



ALABARDERO
CATERING

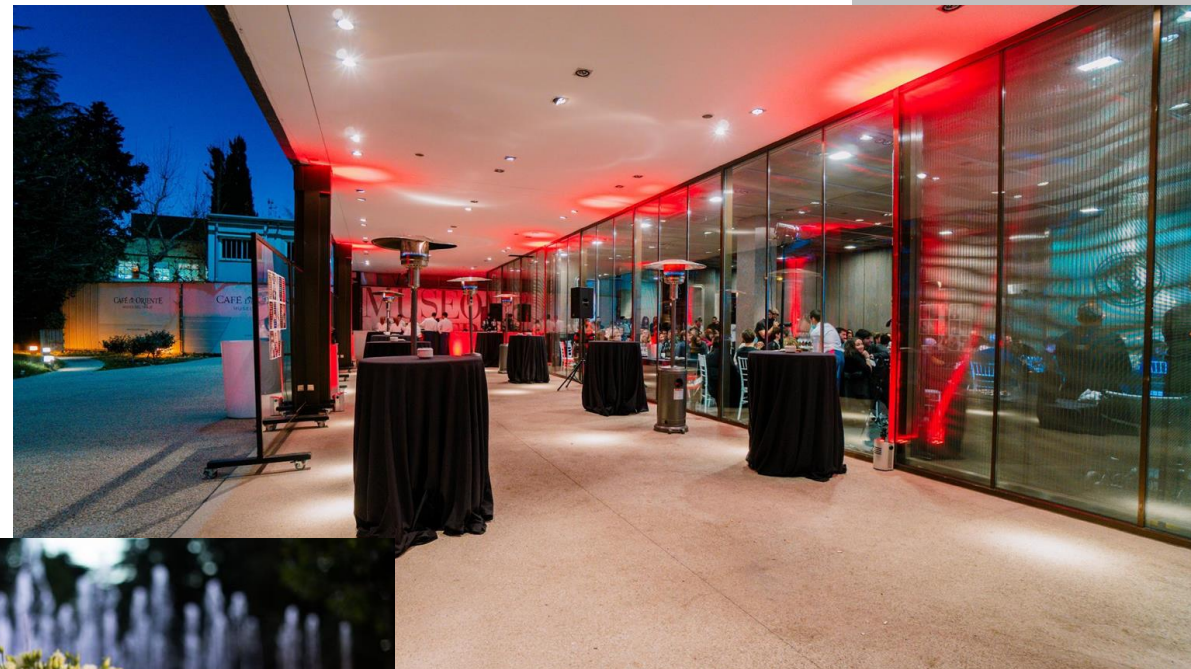
SPECIAL
PARTIES MENUS
MUSEO DEL TRAJE

EL ESPACIO

The **MUSEO DEL TRAJE** is a modern building, endorsed with a national architecture award and whose magnificent glazed rooms, overlook a lush garden with fountains and terraces, which allow you to meet nature in its purest state and breathe health and peace in the Moncloa district of the Madrid capital. This makes it one of the most attractive places for all kinds of events, presentations and shootings.

Grupo Lezama, National Gastronomy Award 2013, complements this environment with a gastronomic offer and service of the highest level.

In the costume museum, we are waiting for you to make your event an absolute success.



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COFFEE BREAK

COFFEE BREAK 1

- Assortment sweet mini pastries
- Mini Sandwich of Jamón Iberico and fresh tomato
- Greek Yogurt with granola
- Coffees, teas, water and juices

Price: **10,00 € + 10% VAT / pp**

COFFEE BREAK 2

- Assortment of sweets and savory mini pastries
- Toasted scrambled egg brioche
- Seasonal fruit brochette
- Truffled bologna piccolo with semi-dried tomato and burrata
- Roll de pan polar, smoked salmon, cheese cream and nuts
- Coffees, teas, water and juices

Price: **13,50 € + 10% VAT / pp**

COFFEE BREAK 3

- Assortment of sweets mini pastries
- Greek yogurt with granola and fruits mermelades
- Brownie with raspberries
- Avocado “patacón” and poached egg
- Overnight oats / cocoa with strawberries
- Mini sándwich of jamón ibérico and chilled tomato soup “salmorejo”
- Tramezzini sandwich of roasted chicken and curry with honey
- Brioch of smoked salmon and “pintxo donostiarra”
- Coffees, teas, water and juices

Price: **19,50 € + 10% VAT / pp**

The duration is 45 minutes approx.

Sala Jardín and Terrace Room Supplement 3%

Minimum contract of 50 pax. For smaller groups, consult supplement for logistics, structure and service

In case of not being accompanied by a seated menu or cocktail, consult supplement

COFFEE BREAK

COMPLETE YOUR COFFEE

They are complements. Do not replace (Unit Price)*

— Pop dots	0,65€
— Mini donuts	0,95€
— Actimel	1,05€
— Mini palmeritas with toppings	1,45€
— Assortment of mini sandwiches (3 varieties)	3,05€
— Fresh Orange juice	4,60€
— Sándwich of jamón ibérico (gluten free)	1,80€
— Croissant (gluten free)	1,45€
— Muffins	1,20€
— Organic vegetable milks	1,30€
— Smoothies	1,45€

EXTRA COFFEE BREAK OPTIONS

Professional coffee machine rental

- 100 capsules
- Disposable cups
- Sugar/saccharin stirrers

Price: **250,00 € + 10% TAX**

Coffee Break (permanente)

(*Supplement added to the chosen Coffee Break option)

- No waiter service
- Replenishment every hour, drinks only

Price: **6,00 € + 10% TAX / pp**

Waiter service by permanent Coffee Break

Price: **35,00 € + 10% VAT / pp / h**

*10% VAT NOT INCLUDED

SPANISH CLASSIC

SPANISH CLASSIC 1

- Tubers with tzatziki (Greek yogurt sauce)
- Assortment of premium pickles
- Assortment of Iberian pork meats with their artesan breads
- Manchego cheese

Beverages

- White wine: Etcetera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **25,00 € + 10% VAT / pp**

Note : Duration 1 hour. For a minimum of 100 people. If it is less, consult prices
Sala Jardín and Terrace Room Supplement 3%

SPANISH CLASSIC 2

- Tubers with tzatziki (Greek yogurt sauce)
- Assortment of olives stuffed...
- Jamón ibérico with grissini
- Assortment of Spanish cheeses
- Mussel in habanero pepper salad
- Anchovy from Santoña with Afuega'l pitu cheese and roasted peach
- Burratina brochette, tomato and pistachio pesto

Beverages

- White wine: Etcetera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **30,00 € + 10% VAT / pp**

FINGER FOOD

FINGER FOOD HEALTHY 1

- Chips de kale con tajine
- Crispy tubers with beet humus
- Caprese brochette with pistachio pesto
- Truffled mortadella, cured Mahón cheese and peaks
- Smoked salmon, cream cheese and Pecans
- Mini Burger (vegan), canons and tzatziki
- “Patacón”, avocado and poached egg
- Beverages Healthy (smoothies, kombucha, Flavored waters)

Price: **31,00 € + 10% VAT / pp**

FINGER FOOD HEALTHY 2

- Turkey bastonets with payoyo cheese sauce
- Melon brochette with Iberian ham and mint
- Vietnamese roll stuffed with pickled red cabbage
- Vegetable “samosas” with sautéed bean dip
- Coca of seasoned bicolor peppers and pine nuts
- Assortment of smoked fish
- Gildas “home made” with tofu
- Beverages Healthy (smoothies, kombucha, Flavored waters)

Price: **33,00 € + 10% VAT / pp**

Note : Duration 1 hour. For a minimum of 100 people. If it is less, consult prices.
Sala Jardin and Terraces -Supplement 3%

COCKTAIL MENUS

COCKTAIL 1

- Truffled mortadella and slices of parmesan cheese
 - Niguiiri with octopus and Gochugang mayonnaise
 - Pumpkin shot with orange and ginger
 - Marinated in Sake salmon tar-tar with avocado mayonnaise
 - Sandwich of pastrami, coleslaw y Arzúa Ulloa cheese
 - Light fried hake in panko, ali-oli, curry and coconut
 - Vegan bao of heura and mushrooms, sweet potato and Chinese spring onion
 - Crispy guinea fowl wing with strawberry hoisin sauce
 - Hot dog “nuremberg”, pickle sauce and fried onion
- Sweets from our “Obrador”

Beverages

- White wine Etcetera (D.O Rueda)
- Red wine Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **47,50 € + 10% VAT / pp**

Note : Duration 75 minutes.

Note: Sala Jardín and Terraces - Supplement 3%

CÓCTEL 2

- Assortment of cooked Iberian pork meats and Spanish cheeses
 - Marinated in rum with honey salmond, black garlic and Idiazabal
 - Poppy navette, roast beef, Caesar vinaigrette and canons
 - Chilled tomato soup “salmorejo” shot
 - Jamón Ibérico and boletus mushrooms croquettes
 - Chicken Teriyaki Style with Sesame “Garrapiñado”
 - Lemon fish tar-tar macerated in miso, tamarind and fried yucca
 - Chinese cabbage gyoza and tofu, ponzu sauce
 - Scallop “au gratin” with kimuchi mayonnaise and citrus roe
 - “Pulled pork” Burger with goat cheese and fried onion
- Sweets from our “Obrador”

Beverages

- White wine Etcetera (D.O Rueda)
- Red wine Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **50,00 € + 10% VAT / pp**

Note : Duration 90 minutes.

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COCKTAIL MENUS

COCKTAIL 3

- Assortment of cured iberian pork meats and Spanish cheeses
- Anchovy from Santoña, Afuega'l pitu cheese and roasted peach
- Marinated tofu stuffed with rice, chicken, shiitake and cucumber
- Truffled pear vichyssoise shot
- Parsnip and gorgonzola croquettes
- Spanish omelet Alabardero style
- Cured White tuna tartar, pickles and cured yolk
- Bao of chicken with mole, pickled red onion and court
- Crispy octopus balls, espellete mayonnaise and dried tuna flakes
- Mini burger of "black angus", pineapple topping and cheddar cheese
- Sweets from our "Obrador"

Beverages

- White wine: Etcetera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **59,60 € + 10% VAT / pp**

Note : Cocktail 3 and 4 have a duration of 90 minutes
Note: Sala Jardín and Terraces - Supplement 3%

COCKTAIL 4

- Assortment of cured iberian pork meats and Spanish cheeses
- Shot of strawberry "gazpacho" from Aranjuez
- Salad 3 cottage melons herring and mint
- Foie, pears in wine and pistachios garrafiados
- Sea bass ceviche, habanero and peach in syrup
- Assortment of croquettes (cod/sheep's milk/orange and pig/apple)
- Vegetable Samosa with yogurt and curry sauce
- Little scallops with kimuchi mayonnaise and citrus roe
- Crispy guinea fowl wing with strawberry hoisin sauce
- "pulled pork" bao, black garlic, pickled beetroot and cilantro
- Brochette of beef chop macerated in miso, cherries and port sauce
- Sweets from our "Obrador"

Beverages

- White wine Etcetera (D.O Rueda)
- Red wine Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **63,50 € + 10% VAT / pp**

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COCKTAIL MENUS

LIST COLD “pinchos”

– Mininavette of roastbeef, Caesar sauce and canons	4,50€	– Foie gras with pears in wine	3,50€
– Jamón Ibérico with grissini	4,50€	– Salmon tar-tar in sake and avocado mayonnaise	3,00€
– Assortment of Cured Iberian pork meats	4,00 €	– White tuna tar-tar, pickles and cured yolk	3,00 €
– Assortment of Spanish cheeses	4,00 €	– Marinated salmon with honey rum, poppy, cream of Idiazábal and black garlic	3,00 €
– Assortment of Cured iberian pork meats and cheese	4,00 €	– “Mini macarrón” of fried egg with Jamón Ibérico	3,00 €
– Truffled pear vichyssoise shot	2,00 €	– Anchovy from Santoña, Afuega'l pitu cheese and roasted peach	3,50 €
– Truffled mortadella, semi-dried tomato and burrata in brioche	2,00 €	– Lemon fish tartare, mirin, tamarind and fried yucca	3,50 €
– “Causa limeña” with tuna and pickled onion	2,50 €	– Pumpkin cream shot with ginger	2,00 €
– Free-range chicken innarizushi, cucumber, shitake and Japanese mayonnaise	2,50 €	– Chilled tomato soup “Salmorejo” shot	2,00 €
– Seasonal vegetable tabule with goat cheese	2,50 €	– Seasonal fruits brochette	1,90 €
– Brochette of three melons, bresaola and cottage	3,00 €	– Yogurt with jellies and granola	2,40 €
– Octopus, cucumber, quinoa and wakame salad	3,00 €		

*10% VAT NOT INCLUDED

COCKTAIL MENUS

LIST HOT “pinchos”

– Crumpled potatoes with mojo picón	2,00€
– Txistorra “sausage” from Arbizu with txakoli wine sauce	2,00€
– Vegetable gyozas with satay sauce	2,00€
– Assortment of Homemade croquettes	2,00€
– Vegetable samosas with tzaziki sauce	2,50€
– Baked guinea fowl wing with spicy sauce	2,50€
– Curry beef “samosa”	2,50€
– Mini cochinita pibil waffles	2,50€
– Brioche hot dog “nuremberg”, pickle sauce and fried onion	3,50€
– Braised Iberian pork “taco” and payoyo cheese sauce	2,50€
– Chicken bao “al mole” with pickled onion and court	2,50€
– Scallop “au gratin” with kimchi mayonnaise and citrus roe	3,30€
– Tradicional Spanish Omelet Alabardero Style	3,10€

– Duck breast “tacos” macerated in Japanese BBQ and hoisin sauce	3,00€
– Cured beef strip loin “tacos” and PX sherry wine sauce	3,00€
– Vegan burger, canons and vegan gochujang	3,00€
– Chicken with Teriyaki sauce and garrapiñado sesame brochette	2,80€
– Octopus ball with paprika mayonnaise and dehydrated tuna shavings	3,50€
– Mini burger with red onion, cheddar cheese and pineapple topping	3,50€

***10% VAT NOT INCLUDED**

THEMATIC BUFFETS

JAMÓN ETIQUETA NEGRA 100% BELLOTA + MASTER CUTTER

850€ + 10% VAT

ASSORTMENT OF SPANISH CHEESES, BREADS AND JELLIES BUFFET

18,00 € + 10% VAT /pp

SPECIAL SALAD BUFFET

3 options to choose between:

Burrata, cherries and tomato jam / Salad of 3 melons, cottage and bresaola

Octopus, cucumber and sea lettuce / Vegetable tabbouleh

15,00 € + 10% VAT /pp

PAELLAS BUFFET

2 options to choose from:

Fish & Shell fish "A Banda" / Ink Squid "Negro" / Vegetables and Mushrooms / Ox Tail.

15,00 € + 10% VAT / pp

HOT AND COLD SEASONAL CREAMS BUFFET

4 options to choose between:

Cold: Tomato raf and strawberries / Vichyssoise / White Peanut/ Chilled tomato soup "Salmorejo"

Hot: Leeks, with pear and truffle / Seafood and Shellfish / Pumpkin and vanilla

15,00 € + 10% VAT/ pp

SEASONAL STEW BUFFET

3 options to choose between:

Tuna & potato "Marmitako" / White beans with prawns / Leeks and Cod / Galician beef ragout

16,00 € + 10% VAT / pp

COD TASTING BUFFET

Pilpil, ajo arriero, vizcaína

20,00 € + 10% VAT / pp

JAPANESE STREET FOOD BUFFET "IZAKAYA"

Takoyaki / Gyozas / Ramen miso / Tsukune of chicken / Kabocha Korokke

18,00 € + 10% VAT / pp

Note: Sala Jardín and Terraces - Supplement 3%

THEMATIC BUFFETS

BARBECUE BUFFET

Matured beef loin, sausages with green pepper sauce, chimichurri, mustard and berries

17,00 € + 10% VAT / pp

PERUVIAN BUFFET

Causa limeña, ají of hen White fish ceviche and anticuchos

15,00 € + 10% VAT / pp

MEXICAN TACO BUFFET

With "totopos" chips with their sauces
Cochinita pibil, Chicken "mole poblano" Style, huitlacoche with portobello mushrooms. Chicken tinga

19,00 € + 10% VAT / pp

ARTISAN DESSERT BUFFET

Selection of our best desserts

15,00 € + 10% VAT / pp

Note: Sala Jardín and Terraces - Supplement 3%

WELCOME COCKTAILS

WELCOME COCKTAIL 1

Beverages

- White wine Etcetera (D.O Rueda)
- Red wine Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **9,50€** + 10% VAT **1 hour**
Price: **7,00€** + 10% VAT **½ hour**

WELCOME COCKTAIL 2

- Tubers with sesame dressing
- Fuets candies "Llaminets" with peaks
- Assortment of pickles and olives
- Mix of dry fruits

Beverages

- White wine Etcetera (D.O Rueda)
- Red wine Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **14,00€** + 10% VAT **1 hour**
Price: **9,00€** + 10% VAT **½ hour**

WELCOME COCKTAIL 3

- Shot (hot or cold) seasonal
- Assortment of cured Iberian pork meats
- Spanish omelette with ali-oli from Las Pedroñeras
- Marinated salmon with honey rum, poppy, Idiazabal cream and black garlic
- Mushroom ragout with wild asparagus and Iberian jowls

Beverages

- White wine Etcetera (D.O Rueda)
- Red wine Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Price: **19,00€** + 10% IVA **1 hour**
Price: **12,00€** + 10% IVA **½ hour**

*These cocktails must be accompanied by a seated menu or cocktail.

Note: Sala Jardín and Terraces - Supplement 3%

WORK MENUS

WORK MENU (Make your custom menu)

* To choose a starter, main and dessert equal for all diners

Starters (to choose)

- Chinese chard cream, free-range chicken steamed ravioli, Chinese chives and garrapiñados cashews
- Smoked salmon, spinach, creamy burrata and roasted tomatoes salad
- Caramelized pepper “coca”, homemade bonito belly and pickled eggplant
- Pumpkin and mango cream, crispy heura and pomegranate (vegan option)

Main Course (to choose)

- Cod with truffled cauliflower emulsion, black spaghetti with agliolio
- Iberian pork meat, sweet potato jam, spring onion and green soy
- Veal cheek with smoked parmentier, glazed shallot and salicorn
- Huitlacoche tamale with cheese, pickled onion and toasted corn cream (vegan option)

Price: **46,00 € + 10% VAT / pp**

We elaborate completely personalized budgets.

Menu valid if accompanied by a work meeting

We adapt all our menus for allergy sufferers and vegetarians. We have Halal and Kosher certificates. You can only choose this menu in case it is for work.

Note: Sala Jardín and Terrace Room Supplement 5%.

Desserts (to choose)

- Dark chocolate soufflé with tangerine sorbet and braised kumquats
- Traditional cheesecake and red fruits
- White chocolate and yogurt soup with brownie and strawberries
- * Coffee and petit fours

Drinks (to choose)

- White wine Etcetera (D.O Rueda)
- Red wine Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

SEATED MENUS

MENU 1

Menu

- Seared vegetable timbale with goat cheese “au gratin”, honey and mustard vinaigrette, raisins and pecans
- Roasted sea bass with sweet peas, their sprouts and “tirabequeques”

Dessert

- Dark chocolate soufflé with kumquats and tangerine sorbet
- Coffee or tea and Petit fours

Beverages

- White wine Etcetera (D.O Rueda)
- Red wine Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: **60,00 € + 10% VAT / pp**

We elaborate completely personalized budgets.
We adapt all our menus for allergy sufferers and vegetarians. We have Halal and Kosher certificates.

Note: Sala Jardín and Terraces - Supplement 5%.

MENU 2

Menu

- Octopus Ceviche salad with Lima, gourmet lettuce, avocado, pickled onion and mango mayonnaise
- Roasted organic chicken stuffed with pistachios and foie, tricolor apple and cherry sauce

Dessert

- Apple Tatin with Cinnamon Ice Cream
- Coffee or tea and Petit fours

Bebidas

- White wine Etcetera (D.O Rueda)
- Red wine Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: **64,00 € + 10% VAT / pp**

SEATED MENUS

MENU 3

Menu

- Pea emulsion with burrata cheese, smoked seafood tar-tar and glasswort
- Iberian pork meat with scamorza cheese, potato “ratte” and red mojo

Dessert

- White chocolate soup, strawberry yogurt and brownie
- Coffee or tea, petit fours

Beverages

- White wine Etcetera (D.O Rueda)
- Red wine Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: **69,90 € + 10% VAT / pp**

MENU 4

Menu

- Pink tomato salad, pastrami, baby spinach and strawberry dressing macerated in vinegar
- Poached hake, vegetables ragout, tomato sauce and mango served with crispy ink and sprouts

Dessert

- Tiramisu in glass Alabardero Style
- Coffee or tea, petit fours

Beverages

- White wine Etcetera (D.O Rueda)
- Red wine Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: **74,50 € + 10% VAT / pp**

We elaborate completely personalized budgets.
We adapt all our menus for allergy sufferers and vegetarians. We have Halal and Kosher certificates.

Note: Garden and Terrace Room - Supplement 5%.

GALA MENUS

GALA MENU 1

Menu

- Roasted scallops “coca”, kimuchi sabayón “au gratin”, zucchini with citrus aroma and parmesan emulsion
- Grilled beef tenderloin, symphony of vegetables and mushrooms with Port sauce.

Dessert

- Tapioca beads in coconut milk and vean-tonka with mango coulis
- Coffee and tea
- Petit fours

Beverages

- White wine: Naia (D.O Rueda)
- Red wine: Obalo Cr (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral waters

Extras

- Supplement 1/2 fish and 1/2 meat - since 6,00 € + VAT
- Sorbet supplement (see options) since 2,50 € + VAT

Price: **84,50 € + 10% VAT / pp**

We elaborate completely personalized budgets.
We adapt all our menus for allergy sufferers and vegetarians. We have Halal and Kosher certificates.

Note: Sala Jardín and Terraces Supplement 5%.



GALA MENUS

GALA MENU 2

Menu

- Seafood bisquet, soy-ripened egg, soft shell crab in tempura and udon noodles.
- ½ Braised hake over squid stew, ink squid sauce and it fried legs.
- ½ Matured “picanha” tartaki, ají panca, foie gras and panela and pisco sauce.

Dessert

- Sweet tart with lemon cream, Italian meringue and lemon balm.
- Coffee and tea
- Petit fours

Beverages

- White wine: Naia (D.O Rueda)
- Red wine: Obalo Cr (D.O. Ca Rioja)
- Beers
- Sodas
- Mineral Waters

Extras

- Sorbet supplement (see options) since 2,50 € + VAT

Precio: **90,00 € + 10% IVA / pp**

We elaborate completely personalized budgets.
We adapt all our menus for allergy sufferers and vegetarians. We have Halal and Kosher certificates.

Note: Sala Jardín and Terraces Supplement 5%.



SEATED MENUS

Complete your menu

– Jamón ibérico de Guijuelo especial al corte	26,00 € / plate + 10% VAT
– Assortment of Spanish cheeses and their jellies	20,00 € / plate + 10% VAT
– Anchovy from Santoña "00" on spiced tomato compote	19,50 € / plate + 10% VAT
– Assortment of homemade croquettes Alabardero Style	14,50 € / plate + 10% VAT
– Vegetable gyozas with satay sauce	15,60 € / plate + 10% VAT
– Light fried Cod "pavías" with spicy mayonnaise	19,00 € / plate + 10% VAT



We elaborate completely personalized budgets.
We adapt all our menus for allergy sufferers and vegetarians. We have Halal and Kosher certificates.

Note: Sala Jardín and Terraces Supplement 5%.

DRINKS BUFFETS OPTIONS

COCKTAIL BAR

2 options to choose between: Mojitos / Daiquiris / Caipirinhas

9,50 € + 10% VAR (per person / hour)

BEER BAR

Corner with more success. Latest news in beers directly in large frozen cubes
Three brands included and three others to choose from the different options:
Cruzcampo Gran Reserva, El Águila 1900, El Águila sin filtrar,, Sol y Dos Equis

7,00 € + 10% VAT (per person / hour)

GIN TONIC PREMIUM BAR

Only available during the cocktail. Gins from the Chic bar.

13,00 € + 10% VAT (per person / hour)

CHAMPAGNE BAR

(If you want to accompany it with oysters, consult price)

We recommend 1 bottle for every 10 people

*Check price other champagne options

Moët & Chandon Brut Imperial	66,00 € + IVA
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Moët & Chandon Brut ROS	83,00 € + IVA
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Pol Cochet Blanc de Blancs Brut	59,00 € + IVA
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160,00 € + 10% VAT

OPEN BAR OPTIONS

SOFT

- White wine: (D.O Rueda)
- Red wine: (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

BASIC

- **Whisky:**
Ej.: Ballantine's, Dewar's, JB, Johnnie Walker Red Label, Jim Beam
- **Gin:**
Ej: : Beefeater, Bombay Dry, Tanqueray
- **Rhum:**
Ej:Barceló, Cacique, Brugal añejo
- **Vodka**
Ej: Absolut, Stolichnaya

CHIC

- **Whisky**
Ej: Johnnie Walker Black Label, Chivas 12, Jack Daniel's, Ballantine's Blue 12 YO
- **Gin**
Ej: Nordes, Mombasa Club, Bombay Sapphire, Seagram's, Puerto de Indias
- **Rhum**
Ej: Havana 7, Legendario, Brugal extra viejo, Matusalem 7 YO
- **Vodka**
Ej: Absolut Mandrin, Finlandia

*All spirits are served with its botanists

PREMIUM

- **Whisky**
Ej: Cardhu, Johnnie Walker Gold, Glenfiddich
- **Ginebra**
Ej: G'Vine, Martin Miller's, The London n°1, Gin Mare
- **Ron**
Ej: Zacapa 23, Cacique 500, Barceló Imperial
- **Vodka**
Ej: Belvedere, Ciroc

*All distillates are served with their botanicals

Price per person:
1 hour: **10,00 € + VAT**
2 hour: **14,00 € + VAT**
3 hour: **20,00 € + VAT**
Minimum 50 people

Price per person:
1 hour: **17,00 € + VAT**
2 hour: **28,00 € + VAT**
Every additional hour **11,00 € + VAT**
Minimum of 60 people

Price per person:
1 hour: **24,50 € + VAT**
2 hour: **31,00 € + VAT**
Every additional hour **12,50 € + VAT**
Minimum of 60 people

Price per person:
1 hour: **29,50 € + VAT**
2 hour: **37,50 € + VAT**
Every additional hour **16,50 € + VAT**
Minimum of 60 people

Only 2 brands of each drink are served
Hora máxima según espacio contratado. Full open bar time must be closed before full payment
Check price glass on table

MID-NIGHT MEAL OPTIONS – *for Open Bars*

BASIC

Includes assorted sandwiches and homemade mini pastries

3,00 €+ 10% VAT /pp

CANDY BAR

Chuches, nubes, gominolas, pastelitos de Belén, mini muffins, pop dots y palomitas

100,00 € Fixed price + 3,00 € +10% VAT /pp

BUFFET OF ASSORTMENT OF DONUTS

Clásicos, rellenos, pop dots y berlidots

100,00 € Fixed price + 4,50 € +10% VAT /pp

BUFFET OF HOT DOGS

Variety of German sausages (Bratwurst and Frankfurt)

Fried onion and pickles with ketchup and mustard

60,00 € Fixed price + 4,50 € +10% VAT /pp

SALTY TABLE

Frankfurt, mini sándwiches, omelette, assortment of mini quiche, assortment of salty meats

Mini Burgers pulled pork, mix crackers

100,00 € Fixed price + 5,50 € +10% VAT /pp

CHOCOLATE FOUNTAIN

Clouds, assorted fruit, wafers and candies

100,00 € Fixed price + 5,00 € +10% VAT /pp

HOMEMADE CHICKEN SOUP

2,50 € + 10% VAT /pp

POPCORN

(Attended by a waiter and with different seasonings)

180,00 €/ hora +10% VAT /pp

GERENAL INFORMATION

Gastronomy

Our chef is responsible for customizing each of our menus with the best ingredients, giving them a touch of Mediterranean avant-garde, but preserving the traditional flavors with the highest quality.



We are certified
Halal and Kosher

Sustainability

Alabardero Catering, of the Lezama Group, has been a sustainable company since 1974. He began his professional career, basing the principles and foundations of the company on a sustainable and socially responsible philosophy. It was created as a social initiative by the hand of a priest, D. Luis Lezama, whose motto is "Not to give fish but to teach to fish".

Exclusivity supplements and space schedules

Please consult with the Commercial Department for more information.

Decoration assembly

Please consult with the Commercial Department for more information.

Our menus include

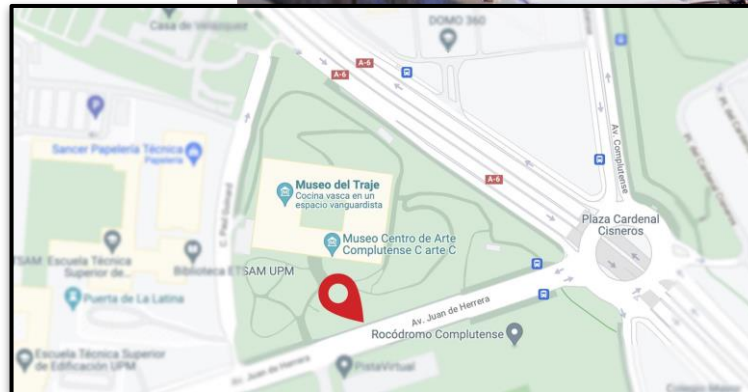
- Assembly of furniture necessary for the contracted event.
 - Household and table linen.
 - Service personnel.
 - Free menu trials for events over 100 pax.
 - Standard centerpiece.
- (Check options and prices if you want to customize it)
- Our allergen table is at your disposal.

General conditions

- For the firm reservation a deposit must be made depending on the attendees.
- Possible supplement for travel not included, to be assessed at the time of knowing the exact location of the service.
- Indicative prices, subject to change at the time the proposal is finalized.
- Last payment: 48 hours before the event.
- Minimum contracting: a cocktail menu or a seated menu for each diner.
- VAT for all prices: 10%.
- Images that are merely representative.

LOCALIZATION

MUSEO DEL TRAJE is located on Avenida Juan de Herrera, 2.



Av. Juan de Herrera, 2, 28040
Madrid



ALABARDERO
CATERING



Our team of professionals
is at your disposal to adjust all the necessary details
and ensure that the event
It turns out just as you have imagined it.

CORPORATE DEPARTMENT TEAM

María Navasquillo
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eventosmadrid@alabardercatering.es