

The background of the cover is a high-quality photograph of a dining table. On the left, a dark, circular plate is partially visible. In the center, a dark, folded napkin lies on the table. To the right, a silver spoon and fork are elegantly placed. Further right, a small, clear glass is partially filled with a light-colored liquid. The table surface has a warm, textured, light-brown finish. On the far left edge, there is a vertical strip with a complex, repeating geometric pattern in shades of grey and white.

EVENT MENU

Events gastronomic offer

GOURMET SELECTION

F&B - Events offer 2026

Madrid Marriott Auditorium Hotel & Conference Center
Avenida de Aragón No 400, Madrid, España - comercial@marriottauditorium.com

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Gourmet Selection

Prices per person - VAT not included



Menu 1 - 26 - Select Gourmet

€69.00

Duration 90 minutes | Minimum 10 ppl.– Maximum 30 ppl.

AMUSE BOUCHE

Sautéed baby broad beans with León cured beef

STARTER

Kumato tomato salad, Manchego cheese, and salted anchovies

MAIN COURSE

Grilled beef entrecôte with confit piquillo peppers and thyme-roasted potatoes

DESSERT

Brioche French toast with saffron cream and coconut milk

DRINKS

Mineral water, soft drinks, beer
White wine HK I Heart Sauvignon
Red wine Celeste Roble D.O. Ribera del Duero
Coffee and infusions

Menu 2 - 26 - Spaces

€73.00

Duration 90 minutes | Minimum 10 ppl.– Maximum 30 ppl.

AMUSE BOUCHE

Semi-dried tomato tartare, smoked sardine, and baby greens

STARTER

Zucchini cream soup with mushrooms and mozzarella pearls

MAIN COURSE

Pork shank braised in dark beer with mashed potatoes and portobello mushrooms

DESSERT

Creamy chocolate cake with cocoa soup

DRINKS

Mineral water, soft drinks, beer
White wine Orchidea Sauvignon Blanc D.O. Navarra
Red Wine Bideona D.O. Ca Rioja
Coffee and infusions

Gourmet Selection

Prices per person - VAT not included



Menu 3 - 26 - Universe

€77.00

Duration 90 minutes | Minimum 10 ppl.– Maximum 30 ppl.

AMUSE BOUCHE

Eggplant and chickpea Baba Ganoush with pita bread

STARTER

Creamy rice with oxtail, zucchini, and peas

MAIN COURSE

Monkfish medallion in scallop coral sauce with trout roe and vegetables

DESSERT

Fried milk with matcha tea and moist carrot cake

DRINKS

Mineral water, soft drinks, and beer

White Wine Corias Guilfa Castañu D.O. Cangas

Rose wine Coral D.O. Navarra

Red wine Atrium Merlot D.O. Penedés

Coffee and infusions

Gourmet Selection

Prices per person - VAT not included

Select your favourites

WELCOME APPETIZER

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| Eggplant and chickpea Baba Ganoush with pita bread | €5.25 |
| Sautéed baby broad beans with León cured beef | €4.25 |
| Semi-dried tomato tartare, smoked sardine, and baby greens | €5.75 |
| Russian salad with tuna belly and alfalfa sprouts | €5.25 |
| Creamy burrata with pico de gallo and chilaquiles | €5.50 |
| Cheese tequeño with jalapeño jam | €4.75 |
| Butter brioche with truffle butter and anchovy | €5.00 |

STARTER

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|--|--------|
| Pumpkin cream soup with sour cream and caramelized seeds | €18.00 |
| Zucchini cream soup with sautéed mushrooms and mozzarella pearls | €18.00 |
| Kumato tomato salad with Manchego cheese and salted anchovies | €22.00 |
| Live lettuce salad with avocado, crispy chicken, and blue cheese vinaigrette | €21.00 |
| Creamy rice with oxtail, zucchini, and snow peas | €21.00 |
| Beef carpaccio with arugula, Parmesan cheese, and Modena balsamic cream | €23.00 |

MAIN COURSE

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| Monkfish medallion in scallop coral sauce with trout roe and vegetables | €27.50 |
| Sea bass stew with white beans and clams in a seafood sauce | €25.00 |
| Cod loin alla puttanesca with tomato, anchovies, and olives | €25.00 |
| Grilled squid with garlic and chili sofrito, served with cachelos (Galician-style potatoes) | €26.00 |

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| Beef entrecôte with piquillo peppers and thyme-roasted potatoes | €26.00 |
| Pork shank braised in dark beer with mashed potatoes and portobello mushrooms | €24.50 |
| Lamb tagine with dried apricots, raisins, and vegetable couscous | €23.00 |
| Beef tenderloin medallion with PX sauce, orzo, fresh peas, and pasta chips | €28.00 |

DESSERTS

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| Red fruit cream with lemon sponge cake |
| Creamy chocolate cake with cocoa soup |
| Brioche French toast with saffron cream and coconut |
| Thin apple puff pastry tart |
| Rice pudding with fresh mango |
| Fried milk with matcha tea and moist carrot cake |

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| Individual desserts / With ice cream | €10.50 €14.00 |
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DRINKS

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|--|--------|
| Selected house wines | €13.00 |
| Premium wines | €19.50 |
| Dessert wine (Pedro Ximénez or Muscatel) | €10.00 |
| Elyssia Cava by Freixenet | €9.00 |

Gourmet Selection

Prices per person - VAT not included

Conditions

Menu is based on:

Amuse bouche, starter (soups, salads) + Main course (fish and meat) + Dessert + Drinks package.

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

The selected house wine package includes: water, soft drinks or beer, red wine (Rioja), white wine (Rueda Verdejo) and coffee.

The premium drinks package includes: water, soft drinks or beer, selected red, rosé, white wine pairings and coffee according to the menu composition.

The wine selections may vary with this offering, along with the predesigned menus based on stock levels, with any changes for an equivalent or superior wine.

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