



# CORPORATE SOLUTIONS AND EVENTS

*Gastronomic support for your business in Valencia*



## **Professional experience:**

We work at the city's largest venues, strictly following all safety and logistics regulations.

## **Legal transparency:**

We provide a full package of documents and accept both bank transfers and cash payments.

## **Turnkey service:**

We handle everything — from developing a concept that fits your brand style to the final cleanup of the venue.

## **Flexibility:**

We adapt the menu to any dietary restrictions (vegan, gluten-free options) with clear labeling of all dishes.



## Our real cases

Nº1: Art Gallery Opening (Image-building event)



### Task:

An aesthetic "one-bite" cocktail reception for 50 guests. Requirements: no food odors, rental of glasses and tables.

### Solution:

- **Menu:** Mini-bruschettas with foie gras, caviar, and jamón.
- **Service:** Bartender and "pass-around" waiters, delivery of furniture and 150 glasses.

### Details:

- **Guests:** 50+ people.
- **Cost:** ~28€ per guest.
- **Total:** €1395 turnkey (incl. IVA).

### Extra touch:

Champagne area styling: use of ice cubes decorated with strawberries and ice buckets with plenty of fresh berries at the client's request.





## Nº2: Corporate Buffet (Off-site Office)

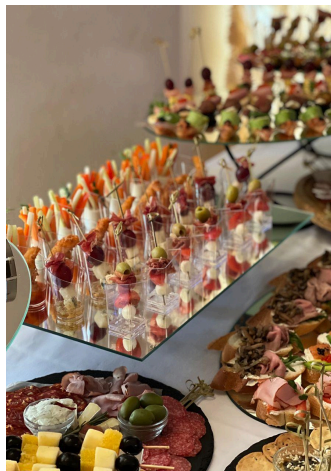


### Task:

Organizing a business lunch in a buffet format for 70 employees. Main requirement: convenient food that is easy to eat by hand while socializing.

### Solution:

- **Menu:** A mix of 9 types of appetizers per guest, including salads (Caesar, Greek, Quinoa with mango), grilled shrimp, and salmon bruschettas.
- **Service:** Waiters for guest service and pouring the client's beverages.



### Details:

- **Guests:** 70 people.
- **Cost:** ~€39 per guest.
- **Total:** €2740 turnkey (incl. IVA).

### Extra touch:

Individual dish labeling according to dietary preferences (vegan and gluten-free options) for the comfort of every team member.



### Nº3: Coffee Break (Equipment Presentation)



#### Task:

Organize a light snack for 15 guests during a 4-hour business event. Format: quick delivery of ready-to-serve sets, drinks provided by the client.

#### Solution:

- **Menu:** A set of mini-croissants (with brie and salmon), traditional tuna empanadillas, mini-sandwiches, and fruit skewers.
- **Sweet table:** A selection of signature petit fours.
- **Format:** Delivery at a precise time (30 minutes before the break) in convenient packaging for easy serving.



#### Details:

- **Guests:** 15 people.
- **Cost:** ~€22 per guest.
- **Total:** €340 turnkey (incl. IVA).

#### Extra touch:

The perfect solution for short pauses: the menu is designed so that snacks are easy to eat by hand, without distracting from the presentation discussions.



## Nº4: VIP Catering (Roig Arena)



### Task:

Provide full-day meal service for a musical band and technical crew during a concert tour.

### Solution:

- **4 meals a day:** Breakfast at 9:00 (pastries, sandwiches), brunch at 11:00, full hot lunch/dinner, and a late-night meal after the concert.
- **Menu:** Rich borscht, chicken broth, steamed sea bream, Wok beef, and a wide selection of appetizers (cheeses, cold cuts, seafood).
- **Special request:** Red caviar, gluten-free bread, and personalized meal boxes for the headliners.



### Details:

- **Guests:** 20 people.
- **Cost:** ~€95 per guest.
- **Total:** €1900 turnkey (VAT-exempt for foreign companies).

### Extra touch:

We maintained continuous hot food service throughout the entire day and handled all equipment removal deep into the night.



## Why choose Vikey Catering?

### **Mobility and coverage:**

We travel to any location — from modern lofts and galleries in the city center to suburban offices and major venues like the Roig Arena.

### **Flexible budget:**

We design solutions for your needs: from express coffee break delivery to premium VIP dinners and large-scale corporate lunches.

### **Partner ecosystem:**

We handle more than just the food. Upon request, we bring in trusted partners: photographers, videographers, sound and light specialists, and professional decorators.

TALK TO THE MANAGER