

DRINKS RECEPTIONS

SH VALENCIA PALACE

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1. WELCOME DRINK

POTATO CHIPS

DRESSED OLIVES

BEER, SH WINE SELECTION, MINERAL WATER AND SOFT DRINKS

SERVICE TIME: 30 MIN

RRP: 12€/pax

2. SPANISH WINE

POTATO CHIPS

DRESSED OLIVES

FRIED ALMONDS

FLATBREAD WITH ESCALIVADA AND SMOKED SARDINE

BEER, SH WINE SELECTION, MINERAL WATER AND SOFT DRINKS

SERVICE TIME: 45 MIN

RRP: 18€/pax

3. APPETISER

SELECT 6 ITEMS FROM THE LIST OF CANAPÉS

BEER, SH WINE SELECTION, MINERAL WATER AND SOFT DRINKS

SERVICE TIME: 45 MIN

RRP: 32€/pax

4. DRINKS RECEPTION PLUS

SELECT 8 ITEMS FROM THE LIST OF CANAPÉS

BEER, SH WINE SELECTION, MINERAL WATER AND SOFT DRINKS

SERVICE TIME: 1 HOUR

RRP: 38€/pax

5. PALACE DRINKS RECEPTION

SELECT 8 ITEMS FROM THE LIST OF CANAPÉS

ENHANCE YOUR DRINKS RECEPTION PACKAGE WITH ONE OF THE FOLLOWING OPTIONS (CHOOSE ONE OPTION FOR THE WHOLE PARTY):

- SELECTION OF RICES (CHOOSE TWO)
- ASSORTED MINI SANDWICHES
- ASSORTED MINI BURGERS

BEER, SH WINE SELECTION, MINERAL WATER AND SOFT DRINKS

SERVICE TIME: 1 HOUR

RRP: 48€/pax

COLD

TUNA BLINI WITH STRAWBERRIES AND SESAME DRESSING
MARINATED SALMON BLINI WITH DILL SAUCE
MARINATED OCTOPUS WITH LA VERA PAPRIKA AND PICO DE GALLO
IBÉRICO HAM AND GRISSINI BREADSTICKS
STEAK TARTARE WITH WHOLEGRAIN MUSTARD
GILTHEAD BREEM CEVICHE WITH LECHE DE TIGRE SAUCE
PUFF PASTRY WITH MARINATED SARDINE AND ESCALIVADA
RAS EL HANOUT CONE WITH A CREAMY SEAFOOD SALAD
SPECULOOS CONE 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
GOATS CHEESE AND WALNUT TRUFFLE
SUN-DRIED TOMATO, MOZZARELLA AND BASIL SKEWER
MINI VEGETABLE SANDWICH
MINI KEBAB OF PASTRAMI WITH ROCKET AND WHOLEGRAIN
MUSTARD SAUCE
CHILLED WHITE GARLIC SOUP WITH MELON PEARLS AND OREGANO
CANTALOUPE MELON GAZPACHO WITH CRUMBLD IBÉRICO HAM
FLATBREAD WITH CREAMY SALAD AND ANCHOVY
DICED CHEESE, PINEAPPLE AND CHERRY TOMATO
SCALLOPS WITH CUCUMBER AND WAKAME SALAD
CHILLED SALMOREJO SOUP WITH BREADCRUMBS AND EGG



HOT

MINI BEEFBURGERS WITH CREAMY HORSERADISH MAYONNAISE FRIED SEA
ANEMONE WITH CITRUS MAYONNAISE
CUTTLEFISH FIGATELL PATTIES WITH PEANUT OIL
SOBRASSADA GNOCCHI
IBÉRICO HAM CROQUETTES
COD FRITTERS WITH BLACK GARLIC AIOLI
GOAT'S CHEESE ROULADE WITH TOMATO JAM
TITAINA DEL CABANYAL WITH PINE NUTS
SLICE OF POTATO OMELETTE WITH BASIL AIOLI
FREE-RANGE CHICKEN TENDERS COATED IN PANKO BREADCRUMBS AND
SERVED WITH A MUSTARD SAUCE
LANGOUSTINE WITH SWEET CHILLI SAUCE SKEWER
BAO BUNS WITH IBÉRICO PORK AND ALMOND SAUCE
MINI PIZZA WITH ROASTED LEEKS
CRISPY PEKING DUCK WITH HOISIN SAUCE
VEGETABLE TEMPURA AND SWEET AND SOUR SAUCE
CRISPY RAVIOLI FILLED WITH CHISTORRA 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

HOT

SWEET TREATS

FRUIT SKEWERS

MINI FRUIT SALAD CUPS

MINIATURE ASSORTED CAKES AND PASTRIES

SELECTION OF POP DOTS CHOCOLATE AND ORANGE TRUFFLES

SWEET PIONONO SPONGE ROLLS TIRAMISU

SELECTION OF MACARONS

SWEET

EXTRAS

1. SELECTION OF CANAPÉS

YOU CAN ADD ANY ITEMS YOU LIKE TO YOUR CHOSEN DRINKS RECEPTION PACKAGE

SELECT 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 ARTICHOKE

SENYORET RICE

RICE WITH COD AND CAULIFLOWER

RICE WITH KING PRAWNS, TENDER GARLIC SHOOTS 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

EXTRAS

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 charges.

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.