



CORPORATE *Proposal*

**EVENT MANAGER: JEHAN@VICEROY.GI
MAKE A LASTING IMPRESSION**

OUR *Corporate* EVENTS

At Viceroy Gibraltar, we pride ourselves on seamless event planning and execution. Our dedicated team of professionals will work closely with you to curate an experience that not only aligns with your corporate objectives but also exceeds your highest expectations.

We look forward to planning and hosting your corporate event at Viceroy. Let us embark on this extraordinary journey together, creating memories that will last a lifetime, all whilst putting your brand front and centre.

From customized menus crafted by our team of culinary team to DJ's, specialised entertainment and security, every detail is meticulously considered to ensure a flawless affair.

With a history of award winning event planning, both locally and in the UK, you can trust our team to deliver an event to showcase who you are.



ROSSO CORSA LAUNCH EVENT - JULY 2023

OUR *Canape* SELECTION

Why not impress your guests - serve them our mouthwatering, hand crafted canapés at your next event, our finest selection is suggested below, both elegant and sophisticated, and made fresh by our skilled chefs on site....

Pear, Rocket, Walnut & Roquefort Mousse *v,gf*
Spicy Gazpacho & Cucumber Boston Shot *ve,gf*
Ciabatta Bruschetta, Burrata, Basil & Baby Plum Tomato *v*
Fresh Dorset Crab Salad Cocktail Spoon *gf*
Tiger Prawn, Chilli & Mango Skewers *gf*
Tuna Nicoise Spoon *gf*
Goats Cheese & Pinenut Fondant *v,gf*
Sesame Seed Prawn Balls *gf*
Pistachio Creme Filled Dates *v,gf*
Avocado Mousse Blinis *v*
Exotic Fruit Skewers *ve,gf*
Smoked Salmon Blini, Lemon Scented Mascarpone
Sticky Teriyaki Crevette Skewers *gf*
Bourbon Glazed Sesame Seed Pork Belly Cubes *gf*
Fillet of Beef Yorkshire Puddings & Creamed Horseradish
Virgin Mary Shot, Prawn, Olive & Lemon Twist *gf*
Lobster Bisque Boston Shot *gf*
Steak Tartar, Quail Egg, Cornichons
Burrata & Basil Mini Bruschetta *v*



ENQUIRE
FOR
PRICES

**MINIMUM ORDER OF 10 CANAPÉS OF EACH SELECTION*

OUR *Grazing* PLATTERS

Our grazing platters are a decadent alternative to the usual buffet or hor d'oeuvres. An artful arrangement of the finest Cured Iberian Meats, International Cheeses, Exotic Fruits & Vegetables, each one is assembled with care using seasonal local produce, and when curated become a conversation starter for your guests...

Accompanying our mixed Grazing Platters are a selection of Artisan Breads - baked fresh in house, along with medley of various Dips, Crackers, Olives & Relishes, the perfect accompaniments to any Grazing Platter.

Adding to the allure of our catering service, our talented chef can also curate custom menus tailored to your corporate event's preferences and dietary requirements. Whether you desire a themed dessert selection or personalized sweet creations, our culinary expert is dedicated to crafting an unforgettable experience that perfectly complements your occasion and your brand.



**ENQUIRE
FOR
PRICES**



***WE RECOMMEND ONE PLATTER FOR EACH 5 GUESTS
EACH PLATTER COSTS £45**

OUR *Sweet* TREATS

Finish your evening in style with our decadent sweet canapés, a tantalizing selection of gourmet delights to satisfy your sweet tooth.

Indulge in an array of hand crafted treats, with flavours to satisfy any taste. Elevate your corporate event with these exquisite bites that are sure to leave a lasting impression.

Dark Chocolate Tart
Berry Fruit Trifle
Lemon Pannacotta
Summer Berry Pudding
Tiramisu
Vanilla Creme Brulee
Summer Strawberry Fool
Kiwi Cheesecake
Mango Layered Mousse
Chocolate Brownie
Banoffee Pie
Avocado Cocoa Mousse

**ENQUIRE
FOR
PRICES**

***MINIMUM OF 10 ORDERS PER CANAPÉ SELECTION**

OUR *Drinks* PACKAGES

As well as our open bar drinks packages, we can also provide cocktail or champagne receptions as well as other tailored drinks packages.

Gold

3 HOURS OPEN BAR

**DRAUGHT BEER,
WINE GLASS,
CAVA GLASS
HOUSE SPIRITS &
SOFT DRINKS**

Rose

3 HOURS OPEN BAR

**DRAUGHT BEER,
WINE GLASS &
SOFT DRINKS**

