



## Corporate Events and Open House Menus

Coffee breaks, brunch, buffet lunches and premium canapé receptions designed for meetings, launches and networking events.

Professional service • Elegant presentation • Flexible formats

Prices shown exclude 10% VAT.



**KING CATERING  
MARBELLA**

Corporate collection 2026



CORPORATE EVENTS

## Coffee Breaks & Business Brunch

Clean, reliable formats for meetings, training sessions and client-facing events.



### Coffee Break Essential

€5.90 / person + VAT

40 guests minimum

- Freshly brewed coffee
- Tea selection
- Mineral water
- Orange juice



### Coffee Break Classic

€9.90 / person + VAT

30 guests minimum

- Freshly brewed coffee
- Tea selection
- Mineral water
- Orange juice
- 1 Sandwich per person chose:
  - Chicken Caesar
  - Turkey & cheese with honey mustard
  - Roast beef with horseradish cream & pickle
  - Smoked salmon with avocado, dill cream cheese,
  - Grilled vegetables with hummus (vg)
- Biscocho



### Business Brunch

€19.00 / person + VAT

25 guests minimum

- Freshly brewed coffee
- Tea selection
- Mineral water
- Orange juice
- Mimosas
- 2 sandwiches per person :
  - Chicken Caesar
  - Turkey & cheese with honey mustard
  - Roast beef with horseradish cream & pickle
  - Egg salad & chives,
  - Grilled vegetables with hummus (vg)
- Croissant with smoked salmon and avocado
- 2 sweet bites per person



**BUSINESS LUNCH**

## Business Lunch Collection

Three polished lunch formats designed for meetings, launches, training sessions and client-facing events.

### Executive Lunch Boxes

Individual gourmet lunch boxes with a choice of mains, chef-selected salads and dessert.  
Clean, efficient and easy to distribute.

€19.00 / person + VAT

30 guests

### Luxury Sharing Boards & Tapas Buffet

Generous charcuterie, gourmet cheeses, warm tapas and elegant buffet presentation for networking lunches and premium daytime hosting.

€26.00 / person + VAT

30 guests

### Brain Food Bowl Bar

An interactive wellness-style lunch with grains, greens, proteins, fresh toppings and a lighter dessert to keep guests energised.

€24.00 / person + VAT

30 guests

Presentation styles available: individual boxed lunches, elegant buffet display or a modern interactive station. Prices shown exclude 10% VAT.



**BUSINESS LUNCH**

# Business Lunch Buffet

€18.00 / person + VAT

30 guests minimum

A balanced buffet for meetings, workshops and team lunches.

## Menu includes

### Charcuterie & Gourmet Cheese

#### 4 Premium Spanish cured meats:

- Jamón ibérico
- Lomo
- Chorizo
- Salchichón

#### 7 gourmet cheeses:

- Manchego Curado D.O.P.
- Truffle cheese
- Mango cheese
- Brie
- Aged goat cheese
- Blue cheese
- Smoked cheese

#### Grazing extras:

- Membrillo (quince) + honey/fig jam, olives + pickles, artisan crackers + picos, mixed nuts + dried fruit, seasonal fresh fruit

### Seasonal crudité (fresh vegetables cut for dipping)

- Carrot & cucumber sticks
- Bell pepper strips
- Cherry tomatoes
- Celery
- Radish
- Broccoli & cauliflower florets

(Selection may vary slightly by season for best freshness)

### Dips

- Classic hummus
- Roasted pepper hummus
- Beetroot hummus
- Guacamole



Ideal for training days, presentations and internal team events.

**Drinks included: cucumber infuse water, soft drinks, coffee and tea**



**BUSINESS LUNCH**

## Executive Lunch Boxes

Individual gourmet lunch boxes for office lunches, conferences and corporate events where practical service and premium presentation matter.

minimum 30 guests

individual kraft boxes

### Menu choices

Main course (choice of one)

- Slow-roasted Iberian pork shoulder with rosemary and garlic
- Chicken supreme in a light roasted pepper sauce
- Herb-marinated grilled chicken breast
- Oven-baked salmon with lemon and dill
- Vegetable and manchego tortilla with caramelised onion
- Roasted vegetable, quinoa and chickpea stuffed pepper

Sides & salads

- Tomato and tuna salad with red onion and olive oil dressing
- Patatas bravas with smoked paprika aioli
- Mixed green salad with cucumber, carrots and sherry vinaigrette
- Mediterranean couscous salad with fresh herbs
- Roasted seasonal vegetables
- Fresh mixed leaf salad with cherry tomatoes and cucumber

### Desserts, included items & add-ons

Dessert options

- Mini crema catalana cups
- Assorted Spanish pastries
- Mini lemon tart
- Fresh fruit cups

Included in every box

- Artisan bread roll
- Cutlery set and napkin
- Individual sauce or dressing pot

Popular add-ons

- Soft drink + €2.00 per person
- Orange juice (250 ml) + €2.50 per person
- Fried chips + €2.00 per person
- Coffee, tea & infused water station + €4.00 per person
- Premium dessert upgrade: price on request

A clean, efficient service style that works especially well for meetings, training sessions and events with limited service time.

**€19.00 / person + VAT**



**BUSINESS LUNCH**

## Luxury Sharing Boards & Tapas Buffet

A more social and visually impressive lunch format with premium grazing boards, warm Spanish favourites and elegant buffet display.

minimum 30 guests

elegant buffet display

### Luxury boards made to share

4 premium Spanish cured meats

- Jamón Ibérico
- Lomo
- Chorizo
- Salchichón

7 gourmet cheeses

- Manchego Curado D.O.P. • Truffle cheese • Mango cheese
- Brie • Aged goat cheese • Blue cheese • Smoked cheese

Grazing extras

- Membrillo with honey and fig jam
- Olives and pickles
- Artisan crackers and picos
- Mixed nuts and dried fruit
- Seasonal fresh fruit

### Warm buffet selection

- Mini Angus beef burgers
- Spanish tortilla
- Salmorejo or gazpacho shots

### Client chooses any 3 tapas from the list

- Croquetas de jamón ibérico
- Chicken pinchos morunos
- Albóndigas in tomato sauce
- Vegetable tempura
- Marinated chicken skewers
- Pulled pork mini taco cups
- Chicken nacho wonton cups
- Thai chicken meatballs with sweet chilli sauce

Ideal for networking lunches, launches, client hosting and daytime events where the food should also become part of the atmosphere.

**€26.00 / person + VAT**



## BUSINESS LUNCH

# Brain Food Bowl Bar

A modern, healthier lunch concept served as a styled buffet bowl bar so guests can build their own balanced lunch bowl.

minimum 30 guests

interactive buffet

### Build-your-own bowl bar

Bases – choose 2

- Warm herb-infused quinoa
- Steamed brown rice
- Mixed local baby greens

Proteins – choose 2

- Lemon-herb grilled chicken breast slices
- Miso-glazed baked tofu cubes
- Flaked smoked salmon

Toppings

- Edamame • Shredded carrots • Pickled red onions
- Cherry tomatoes • Sliced cucumber • Toasted pumpkin seeds

Dressings

- Avocado-cilantro lime
- Classic balsamic vinaigrette
- Ginger-sesame soy

### How it is served

Displayed as a modern buffet bowl bar. Guests choose their bases, proteins, toppings and dressing, creating a lighter lunch that adapts well to vegetarian, vegan and gluten-free preferences.

### Dessert, beverages & upgrades

- Brownie
- Water with lemon and mint
- Coffee, tea & infused water station + €4.00 per person
- Orange juice (250 ml) + €2.50 per person
- Soft drink + €2.00 per person
- Attended live bowl assembly: price on request

Best sold as a healthy, energising corporate lunch experience rather than a standard buffet — ideal for modern teams and wellness-focused events.

**€24.00 / person + VAT**



CORPORATE & OPEN HOUSE FORMAT

## Corporate & Open House Canapé Lunch

A premium standing lunch service with 7 canapés per guest, designed for property open houses, networking events, launches and elegant business receptions.

**€33.00** / person + VAT

8 canapés chosen by the client

Waiter served or impressive buffet

Wine & mineral water included

*Premium supplements apply only when selected.*

30 guests minimum

Corporate receptions

Property open houses

Networking gatherings

Brand launches





CANAPÉ SELECTION I

## Choose any 8 canapés for the €33 package

Vegetarian, vegan, pork and chicken options

### Vegetarian

- Goat cheese and beetroot tartlet with caramelised onion
- Manchego and quince brioche toast
- Truffle mushroom vol-au-vent
- Bruschetta with peppers, onions and grated cheese
- Mini Spanish tortilla with saffron aioli
- Mini Caprese salad bites

### Vegan

- Gazpacho shot with cucumber and olive crumb
- Beetroot hummus on seed cracker
- Tomato tartare toast with basil oil
- Roasted pepper and avocado crostini

### Pork

- Jamón Ibérico croquette
- Ibérico ham, fresh tomato and avocado mini toasts
- Ibérico ham with fresh melon skewers
- Pulled pork mini taco cups
- Chorizo and prawn skewers with creamy lemon dip
- Sticky pork belly skewers
- Pork meatballs with bocconcini and spicy arrabiata sauce
- Pork and mushroom vol-au-vents

### Chicken

- Chicken satay with peanut sauce
- Chicken nacho wonton cups
- Thai chicken meatballs with sweet chilli sauce
- Creamy chicken salad bites
- Free-range chicken skewers with romesco
- Chicken, cranberry and brie bites
- Crispy chicken bites with smoked paprika mayo



## CANAPÉ SELECTION II

# Beef, seafood and lamb options

Supplements are shown only where they apply.

### Fish / Seafood

- Tuna tartare tostada with avocado and mango (+ €0.50)
- Prawn horns with sweet chilli sauce
- Spicy shrimp guacamole bites
- Mini baked salmon cakes with sriracha lemon aioli
- Garlic prawn spoons with citrus zest
- Smoked salmon blinis with avocado
- Crostini with smoked salmon and crushed avocado
- Seafood salad tartlets
- Blinis with smoked salmon, cream cheese and black caviar
- Bloody Mary shrimp shooters
- Cod brandade croquettes
- Octopus and baby potato skewers with paprika oil (+ €0.50)

### Sweet options

- Brownie bites
- Cookie assortment
- Mini donuts assortment
- Cheesecake bites
- Mini fruit tartlets
- Profiteroles assortment
- Chocolate mousse shots
- Mini Cupcakes (choose 1 : Cream Cheese Frosting, Pink Vanilla Frosting, Chocolate Frosting)

### Beef

- Roast beef crostini with truffle aioli
- Beef carpaccio crostini with kimchi
- Beef fillet brioche with onion marmalade

### Lamb

- Mini lamb kofta skewers with mint yoghurt
- Lamb shoulder cups with caramelised onion (+ €0.50)
- Spiced lamb meatballs in rich tomato sauce (+ €2.00)
- Lamb couscous spoons with apricot and fresh herbs
- Spiced lamb mini skewers with pomegranate tzatziki (+ €0.50)

**Service style: waiter-passed canapés or an impressive buffet display**