



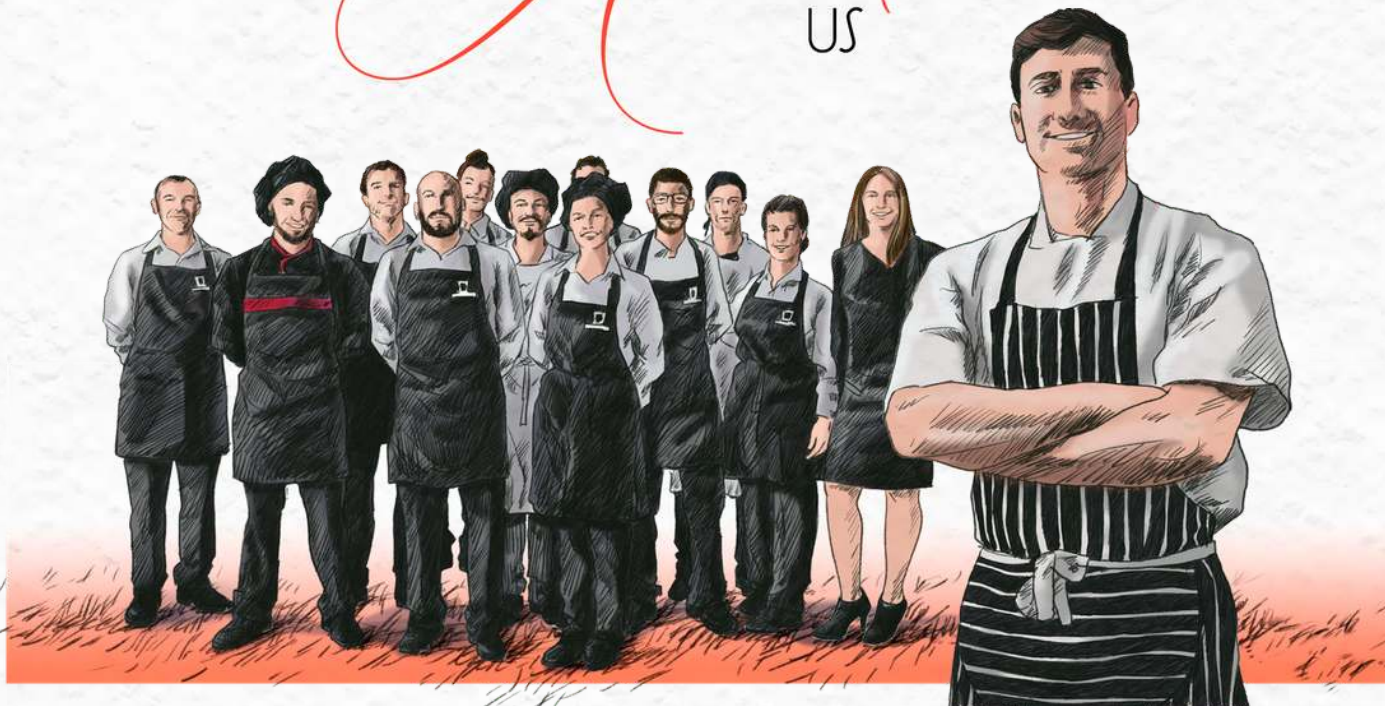
Smart Catering
·Málaga·

Breakfast

& COFFEE BREAKS



About US



An Author-Driven Catering Experience for Events That Leave a Lasting Impression

At Smart Catering Málaga, we believe that every outstanding event begins in the kitchen. That is why we create bespoke gastronomic experiences tailored to each occasion, combining technique, creativity, and professionalism.

Since 2018, under the direction of Chef Harri Archanco, Smart Catering has contributed to transforming 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 distinctive international perspective that blends seamlessly with the finest local produce.

What do we do?

We design gastronomic proposals that reflect your brand, your style, or your celebration. From high-level corporate events to intimate cocktail receptions, conferences, weddings, and product launches, every menu is conceived as a unique creation.

What sets us apart?

Fine dining expertise: contemporary techniques, deep respect for ingredients, and genuine passion in every preparation.

Impeccable presentation: refined aesthetics, elegant service, and a seamless rhythm throughout the event.

Total 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 Málaga Film Festival, the Picasso Museum, and the Congress Palaces of Marbella and Torremolinos.

We are more than a catering service — we are an experience.

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

If you are looking for a catering partner that makes a difference, elevates your event, and turns it into a lasting experience, you are in the right place.



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COFFEE BREAKS I



Option 1

Selection of coffees, teas, and infusions, selection of dairy (whole milk and oat milk), still water and sparkling water (upon request), and cookies.

+

Selection of juices (Orange & Pineapple)

€5.5 per person

Option 2

Selection of coffees, teas, and infusions, selection of dairy (whole milk and oat milk), still water and sparkling water (upon request), and cookies.

+

Selection of juices (Orange & Pineapple)

+

Mini Danish and French pastries.

€6.5 per person

Option 3

Selection of coffees, teas, and infusions, selection of dairy (whole milk and oat milk), still water and sparkling water (upon request), and cookies.

+

Selection of juices (Orange & Pineapple)

+

Mini Danish and French pastries.

+

Greek yogurt with granola and honey.

€7.5 per person



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COFFEE BREAKS II



ALL OPTIONS INCLUDE

Selection of coffees, teas, and infusions, selection of dairy (whole milk and oat milk), still water and sparkling water (upon request), and cookies.

+

Selection of juices (Orange & Pineapple)

+

Mini Danish and French pastries.

+

Option 1

Mini croissants with fillings:

Smoked salmon with citrus cream cheese.

Serrano ham, tomato chutney, and rocket salad.

Mashed avocado with coriander and lime.

€8.5

Option 2

Mini sandwiches with Pan Cristal or sliced bread (White/Wholemeal/Multi-seed), filled with:

Smoked salmon with cream cheese, dill, and lemon.

Serrano ham, tomato chutney, Emmental cheese, and rocket leaves.

Roasted chicken with red pepper chutney, rockets, and mayonnaise.

Cooked turkey, Havarti cheese, and green salad.

Spanish omelette with lettuce and mayonnaise.

€8.5

Option 3

Mini Sweets Selection

Mini Donuts and/or Carrot Cake with Peanut Frosting.

Mini Muffins and/or Chocolate and Walnut Brownie.

Mini Chocolate-Filled Croissants and/or Chocolate and Banana Muffins.

€8.5



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COFFEE BREAKS III



ALL INCLUDED

SELECTION OF COFFEES, TEAS, AND INFUSIONS, SELECTION OF DAIRY (WHOLE MILK AND OAT MILK), STILL WATER AND SPARKLING WATER (UPON REQUEST), AND COOKIES.

+

SELECTION OF JUICES (ORANGE & PINEAPPLE)

+

MINI DANISH AND FRENCH PASTRIES.

+

MINI FILLED CROISSANTS:

SMOKED SALMON WITH CITRUS CREAM CHEESE.

SERRANO HAM, TOMATO CHUTNEY, AND ARUGULA.

MASHED AVOCADO WITH LIME.

+

MINI "PITUFOS" WITH PAN CRYSTAL OR SANDWICHES WITH SLICED BREAD (WHITE/WHOLE WHEAT/MULTIGRAIN) FILLED WITH:

SMOKED SALMON WITH CREAM CHEESE, DILL, AND LEMON.

SERRANO HAM, TOMATO CHUTNEY, EMMENTAL CHEESE, AND ARUGULA LEAVES.

ROASTED CHICKEN WITH RED PEPPER CHUTNEY, ARUGULA, AND MAYONNAISE.

COOKED TURKEY, HAVARTI CHEESE, AND GREEN SALAD.

SPANISH OMELET WITH LETTUCE AND MAYONNAISE.

+

SELECTION OF MINI SWEETS:

MINI DONUTS AND/OR CARROT CAKE WITH PEANUT FROSTING.

MINI MUFFINS AND/OR CHOCOLATE AND WALNUT BROWNIE.

MINI CHOCOLATE-FILLED CROISSANTS AND/OR CHOCOLATE AND BANANA MUFFINS.

+

CHOPPED FRUIT

12.5€



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Brunch

NO.1



INCLUDES

Selection of coffees, teas, and infusions, selection of dairy (whole milk and oat milk), still water and sparkling water (upon request), and cookies.

+

Selection of juices (Orange & Pineapple)

+

EVERYTHING FROM COFFEE BREAK III

+

HOT BUFFET WITH

Selection of toasts

Scrambled eggs with parsley

Sautéed mushrooms

Bacon & sausages

18€



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Brunch

NO. II



INCLUDES

Selection of coffees, teas, and infusions, selection of dairy (whole milk and oat milk), still water and sparkling water (upon request), and cookies.

+

Selection of juices (Orange & Pineapple)

+

EVERYTHING FROM COFFEE BREAK III

+

HOT BUFFET WITH

Selection of toasts

Scrambled eggs with parsley

Sautéed mushrooms

Bacon & sausages

+

SWEET BUFFET

Pancakes with syrups or honey and red berries.

Waffles with chocolate, whipped cream, and banana.

Fruit smoothies.

22€



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Individual

ITEMS: PASTRIES



Danish pastries
+€1.15

Mini pastries (2 pcs)
+€0.95

Freshly baked muffin of the day (gluten-free on request)
+€1.15

Mini filled croissants (vegetarian, fish, or meat)
+€1.45

Large filled croissants (gluten-free on request)
+€2.55

Chocolate cookies (artisan)
+€2.45



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Individual

ITEMS: SMART & HEALTHY



Homemade granola with Greek or natural yogurt
+€1.55

Homemade granola with Greek or natural yogurt and organic honey
+€1.75

Homemade granola with Greek or natural yogurt, organic honey, and red berries
+€1.95

“Energy” granola bars, sugar-free and with nuts
+€2.15

Peeled fruit skewer
+€1.95

Forest berry cup
+€2.25



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Individual

ITEMS: GOURMET & MODERN



**Selection of sandwiches made with bread from our own bakery, featuring artisanal flavors
(Mediterranean, walnut and honey, red berries and raisins, and many more...)**

Smoked salmon with mashed avocado, cilantro, and lime
+€2.45

Serrano ham, tomato, Emmental cheese, and arugula
+€2.35

Chicken with tomato, lettuce, and mayonnaise
+€2.25

Turkey, Havarti cheese, and green salad
+€2.25

Mini pork burger, souvlaki style, with yogurt sauce
+€2.55



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Individual

ITEMS: MODERN TOASTS SELECTION



Greek dakos toast with tomato, olive oil, feta cheese and oregano
+3,55€

Toast with mashed beetroot, goat's cheese and rocket
+3,55€

Toast with guacamole and tomato
+3,55€

Iberian ham platter
+3,55€

Cheese platter
+3,55€



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General CONDITIONS

**By hiring our catering services, you agree to the following terms and conditions.
If you have any questions, please contact us before making your reservation.**

1. Service Features

- Any dietary restrictions or food allergies must be communicated in advance.
- Customized options will only be provided upon request.
- Reservations require a minimum of 40 guests.
- The final number of attendees must be confirmed at least 4 days in advance.

2. What is Included in Our Prices

- Transportation is included in the price within a 5 km radius from Polígono El Viso, Málaga. Greater distances may incur an additional charge.
- All basic necessary equipment will be provided: tableware, glassware, cutlery, buffet setup, and bar installation.
- For smaller services, disposable materials will be provided instead.
- Tables and chairs are not included; these items can be rented at an additional cost and under specific conditions.
- All food is prepared and handled in our production kitchen, which holds a valid health registration in compliance with applicable regulations.
- Food transportation is carried out in refrigerated vehicles according to food safety standards.
- Food must be reheated in an oven. A technical visit to the venue is essential to verify electricity points, access, and general conditions.
- Prices do not include VAT (10%), which will be added to the final invoice.

3. Reservations, Payment Policies, and Cancellations

- 3. Reservations, Payment Policies, and Cancellations
- To confirm the reservation, a deposit is required; the amount may vary.
- The service must be paid 100% in advance.
- If full payment is not made in advance, the reservation will be considered canceled, and a penalty fee will be applied.
- In case of cancellation, the deposit is non-refundable

4. Other Important Terms

- Any modification to the contracted service must be communicated in advance and will be subject to availability and possible additional charges.
- Smart Catering is not responsible for events that affect the service and are beyond its control, including adverse weather conditions, power outages, municipal restrictions, or any other force majeure.
- The client agrees to ensure a safe environment for the service, including setup and takedown, with proper access, work areas, and electrical connection points.
- Any damage caused by guests to our equipment will be the responsibility of the client.

5. Data Protection:

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

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



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Contact

CLIENTS & FRIENDS



Smart Catering
·Málaga·

Harri Archanco: T. 697 44 41 18 -T. 622 40 82 62

C/ Caudal nº 59, Polígono Industrial El Viso.

29006 (Málaga, España)

HORARIO

Lunes – Viernes 10:00 – 18:00



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www.smartcateringmalaga.com