

SH VALENCIA PALACE

URBAN + SPA
Valencia

Cocktails



Cocktails

1. Welcome drink

Potato chips

Dressed olives

Beer, SH wine selection, mineral water and soft drinks

Price per person: €12

Service time: 30 minutes

2. Vino español

Potato chips

Dressed olives

Fried almonds

Coca flatbread with smoky grilled vegetables and smoked sardine

Beer, SH wine selection, mineral water and soft drinks

Price per person: €18

Service time: 45 minutes

3. Appetiser

Select 6 items from the list of canapés

Beer, SH wine selection, mineral water and soft drinks

Price per person: €32

Service time: 45 minutes

4. Drinks Reception Plus

Select 8 items from the list of canapés

Beer, SH wine selection, mineral water and soft drinks

Price per person: €38

Service time: 1 hour

5. Palace Drinks Reception

Select 8 items from the list of canapés

Complete your drinks reception package with one of the following options

(choose one option for the whole party):

Selection of rice dishes

Assorted mini sandwiches

Assorted mini burgers

Beer, SH wine selection, mineral water and soft drinks

Price per person: €48

Service time: 1 hour

Cold options

Tuna blini with strawberries and sesame dressing
Marinated salmon blini with dill sauce
Marinated octopus with Vera paprika and pico de gallo salsa
Ibérico ham and grissini breadsticks
Steak tartare with wholegrain mustard
Gilthead bream ceviche with “tiger’s milk” sauce
Puff pastry with marinated sardine and smoky grilled vegetables
Ras el hanout cornet with a creamy seafood salad
Speculoos cornet with foie gras and violet flowers
Parmesan biscuit with smoked sardine and fresh cheese
Mini foie gras burger with fig compote
Vitello tonnato on a spoon
Spinach empanadilla pastry
Goats cheese and walnut truffle
Brochette of sun-dried tomato, mozzarella and basil
Mini vegetarian sandwich
Mini kebab of pastrami with rocket and wholegrain mustard
sauce
Chilled white garlic soup with melon pearls and oregano
Cantaloupe melon gazpacho with crumbled Ibérico ham
Coca flatbread with potato salad and anchovy
Diced cheese, pineapple and cherry tomato
Scallops with cucumber and wakame salad
Chilled salmorejo soup with breadcrumbs and egg

Hot options

Mini beefburgers with creamy horseradish mayonnaise
Fried sea anemone with citrus mayonnaise
Cuttlefish “figatell” patties with peanut oil
Sobrasada sausage gnocchi
Ibérico ham croquettes
Cod fritters with black garlic mayonnaise
Goat’s cheese roulade with tomato jam
“Titaina del Cabanyal” – pisto with dried tuna and pine nuts
Slice of potato omelette with basil aioli sauce
Free-range chicken tenders coated in panko breadcrumbs
and served with a mustard sauce
Langoustine brochette with sweet chilli sauce
Bao buns with ibérico pork and almond sauce
Mini pizza with roasted leeks
Crispy Peking duck with hoisin sauce
Vegetable tempura and a sweet and sour sauce
Crispy ravioli filled with chistorra sausage and egg
Ravioli filled with red prawns
Potato and egg yolk soufflé
Grilled octopus with creamy potato and lime
Mini spinach or salmon quiches
Crispy lamb ‘lollipops’
King prawns in black tempura
Tender beef gyozas

Sweets and desserts

Fruit skewers
Mini fruit salad cups
Miniature assorted cakes and
pastries
Assortment of pop dots
Chocolate and orange truffles
Sweet 'pionono' sponge rolls
Tiramisu
Selection of macarons

Additional options

1. Selection of canapés

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

Price per person and item: €4

2. Food Stations

Cheese buffet (6 varieties)

Ibérico charcuterie station

Selection of rice dishes (choose 2 rice dishes)

Paella Valenciana

Rice with pluma ibérica pork and seasonal mushrooms

Rice with pork ribs and artichokes

Senyoret rice

Rice with cod and cauliflower

Rice with king prawns, green garlic and wild asparagus

Price per station and per person: €12

3. Drinks Stations

Sherry wines (Fino, Manzanilla and Amontillado)

Vermouths, bitters and Aperol Spritz

Price per station and per person: €9

Food and drink station services will be provided for the duration of the event.



Drinks receptions are served for a minimum of 30 people; there is an additional cost of €180 per person 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 appetiser chosen. Service will be provided by one member of waiting staff per 20 guests. If you wish to extend the duration of the drinks reception, please ask our events department about additional fees.
Prices include VAT.

Menus must be ordered in advance and must be the same for all guests.
In case of allergies or intolerances, kindly contact our Sales Department.



SH VALENCIA PALACE

URBAN + SPA

Valencia

Paseo Alameda, 32 _ 46023 Valencia, Spain
valencia.palace@sh-hoteles.com
Tel +34 963 375 037