

EVENT MENU

Events gastronomic offer

BANQUETS

F&B - Events offer 2024



Banquets Selection

Prices per person - VAT not included



BA1 - 24 Everything

€49.50

Duration 90 minutes | Minimum 30 people

STARTER

Asparagus tips with salmon cubes and Kimchi
mayonnaise

MAIN COURSE

Iberian pork cheeks, mustard sauce and roasted
potatoes

DESSERT

Toasted apple tart

DRINKS

Mineral water, soft drinks, beer
Red wine Monólogo Crianza D.O.Ca. Rioja
White wine HK I Heart Sauvignon
Coffee and teas

BA2 - 24 Homemade

€59.00

Duration 90 minutes | Minimum 30 people

AMUSE BOUCHE

Strawberry gazpacho with mozzarella pearl

STARTER

Iberian ham salad with cured Manchego cheese,
arugula, and apple vinaigrette

MAIN COURSE

Baked sea bass with Txakoli wine and vegetable ragout

DESSERTS

Cherry cake

DRINKS

Mineral water, soft drinks, beer
Red wine Pata Negra Reserva D.O. Valdepeñas
White wine Segura Viudas Xarel-lo D.O Penedés
Coffee and teas

Banquets Selection

Prices per person - VAT not included



BA3 - 24 Traditional

€65.00

Duration 90 minutes | Minimum 30 people

AMUSE BOUCHE

Cod carpaccio in "esqueixada" style

STARTER

Prawn gazpacho with mint-flavored crayfish

MAIN COURSE

Suckling pig mosaic, rosti potatoes, roasted natural pear

DESSERT

Cheesecake

DRINKS

Mineral water, soft drinks, and beer
Red wine Valdubón Tempranillo D.O. Ribera de Duero
White wine Orchidea Sauvignon Blanc D.O. Navarra
Cava Castellblanch Brut
Coffee and teas

BA4 - 24 Diplomatic

€69.75

Duration 90 minutes | Minimum 30 ppl.– Maximum 400 ppl.

AMUSE BOUCHE

Avocado and mango tartare with octopus

STARTER

Monkfish in a saffron short broth with pickled seaweed

MAIN COURSE

Oven-roasted beef sirloin, shiitake mushrooms, thyme potatoes, and baby vegetables

DESSERTS

Banana choc

DRINKS

Mineral water, soft drinks, and beer
Red wine Cuatrocientos Crianza D.O. Navarra
White wine Viña Sol D.O. Catalunya
Cava Elyssia Gran Cuvée Brut
Coffee and teas

Banquets Selection

Prices per person - VAT not included



BA5 - 24 Exclusive

€73.00

Duration 90 minutes | Minimum 30 people

AMUSE BOUCHE

Foie gras mousse on a roasted and spiced peach veil

STARTER

Codfish in extra virgin olive oil, garlic and pea pil pil,
salad sprouts

MAIN COURSE

Glazed prime beef cut, duchess potatoes, and wild
thyme

DESSERT

Chocolate sphere with passion fruit heart

DRINKS

Mineral water, soft drinks, and beer

Red wine Bideona las Parcelas D.O.Ca. Rioja

White wine Raimat Chardonnay D.O. Costers del Segre

Cava Vintage Reserva Freixenet

Coffee and teas

Banquets Selection

Prices per person - VAT not included



Vegan - vegetarian selections

MAIN COURSES

Orange and celery root salad with fennel, lemongrass,
and ginger vinaigrette
Babaganush: eggplant with pita bread
Pumpkin soup with cardamom and chives
Portobello mushrooms, soba, sautéed vegetables, and
sesame vinaigrette
Herb polenta with sautéed asparagus, mushrooms,
and red pepper relish
Couscous with chickpeas, vegetables, and dates
Kale salad with roasted chickpeas
Soy bolognese with gnocchi
Roasted vegetables with pumpkin seed vinaigrette
Gratin sweet potatoes
Vegan mushroom risotto

DESSERTS

Seasonal fruit
Carrot cake
Cheese with dulce de leche

Please note that this offer is exclusively intended for individuals with allergies, intolerances, or specific dietary restrictions and cannot be chosen for all guests.

The price for these selections will not vary from the menu price contracted for all guests.

Banquets Selection

Prices per person - VAT not included

Select your favourites

AMUSE BOUCHE

Iberian Ham 50% with breadsticks (25 grams per person)	€5.75
Cured pork loin with flatbreads (25 grams per person)	€4.75
Manchego cheese with crackers (30 grams per person)	€4.25
Vegetable and prawn dumplings	€5.00
Natural artichoke with sun-dried tomato emulsion	€3.90
Salmon toast with cream cheese	€3.75
Salmorejo shot with ham	€3.75
Strawberry gazpacho with mozzarella pearl	€3.75
Vichyssoise with coconut milk and sweet pea	€3.75
Scallop tartare with wakame seaweed	€5.75
Prawn ceviche	€5.25
Foie gras, nougat, and cocoa marble	€4.75
Cod fish carpaccio in "esqueixada" style	€4.50
Avocado and mango tartare with octopus	€4.75

STARTERS - HOT AND COLD SOUPS

Pumpkin cream with orange jelly and scallops	€16.70
Pheasant cream with foie gras and balsamic vinegar	€15.00
Carabinero gazpacho with mint and prawn	€18.75
Apple white garlic with prawn	€15.00

STARTERS - SALADS

Tuna tataki salad with mango tartar and avocado	€23.00
Zucchini carpaccio with octopus, lamb's lettuce, and citrus vinaigrette	€18.00
Artichoke, cherry tomato, tofu, and raisin salad with tomato confiture	€15.00
Iberian ham, aged Manchego cheese, arugula, and apple vinaigrette salad	€15.00
Fig, avocado, caramelized walnuts, prawn, and lime vinaigrette salad	€15.00
Scallop salad with mango, cava, and honey vinaigrette	€20.00
Tomato carpaccio with burrata and genovese pesto	€15.00
Asparagus tips with salmon chunks and Kimchi mayonnaise	€18.00
Codfish in extra virgin olive oil with garlic and pea pil-pil, salad sprout	€23.00
Monkfish in a saffron broth with pickled seaweed	€26.50

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MAIN COURSES - FISH

Provençal-style hake with julienne carrots and leeks	€25.75
Hake supreme stuffed with mussels and squid with seafood sauce	€25.75
Gilthead with zucchini spaghetti and fennel sauce	€23.00
Salmon marinated in ginger and soy with black and white sesame	€23.00
Oven-baked croaker with Txakoli wine and vegetable ragout	€25.00
Hake and prawn cannelloni with carabinero sauce	€24.00
Salmon flowers on confit potato with tomato vinaigrette	€24.00
Baked turbot on parmentier with seafood sauce	€25.00
Confit cod fish with concassé tomatoes	€23.00
Hake stuffed with Iberian ham with butter sauce	€26.50

MAIN COURSES - MEATS

Iberian pork tenderloin marinated with mango sauce	€24.00
Duck with boletus in puff pastry with mandarin sauce	€23.00
Mosaic of suckling pig, potato rosti, and roasted natural pear	€26.00
Beef tenderloin with port wine sauce, scalloped potatoes, and baby vegetables	€25.50
White veal shank with mushroom-stuffed potatoes	€23.00
Oven-baked beef tenderloin with shiitake mushrooms and thyme potatoes	€25.00
Iberian pork cheeks, mustard sauce, and pan-fried potatoes	€20.75
Boneless veal shank, pumpkin gnocchi, shiitake mushrooms	€24.50
Glazed beef cut with duchess potatoes and wild thyme	€25.00

DESSERTS

Death by chocolate	
Red Velvet	
Cherry cake	
Passion fruit rose	
Toasted apple cake	
Chocolate 4 textures	
Dulce de leche mille-feuille	
Chocolate sphere, passion fruit heart (€2 supplement)	

Mini desserts (3 tastings)	€9.00
Individual dessert	€8.00
(with vanilla ice cream)	€11.00

DRINKS PACKAGE

Selected house wines	€11.00
Premium wines	€16.00

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Conditions:

The base menu should consist of:

Starters (soups, salads) + Main course (fish and meats) + Dessert + Drinks package.

All diners must choose the same menu. Check our solutions for allergies and intolerances.

Selected house wines package includes: water, soft drinks or beer, red Rioja wine, white Verdejo Rueda wine, and coffee.

Premium drinks package includes: water, soft drinks, beer, selected red and white wine (red or white wine may be substituted with rosé depending on the menu composition), and coffee.

The wine selection may vary in this offer, as well as in the pre-designed menus, depending on the availability of different references, always of equal or superior quality.

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