



Smart Catering
·Málaga·

Cocktail

RECEPTIONS



About US



¡A Signature Catering Experience for Events That Leave a Lasting Impression!

At Smart Catering Málaga, we believe that a great event begins in the kitchen. That is why we offer bespoke gastronomic experiences for every occasion, combining technique, creativity, and professionalism.

Since 2018, under the direction of Chef Harri Archanco, Smart Catering has transformed Málaga's culinary scene. With more than 20 years of experience in international kitchens and collaborations with renowned chefs such as Yotam Ottolenghi, Mark Hix, Masaki Sugisaki, and Jamie Oliver, Harri brings a unique international perspective that blends seamlessly with the finest local produce.

What do we do?

We create culinary concepts that reflect your brand, your style, or your celebration.

From high-level corporate events to intimate cocktail receptions, conferences, weddings, and product launches, we design each menu as if it were a one-of-a-kind creation.

What sets us apart?

Haute Cuisine: Contemporary techniques, respect for premium ingredients, and passion in every creation.

Impeccable Presentation: Refined aesthetics, elegant service, and a smooth, seamless flow.

Complete adaptability

Every client is unique, and every event is unrepeatable.

Proven trust

We have worked with companies and institutions such as Google, Ebury, Accenture, the Festival de Cine de Málaga, the Museo Picasso Málaga, and the Conference Centers of Marbella and Torremolinos.

We are more than just a catering company we are an experience.

Because food is not only tasted; it is remembered. At Smart Catering, we take care of every detail so your event speaks of excellence, innovation, and professionalism.

If you are looking for a catering service that makes a difference, elevates your event, and turns the experience into something that truly lasts, you are in the right place.



Smart Catering
Málaga

Cocktail

PICA - PICA 1



INCLUDE

Marinated mixed olives
Crisps
Assorted nuts

BAR (30 MIN)

Red wine – Roble, Camino de Castilla (D.O. Ribera del Duero)
White wine – Verdejo, Camino de Castilla (D.O. Rueda)
Victoria beer, alcoholic and non-alcoholic
Soft drinks: Coca-Cola Classic, Coca-Cola Zero, Fanta Lemon, and Fanta Orange
Still water (Biosolan) and sparkling water (Vichy Catalan)
Infused water station with fresh fruit and mint
(Additional options available from our wine cellar)

30–60 guests: €15 per person

60–120 guests: €12.50 per person

More than 120 guests: Price upon request



Smart Catering
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Cocktail

PICA - PICA 2



INCLUDE

Marinated mixed olives, Assorted nuts, A gourmet-themed table featuring a selection of cheeses and Iberian cured meats, served with grapes, walnuts, and assorted bread rolls.

BAR (60 MIN)

Red wine – Roble, Camino de Castilla (D.O. Ribera del Duero)

White wine – Verdejo, Camino de Castilla (D.O. Rueda)

Victoria beer, alcoholic and non-alcoholic

Soft drinks: Coca-Cola Classic, Coca-Cola Zero, Fanta Lemon, and Fanta Orange

Still water (Biosolan) and sparkling water (Vichy Catalan)

Infused water station with fresh fruit and mint
(Additional options available from our wine cellar)

30–60 guests: €18 per person

60–120 guests: €15 per person

More than 120 guests: Price upon request



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Cocktail

PICA - PICA 3



INCLUDE

Marinated mixed olives, Assorted nuts, A gourmet-themed table featuring a selection of cheeses and Iberian cured meats, served with grapes, walnuts, an assorted bread rolls

Choice of three cold canapés

BAR (60 MIN)

Red wine – Roble, Camino de Castilla (D.O. Ribera del Duero)

White wine – Verdejo, Camino de Castilla (D.O. Rueda)

Victoria beer, alcoholic and non-alcoholic

Soft drinks: Coca-Cola Classic, Coca-Cola Zero, Fanta Lemon, and Fanta Orange

Still water (Biosolan) and sparkling water (Vichy Catalan)

Infused water station with fresh fruit and mint

(Additional options available from our wine cellar)

30–60 guests: €23 per person

60–120 guests: €19 per person

More than 120 guests: Price upon request



Smart Catering
Málaga

Cold COCKTAIL 1



INCLUDE

Cheese board and Iberian cured meats selection.

APPETIZERS

(You may choose from the list below or from our chef's suggestions)

1. Blinis with salmon tartare and black seaweed caviar.
2. Puff pastry vol-au-vent with creamy Russian salad.
3. Mini Caprese skewers with bocconcini, cherry tomatoes and basil pesto.
4. Tartlet with truffle tapenade and sun-dried tomato.
5. Blue cheese mousse on spiced crispy bread with walnuts.
6. Tuna tataki with sesame umami and wakame seaweed.
7. Prawn cocktail with classic cocktail sauce.
8. Selection of sweets: petit fours and mini walnut brownies.

BAR (60 MIN)

Red wine, Roble, Camino de Castilla (D.O. Ribera del Duero)

White wine, Verdejo, Camino de Castilla (D.O. Rueda)

Victoria beers (alcoholic and non-alcoholic)

Soft drinks: Coca-Cola (Classic and Zero), Fanta (Lemon and Orange)

Still water (Biosolan) and sparkling water (Vichy Catalan)

Infused water station with fresh fruit and mint

(Additional options available from our wine cellar)

30–60 guests: €34 per person

60–120 guests: €29 per person

More than 120 guests: price upon request



Smart Catering
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Cold

COCKTAIL 2



INCLUDE

Cheese board and Iberian cured meats selection.

APPETIZERS

(You may choose from the list below or from our chef's recommendations)

1. Blinis with salmon tartare and black seaweed caviar.
2. Puff pastry vol-au-vent bite with creamy Russian salad.
3. Strawberry gazpacho with Kalamata olive powder.
4. Mini Caprese skewers with mozzarella pearls, cherry tomatoes and basil pesto.
5. Tartlet with truffle tapenade and sun-dried tomato.
6. Caramelised pear with blue cheese mousse on spiced crispy bread and walnuts.
7. Tuna tataki with sesame umami and wakame seaweed.
8. Hake ceviche with leche de tigre.
9. Japanese-style spoon of prawn and octopus salpicón.
10. Foie gras lollipops coated in toasted almonds.
11. Green asparagus wrapped in Serrano ham with truffle oil.
12. Selection of sweets: petit fours and mini walnut brownies.

BAR (90 MIN)

Red wine, Roble, Camino de Castilla (D.O. Ribera del Duero)

White wine, Verdejo, Camino de Castilla (D.O. Rueda)

Victoria beers (alcoholic and non-alcoholic)

Soft drinks: Coca-Cola (Classic and Zero), Fanta (Lemon and Orange)

Still water (Biosolan) and sparkling water (Vichy Catalan)

Infused water station with fresh fruit and mint

(Additional options available from our wine cellar)

30–60 guests: €41 per person

60–120 guests: €34 per person

More than 120 guests: price upon request



Smart Catering
Málaga

Cold & hot

COCKTAIL 1



INCLUDE

Cheese board and Iberian cured meats selection.

APPETIZERS

(YOU MAY CHOOSE FROM THE LIST BELOW OR FROM OUR CHEF'S SUGGESTIONS)

1. Blinis with salmon tartare and black seaweed caviar.
2. Puff pastry vol-au-vent bite with creamy Russian salad.
3. Strawberry gazpacho with Kalamata olive powder.
4. Mini Caprese skewers with mozzarella pearls, cherry tomatoes and basil pesto.
5. Tartlet with truffle tapenade and sun-dried tomato.
6. Caramelised pear with blue cheese mousse on spiced crispy bread and walnuts.
7. Tuna tataki with sesame umami and wakame seaweed.
8. Green asparagus wrapped in Serrano ham with truffle oil.
9. Assorted croquettes (porcini and truffle, caramelised onion and blue cheese, Iberian ham).
10. Spring rolls with confit duck and hoisin sauce.
11. Panko-coated king prawns with sweet chilli mayonnaise.
12. Grilled octopus leg on a light parmentier cream with spiced oil.
13. Selection of sweets: petit fours and mini walnut brownies.

BAR (120 MIN)

Red wine Roble, Camino de Castilla (D.O. Ribera del Duero)

White wine, Verdejo, Camino de Castilla (D.O. Rueda)

Beers (alcoholic and non-alcoholic), soft drinks, water and an infused water station with fresh fruit and herbs
(Additional options available from our wine cellar)

30–60 guests: €44 per person

60–120 guests: €39 per person

More than 120 guests: price upon request



Smart Catering
Málaga

Cold & hot

COCKTAIL 2



INCLUDE

Cheese board and Iberian cured meats selection.

APPETIZERS

1. Blinis with salmon tartare and black seaweed caviar.
2. Puff pastry vol-au-vent bite with creamy Russian salad.
3. Strawberry gazpacho with Kalamata olive powder.
4. Mini Caprese skewers with mozzarella pearls, cherry tomatoes and basil pesto.
5. Tartlet with truffle tapenade and sun-dried tomato.
6. Caramelised pear with blue cheese mousse on spiced crispy bread and walnuts.
7. Tuna tataki with sesame umami and wakame seaweed.
8. Green asparagus wrapped in Serrano ham with truffle oil.
9. Assorted croquettes (porcini and truffle, caramelised onion and blue cheese, Iberian ham).
10. Spring rolls with confit duck and hoisin sauce.
11. Panko-coated king prawns with sweet chilli mayonnaise.
12. Deconstructed patatas bravas.
13. Poached egg with smooth leek cream, truffle and crispy potato sticks.
14. Grilled octopus leg on a light parmentier cream with spiced oil.
15. Selection of sweets: petit fours and mini walnut brownies.

BAR (120 MIN)

Red wine Roble, Camino de Castilla (D.O. Ribera del Duero)

White wine Verdejo, Camino de Castilla (D.O. Rueda)

Beers (alcoholic and non-alcoholic), soft drinks, water and an infused water station with fresh fruit and herbs
(Additional options available from our wine cellar)

30–60 guests: €51 per person

60–120 guests: €44 per person

More than 120 guests: price upon request



Smart Catering
Málaga

Cold & hot

COCKTAIL 3



INCLUDE

Cheese board and Iberian cured meats selection.

APPETIZERS

1. Blinis with salmon tartare and black seaweed caviar.
2. Puff pastry vol-au-vent with creamy Russian salad.
3. Strawberry gazpacho with Kalamata olive powder.
4. Mini Caprese skewers with mozzarella pearls, cherry tomatoes and basil pesto.
5. Tartlet with truffle tapenade and sun-dried tomato.
6. Caramelised pear with blue cheese mousse on spiced crispbread and walnuts.
7. Tuna tataki with sesame umami and wakame seaweed.
8. Green asparagus wrapped in Serrano ham with truffle oil.
9. Assorted croquettes (porcini and truffle; caramelised onion and blue cheese; Iberian ham).
10. Spring rolls with confit duck and hoisin sauce.
11. Panko-coated king prawns with sweet chilli mayonnaise.
12. Deconstructed patatas bravas.
13. Salmon skewers with orange and honey glaze.
14. Poached egg with smooth leek cream, crispy potato straw and paprika.
15. Grilled octopus leg on a light parmentier cream with spiced oil.
16. Fresh fruit skewers.
17. Selection of mini desserts.

BAR (180 MINUTES)

Red wine Roble, Camino de Castilla (D.O. Ribera del Duero)

White wine Verdejo, Camino de Castilla (D.O. Rueda)

Beers (alcoholic and non-alcoholic), soft drinks, water and an infused water station with fresh fruit and herbs
(Additional options available from our wine cellar)

30–60 guests: €64 per person

60–120 guests: €59 per person

More than 120 guests: price upon request



Smart Catering
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Canapes

VEGETARIAN



COLD CANAPÉS

- Spanish potato omelette with cherry tomato, lettuce and mayonnaise-
- Mini blinis with beetroot purée and goat's cheese-
- Gorgonzola, caramelised pear and walnuts served in chicory leaves-
- Mini vol-au-vent with creamy Russian salad (vegan)-
- Mini Caprese skewers with cherry tomato, mozzarella, basil and pesto-
- Piquillo pepper hummus shells-
- Ajo blanco (chilled almond and garlic soup)-
- Strawberry gazpacho shots-
- Gazpacho or porra with quail egg-
- Tartlet with truffle tapenade and sun-dried tomato-

HOT CANAPÉS

- Mini quiche Lorraine with mushrooms, hazelnuts and Parmesan cheese-
- Mushrooms stuffed with leek sauce and blue cheese-
- Deconstructed patatas bravas with brava sauce-
- Mini porcini and truffle croquettes-
- Mini blue cheese croquettes-
- Vegetarian gyozas (Japanese dumplings) with shichimi togarashi-
- Mini spring rolls with sweet and sour sauce-
- Mini curry samosas with mango chutney-
- Mini falafel burger with tzatziki sauce-
- Wakame seaweed salad with sesame-
- Fried Camembert with red berry sauce-
- Ajinomoto gyozas with shiitake mushrooms-



Canapes

FISH



Cold Canapés

- Mini blinis with smoked salmon, dill and citrus cheese mousse -
- Tartlet with salmon mousse and black roe -
- Tuna tartare with soy and sesame, served with crispy paper -
- Salmon and avocado tartare with mayonnaise -
- Toast with smoked anchovy and tomato chutney -
- Assorted “matrimonio” gildas with white anchovies and anchovies -
- Octopus and king prawn pipirrana salad -
- Creamy Russian salad with octopus -
- Russian salad with Huelva prawns -
- Tuna tataki with sesame umami -

CANAPÉS CALIENTES

- Galician-style octopus with spiced oil and confit potatoes -
- Octopus with parmentier cream -
- Crispy king prawns coated in panko with sweet chilli mayo -
- Salmon skewers with teriyaki sauce -
- Salmon skewers with orange and honey glaze -
- King prawn skewers -
- Cod roulade in filo pastry -
- Cod croquettes -
- Tuna with caramelised onions served on tasting spoons -
- Ajinomoto prawn gyoza -
- Cod fritters with aioli -



Canapés

MEAT



Cold Canapés

- Vietnamese rolls with duck and Peking-style hoisin sauce -
- Beef rolls wrapped in horseradish -
- Asparagus wrapped in Serrano ham with truffle oil and Parmesan -
- Foie gras toast with cranberry sauce -
- Melon skewers with ham -
- Salchichón tartare -

CANAPÉS CALIENTES

- Tex-Mex turnover -
- Bao bun with Málaga-style goat -
- Pork skewers in green sauce -
- Cajun chicken yakitori skewers -
- Mini Iberian ham croquettes -
- Mini uiche Lorraine with smoked bacon and Parmesan -
- Mini pulled pork burger with bourbon sauce -
- Oxtail and Cheddar tartlet -
- Brioche toast with oxtail in red wine sauce -
- Chicken curry samosas-
- Spring rolls with duck and hoisin sauce -
- Ajinomoto katsu curry gyozas -



Canapes

SWEETS



- Assorted petit fours -
- Mini brownies -
- Mini cheesecake -
- Mini lemon pie -
- Chocolate mousse cups -
- Mango mousse cups -
- Mini panna cotta with red berries -
- Lemon posset cups -
- Seasonal fruit skewers -



Smart

CELLAR



RED WINE

Camino de Castilla, Roble (D.O. Ribera del Duero)
Camino de Castilla, Crianza (D.O. Ribera del Duero)
828, Crianza (D.O. Rioja)

WHITE WINE

Camino de Castilla, Verdejo (D.O. Rueda)
Rama Corta, Verdejo (D.O. La Mancha)

CAVA & SPARKLING WINES

Visiega (Brut Nature & Rosé)
Botani Muscat (Sparkling)
Yllera 5.0

BEERS

Estrella Galicia, Victoria, Cruzcampo Tostada (non-alcoholic)

SUMMER RED WINE (TINTO DE VERANO), SANGRÍA
SOFT DRINKS AND FLAVOURED WATERS



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Additional SERVICES



STATIONS

Professional ham carver (50% Bellota) (€600)

Cocktail bar: Mojitos / Daiquiris / Margaritas (€15 per hour)

Poget oyster station (2–3 units per person) (€15 per person)

Fried fish station (1 large cone per person) (€12 per person)

Sushi station (5 pieces per person) (€15 per person)

International cheese station (€15 per person)

Rice station (+€15 per person)

Gildas and vermouth station (+€6 per person)

STANDARD OPEN BAR (€9 per hour)

Red wine: Camino de Castilla, Roble (D.O. Ribera del Duero)

White wine: Camino de Castilla, Verdejo (D.O. Rueda)

Victoria beers (alcoholic and non-alcoholic)

Soft drinks: Coca-Cola (Classic and Zero), Fanta (Lemon and Orange)

Still water (Biosolan) and sparkling water (Vichy Catalan)

STANDARD+ OPEN BAR (€12 per hour)

Vodka: Absolut

Whiskey: Ballantine's / Johnnie Walker Red Label

Rum: Brugal, Barceló & Cacique

Gin: Tanqueray, Bombay Sapphire, Beefeater & Larios Pink

Shots: Jägermeister & Tequila (José Cuervo)

PREMIUM OPEN BAR (€18 per hour)

Vodka: Grey Goose

Whiskey: Johnnie Walker Black Label / Canadian Club

Rum: Matusalem (Añejo 7 Years) / Havana Club (7 Years)

Gin: G'Vine / Nordés

Shots: Jägermeister & Tequila (José Cuervo)

Tequila Patrón: €180 per bottle



Smart Catering
Málaga

General CONDITIONS

By hiring our catering services, you agree to the following terms and conditions.
If you have any questions, please do not hesitate to contact us before making your reservation.

1. Service Specifications:

- Any dietary restrictions or food allergies must be notified in advance.
- Customised options will only be provided upon prior request.
- Please consult us regarding the number of guests included in the booking.
- The final number of attendees must be confirmed at least 5 days in advance.

2. Included Services and Logistical Conditions:

- Transport is included in the price within a 5 km radius from Polígono El Viso, Málaga. Greater distances may incur an additional charge.
- All essential equipment will be provided: tableware, glassware, cutlery, kitchen setup and bar setup.
- Chairs, tables and marquees are not included. These items may be hired at an additional cost and under specific conditions.
- All food is prepared and handled in our production kitchen, which holds a valid sanitary registration in compliance with applicable regulations.
- Food transport is carried out in refrigerated vehicles in accordance with food safety regulations.
- Food must be reheated in an oven. A prior technical visit to the venue is essential to verify power supply points, access and general conditions.
- Prices do not include VAT (10%), which will be added to the final invoice.

3. Bookings, Payment Policies and Cancellations:

- To confirm the booking, a deposit is required and may vary depending on the service.
- The service must be paid 100% in advance.
- If full payment is not received prior to the event, the booking will be considered cancelled and a compensation charge may apply.
- In the event of cancellation, the deposit will not be refunded.

4. Responsibilities and Additional Conditions:

- Any modification to the contracted service must be communicated in advance and will be subject to availability and possible additional charges.
- Smart Catering shall not be held responsible for events affecting the service that are beyond its control, including adverse weather conditions, power outages, municipal restrictions or any other force majeure circumstances.
- The client undertakes to guarantee a safe environment for service, setup and dismantling, including proper access, working areas and electrical connection points.
- Any damage caused by attendees to our equipment will be the responsibility of the client.

5. Data Protection:

- Personal data provided by the client will be processed in accordance with Regulation (EU) 2016/679 (GDPR) and current Spanish data protection legislation.

By confirming the booking, the client declares that they have read, understood and accepted these terms and conditions.



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Contact

CLIENTS & FRIENDS



Smart Catering
Málaga



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OPENING HOURS

Monday – Friday 10:00 – 18:00



Smart Catering
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