



EVENT MENU

Events gastronomic offer

BUFFETS 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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Buffets Selection

Prices per person - VAT not included



BF2 - 26 Madrid buffet

Recommended lunch
€49.00

Duration 90 minutes | Minimum 25 people

VEGETABLES AND SALADS

Variety of lettuces, tomato, spinach, onion, corn, grated carrot, beetroot, celery, soybean sprouts, white asparagus, green asparagus, hard-boiled egg, red pepper, green pepper, cucumber, cabbage

Variety of composed salads. Prepared fresh daily according to season with a selection of vinaigrettes

SMOKED, SAUCES AND SIDES

Palometa, smoked salmon, anchovies, and trout (2 varieties)

Yogurt sauce, crackers, rice cakes, and mini breads

TAPAS AND SMALL BITES

Creative elaborations of traditional and local products
Gazpachos, cold or hot soups depending on season, classic spanish omelette

CHEESES & COLD CUTS

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

Classic cured meats: ham, salchichón, pork loin or chorizo

CANNED FOODS, SEAFOOD, PICKLES

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

Seasoned eggplants, pickled onions, marinated olives, pickled gherkins

HOT STATION

Our chefs work with fresh ingredients according to market, guaranteeing variety including vegetables, pasta, soup, rice, fish, meat, and potatoes

Live Cooking (*)

A meat or fish according to market, cooked on the spot by one of our chefs, accompanied by a vegetable (please check availability of this service)

DESSERTS AND SWEETS

Variety of whole and cut seasonal fruit, assorted ice creams (summer season), assorted individual cakes

DRINKS

Selected Red Wine D.O.Ca. Rioja and White Wine D.O. Rueda

Soft drinks and mineral water

Beers

Coffee and infusions

Buffets Selection

Prices per person - VAT not included



BF3 - 26 With Tradition

Recommended lunch
€55.00

Duration 90 minutes | Minimum 50 people

SALADS

Salad garden
Country-style potato salad
Roasted peppers salad

THE TAPAS

Slices of Iberian ham on puff pastry
Zucchini ratatouille with crystal bread
Garlic prawn toasts

STATIONS

Madrid cheeses made from goat, cow and sheep
Iberian cured meats: loin, salchichón, chorizo
Smoked salmon and trout with garnish

HOT DISHES

Traditional migas
Vegetable stew
Garlic chicken
Spanish broken eggs
Soldaditos de Pavía (fried battered cod strips)
Stuffed mussel
Grilled turbot
Beef tenderloin brochette

DESSERTS

Mini apple baskets from Lozoya
Picatostes
Pestiños (honey fritters)
Bartolillos (cream-filled pastries)
Aranjuez strawberries (seasonal) or raspberries
Villaconejos melon

DRINKS

Red and White Wine D.O. Madrid
Soft drinks and mineral water
Beers and Madrid vermouth
Coffee and infusions

Buffets Selection

Prices per person - VAT not included



BF4 - 26 Spanish Themed Buffet

Recommended dinner

€61.00

Duration 90 minutes | Minimum 50 people

ESTACIÓN DE IBÉRICOS

Iberian Bellota Ham

Beef Cecina slices

Lacón slices

Iberian Loin with breadsticks and "regañás"

*The ham, cecina, and lacón portions are offered at 20 g per dinner. For events with more than 200 guests, the ham will be sliced live

ARTISAN BREAD STATION

Seed bread, olive bread, ciabatta, small rolls, rustic loaf

PICKLES AND GAZPACHO STATION

Gilda, olives with anchovies, olives with cheese, marinated olives

Varied pickles: sardine, cecina, tuna

Gazpacho with its traditional garnish: cucumber, pepper, tomato, onion, bread

SPANISH CHEESES

Cured Manchego cheese, Torta del Casar, Cabrales, Tetilla, goat cheese

TAPAS AND PINCHOS MARKET

Tuna tapa with caramelized piquillo

Garlic baby eel toast

Chicken skewer

Garden omelette

Goat cheese salad with quince and walnuts

Mussels with vinaigrette

VEGETABLES AND SALADS

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

HOT STATION

Assorted croquettes

Vegetable paella

Galician-style octopus

Andalusian fried calamari

Spanish-style potatoes

Shepherd's migas

Live cooking (*)

Grilled scallops

Lamb chops

Beef medallions

(*Outside Madrid room, served in chafing dish)

Buffets Selection

Prices per person - VAT not included



BF4 - 26 Spanish Themed Buffet

Recommended dinner

€61.00

Duration 90 minutes | Minimum 50 people

DESSERTS AND SWEETS

Churros with chocolate

Manchego cheesecake

Costrada

Spanish-style French toast

Vanilla custard

Seasonal fruit

DRINKS

Selected Red Wine D.O.Ca. Rioja and White Wine D.O. Rueda

Soft drinks and mineral water

Beers

Cask vermouth and spanish sangria

Coffee and infusions

Buffets Selection

Prices per person - VAT not included



BF5-26 The Oasis

€64.00

Duration 90 minutes | Minimum 100 people

SALADS

Salad bar

Beef salad with coriander and wine

Lentil salad with citrus

Potato salad with octopus

Couscous salad with roasted vegetables

Mutabal (baba ghanoush) with pita bread

Roasted pepper and anchovy salad

STATION

Cold cuts and sausages with tomato bread.

HOT DISHES

Rogan josh lamb

Chicken tagine

Swordfish with curry and coconut

Flavored rice with red fruits and cashews

Potato panadera

Rigatoni with tuna and capers

DESSERTS

Dates with honeycomb

Assorted Middle Eastern desserts (baklava, matcha tea mousse)

Seasonal fruit

DRINKS

Selected Red Wine D.O.Ca. Rioja and White Wine D.O. Rueda

Soft drinks and mineral water

Beers with and without alcohol

Coffee and infusions (Moroccan mint tea)

*(Non-alcoholic red and white wine available upon request)

* All meat in this buffet is halal

Buffets Selection

Prices per person - VAT not included



BF6-26 Amazonian Cuisine

€64.00

Duration 90 minutes | Minimum 50 people

SALADS

Salad bar

Royal quinoa salad with vegetables and Andean cheese

Palm heart and avocado salad

Beetroot, carrot, coriander and wine salad

COLD ZONE

Classic fish ceviche

Vitello tonnato

Argentine-style marinated eggplant

STATIONS

Pork sandwich

Caribbean prawns with pink sauce and lime mayonnaise

Chicken tacos

HOT DISHES

Beef tenderloin sautéed with tricolour peppers

Fried cassava with mojo sauce

Argentinian empanada

Sea bass with lime sauce

Chicken and curry rice

Skirt steak with chimichurri

DESSERTS AND SWEETS

Three-milk cake

Passion fruit mousse

Brigadeiro with condensed milk

Tropical fruit

DRINKS

LATAM red and white wine

Soft drinks and mineral water

Beers with and without alcohol

Coffee and infusions

Buffets Selection

Prices per person - VAT not included



Additional stations

COLD STATIONS

Cheese station	€5.75
Carved smoked salmon	€4.80
Salads & Poke Bowls station	€7.00
Sushi station	€7.15
Iberian ham with carver	€685.00 *Per piece of ham
Gazpacho (or other cold soups)	€2.75
Salad bar	€4.15
Pickles station (Gildas, bombas, "coquete")	€6.00
Ceviches station (seafood, fish, mixed)	€7.15
Assorted ice cream station	€4.75

HOT STATIONS AND PREPARATIONS

Roast pork leg (carved live)	€405.00
Paella or fideuá	€4.95
Risotto	€4.95
Dumplings	€3.00
Mini pizza	€4.10
Tacos bar	€4.50
Hot dog (served from hot dog cart)	€3.85 *Hot Dog cart service
Burger bar	€5.35

Menus can be adapted to the group's nutritional needs.
Please inquire for conditions.

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