

EVENTS BY BASQUE CULINARY CENTER

Services Catalogue.

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about **us.**

Events by BCC is led by a young and passionate team that, since its creation almost 10 years ago, has focused on designing personalized experiences that reflect our clients' identity, both in events and in culinary spaces.

mission.

We offer sustainable services, both gastronomic and events, that are high quality, innovative, and reflect the reality of today's gastronomy. Adding value to quality products, versatility, innovation, and 360° gastronomy.

vision.

To develop the potential of gastronomy as a driver of sustainable economic and social development through management and innovation in the fields of hospitality and events, both nationally and internationally.



about **us.**

values.

1. **Support local producers, organizations, and associations** to create synergies that position us at the forefront of the sector, acting as a driver of change in the gastronomic world.
2. **Sustainable and advanced team management** to allows us to retain talent and attract profiles that add value to the project.
3. **A 360° vision of gastronomy**, encompassing the entire value chain.
4. Efficient and effective processes using system digitalization as a primary working tool.



Ultimately, our **purpose** is to be **pioneers** in management and innovation within the field of hospitality and events worldwide

our **services.**

We are experts in bringing our clients' ideas to life, designing unique experiences adapted to all needs.



Events and experiences

From conceptualization to production and coordination throughout the entire event. We offer our own gastronomic service, which allows us to maintain full vision and control, ensuring a flawless result.

- Concept and content creation
- Design, adaptation, and space styling (both in-house and external)
- In-house catering services
- Gifting selection

Hospitality

We offer gastronomic spaces located in various areas of Donostia-San Sebastián, where seasonal creations are crafted using locally sourced products.



our **services.**



What makes us different?

- **Comprehensive event production:** from the initial concept to the last toast, we ensure your event is a complete success.
- **Gastronomy is our passion:** we offer top-tier culinary experiences, combining quality, creativity, and a unique touch.
- **Wherever You Need Us:** no limits, no borders. We organize events anywhere in the world.
- **Experienced Team:** we are a professional team with fresh ideas, boundless creativity, and innovation in every detail. We dare to break the mold, designing unique experiences that challenge the ordinary.
- **Well accompanied:** we work with an extensive network of suppliers who help to bring every project to life.
- **Flexible:** we adapt to each client's needs and desires, offering customized solutions for any type of event.
- **Creative attitude:** our working style is fresh and approachable, making every collaboration a creative and authentic process.

What can we offer you?

- Event conceptualization and design
- Gastronomic services
- Technical secretary for the organisation of conferences or fairs.
- Gastronomic experiences for groups: show cooking, customized training, team building...



**Basque
Culinary
Center**



GOe

Gastronomy Open Ecosystem



COMING SOON

EDA

Drinks & Wine Campus



LABe

Restaurant

our **locations.**

our **locations.**

Basque Culinary Center

Basque Culinary Centre is a unique place in the world. Its building are the Faculty of Gastronomic Sciences. The auditorium and other spaces make it the perfect location for meetings or conferences. Furthermore, we have spaces to complete with gastronomic offerings.

bculinary.com

LABe Restaurant

Located on the 5th floor of the iconic Tabakalera building, in the heart of the Egia neighborhood. LABe Restaurant follows a philosophy based on quality, local products, and close interaction with our customers.

labe-dgl.com

GOe

Gastronomy Open Ecosystem

Located in the centre of Donostia-San Sebastián, GOe represents innovation and creativity. It's unique architecture makes GOe the ideal venue for hosting events and conferences with a distinctive character.

goe.bculinary.com

EDA

Drinks & Wine Campus

EDA Drinks & Wine Campus promotes sustainable economic and social development through wine and beverages by attracting talent, offering specialised training and encouraging entrepreneurship and innovation.

eda-drinksandwine.com


Other locations

Beyond our spaces, our team can organise events anywhere in the world. We manage and coordinate the whole process, contact with suppliers and supervise the event to ensure it's a success.



Basque Culinary Center.

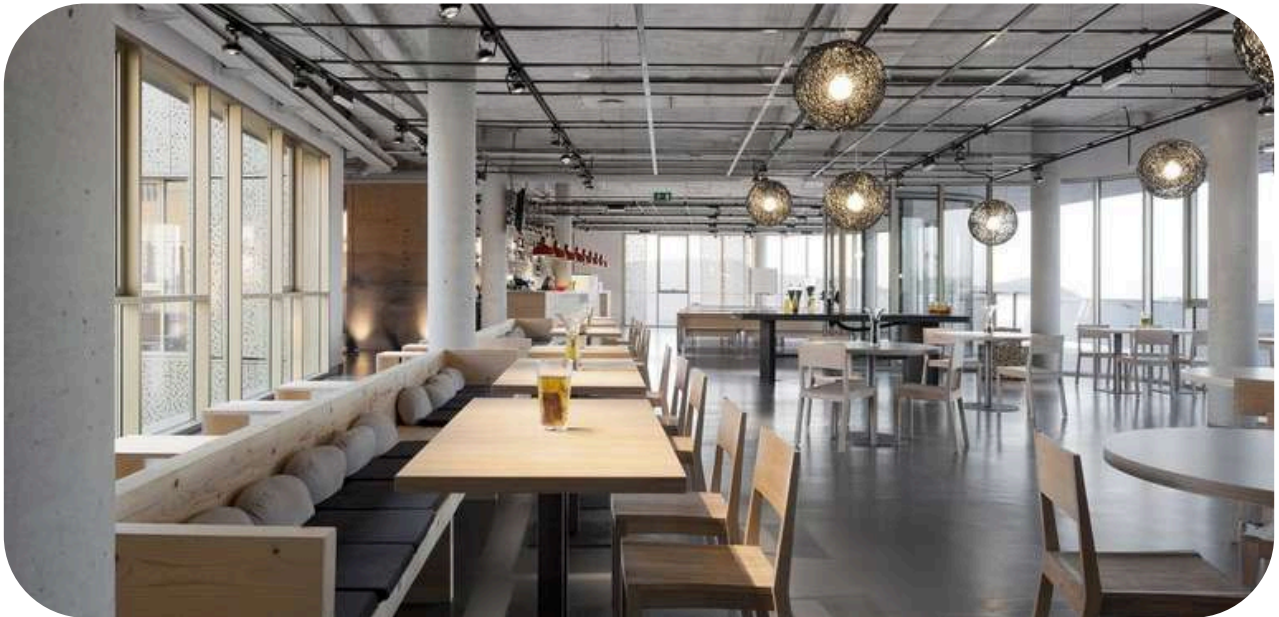
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space rental

Basque Culinary Centre has a wide variety of spaces that can be adapted to different schemes. Check the technical specifications or contact us to find the ideal space for your event.



technical specifications

SPACE	AREA (m2)	PVP MJ/JC (excluding VAT)	U	IMPERIAL	BANQUETE	COCKTAIL	THEATRE	AULA	CABARET
Theoretical class	62-69 m2	200€ / 350€			X	X	X	X	X
Tasting room	70 m2	450€ / 800€	X	X	X	X	X	30	X
Postgraduate room	63 m2	400€ / 680€	X	X	X	X	X	X	X
Workshops	40-52 m2	400€ / 650€	X	X	X	X	X	X	X
Meeting room	24 m2	300€ / 550€	X	18	40	50	35	25	X
3th floor Dining room	148 m2	650€ / 1100€	X	38	70	90	100	60	40
3th floor Kitchen	102 m2	900€ / 1650€	X	X	X	X	X	X	X
Innovation Auditorium		1500€ / 2750€	18	18	30	40	49	36	X
Main Auditorium	255 m2	2400€ / 4500€	X	X	X	X	200	X	X
Multipurpose room	58 m2	550 €	16	X	30	55	45	20	15
Multipurpose room + Annex 1	122 m2	830 €	30	48	60	90	90	40	25
Multipurpose room + Annex 2	207 m2	1.100 €	X	72	90	140	120	70	40
4th floor Dining room	274 m2	1150€ / 2250€	23	48	70	130	60	X	35
4th floor Kitchen	65 m2	750€ / 1350€	X	X	X	X	X	X	X

coffees

Executive coffee service - 6€ / person

Lavazza coffee and infusions + Pastries + Seasonal Fruit + Insalus Water

Coffee service I - 9,5€ / person

Lavazza coffee and infusions + Pastries + Bread with oil and tomato+ Cheese platter + Seasonal Fruit + Insalus Water

Coffee service II - 15€ / person

Lavazza coffee and infusions + Pastries + Home made cake + Seasonal Fuit + Insalus Water + Sponge cake + Mini ham brioche + Mozzarella and red pesto flea + Natural yougurt + Mueslil + Seasonal fruit + Natural orange juice

Coffee / Brunch service - 30€ / person

Coffee and assorted infusions + Assorted juices + Fruit salad + Yoghurt and muesli + Homemade sponge cake and biscuits + Iberian ham croissant + Vegetarian flea + Cheese board and assorted breads + Avocado and egg yolk toast + Lemon tartlettes

additional services

- Natural orange juice - 2,5€ / person
- Spanish omellete (8 people) - 13€
- Tea pastry service - 1,5€ / person
- Assorted mini sandwiches - From 2€ / person
- Chese board / Charcuterie board - 4€ / person
- Service staff - 32€ / hour



cocktails

Cocktail I - 50€ / person

2 snacks at table + 7 savoury snacks + 2 sweet snack + Drink

Example 1

Gilda
 Olivier salad and crusty bread
 Cherry gazpacho and basil
 Carpaccio, pickles and Parmesan cheese
 Aubergine and miso toast
 Prawn croquette
 Idiazábal cheese risotto
 Pibil duck taco
 Hake with green sauce and peas
 Lemon tartlet
 Brownie and hazelnut

Example 2

Gilda
 Blinis with piquillo pepper hummus
 Curried pumpkin cream soup
 Crab tartlet
 Cod and tapenade panipuri
 Ham croquette
 Gnocchi, pesto and Parmesan cheese
 Prawn, avocado and sriracha brioche
 Lumagorri, bechamel sauce and demi-glace
 Passion fruit tartlet
 Cheesecake



Cocktail II - 57€ / person

3 snacks at table + 9 savoury snacks + 2 sweet snack + Drink

Example 1

Cured beef gilda
 Anchovy and noisette butter
 Focaccia, tomato and kalamata
 Ajoblanco and dill
 Sea bass, avocado and kimchi tartlet
 Tomato and mozzarella cone
 Seasonal vegetable snack
 Mushroom croquette
 Crab ravioli with american sauce
 Cheek, Comté cheese and egg yolk sandwich
 Cod, pilpil sauce and piquillo peppers
 Txuleta brochette
 Vanilla and raspberry tartlet
 Pantxineta

Example 2

Gilda
 Foie gras and gingerbread
 Salmon blinis, crème fraîche and dill
 Seafood cream soup
 Sea bass ceviche, sweet potato and piparra pepper
 Potato, cured beef and Parmesan cheese
 Seasonal vegetable snack
 Idiazábal croquette
 Roast chicken and truffle cannelloni
 Cod croquettes and black garlic aioli
 Peking duck bao
 Octopus, potato and paprika
 Strawberry pavlova
 Dark chocolate and orange tartlet



**The cocktail and menu suggestions included in this catalogue are examples to orientate you. The final offer may be modified depending on the season, the availability of ingredients, and the requirements of the event.*

cocktails

Cocktail III - 78€ / person

3 snacks at table + 16 savoury snacks + 2 sweet snack + Drink
Minimum service from 30 people

Example

Gilda 2.0
Apple salad
Anchovy and noisette butter
Beetroot, ricotta and thyme cannoli
Iberian ham airbaguette
Foie gras, fig and macadamia nut tartlet
Steak tartare and puff pastry potato
Tuna, nori and avocado
Caprese pizza
Liquid salad and cockles
Sisho, chilli and sweet potato
Cream of mushroom soup and Idiazábal foam
Prawn, chicken skin and citrus fruits
Crab fritters
Truffled omelette
Cecina croquettes
Squid ravioli
Bacon sam with "pico de gallo"
Apple and toffee tatin
Mango pavlova
Almond and cocoa



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additional services

- Ham cutter service - 900€
- Cheese table - 6€ / person
- Charcuterie table - 6€ / person
- Cheese and charcuterie table - 7,5€ / person
- Sweet table - 8,5€ / person
- Showcooking of anchovies and noisette butter - 8€ / person
- Showcooking of nitrogen - 9,5€ / person
- Showcooking of spherifications - 5,5€ / person
- Showcooking of ceviche - 6,5€ / person
- Showcooking stand personalized from 10€ / person
- Extra snack/personalized snack from 3,5€ / person
- Extension basic beverage service (1h) - 7,5€ / person
- Extension basic beverage service (2h) - 13€ / person
- Open bar service (1h) - 25€ / person
- Open bar service (2h) - 40€ / person
- Open bar service (3h) - 65€ / person
- Individual ticket - 9€ / person

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menus

Menu I - 42€ / person

- Starter + main course + dessert
- Includes water, white wine, red wine, beer, soft drinks and coffees

Example 1

Tomato and peach salad
Hake, spinach and cauliflower
Egg and toffee flan

Example 2

Leek, stracciatella and baby spinach
Beef cheek, potato and spring onions
Apple tatin and cardamom cream



Menu II - 50€ / person

- Starter + fish + meat + dessert
- Includes water, white wine, red wine, beer, soft drinks and coffees

Example 1

Artichoke, Idiazabal cheese and kalamata olives
Cod with two sauces and peas
Pork tenderloin, celeriac and kale
Lemon pie

Example 2

Asparagus, hollandaise sauce and hazelnuts
Monkfish, beurre blanc and vegetables
Lamb, sweet potato and baby potatoes
Tiramisu 2.0



Menu III - 58€ / person

- Snack + starter + fish + meat + pre-dessert + dessert
- Includes water, white wine, red wine, beer, soft drinks and coffees

Example 1

Scallops, coconut and coriander
Mushrooms, egg yolk and hazelnuts
Sea bass, fennel meuniere and potato millefeuille
Maskarada pork, sweet potato and microgreens
Lemon, basil and crumble
Chocolate, hazelnut and oil

Example 2

Steak tartare
Roasted pumpkin, stracciatella cheese and pesto
Squid with it's ink sauce and glazed onion
Beef tenderloin, carrot and watercress
Pineapple, coconut and lime
Cherry pavlova



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menus

Menu VI - 94€ / person

- 2 snacks + 2 cold starter + 2 hot starter + fish + meat + pre-dessert + dessert + petit fours
- Includes water, white wine, red wine, beer, soft drinks and coffees

Example

Foie gras, fig and macadamia nut
Brioche, red prawn and caviar
Tiradito and tarragon
Tuna, tomato and piparra pepper
Cold salad and cockles
Lobster and American sauce
Green rice and kokotxas
Maskarada pork, truffled parmentier and watercress
Passion fruit, coconut and lime
Vanilla, raspberry and pistachio
Petits fours

additional services

- Welcome drink + 2 snacks - 10€ / person
- Extension basic beverage service (1h) - 7,5€ / person
- Extension basic beverage service (2h) - 13€ / person
- Open bar service (1h) - 25€ / person
- Open bar service (2h) - 40€ / person
- Open bar service (3h) - 65€ / person
- Individual ticket - 9€ / person

**The cocktail and menu suggestions included in this catalogue are examples to orientate you. The final offer may be modified depending on the season, the availability of ingredients, and the requirements of the event.*



terms and conditions.

- In order to formalise the booking, the client must accept the budget by signing and sending it to us.
- Prices are not commissionable for agencies and do not include VAT.
- A booking will not be considered confirmed until a deposit of 30% of the total accepted quote has been paid in advance and proof of payment has been received.
- If changes are made to the quotation after the advance payment has been made, this amount will be regularised with the final payment.
- The total number of guests must be confirmed 15 days in advance.
- Reductions in the number of diners outside these deadlines will not be taken into account, the client must pay the total number of diners. Any increase in the number of diners will be taken into account in the invoicing.
- Cancellation policy: if the cancellation is made more than 15 days before the event, a 30% penalty will be applied and the reservation payment will not be refunded. If the cancellation is made less than 15 days before the event, the penalty will be 100%.
- All our menus include drinks for the duration of the service. White wine, red wine, selected by our head waiter, beer, soft drinks and water. In no case are included liquors of high alcohol content or combined, having to be these priced separately. In case of requiring any special reference of beverages, it would be charged separately.
- Once the contracted services have been completed and the estimated duration has ended, if the client wishes to remain in the space, an extra rate will be applied (350€/hour).
- The company will not be responsible for the inconvenient caused by raw materials and other products provided by the client.
- The client who rents/uses the space will be solely responsible for the proper use of said space and for the safeguarding of the facilities and equipment used. Consequently, they will be liable for any damage or deterioration that may occur during the duration of the event and as a result of such use, whether due to unforeseen circumstances or intentional actions.
- The client agrees to comply with the safety regulations of the reserved space and to cooperate with the evacuation team if necessary. They must not disable any protection or safety equipment during their activity. Failure to comply with this agreement may result in the immediate suspension of the event.
- The company will not be responsible for any effects or material goods of any kind that the client places in the space, as it does not assume the role of custodian under any circumstances. Likewise, it will not be responsible for any effects or material goods owned by event attendees that may be stolen or lost.





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