
EVENT MENU

Events gastronomic offer

COCKTAILS

F&B - Events offer 2024



Cocktail Reception

Prices per person - VAT not included



CO1 - 24 Global

€49.00

Duration 90 minutes | Minimum 50 people

COLD

Iberian assortment
Cheese assortment
Foie toast with red berries
Tomato and green asparagus tartare
Avocado gazpacho
Anchovy on tomato jelly and honey bread
Blini with sweet potato and tofu mousse
Squid and sesame bao bun
Hummus with sun-dried tomatoes

HOT

Eggplant croquettes
Mozzarella sticks
Shrimp and vegetable caramel
Grilled skirt steak skewer with romesco sauce
Nachos with chicken and cilantro
Hake skewer with piquillo pepper puree
Vegetable paella

DESSERTS

Assorted pastries
Sliced fresh fruit

DRINKS

Red D.O.Ca. Rioja wine
White D.O. Rueda wine
Sherry
Beer
Soft drinks and mineral water
Coffee and teas

Please inform our team of any intolerance or allergy, and they will provide the most suitable products in each case.

Cocktail Reception (3124)

Cocktail Reception

Prices per person - VAT not included



CO2 - 24 Spices

€49.00

Duration 90 minutes | Minimum 50 people

COLD

Mini chicken tikka masala sandwich
Truffled cheese sphere with poppy seeds and orange
Avocado cone with pico de gallo
Roasted pepper salad with tender greens
Chocolate tartlet with partridge mousse
Pita bread with roasted chicken
Prawn tartare
Sweet and sour cucumber wrap with tuna mousse
Sweet potato, arugula, and pumpkin seed salad

HOT

Suckling pig roll
Crispy prawns with alcaravea (a spice blend)
Mini rockfish meatballs
Carrot, onion, soy, pepper, and wheat-stuffed phyllo
pastry
Braised chicken skewer
Vegetable samosa
Tender wheat, raisin, and pine nut risotto

DESSERTS

Assorted pastries
Dark chocolate mousse
Sliced fresh fruit

DRINKS

Red D.O. Valdepeñas wine
White Sauvignon Blanc wine
Sherry
Beer
Soft drinks and mineral water
Coffee and teas

Cocktail Reception

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COS - 24 Super

€49.00

Duration 90 minutes | Minimum 50 people

COLD

Mini chicken tikka masala sandwich
Mini bao bun with squid
Roasted vegetable focaccia
Vegetable stew turnover
Grilled chicken pita bread
Prawn toast
Mini smoked salmon wrap
Tortilla taco with pepper purée
Tuna with brioche-style bread

HOT

Suckling pig roll
Iberian ham croquettes
Beef arepas
Vegetable samosa
Chicken and vegetable skewer
Cod in tempura
Seafood paella

DESSERTS

Assorted variety of cakes
Assorted ice creams (summer season)
Freshly prepared fruit

DRINKS

Red D.O.Ca. Rioja wine
White Sauvignon Blanc wine
Sherry
Beer
Soft drinks and mineral water
Coffee and teas

Cocktail Reception

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CO3 - 24 The aromas

€55.00

Duration 90 minutes | Minimum 50 people

AROMAS OF IBERIA

Iberian station: loin, chorizo, and salchichón

Iberian 50% acorn-fed ham*

Pickled station (5 varieties)

Mini chicken meatballs with grapes

Cod croquettes

Crayfish with pork crackling powder

And for dessert... Torrija mousse

AROMAS OF ASIA

Maki and temaki station

Salmon tartlet with soy and celery

Wagyu carpaccio with sesame

Seafood gyoza with sweet and sour sauce

Fried rice

Chicken yakitori skewer

And for dessert... Green tea cake

AROMAS OF THE AMERICAS

Quinoa, cucumber, pepper, and cilantro salad

Fish ceviche

Shrimp, avocado, and lime sauce taco

Mini beef arepa

Crispy chicken and cilantro nacho

Mini burger

And for dessert... Three-milk cake

DRINKS

Red D.O. Ribera Del Duero wine

White D.O. Catalunya wine

Sherry

Beer

Soft drinks and mineral water

Our cava and sparkling wine

Coffee and teas

*Ham pieces are offered at 20 grams per diner.

For groups exceeding 200 diners, the ham will be carved live.

Please inform our team of any intolerance or allergy, and they will provide the most suitable products in each case.

Cocktail Reception

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CO4 - 24 The 4 elements (Stand Up)

€67.00

Duration 90 minutes | Minimum 150 people

FIRE STATION

- H - Thai tuna
- H - Crispy carabineros shrimp with caraway
- H - Sirloin skewer with Himalayan salt aroma
- H - Seafood gyozas with sweet and sour sauce
- H - Crispy chicken with limoncello
- H - Vegetables and greens in tempura
- H - Live paella (vegetables, seafood, chicken)

EARTH STATION

- C - Truffled cheese sphere with poppy and orange
- C - Avocado cone with pico de gallo
- C - Chocolate tartlet with partridge mousse
- C - Teriyaki beef bao bun with red onion
- C - Green tomato salmorejo
- C - Beetroot, mango, pickle, and wakame seaweed salad
- C - Lettuce stuffed with chicken and pineapple

WATER STATION

- C - Fish ceviche
- C - Sushi station

AIR STATION

- C - Smoked fish and their dressings:
 - Salmon
 - Cod
 - Herring

EARTH STATION - DESSERTS

Assorted cakes and prepared fruits:

- Cheese and blueberries
- Green apple
- Passion fruit
- Chocolate mousse

DRINKS

- Red wine D.O. Ribera Del Duero
- White wine D.O. Rueda
- Rosé wine D.O. Penedés
- Sherry and fortified wines
- Beer
- Our cava and sparkling wine
- Coffees and teas
- Welcome cocktail
- Soft drinks and mineral water

- C - Cold tastings
- H - Hot tastings

Dry ice will be used in some stations to create the smoke effect (determined by the hotel).

Please notify our team of any intolerances or allergies, and they will provide the most suitable products in each case.

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Stations for your reception

Prices per person (unless otherwise stated)

COLD STATIONS

Cheese station	€5.25
Smoked salmon for carving	€4.50
Sushi station	€6.75
Iberian ham with carver (price per ham piece)	€650.00
Gazpacho (or various cold creams)	€2.75
Salad bar	€3.75
Pickles station (gildas, bombas, cohetes)	€5.60
Ice cream station/points	€4.50

HOT STATION AND PREPARATIONS

Roasted leg of pork (carved live, price per unit)	€375.00
Paella or fideuà	€4.75
Risotto	€4.75
Dumplings	€2.75
Mini pizza	€3.90
Taco bar	€4.25
Hot dog (hot dog cart service)	€3.50
Burger bar	€4.75

They will be presented in station-like setups, not served by waiting staff, unless expressly contracted.
Tray service supplement €4.25 per guest.

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