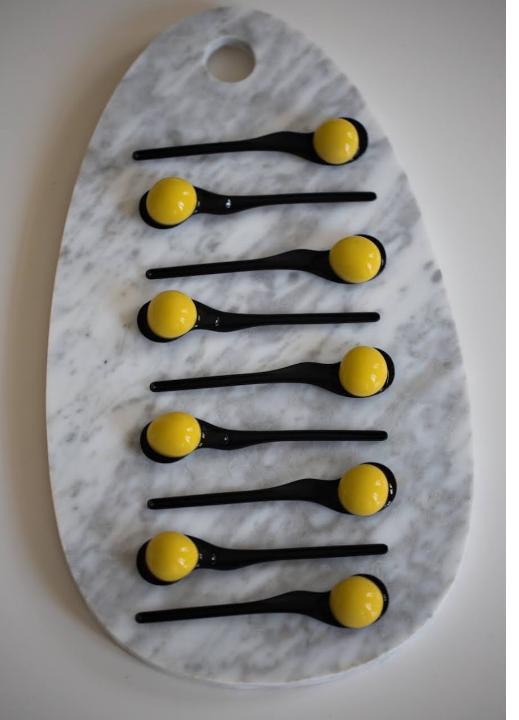


[FOOD & MAMBO]

---- 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.

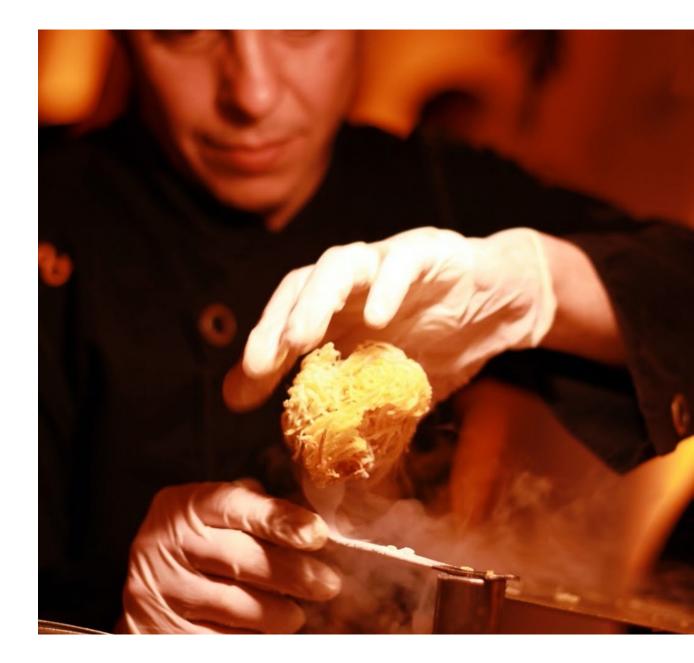
Food & Mambo cooks to communicate. We design our experiences to power up the message of our clients, with every mouthful, you can taste the passion and creativity that goes into every plate. Catering at our company is not about delivering nutrients to a group of people, but to deliver event food design,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

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

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



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 traztiki and fresh gremolata ${\scriptstyle {\rm CF}}$
- Prawn black dumpling LF

Sweet

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

Drinks

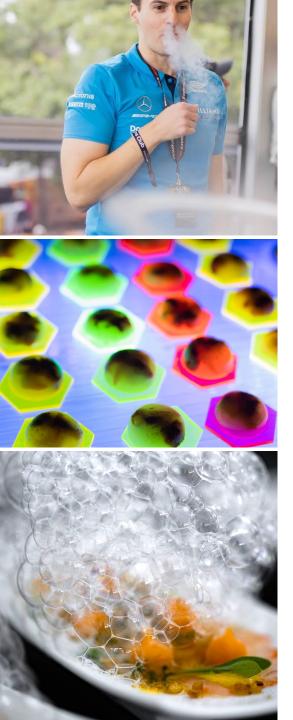
- Mineral water Still & sparkling
- Soft Drinks
- Juices
- Red and white wine
- Cava
- Local and international beer

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





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





SUMMARY



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

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 operational actions to minimize our foodprint

Ön-Site

p●st Sh`ew

We strive to **minimize food waste** and make a positive

events to avoid excessive storage and unnecessary purchases

sustainable practices and incentivize them to contribute

and reconsider any posible **opportunity**

