5.5 euros / person  
Selection of cheeses, breads and garnishes

Cheese and Iberian station: 9 euros / person  
Cheese station  
Loin, salami and Iberian chorizo

Knife-cut Iberian ham: consult Pulpeira supplement: 8 euros / person  
Octopus a feira

Andalusian frying station: 8 euros / person  
Dogfish in marinade  
Chopitos  
Anchovy  
Cooked white prawn from Huelva (+4 euros / person)

Dry rice station in individual llaunas: 8 euros / person  
To choose between dry seafood or quail rice Serve both types of rice (+2 euros / person)

Oysters and champagne: 18 euros / person  
Sorlut French oyster no3  
G. H. Mumm Cordon Rouge Brut

Oysters: 8 euros / person  
Sorlut French oyster no3

**VAT not included**





## CORNERS

Grilled lamb station: 7 euros / person

Skewers of suckling lamb cooked live on oak charcoal

Pickled mussel station: 4 euros / person

Cans of homemade pickled mussels served with potato chips

Asian position (assisted) .- 7 euros / person

Suckling pig bao, yellow chili pepper with pin a, pickled red onion and coriander / cheek bao in hoissin sauce, fresh spring onion and piparras

Duck dim sum with fried quail egg

Shrimp nem roll

Mexican post (assisted) .- Add 7 euros / person

Pastor's tacos

Guacamole chicken tinga tacos with nachos

Green sauce and hot red sauce

Sushi: 9.5 euros / person

Premium sushi

Show cooking with sushi master

Meat stand (assisted).

Roast beef with candied piquillo peppers and roasted baby potatoes  
Beef cheek with celery puree

Croquetry: 5 euros / person

Iberian ham Boletus

Chicken with egg Cod

Blue cheese Leek with dates

Candy bar: 550 euros

Selection of sweets and trinkets

VAT not incl





## BAR

Premium gin and tonic: 6 euros / person

Premium gins: Brockmans, Citadelle, Gin Mare and Nordés  
Garnishes and cocktail included

Mojito bar: 5 euros / person

Custom bar

Traditional and strawberry mojito Cocktail maker included

Pisco bar: 5 euros / person

Personalized bar Pisco sour and chilcano Cocktail included

Beer corner: 5 euros / person

Corner assembly and decoration

Selection of national and international beers

Vermouth shop: 5 euros / person

Custom bar

Premium artisan vermouth Side dishes and cocktail included

Champagne corner: 9.5 euros / person

G. H. Mumm Cordon Rouge Brut

Cava corner: 3.5 euros / person

Cava Castillo Perelada Brut Reserve

VAT not included





## Standard

Rum: Cacique, Brugal, Barceló.

Stolichnaya Vodka, Absolut, Smirnoff.

Gin Puerto de Indias Tanqueray, Beefeater, Larios Premium 12  
Whiskey J.W. Red Label, J&B, Ballantines, White Labes, Liquors:  
Baileys, Tía María, Malibu, Fray angelico, Brandy Magno, Herbal  
Liqueur and Pomace.

Beer with and without Alcohol, Coca Cola, Zero and Light, Fanta  
Orange and Lemon, Tonic and Sprite.

Mineral Water with and without Gas, Assorted Juices.

## \* Premium

Ron Legendario 12, Matusalem 15, Cacique 500

Gray Goose Vodka, Absolut 100

Gin London No1, G-Vine, Tanqueray 10, Hendricks (Alin os  
Specials for Gin Tonic).

Whiskey J.W. Black Label, Chivas 12, Cardhú 12, Jack Daniels  
Liquors: Baileys, Tía María, Malibu, Fray Angélico, Brandy 1866,  
Herb and Marc Liqueur.

Beer with and without Alcohol, Coca Cola, Zero and Light, Fanta  
Orange and Lemon and Sprite.

Fever Tree Tonic, Schweppes Premium Flavors, Mineral Water  
with and without Gas.

€ 14 / pax (VAT not included)





## TERMS

### THE MENU PRICE INCLUDES

- The appetizers and the chosen menu
- Room service (1 waiter for every 10 people), maitre d 'and kitchen staff necessary.
- All the utensils and material necessary for the service (crockery, glassware, table linen and cutlery). The client will be able to choose between those available to date.
- The duration of the service will be 8 hours (2h. Cocktail, 2h. Lunch or dinner and 4h. Bar free) and will begin to be counted from the time provided by the client
- Snack or meal included during the open bar.
- Menu test for 6 people. Extra cover: € 50.00.

### GENERAL CONDITIONS

- THE MINIMUM GUESTS IS OF 100 ADULT MENUS FOR WEDDINGS WITHOUT DECORATION AND 150 FOR WEDDINGS WITH PREMIUM DECORATION. IF THE FINAL NUMBER OF ADULT GUESTS IS LESS, THE MINIMUM OF 100 WILL ALWAYS BE CHARGED FOR WEDDINGS WITHOUT DECORATION. IN WEDDINGS WITH DECORATION OF LESS THAN 150 FINAL ADULT GUESTS, THE MENU WILL BE CHARGED WITHOUT DECO AND THE COST OF THE DECORATION WILL BE 1,700 EUROS, 21% VAT NOT INCLUDED.
  - In order to guarantee a quality kitchen service, on the day of the event we need some minimum needs in the kitchen facilities; covered and closed space or covered, closed and illuminated tent of at least 100m2 and electrical installation or generator with a minimum power of 40kvas. distributed in 10 single-phase plugs. If the space chosen and hired by the couple does not have it, it is the responsibility of the couple or the space to provide them.
  - To reserve your service it will be necessary to provide a deposit (3,000 euros), which will be deducted from the final invoice. This deposit will not be returned in case of cancellation of the event for reasons not attributable to Quilicuá Catering S.L.
  - 100% of the invoice must be paid at least ten working days before the date of the event.
  - A reduction in the number of diners of up to 20% on the original figure will be admitted free of charge, provided that it has been communicated at least 10 working days in advance of the event.
  - The menus are subject to the changes that our clients consider, adjusting the price to these modifications. The conditions of the service (dates, staff, furniture, or the choice of other dishes, cutlery, tablecloths or glassware) can modify the price per cover.
  - If you need a table protocol (emplacer), we need the guest list and the diners per table to have been sent to us at least ten working days in advance.
  - If you wish to extend the open bar, each hour will be billed at a rate of 8 euros per person and hour and 50% of the guests will be taken into account, setting the minimum at 100pax. for your calculation.
  - If you need extra waiters, these will be billed at a rate of € 23 / hour
  -
- VAT not included
- If in the event there are allergic or intolerant attendees, the company must be informed 10 working days in advance.





Quillicua

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