



ALABARDEO

catering & experiences

Corporate Menus
Museo del Traje

2024/25

The Space

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The **MUSEO DEL TRAJE** is a modern building, endorsed with a national architecture award and there magnificent glazed rooms, overlooking a lush garden with fountains and terraces that makes it one of the most attractive places in Madrid to celebrate your event.

Grupo Lezama, National Gastronomy Award 2013, complements this environment with a gastronomic offer and service of the highest level.



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Coffee Break

Coffee Break 1

- Variety of mini pastries
- Iberian ham with fresh tomato Mini Sandwich
- Greek Yogurt with granola
- Coffees, teas, water and juices

Price: 10,00 € +
10% VAT / pp

Coffee Break 2

- Selection of sweet & salt mini pastries
- Scrambled eggs toasted Brioche
- Seasonal fruit skewer
- Mini Baguette filled with truffled mortadela, semi-dried tomatoes and burrata cheese
- Tünnbroad Roll filled with smoked salmon, cheese cream and pecan nuts
- Coffees, teas, water and juices

Price: 13,50 € + 10%
VAT / pp

Coffee Break 3

- Selection of sweet mini pastries
- Greek yogurt with granola and fruits jams.
- Brownie with raspberries
- Avocado tostón and poached egg
- Overnight Oats / Cocoa with strawberries
- Iberian ham Mini Sandwich with traditional "Salmorejo" cold tomato soup
- Roasted chicken curry with honey Italian sandwich.
- Smoked butterfish Brioche and traditional "Pintxo Donostiarra" snack.
- Coffees, teas, water and juices

Price: 19,50 € + 10%
VAT / pp

The duration time is around 45 minutes

For service in Jardin Venue or Terraces : 3% additional charge

Groups of minimum : 50 people. For smaller groups ask information of logistics, structure and service to our staff.

In case you don't demand a seated menu or cocktail, please check the extra fee.

Coffee Break

Complement your coffee break

These are options you can add to your coffee break but no replace for other (PRICE PER PIECE)

- Pop dots 0,65€
- Mini donuts 0,95€
- Actimel 1,05€
- Mini palmiers with toppings 1,45€
- Selection of mini sandwiches (3 kinds) 3,05€
- Fresh Orange juice 4,60€
- Iberian ham sandwich (gluten free) 1,80€
- Croissants (gluten free) 1,45€
- Muffins 1,20€
- Organic vegetable milks 1,30€
- Smoothies 1,45€

10% VAT NOT
INCLUDED

Extras coffee break options

Professional coffee machine rental

- 100 capsules
- Disposable cups
- Sugar/saccharin stirrers

Price: **250,00 €** + 10% VAT

Coffee pod machine rental (similar to Nespresso)

Price: **45,00 €** + 10% VAT

(*Coffee pods and disposable products are not included)

Set up Coffee Break

(*Additional charge to the Coffee Break selected)

- No waiter service
- Replacement each hour, only drinks

Price: **6,00 €** + 10% VAT / pp

Waiter service for Set up Coffee Break

Price: **35,00 €** + 10% VAT /
pp / hour

Spanish Classic

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Spanish Classic 1

- Tubers with tzatziki (Greek yogurt sauce)
- Selection of premium pickles
- Assortment of Iberian pork meats with their artisan breads
- Manchego cheese Platter

Drinks

- White wine: Etcetera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **25,00 €** +
10% VAT / pp

Spanish Classic 2

- Tubers with tzatziki (Greek yogurt sauce)
- Variety of pickles on skewers "Gildas".
- Iberian Ham with grissini
- Assortment of Spanish cheeses
- Mussels in Habanero pepper salad
- Anchovies from Santoña with Afuega'l pitu cheese and roasted peach
- Burratina cheese, tomato and pistachio pesto Brochette

Drinks

- White wine: Etcetera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **30,00 €** +
10% VAT / pp

Note : Duration time 1 hour. Groups of minimum 100 people. For smaller groups check prices with our staff.

Service in Jardin Venues and Terraces : 3% additional charge

Finger Food

Finger Food Menu 1

- Tajine Kale Chips
- Crispy tubers with beet humus
- Caprese Skewer with pistachio genovese pesto
- Truffled mortadella, matured Mahón cheese and bread sticks
- Tunnbröd Roll filled with creamy cheese and pecans nuts
- Vegan Mini Burger, lamb's lettuce and tzatziki
- Avocado toston with poached egg
- Healthy drinks (Smoothies, Kombucha, flavoured waters)

Price: **31,00 €** + 10%
VAT / pp

Finger Food Menu 2

- Turkey bastonets with payoyo cheese cream
- Melon brochette with Iberian ham and mint
- Vietnamese roll stuffed with pickled red cabbage
- Vegan Samosas with refried kidney beans dip
- Dress roasted two-colour peppers and pine nuts flat cake
- Selection of smoked fish platter
- Homemade pickles on skewers "Gildas" with tofu
- Healthy drinks (Smoothies, Kombucha, flavoured waters)

Price: **33,00 €** + 10%
VAT / pp

Note : Duration time 1 hour. Groups of minimum 100 people. For less people , please check prices.

Service in Jardin Venue and Terraces : 3% additional charge.

Cocktails Menus

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Cocktail Menu 1

- Truffled mortadella and parmesan cheese platter
- Octopus Causa Nigiri with Gochujang mayo sauce
- Orange & Ginger pumpkin Shot
- Sake marinated salmon Tartare with avocado mayonnaise
- Pastrami Sandwich with coleslaw and Arzúa Ulloa cheese
- Light fried hake in panko, ali-oli, curry and coconut
- Vegan bao of heura and mushrooms, sweet potato and Chinese spring onion
- Crispy guinea fowl wing with strawberry hoisin sauce
- Hot dog Nuremberg Brioche with pickle sauce and fried onion
- Our special Petit Fours

Drinks & Cellar

- White wine : Etcetera (D.O Rueda)
- Red wine : Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **47,50 €** + 10%
VAT / pp

Note : Duration time 75 minutes.

Cocktail Menu 2

- Selection of boiled Iberian pork meats and Spanish cheeses
- Honey rum marinated salmon with black garlic and Idiazabal cheese
- Poppy seed Navette filled with roastbeef, caesar dressing and lamb's lettuce
- Traditional "Salmorejo" cold tomato soup Shot
- Iberian ham and boletus mushrooms Croquettes
- Teriyaki Chicken with candied sesame skewer
- Lemon fish tar-tar macerated in miso, tamarind and fried yucca
- Chinese cabbage gyoza and tofu with ponzu sauce
- Blazed scallop with kimuchi mayonnaise and finger lime
- Pulled pork Burger with goat cheese and fried onion
- Our special Petit Fours

Drinks & Cellar

- White wine : Etcetera (D.O Rueda)
- Red wine : Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **50,00 €** + 10%
VAT / pp

Note : Duration time 90 minutes.

Cocktail Menus

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Cocktail Menu 3

- Assortment of cured iberian pork meats and Spanish cheeses
- Anchovy from Santoña, Afuega'l pitu cheese and roasted peach
- Marinated tofu stuffed with rice, chicken, shiitake and cucumber
- Truffled pear vichyssoise Shot
- Parsnip and gorgonzola cheese croquettes
- Deconstructed Alabardero Omelette portion
- Cured in salt tuna, pickles and cured yolk Tartar
- Chicken mole Bao with pickled onion and corn nuts
- Crispy octopus balls with piment d'espellete mayonnaise and dried tuna flakes
- Black Angus Mini burger with pineapple topping and cheddar cheese
- Our special Petit Fours

Drinks & Cellar

- White wine: Etcetera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **59,60 €** + 10%
VAT / pp

Cocktail Menu 4

- Assortment of cured iberian pork meats and Spanish cheeses
- Strawberries from Aranjuez "Gazpacho" Shot
- Three cottage melon Salad with herring and mint
- Foie with pears in wine and sugared pistachios
- Sea bass ceviche, habanero pepper and peach in syrup
- Assorted Croquettes (filled with cod, ewes' milk, orange & pork , apple)
- Vegetable Samosa with yogurt and curry sauce
- Gratinated scallops with kimuchi mayonnaise and finger lime
- Crispy guinea fowl wing with strawberry hoisin sauce
- Pulled pork Bao, black garlic, pickled beetroot and cilantro
- Beef chop macerated in miso with cherry tomatoes & port wine sauce Brochette
- Our special Petit Fours

Drinks & Cellar

- White wine: Etcetera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **63,50 €** + 10%
VAT / pp

Note : Duration time for Cocktail number 3 and 4 : 90 minutes

Service in Jardín Venue and Terraces : 3% additional charge

Cocktails Menus

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Selection of Cold Spanish Snacks

- | | | | |
|---|-------|---|-------|
| • Roastbeef Mini Navette brioche with lamb's lettuce and caesar sauce | 4,50€ | • Foie with pears in wine | 3,50€ |
| • Iberian ham with grissini | 4,50€ | • Sake marinated salmon tartare with avocado mayonnaise dressing | 3,00€ |
| • Selection of Spanish cured pork meats | 4,00€ | • White tuna tartare, pickles and marinated yolk | 3,00€ |
| • Variety of Spanish cheeses | 4,00€ | • Marinated salmon with honey rum, poppy, Idiazabal cheese cream and black garlic | 3,00€ |
| • Assortment of cured meats and spanish cheeses with bread sticks | 4,00€ | • Fried egg mini macaroni with Iberian ham | 3,00€ |
| • Truffled pear vichyssoise shot | 2,00€ | • Santoña anchovy with Afuega'l pitu cheese and roasted peach | 3,50€ |
| • Truffled mortadella Brioche with semi-dried tomato and burrata | 2,00€ | • Amberjack fish tartare with mirin, tamarind and crispy yuca fries | 3,50€ |
| • Peruvian causa with tuna and pickled onion | 2,50€ | • Pumpkin with ginger cream shot | 2,00€ |
| • Chicken innarizushi, cucumber, shitake and Japanese mayonnaise | 2,50€ | • Traditional "Salmorejo" cold tomato soup shot | 2,00€ |
| • Seasonal vegetable tabule with goat cheese | 2,50€ | • Seasonal fresh fruits brochette | 1,90€ |
| • Triple melon brochette with bresaola and cottage | 3,00€ | • Yogurt with jellies and granola | 2,40€ |
| • Octopus, cucumber, quinoa and wakame seaweed salad | 3,00€ | | |

*10% VAT NOT
INCLUDED

Cocktail Menus

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Selection of Warm Spanish Snacks

- | | | | |
|---|-------|---|-------|
| • Canarian wrinkled potatoes with "mojo" spicy dressing | 2,00€ | • Macerated Duck breast in Japanese BBQ and hoisin sauce Tacos | 3,00€ |
| • "Txistorra" sausage from Arbizu with txakoli wine sauce | 2,00€ | • Madurated sirloin with PX sherry wine sauce Tacos | 3,00€ |
| • Vegetable gyozas with satay sauce | 2,00€ | • Veggie burger with lamb's lettuce and gochujang sauce | 3,00€ |
| • Assortment of homemade croquettes | 2,00€ | • Teriyaki Chicken with candied sesame Skewer | 2,80€ |
| • Vegetable samosas with tzaziki sauce | 2,50€ | • Crispy octopus Balls with piment d'Espelette mayonnaise and dry tuna flakes | 3,50€ |
| • Baked guinea fowl wings with hot & sour sauce | 2,50€ | • Barrow Mini burger with red onion, cheddar cheese and pineapple topping | 3,50€ |
| • Beef curry samosas | 2,50€ | | |
| • Cochinita pibil Mini Waffles | 2,50€ | | |
| • Nuremberg Hot Dog Brioche with pickle sauce and fried onion | 3,50€ | | |
| • Braised Iberian pork Taco with payoyo cheese sauce | 2,50€ | | |
| • Chicken mole Bao with pickled onion and corn nuts | 2,50€ | | |
| • Blazed scallops with kimchi mayonnaise and finger lime | 3,30€ | | |
| • Alabardero Style traditional Spanish Omelette | 3,10€ | | |

*10% VAT NOT
INCLUDED

Selection of Buffets

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IBERIAN HAM SLICED CORNER : 100% Iberian Ham Black Label + Professional Ham Cutter **850€ + 10% VAT**

ASSORTMENT OF SPANISH CHEESES BUFFET with toasts and jellies **18,00€ + 10% VAT/pp**

SPECIAL SALADS BUFFET (3 kinds of salads to choose) **15,00€ + 10% VAT/pp**

- Burrata cheese, cherry tomatoes and tomato jam Salad
- Triple melon salad with cottage and bresaola slices
- Octopus, cucumber and sea lettuce
- Vegetable tabbouleh

PAELLAS BUFFET (2 kinds of paella to choose) **15,00€ + 10% VAT/pp**

- Fish & Shell fish "A Banda"
- Ink Squid "Negro"
- Vegetables and Mushrooms
- Ox Tail

WARM AND COLD SEASONAL CREAM SOUPS BUFFET **15,00€ + 10% VAT/pp**

(4 kinds to choose)

- **Cold:**
- Tomato raf and Strawberries Soup
- Vichyssoise
- Garlic Peanut Soup
- Traditional "Salmorejo" tomato soup
- **Warm:**
- Leeks, with pears and truffle cream
- Cantabrian Seafood cream
- Pumpkin and vanilla soup

SEASONAL STEW BUFFET (3 options to choose between) **16,00€ + 10% VAT/pp**

- Tuna & potatoes stew "Marmitako"
- Spanish beans stew with big prawns
- Leeks and Cod stew "Porrusalda"
- Galician beef ragout stew

COD TASTING BUFFET **20,00€ + 10% VAT/pp**

Pilpil , Ajo arriero and Vizcaína Cod cooking styles.

Note: Service in Jardín Venue and Terraces : 3% additional charge

Selection of Buffets

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JAPANESE STREET FOOD BUFFET "IZAKAYA"

18,00€ + 10% VAT/pp

- Takoyaki balls
- Gyozas dumplings
- Ramen miso soup
- Tsukune chicken meatballs
- Kabocha Korokke croquettes

BARBECUE BUFFET

17,00€ + 10% VAT/pp

- Matured beef loin
- sausages with green pepper sauce, chimichurri dressing, mustard and red berries

PERUVIAN BUFFET

15,00€ + 10% VAT/pp

- Peruvian causa
- Panca chilli paste
- White fish ceviche
- Peruvian skewers

MEXICAN TACO BUFFET

19,00€ + 10% VAT/pp

- With tortilla chips garnish and their sauces
- Cochinita pibil
- Chicken "mole poblano" Style
- Huitlacoche with portobello mushrooms
- Chicken tinga

TRADITIONAL HOMEMADE DESSERTS BUFFET

15,00€ + 10% VAT/pp

Selection of our best desserts

Note: Service in Jardín Venue and Terraces : 3% additional charge

Welcome Cocktails

Welcome Cocktail 1

Drinks

- White wine : Etcetera (D.O Rueda)
- Red wine : Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: 9,50 € + 10%
VAT 1 hour / pp

Price: 7,00€ + 10%
VAT ½ hour / pp

Welcome Cocktail 2

- Tubers with sesame dressing
- Fuets candies "Llaminets" with bread sticks
- Assortment of pickles and olives
- Mixed nuts

Drinks

- White wine : Etcetera (D.O Rueda)
- Red wine : Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: 14,00 € + 10%
VAT 1 hour / pp

Price: 9,00 € + 10%
VAT ½ hour / pp

Welcome Cocktail 3

- Seasonal cold or warm shot
- Selection of Iberian cured pork meat with grissini
- Spanish omelette with Las Pedroñeras aioli dressing
- Marinated honey rhum salmon with poppy, Idiazabal cheese cream and black garlic
- Mushroom ragout with wild asparagus and Iberian pork jowls

Drinks

- White wine : Etcetera (D.O Rueda)
- Red wine : Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: 19,00 € + 10%
VAT 1 hour / pp

Price: 12,00€ + 10%
VAT ½ hour / pp

*These cocktails can be served before a seated menu or cocktail.

Note: Service in Jardín Venue or Terraces : 3% additional charge

Corporate Menus

Executive Menu

(Choose your menu : Same Starter, Main Dish and Dessert for all dinners)

Starters (to choose)

- Chinese chard cream soup with free-range chicken steamed ravioli, chinese chives and candied cashews
- Smoked salmon, spinach, creamy burrata and roasted tomatoes salad.
- Caramelized pepper, homemade tunabelly and pickled eggplant flat cake.
- Pumpkin and mango cream, crispy heura and pomegranate **(vegan option)**

Main Courses (to choose)

- Cod with truffled cauliflower emulsion, aglio e olio black spaghetti.
- Iberian pork meat, sweet potato jam, spring onion and green soy.
- Veal cheeks with smoked parmentier, glazed shallot and sea asparagus.
- Huitlacoche tamale with cheese, pickled onion and toasted corn cream **(vegan option)**

Desserts (to choose)

- Dark chocolate soufflé with tangerine sorbet and braised kumquats
- Traditional Cantabrian cheesecake with speculoos spice blend and red berries.
- White chocolate and yogurt soup with brownie and strawberries
- *Coffee and our special Petit Fours

Drinks & Cellar

- White wine : Etcetera (D.O Rueda)
- Red wine : Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: **46,00 €** + 10%
VAT / pp

Menu valid if is demanded for business or meeting purpose

We elaborate fully personalized budgets.

We adapt all our menus to any food intolerance or allergy. We have Halal and Kosher certification.

Note : Service in Jardin Venue and Terraces : 5% additional charge

Corporate Menus

Menu 1

Menu

- Seared vegetable timbale with caramelized goat cheese, honey & mustard seasoning, raisins and pecan nuts.
- Roasted sea bass with sweet peas, their sprouts and pods.

Dessert

- Dark chocolate soufflé with kumquats and tangerine sherbet
- Coffee or tea
- Our special Petit Fours

Drinks & Cellar

- White wine : Etcetera (D.O Rueda)
- Red wine : Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: 60,00 € +
10% VAT / pp

Menu 2

Menu

- Octopus Ceviche salad with Lima, gourmet lettuce, avocado, pickled onion and mango mayonnaise
- Poularda stuffed with pistachios and foie, three-coloured apple and cherries sauce

Dessert

- Apple Tatin with Cinnamon Ice Cream
- Coffee or tea
- Our special Petit Fours

Drinks & Cellar

- White wine : Etcetera (D.O Rueda)
- Red wine : Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: 64,00 € +
10% VAT / pp

We elaborate fully personalized budgets.

We adapt all our menus to any food intolerance or allergy. We have Halal and Kosher certification.

Note: Service in Jardín Venue and Terraces - 5% additional charge

Menu 3

Menu

- Pea emulsion with burrata cheese and smoked fish and glasswort tartare
- Iberian pork meat with scamorza cheese, ratte potatoes and red mojo dressing

Dessert

- White chocolate soup with strawberry yogurt and brownie
- Coffee or tea.
- Our special Petit Fours

Drinks & Cellar

- White wine : Etcetera (D.O Rueda)
- Red wine : Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: **69,90 €** +
10% VAT / pp

Menu 4

Menu

- Pink tomato salad, pastrami, baby spinach and strawberry dressing macerated in vinegar
- Court- bouillon hake, pisto manchego with mango, squid ink crackers and sprouts

Dessert

- Glass of Alabardero traditional Tiramisu
- Coffee or tea.
- Our special Petit Fours

Drinks & Cellar

- White wine : Etcetera (D.O Rueda)
- Red wine : Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: **74,50 €** +
10% VAT / pp

We elaborate fully personalized budgets.

We adapt all our menus to any food intolerance or allergy. We have Halal and Kosher certification.

Note: Service in Jardín Venue and Terraces - 5% additional charge

Corporate Menus

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Complete your corporate menu

- Iberian ham from Guijuelo slices **26,00€ / serving**
dish + 10% VAT
- Selection of Spanish cheeses and their jellies **20,00€ / serving**
dish + 10% VAT
- Anchovies from Santoña "00" on spiced tomato compote **19,50€ / serving**
dish + 10% VAT
- Selection of homemade Alabardero Croquettes **14,50€ / serving**
dish + 10% VAT
- Vegetable gyozas with satay sauce seasoning **15,60€ / serving**
dish + 10% VAT
- Cod fritter "Soldiers of Pavia" with spicy mayonnaise **19,00€ / serving**
dish + 10% VAT

We elaborate fully personalized budgets.

We adapt all our menus to any food intolerance for allergy . We have Halal and Kosher certification.

Service in Jardín Venue and Terraces : 5% additional charge

Gala Menu 1

Menu

- Seared sea – scallops, frosted kimuchi sabayon , citric courgette and parmesan cheese flat cake.
- Grilled beef tenderloin with vegetables and mushrooms in port wine sauce.

Dessert

- Tapioca pearls with mango and tonka beans
- Coffee or tea
- Our special Petit Fours

Drinks & Cellar

- White wine: Naia (D.O Rueda)
- Red wine: Obalo Cr (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral Waters

Additional charges

- 1/2 fish or 1/2 meat extra portion charge - from 6,00 € + 10% VAT
- Sherbet charge (different flavours) – from 2,50 € + 10% VAT

Price: **84,50 €** + 10% VAT / pp

We elaborate fully personalized budgets.
We adapt all our menus to any food intolerance or allergy. We have Halal and Kosher certification.

Note: Service in Jardín Venue and Terraces : 5% additional charge

Gala Menu 2

Menu

- Seafood bisquet, soy-ripened egg, soft shell crab in tempura and udon noodles.
- ½ Braised hake over squid stew, ink squid sauce and its crispy legs.
- ½ Matured "picanha" tartaki, peruvian chili pepper, foie gras and panela & pisco sauce.

Dessert

- Sweet tarlet with lemon cream, Italian meringue and lemon balm.
- Coffee or tea
- Our Special Petit Fours

Drinks & Cellar

- White wine: Naia (D.O Rueda)
- Red wine: Obalo Cr (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral Waters

Extra charges

- Sherbet charge (different flavours) from 2,50 € + 10% VAT

Price: 90,00 € + 10% VAT / pp

We elaborate fully personalized budgets.

We adapt all our menus to any food intolerance or allergy. We have Halal and Kosher certification.

Note: Service in Jardín Venue and Terraces : 5% additional charge

Bars Corners

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COCKTAIL BAR (2 options to choose)

- Mojitos
- Daiquiris
- Caipiriñas

9,50 € + 10% VAT (per person / hour)

BEER BAR

The most succesful corner. We offer In Fashion Beers in big frozen cooler

7,00 € + 10% VAT (per person / hour)

Three brands included and the others can be selected between these options: Cruzcampo Gran Reserva, El Águila 1900, El Águila sin filtrar, Sol y Dos Equis

GIN TONIC PREMIUM BAR

Only available during the cocktail. Gins from the Chic Open Bar.

13,00 € + 10% VAT
(per person / hour)

CHAMPAGNE BAR

(*If you want to have some oysters as pairing , please check price with our staff)

We recommend to share a bottle per every 10 people
Other champagne brands are available.

160,00€ + 10% VAT

- Moët & Chandon Brut Imperial
- Moët & Chandon Brut ROS
- Pol Cochet Blanc de Blancs Brut

66,00 € + 10% VAT

83,00 € + 10% VAT

59,00 € + 10% VAT

Service in Jardín Venue and Terraces : 3% additional charge.

Soft

- White wine: (D.O Rueda)
- Red wine: (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price per person:

1 hour: **10,00 € + VAT**

2 hour: **14,00 € + VAT**

3 hour: **20,00 € + VAT**

Minimum 50 people

Chic

- **Whisky**
- Johnnie Walker Black Label,
Chivas 12, Jack Daniel's,
Ballantine's Blue 12 YO
- **Gin**
- Nordes , Mombasa Club,
Bombay Sapphire,
Seagram's, Puerto de Indias
- **Rhum**
- Havana 7, Legendario,
Brugal extra viejo,
Matusalem 7 YO
- **Vodka**
- Absolut Mandrin, Finlandia

Price per person:

1 hour: **24,50 € + VAT**

2 hour: **31,00 € + VAT**

Each additional hour **12,50 € + VAT**

Minimum of 60 people

Basic

- **Whisky:**
- Ballantine's, Dewar's , JB,
Johnnie Walker Red Label, Jim
Beam
- **Gin:**
- Beefeater, Bombay Dry,
Tanqueray
- **Rhum:**
- Barceló, Cacique, Brugal añejo
- **Vodka**
- Absolut, Stolichnaya

Price per person:

1 hour: **17,00 € + VAT**

2 hour: **28,00 € + VAT**

Each additional hour **11,00 € + VAT**

Minimum of 60 people

Premium

- **Whisky**
- Cardhu, Johnnie Walker
Gold, Glenfiddich
- **Gin**
- G'Vine, Martin Miller's, The
London n°1, Gin Mare
- **Rhum**
- Zacapa 23, Cacique 500,
Barceló Imperial
- **Vodka**
- Belvedere, Ciroc

Price per person:

1 hour: **29,50 € + VAT**

2 hour: **37,50 € + VAT**

Each additional hour **16,50 € + VAT**

Minimum of 60 people

* 10% VAT not included

*All drinks are served with their botanicals

Only are served 2 brands of each drink

Time limit depending on the venue contracted. Open Bar full time must be arranged before full payment is settled.

*You can ask to our staff for information about Table Service Price

Second dinner

Basic Second dinner

3,00 € + 10% VAT / pp

- Assortment of sandwiches and homemade mini pastries

Candy Bar

100,00 € Fixed rate +

3,00 € +10% VAT /pp

- Goodies, sweets treats, candies, Belen pastries, mini muffins, pop dots and candied pop corn

Doughnuts Buffet

100,00 € Fixed rate +

4,50 € +10% VAT /pp

- Assortment of doughnuts : plain , stuffed, pop dots and berlidots

Hot dogs Buffet

60,00 € Fixed rate +

4,50 € +10% VAT /pp

- Selection of German sausages (Bratwurst and Frankfurt) with fried onion and pickles and ketchup & mustard seasoning.

Salty food and Snack table

100,00 € Fixed rate +

5,50 € +10% VAT /pp

- Croissant Frankfurt, Finger Sandwiches, Omelettes, Selection of Mini quiches, Mini pulled pork burgers , salted biscuits.

Chocolate fountain

100,00 € Fixed rate +

5,00 € +10% VAT /pp

- Marshmallow, selected fruit, biscuit rolls, kisses candies and spanish churros

Homemade broth

2,50 € + 10% VAT / pp

Popcorn cart

180,00 € +10% VAT

(Waiter service and different seasoning included)

/pp

ALABARDERO

catering & experiences

GENERAL INFORMATION

Gastronomy

Our chef is in charge of customizing our menus using the best ingredients, providing them with a touch of Mediterranean avant-garde, but preserving the flavours of traditional cuisine.

حلال

We have Halal and Kosher Certification



Sustainability

Alabardero Catering of the Lezama Group, has been a sustainable company since 1974. The group started its business following principles and foundations based on a sustainable and socially responsible philosophy. It was created as a social initiative by the hand of a priest, D. Luis Lezama, whose motto is "Not to give fish but to teach to fish".

Venues exclusive use and time limitation policy

For further information please contact our commercial department.

Decoration assembly

For further information please contact our commercial department.

ALABARDERO

catering & experiences

GENERAL INFORMATION

Our menus include

- Assembly of the necessary furniture for the contracted event.
- Tableware and linen tablecloths.
- Personal staff .
- Free tasting menu for groups over 100 people.. Please check with our commercial department,
- Standard centerpiece. (Check options and prices if you prefer a special menu)

Our allergens list is at your disposal.

Terms of Payment

- Once reservation is confirmed has to be paid a deposit considering the diners number.
- Transfer charge is not included but can be arranged once you know the location where event takes place.
- These are indicative prices that may change depending on the services contracted.
- Last payment: 48 hours before the event
- Minimum contracting: a cocktail menu or a seated menu for each diner.
- 10%VAT to be applied.
- Pictures shown are strictly representative.

ALABARDERO

catering & experiences

SITUATION

The restaurant is placed into MUSEO DEL TRAJE located in Moncloa district by the Universidad Complutense de Madrid.

The Museum shows in the inside its custom and fashion collection . Outside and in the restaurant area is provided with several terraces and spaces , surrounded by a big fountain and wonderful gardens of ancient pine trees and bamboo canes.

All these facilities and environment give us the possibility to welcome more than 1600 people in their comfortable venues and celebrate all kind of events such as weddings, fashion shows or products presentations.

We remain at your disposal and hope to see you in Cafe de Oriente restaurant and make your event an absolute success.

ALABARDERO

catering & experiences

CONTACT INFORMATION

Our professional team is at your disposal to arrange all the necessary details and ensure that the event turns out as you have imagined.

CORPORATE DEPARTMENT TEAM

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