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CATERING & EVENTS



COCKTAIL

ACEVI VILLARROEL

BARCELONA 2023





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COCKTAIL I

Green sprout salad with milk-buffalo cheese and
genovese pesto
Marinated tuna belly salad
Flatbread with grilled vegetables and anchovies
Dried tomato and Gorgonzola wrap
Chicken sandwich with arugula and sweet mustard
Pastrami and capers snack

Chocolate and walnut brownie

DRINKS

Coke/Zero Coke
Lemon/orange Fanta
Beer with/without alcohol
Orange and peach juice
Sparkling and still mineral water
White wine
Red wine
Cava



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COCKTAIL II

Manchego cheese and black grapes skewer
Smoked salmon with dill
Cebo ham sticks
Iberian *sobrasada* (spicy pork sausage) with flower honey
Spanish omelette
Chicken wrap with vegetables
Green sprout salad with milk-buffalo cheese and
genovese pesto

Cheesecake with blueberry
Seasonal fruit

DRINKS

Coke/Zero Coke
Lemon/orange Fanta
Beer with/without alcohol
Orange and peach juice
Sparkling and still mineral water
White wine
Red wine
Cava



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COCKTAIL III

Tempura shrimps with teriyaki
Manchego cheese and black grapes skewer
Assorted croquettes

Octopus with potato parmentier
Foie lollipops

Diced Iberian pork tenderloin in garlic sauce
Chicken tataki with Japanese garlic sprouts
Roasted eggplant with old mustard
Mini beef burger with caramelized onion

Cheesecake with blueberry
Seasonal fruit

DRINKS

Coke/Zero Coke
Lemon/orange Fanta
Beer with/without alcohol
Orange and peach juice
Sparkling and still mineral water
White wine
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ADDITIONALS

CHEESE TABLES

Board of 125 grams of three types of cheese:

Semi-cured (García Vaquero)

Cured (Boffard)

Goat (Maxorata)

PRICE: 10€

(Recommended for 3 people)

IBERIAN SAUSAGE TABLES

Assortment of Iberian sausages of 120 grams:

Acorn-fed Iberian chorizo

Acorn-fed Iberian sausage

Acorn-fed Iberian pork loin

PRICE: 15€

(Recommended for 3 people)

IBERIAN HAM TABLES

Portion of Iberian Cebo de Campo ham cut with knife
(80 grams)

PRICE: 18€

(Recommended for 3 people)

EXTRA

Flat bread with tomato and olive oil

PRICE: 8€

(Recommended for 3 people)



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CUTTING SERVICE + HAM or SHOULDER HAM
(Duration: 3 hours)

HAM + CUTTING SERVICE
(60-100 pax recommended)

Cebo de Campo Iberian ham: 465€
or
Acorn-fed Iberian Ham: 590€

SHOULDER + CUTTING SERVICE
(20-40 pax recommended)

Cebo de Campo Iberian Shoulder Ham: 325€
or
Acorn-fed Iberian Shoulder Ham: 400€

10% V.A.T. not included

*The hams and shoulders of ham used are covered by the R.D. 4/2014, Regulation that controls the quality of the Iberian ham. Consequently, they have the sealing and labeling required by that standard.



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PROPOSALS

COCKTAIL I

(7 references per person)

PRICE: 32€/pax

COCKTAIL II

(9 references per person)

PRICE: 38€/pax

COCKTAIL III

(11 references per person)

PRICE: 45€/pax

* Vegan options with a supplement of 1,5€ p/pax.

V.A.T. (10%) not included.

For orders of less than 12 people, please ask prices.

Confirmation is requested 48 hours in advance.



SERVICE DETAILS (INCLUDED)

- Service duration: 1.5 hours
- Furniture and tableware
 - Crystal glasses
 - Service staff
- Special menu for intolerances/allergies



GENERAL TERMS AND CONDITIONS:

SERVICE CONTRACTING AND PAYMENTS

In order to confirm our services, a transfer of 70% of the total amount of the service must be made. The remaining 30% must be paid four days before the celebration of the event by bank transfer.

VARIATIONS IN THE NUMBER OF GUESTS

The price agreed by contract or email will be increased in the case of a decrease of more than 10%.

The final number of guests cannot be reduced four working days before the event.

CANCELLATION OF THE SERVICE**

Ten to four working days prior to the date of the event, 50% of the amount will be charged.

From three days prior to the date of the service, 70% of the amount will be charged.

PEOPLE WITH FOOD INTOLERANCES/ALLERGIES

In order to ensure a good service for all the attendees, please provide us with a list of intolerant/allergic people at least three days in advance.