FREQUENT QUESTIONS AND ORIENTATION ABOUT WHAT CATERING YOU CAN HIRE DEPENDENDING YOUR NECESSITIES

I HAVE AN INFORMAL CELEBRATION WHERE I DON'T NEED ANY DRIK AND SERVICE. ONLY ONE I NEED THE GASTRONOMY

All of our catalogs are available to answer that question but, in an orientate way, ours packs for 6 diners, Premium, Deluxe and Golden are a very good solution. All of gastronomic elements include the necessary material, for example, teaspoons, skewers or serviettes. You just have to put the menu on the table and remove the lid.

DO THEY HAVE TO BE 6 PEOPLE IN THE PREMIUM, DELUXE OR GOLDEN MENU? OR YOU CAN MODIFY THEM? FOR EXAMPLE, DOING A CHANGE FOR 7 PEOPLE

Those packs (premiums, deluxe and golden) have been designed for been a catering menu with a well relation quality- price; therefore, those packs of 6 people require that it be multiply of 6. For example, if you are 40 people, we recommend you that you round up, and choose 7 menus.

I HAVE A COMPANY OR PARTICULAR CELEBRATION IN A HOME

Also, we offer of lunch and cocktails are the perfect idea and they have high quality gastronomy. Moreover, you can choose

Also, our offer of lunch and cocktails are the perfect idea and they have high quality gastronomy. Moreover, you can choose many different options: with drink, without drink, with waiters or only one the catering delivery

In that case, it is not necessary that menus are multiply of 6, or more than 10 people. To conclude, the number of diners is not important because It is an individual price for each diner.

That option, it is available for companies' finger foods or for birthdays, anniversaries... etc celebrations.

IF I CHOOSE ALL THE PACK OF LUNCH, WHAT IT IS INCLUDED AND WHAT NOT?

Imagine that it is a celebration for 80 people; you would have to calculate the price of the option chosen per person and add, if you want, you can add the option of waiters whose orientation of how many you need we would say it to us depending on the place and the possible logistical difficulties.

Also, you will have to add to the budget the price of transport or logistics that we will calculate in a personalized way.

For large events, from 120 diners, we will make a personalized calculation. If you choose the lunch menu with all services (waiters, transport etc) for a celebration in a domicile, the price includes all the material and furniture necessary for the standing format and also, all the dishes, cutlery, spoons, forks and glassware.

FOR WHAT KIND OF CELEBRATIONS I SHOULD GUIDE ME INTO THE CATALOG OF TAKEAWAY

Imagine that you have a specific budget that that does not fit with other options. In that case, you can compose the catering according to the needs since the prices are individually. Also, this guide can be used for a celebration where, for example, if you just need a pair of canapés and some other items to snack on or for one of our full menus like the A, B, C or D.

CAN WE DO A CUSTOMIZED EVENT OR CATERNIG? Of course, we can customize what you want.