

EVENT MENU

Events gastronomic offer

BUFFETS SELECTION

F&B - Events offer 2024



Buffets Selection

Prices per person - VAT not included



BF2 - 24 Madrid buffet

€49.00

Duration 90 minutes | Minimum 25 people

VEGETABLES, GREENS, AND SALADS

Variety of lettuces, tomatoes, spinach, onions, corn, grated carrots, beets, celery, bean sprouts, white asparagus, green asparagus, hard-boiled eggs, red bell peppers, green bell peppers, cucumbers, and cabbage

Variety of freshly composed and prepared salads made daily according to the season with a vinaigrette selection

CHEESES AND COLD CUTS

Manchego, Emmental, Cheddar, Idiazabal, Brie, blue cheese (2 varieties)

Classic cold cuts, ham, salami, loin, or chorizo

CONSERVES, SEAFOOD AND PICKLES

Prawns, tuna in olive oil, mackerel in olive oil, and marinated mussels

Marinated eggplants, pickled onions, marinated olives, and pickled gherkins

CREAMS AND BROTHS

Cream or broth made with the finest seasonal spices
(Hot: Autumn / Winter - Cold: Spring / Summer)

SMOKED FISH, SAUCES AND SIDE DISHES

White palometa, smoked salmon, anchovies and trout (2 varieties)

Yoghurt sauce, crackers, rice crackers and bread rolls

TAPAS AND PINCHOS

Creative preparations of traditional and locally-sourced products

Cold or hot gazpachos depending on the season and classic spanish omelette

HOT STATION

Our chefs work with fresh ingredients from the market to ensure a variety that includes: vegetables, pasta, soup, rice, fish, meat, and potatoes

Live Cooking (*)

A different meat or fish each day, depending on the market, cooked on the spot by one of our chefs, accompanied by a vegetable (check availability)

DESSERTS AND SWEETS

A variety of whole and sliced seasonal fruits, ice cream station, (summer season) assortment of individual cakes

DRINKS

Selected red D.O.Ca. Rioja and white D.O. Rueda wines

Soft drinks and mineral water

Beers

Coffee and teas

Buffets Selection

Prices per person - VAT not included



BF3 - 24 Out for a stroll

€55.00

Duration 90 minutes | Minimum 50 people

PUERTA DEL SOL

Madrid stew test: Vermicelli soup, chickpeas, cooked vegetables, beef, stuffing, pork, tomato sauce with cumin

Tortilla stand: Classic broken eggs

Garlic chicken

"Patatas bravas" spicy potatoes

Slices of Iberian ham on puff pastry

PASEO DE LA CASTELLANA

Madrid fried assortment: Croquettes, "soldaditos de pavía" (fried cod), fried squid, tiger mussels, Iberian pork loin strips

Garlic prawn toast

Madrid cheeses: goat, cow, and sheep

RETIRO

Madrid's vegetable stew

Asparagus from Aranjuez

Bread with zucchini ratatouille

Tomato "pipirrana" with homemade tuna

Salad garden

PUERTA DE ALCALÁ

Churros with chocolate

Croutons

Pestiños (honey pastries)

Bartolillos (deep-fried pastries with custard)

Seasonal Aranjuez strawberries or raspberries

Melon from Villaconejos

DRINKS

Red and white D.O. Madrid wine

Soft drinks and mineral water

Beers and vermouth from Madrid

Coffee and teas

Buffets Selection

Prices per person - VAT not included



BF4 - 24 Spanish theme

€61.00

Duration 90 minutes | Minimum 50 people

IBERIAN STATIONS

Acorn-fed Iberian ham
Cured beef slices
Lacón (cured pork shoulder)
Iberian loin with breadsticks and regañás

*The ham, cured beef, and lacón are served at 20g per diner.
Over 200 guests, the ham will be carved live.

ARTISAN BREAD STATION

Seed bread, olive bread, ciabatta, mini rolls, and
country loaf

PICKLES AND GAZPACHO STATION

Gilda, olives with anchovies, olives with cheese, and
marinated olives
Assorted pickled items: sardines, cured beef, and tuna
Gazpacho served with traditional garnishes: cucumber,
bell pepper, tomato, onion, and bread

SPANISH CHEESES

Aged Manchego cheese, Torta del Casar, Cabrales,
Tetilla, and Goat cheese

THE TAPAS AND PINCHOS MARKET

Tuna tapa with caramelized piquillo pepper
Brandade on toast with fried onion
Chorizo toast with Padrón pepper
Vegetable omelette
Escalivada with ciabatta bread
Langostinos (large prawns)

VEGETABLES, GREENS, AND SALADS

Variety of lettuces, tomato, onion, corn, grated carrot,
beetroot, hard-boiled eggs, soybean sprouts, white
asparagus, green asparagus, red and green bell peppers

HOT STATION

Assorted croquettes
Vegetable paella
Galician-style octopus
Andalusian-style calamari
Spanish-style potatoes
Shepherd's breadcrumbs

LIVE COOKING (*)

Galician steamed mussels
Lamb chops
Beef medallions

*Outside the Madrid area, they will be served in chafing dishes.

DESSERTS AND SWEETS

Churros with chocolate
Segovian punch (a traditional dessert)
Costrada (a layered cake)
Torrija (a spanish-style french toast)
Vanilla custard

DRINKS

Selected red Rioja D.O.Ca. wine and white Rueda D.O. wine
Soft drinks and mineral water
Beers
Barrel-aged vermouth and spanish sangria
Coffee and teas

Buffets Selection

Prices per person - VAT not included



BF5 - 24 Marco Polo

€64.00

Duration 90 minutes | Minimum 100 people

REGION OF ITALY

COLD STATION

Goat cheese salad with sun-dried tomatoes and arugula with Italian dressing
Spinach salad with black olives and red onion with Italian dressing
Rice salad with artichokes and fresh herbs
Charcoal-grilled focaccia

*Italian dressing: extra virgin olive oil, balsamic vinegar, salt, garlic powder, oregano, spearmint, mustard, sun-dried tomatoes

HOT STATION

Zucchini cream soup
Penne pasta with roasted butternut squash
Tuscan vegetable lasagna
Osso Buco with demi-glace sauce

DESSERTS AND SWEETS STATION

Tiramisù
Pears in red wine and spices
Panna cotta with mixed berries

ITALIAN BEVERAGES

Red Chianti DOCG and white Pinot Grigio wines

REGION OF CHINA

COLD STATION

Vermicelli salad with seaweed and sesame seeds
Shrimp salad with rice vinegar
Selection of sushi

HOT STATION

Dim sum and dumplings
Oriental three delights rice
Noodles with shrimp
Duck in orange sauce

DESSERTS AND SWEETS STATION

Mochi cake
Chinese flan

CHINESE BEVERAGES

Baijiu or Moutai liquor

Beverages will be served at a common station, featuring national and regional products, including water, beers, wines, and soft drinks.

Buffet (4024)

Buffets Selection

Prices per person - VAT not included



BF5 - 24 Marco Polo

€64.00

Duration 90 minutes | Minimum 100 people

MIDDLE EAST REGION

COLD STATION

Hummus and pita bread
Lentil salad
Tabbouleh salad

HOT STATION

Hake in green sauce
Lamb tajine
Chicken tajine
Vegetable couscous

DESSERTS AND SWEETS STATION

Dates with honey
Watermelon
Almond cake

DRINKS

Moroccan tea

Beverages will be served at a common station, featuring national and regional products, including water, beers, wines, and soft drinks.

Buffet (4024)

Buffets Selection

Prices per person - VAT not included



BF6 - 24 Flavors of America and India

€64.00

Duration 90 minutes | Minimum 100 people

REGION OF INDIA

COLD STATION

Tomato and cucumber salad with raita, yogurt sauce, and mint cabbage, carrot, and cashew salad

*Raita | Cucumber, natural yogurt, green chili, sugar, cilantro, salt

HOT STATION

Chicken pasanda with yogurt and spices
Fish with tomato and coconut curry
Aromatic Indian-style rice (spices, cashews)
Vegetables with curry and coconut milk

DESSERTS AND SWEETS STATION

Rice pudding
Spiced yogurt

REGION OF THE CARIBBEAN

COLD STATION

Tostones with avocado sauce
Chicken, lettuce, and mango salad
Cucumber and orange salad
Agave dressing | lime, agave, extra virgin olive oil

HOT STATION

Ropa vieja (cuban dish)
Fish with peppers and lime
Chaulafán de pollo (chicken fried rice)
Fried yuca with mojo sauce

DESSERTS AND SWEETS STATION

Rum plum cake
Coconut rice pudding
Seasonal tropical fruit

Beverages will be served at a common station, featuring national and regional products, including water, beers, wines, and soft drinks.

Buffet (4024)

Buffets Selection

Prices per person - VAT not included



BF6 - 24 Flavors of America and India

€64.00

Duration 90 minutes | Minimum 100 people

REGION OF SOUTH AMERICA

COLD STATION

Fish ceviche
Causa limeña (peruvian dish)
Quinoa salad

HOT STATION

Sautéed beef, beef with peppers and french fries
Caribbean chicken empanada
Roasted herbed potatoes

DESSERTS AND SWEETS STATION

Dulce de leche
Chocolate cake
Coffee and vanilla mousse

Beverages will be served at a common station, featuring national and regional products, including water, beers, wines, and soft drinks.

Buffet (4024)

Buffets Selection

Prices per person - VAT not included



BF7 - 24 From the market

€62.00

Duration 90 minutes | Minimum 50 people

REGION OF SOUTH AMERICA

COLD AND HOT APPETIZERS

Selection of olives
Variety of pickled skewers
Ham croquettes
Fried aubergines with honey

TRADITIONAL SPANISH SALADS

Granada-style cod salad
Country salad
Tomato and bell pepper salad with tuna
Roasted red pepper salad

IBERIAN PICKLES AND CURED MEATS

Cular chorizo
Salchichón from Vic
Iberian loin 50% acorn-fed
Iberian ham

ARTISAN, ORGANIC CHEESES WITH (D.O.)

Cured Manchego cheese
Torta del Casar
Blue cheese similar to Cabrales
Tetilla cheese from
Galicia Goat cheese log

PICKLES, SMOKED AND CURED

Mackerel, mackerel, melva
Salmon, trout, sardine
Tuna mojama, anchovies

TRADITIONAL STEWS

Shepherd's pie
Importance style potatoes
Madrid's-style stew
Vegetable stew with garden vegetables
Marmitako (tuna stew)
Paella or fideuá (Gandía-style)
Meatballs with vegetables

ARTISAN DESSERTS

Segovian punch
Apple pie
Pestiños and bartolillos
Seasonal fruit
Assorted ice creams (summer season)

DRINKS

Red D.O.Ca. Rioja wine and white D.O. Rueda wine
Soft drinks and mineral water
Beers
Aged vermouth and spanish sangria
Coffee and teas

Buffets Selection

Prices per person - VAT not included



Additional stations

COLD STATIONS

Cheese station	€5.25
Sliced smoked salmon	€4.50
Salad and Poke Bowl station	€7.15
Sushi station	€6.75
Iberian ham with a carver *Price per leg	€650.00
Gazpacho or various cold soups	€2.75
Salad bar	€3.75
Pickled station (gildas, bombas, cohete)	€5.60
Ice cream station	€4.50

HOT STATION AND PREPARATIONS

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

The menus can be adapted to the nutritional needs of the group.
Please inquire about the conditions.

Buffet (4024)

MADRID MARRIOTT AUDITORIUM HOTEL & CONFERENCE CENTER

Avenida de Aragón No 400, Madrid, España -

comercial@marriottauditorium.com

+34 91 400 44 00

2023. Marriott International. All rights Reserved

