



La Biznaga de Oro

Catering & Chef Privado

Bespoke Dining Experiences
on the Costa del Sol



Villas · Weddings · Private Events · Corporate Events

A BESPOKE DINING EXPERIENCE, TAILORED TO YOU

At La Biznaga de Oro, we create bespoke dining experiences for private villas, weddings, intimate celebrations and corporate events. Our cuisine combines locally sourced produce, Mediterranean character and impeccable service, with every detail thoughtfully considered.





CARLOS AGUILERA

CEO & Executive Chef

The Málaga-born chef behind La Biznaga de Oro.

His journey began in family kitchens, surrounded by local produce and a deep connection to Andalusian cuisine.

Blending tradition, technique, and creativity, he aims to deliver exceptional dining experiences, bringing the quality and atmosphere of a fine restaurant into each client's private setting.





LOCAL PRODUCE, MEDITERRANEAN SOUL

We work with fresh, locally sourced, seasonal ingredients, carefully selected for their quality and provenance. Our cuisine is rooted in a deep respect for the produce and tailored to each occasion, combining exceptional flavour, refined presentation and attentive service.

Every menu is thoughtfully designed to create a balanced, elegant and memorable dining experience.



OUR SERVICES



Private Events

*Bespoke dining experiences
for intimate celebrations*



Private Chef

*Personalised private dining in
your residence or villa*



Weddings

*Tailored menus and service
for unforgettable weddings*



Large Events

*Bespoke culinary experiences
for exclusive private gatherings*



Corporate Events

*Curated dining experiences
for corporate events*



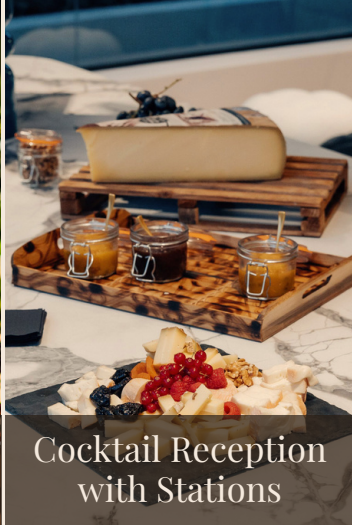
Bar & Cocktails

*Signature cocktails, crafted to
complement every event*





Breakfast &
Brunch



Cocktail Reception
with Stations



Mediterranean
Flavours



Basque Grill &
Rice Dishes



Gourmet
Experience



Private Chef



BREAKFAST & BRUNCH

A fresh and relaxed dining experience, tailored for private celebrations, villa gatherings and special occasions.

Includes:

- A selection of sweet and savoury dishes
- Fresh juices, coffee, and a selection of teas
- A bespoke offering adapted to your event
- Personalised service





COCKTAIL RECEPTION WITH STATIONS

An elegant and vibrant reception featuring freshly prepared canapés, with the option to include themed gourmet food stations. A versatile choice for social gatherings, birthdays and private events.

Includes:

Welcome cocktail

Freshly prepared canapés

Optional gourmet food stations

Flexible and attentive service





Essential Cocktail

A relaxed option, ideal as a pre-dinner aperitif. Includes a selection of three cold canapés, three hot canapés, desserts and beverages.

Cocktail Reception

Perfect for cocktail-style social gatherings, featuring a selection of five cold bites, five hot bites, desserts and beverages, ideal for enjoying a varied selection of canapés.

Premium Cocktail

Our most complete option, featuring a selection of eight cold bites, eight hot bites, desserts and beverages, designed for special celebrations as an alternative to a traditional dinner.



GASTRONOMIC STATIONS



Cold Stations



Hot Stations



BBQ & Grill
Showcooking



Desserts &
Late-Night Snacks

*Explore our full range of food stations and
additional services.*





MEDITERRANEAN FLAVOURS

A menu inspired by the essence of Mediterranean cuisine, prepared with locally sourced, seasonal ingredients. Ideal for family gatherings, private lunches or relaxed get-togethers.

Includes:

Three-course menu

Selection of wines

Personalised service





BASQUE GRILL & RICE

A dining experience full of character. Choose between premium meats cooked over a traditional Basque grill or freshly prepared rice dishes and paellas.

Includes:

Basque grill or freshly prepared rice dishes

Gourmet food stations

Selection of wines

Proposal tailored to the event





GOURMET EXPERIENCE

La Biznaga de Oro's most exclusive dining experience.

A sophisticated experience that begins with a cocktail reception featuring a selection of canapés, followed by a four-course gala dinner paired with carefully selected wines.

Includes:

Welcome cocktail

Eight selected canapés

Four-course dinner

Wine pairing





PRIVATE CHEF

A private dining experience designed to be enjoyed in your home, villa or chosen venue, allowing you to relax without having to worry about a thing.

Includes:

- Personalised menu design
- Ingredient sourcing and purchasing
- Preparation at your chosen venue
- Clearing and tidying afterwards

The cost of ingredients is charged separately according to the purchase receipt.

The service is provided using the crockery and kitchen equipment available at the residence. Additional equipment can be arranged upon request.





EVERY EVENT, A UNIQUE PROPOSAL

Each experience is tailored to the style of the event, the venue, the number of guests and each client's dining preferences. We create personalised menus, carefully plan the service timings and coordinate every detail so that the experience unfolds naturally.





HOW WE WORK

We Listen to Your Idea

We learn about the type of event, location, date, number of guests and style you envision.

We Design the Proposal

We create a dining experience tailored to your event.

We Coordinate Every Detail

We define the menu, timings, service, set-up and any special requirements.

You Enjoy the Experience

Our team takes care of everything, so you can simply enjoy the occasion.



PRICES

Brunch

Price available upon request

Mediterranean Flavours

Price available upon request

Essential Cocktail

Price available upon request

Signature Cocktail

Price available upon request

Premium Cocktail

Price available upon request

Basque Grill & Rice

Price available upon request

Gourmet Experience

Price available upon request

Private Chef

Price available upon request

*Prices may vary depending on the number of guests, location,
event format, menu selection, beverages, staffing requirements
and any additional services.*

VAT not included in the price.





ADDITIONAL SERVICES

Wine pairing
Crockery, tableware and furniture
Waiting staff
Gourmet food stations
Personalised menus
Bar and cocktail service
Food styling
Villa service
Live showcooking
Tailored menus
Lighting
Live entertainment



LET'S CREATE YOUR EXPERIENCE

Tell us what you have in mind, and we'll prepare a bespoke dining proposal for your event.

Email: info@labiznagadeoro.com

Telephone: +34 695 48 01 71

Website: labiznagadeoro.com

Instagram: @labiznagadeoro

Request Your Personalised Proposal



Important Information

*To ensure a seamless experience tailored to each occasion,
please note the following:*

*For events of 20 guests or more, waiting staff are included to
ensure smooth service throughout the event.*

*The private chef service consists of preparing the meal at the
client's home or villa, using the crockery and kitchen equipment
available at the property.*

*Our catering experiences include our own crockery, tableware
and service, adapted to the format and style of each event.*



Important Information

All our proposals can be tailored according to the number of guests, the type of celebration, the venue, and each client's specific requirements.

Availability is subject to prior confirmation and acceptance of the final proposal.

Please inform us in advance of any allergies, intolerances or dietary requirements so that we can adapt the proposal accordingly.

The final number of guests must be confirmed in advance to ensure proper planning of the event.

