ALL ABOUT TAPAS
Length of service 1.30 hour | Minimum of 50 people.

LIVE STATIONS

• Carving station of cured ham acorn feed.
• Salmorejo, cold thick tomato soup.
• Vegetable Spanish omelette.
• Quail egg over a pisto Manchego, roasted vegetables.
• Sausage and Green pepper.
• Assortment of fried fish.
• Paella station.

COLD STATIONS

• Assortment turnover stations: vegetable, tuna, seafood and meat.
• Crudité and dipping sauces.

CANAPE & TOAST STATION

• Foie gras and duck.
• Sardines and tomato marmalade.
• Toast of tuna.
• Toast of cod and chives.
• Mousse of partridge and chocolate.
• Toast of shrimp and garlic.
• Blue cheese and crispy apple.
• Mashed potato with porcini mushroom.

DESSERT STATION

• Torrija, Spanish French toast.
• Caramel cake.
• Mousse of mango and crispy chocolate.
• Seasonal fruit.

BEVERAGE

• Red wine, White wine, Beer, Soft Drink and Water.
APPETIZER GRADUATION

Length of service: 30 minutes | Minimum of 500 people.
1 unit per person.

GRADUATION

• Turnover.
• Cheddar cheese and bread sticks.
• Mini sandwich.
• Assorted salty puff pastries.
• Stuffed mini buns.
• Spanish potato omelette.
• Potato chips.
• Dried fruit.
• Pastries.

• Mineral Water.
• Soft Drinks.
• White Wine.
• Red Wine.
• Beer.

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Phone: (+34) 91 400 44 00
Email: comercial@marriottauditorium.com
APPETIZER 1
Length of service 30 minutes. Minimum of 50 people.

- Olives.
- Stuffed biscuit.
- Cava.
- White Wine.
- Red Wine.
- Beer.
- Soft Drink.
- Mineral Water.
APPETIZER 2
Length of service 30 minutes | Minimum of 50 people.

COMPOSITION

• Assortment of Bagels; salmon, vegetable, chicken, pastrami.
• Stuffed mini bread rolls.
• Cocoa stuffed with foie gras.
• Tuna tartare.
• Avocado and mango tartare with strawberry soup.
• Shrimps turnover with sweet and sour sauce.

DRINK PACKAGE

• Cava, sparkling wine.
• White Wine.
• Red Wine.
• Beer.
• Soft Drink.
• Mineral Water.
APPETIZER 3
Length of service 30 minutes | Minimum of 50 people.

COLD

- Blini with anchoovy and olives cream.
- Shrimp and cuttlefish salad.
- Spanish potato omelete.
- Flatbread with roasted vegetables.
- Cured pork sausage.
- Pumpkin bread stuffed with chicken and mango pureé.

HOT

- Mushrooms and duck tartlet.
- Selection of quiches.
- Fagoti pasta with provolone cheese and pesto sauce.
- Tempura of spring onions and romesco sauce.
- Fish and chips.

DRINK PACKAGE

- Sparkling wine.
- White wine.
- Red wine.
- Beer.
- Soft drink.
- Mineral water.
BANQUET MENU 1
Length of service 1.30 Hour | Minimum of 30 people.

APPETIZER

• Shrimp ceviche.

FIRST COURSE

• Salad of cured ham, Manchego cheese, arugula and apple vinaigrette.

MAIN COURSE

• Beef leg and potatoes stuffed with mushrooms.

DESSERT

• Chocolate and caramel cake.

• Coffee and tea.

BEVERAGE

• Mineral Water.
• Soft Drinks.
• White Wine.
• Red Wine.
• Beer.

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BANQUET MENU 2
Length of service 1.30 Hour | Minimum of 30 people.

APPETIZER

• Strawberry gazpacho with cherry mozzarella cheese.

FIRST COURSE

• Foie gras, nougat and cocoa.

MAIN COURSE

• Baked seabass, with the wine sauce and vegetable ragout.

DESSERT

• Cheese cake and mango.

• Coffee and tea.

BEVERAGE

• Agua Mineral.
• Refrescos.
• Vino Blanco.
• Vino Tinto.
• Cerveza.
APPETIZER

• Foie gras over a bread with spices.
• Artichoke with sundried tomato.

FIRST COURSE

• Carpaccio of zucchini and octopus, watercress and citrus vinaigrette.

MAIN COURSE

• Filet mignon, shiitake mushrooms, pearl onions and potatoes with thyme.

DESSERT

• Dulce de leche cake and chocolate ice cream.
• Coffee and tea.

BEVERAGE

• Mineral Water.
• Soft Drinks.
• White Wine.
• Red Wine.
• Beer.
BANQUET MENU

Length of service 1.30 Hour | Minimum of 30 people.

APPETIZER

- Cured ham accorn fed with bread (25 gr. per person).
- Cured sausage with bread (25 gr. per person).
- Manchego cheese with crackers (30 gr. per person).
- Artichoke with dry tomato sauce.
- Salmon with cream cheese over a toast.
- Cold tomato soup with bread and cured ham.
- Gazpacho with strawberry and mozzarella.
- Foie over a spice bread.

COLD AND HOT SOUP (Maximum 700 people)

- Pumpkin soup with orange jelly and scallops.
- Pheasant soup with dices of foie and balsamic.
- Cold lobster soup with crayfish and mint.
- Apple and garlic soup with shrimp.

SALAD

- Artichoke salad with cherry tomatoes, feta cheese, raisins and tomato jam.
- Salad of cured ham acorn fed, Manchego; cured sheep cheese, arugula and apple vinaigrette.
- Salad of dried figs, avocado, caramelized nuts, prawns, green sprouts and lime vinaigrette.
- Marinated calamari salad with Napa cabbage and citrus vinaigrette.
- Cod salad with roasted peppers and avocado.
- Lobster salad with green sprouts and vinaigrette.
- Scallop salad with mango, honey and cava vinaigrette.
BANQUET MENU

Length of service 1.30 Hour | Minimum of 30 people.

FISH

• Hake with parsley, carrots and leek.
• Hake filled with mussels and calamari with shellfish sauce.
• Sea bream, fennel and black garlic sauce.
• Tuna with pack choi, sesame and soy.
• Salmon with ginger, soy and with and black sesame.
• Baked sea bass with white wine and vegetable ragout.

MEAT

• Pork with oriental barbecue sauce, crispy potato with wheat.
• Chicken breast stuffed with vegetables, creamy potato and snow peas.
• Pork tenderloin with tamarinds and mango sauce.
• Puff pastry stuffed with duck, mushrooms and tangerine sauce.
• Grilled skit steak with chimichurri sauce and shiitake mushrooms.
• Beef stew with cacao essence.
• Filet mignon with port sauce, potato gratin and baby vegetables.

DESSERT

• Hazelnut praliné and mini tower of white chocolate.*
• Mango tart and mini tower of dark chocolate.*
• Dulce de leche and vanilla ice cream.*
• Sacher cake.*
• Chocolate passion, fruit pie and vanilla ice cream.*

* Small dessert.
* Individual dessert.

DRINK

BIG DREAM
Length of service 1.30 hour | Minimum of 50 people.

MEMORIES OF A GEISHA

• Sushi and Maki.
• Marinated salmon.
• Sake.

MOULIN ROUGE

• Cheese Station from France (Roquefort, Camembert, Port Salut).
• Kir Royal.

LA DOLCE VITA

• Porcini risotto Station.
• Mini Pizzas.
• Lambrusco.

PIRATES OF THE CARIBBEAN

• Carving Station, roasted whole beef leg.
• Fried yuca and Cuban mojo.
• Plantain; tomato, avocado and cheese.
• Mojito
BIG DREAM
Length of service 1.30 hour | Minimum of 50 people.

COLD

- Calamari and seaweed salad.
- Tuna tataki with sesame seeds.
- Profiteroles filled with foie gras mousse and dried peach marmalade.
- Caprese skewers; tomato, mozzarella and basil.
- Geer olives felée and anchovies mousse.
- Guacamole and nachos.
- Parmesan sticks.

HOT

- Seafood dumplings and yakitori sauce.
- Spring rolls.
- Puff pastry stuffed with roasted duck.
- Cuore pasta stuffed with mozzarella cheese and roasted cherry tomatoes.
- Sauté artichoke and asparagus.

DESSERT

- Tiramisú.
- Mini brownie, fruit tart and eclair.
- Piña colada.
- Fried banana with honey.

DRINKS

- White Wine.
- Red Wine.
- Beer.
- Soft Drinks.
- Mineral Water.
BITE SIZE CANAPE MENU

Please select a total amount of 4 items from the menu categories with a Minimum request of 10 people with same items menu. Please submit your request within 24 hours prior your service. Waiter service is not included.

MEAT

- Cured ham fritters.
- Mini chorizo with honey mustard sauce.
- Chapata bread, roast beef, pickles and pesto sauce.
- White bread, grilled chicken with roasted red peppers.

FISH

- Salmon finger sándwich, cream cheese, capers and fresh dill.
- Ceviche, White fish marinated with lime, corn kernels, red onion.
- Shrimp and pineapple skewers.
- Crab cakes with mango and cilantro relish.
- Fried calamari with marinara sauce.

VEGETARIAN

- Spanish potato omelette.
- Herb Focaccia with mozzarella cheese, fresh tomato and basil.
- Mini paella salad, rice, Green peas, red pepper and corn kernels.
- Tomato wrap stuffed with carrots, Green asparagus and alfalfa.
- Hummus with pita bread.
- Wakame and cucumber salad.

DESSERT

- Chocolate truffles.
- Crêpes stuffed with orange.
- Chocolate base over a dried fruit toast with coffee mousse and berries.
- Spain Buñuelo, fry pastry stuffed with banana cream.
- Rice pudding with cardamom and lemon zest.
BREAKFAST
Length of service 1 hour | Minimum of 15 people

COLD BREAKFAST 1
- Whole fruit.
- Sliced fresh seasonal fruit.
- Plain yogurt.
- Yogurt with fruit.
- Yogurt, granola and strawberry jam.
- Muffins.
- Croissant.
- Gluten free muffins.
- Danish pastry.
- Cookies & biscuits.
- Kellogg’s cereals.
- Variety of breads.
- Butter & spreads.

- Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

Length of service 1 hour | Minimum of 15 people

COLD BREAKFAST 2
- Whole fruit.
- Sliced fresh seasonal fruit.
- Plain yogurt.
- Yogurt with fruit.
- Yogurt, granola and strawberry jam.
- Muffins.
- Croissant.
- Gluten free muffins.
- Danish pastry.
- Cookies & biscuits.
- Kellogg’s cereals.
- Cold cuts, turkey, ham, cured ham.
- Smoked salmon, cream cheese and capers.
- Assortment of cheeses.
- Variety of breads.
- Butter & spreads.

- Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
BREAKFAST
Length of service 1 hour | Minimum of 25 people.

HOT BREAKFAST 1

- Whole fruit.
- Sliced fresh seasonal fruit.
- Plain yogurt.
- Yogurt with fruit.
- Yogurt, granola and strawberry jam.
- Muffins.
- Croissant.
- Gluten free muffins.
- Danish pastry.
- Cookies & biscuits.
- Kellogg’s cereals.
- Cold cuts, turkey, ham, cured ham.
- Smoked salmon, cream cheese and capers.
- Assortment of cheeses.
- Variety of breads.
- butter & spreads.
- Grilled vegetables, asparagus, mushrooms and red peppers.
- Roasted wedges potatoes with rosemary.
- Scrambled eggs.
- Crispy bacon.
- Churros with chocolate (typical regional).

- Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
BREAKFAST
Length of service 1 hour | Minimum of 25 people.

HOT BREAKFAST 2

• Whole fruit.
• fresh seasonal fruit, sliced.
• Plain yogurt.
• Yogurt with fruit.
• Yogurt, granola and strawberry jam.
• Muffins.
• Croissant.
• Gluten free muffins.
• Danish pastry.
• Cookies & biscuits.
• Kellogg’s cereals.
• Cold cuts, turkey, ham, cured ham.
• Smoked salmon, cream cheese and capers.
• Assortment of cheeses.
• Variety of breads.
• Butter & spreads.
• Grilled vegetables, tomato, Green pepper, eggplant.
• has brown.
• Scrambled eggs.
• Grilled chicken breast.
• Pancakes.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
BREAKFAST
Length of service 1 hour | Minimum of 25 people.

HOT BREAKFAST 3

- Whole fruit.
- fresh seasonal fruit, sliced.
- Plain yogurt.
- Yogurt with fruit.
- Yogurt, granola and strawberry jam.
- Muffins.
- Croissant.
- Gluten free muffins.
- Danish pastry.
- Cookies & biscuits.
- Kellogg’s cereals.
- Cold cuts, turkey, ham, cured ham.
- Smoked salmon, cream cheese and capers.
- Assortment of cheeses.
- Variety of breads.
- Butter & spreads.
- Grilled vegetables, zucchini, mushrooms, carrots.
- Scrambled eggs.
- Pork sausage.
- Waffles.

- Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
HOT BREAKFAST 4

- Whole fruit.
- Fresh seasonal fruit, sliced.
- Plain yogurt.
- Yogurt with fruit.
- Yogurt, granola and strawberry jam.
- Muffins.
- Croissant.
- Gluten free muffins.
- Danish pastry.
- Cookies & biscuits.
- Kellogg’s cereals.
- Cold cuts, turkey, ham, cured ham.
- Smoked salmon, cream cheese and capers.
- Assortment of cheeses.
- Variety of breads.
- Butter & spreads.
- Grilled vegetables, cherry tomatoes, red onions, mushrooms.
- Roasted round potatoes with parsley.
- Scrambled eggs.
- Turkey sausage.
- Churros with chocolate (typical regional).

- Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
BUFFET BASIC
Length of service 1 hour | Minimum of 25 people.

SALAD BAR

- Variety of lettuce, tomato, onion, corn, carrot, beets, celery, vean sprouts, White asparagus, Green asparagus and roasted red peppers.

COMPOUND SALADS

- Freshly made every day according to the market.

SMOKED FISH, CHARCUTERIE, CHEESE

- White and red fish.
- Cheeses: Manchego, Emmental and Cheddar.
- Quince Sweet.
- Cold cut.

HOT STATION

- Our Chef’s Works with freshly ingredients from the local fish market to offer you a large variety of meat, beef, fish, pasta, vegetables, potatoes, rice and soup.

DESSERT

- Whole fruit, preserve fruit, fresh seasonal fruit, assortment of ice cream, assortment of mini cakes.

DRINKS

- Mineral water.
- Wine.
BUFFET MADRID
Length of service 1 hour | Minimum of 25 people.

SALAD BAR

• Variety of lettuces, tomatoes, spinach, onions, corn, carrots, beets, celery,
  vean sprouts, white asparagus, green asparagus, boiled eggs, red peppers,
  green peppers, cucumber, cabbage, green peas, mushrooms.

COMPOUND SALADS

• Seasonal products from the local fresh market accompanied with vinaigrettes.

SMOKED FISH

• White fish, marinated salmon, anchovies and trout.
• Yogurt sauce, crackers, rice crackers and rolls.

TAPAS AND PINCHOS

• We invite you to try our tradicional cuisine and also our Chef’s creativity.

CHEESES

• Manchego, Emmental, Cheddar, Idiazabal, Brie, Blue.

CURED SAUSAGES

• Cured ham acorn fed and assortment cured sausages.
BUFFET MADRID
Length of service 1 hour | Minimum of 25 people.

SHELFINISH

- Shrimp, prawns, tuna, mackerel, mussels.

PICKLES

- Eggplant, onions, olives, pickles.

HOT STATION

- Our Chef’s work with fresh seasonal ingredients such as meat, beef, fish, pasta, vegetables, potatoes, rice and soup.

LIVE COOKING *Under Availability

- Different kind of fish and meat cooking every day for one of our Chef in front of you.

DESSERT

- Whole fruit, seasonal fruit, ice cream, assortment of mini cake.

DRINK

- Mineral water.
- Soft drink.
- Beer.
- White wine.
- Red wine.
- Coffee and tea.
METRO THEMED BUFFET
Length of service 1.30 hour | Minimum of 50 people.

SUBWAY STATION – ISLAS FILIPINAS

- Talong Salad; roasted eggplant, tomato and onion.
- Rice Salad; Green and red peppers, cabbage and carrots.
- Pancit bihon; vermicelli, chicken, pork and vegetables.
- Bibinka; coconut cake.

SUBWAY STATION – OPORTO

- Chickpeas salad; cod, cilantro, cherry tomato, boiled egg and red onion.
- Patamiscas; cod fritters.
- Pulpo a lagareiro; octopues and potatoes.
- Pastel de Belém, Portuguese dessert.

SUBWAY STATION – COLOMBIA

- Cabbage Salad; cabbage, carrots, cilantro, tomato and avocado.
- Patacón pisao; fried plantain, beef, peppers, onions and cheese.
- Ajiaco; chicken soup, potatoes, capers and corn.
- Roll cake stuffed with strawberry mermelade.

SUBWAY STATION – REPÚBLICA DE ARGENTINA

- Matambre: roll of beef stuffed with onion, carrot, boiled egg and parsley.
- Argentinian turnover; beef and onion.
- Skirt steak and chimichurri sauce.
- Alfajores.

DRINK PACKAGE
SPANISH BUFFET
Length of service 1 hour | Minimum of 150 people.

CURED HAM AND SAUSAGES
• Cured ham accorn fed carving station.
• Ham carving station.
• Cured sausage with bread sticks.

ARTESIAN BREAD STATION
• Assortment bread; seeds, olives, ciabatta, White rolls.

PICKLES STATION
• Gilda, olives, anchovies, cheese.

GAZPACHO STATION
• Accompanied with cucumber, peppers, tomato, onion and bread.

SPANISH CHEESE STATION
• Manchego, Idiazabal, Cabrales, Tetilla and Goat.

TAPAS AND FRESH MARKET
• Tapa of tuna with red roasted pepper.
• Toast of cod with fried onion.
• Toast of sausage with Green pepper.
• Spanish potatoes and vegetables omelette.
• Roasted eggplant, peppers and onion.
• Shrimp and prawns.

SALAD BAR
• Variety of lettuces, tomatoes, onions, carrots, white asparagus, green asparagus, boiled egg, red peppers, green peppers and cucumber.
SPANISH BUFFET
Length of service 1 hour | Minimum of 150 people.

HOT STATION

• Roasted Lamb.
• Calamari.
• Octopus with potatoes and paprika.
• Filet mignon.
• Assortment croquettes.
• Potatoes.
• Vegetable paella.

LIVE COOKING

• Steam mussels*
  * Out of Madrid Buffet. It will be served in chafing dish.

DESSERT

• Almond cake with cream and marzipan.
• Puff pastry and meringue.
• Torrijas, french toast.
• Egg custard.
• Churros con chocolate.

DRINKS

• Wine.
• Beer.
• Sangria.
• Vermouth.
• Soft Drink.
• Mineral water.
• Coffee and tea.
BUFFET: THE SPICE ROUTE 1
Length of service 1.30 hour | Minimum of 50 people.

FIRST REGION, ITALY

COLD ITEMS

• Goat cheese with sundried tomatoes and arugula.
• Spinach, red onion and black olives salad.
• Rice salad with artichoke and fresh herbs.
• Black focaccia.

HOT ITEMS

• Zucchini soup.
• Baked pumpkin penne pasta.
• Orecchiette with clams and White wine sauce.
• Ossobuco with red wine sauce.

DESSERT

• Tiramisu.
• Pears in red wine and spices.
• Panna cotta with berries.
BUFFET: THE SPICE ROUTE 1
Length of service 1.30 hour | Minimum of 50 people.

SECOND REGION, CHINA

COLD ITEMS

- Vermicelli with seaweed and sesame seeds.
- Cucumber and shrimp salad with rice vinegar.
- Assortment of sushi and rolls.

HOT ITEMS

- Dim sum.
- Sauté tofu, mushrooms and green peas.
- Noodles with shrimp.
- Duck with orange sauce.

DESSERT

- Variety of ice cream.
THIRD REGION, MIDDLE EAST

COLD ITEMS

- Hummus and pita bread.
- Lentils salad.
- Tabbouleh.

HOT ITEMS

- Beef and vegetables skewers.
- Roasted Lamb rack.
- Sole with fennel.
- Grilled vegetables.

DESSERT

- Dates and honey.
- Watermelon.
- Almond cake.

PACKAGE OF DRINKS
BUFFET: THE SPICE ROUTE 2
Length of service 1.30 hour | Minimum of 50 people.

FIRST REGION, INDIA

COLD ITEMS

• Tomato and cucumber salad.
• Raita, yogurt and mint sauce.
• Cabbage, carrot and cashew nut salad.

HOT ITEMS

• Balti chicken pasanda.
• Fish with tomato and coconut sauce.
• Basmati rice with cardamom, cloves and cilantro.
• Masala Green beans and potatoes.

DESSERT

• Rice pudding.
• Spice yogurt.
BUFFET: THE SPICE ROUTE 2
Length of service 1.30 hour | Minimum of 50 people.

SEGUNDA REGIÓN, CARIBBEAN

COLD ITEMS

• Plantain with avocado salsa.
• Chicken, lettuce and mango salad.
• Orange and cucumber salad.

HOT ITEMS

• Ropa vieja, beef.
• Fish with peppers and lime.
• Caribbean rice and black beans.
• Yuca with mojo.

DESSERT

• Rum plum cake.
• Coconut rice pudding.
• Fresh fruit.
BUFFET: THE SPICE ROUTE 2
Length of service 1.30 hour | Minimum of 50 people.

THIRD REGION, SOUTH AMERICA

COLD ITEMS

• Fish ceviche.
• Causa limeña.
• Quinoa salad.

HOT ITEMS

• Lomo salteado, beef with peppers and fries.
• Aji de gallina, chicken with sauce.
• Creamy corn and spinach.
• Roasted herb potatoes.

DESSERT

• Dulce de leche, caramel cake.
• Chocolate cake.
• Vanilla and coffee mousse.

PACKAGE OF DRINKS
BUFFET - SPORT 1
Length of service 1 hour | Minimum of 25 people.

COMPOSITION

• 1 piece of bread per person.

SALAD BUFFET

• Spinach.
• Beet.
• Watercress.
• Avocado.
• Cut carrot.
• Asparagus.
• Sliced tomato.
• Quinoa.
• Corn.
• Tuna.
• Hard-boiled egg.
• Nuts.
• Pinenuts.
• Extra virgin olive oil and wine vinegar.

* No onion. No cucumber. No pepper.

PROTEIN

• Grilled chicken breast with mashed potatoes.

CARBOHYDRATES

• Spaghetti.
• White rice.

SAUCES (served separately)

• Tomato sauce.
• Grated cheese.

DESSERT

• Seasonal fruits.
• Selection of yogurts. Natural and flavored yogurt.

DRINK

• Still water.
• Coffee and tea.
BUFFET - SPORT 2
Length of service 1 hour | Minimum of 25 people.

COMPOSITION
• 1 piece of bread per person.

SALAD BUFFET
• Spinach.
• Beet.
• Watercress.
• Avocado.
• Cut carrot.
• Asparagus.
• Sliced tomato.
• Quinoa.
• Corn.
• Tuna.
• Hard-boiled egg.
• Walnuts.
• Pinenuts.
• Extra virgin olive oil and wine vinegar.

* No onion. No cucumber. No pepper.

PROTEIN
• Fried eggs.
• Beef steak with mashed potatoes.

CARBOHYDRATES
• White rice.

SAUCES (served separately)
• Fried tomato sauce.
• Grated cheese.

DESSERT
• Seasonal fruits.
• Selection of yogurts. Natural and flavored yogurt.

DRINK
• Still water.
• Coffee and tea.
STAND UP BUFFET 1
Length of service 1.30 hour | Minimum of 50 people.

SALAD BAR

• Arugula, watercress, spinach, cherry tomato, cherry mozzarella, red onion, cucumber, radish, fresh herbs.

COLD

• Mesclum, roasted pears and walnuts salad.
• Bresaola and olives.
• Crostini with leeks and gorgonzola cheese.
• Involtini of cucumber with sundried tomatoes and mozzarella di bufala.
• Bruschetta of broad beans and fennel.
• Pergamena di pane with creamy anchovies.
• Bruschetta of squash and goat cheese.

HOT

• Beef skewers with red wine sauce.
• Chicken with Limoncello sauce.
• Squid sauteed with artichoke and pinenuts.
• Trofie al pesto genovese with beans and potatoes.
• Risotto of asparagus and black olives.

DESSERT

• Cannoli siciliano.
• Tiramisú.
• Truffles of mascarpones, chocolate y pistacchio.
• Seasonal fresh fruit.

• Coffee and tea.

DRINK PACKAGE
STAND UP BUFFET 2  
Length of service 1.30 hour | Minimum of 50 people.

SALAD BAR

• Variety of lettuce, tomato, cucumber, red onion, feta cheese, celery, Kalamata olives, green and red peppers, fresh herbs.

COLD

• Spinach salad with sundried tomatoes and mushrooms.
• Pita bread and Greek sauces.
• Hummus.
• Tzatziki, cucumber and yogur dipping sauce.
• Agioritiki, roasted eggplant dipping sauce.
• Tyrokafteri, spicy cheese dipping sauce.
• Red peppers filled with tuna.
• Pickles station.
• Dolmadaki, vine leaves stuffed with meat and rice.

HOT

• Sutzukaki, beef skewers.
• Lamb skewers.
• Kotopoulosusami, chicken and sesame sticks.
• Roll filled with potatoes and herbs.
• Mussaka of vegetables.

DESSERT

• Seasonal fresh fruit.
• Koukakis Greek yogurt with orange marmalade.
• Assortment of Greek sweets.
• Coffee and tea.

DRINK PACKAGE
STAND UP BUFFET 3
Length of service 1.30 hour | Minimum of 50 people.

SALAD BAR
• Spinach, cherry tomato, onion, green and red peppers, radish, cucumber, green peas, mint and carrot.

COLD
• Vermicelli and grilled vegetable salad.
• Green papaya, shrimp and peanuts salad with lime vinaigrette.
• Sushi y makis.
• Tofu and vegetables wrap; alfalfa, spinach, carrots and sesame.
• Bao oriental bread, teriyake beef and red onion.
• Lettuce stuffed with chicken and pineapple.

HOT
• Onion bhajis (pakoras).
• Curry cauliflower, potatoes and green peas.
• Stir fry and soy beans.
• Fried rice and shrimp.
• Balti chicken with tomato, cilantro and yogurt sauce.
• Tuna fish with oyster and sesame sauce.

DESSERT
• Mochi.
• Seasonal fruit.
• Tapioca with mango and coconut milk.
• Matcha cake.
• Coffee and tea.

DRINK PACKAGE
BUFFET THANKSGIVING
Length of service 1.30 hour | Minimum of 50 people.

MENU

• Boniato and peanut butter soup, creme fraiche and chives.
• Waldorf salad.
• Baby spinach salad, blue cheese, cranberries and ginger vinaigrette.
• Thanksgiving Turkey, stuffed with apples, walnuts, herbs croutons and vegetables Gravy, apple puree and cranberry sauce.
• Grilled tuna fish.
• Filet mignon.
• Green beans, cremini mushrooms and bacon gratin.
• Mashed potatoes.
• Corn pudding.
• Rum-baked boniato, apples and marshmallows casserole.
• Baby carrots and maple syrup pecan.
• Broccoli with garlic butter.
• Wild rice.
• Grilled corn.

DESSERT

• Pecan pie.
• Pumpkin pie.
• Key lime pie.

DRINK PACKAGE
CASINO ROYALE  ♥ ♣
Length of service 1.30 hour | Minimum of 50 people.

COLD
- Cured ham acorn fed and grisini.
- Assortment cheeses.
- Mousse of cod and black olive tapanade (Black Jack).
- Caprese skewers (Jackpot).
- Canape of cucumber, feta cheese, red roasted pepper and basil.
- Tomato soup with celery stick.
- Canape of olives and pesto.
- Assortment of sushi.

HOT
- Mini burgers.
- Mini pizzas.
- Truffles croquettes.
- Spring Rolls with soy sauce.
- Shrimp wrapped on crunchy potato.
- Chicken skewers.
- Vegetable paella.

DESSERT
- Fruit skewers.
- Tiramisu.
- Chocolate coins.
- Mojito.
- Chocolate cake.

DRINK
- Cava, Sparkling wine.
- White wine.
- Red wine.
- Beer.
- Soft Drink.
- Water.
- Orange Juice.
COCKTAIL 1
Length of service 1.30 hour | Minimum of 50 people.

COLD

• Assortment of Spanish cured sausage.
• Assortment of cheeses.
• Toast of foie gras with berries.
• Tartare of tomato and asparagus over a golden potato.
• Green tomato and bread cold soup.
• Anchovy over a tomato gelée and honey bread.
• Blini with sweet potato and tofu mousse.
• Bao oriental bread with partridge and pear mousse.
• Hummus with sundried tomatoes.

HOT

• Leeks croquettes.
• Mozzarella sticks.
• Phyllo dough filled with shrimp and vegetables.
• Beef skirt skewer with romesco sauce.
• Nachos with chicken and cilantro.
• Tapa of hake and roasted pepper pureé.
• Vegetable paella.

• Assortment of pastries.

DRINK PACKAGE

• Mineral water.
• Soft drinks.
• Beer.
• White wine.
• Red wine.
• Coffee.
COCKTAIL 2
Length of service 1.30 hour | Minimum of 50 people.

COLD

- Finger sandwich of chicken tikka masala.
- Cheese with truffle, sunflower seeds and orange
- Cone with avocado and pico de gallo.
- Roasted peppers and baby leaves salad.
- Chocolate tart with partridge mousse.
- Beef with foie gras, spinach and mustard mayo.
- Shrimp tartare.
- Taco of roasted pork with arugula and soy sauce.
- Beet, mango and wakame salad.

HOT

- Pork roll.
- Crunchy prawn.
- Tuna fish soup.
- Phyllo dough stuffed with vegetables, wheat and soy sauce.
- Chicken and peach skewers marinated in curry and coconut.
- Gyoza of shrimp and vegetables with sweet and sour sauce.
- Wheat risotto with raisins and pine nuts.
- Assortment of pastries.

DRINK PACKAGE

- Mineral water.
- Soft drinks.
- Beer.
- White wine.
- Red wine.
- Coffee.
COCKTAIL 3
Length of service 1.30 hour | Minimum of 50 people.

AROMAS OF ASIA
- Station of makis y temakis.
- Tartlet of salmon, celery and soy sauce.
- Carpaccio of wagyu and sesame.
- Gyozas of seafood with sweet and sour sauce.
- Fried rice.
- Yakitori chicken skewers.

*Dessert
- Gelée of lychee.

AROMAS OF THE AMERICAS
- Quinoa salad with cucumber, pepper, and cilantro.
- Fish ceviche.
- Taco of shrimp, avocado, and lime.
- Beef turnover.
- Tacos of chicken.
- Prawns cake.

*Dessert
- Tres leches cake.

AROMAS OF IBERIAN
- Station of Spanish cured sausage.
- Station of cured acorn fed ham.
- Station of assortment pickles.
- Parmentier with beef.
- Cod croquettes.
- Crepe with torrezno, pork powder.

*Dessert
- Mousse of Spanish French toast

DRINK PACKAGE
- Mineral water.
- Soft drink.
- Beer.
- White wine.
- Red wine.
- Coffee.

Madrid Marriott Auditorium Hotel & Conference Center
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COFFEE BASIC

Length of service: 30 minutes.
Service only available at foyer area.

COMPOSITION

• Coffee and tea.
• Milk.
• Skimmed milk.
• Soy milk.
• Water.
• Complimentary tea pastries.
COFFEE BREAKS
These items must be chosen in addition to the Basic Coffee Break. Please make order 48 hours in advance.

EXTRA COMPLEMENTS

• Crudité with hummus dip.
• Mini vegan sándwich.
• Mini Muffins.
• Mini vegetarian croissant.
• Meringue with chocolate.
• Mini ham and cheese sandwich.
• Chocolate danish.
• Apple pie.
• Cone with fruit cream.
• Goat cheese biscuit.
• Toast of cured ham.
• Parmesan lollipop.
• Mini fruit tartlets.
• Whole seasonnal fruit.
• Diced seasonal fruit.
• Assortment of cakes.
COFFEE BREAKS

Length of service 30 minutes

SUGGESTED BY PURPOSE

NETWORK

AM ‘Chess’

- Chocolate and vanilla cake.
- Green and black grapes.
- Yogurt with oreo cookies.
- Black pergamena, cherry tomato and mozzarella cheese.
- Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

PM ‘Country Style’

- Bread with seeds.
- Truffle turkey, salami and ham.
- Manchego cheese.
- Shredded tomato.
- Apple.
- Cookies.
- Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
COFFEE BREAKS
Length of service 30 minutes.

SUGGESTED BY PURPOSE

IDEATE

AM ‘Good start’

• Porridge.
• Vegetables wrap.
• Chia pudding and berries.
• Avocado, pistachio and spinach.
• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

PM ‘Building Up’

• Selection of eclairs.
• Focaccia with vegetables and caramelized onion.
• Watermelon.
• Blinis with smoked salmon and dill.
• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
COFFEE BREAKS
Length of service 30 minutes.

SUGGESTED BY PURPOSE

EDUCATE

AM ‘Out of the box’

• Toast of guacamole and boiled egg.
• Sesame seeds marinated salmon.
• Granola cake with Greek yogurt.
• Banana with pistacchios.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

PM ‘Around the world’

• Waffle with applesauce.
• Apple strudel.
• Brie cheese with apple marmalade.
• Apple tea.
• Apple and walnut salad.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
COFFEE BREAKS
Length of service 30 minutes.

SUGGESTED BY PURPOSE

DECIDE

AM ‘Your tray’

- Beets cake.
- Pineapple.
- Seeds croissant.
- Apple muffins.
- Ham and cheese finger sandwich.

- Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

PM ‘Choco dreams’

- Chocolate tartlet with roasted lime chicken.
- Bagel with cocoa cream.
- Chocolate pannacotta.
- Honeydew with cocoa, cinnamon and honey.

- Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
COFFEE BREAKS
Length of service 30 minutes.

SUGGESTED BY PURPOSE

CELEBRATE

AM ‘Spanish time’

- Spanish potato omelet.
- Fig with chocolate.
- Seasonal fresh fruit.
- Tapa of tuna fish.
- Rice cake.

- Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

PM ‘Movie station’

- Vegetarian mini burgers.
- Banana chips.
- Plain yogurt with colorful button-shaped chocolates.
- Popcorn.

- Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
COFFEE BREAKS
Length of service 30 minutes.

SUGGESTED BY PURPOSE

PROMOTE

AM ‘Frame It’
• Yogurt, berries and personalized chocolate.
• Cucumber and cream cheese sandwich.
• Granola.
• Muffins.
• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

PM ‘Pink it’
• Jelly; strawberry, berries and cherry.
• Candy of berries cake.
• Watermelon, feta cheese salad with honey and lime vinaigrette.
• Beet wrap.
• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
COFFEE BREAKS
Length of service 30 minutes.

SUGGESTED BY PURPOSE

PRODUCE

AM ‘Grab It’

• Smoked fish, kale and fennell.
• Beet, avocado and cilantro salad.
• Mix of dried fruit and nuts.
• Mango and banana yogurt.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

PM ‘Keep rolling’

• Chicken wrap with tomato, pesto and sour cream.
• Quinoa salad with arugula and pomegranate.
• Dried fruits and nuts bread.
• Seasonal fresh fruit.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
MEETING ROOM COFFEE BREAKS

Every 2 hours we change the Coffee Break concept, for any other of your choice.
Waiter service is not included.

WE SUGGEST FOR AM

YOUR TRAY

• Beets cake.
• Pineapple.
• Seeds croissant.
• Apple muffins.
• Ham and cheese finger sandwich.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

FRAME IT

• Yogurt, berries and personalized chocolate.
• Cucumber and cream cheese sandwich.
• Granola.
• Muffins.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

GOOD START

• Porridge.
• Vegetables wrap.
• Chia pudding and berries.
• Avocado, pistachio and spinach.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
MEETING ROOM COFFEE BREAKS

Every 2 hours we change the Coffee Break concept, for any other of your choice.
Waiter service is not included.

WE SUGGEST FOR AM

CHESS
• Chocolate and vanilla cake.
• Green and black grapes.
• Yogurt with oreo cookies.
• Black pergamena, cherry tomato and mozzarella cheese.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

GRAB IT
• Bread with seeds.
• Truffle turkey, salami and ham.
• Manchego cheese.
• Shredded tomato.
• Apple.
• Cookies.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
MEETING ROOM COFFEE BREAKS

Every 2 hours we change the Coffee Break concept, for any other of your choice.
Waiter service is not included.

WE SUGGEST FOR AM

OUT OF THE BOX

• Toast of guacamole and boiled egg.
• Sesame seeds marinated salmon.
• Granola cake with Greek yogurt.
• Banana with pistacchios.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

SPANISH TIME

• Spanish potato omelet.
• Fig with chocolate.
• Seasonal fresh fruit.
• Tapa of tuna fish.
• Rice cake.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

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MEETING ROOM COFFEE BREAKS

Every 2 hours we change the Coffee Break concept, for any other of your choice. Waiter service is not included.

WE SUGGEST FOR PM

COUNTRY STYLE

• Bread with seeds.
• Truffle turkey, salami and ham.
• Manchego cheese.
• Shredded tomato.
• Apple.
• Cookies.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

MOVIE STATION

• Vegetarian mini burgers.
• Banana chips.
• Plain yogurt with colorful button-shaped chocolates.
• Popcorn.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

CHOCO DREAMS

• Chocolate tartlet with roasted lime chicken.
• Bagel with cocoa cream.
• Chocolate pannacotta.
• Honeydew with cocoa, cinnamon and honey.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
MEETING ROOM COFFEE BREAKS

Every 2 hours we change the Coffee Break concept, for any other of your choice. Waiter service is not included.

WE SUGGEST FOR PM

KEEP ROLLING

• Chicken wrap with tomato, pesto and sour cream.
• Quinoa salad with arugula and pomegranate.
• Dried fruits and nuts bread.
• Seasonal fresh fruit.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

BUILDING UP

• Selection of eclairs.
• Focaccia with vegetables and caramelized onion.
• Watermelon.
• Blinis with smoked salmon and dill.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
MEETING ROOM COFFEE BREAKS

Every 2 hours we change the Coffee Break concept, for any other of your choice.
Waiter service is not included.

WE SUGGEST FOR PM

PINK IT

• Jellys; strawberry, berries and cherry.
• Candy of berries cake.
• Watermelon, feta cheese salad with honey and lime vinaigrette.
• Beet wrap.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.

AROUND THE WORLD

• Waffle with applesauce.
• Apple strudel.
• Brie cheese with apple marmalade.
• Apple tea.
• Apple and walnut salad.

• Coffee and tea, milk, skimmed milk, soy milk, water, orange juice.
COFFEE BREAKS

These items must be chosen in addition to the Coffee Break. Please make your order 48 hours in advance.

EXTRA COMPLEMENTS

• Crudité with hummus dip.
• Mini vegan sándwich.
• Mini Muffins.
• Mini vegetarian croissant.
• Meringue with chocolate.
• Mini ham and cheese sandwich.
• Chocolate danish.
• Apple pie.
• Cone with fruit cream.
• Goat cheese biscuit.
• Toast of cured ham.
• Parmesan lollipop.
• Mini fruit tartlets.
• Whole seasonnal fruit.
• Diced seasonal fruit.
• Assortment of cakes.
PERMANENT COFFEE
Waiter service is not included.

COMPOSITION

- Coffee and tea.
- Milk.
- Skimmed milk.
- Soy milk.
- Water.
- Complimentary tea pastries.
COMPLEMENTS

These items must be chosen in addition to the Permanent Coffee. Please make order 48 hours in advance.

EXTRA COMPLEMENTS

• Crudité with hummus dip.
• Mini vegan sándwich.
• Mini Muffins.
• Mini vegetarian croissant.
• Meringue with chocolate.
• Mini ham and cheese sandwich.
• Chocolate danish.
• Apple pie.
• Cone with fruit cream.
• Goat cheese biscuit.
• Toast of cured ham.
• Parmesan lollipop.
• Mini fruit tartlets.
• Whole seasonnal fruit.
• Diced seasonal fruit.
• Assortment of cakes.
DISCO

NIGHTCLUB

• Mobile nightclub hire including 2 speakers + 2 lighting effect and 1 laser. Suitable for up to 200 people – 2 hours.

• Mobile nightclub hire including 4 speakers + 2 lighting effects and 1 laser. Suitable for up to 350 people – 2 hours.

• Mobile nightclub hire including 6 speakers + 2 lighting effects and 1 laser. Suitable for up to 500 people – 2 hours.

• Mobile nightclub hire including 8 speakers + 2 lighting effects and 1 laser. Suitable for up to 1000 people – 2 hours.

• Mobile nightclub hire Price per extra hour. Suitable for up to 500 people (optional).

• Mobile nightclub hire Price per extra hour. Capacity from 500 up to 1000 people (optional).

LIGHTING

• Basic lighting disco effect (recommended for capacities above 200 people). Includes:
  4 Spot moving heads.
  2 Lasers.
  4 Night-club effects LED.

• Basic lighting disco effect (recommended for Italy and England rooms). Includes:
  8 Spot moving heads.
  4 Lasers.
  6 Night-club effects LED.
DRINK PACKAGE MEETING ROOM

After 4 hour, every 1 hour the price increase.
Waiter service is not included.

COMPOSITION

• Pepsi
• Pepsi Light
• Pepsi Max
• Kas Orange
• Kas Lemon
• Coffee and tea, milk, skimmed milk, soy milk.
• Water
• Orange juice.
EXECUTIVE MENU 1

Length of service 1 hour | Minimum of 30 people.

APPETIZER
• Coca, flat bread with vegetables.

PRIMERO
• Bresaola salad and parmesan cheese.

MAIN COURSE
• Cannelloni stuffed with shrimp, fish and prawns sauce.

DESSERT
• Chocolate and orange cake.
• Coffee and tea.

DRINK PACKAGE
• Mineral water.
• Soft drinks.
• White wine.
• Red wine.
EXECUTIVE MENU 2
Length of service 1 hour | Minimum of 30 people.

APPETIZER

• Cold soup of pistacchio and cured beef.

FIRST COURSE

• Confit potatoes, cod fish and tomato marmalade.

MAIN COURSE

• Duck with orange sauce.

DESSERT

• Tiramisú of Baileys.
• Coffee, tea.

DRINK PACKAGE

• Mineral water.
• Soft drinks.
• White wine.
• Red wine.
APPETIZER

• Cuttlefish and octopus salad.

FIRST COURSE

• Grilled shrimp, baby leaves, tartare of tomato and honey vinaigrette.

MAIN COURSE

• Filet mignon with sauteed seasonal vegetables.

DESSERT

• Green tea cake.
• Coffee, tea.

DRINK PACKAGE

• Mineral water.
• Soft drinks.
• White wine.
• Red wine.
EXTRA STATION
COCKTAIL / STAND UP

COLD STATION

• Cheese Station.
• Marinated salmon, carving station.
• Assortment of sushi.
• Cured ham acorn fed, carving station.
• Gazpacho, cold tomato soup.
• Salad bar.
• Spanish pickled station (Gildas, bombas, cohete).

HOT STATION

• Whole roasted pork leg, carving station.
• Paella or Fideuá.
• Risotto.
• Dumpling.
• Mini pizza.
• Taco bar.
• Hot Dog.
• Burger bar.
CHOOSE YOUR OWN MENU
Minimum of 6 people – Maximum 12 people.

APPETIZERS ON THE TABLE

• Assortment of cured ham and sausages accorn feed and cured sheep cheese.
• Porcini croquettes.
• Fried eggplant, goat cheese and cane honey.

MAIN COURSE (Choose one)

• Filet Mignon, seasonal vegetables and herb potatoes.
  or
• Cod confit, chives and tomato vinaigrette.

DESSERT

• Chocolate passion.

BEVERAGE

• Wine, beer, soft drinks, water.
• Coffee or tea.
MENU FUSION 1
Minimum of 12 people – Maximum 90 people.

ENTRANCE

• Shrimp salad over a passion fruit gelée, blackberries and kumato tomato.

MAIN COURSE

• Tuna tataki with chili peppers and lemon vinaigrette and snow peas.

DESSERT

• Four textures of chocolate.
• Coffee, Tea.
• White wine Fray German, Verdejo D.O. Rueda.
• Red wine Mantibre Crianza, D.O. Rioja.
• Mineral water, beer, soft drink.
ENTRANCE

• Roasted sweet potato, Rosemary, ravioli filled with spinach and shimeji mushrooms.

MAIN COURSE

• Pork cheeks, roasted pumpkin puree, black garlic gel and asparagus.

DESSERT

• Pineapple jelly with creamy coffee and mint mousse.

• Coffee, Tea.

• White wine Fray German, Verdejo D.O. Rueda.
• Red wine Mantibre Crianza, D.O. Rioja.
• Mineral water, beer, soft drink.
APPETIZER

• Scallop tartare with wakame seewead.
• Rice with shrimp and foie gras.

ENTRANCE

• Grilled White asparagus from Navarra with romescu sauce and thin slices of cured ham.

MAIN COURSE

• Turbot, fresh beans and clams.

DESSERT

• Creamy mascarpone with strawberries and vanilla syrup.
• Coffee, tea.
• White wine Vionta, Albariño.
• Red wine Celeste Crianza, D.O. Ribera del Duero.
• Mineral water, beer, soft drink.
APPETIZER

• Scallop tartare with wakame seewead.
• Rice with shrimp and foie gras.

ENTRANCE

• Octopus carpaccio with potatoes foam and paprika oil.

MAIN COURSE

• Filet mignon, shiitake mushrooms, caramelized baby apples and potatoes with thyme.

DESSERT

• Mousse of coffee and dulce de leche.
• Coffee, tea.
• White wine Vionta, Albariño.
• Red wine Celeste Crianza, D.O. Ribera del Duero.
• Mineral water, beer, soft drink.
MENU TRADITION 1
Minimum of 12 people – Maximum 90 people.

ENTRANCE

• Roasted peppers with anchovies.

MAIN COURSE

• Cod with garlic sauce and apple.

DESSERT

• Rice pudding with vanilla.
• Coffee, tea.
• White wine Fray German, Verdejo D.O. Rueda.
• Red wine Mantibre Crianza, D.O. Rioja
• Mineral water, beer, soft drink.
ENTRANCE

• Vegetables with fried egg and black truffle.

MAIN COURSE

• Caneloni of oxtail with Sherry wine sauce and mashed potatoes.

DESSERT

• Egg custard and cookies.

• Coffee, tea.

• White wine Fray German, Verdejo D.O. Rueda.
• Red wine Mantibre Crianza, D.O. Rioja
• Mineral water, beer, soft drink.
MENU VEGGIE 1
Minimum of 12 people – Maximum 90 people.

ENTRANCE

• Quinoa salad, vegetables and tomato coulis.

MAIN COURSE

• Spinach and mint fritters with sweet potatoes puree.

DESSERT

• Cacao soup and berries.
• Coffee, tea.
• White wine Fray German, Verdejo D.O. Rueda.
• Red wine Mantibre Crianza, D.O. Rioja
• Mineral water, beer, soft drink.
MENU VEGGIE 2
Minimum of 12 people – Maximum 90 people.

ENTRANCE

• Chickpeas and porcini soup.

MAIN COURSE

• Green peas and carrots burgers.

DESSERT

• Fresh seasonal fruit with mint sorbet.
• Coffee, tea.
• White wine Fray German, Verdejo D.O. Rueda.
• Red wine Mantibre Crianza, D.O. Rioja
• Mineral water, beer, soft drink.
SÁNDWICH – LIGHT MENU

Length of service 1 hour | Minimum 5 people – Maximum 30 people.

- Smoked salmon and wasabi sandwich.
- Cereal bread with blue cheese and figs.
- Chicken wrap with curry.
- Ciabatta with spinach, tomato, basil and black olives.

- Fruit skewer.

- Mineral water.
- Soft drinks.
- Coffee and tea.
VEGETARIAN – LIGHT MENU

Length of service 1.30 Hour | Minimum 5 people– Maximum 30 people.

COLD STATION

• Salad bar (tomato, cucumber, Kalamata, Quinoa, red pepper, feta cheese)
• Cous cous with vegetables.
• Potato salad with vegetables.
• Toast of spanish potato omelette.
• Vegetable wrap.
• Assortment of cheeses.

HOT STATION

• Bread with roasted vegetables.
• Orzo pasta with mushrooms and asparagus.

DESSERT

• Fruit basket.
• Yogurt with berries.
• Tart of the day.

DRINK

• Mineral water.
• Soft drink.
• Coffee and tea.
LIGHT MENU 1
Length of service 1 hour | Minimum of 5 people – Maximum 30 people.

COLD STATION

- Salad Bar (tomato, cucumber, Kalamata, quinoa, red pepper, feta cheese).
- Basmati rice salad with nuts.
- Bao bread with squid salad.
- Toast of cured ham and tomato.
- Assortment of cheeses.

HOT STATION

- Orecchiette pasta with prawns and parsley garlic sauce.
- Chicken and vegetables stir fry.

DESSERT

- Fruit basket.
- Yogurt with kiwi.
- Cake.

BEVERAGE

- Mineral water.
- Soft drinks.
- Coffee and tea.
LIGHT MENU 2
Length of service 1 hour | Minimum of 5 people – Maximum 30 people.

COLD STATION

• Salad bar (tomato, cucumber, Kalamata, quinoa, red pepper, feta cheese)
• Waldorf salad.
• Roast beef wrap with arugula and honey mustard.
• Toast of prawns with garlic.
• Assortment of cheeses.

HOT STATION

• Paella with prawns, squid and mussels.
• Steak fajita.

DESSERT

• Fruit basket.
• Yogurt with pineapple
• Tart of the day.

BEVERAGE

• Mineral water.
• Soft drinks.
• Coffee and tea.
LIGHT MENU 3
Length of service 1 hour | Minimum of 5 people – Maximum 30 people.

COLD STATION

• Salad bar (tomato, cucumber, Kalamata, quinoa, red pepper, feta cheese).
• Fusilli pasta salad.
• Focaccia with tomato, cheese and basil.
• Meat turnover.
• Assortment of cheeses.

HOT STATION

• Seared salmon.
• Roasted potatoes with broccoli.

DESSERT

• Fruit basket.
• Yogurt with mango.
• Tart of the day.

BEVERAGE

• Mineral water.
• Soft drinks.
• Coffee and tea.
OPEN BAR

The prices are conditioned by the purchase of a previous Lunch or Dinner Menu. If you only want to contract the Open Bar service, prices will be change.

- 1 hour
- 2 hour
- 3 hour

COMPOSITION

- Whisky.
  JB, Ballantines, Jhонnie Walker Red Label.
- Rum.
  Cacique, Havana 3 años, Brugal.
- Gin.
  Beefeater, Bombay Sapphire.
- Vodka.
  Smirnoff, Putinka.
- Vermouth.
  Bianco y Rosso.
- Licor.
- Refrescos.
- Vinos.
- Cerveza.
SNACK, SELF SERVICE

LUNCH

• Salmon wrap.
• Cheese and cucumber sandwich.
• Ham and cheese sandwich.
• Quiche Lorraine.
• Cheddar and pesto cheese.
• Seasonal fruit.
• Sweets.

BEVERAGE

• Mineral water.
• Soft drinks.
• Juice.
TAKE AWAY 1

Please make your order within 48 hours in advance. If you have any special dietary request please ask. Please choose the same composition for all clients.

CHOOSE ONE

- Ham and cheese sandwich.
- Vegetable sandwich.
- Vegan hummus sandwich.
- Mediterranean tuna sandwich.

CHOOSE ONE

- Chicken wrap.
- Roasted beef wrap with brie cheese.
- Salmon wrap.

IN ADDITION TO THE MENU

- Bottle of juice.
- Bottle of water,
- Cereal bar.
- Piece of fruit.
- Cake.
TAKE AWAY 2

Please make your order within 48 hours in advance.
If you have any special dietary request please ask.
Please choose the same composition for all clients.

CHOOSE ONE

• Caprese pasta salad.
• Caesar salad.
• Nicoise salad.
• Quinoa salad (vegan)

CHOOSE ONE

• Chicken breast with herbs and basmati rice.
• Salmon with black and white sesame and soy sauce.
• Roasted beef with pumpkin puree and cumberland sauce.

IN ADDITION TO THE MENU

• Sliced seasonal fruit.
• Cake.
• Cereal bar.
• Bread.
• Cream cheese.
• Bottle of juice.
• Bottle of water.
TASTE OF AMERICA
Length of service 1.30 hour | Minimum of 50 people.

APPETIZER

• Popcorn.
• Pretzel.
• Marshmallows.
• Cotton Candy.

BURGER STATION

HOT DOGS STATION

PIZZA STATION, NEW YORK STYLE

TEXMEX STATION, MAKE AT YOUR OWN

BBQ RIBS STATION WITH CORN BREAD

DESSERT STATION

• Cheesecakes.
• Brownies.
• Pumpkin.
• Pancakes maple syrup and butter, make it as your request.

DRINK PACKAGE
VEGETARIAN & VEGAN
BANQUET MENU

FIRST COURSE (Choose one)

• Orange and celery root salad, fennel, lemon Grass and ginger citrus vinaigrette.
• Babaganush; eggplant with pita bread.
• Pumpkin and cardamom soup with chives.

MAIN COURSE (Choose one)

• Portobello mushroom, soba and sauté vegetables with sesame dressing.
• Herb polenta, asparagus, sauté mushrooms, corn and red peppers relish.
• Legume and vegetable burger.

DESSERT (Choose one)

• Fresh seasonal fruit.
• Hazelnut praliné and mini tower of White chocolate.
• Dulce de leche, caramel and dark chocolate with yogurt.
WELCOME DRINK
Length of service 30 minutes | Minimum 50 people.

- Cava
- Red wine.
- White wine.
- Beer.
- Soft drink.
- Mineral water.