

Flex Food

AND CATERING



WWW.FLEXFOODMARBELLA.COM

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OUR DEAR CLIENTS WE'VE AIMED TO SIMPLIFY THE PROCESS OF OBTAINING PRICES & INFORMATION ABOUT OUR SERVICES FOR YOU. THE BROCHURE INCLUDES A LOT OF INFORMATIONS AND WE HOPE THAT YOU WILL SURVIVE AFTER READ IT. IF YOU HAVE ANY QUESTIONS, PLEASE DON'T HESITATE TO CONTACT US. WE ARE HERE TO SERVE YOU & PROVIDE THE BEST SERVICE. THANK YOU!

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ABOUT US

Our catering team consists of skilled waitstaff, talented chefs & experienced event planners. The waitstaff deliver outstanding service & foster a welcoming atmosphere, tailoring their approach to meet guests' needs. The chef crafts an array of visually appealing dishes made with fresh ingredients. The planners manage every detail of the events, ensuring they run smoothly & successfully. We create memorable experiences that last a lifetime!



Nataly Babkina,

have been working as an Event Manager for over 10 years in the hospitality industry. In my role, I plan & organize various events, ensuring they run smoothly from start to finish. “My job requires creativity, organizational skills, & excellent interpersonal abilities. I effectively manage multiple tasks & collaborate with diverse teams to bring events to life. I draw inspiration from our amazing clients & their events.”

Ilya Barinov,

brand chef & creative inspirer of our catering company. We specialize in unique culinary experiences, emphasizing high quality & attention to detail. Catering for us goes beyond just food; it's about creating memorable experiences for your guests with dishes made from the finest ingredients. Our team shares a passion for excellence, honesty & transparency. Join us to explore exquisite flavors & unforgettable gastronomic experiences!



SAMPLES OF EVENTS



Whatever the event, Flex Food & Catering Marbella will take careful notes about your event preferences and manage every element of the production. The exceptional service and continuously high standards of quality for which we are renowned will be carefully maintained.



SERVICES

Immerse yourself in the world of exquisite taste and professionalism with our catering services. We create a unique experience for your event, providing outstanding dishes and impeccable service. Whether you're planning a corporate meeting, a wedding, or a private party, trust us to make it delicious and unforgettable.

- Event Planning
- Weddings
- Corporates & Open House
- Special Events
- Event Planning
- Birthday Party
- Kids Birthdays
- Unique Food Experience
- Food Master classes
- Cocktail Catering Service

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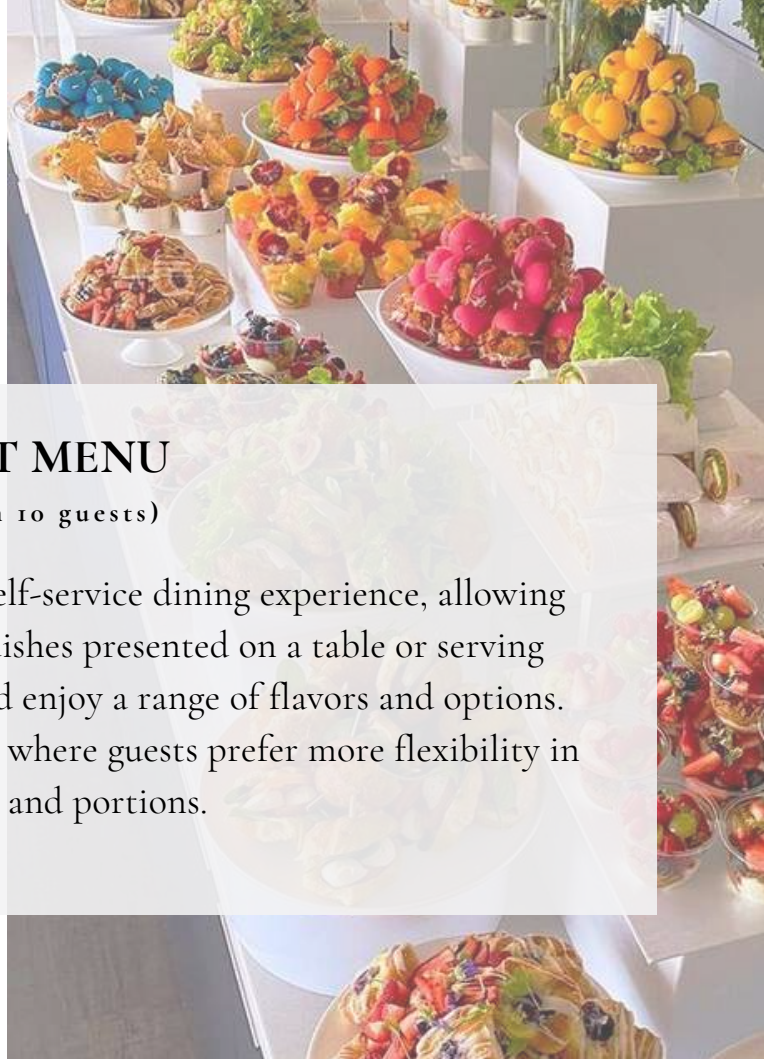


ADDITIONAL SERVICES

Enhance your event experience with our additional catering services. Our capabilities go beyond exquisite food – we offer a wide range of supplementary services to make your event even more special. From stylish table decorations to organizing entertainment programs – trust us to create a unique atmosphere for your occasion.

- List of venues
- Flowering
- Decorations
- Various furniture
- Entertainment
- Musicians
- Drummers show
- Fire show
- Acrobatic show
- Kids animation





BUFFET MENU

(minimum 10 guests)

A buffet menu offers a diverse and self-service dining experience, allowing guests to choose from a variety of dishes presented on a table or serving area. Guests can serve themselves and enjoy a range of flavors and options. This style of dining is ideal for events where guests prefer more flexibility in their choices and portions.

PACKAGE 1

- Selection of any 8 buffet finger food
- Choice of board: cheese, charcuterie, vegetarian, fruit or mini desserts
- We set up a beautiful display & buffet table decoration
- Without waiters service*

60€ per person

PACKAGE 2

- Selection of any 8 buffet finger food
- Choice of board: cheese, charcuterie, vegetarian or fruit
- We set up a beautiful display & table decoration
- **Mini BBQ service 2 types of meats or fish and sauces***
- **Mini desserts***
- **Staff service for 4 hours, helping serving your drinks, cleaning and serving food***

80€ per person



BUFFET MENU

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APPETIZERS

MEAT

Beef Steak on Mini Pancakes with Marmalade & Radish

Giant Sausage Rolls & Mustard Japanese

Chicken Gyoza & Soya Dressing

Jamon Croquettes

Charred Beef Skewer & Wasabi Mayonnaise (GF)

Five Spiced Crispy Duck, Plum Sauce in Pan Bao

Signature Steak Tartare Brioche Bruschetta with Cream
Parmesan Mousse

Parma Ham, Whipped Goats Cheese & Sundried Tomato
Roulade (GF)

APPETIZERS

FISH

Salmon with Cream Cheese on Mini Salted Pancakes

Salt & Pepper Squid Cones (GF)

Scallops served in the shell, with Crispy Onions &
Garlic Butter (GF)

Caramelized Scallops with Strawberry Salsa

King Prawns & Wasabi Mayonnaise Crème (GF)

Bruschetta with Smoked Sardina & Bell Pepper
Marmalade

Prawns Pil-Pil With Fresh Baked Bread

Tuna Sashimi, Chuka salad, Sesame & Soy Sauce





BUFFET MENU

APPETIZERS

VEGETARIAN

Cauliflower Charcoal Fritters (GF,VG)

Truffle bread & Butter Pudding, Shaved Parmesan

Goats Curd Tart, Beetroot & Walnut Salsa (GF)

Bloody Mary Shots, Celery & Red Pepper Salsa
(GF, Vg)

Falafel & Tahini Dip (GF)

Caramelized Onion Tart (GF)

Potato Tots & Romesco (Vg)

Tartlets with Mushroom & Truffle Mousse

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BANQUET MENU

A banquet menu caters to large gatherings with a curated selection of appetizers, salads, main courses, and desserts. It offers diverse options to suit various tastes, ensuring a delightful and memorable dining experience that complements the event's theme.

PACKAGE 1

- 3 course sit down dinner
- 1 amuse-bouchée
- 1 starter
- 1 main dish
- Live cooking chef experience
- Restaurant service style
- Unforgettable menu

100€ per person

PACKAGE 2

- 4 course sit down dinner
- 1 amuse-bouchée
- 2 starters
- 1 main dish
- Live cooking chef experience
- Restaurant service style
- Unforgettable menu

125€ per person

PACKAGE 3

- 5 course sit down dinner
- 1 amuse-bouchée
- 3 starters
- 1 main dish
- Live cooking chef experience
- Restaurant service style
- Unforgettable menu

150€ per person

BANQUET MENU

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STARTERS

Created in our signature style of fresh, seasonal and simply delicious.

Heritage Tomatoes & Buffalo Mozzarella,
Lemon & Extra Virgin Olive Oil

Fried Scallops with Bacon Dust,
Pie Gel & White Asparagus

Langoustine Tartare with Green Apple, Celery & Vanilla Gel with
Black Caviar

Signature Prawn Cocktail

Duck Salad, Cucumber, Pine Nuts & Plum Dressing

Smoked Duck, Grilled Peaches & Baby Leaf Salad with Sherry
Vinegar Dressing

Aperol Smoked Salmon, Pink Grapefruit Curd, Radish & Green Oil

Burrata, Crispy Waffle & Bell Pepper Caponata

Charred Cauliflower, Chimichurri, Cauliflower Purée

Signature Steak Tartare with Parmesan Truffle Mouse & Rice
Croutons

Double Salmon & Tuna Tartare



BANQUET MENU

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MAINS

Please choose two dishes for the majority of your guests.

A dietary alternative can be chosen once you have all of your dietary requests back.

MEAT

10 Hour Slow-cooked Shoulder of Lamb
Roasted Carrots, Pea & Mint Purée

Sous Vide Beef Steak
Smoked Wine-Cranberry Sauce & Caramelized Carrot

Herb & Apricot Crusted Lamb
Black Olive & Sun Dried Tomato Potato Graten & Salsa Verde

Duck Breast
Confit Duck Breast, Carrot Purée, Pak Choi

Cotswold White Chicken
Garlic Field Mushroom, Wild Mushrooms & Spinach

Free-range Pork Chop
Grilled Hispi Cabbage, Café de Paris Butter

Wagyu Steak (+100€ per dish)
Espelette Pepper Butter, Potatoes Graten & Jus

Ribeye Steak (+80€ per dish)
Grilled Tomatoes & Mushrooms, Truffle & Peppercorn Sauce

*All served with Seasonal Garden Vegetables & Sautéed Onion Potatoes
unless otherwise stated*



MAINS

FISH

Roasted Cod Loin, Mussel & Saffron Broth

Baked Turbot with Cider Butter Sauce with Red Caviar & Vegetables

Line Caught Wild Seabass, Sautéed Field Mushrooms, Mashed Potatoes, Spinach & Salsa Verde

Dorada with Anchovy Butter, Charred Cauliflower Steaks, Cauliflower Purée & Chive Oil

Dorada Fillet with Baked Vegetables, Cream Pesto & Tomato Sauce

VEGETARIAN & VEGAN

Charred Baby Aubergines, Toasted Quinoa Salad, Hazelnuts & Crumbled Feta Cheese

Beetroot & Shallot Tarte Tatin, Garlic, Herb & Orange Dressing & Summer Salad

Moroccan Roasted Vegetables, Herb Bulgur Wheat & Miso Dressing

Mushroom & Spinach Pithivier, Mushroom & Horseradish Sauce

Gnocchi & Grilled Lemon Courgettes, Confit Garlic & Rocket, Tomato & Shallot Dressing

Baked Chickpea with Halloumi & Tomato Sauce





INDIVIDUAL CAKES

Creating custom cakes involves a personalized touch, with skilled pastry chefs crafting a unique dessert based on your taste and design preferences. Each cake is made with care to ensure quality and originality, perfect for weddings, birthdays, and special events.

**Price starts from 70€ per kg
depends on complexity & decoration**



Honey Cake

Thin honey shortcakes and sour cream

Milk Girl Cake

Thin cakes with condensed milk and sour cream

Snickers Cake

Chocolate biscuit, cream cheese, peanut and salted caramel

Honey Caramel Cake

Thin honey shortcakes and caramel custard

Red Velvet Cake

Red velvet biscuit, cream cheese and berry filling

Carrot Cake

Carrot biscuit with walnuts, cream cheese, cherry marmalade and peanut cheesecake

Strawberry Cloud Cake

Vanilla biscuit, strawberry mousse, cream cheese and strawberry confit

Cherry-Coconut Cake

Almond-coconut biscuit, cream cheese, cherry sauce and coconut cheesecake

Palermo Cake

Spinach shortcakes with lemon zest, cream cheese, mango cheesecake and raspberry confit

Chocolate Exotica Cake

Chocolate biscuit, mango and passion fruit mousse, chocolate cream and mango and passion fruit confit

Oreo Cake

Chocolate biscuit, oreo cheesecake and cream with oreo crumbs

Chocolate Cherry Cake

Chocolate biscuit, cherry sauce and cream cheese

Blueberry Cake

Chocolate biscuit, blueberry sauce, cream cheese and blueberry cheesecake

INDIVIDUAL DESSERTS

English Strawberries Jelly, Whipped Cream & Meringue Shards

Rhubarb Trifle

Baked Chocolate Ganache, Yoghurt & Orange Marmalade (GF)

Bitter Chocolate Malt Tart, Pistachios & Whipped Cream

Vanilla Panna Cotta, Summer Fruits & Crumble Topping

Maple Syrup Peaches, Greek Yoghurt & Biscotti Biscuit

Lemon Curd Mousse, Ginger Crumb & Candied Lemon

Strawberry Cheesecake

Raspberry Crème Brûlée

Banoffee Pots

Vanilla Cheesecake & Peach Compote

Lemon Tart & Raspberries

Chocolate Fondant & Whipped Cream

Raspberry Brownies



BBQ MENU

BBQ catering services offer a full package: grilling setup, cooking, serving, and cleanup. Clients can choose from pre-designed menus or customize their own, making BBQ catering ideal for weddings, corporate events, family gatherings, and outdoor celebrations.

Price from 75€ per person (minimum 10 guests)

Three type of dishes for your choice from BBQ menu



BBQ MENU

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Yoghurt Marinaded BBQ Spiced Cauliflower & Tzatziki

Pork Ribs stewed for 12 hours in glazing from the branded BBQ sauce & "Thai glazing"

12 hour Slow Smoked **Shoulder of Lamb**

Beef Steak with Smoked Cranberry Sauce

Grilled Octopus With Extra Virgin Olive Oil, Oregano, Paprika & Capers

Salmon Baked on a Wooden Board with Aperol marinade & Cream Caviar Sauce

BBQ Garlic, Chilli & Lemon **King Prawns**

Brioche Bun Cheese Burger With Caramelized Onion & Signature Burger Sauce

10 hour Roasted **Pulled Pork** & Sweet Signature BBQ Sauce

Vegan Sausages

All type of BBQ served with side dishes:
baked potatoes, grilled vegetables & sweet corn



MASTER CLASS

Welcome to our culinary masterclasses, where you'll explore the art of cooking with experienced chefs. Discover new techniques, create delightful dishes, and enjoy an exciting culinary journey. Let's dive into the world of gastronomy together!

Price 120€ per guest at our kitchen (minimum 10 person)

This offer included 2 glasses of cava or wine for each guest

Price 100€ per guest at your place (minimum 6 person)

This offer not included alcohol drinks



LIVE STATIONS

Add a bit of theatre to your Drinks Reception with a live Gastro Station.

A perfect way to entertain & feed your guests in one.

Gastro Stations can be set up around your Drinks Reception for an interactive dining experience.

Our Chefs prepare and serve the food on demand, so guests can be sure they are getting the freshest food around.

OYSTER STATION

Served with Mignonette
Sauce & Lemon.

Pre-shucked and ready to eat.

Oysters make a fantastic
centrepiece for your drinks
reception.

Price 500€ (100 units)



PAELLA STATION

Enjoy freshly made paella
prepared on-site by our chef.
Choose from classic or unique
variations for your event.

- Vegan Paella With Asparagus
- Seafood Paella
- Classic Spanish Paella

Price from 500€



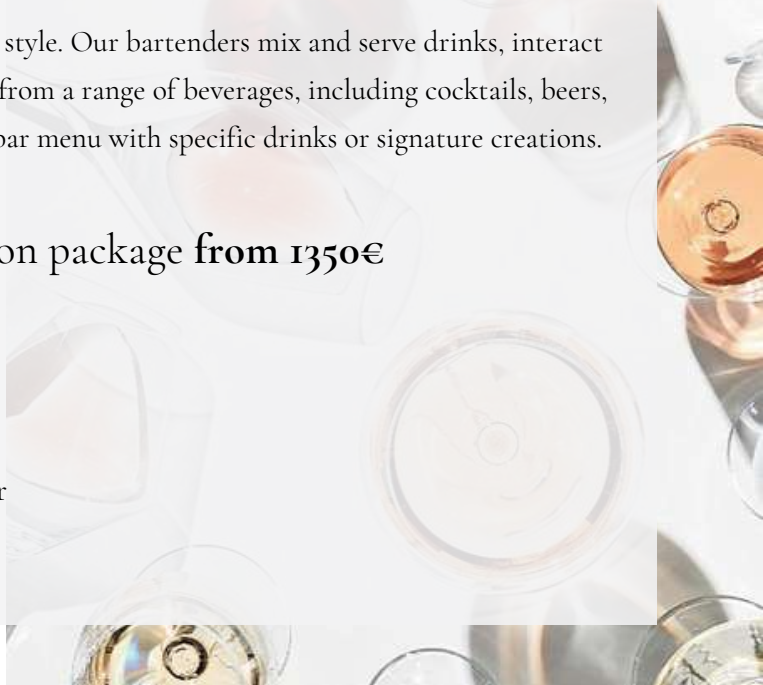


BAR SERVICE

We offer various Mobile Bars to match your event's style. Our bartenders mix and serve drinks, interact with guests, and ensure responsible service. Choose from a range of beverages, including cocktails, beers, wines, and non-alcoholic options. Customize your bar menu with specific drinks or signature creations.

Unlimited consumption package **from 1350€**

- Red wine
- White wine
- Prosecco
- Beer & Soft drinks, water
- Three type of cocktails



FURNITURE & TABLEWARE

We offer furniture and tableware rental for all events, including weddings and corporate gatherings. Choose from a range of elegant tables, chairs, sofas, bar counters, and quality tableware.

Advantages of renting from us:

- **Variety:** Options to match any style.
- **Quality:** Well-maintained products.
- **Convenience:** Rental includes delivery and setup.
- **Cost Savings:** Avoid purchase and storage costs.

Our specialists will assist you in selecting and managing all details for a flawless event.

Contact us for catalogs!



FLOWERS & DECORATIONS

We enhance every event with our floristry and decorating services, tailored for weddings, corporate events, anniversaries, and private dinners.

- **Floristry:** Custom floral arrangements to match your theme and style.
- **Decorating:** Textiles, lighting, and furniture create a cozy, stylish atmosphere with unique accents.
- **Personalized Approach:** We tailor every detail to craft a memorable ambiance, adding beauty and elegance to your event.



TERMS OF CONTRACT & CANCELLATION POLICY

Submission of payment constitutes your agreement to our terms & conditions.

Pricing is subject to change until receipt of your estimate.

Any extra costs made during the event & **not included in this signed quote.**

All prices that appear in this information kit **not include VAT 21%**

TERMS OF CONTRACT

The payment form is as follows:

- **10%** down payment is deposit for reserving the date with the caterer.

This amount will not be refunded in case of cancellation.

- **20%** of caterer proposal, when contract signed.
- **70%** of caterer proposal, 15 days before the party.

CANCELLATION POLICY

- A cancellation of the Event occurs sooner than 30 days prior to the Event, **No payment will be due by the Client & any Deposit made will be fully refunded (except 10% down payment).**
- A cancellation of the Event is allowed no later than 30 days prior to the Event, **50% of the First Deposit will be made non-refundable**
- Less than 5 days before the event. **No refund applicable.**



REVIEWS

"We used Flex & Food for our wedding. Unbelievably we had to change catering company with only 14 days left to spare and I found Flex & Food on Google. I had a quick call with Nataly the manager and there and we even managed to arrange site visit 1 for the same day. Nataly and the head chef Ilya were so professional from that moment until the last moment. I cannot recommend these guys highly enough.

The canapés were mind blowing and our guests have not stopped talking about the food for days."

— Neil Gallacher

"We ordered Flex Food and catering for our wedding and that was the best decision. It was perfect. We don't know about them so much, but they prepare everything that we need and their professionalism is on a higher level. The food you my good, we need the chef at home for every day. 😊

Every food that he prepared and cooked was absolutely amazing. 😊 Thank you everyone from the team. 🙌 You are amazing and make our day really special and nice caring about everyone and everything."

— Klaudie Bílá

"We used flex food catering for our wedding in Fuengirola and the service was amazing! If I could leave a rating higher than 5 stars I would. We travelled from Canada to have a destination wedding and Nataly helped us every step of the way. All staff were friendly and efficient and the food was amazing. They arranged the furniture and made our special day feel like a fairy tale. It made our special day stress free knowing we could trust Nataly. I have nothing but good things to say about flex food catering and highly recommend booking them for your next event!"

— Cassandra Manuel

"Lovely people, incredibly fresh and tasty food and perfect catering for larger groups with different needs (vegan, gluten-free...). We were visiting for an week of catering with them and had only positive feedback, would recommend to anyone in the area!

Thank you Nataly and Ilya"

- Ophelia Marland

"We hired Flex Food Marbella Catering, to host our elopment wedding in San Roque, and was the best thing we did. They were amazing and very professional. They took care of the decorations, wedding Cake and all the food was delicious. Thank you Nataly and Ilia, you made our day even more special."

- Mónica Dias



CONTACT US

Flex Food & Catering

We love talking about parties, so let's chat!

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www.flexfoodmarbella.com

For more event inspiration, follow us on
instagram: [@flexfoodmarbella](https://www.instagram.com/flexfoodmarbella)

With gratitude for your attention to our brochure! We appreciate the time you've dedicated to exploring our offerings. We sincerely invite you to consider potential collaboration with us. We are ready to provide high-quality services and an individualized approach to meet your needs. We would be delighted to discuss details and develop solutions tailored to achieve your goals. We believe in a successful and mutually beneficial partnership and look forward to the opportunity to work with you!