



# [ F O O D & M A M B O ]

----- cooking your brand's values -----



## **ABOUT US**

**Food & Mambo** is an approved catering company for the MWC, with more than 9 years of experience in the show, we have exceptional standards and provide catering at highly memorable catered events.

**Food & Mambo** cooks to communicate. We design our experiences to power up the message of our clients, with every mouthful, you can taste the passion and creativity that goes into every plate. Catering at our company is not about delivering nutrients to a group of people, but to deliver event food design, creating visionary spectacles that engage and excite guests and delight clients.

**Food & Mambo** is considered one of the leading suppliers of catering in Europe. Operating today in 9 countries, We are the Gastronomic Services Provider for the MotoGP Vip Village and we have been considered the “Best Spanish Catering Company” 4 years in a row.

## OUR TEAM

**Roger Aubets** is Food & Mambo's executive chef. He has a long career in Gastronomy and has been part of successful projects like elBulli with Ferran Adria. Creative, energetic and down to earth is able to successfully manage his incredible gastronomic teams to deliver great and tasteful experiences for our clients.

As visionaries in our field, our talents lie not only in our creativity but in our attention to detail. Before your food reaches you, every member of staff will be checked, quizzed and rechecked.

Our diverse team of talented and dedicated staff ensures that we deliver every aspect of your event with the same level of excellence.



# **CORE VALUES**

## **Communication**

We can help you convey that message to your audience and touch their emotions to create a long lasting memory.

## **Innovation**

We grow through creativity, invention and innovation.

## **Integration**

We integrate honesty, integrity and business ethics into all aspects of our business functioning.

## **Ecofriendly**

We pursue a better world through ecofriendly designs.

## **Respect**

We believe in treating our customers with respect and faith.





# **OPEN BAR**

## **Drinks\***

- Espresso, Macchiato, Americano, Latte Cappuccino
- Tea and herbal infusion selection
- Mineral water – Still & sparkling
- Soft Drinks
- Juices

### **Price/pax 35,95€**

Minimum service: 75 guest  
*All day service (9:00-19:00h)*  
*2 waiters included*  
*Includes: 4 drinks/guest*

*\*For less guests consult prices. VAT not included*

*\*Required Connection*



# **RECEPTION**

## **Drinks**

- Mineral water – Still & sparkling
- Soft Drinks
- Juices
- Red and white wine
- Cava
- Local and international beer
- Signature cocktail\*\*

## **Snacks**

- Crunchy tapioca **GF LF**
- Sweet & salty roasted corn **VG GF LF**
- Grissinis **VG GF LF**

**45,80€ (14€/extra hour)**

*Minimum service: 100 guest\**

*1,5 hour service – 3 waiters included*

*Material included for a Stand-Up service*

*Includes: 4 drinks/guest + snacks*

*\*For less guests consult prices. VAT not included*

*\*\*Tell us about your brand and we will personalise it*





# **MORNING COCKTAIL A**

## **Fresh Baked pastries**

- Mini butter croissant and mini cinamon roll **V**
- Gluten-free and lactose free cookies **V GF LF**
- Gluten-free raspberry and chocolate brownie **V GF**

## **Fresh Sandwiches**

- Assortment of mini breadrolls
- Gluten Free and lactose free options included **GF LF**

## **Healthy moment**

- Fresh fruit brochettes **VG GF LF**

## **Drinks\***

- Espresso, Macchiato, Americano, Latte Cappuccino
- Tea and herbal infusion selection
- Still and sparkling water
- Cold Press Juices

**45,60€ (14€/extra hour)**

*Price for 100 guest\**

*1,5 hour service - 3 waiters included*

*Material included for a stand-up service*

*Includes: 2 fresh pastries + 2 breadrolls + fruit + 2 drinks /guest*

*\*For less guests consult prices. VAT not included*

*\*Required Connection*





# MORNING COCKTAIL B

## Fresh Baked pastries

- Mini butter croissant and mini cinnamon roll **V**
- Doghnut hole, mini cronut and mini muffins assortment **V**
- Gluten-free and lactose free cookies **V GF LF**
- Gluten-free raspberry and chocolate brownie **V GF**

## Fresh Sandwiches

- Assortment of mini breadrolls
- Gluten Free and lactose free options included **GF LF**

## Healthy moment

- Fresh fruit brochettes **VG GF LF**
- Mini chia yogurt bowl with red fruit, granola and coconut **V GF**

## Drinks\*

- Espresso, Macchiato, Americano, Latte Cappuccino
- Tea and herbal infusion selection
- Still and sparkling water
- Cold Press Juices

**53,90€ (16€/extra hour)**

*Price for 100 guest\**

*1,5 hour service - 2 waiters included*

*Material included for a stand-up service*

*Includes: 3 fresh pastries + 3 breadrolls + fruit & yogurt + 2 drinks /guest*

*\*For less guests consult prices. VAT not included \*Required Connection*



# BRUNCH COCKTAIL

## Fresh Baked pastries

- Mini butter croissant and mini cinnamon roll **V**
- Doghnut hole, mini cronut and mini muffins assortment **V**
- Gluten-free and lactose free cookies **V GF LF**
- Gluten-free raspberry and chocolate brownie **V GF**

## Sandwiches and toasts

- Assortment of mini breadrolls
- Cubanito sandwich
- Grilled ham & cheese sándwich
- Assortment of cold toasts **VG**
- Gluten Free and lactose free options included **GF LF**

## Healthy Moment

- Fresh fruit brochettes **VG GF LF**
- Mini chia yogurt bowl with red fruit, granola and coconut **V GF**

## Drinks\*

- Espresso, Macchiato, Americano, Latte Cappuccino and infusions
- Still and sparkling water
- Cold Press Juices
- Signature mocktail\*\*

### 57,20€ (20€/extra hour)

Price for 100 guest\*

1,5 hour service – 3 waiters included

Material included for a stand-up service + buffet

Includes: 3 fresh pastries + 3 sandwiches & toasts + 1 healthy + 2 drinks/guest

\*For less guests consult prices. VAT not included \*Required Connection \*\*Tell us about your brand and we will personalise it



# APERITIVE BREAK

## Snacks

- Premium potato chips with paprika **VG GF LF**
- Sweet and salty nuts **VG GF LF**
- Our seasoned olives **VG GF LF**

## Charcuterie Table

- Selection of cold cuts, D.O cheese and bread

## Appetizers

- Crystal bread with iberian ham **LF**
- Smoked eel with saffron and trout caviar
- Beet hummus with rainbow crudités **VG GF LF**

## Drinks

- Mineral water – Still & sparkling
- Soft Drinks
- Red and white wine
- Local and international beer
- Vermouth with soda
- Aperol Spritz

**66,30€ (20€/extra hour)**

*Price for 100 guest\**

*1,5 hour service – 3 waiters included*

*Material included for a Stand-Up service + buffet*

*Includes:: 2 snacks, 1 ration of charcuterie, 2 appetizers and 3 drinks /guest*

*\*For less guests consult prices. VAT not included*



# COCKTAIL A

## Welcome

- Signature cocktail\*\*\*
- Grissinis

## Cold Appetizers

- Mini blini with smoked butter and red corall
- Crystal bread with Iberian ham **LF**
- Lemon butter lobster roll
- Pani Puri filled with Greek yoghurt foam and curry **V GF**
- Creamy avocado dip with blue corn totopos **VG GF LF**

## Sweet

- Black chocolate namelaka with pistachio **V GF**

## Drinks

- Water & soft drinks
- Juices
- Red and white wine
- Cava
- Local and international beer

**67,60€ (20€/extra hour)**

*Price for 100 guest\**

*1,5 hour service - 3 waiters included*

*Material included for a stand-up service*

*Includes: Welcome snack + 1 cocktail + 3 drinks + 3 appetizers + 1 sweet/guest*

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# COCKTAIL B

## Welcome

- MWC cocktail
- Sweet & salty roasted corn
- Cruji Nipon **VG GF LF**

## Cold Appetizers

- Foie and figs chouquette
- Salmon cured in a nori seaweed and beetroot-vodka **GF**
- Creamy potato salad with smoked piparra peppers **VG GF**
- Crystal bread with iberian ham **LF**
- Smoked eel with saffron and trout caviar
- Edamame hummus with kale chips **VG GF LF**
- Lemon butter lobster roll

## Sweet

- Mini lemon pie **V**
- Mini chocolate textures **V**

## Drinks

- Water & soft drinks
- Juices
- Red and white wine
- Cava
- Local and international beer

**81,40€ (20€/extra hour)**

*Price for 100 guest\**

*1,5 hour service - 3 waiters included*

*Material included for a stand-up service*

*Includes: Snacks + 1 welcome cocktail + 3 drinks  
+ 5 appetizers + 1 sweet/guest*

*\*For less guests consult prices. VAT not included*



# COCKTAIL C

## Welcome

- Signature cocktail
- Parmesan and dry tomato biscuits
- Engraved custom snack

## Cold Appetizers

- Smoked eel with saffron and trout caviar
- Edamame hummus with kale chips
- Mini Savory eclair with sour cream and trout caviar
- Crunchy satay chicken with cucumber ajad
- Crystal bread with Iberian ham
- Cashew parfait and mandarin skin
- Ceviche with sweet potato and leche de tigre air

## Hot tapas\*

- Mini vegan burger with cranberry chilli sauce
- Our Pulled pork brioche
- Chicken curry mini pita with fresh crunchy boondi

## Sweet

- Black chocolate namelaka with pistachio
- Mini vanilla tartlet with red fruit

## Drinks

- Mineral water – Still & sparkling
- Soft Drinks
- Juices
- Red and white wine
- Cava
- Local and international beer

**92,30€ (20€/extra hour)**

*Price for 100 guest\**

*1,5 hour service - 4 waiters included*

*Material included for a stand-up service*

*Includes: Snacks + welcome cocktail + 3 drinks + 5 appetizers + 2 hot tapas + 1 sweet/guest*

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# COCKTAIL D

## Welcome

- Signature cocktail
- Sweet and salty roasted corn **VG GF LF**
- Engraved custom snack **VG GF LF**

## Cold Appetizers

- Premium anchovy on toast with tomato compote **LF**
- Beet hummus with rainbow crudités **VG GF LF**
- Mini blini with smoked butter and red coral **V**
- Crunchy satay chicken with cucumber ajad
- Crystal bread with Iberian ham **LF**
- Spheric olive with AOVE edible soil **VG GF LF**
- Foie and figs chouquette
- Ceviche with sweet potato and leche de tigre air **GF LF**

## Hot Appetizers\*

- Mini Angus cheese burger
- Our chilli vegan brioche **VG LF**
- Mini lamb souvlaki with trazitiki and fresh gremolata **GF**
- Prawn black dumpling **LF**

## Sweet

- Mini lemon pie **V**
- Printed macarons **V GF**
- Mini ice cream pops **V GF**

## Drinks

- Mineral water – Still & sparkling
- Soft Drinks
- Juices
- Red and white wine
- Cava
- Local and international beer

**106,80€ (20€/extra hour)**

*Price for 100 guest\**

*1,5 hour service - 4 waiters included*

*Material included for a stand-up service*

*Includes: Snacks + welcome cocktail + 3 drinks + 6 appetizers + 3 hot tapas + 2 sweet/guest*

*\*For less guests consult prices. VAT not included. \*Required Connection*

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# TECHNOLOGIC COCKTAIL

## Welcome

- Engraved custom snack
- Nitro dragon breath
- Signature cocktail

## Appetizers

- Sponge cake with sour cream and tout caviar
- Salmon cured in a nori seaweed and beetroot-vodka
- Mini blini with smoked butter and red corall
- Ceviche with sweet potato and leche de tigre air **GF LF**
- Foie bombon with mango jelly
- Spheric olive with AOVE edible soil VG GF LF
- Crystal bread with iberian ham **LF**

## Hot Brioche\*

- Our chilli vegan brioche **VG LF**

## Sweet

- Nitro Stamp Show - mango and yoghurt
- Printed custom macarons

## Drinks

- Water & soft drinks
- Juices
- Red and white wine
- Local and international beer



**95,20€ (20€/extra hour)**

Minimum service: 100 guest\*

1,5 hour service - 3 waiters included

Material included for a stand-up service

Includes: Welcome cocktail/guest + welcome nitro show + 3 drinks  
+ snack + 5 appetizers + 1 hot brioche + Nitro show + 1 sweet/guest

*\*For less guests consult prices. VAT not included. \*Required Connection*

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# SUMMARY



Event name	Duration	Guest Included	Drinks included per guest	Gastronomy Included per guest	Price/pax
Open Bar	<i>All day Service (From 8:00 to 19:00h)</i>	<i>75 pax</i>	<i>4 drinks</i>	-	<b>35,95 €</b>
Reception	<i>1,5 h service</i>	<i>100 pax</i>	<i>3 drinks + 1 cocktail</i>	<i>Snacks</i>	<b>45,80 €</b>
Morning Cocktail A	<i>1,5 h service</i>	<i>100 pax</i>	<i>2 drinks</i>	<i>2 pastries + 2 breadrolls + fruit</i>	<b>45,60 €</b>
Morning Cocktail B	<i>1,5 h service</i>	<i>100 pax</i>	<i>2 drinks</i>	<i>3 pastries + 3 breadrolls + fruit &amp; yogurt</i>	<b>53,90 €</b>
Brunch Cocktail	<i>1,5 h service</i>	<i>100 pax</i>	<i>2 drinks</i>	<i>3 pastries + 3 sandwiches &amp; toasts + 1 healthy</i>	<b>57,20 €</b>
Aperitive Break	<i>1,5 h service</i>	<i>100 pax</i>	<i>3 drinks</i>	<i>2 snacks + 1 ration of charcuterie + 2 appetizers</i>	<b>66,30 €</b>
Cocktail A	<i>1,5 h service</i>	<i>100 pax</i>	<i>3 drinks + 1 cocktail</i>	<i>Welcome snacks + 3 appetizers + 1 sweet</i>	<b>67,60 €</b>
Cocktail B	<i>1,5 h service</i>	<i>100 pax</i>	<i>3 drinks + 1 cocktail</i>	<i>Welcome snacks + 5 appetizers + 1 sweet</i>	<b>81,40 €</b>
Cocktail C	<i>1,5 h service</i>	<i>100 pax</i>	<i>3 drinks + 1 cocktail</i>	<i>Snacks + 5 appetizers + 2 hot tapas + 1 sweet</i>	<b>92,30 €</b>
Cocktail D	<i>1,5 h service</i>	<i>100 pax</i>	<i>3 drinks + 1 cocktail</i>	<i>Snacks + 6 appetizers + 3 hot tapas + 2 sweet</i>	<b>106,80 €</b>
Technologic Cocktail	<i>1,5 h service</i>	<i>100 pax</i>	<i>3 drinks + 1 cocktail</i>	<i>Welcome nitro show + snack + 5 appetizers + 1 hot brioche + Nitro show + 1 sweet</i>	<b>95,20 €</b>

**Requirements for the event:** Office or space available 2 hours before





## before the event

Our goal is to select sustainable vendors who prioritize **eco-friendly packaging**, renewable energy, and green business practices

We aim to reduce environmental impact by buying local, **seasonal ingredients** which supports local farmers and reduces greenhouse gas emissions.

Our team designs each venue with a focus on **food waste reduction strategies**, the use of eco-friendly materials, and other operational actions to minimize our footprint

## On-Site

We avoid single-use plastics by using reusable or compostable options, and choose **100% biodegradable** serveware when disposables are necessary

We use plants and flowers instead of synthetic and plastic decorations to be more sustainable and **improve air quality and ambiance at events.**

We encourage proper recycling by labeling bins and providing guidelines to the team, and we believe that being **environmentally conscious can be enjoyable!**

## post Show

We strive to **minimize food waste** and make a positive impact on our community. Any leftover is donated to local charitable organizations or food banks

We keep a precise track of our disposable inventory post events to **avoid excessive storage and unnecessary purchases**

We promote the training and education of our staff on **sustainable practices** and incentivize them to contribute innovative ideas and solutions towards sustainability.

We practice feedback meetings in order to spot and reconsider any possible **opportunity** to improve sustainable actions in future events