

SH VALENCIA PALACE

URBAN + SPA
Valencia

Cocktails



Cocktails

1. Drinks reception

Beer, SH wine selection, mineral water and soft drinks

Price per person: **7**

Service time: 30 minutes

2. Spanish Wine

Potato chips with their traditional sauce

Dressed olives

Fried almonds

Puff pastry sticks with Parmesan cheese

Beer, SH wine selection, mineral water and soft drinks

Price per person: **13**

Service time: 45 minutes

3. Mini Cocktails

Select 6 items from the list of canapés

Beer, SH wine selection, mineral water and soft drinks

Price per person: **26**

Service time: 45 minutes

4. Ideal Cocktails

Select 8 items from the list of canapés

Beer, SH wine selection, mineral water and soft drinks

Price per person: **32**

Service time: 1 hour

5. Palace Cocktails

Select 8 items from the list of canapés

Complete your cocktail party with one of the following options
choose one option for the whole group):

Selection of rices

Assorted mini sandwiches

Assorted mini burgers

Seasonal fruit brochettes or mini cakes and pastries

Beer, SH wine selection, mineral water and soft drinks

Price per person: **41**

Service time: 1 hour

Canapés

Cold

Tuna blini with strawberries and sesame dressing
Marinated salmon blini with dill sauce
Marinated octopus with Vera ground red pepper and "pico de gallo" salsa
Iberian ham and grissinis bread sticks
Steak tartare with glass bread and traditional mustard
Gilthead bream ceviche with "tiger's milk" sauce
Puff pastry with marinated sardine and "escalibada" (smoky grilled vegetables)
"Ras el hanout" cornet with seafood and mayonnaise salad
Speculoos cornet with foie and violet flowers
Parmesan biscuit with smoked sardine and fresh cheese
Mini burger and foie and apple compote
Vitello tonnato on a spoon
Spinach pasty with Jijona turrón
Goats cheese and walnut truffle
Brochette of dried tomato, mozzarella and basil
Mini vegetarian sandwich
Mini kebab of pastrami with rocket and traditional mustard sauce
Chilled white garlic soup with melon pearls and oregano
Beetroot gazpacho with "servilleta" fresh goat cheese and basil
Cantaloupe melon gazpacho with Iberian ham powder

Hot

Mini beefburgers with horseradish sauce
Little sea nettles (snakelocks anemone) with plankton mayonnaise
Cuttlefish "figatell" patties with peanut oil
Roast chicken croquettes
Iberian ham croquettes
Cod fritters with black garlic mayonnaise
"Flamenquin" - fried veal, ham and cheese roll with goats cheese cream and tomato jam
"Titaina del Cabanyal" - pisto with dried tuna and pine nuts
Potato omelette pincho with basil alioli sauce
Free-range chicken tenders coated in panko breadcrumbs and served with a mustard sauce
Langoustine brochette with sweet chilli sauce
Bao buns with Iberian pork cheeks and almond sauce
Mini pizza with roasted leeks
Crispy Peking duck with hoisin sauce
Vegetable tempura and a sweet and sour sauce
Cod cheeks coated in batter and fried
Brochette of cuttlefish roe
Potato and egg yolk soufflé
Roasted octopus with creamy potato and lime
Spinach or salmon mini quiche
Crispy lamb or goat cheese & tomato mermelade lollipops
Shrimp black tempura
Chicken curry gyosa

Sweets

Fruit brochette or fruit salad in mini glasses

Miniature assorted cakes and pastries

Mini cones with assorted ice cream

ADDITIONAL OPTIONS

1. Selection of Canapés

You can add extra items to your chosen cocktails menu by selecting them from the list of canapés

Price per person and item: **3.50**

2. Food Stations

Cheese buffet (6 varieties according to the customer's preferences)

Assorted rices (choose 2 rices from the following list)

Valencian paella, Valencian "senyoret" paella (with small pieces of meat)

Rice with "pluma" cut of Iberian pork and seasonal mushrooms

Iberian ham rice with artichokes

"Senyoret" rice (with small pieces of fish or meat)

Rice with cauliflower and cod

Rice with langoustines, young garlic and wild asparagus

Japanese buffet (maki, sushi and California roll)

Price per person and item: **11**

3. Drinks Stations

Sherry wines (Fino, Manzanilla and Amontillado)

Vermouths, bitters and Spritz Aperol

Mojitos

Craft beers

Price per person and item: **6,5**

Food and drink station services will be provided for the same amount time as the contracted event

Cocktails are served for a minimum of 30 people; there is an additional cost of €180 for fewer than 30 guests.

At lunch and dinner times, we recommend a minimum of 10 items per person.

Our kitchen team will make one item per person of each appetizer chosen.

Service will be provided by one member of waiting staff per 20 guests.

If you wish to extend the duration of the cocktail reception, please ask our events department about the extra fee applicable.

Current VAT rate included.



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