

EVENT MENU

Events gastronomic offer

STAND UP - FINGER

F&B - Events offer 2024



Prices per person - VAT not included



SU0 - 24 Madrid stand up buffet €51.00

Duration 90 minutes | Minimum 50 people

SALAD STATIONS

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

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

SMOKED, SAUCES, AND SIDE DISHES

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

Yogurt sauce, crackers, rice cakes, and rolls

TAPAS AND PINCHOS

Creative preparations of traditional and locallysourced products Gazpachos, cold or hot soups according to the season, classic Spanish omelette

CHEESES AND COLD CUTS

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

Classic cold cuts: Ham, salami, loin, or chorizo

CANNED SEAFOOD, PICKLES

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

Marinated eggplants, small pickled onions, marinated olives, pickled cucumbers

HOT STATION

Our chefs work with fresh ingredients based on the market's offerings, ensuring a variety that includes; vegetables, pasta, soup, rice, fish, meat, and potatoes

DESSERTS AND SWEETS

A variety of whole and sliced seasonal fruits, assorted ice creams (summer season), assorted individual cakes

DRINKS

Selected red D.O.Ca. Rioja and white D.O. Rueda wines Soft drinks and mineral water Beers

Deel 3

Coffee and teas

Prices per person - VAT not included



SU1 - 24 Italian stand up buffet €51.00

Duration 90 minutes | Minimum 50 people

SALAD STATIONS

Arugula, lamb's lettuce, spinach leaves, cherry tomatoes, mozzarella pearls, red onion, cucumber, radishes, fresh herbs

COLD STATION

Mixed salad with roasted pear, walnuts, honey vinaigrette

Gordal olives with bresaola

Crostini with gorgonzola and leek confit

Cucumber rolls with sun-dried tomato and mozzarella cheese

Bruschetta with tapenade and fava beans in fennel Anchovy cream, olives, and pane pergamena

Pumpkin and goat cheese bruschetta

HOT STATION

Beef skewer with red wine reduction
Crispy chicken with limoncello
Grilled cuttlefish with green mojo
Trofie with Genovese pesto, green beans, and potatoes

Risotto with green asparagus and olives

DESSERTS AND SWEETS

Sicilian Cannoli

Tiramisú

Seasonal fruit

Mascarpone, chocolate, and pistachio truffles

DRINKS

Selected red D.O.Ca. Rioja and white D.O. Rueda wines Soft drinks and mineral water

Beers

Coffee and teas

Prices per person - VAT not included



SU2 - 24 Greek stand up buffet €51.00

Duration 90 minutes | Minimum 50 people

SALADS STATIONS

Variety of lettuces, tomato, cucumber, red onion, feta cheese, celery, Kalamata olives, red bell pepper, green bell pepper, fresh herbs

COLD STATION

Spinach leaf salad with sun-dried tomatoes, mushrooms Pita bread with a variety of greek sauces

Hummus Tzatziki, yogurt and cucumber sauce Agioritiki, roasted eggplant Tyrokafteri, spicy cheese spread

Tuna-stuffed peppers Pickle station Meat and rice dolmadaki

HOT STATION

Sutzukaki, meat skewer Lamb skewer Chicken souvlaki , chicken and sesame sticks Potato and herb doughnut Vegetable moussaka

SWEETS AND DESSERTS

Seasonal fruit Greek yogurt with orange marmalade Assorted greek desserts

DRINKS

Selected red D.O.Ca. Rioja and white D.O. Rueda wines Soft drinks and mineral water Beers Coffee and infusions

Prices per person - VAT not included



SU3 - 24 Oriental stand up buffet €56.00

Duration 90 minutes | Minimum 50 people

SALADS STATIONS

Spinach leaves, cherry tomatoes, onion, red bell pepper, green bell pepper, radish, cucumber, green peas, mint, and carrot

COLD STATIONS

Couscous salad with sugar snap peas and vegetables Green papaya, peanut, shrimp, and lime salad Sushi and maki

Tofu and vegetable wrap; alfalfa, spinach, carrot, and sesame

Bao buns, tuna tataki, and red onion Chicken and pineapple stuffed lettuce wraps

HOT STATIONS

Onion bhajis (pakoras)
Stir-fried oriental vegetables
Sautéed beef with bean sprouts
Fried rice with shrimp
Balti chicken with tomato, cilantro sauce and yogurt
Tuna with oyster sauce and sesame

SWEETS AND DESSERTS

Mochi Seasonal fruit Tapioca with mango and coconut milk Matcha tea cake

DRINKS

Selected red D.O.Ca. Rioja and white D.O. Rueda wines Soft drinks and mineral water Beers Coffee and teas

Prices per person - VAT not included



SU4 - 24 Spanish stand up buffet €63.00

Duration 90 minutes | Minimum 50 people

COLD STATIONS

Iberian Acorn-fed ham Cordoban salmorejo Vegetable tortilla Crudités with cheese and yogurt sauce Ratatouille with quail egg

*Ham pieces are offered at 20 grams per diner. For groups exceeding 200 diners, the ham will be carved live.

HOT STATIONS

Chorizo and Padrón peppers
Assorted fried fish
Paella or Fideuá station
Variety of empanadas: vegetable, tuna, seafood, and meat
Beef tenderloin skewers
Porcini mushroom croquettes

CANAPE AND TOAST STATIONS

Valencian duck ham
Sardines with tomato jam
Tuna toast
Cod and chive toast
Partridge mousse in cacao tartlet
Prawn and garlic toast
Blue cheese and crispy apple toast

SWEETS AND DESSERTS

Mini torrijas (spanish French toast) Costrada (spanish pastry) Ponche Segoviano (Segovian punch) Seasonal fruit

DRINKS

Red D.O. Ribera del Duero and white D.O. Penedés wines Soft drinks and mineral water Beers Coffee and teas

Prices per person - VAT not included



SU5 - 24 Mexican stand up buffet €56.00

Duration 90 minutes | Minimum 50 people

BOTANAS - COLD STATIONS

Spicy mushroom burrito Sinaloa-style ceviche Salad with tomato, lettuce, Oaxaca cheese, and corn grains

Red and green chilaquiles with sour cream, cilantro, red onion, and avocado

HOT STATION

Zucchini with corn on the cob and jitomate
Poblano strips
Mexican-style rice
Veracruz-style fish fillets
Chicken and vegetable quesadillas
Beef skewers with peanut sauce and a touch of chili

CANAPÉS AND TORTILLA STATION

Turkey roll-ups with chipotle cream cheese
White corn tortilla with chicken tinga, lettuce, cheese,
and avocado
Corn tortilla with shrimp, cilantro lime mayonnaise
Corn tamale with cheese

SWEETS AND DESSERTS

Banana pie
Cajeta cream pie (dulce de leche)
Three milk cake
Chocolate and tequila mousse
Sliced fruit: papaya, mango, dragon fruit

DRINKS

Red D.O. Ribera de Duero and white D.O. Penedés wines Soft drinks and mineral water Mexican beer Coffee and teas

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
lberian ham with cutter (price per leg)	€650.00
Gazpacho or various cold soups	€2.75
Salad bar	€3.75
Pickled station (gildas, bombas, cohete)	€5.60
Various ice cream options	€4.50

HOT STATIONS

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

MADRID MARRIOTT AUDITORIUM HOTEL & CONFERENCE CENTER

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