

**boketé**

EMPRESAS

**PRESUPUESTO**



# COCKTAIL RECEPTIONS PELICANO

## COCKTAIL 1

ASSORTED CURED GALICIAN MEATS

TRADITIONAL GALICIAN PIE BITES

CHICKEN CURRY AN BLACK PLUMS MINI CORNET

SWEET AND SOUR SLAMON OVER FRESH LIME

PICKLED ANCHOVY SPOON WITH MARINATED OLIVES "TAPENADE"

SHREDED BEEF BRIOCHE WITH PIQUILLO PEPPERS CREAM

TYPICAL BICA SPONGE CAKE BITES

## COCKTAIL 2

ASSORTED CURED GALICIAN MEATS

BLUE CHEESE SPOON WITH RED GRAPE AND CARAMELIZED PECAN NUTS

FOIE GRAS BITE WITH RASPBERRY AND SALT FLAKES

TUNA AND GREEN MUSTARD MINI CORNET WITH CHERRY TOMATO

OLIVE, ANCHOVY, PICKLED PIPARRA PEPPER AN SUN DRIED TOMATOES SKEWER

CRISPY PRAWN ITH LIME MAYONNAISSE

GRILLED MARINATED CHICKEN SKEWER WITH RED PEPPER

CHEESE CAKE SHOOT WITH RASPBERRY MARMELADE AND BROKEN COOKIES

## COCKTAIL 3

ASSORTED CURED GALICIAN MEATS  
GALICIAN PIE BITES  
ARZUA AND SAN SIMON CHEESE BITES  
PRAWN SKEWER WITH PESTO SAUCE  
MARINATED RAZOR CLAMS WITH KEMCHEE AND SESAME SEED  
MUSSEL IN "ESCABECHE" SAUCE SPOON  
  
OCTOPUS AND POTATO BROCHETTE WITH PAPRIKA OIL  
OVEN ROASTED BAY SCALLOPS WITH FRESH HERBS DRESSING  
  
TIRAMISU AND COFFE LIQUEUR SHOOT

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## BEVERAGE

WHITE WINE AND RED WINE  
BEER, SOFT DRINKS AND MINERAL WATER

## PRICES/PERSON

COCKTAIL 1: 26,00 € + vat (10%)      COCKTAIL 2: 29,00 € + vat (10%)      COCKTAIL 2: 36,00 € + vat (10%)

**\*Prices for a minimum of 80 people**

**75 minutes duration**

**Includes waiters, high cocktail tables and all the necessary cuttanel**

**ORDERS MUST BE PLACED AT LEAST 10 DAYS IN ADVANCE OF THE FIRST DAY OF THE FAIR**

## RECEPTIONS

You can organize a COCKTAIL PARTY in SKY LOUNGE (Pelicano Building) with a maximum capacity for 120 people

Times available for each day (26,27,28 October)

- 10:30-18:00, upon request and subject to availability.

For this it is necessary to:

1. Book the reception area directly with WOMEX services, paying the stipulated fee [production@womex.com](mailto:production@womex.com)
2. Order catering services sending an email to [info@bokete.es](mailto:info@bokete.es)

Notes about catering services on reception area:

- BOKETÉ will exclusively provide the catering service, allowing the entry of national drinks clients must inform BOKETÉ in the contact email in case they want to bring any national drink, what kind of drink and the quantities.
- Orders, payment and catering services must be placed until October 15th directly to BOKETÉ.
- Any service requested after the 15th of October will be subject to confirmation by BOKETÉ and will depend on existing stock.
- Prices will increase 20% after October 15th.