



2025

Gourmet

**SINCE 1957 CREATING
UNFORGETTABLE EXPERIENCES**



2,5 K

EVENTS PER YEAR

celebrated in the
best venues in
Valencia

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360 K

COMENSALES

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Catering for corporate events,
weddings, celebrations, galas,
product presentations, sport
events, institutional acts,
congresses and fairs.

BEST CATERING SPAIN EVENTOPLUS AWARDS 2024

At the KM ZERO Food Innovation Hub event #Ftalks24, the food of the future was highlighted through a comparative analysis with the traditions of the past, while the present functions as a state of transition.

The event undoubtedly generated a dialogue around the food practices that have shaped our identity and society to this day, thus opening the door to a debate to develop a resilient and regenerative food system. The menu of the ftalks24 event by KMZERO HUB was supported by **Chefs' Manifesto**, an initiative supported by the **United Nations** that brings together more than 1,500 international chefs to promote more sustainable and healthy eating.



ftalks^{'24}
THE FOODCHANGEMAKERS SUMMIT

KMZERO
CREATING THE FUTURE OF FOOD



QUALITY & FOOD SAFETY

INTERNATIONAL
CERTIFICATION



Calculation of NUTRITIONAL VALUES of our menus.



GASTRONOMIC PRODUCTION CENTRE and logistics centre.



QUALITY and food safety DEPARTMENT.

FOOD WASTE *management*



15.794 RATIONS DONATED
to the food bank of Valencia
since 2023



16.584,11 KG of CO2
saved



TRACEABILIDAD BLOCKCHAIN
of donations



DONATION REGISTRY PLATFORM

Social sustainability

+12.000 + 650

ATTENDEES

to events in which people from the collective have had an impact and participated.

HOURS

of event bookings both in LMQV and in other venues managed by Gourmet Catering

+3.000 + 50

HOURS

internships for training because they are carried out during school hours.

EVENTS

In LMQV and other venues with LMQV staff (except congresses)

30

PERSONNEL TRAINED

as inclusive agents of the Gourmet Catering team. Training received by Asindown

25

CONTRACTS

One of them with an indefinite contract at the restaurant Contrapunto Les Arts last May 2024.

ASINDOWN

Gourmet Catering & Events is a 360° promoter of Asindown's project 'La Mare que va'.

The collaboration is based on: Training, Events, Work Inclusion and finally the joint creation of a global handbook of inclusive and sustainable events.



Talent & employment



PYME

AWARD 2023

by Chamber of commerce
and Banco Santander

Cámara
Valencia

 **Santander**

400

PROFESSIONALS

permanent and temporary

+900

HOURS

training our staff per year



41 K

PERSONNEL

REGISTERED

managed in-house in 2023

125

PROFESIONALS

in company structure

SOCIO-OCCUPATIONAL INCLUSION TOGETHER WITH
"LA MARE QUE VA" **ASINDOWN**

Highlights sustainability



CREATION OF IMPACT MENUS

One of our next projects, and as a continuation of the MagNuS project together with the Conference Center Valencia, the University of Valencia and CEMAS, is to deepen and start designing more advanced Food Impact menus, **calculating the carbon and water footprint, but ensuring a balanced nutritional value.**

Photo Signing the collaboration contract: Councilor for Climate Improvement and Energy Efficiency and president of CEMAS, Carlos Mundina, Director of the Conference Center Valencia Sylvia Andrés, the Lluís Alcanyís Foundation (Universitat de València) and the president of the catering company Gourmet Catering & Eventos, Narciso Vicente Bertolin.



GOURMAND BOOK AWARD

In 2023 the world's only recipe book on meeting and conference gastronomy was published and it has won a **Gourmand Book Award** 'Best in the World'. The book takes the integrative and unifying approach known as One Health, established by the World Health Organization, which seeks to balance the health of people with that of the environment and its living beings.

[DISCOVER MORE in this link.](#)

Evolution



Gastronomy

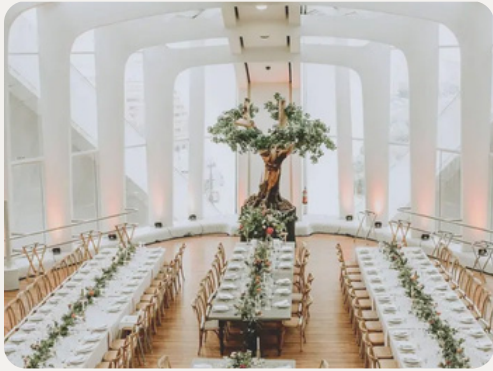


DESCUBRE MÁS

Exclusive venues



Exclusive venues



ESPACIO LOS TOROS

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VALLESA DE MANDOR

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CARTUJA DE ARA CHRISTI

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MASÍA DEL CARMEN

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HOTEL LAS ARENAS

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LA OCTAVA

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AUDITORIO VICTOR VILLEGAS

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Exclusive venues



LA MARE QUE VA

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PALACIO DE CONGRESOS

[DISCOVER MORE](#)



PALACIO MARQUESES DE MALFERIT

[DISCOVER MORE](#)



RESTAURANTE CONTRAPUNTO LES ART

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PALACIO LA MARQUESA

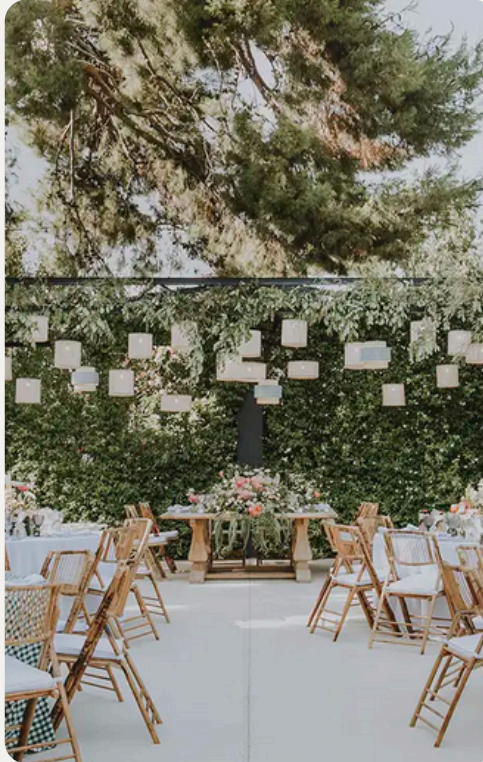
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Exclusive venues



**EDIFICIO
DEL RELOJ**

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**HUERTO DE
SAN VICENTE**

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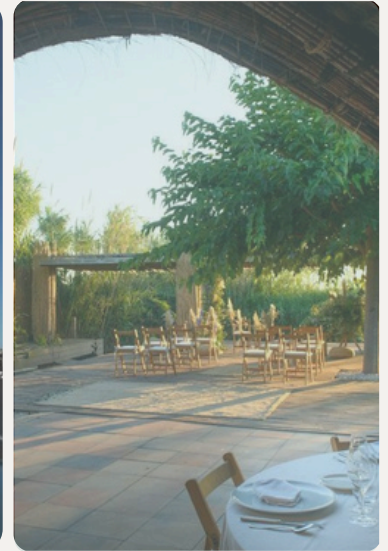


**PARQUE DE LA
MARQUESA**

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Other venues



CONTACT US FOR MORE INFORMATION

PRESS



ACHIEVEMENTS



PARTNERSHIPS



SOME OF OUR CLIENTS





GOURMET

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