
GAU
catering

Coffee *break*

2025 Proposals



REGIÓ MUNDIAL DE LA GASTRONOMIA
CATALUNYA 2025

SOM
GASTRO-
NOMIA



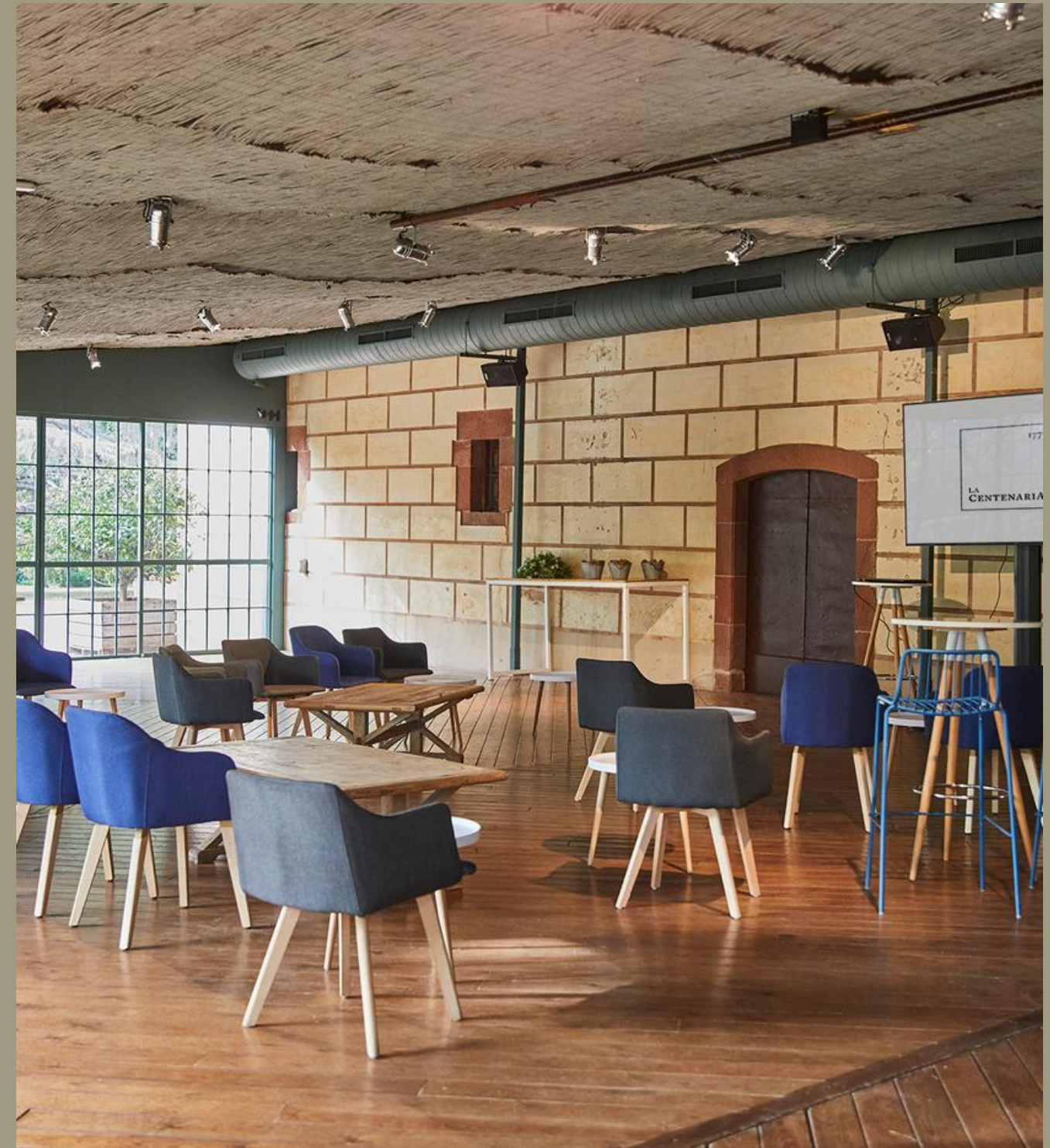
Without emotion, there is *no* project

It's not what you do, it's how you do it.

An event is the perfect scenario to share ideas and create emotional bonds reinforcing the commitment and the positioning of any brand.

The venue can determine, decoration set the mood,

but the catering has the last word.





Catering with a purpose

We are convinced that small actions can generate big changes and we work daily to reduce our environmental impact. Every small action counts, our purpose is to promote sustainability through gastronomy and give back to nature a little of what it offers us.

Beverage

Novell 100% Organic coffee service
Semi-skimmed milk and lactose-free milk, vegetable drinks
Selection of Teas
Km0 water
Orange juice

Extras:

Pineapple juice	+1,00€
Red fruits juice	+2,00€
Natural Orange Juice	+1,50€

Price

per person

3 sweets	12,50€
2 sweets + 1 salty	14,50€
2 sweets + 2 salty	16,50€
3 sweets + 2 salty	18,50€

CB Permanent	+1,50€/h
CB Liquids only	7,00€



Sweet

Mini croissant Paris - G,L,V

Artisan sweet potato and chia - G,LN,V

Chocolate or cream puff pastry - G,L,V

Mini muffin of chocolate and orange - G,L,V

Banana and oatmeal mini muffin - G,L,V

Mini muffin of “garrofa” and red fruits - G,VG

Carrot cake with coconut - G,L,V

Mini sugar or chocolate doughnut - G,L,V

Almond and chocolate cookie - G,L,N,V

Banana bread - G,L,V

Cinnamon roll +1,00€ - G,L,V

Energy Balls +2,50€ - G,N,VG

Natural yogurt, berries and granola - 1,00€ G,L,N

Mini white chocolate and Oreo croissant +2,00€ - G,L,V

Mini Lotus croissant +2,00€ - G,L,V

Seasonal fruit skewer +1,25€ - VG

G-GLUTEN / L-LACTOSE / N-NUTS / V-VEGETARIAN/ VEG-VEGAN



Salty

Iberian ham “flautin”- G,N

Cereal bread with “butifarra blanca” - G,N

Seeds bread with roasted loin, mustard and balsamic sauce- G,L,N

Crystal bread with “fuet”- G,L

Mini bite of chicken, tomato, honey and mustard sauce - G

Olive bread with manchego cheese - G,L,V

Walnuts and raisins bread with Idiazábal cheese - G,L,N,V

Mini brioche with tuna, egg and sprouts - G

Mini vegetable roll with goat cheese - G,L,V

Bagel with salmon, cream cheese, spinach and avocado - G,L,N

Wholemeal bread with roasted loin, Edam cheese and tomato - G,L

Croissant with ham and cheese - G,L

Cheese puff pastry - G,L,V

Bagel of roastbeef, tartar sauce and sprouts 1,00€ - G,L,N

Seeds bread with fresh cheese, avocado 2,00€ - G,L,N,V

G-GLUTEN / L-LACTOSE / N-NUTS/ V-VEGETARIAN/ VEG-VEGAN



Setup Options

Crockery and glassware service

3€ / person

Set up with buffet table and tablecloth

6€ / person

Set-up in Individual Box

2,50€ / person

NOTE: Service staff is recommended as from 30 people.
Service staff (30€/hour/waiter - minimum contract of 4h)



Terms

Included:

Delivery in GAU box*

100% ECO single-use service material

Duration: 30 minutes service

Not included:

Delivery and pick-up (Transport: according to destination)

VAT

Furniture and tableware

Waste management

Proposal based on a minimum of 15 people.

The selection will be the same for the whole group.

Note: Special diets to consult alternatives

**Paper comes from forests* 





Sustainability

Our facilities have been designed using Zero Waste and Low Carbon model.

We are pioneers in our sector in promoting sustainable practices and fostering a culture of sustainability among the community and employees.

At GAU Catering, we not only dream of a more fair, equitable and conscious future for people and the planet. We work daily to make it happen and we are convinced that together we can achieve a real and inspiring change.



First catering company in Spain with a sustainability seal

The use of local products, the commitment to recycling, good practices in the adaptation of facilities and work systems to more effective ways are some of the initiatives that have led us to achieve the **Biosphere Certified distinction**.

These practices not only demonstrate **environmental leadership** in the catering industry, but are also important actions to communicate GAU Catering's sustainability values to clients and employees, and are an integral part of the organization's efforts to reduce our environmental footprint.

LEARN MORE ABOUT GAU PROCESSES
AND sustainable FACILITIES [HERE](#) →

Food is memories

*We believe in the power of gastronomy to connect
and create memories*

www.gaucatering.com

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