

86d VELÁZQUEZ



cocktails
2025/26

**vino
español**

T&S



vino español

T&S

1

Seasoned Gordal olives

Fuet, Iberian ham, and Idiazabal cheese board

Potato omelet

Foie gras canapé with fig chutney

Tuna pie

Water, soft drinks, beer, Rueda white wine,
Rioja or Ribera red wine

2

Iberian ham, salchichón sausage, and chorizo
sausage board

Cheese board (Manchego, Parmesan, and
Idiazabal)

Russian salad tartlet with prawns

Cantabrian anchovy toast with tomato

Iberian ham croquettes

Water, soft drinks, beer, Rueda white wine,
Rioja or Ribera red wine

3

Gildas

Iberian ham and pork loin board

D.O. cheese board

Potato omelet

Iberian ham croquettes

Salmon tartar blinis

Water, soft drinks, beer, Rueda white wine,
Rioja or Ribera red wine

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1

Cold or hot cream soup (depending on the season)

Pork loin, Iberian ham, and Manchego cheese board

Olive oil cake with potato omelet

Caprese skewer

Pita bread with roasted pepper and walnut hummus

Russian salad tartlet with prawns

Smoked salmon blini with sour cream, and dill

Vegetable quiche

Chicken curry casserole with apple

Chocolate truffles

Water, soft drinks, beer, Rueda white wine, Rioja or Ribera red wine

2

Cold or hot cream soup (depending on the season)

Iberian ham and Idiazabal cheese board

Pita bread with roasted pepper and walnut hummus

Guacamole and pico de gallo taco

Cantabrian anchovy toast with tomato

Fuet and tomato tartar spoon

Assorted croquettes

Teriyaki salmon skewers

Chicken popcorn with honey mustard sauce

Chocolate truffles

Lemon sponge cake

Water, soft drinks, beer, Rueda white wine, Rioja or Ribera red wine

3

Cold or hot cream soup (depending on the season)

Iberian pork loin and Iberian ham board

D.O. cheese board

Pita bread with roasted pepper and walnut hummus

Prawn cocktail with mango and avocado

Bacon, portobello mushroom, and cherry tomato skewers

Assorted croquettes

Mini vegetable rolls

Frankfurt brioche with mustard mayonnaise and crispy onion

Chocolate truffles

Assorted piononos

Water, soft drinks, beer, Rueda white wine, Rioja or Ribera red wine

cocktails

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4

Cold or hot cream (depending on the season)

Gildas

Fuet, Iberian ham, and Idiazabal cheese board

Russian salad tartlet with prawns

Salami, mozzarella, and cherry tomato skewer

Foie gras canapé with fig chutney

Villaroy chicken breast

Assorted croquettes

Vegetable gyozas

Oxtail and cheddar cheese tramezzino

Mini beef burger on brioche bun with cheddar cheese

Tocinillo de cielo

Apple and walnut cake

Water, soft drinks, beer, Rueda white wine, Rioja or Ribera red wine

5

Cold or hot cream (depending on the season)

Gildas

Pork loin and Iberian ham board

D.O. cheese board

Pita bread with roasted pepper hummus and walnuts

Caprese skewer

Assorted croquettes

Prawns in brick pastry with sweet chili sauce

Villaroy chicken breasts

Mini pad thai skewers

Cocktail meatballs

Mini hamburger with barbecue mayonnaise sauce and cheddar

Tocinillo de cielo

Apple and walnut cake

Water, soft drinks, beer, Rueda white wine, Rioja or Ribera red wine

6

Cold or hot cream (depending on the season)

Gildas

Pork loin and Iberian ham board

D.O. cheese board

Foie gras canapé with fig chutney

Prawn cocktail with mango and avocado

Pepper and anchovy cream tartlet

Vegetable gyozas

Galician-style octopus skewer

Pad Thai skewer

Assorted croquettes

Boletus truffle risotto

Chicken popcorn with honey mustard sauce

Mini burger with barbecue sauce and cheddar cheese

Chocolate truffles

Lemon sponge cake

Water, soft drinks, beer, Rueda white wine, Rioja or Ribera red wine

general conditions

- Reservations must be made at least 48 hours in advance.
- The number of guests must be finalized 48 hours in advance of the event date, and this number will be the minimum amount billed. If the number of attendees exceeds the estimated number, the total number of attendees will be charged. The additional price for each extra attendee will be adjusted according to the established rate.
- If the first payment is made and the event is canceled more than 72 hours prior to the service, 50% of the amount paid will be refunded. If the event is canceled less than 48 hours prior to the service, the amount paid will not be refunded.
- The cocktail reception lasts 90 minutes and the vino español lasts 60 minutes.
- For 30 people or more, waiter service is included. For fewer than 30 people, waiter service is not included.
- Waiter service from 8:00 a.m. to 6:00 p.m. is €75, and after 6:00 p.m. it is €100 (per waiter for the requested service). If the service is extended, €25 per waiter per extra hour will be charged.
- In OFFICES and on the TERRACE, the set-up service from 8:00 a.m. to 6:00 p.m. for less than 30 people, if no waiter service is included, is €50; after 6:00 p.m., it is €75.
- The minimum number of people required to order a cocktail or Spanish wine is 12.
- Refills of drinks and/or food will incur an additional cost in accordance with the established rate.
- Any changes requested by the customer that affect the planning of the event (changes to the schedule, location, and/or assignment of tasks to workers) must be notified at least 12 hours in advance of the event. Approval of changes will be subject to the availability and capacity of the material and human resources necessary for their implementation and will incur a surcharge of €5 per person.
- The company guarantees that all food served complies with food safety standards.
- At the customer's request, leftover food may be requested to take away.
- The company guarantees the availability of the drinks offered in the cocktail/vino español chosen by the customer for the number of people for whom it has been requested, ensuring their supply from the beginning to the end of the event. At the end of the event, all drinks will be removed.
- If the customer requests a non-alcoholic cocktail, the price will remain unchanged from the price established for the original version with alcohol.
- The company reserves the right to dispose of any food that has been requested to take away and is not collected on the day of the event during service hours.
- The company is not responsible for the quality of the food once it has been delivered to the customer.
- The customer assumes all legal responsibility for any health problems arising from the consumption of leftover food and beverages.
- We adapt our gastronomy offering to meet the diverse dietary needs of our clients.
- Once the client has made the menu selection, the company assumes no responsibility for any damages or harm resulting from the choice made.
- Prices do not include 10% taxes.

Contact: **eventos@toppings.es**



Thank you