



Cocktail Menu 1

Bites

Seasonal cream
Selection of national cheeses
Russian salad bite
Fried sweet potato sticks with mustard and honey
Tuna tartare bite
Iberian ham croquette
Chicken fingers
Fresh butifarra skewer
Puntalette semolina risotto with wild boar and mushrooms

Dessert

Brownie bite mountain

Drinks

Included during the meal service [approx. 90 min]

Glass of wine | Beer | Soft drink | Water

45€

Price per person | VAT included Menu available for groups of 20 or more guests. Drink service starts once all quests have arrived.





Cocktail Menu 2

Bites

Seasonal cream
Iberian ham platter
Selection of national cheeses
Russian salad bite
Red prawn croquette
Steak tartare bite
Iberian ham croquette
Chicken fingers
Mini chapata with chistorra
Creamy duck rice

Dessert

Brownie bite mountain

Drinks

Included during the meal service [approx. 90 min]

Glass of wine | Beer | Soft drink | Water

50€

Price per person | VAT included Menu available for groups of 20 or more guests. Drink service starts once all guests have arrived.



Menu 1

Starters [to share]

Russian salad with tuna belly, piparra peppers, and black olive crumble
Iberian ham croquettes
Red prawn croquettes
Arbizú chistorra
Grilled wild asparagus

Principales [a elegir]
Oxtail ravioli
Grilled Iberian secreto with glazed onions

Dessert or Coffee Tiramisu

Drinks

Included during the meal service [approx. 90 min]

White Wine Cría Cuervos | Verdejo Red Wine Marqués de la concordia |Rioja Crianza

Beer | Soft drink | Water

45€

Price per person | VAT included Menu available for groups of 16 or more guests. Drink service starts once all quests have arrived.

Menu 2

Starters (to share)
Iberian ham platter
Selection of national cheeses
Iberian ham croquettes
Red prawn croquettes
Confit artichoke flowers on romesco sauce and parmesan

Main Course [choice of one]
Hake with hollandaise sauce and white asparagus
Veal escalope with poached egg and parmesan

Dessert or Coffee Cheesecake

Drinks

Included during the meal service [approx. 90 min]

White Wine
Viernes | Godello
Red Wine
Hacienda Zorita | Arribes del Duero

Beer | Soft drink | Water

55€

Price per person | VAT included Menu available for groups of 16 or more guests. Drink service starts once all quests have arrived.



Veggie Menu

Starters [to share]

Pink tomato with tapenade and tuna belly Classic burrata with confit cherry tomatoes, Modena, and pesto Artichokes with romesco sauce

Main Course [choice of one]

Creamy vegetable rice Puntalette risotto with seasonal mushrooms

Dessert

[1 per 2 guests / choice of one]

Seasonal fruit

Drinks

Included during the meal service [approx. 90 min]

Glass of wine | Beer | Soft drink | Water

45€

Price per person | VAT included Drink service starts once all quests have arrived.





Kids Menu

Starters

Iberian ham croquettes Red prawn croquettes

Main Course [choice of one]

Angus burger [150g] with fries and sauce Bolognese pasta with parmesan cheese

Dessert

[individual choice]

Ice Cream (Vanilla, Chocolate, or Strawberry)

Drinks

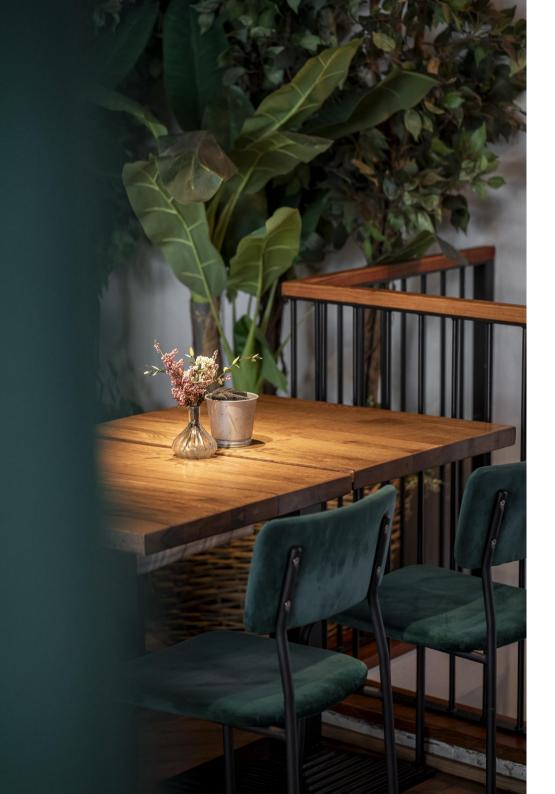
Included during the meal service [approx. 90 min]

Soft drink | Water

30€

Price per person | VAT included Drink service starts once all guests have arrived.





Welcome Drink

Additional Welcome Drink before and/or after the menu

7€/per person (Glass of wine | Beer | Soft drink | Water)

> Glass of Cava: MM Selección Especial Brut

> > **4,8€**/per person

Glass of Champagne: Cremant de Alsacia

Cremant de Alsacia
8€/per person

Open Bar

Spirits

Rum: Brugal - Barceló - Cacique Whiskey: Johnnie Walker Red Label - DYC 8 Gin: Tanqueray - Seagrams - Beefeater Vodka: Absolut - Stoli

1 Hour: 18€ | 2 Hours: 27€ | 3 Hours: 36€

Drink Ticket Option

If the open bar service is not hired, drinks can be purchased with a ticket system.

8€/drink (Includes previously mentioned spirits)

Additional Services

Iberian Ham Carving Candy Bar Valet Parking

*Prices upon request

Audiovisuals Screen, projector & sound

175€



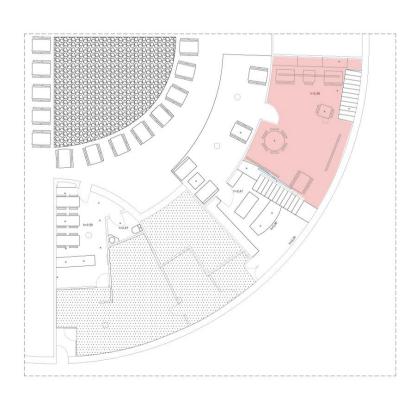
Main Hall

Aforo

Cóctel: 30pax.

Sentados: 24pax.

Exclusividad del espacio , consumo mínimo 1200€





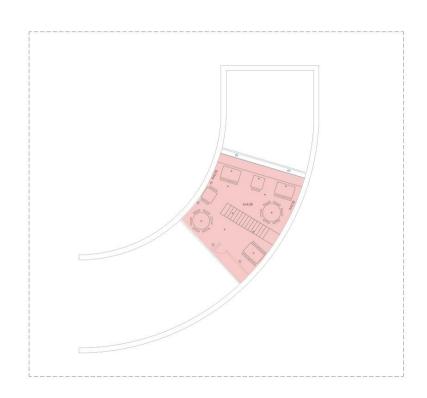
Attic – First Floor

Aforo

Cóctel: 30pax.

Sentados: 24pax.

*Cuenta con baño privado Exclusividad del espacio , consumo mínimo 1200€





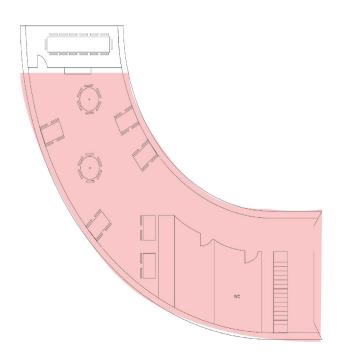
Chimney Saloon – First Floor

Aforo

Cóctel: 70pax.

Sentados: 40pax.

*Cuenta con baño privado y sonido independiente Exclusividad del espacio, consumo mínimo 2400€

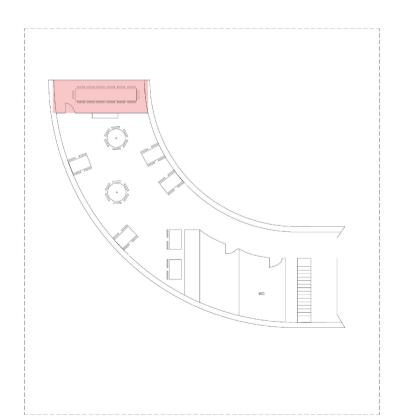




Private Room – First Floor

Aforo Sentados: 12pax.

*Cuenta con pantalla y climatización independiente Exclusividad del espacio , consumo mínimo 600€

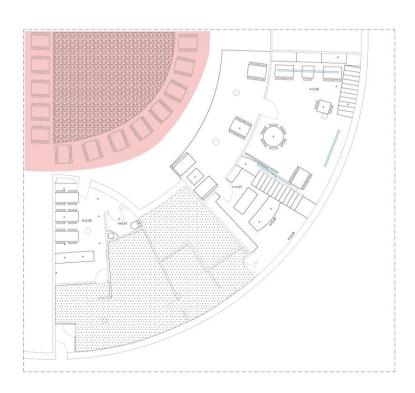




Open-Air Terrace

Aforo Cóctel: 120pax. Sentados: 102pax.

*Cuenta con baño privado y sonido independiente Exclusividad del espacio , consumo mínimo 5100€





BOOKING CONDITIONS:

- 1. <u>Reservation</u>: To secure the space, a payment of 50% of the total event cost is required.
- 2. <u>Confirmation</u>: The final number of attendees must be confirmed 72 hours before the event. Additional guests may be accommodated upon request and approval by the restaurant, but reductions will not be accepted.
- 3. Remaining 50%: The final payment must be completed before the event. IBAN: ES53 0081 0647 8300 0128 6237 (El Rincón de Vespok, S.L)
- 4. <u>Reference</u>: "Date + Restaurant + Client" (e.g., "September 14, El Rincon de Vespok, Rodrigo Lopez")
- 5. Payment Receipt: Please send proof of payment in PDF format to: eventosrestaurantes@vespok360.com



CANCELLATION POLICY:

- 1. Cancellation with 10 or more days' notice: No charge.
- 2. Cancellation with less than 10 days' notice: A 50% charge of the deposit will apply.
- 3. Cancellation with less than 72 hours' notice: A 100% charge of the deposit will apply.

