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# EVENT MENU

Events gastronomic offer

## COCKTAILS

F&B - Events offer 2026

Madrid Marriott Auditorium Hotel & Conference Center  
Avenida de Aragón No 400, Madrid, España - [comercial@marriottauditorium.com](mailto:comercial@marriottauditorium.com)

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# Cocktail Reception

Prices per person - VAT not included



## CO1-26 Essence

€51.00

Duration 90 minutes | Minimum 50 people

### COLD

Assorted Iberian cold cuts  
Assorted cheeses  
Foie toast with red fruits  
Tomato tartare with wild asparagus  
Vichyssoise with pea pearls  
Blinis with smoked sardines and sour cream  
Mini vegan sandwich  
Bao bun with squid and sesame  
Hummus with dried tomatoes

### HOT

Mushroom croquettes  
Nachos with guacamole and cheese  
Prawn and vegetable candy  
Iberian pork skewer  
Nachos with chicken and coriander  
Hake skewer with piquillo pepper purée  
Vegetable paella

### SWEETS

Assorted pastries  
Prepared fresh fruit

### BEBIDAS

Selected Red Wine D.O. Ca Rioja and White Wine D.O. Rueda  
Fine and fortified wines  
Beer  
Soft drinks and mineral water  
Coffee and infusions

Please notify our team of any intolerance or allergy, we will provide the most suitable products in each case.

# Cocktail Reception

Prices per person - VAT not included



## CO2-26 Mediterranean

€51.00

Duration 90 minutes | Minimum 50 people

### COLD

Mini chicken tikka masala sandwich  
Large olive stuffed with tomato and Iberian chorizo  
Cone of truffled hummus and dried tomato  
Nests of sobrasada, honey, and sesame  
Chocolate tartlet with partridge mousse  
Pita bread with roasted chicken  
Prawn tartare  
Cantabrian anchovies with roasted peppers  
Mini bowl with kale, feta cheese, and pomegranate

### HOT

Suckling pig roll  
Crunchy scarlet prawn with caraway  
Butterfly anchovy in tempura  
Phyllo pastry filled with carrot, onion, soy, pepper, and wheat  
Braised chicken skewer  
Vegetable samosa  
Tender wheat risotto with raisins and pine nuts

### SWEETS

Assorted pastries  
Vanilla and raspberry panna cotta  
Prepared fresh fruit

### DRINKS

Red Wine D.O. Valdepeñas and White IH Sauvignon Blanc  
Fine and fortified wines  
Beer  
Soft drinks and mineral water  
Coffee and infusions

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# Cocktail Reception

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## COS-26 Super

€51.00

Duration 90 minutes | Minimum 50 people

### COLD

Mini tuna sandwich  
Mini bao bun with squid  
Focaccia with roasted vegetables  
Vegetable ratatouille pie  
Pita bread with roasted chicken  
Prawn toast  
Deluxe chicken curry mini wrap  
Spanish omelette taco with pepper purée  
Mini milk bread rolls with tuna

### HOT

Suckling pig roll  
Iberian ham croquettes  
Beef arepas  
Vegetable samosa  
Chicken and vegetable skewer  
Lobster candy  
Seafood paella

### DULCES

Assorted pastries  
Assorted ice creams (summer season)  
Prepared fresh fruit

### BEBIDAS

Red Wine D.O. Ca Rioja and White Pinot Grillo  
Fine and fortified wines  
Beer  
Soft drinks and mineral water  
Coffee and infusions

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# Cocktail Reception

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## CO3-26 The Aromas

€55.00

Duration 90 minutes | Minimum 50 people

### ASIAN AROMAS

Maki and temaki station

Salmon tartlet with soy and celery

Wagyu carpaccio with sesame

**H** - Seafood gyozas with sweet and sour sauce

**H** - Snow pea and prawn rice

**H** - Chicken skewer with yakitori sauce

And for dessert... passion fruit mousse

### AMERICAN AROMAS

Avocado, beetroot, and pico de gallo salad

Fish ceviche

Prawn taco with avocado and lime sauce

Mini beef arepa

Crispy nacho with chicken and coriander

**H** - Mini burger

And for dessert... mini carrot cake

### IBERIAN AROMAS

Iberian station: loin, chorizo, and salchichón

Iberian ham slicer

Pickle station (5 varieties)

**H** - Pork crackling skewer with Padrón pepper

**H** - Cod croquettes

**H** - Prawn and coconut lollipop

And for dessert... torrija mousse

### DRINKS

Red Wine D.O. Ribera del Duero and White Wine D.O.

Catalunya

Fine and fortified wines

Beer

Soft drinks and mineral water

Cava and sparkling wine

Coffee and infusions

**\*H - Hot dish**

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# Cocktail Reception

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## COV – 26 Vegan cocktail

€53.00

Duration 90 minutes | Minimum 50 people

### COLD

Tomato tartare, wild asparagus  
Hummus with sun-dried tomatoes  
Arugula, sweet potato and pumpkin seed salad  
Pickled station  
Quinoa, cucumber, peppers and cilantro salad  
Traditional gazpacho  
Babaganoush; roasted eggplant with pita bread

### HOT

Soy protein nuggets  
Pea meatballs in tomato sauce  
Vegetable kebab skewer  
Mini yucca and cheese bread  
Vegetable skewer  
Heura chorizo  
Vegetable paella

### DESSERTS

Seasonal prepared fruit  
Plant-based yogurt  
Cocoa tartlet with apple compote

### DRINKS

Red Wine D.O.Ca Rioja and White Pinot Grillo  
Fortified wines and sherries  
Beer  
Soft drinks and mineral water  
Coffee and herbal teas

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# Cocktail Reception

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## Stations to expand your cocktail

Prices per person (unless otherwise indicated)

### COLD STATIONS

Cheese station	€5.75
Smoked salmon carving	€4.85
Sushi station	€7.15
Iberian ham with slicer	€685.00 *Iberian ham (price per ham piece)
Gazpacho (or varieties of cold creams)	€2.75
Salad bar	€4.15
Pickle station (Gildas, bombas, cohete)	€6.00
Ceviche station (prawns, fish, or mixed)	€7.15
Ice cream station/points	€4.75

### HOT STATIONS AND PREPARATIONS

Roasted pork leg (carved live)	€405.00 *Price per unit
Paella or Fideuá	€4.95
Risotto	€4.95
Dumpling	€3.00
Mini pizza	€4.10
Taco bar	€4.50
Hot Dog	€3.85
Burger bar	€5.35

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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**MADRID MARRIOTT AUDITORIUM HOTEL & CONFERENCE CENTER**

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