

SIGNATURE CHEF-LED STATIONS

A polished client proposal presenting flexible live-food stations, elegant buffet moments and premium event styling by King Catering Marbella.

Net pricing

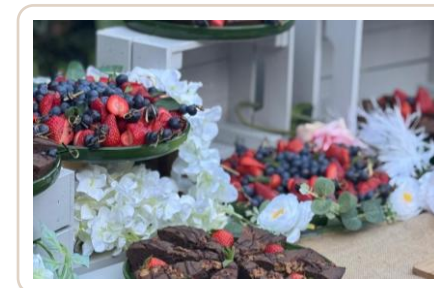
10% VAT added on invoice

Designed for premium celebrations

Clients can book one hero station on its own or combine several to create a complete event journey — from stylish arrivals and live savoury theatre to dessert finishes and late-evening service.

Ideal for weddings • private villas • open houses • brand events • day-after gatherings • premium social entertaining

All prices shown without VAT. A 10% VAT rate is added to the final invoice.



CREATE YOUR OWN EVENT PACKAGE

A flexible concept designed around your event

Clients may book one standout station on its own, or combine several to build a complete food journey that feels tailored to the tone, timing and guest profile of the occasion.

Standalone feature

Choose one signature station as the hero moment of the event — perfect when you want impact, visible service and a clean, focused menu without overcomplicating the day.

Layered package

Pair reception, savoury and dessert stations to create a natural event flow from arrival drinks to late-evening bites, with each moment feeling intentional and guest-facing.

Tailored to the guest list

Excellent for weddings, villa parties, private dining, open houses, product launches, networking events and day-after gatherings where guests appreciate both choice and polish.

Why the station format sells so well

Each station is designed to feel generous, visible and atmospheric — not just a tray of food, but a real part of the event setting. The result is an experience that photographs beautifully, creates movement in the room and gives guests real choice without losing a premium feel.



THE EXPERIENCE

What the client is buying beyond the food

The station concept is built to feel premium, simple to understand and easy to customise. Where relevant, dishes are cooked or finished live, presented elegantly and served in a way that keeps the event flowing naturally.



Chef-led service

Live preparation or live finishing where applicable, giving guests freshness, aroma and a clear sense of theatre.

Presentation value

Elegant buffet styling, clear menu structure and visually abundant displays that elevate the event environment.

Guest-friendly choice

Stations are easy to navigate and flexible enough for mixed tastes, relaxed service styles and premium casual dining.

Premium details

Clean service flow, polished setup and a more memorable impression than standard buffet catering.

Premium tableware & seamless cleanup

Full tableware — plates, cutlery and napkins — is included in every package. Clients can select from classic white or contemporary green plate collections. Once service is complete, our team discreetly clears all items and leaves the area exactly as found, so hosts can enjoy the evening without post-event stress.

All stations are available for groups of 35+ guests. Bespoke requests can be quoted separately.



LIVE GRILL SHOWPIECE

Fire & Carving Station

A dramatic live station centred around premium cuts cooked properly, rested correctly and carved to order with refined sauces and elegant garnishes.



From €35 pp net

€38.50 incl. VAT • choose 3 meats(1 of each)

Beef

- Angus steak
- Entraña
- Brisket
- Angus burgers
- Picanha
- Tomahawk (+€7 pp)
- Angus beef tenderloin / solomillo (+€5 pp)

Lamb

- Lamb chops
- Lamb skewers
- Leg of lamb (+€3 pp)
- Lamb burgers
- Butterflied leg of lamb(+€3 pp)

Chicken & pork

- Boneless chicken thighs
- Whole deboned smoked chicken
- Ribs
- Chorizo (red or criollo)
- Chistorra
- Gourmet bratwursts / hot dogs
- Pork shoulder
- Secreto
- Pork tenderloin

Premium Iberian & game cuts

- Iberian cuts: secreto, presa, pluma Ibérica, solomillo (+€6 pp)
- Duck magret (+€6 pp)
- Wild boar loin (+€6 pp)
- Venison loin (+€8 pp)



LIVE SPANISH THEATRE

Paella Atelier

Cooked live in front of guests and served in elegant portions, this station brings colour, aroma and unmistakable Spanish character to the event.



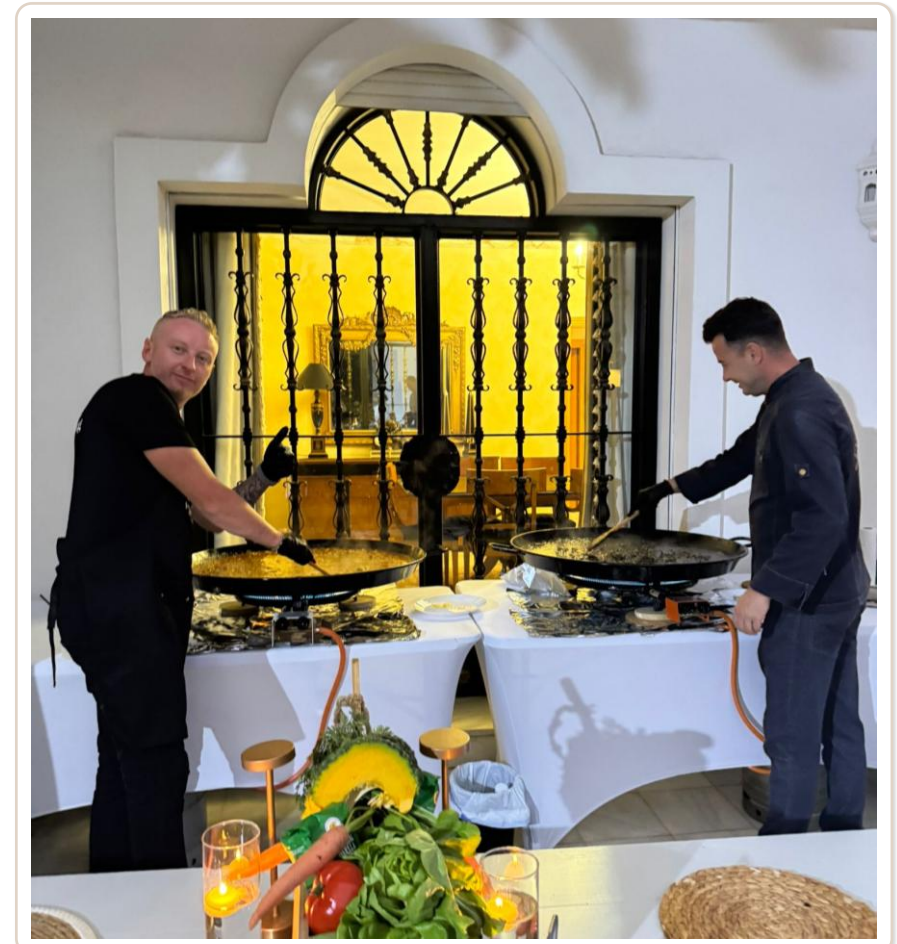
From €30 pp net

€33.00 incl. VAT • choose 2
paellas

Paella selection

- Paella Valenciana — the traditional recipe with chicken, rabbit and green beans
- Meat Paella — pork, chicken and chorizo
- Arroz del Senyoret — seafood rice with peeled seafood for easy eating
- Paella de Marisco — classic seafood paella with prawns, mussels and clams
- Arroz Negro — black rice with fish and seafood, served with alioli
- Paella Mixta — a popular mixed paella with meat, fish and seafood
- Paella de Verduras — a 100% plant-based rice with seasonal vegetables

An excellent choice when the client wants one station that feels both convivial and unmistakably premium.



SEA & SHORE • OYSTER & BAR



Seafood-led stations for elegant receptions

Two standout options for clients who want a reception moment that feels polished, abundant and distinctly premium.

From €25 pp net

€27.50 incl. VAT • choose 2 items

Sea & Shore Station

A refined seafood station featuring fresh and cooked selections, grilled or plancha-finished live and served with light Mediterranean sauces.

- Garlic king prawns
- Sea bass fillets
- Sea bream fillets
- Salmon fillet or salmon steak
- Corvina fillets
- Red tuna steaks (+€3 pp)
- Scallops in the shell (+€3 pp)
- Grilled octopus (+€2 pp)
- Half lobster, grilled (+€30 pp)

From €25 pp net

€27.50 incl. VAT • 3 oysters pp

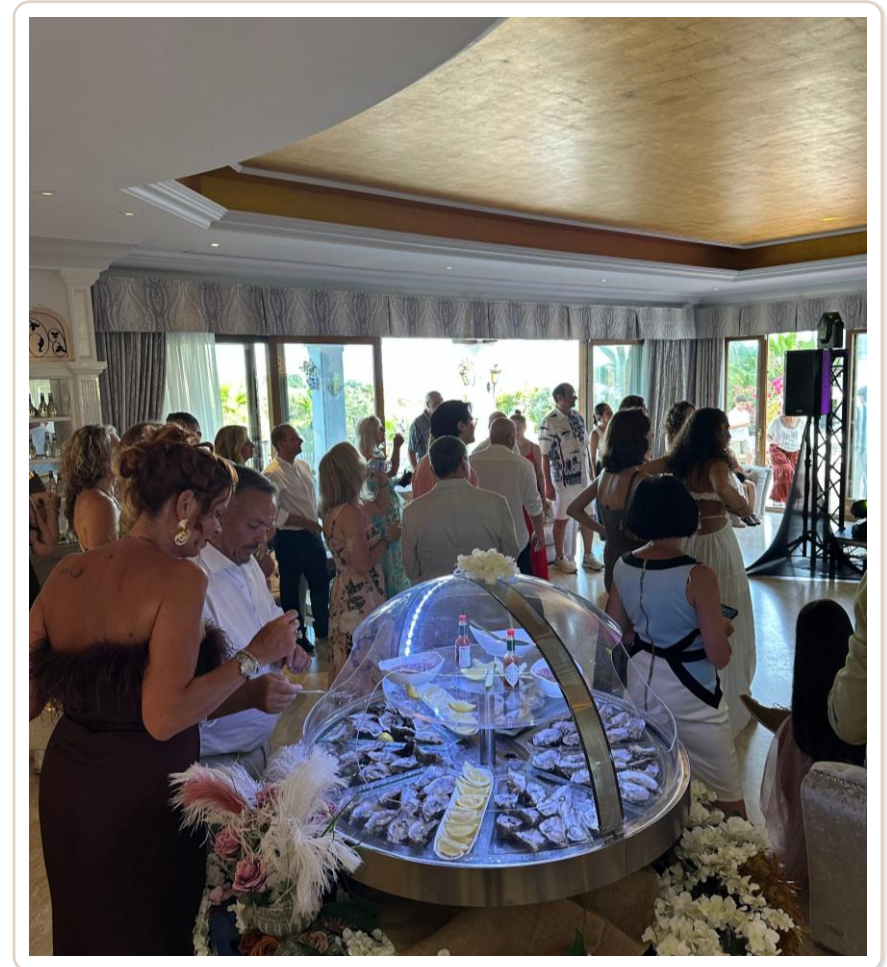
Oyster & Bar Experience

Oysters are shucked to order and presented on ice with classic accompaniments — a beautiful choice for stylish cocktail-style events.

Oysters: Claire or Joly

- Gallega (+€5 pp)
- Spéciale de Claire (+€5 pp)
- Gillardeau (+€10 pp)

Included: lemon • shallot vinegar • Tabasco • ice display & full setup
mignonette sauce





Fresh, vibrant stations for lighter Mediterranean dining

Excellent when the client wants a station mix that feels fresh, abundant and very guest-friendly.

€18 / €22 pp net

€19.80 or €24.20 incl. VAT

Mediterranean Garden Station

Choose 2 salads for €18 pp or 3 salads for €22 pp. A fresh display of composed salads, grains, herbs and premium dressings.

- Greek salad with cucumber, tomato, olives, red onion and feta
- Roasted vegetable couscous with herbs and lemon
- Burrata and heritage tomato salad with basil oil
- Quinoa salad with chickpeas, roasted peppers, herbs and citrus
- Mixed baby leaves with avocado, seeds, cucumber and house vinaigrette
- Beetroot, orange, goat cheese and walnut salad
- Mediterranean pasta salad with sun-dried tomato, olives, rocket and parmesan

Or ask for more options

€25 pp net

€27.50 incl. VAT • choose 2 pastas

Pasta Boutique

Fresh pasta cooked and finished live with selected sauces, premium oils, herbs, cheeses and final touches.

- Pasta choices: penne • rigatoni • spaghetti • fusilli • ravioli (meat, vegetable or seafood)
- Sauce choices: arrabbiata • ragù alla Bolognese (beef, pork or lamb) • vodka sauce • pesto alla Genovese



LIVELY • SOCIAL • INTERACTIVE

Build Your Own Taco Bar

A high-energy station designed for relaxed luxury. Guests build warm tortillas with vibrant slaws, fresh toppings, herbs, salsas and signature sauces.

€30 pp net

€33.00 incl. VAT • choose 3 fillings

Meat favourites

- Thai chicken taco — chicken, carrot slaw, sesame mayo, fresh herbs
- Pulled chicken taco — shredded chicken, chipotle mayo, cabbage slaw
- Carne mechada taco — slow-cooked pulled beef, pickled onion, roasted pepper
- Korean beef taco — beef, kimchi slaw, sesame mayo

- BBQ pulled pork taco — pulled pork, red cabbage slaw, smoky BBQ mayo

- Pork and apple taco — roast pork, apple slaw, mustard mayo

- Pulled beef taco — slow-cooked beef, smoky mayo, pickled onion

Seafood

- Fish tacos with lime slaw
- Shrimp tacos with garlic-lime butter

Vegetarian / vegan

- Veggie fajita tacos with roasted peppers and onions
- Spiced black bean and corn tacos with avocado

Why it sells so well: it feels fun and generous, photographs beautifully, and keeps guests mingling because everyone builds the combination they actually want to eat.



RECEPTION ELEGANCE

Canapés & Boards Station

An elegant, highly sellable station for arrivals, receptions and stylish networking events — chef-made bites paired with abundant boards and visual texture.

€30 pp net

€33.00 incl. VAT • choose 8
canapé types

€25 pp net

€27.50 incl. VAT • choose 6
canapé types

Board add-ons

Charcuterie & gourmet cheese board (+€2 pp)
Seasonal crudité platter (+€1 pp)

Charcuterie & gourmet cheese board

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 & crudités

Seasonal crudités

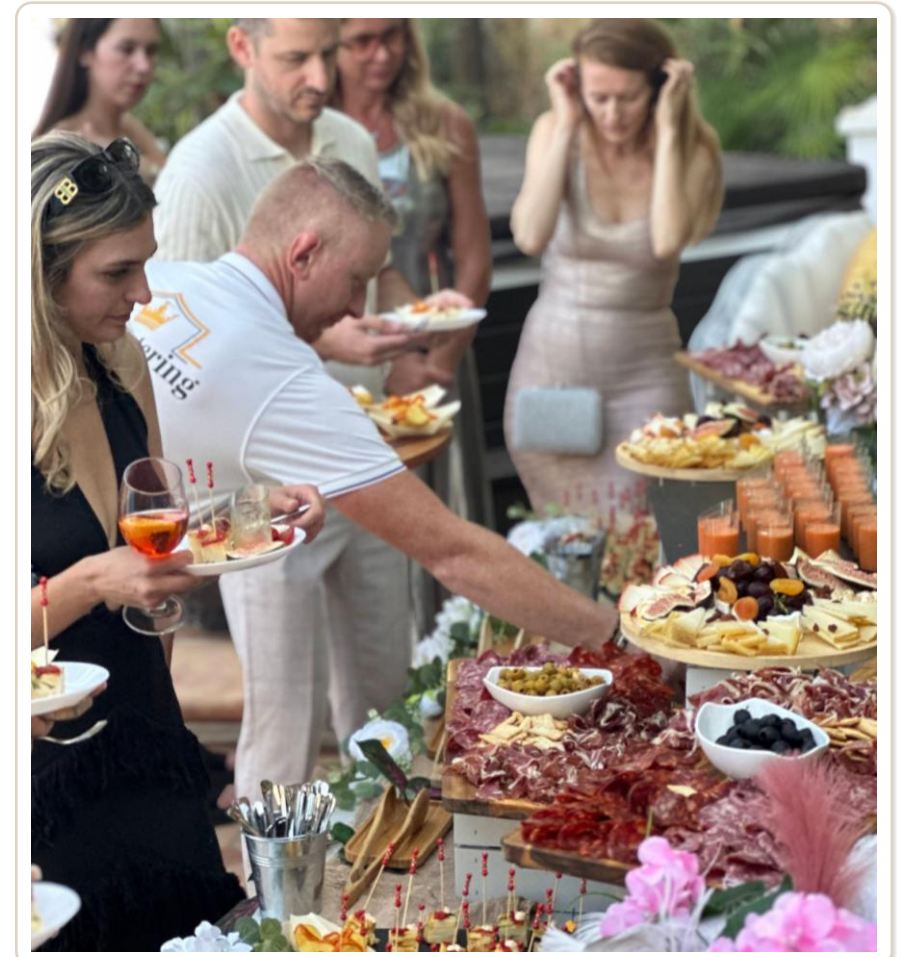
- Carrot and cucumber sticks • Bell pepper strips •
- Cherry tomatoes
- Celery • Radish • Broccoli and cauliflower florets

Dips

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

Grazing extras

- Membrillo • Honey or fig jam • Olives and pickles
- Artisan crackers and picos • Mixed nuts and dried fruit • Seasonal fresh fruit



CANAPÉ COLLECTION

Chicken, seafood, beef and lamb /Vegetarian, vegan and pork favourites



A broad canapé selection allows the client to build a reception moment that feels generous, varied and tailored to the style of the event.



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

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)

Beef & lamb

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

DESSERT FINISH

Sweet stations that complete the event beautifully

A polished sweet finale adds abundance, variety and a more celebratory feel than a single plated dessert.

€20 pp net

€22.00 incl. VAT • choose 4 types

Sweet Treat Station

A beautifully presented dessert station ideal as a polished sweet finale or as a softer alternative to a formal plated dessert.

- Brownie bites
- Cookie assortment
- Mini donuts assortment
- Cheesecake bites
- Mini fruit tartlets
- Profiteroles assortment
- Chocolate mousse shots
- Mini cupcakes — choose cream cheese, pink vanilla or chocolate frosting

€20 pp net

€22.00 incl. VAT • choose 2 flavours

Ice Cream Station

A playful but still elegant station ideal for summer events, garden parties and relaxed luxury celebrations.

Flavours: vanilla • chocolate • strawberry • pistachio • mango sorbet • lemon sorbet • cookies & cream

Included toppings: chocolate sauce • caramel sauce • crushed nuts • cookie crumble • fresh berries • sprinkles

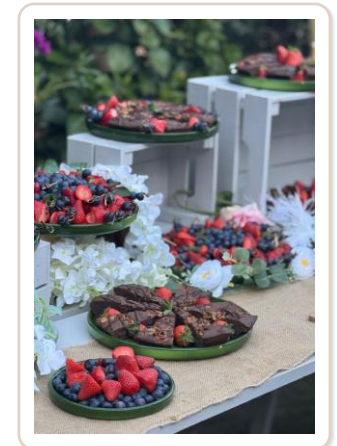


NET PRICES & VAT REFERENCE

Pricing guide

The table below gives the client a clean overview of the menu entry point for each station. Add-ons and premium upgrades are charged separately where stated.

Station	Base price (net)	Incl. 10% VAT
Fire & Carving Station	From €35.00	€38.50
Paella Atelier	From €30.00	€33.00
Sea & Shore Station	From €25.00	€27.50
Oyster & Bar Experience	From €25.00	€27.50
Mediterranean Garden Station (2 salads)	€18.00	€19.80
Mediterranean Garden Station (3 salads)	€22.00	€24.20
Pasta Boutique	€25.00	€27.50
Build Your Own Taco Bar	€30.00	€33.00
Canapés & Boards Station	€30.00	€33.00
Sweet Treat Station	€20.00	€22.00
Ice Cream Station	€20.00	€22.00





From one standout station to a complete event experience

We can prepare a tailored quotation based on guest count, preferred service style and the atmosphere you want to create.

Reception-first luxury

Lead with Canapés & Boards or Oyster & Bar for the arrival moment, then add a Paella Atelier or Fire & Carving Station as the main feature, and close with a Sweet Treat or Ice Cream Station. Ideal for stylish evening events.

Relaxed social dining

Build around the Taco Bar, Mediterranean Garden and Pasta Boutique for a warm, abundant service style that feels premium without becoming overly formal. Excellent for villa parties, open houses and mixed-age groups.

Show-stopper live theatre

Choose Fire & Carving, Paella Atelier or Sea & Shore when the client wants visible action and strong guest engagement. These stations become part of the atmosphere as much as the menu itself.



Perfect for

Weddings • private parties • open houses • corporate events • product launches • branded receptions • day-after gatherings • casual luxury celebrations

The station mix can be designed to feel elegant and reception-led, generous and social, or fully chef-theatrical — depending on the event brief and the impression the client wants to create.

Contact

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Let's build the right station mix for your event.

Tailored combinations available for the tone, service style and flow you want your guests to experience.