

Christmas 19/20 LPR

Christmas Cocktail



Posta Deal

COLD FARE (to select from)

Brandade of cod with mullet roe
Mille-Feuille of smoked salmon and cream cheese
Foie with almonds bite
Sesame cones stuffed with smoked fish
Iberian ham & tumaca foccacia
Mussels in home made brine

HOT FARE (to select from)

Prawns in panko with kimchee mayonnaise
Tandoori chicken skewers
Iberian ham croquettes
Roquefort croquettes
Vegetales mini rolls with bittersweet sauce
Shot mushrooms cream with crunchy onion

SMALL CASSEROLES (to select from)

Breadcrumbs with Iberian and red grapes
Pork Tenderloin lardons with Whisky sauce

DESSERTS

Jijona nougat Candy cream
Little chocolate and orange cake
Praliné and hazelnuts bite
Citrus tartle au cava
Little pot of cream and red berries

DRINKS

Water, Soft Drinks and Beer
White Wine Monopole Siglo XXI D.O. Rueda
Red Wine Viña Real Crianza D.O. Rioja
Cava Raimat Brut Nature Chardonnay - Xarelló

Selection of: 5 cold + 4 hot + 1 small casseroles + 5 desserts



Other Services:

Disc Jockey

(S.G.A.E. rights included)

****We kindly ask you to request a quote

OPEN BAR **

****We kindly ask you to request a quote

Christmas Pack

Cocktail + open bar 2 hours

Service Duration: 3 hours

** DJ SERVICE NOT INCLUDED



GENERAL TERMS AND CONDITIONS

We inform you that based on Regulation 1169/2011, our dishes may contain any of the allergens mentioned in the annex II of said regulation.

Upon payment of the deposit of 20% of the estimate for the contracted services, the booking will be considered firm.

These prices are based on a minimum of 60 adults. For events with fewer attendees, please do not hesitate to contact our events department.

The duration of our services is set out without interruptions since the start of said services. Any extension will require a quote from PALACIO DEL NEGRALEJO SL based on the client's specific event requirements.

Any extension of services not caused by La Posta Real will be billed to cover the expenses of maintaining our venue open, supplies and overtime of our staff. Lunch service duration is a maximum of 1 hours and 30 minutes from the starting time set by our client.

The menu must be selected 15 days before the event takes place. These menus are guidelines. Please do not hesitate to contact us to make any changes you consider necessary to satisfy your needs.

The number of attendees must be established 10 days before the event takes place. This will be the minimum final number reflected in the invoice. If the final number of attendees does not reach what is agreed upon in the contract, the invoice will include the number of absentees as well to meet the contracted minimum.

Personalized menu cards are included in the final price. If the client wants the logo of the corporation printed in the menu cards, we will require said logo in high resolution 15 days before the event takes place.

A timeframe of 20 minutes after the contracted service is finished is permitted to leave the venue.

Upon confirming the booking through the payment of the deposit and the issuance of the formal invoice, both parties assume knowledge and acceptance of the information and general terms and conditions contained in this document.