

A photograph of a stone platter containing several pieces of sushi, likely salmon nigiri, and a single green leaf. The platter is set against a dark, textured background. The sushi pieces are arranged in a cluster on the right side of the platter, with the green leaf placed horizontally below them. The lighting is soft, highlighting the textures of the stone, the rice, and the fish.

2026

GROUPS MENUS

MAQUIAVELO

ON THE TABLE

MAQUIAVELO



MENU 01

The complete menu is for sharing

TO START

Guacamole molcajete with pico de gallo, coriander and artisan totopos

Russian-style potato salad with tuna belly and palo cortado mayonnaise

Serranito croquettes with padrón peppers, mayonnaise and Iberian ham

Roasted provolone with spiced tomato chutney

MAIN COURSE

Grilled Angus ribeye steak with salted chips

DESSERT

Tiramisu-style torrija with cocoa

DRINKS

White wine, red wine, Croft Twist (Fino Spritz), beer, soft drinks, mineral water

*The included drink starts from the arrival of 100% of diners and ends with the dessert service

MAQUIAVELO

53 €
VAT INCLUDED



MENU 02

TO START (To share every 4 people)

Russian-style potato salad with tuna belly and palo cortado mayonnaise

Salmon tartare with grilled avocado, ají amarillo and passion fruit

Creamy mushroom croquettes with Parmesan

Tempura king prawn with spicy mayonnaise

MAIN COURSE (Individual)

Iberian Pork Pluma, Josper-Grilled, with Baby Wrinkled Potatoes and Roasted Mojo

DESSERT (Individual)

La Galleta. Crisp wafer filled with cheesecake cream and Nutella

DRINKS

White wine, red wine, Croft Twist (Fino Spritz), beer, soft drinks, mineral water

*The included drink starts from the arrival of 100% of diners and ends with the dessert service

MAQUIAVELO

63 €
VAT INCLUDED



MENU 03

TO START To share every 4 people

20-day aged cured-style picanha with grated foie and wood-fired bread

Real tomato with burrata, black olive powder and extra virgin olive oil

Serranito croquette with padrón peppers, mayonnaise and Iberian ham

Bluefin tuna tartare with Japanese-style crumbs and fried egg

Chargrilled artichoke with Iberian pork jowl

MAIN COURSE (Individual)

Glazed beef striploin with potato parmentier and apple compote finished in the Jospé

DESSERT Individual

Baked cheesecake with dulce de leche

DRINKS

White wine, red wine, Croft Twist (Fino Spritz), beer, soft drinks, mineral water

*The included drink starts from the arrival of 100% of diners and ends with the dessert service

MAQUIAVELO

74 €
VAT INCLUDED



MENU 04

TO START To share every 4 people

Natural oyster

Imperial salted anchovy with butter and chargrilled brioche

White prawn carpaccio with smoked butter

Tuna tartare with Japanese-style crumbs and fried egg

Beef steak tartare croquette with egg yolk cream

FIRST COURSE (Individual)

Chargrilled butterflied scarlet prawn with hollandaise sauce

SECOND COURSE (Individual)

Glazed beef striploin with potato parmentier and Josper-roasted apple compote

DESSERT Individual

Baked cheesecake with dulce de leche

DRINKS

White wine, red wine, Croft Twist (Fino Spritz), beer, soft drinks, mineral water

*The included drink starts from the arrival of 100% of diners and ends with the dessert service



VEGAN MENU

TO START

Freshly made guacamole molcajete with pico de gallo, coriander and artisan totopos

Russian-style potato salad with sun-dried tomato and palo cortado mayonnaise

Mushroom croquettes with grated Parmesan

Chargrilled artichoke flower with toasted mojo sauce and black olive powder

MAIN COURSE

Chargrilled vegetable wok with kale, pak choi, Chinese cabbage, mushrooms and corn

DESSERT

La Galleta. Crisp wafer filled with cheesecake cream and Nutella

DRINKS

White wine, red wine, Croft Twist (Fino Spritz), beer, soft drinks, mineral water

*The included drink starts from the arrival of 100% of diners and ends with the dessert service

53 €
VAT INCLUDED



COCKTAIL MENU

FROM 30 PEOPLE

COCKTAIL MENU 01

COLD APPETISERS

Guacamole totopo with Tajín
Russian-style potato salad with palo cortado mayonnaise
Blinis with salmon and cream cheese with aromatic herbs
Foie gras and Jospier-roasted apple puff pastry
Avocado maki

HOT APPETISERS

Mini Spanish omelette with caramelised onion and
toasted mojo sauce
Ham croquettes
Oxtail gyoza with reduced cooking jus
Crispy king prawn with spicy sauce
Mini aged beef burger with smoked sauce

DESSERT

Assorted desserts

DRINKS

White wine, red wine, Croft Twist (Fino Spritz), beer, soft drinks,
mineral water

*The included drink starts from the arrival of 100% of diners
and ends with the dessert service

58 €
VAT INCLUDED



COCKTAIL MENU 02

COLD APPETISERS

Anchovy gilda with piparra pepper and olive
Russian-style potato salad with palo cortado mayonnaise
Foie gras and Jospier-roasted apple puff pastry
Salmon and avocado maki
Steak tartare on regañá crispbread
Waffle with tuna tartare and truffled mayonnaise

HOT APPETISERS

Mini Spanish omelette with caramelised onion and toasted mojo sauce
Oxtail gyoza with reduced cooking jus
Mini cachopo with mushroom cream
Ham croquettes
Fried fish bites with citrus mayonnaise
Crispy king prawn with spicy sauce
Mini mollete with BBQ pulled pork
Mini aged beef burger with smoked sauce

DESSERT

Assorted desserts

DRINKS

White wine, red wine, Croft Twist (Fino Spritz), beer, soft drinks, mineral water

*The included drink starts from the arrival of 100% of diners and ends with the dessert service

MAQUIAVELO

74 €
VAT INCLUDED





VEGAN COCKTAIL MENU

COLD APPETISERS

Guacamole totopo with Tajín
Russian-style potato salad with sun-dried tomato
Pink tomato with pickled piparra peppers
Avocado maki
Hummus with crudités and sesame
Beetroot gazpacho

HOT APPETISERS

Spanish potato omelette with caramelised onion and spiced tomato chutney
Charcoal-grilled artichoke with toasted mojo sauce
Creamy roasted pepper croquette
Mini mollete with BBQ pulled veggie
Braised vegetable wok

DESSERT

Assorted desserts

DRINKS

White wine, red wine, Croft Twist (Fino Spritz), beer, soft drinks, mineral water

*The included drink starts from the arrival of 100% of diners and ends with the dessert service

MAQUIAVELO

55 €
VAT INCLUDED



EXTRAS

100% ACORN-FED IBERIAN HAM D.O. JABUGO LAZO

Hand-carved. One plate is recommended for every 4 guests.

25€ /PLATE VAT INCLUDED

NATIONAL AND INTERNATIONAL CHEESES

Served with jams and seasonal fruit. One plate is recommended for every 4 guests.

€22/PLATE (VAT INCLUDED)

CHAMPAGNE BAR MOET & CHANDON and OYSTERS SPECIALE LILE D'OLÉRON N° 2

Price to consult

WELCOME DRINK

White wine, red wine, Juve&camp's family reserve DO cava, original beer, soft drinks and mineral water

10 € + VAT (30 minutes)

We also have the option of serving a custom-made cocktail depending on the event as a welcome drink, ask us!

COCKTAIL BAR

Open bar of cocktails, 3 types to choose from our cocktail menu

Price to consult according to hours and people



DECORATION AND STATIONERY

PERSONALIZED MENU

Design and preparation of a personalized menu for the event, adapted to the client's image and style, including the final menu. Ready to print and place on the table as both an informational and decorative element.

PRICE: €1.50/UNIT (VAT INCLUDED)

ESSENTIAL FLORAL DECORATION

Composition with small vases and seasonal flowers (subject to availability) placed on the tables, creating a warm, welcoming, and elegant atmosphere with a delicate natural touch.

PRICE: €4 PER PERSON (VAT INCLUDED)

PREMIUM FLORAL DECORATION

Floral proposal with more prominent sophistication, featuring larger flower arrangements with seasonal and green plants, carefully selected to enhance the space, creating an even more impressive visual effect.

PRICE: €8.50 PER PERSON (VAT INCLUDED)

PERSONALIZED FLORAL DECORATION

Design and creation of a 100% personalized decoration, created by the client and tailored to the event concept: style, color palette, materials, and space distribution. A unique proposal that reflects the client's identity and achieves the desired impact.

PRICE: TO BE CONSULTED BASED ON NEEDS

SERVICES AVAILABLE UPON REQUEST WITH A MINIMUM OF 15 DAYS' NOTICE PRIOR TO THE EVENT

TERMS AND CONDITIONS

• RESERVATION

The reservation of spaces/services will be booked with written confirmation from the client and a receipt notification from the establishment.

THE RESERVATION WILL BE VALID WITH A 20% DEPOSIT of the total service amount, which will be deducted from the final invoice payment.

The total payment for the services must be paid in full 7 business days before the event date.

The client must notify the number of GUESTS no later than 7 DAYS BEFORE the event.

If the number of attendees exceeds the number initially provided, the actual number of guests will be charged on the event day.

No refunds will be issued if the number of guests decreases.

• SELECTION OF MENU AND SERVICE

The menu must be confirmed at the time of reservation. For menus with a main course to choose from, the selection for each guest must be communicated 72 hours in advance. Any allergy or intolerance adaptations must be notified 48 hours in advance.

The menus may undergo slight modifications based on availability or season. Valid rates apply only for the indicated dates. Menus conforming to RD 1420/2006 (an official regulation).

The beverages included are unlimited and will be served from the arrival of the guests until the dessert is served. Consumptions prior to the start of the service are not included. Coffee is not included in the menu.

The service duration is 1.5 hours, with an additional 15 minutes for courtesy over the agreed-upon start time. No changes to the table distribution will be allowed once the service has started.

Prices include VAT.

Dress code: no casual wear, farewell outfits, flip-flops, sportswear, hoods, or similar.

The shows are included in the price.

Recommended space for adults only.

CANCELLATION POLICY

In the event of adverse weather conditions, heavy rain, or force majeure preventing the event from taking place under optimal conditions, we will offer the possibility of rescheduling the date or relocating the event space, always in consultation with the client.

If rescheduling or relocation is not possible, the event will be cancelled and a full refund of the amount paid up to that date will be issued.

Client Cancellations

- Cancellations made up to 7 days prior to the event will result in the loss of 20% of the deposit.
- Cancellations made within 72 hours prior to the event will receive a 50% refund of the total amount paid.
 - After this 72-hour period, no refund will be issued.

Reduction in Number of Guests

- Any reduction in the number of guests must be communicated at least 48 hours prior to the event.
- Cancelled menus will be refunded provided the reduction does not exceed 10% of the total confirmed number of guests.
 - After this deadline, no refund will be issued and menus for absent guests will not be served.

Date Modifications

Any request to modify a confirmed event date must be communicated at least 15 days in advance. Changes will be subject to availability.

CONTACT WITH US

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