



EVENT MENU

Events gastronomic offer

STAND UP FINGER BUFFET

F&B - Events offer 2026

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

+34 91 400 44 00



Stand up - Finger Buffet

Prices per person - VAT not included



SU0 - 26 Madrid Stand Up Buffet

€51.00

Duration 90 minutes | Minimum 50 people

SALAD STATIONS

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

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

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

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SU1 - 26 Italian Stand Up Buffet

€51.00

Duration 90 minutes | Minimum 50 people

SALAD STATIONS

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

COLD TASTINGS

Panzanella salad
Selection of Italian cold cuts
Salmon carpaccio with dill
Cucumber involtini with sun-dried tomato and mozzarella cheese
Bruschetta with tapenade and fava beans with fennel
Anchovy and olive cream with pergamena di pane
Pumpkin bruschetta with goat cheese

HOT TASTINGS

Sautéed beef with mushrooms
Crispy chicken with limoncello
Sautéed squid rings and prawns
Tomato and olive panzarotti with pesto
Asparagus risotto with olives

DESSERTS & SWEETS

Sicilian cannoli
Tiramisu
Seasonal fruit
Torta caprese

BEVERAGES

Selected Red Wine D.O.Ca. Rioja and White Wine D.O. Rueda
Soft drinks and mineral water
Beers
Coffee and Infusions

Menus can be adapted to the group's nutritional needs.
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SU2 - 26 Mediterranean Stand Up

€51.00

Duration 90 minutes | Minimum 50 people

SALAD STATIONS

Mediterranean salad bar, Greek salad, seafood salad, quinoa and pomegranate tabbouleh

COLD TASTINGS

Bruschetta with burrata, tomato and arugula

Hummus with shawarma

Pita bread with falafel and tahini sauce

MEDITERRANEAN CHEESE STATION

Parmigiano, mozzarella, feta, brie, comté served with jams and nuts

HOT TASTINGS

Potato bite with aromatic herbs

Chicken sticks with sesame seeds

Vegetable lasagna

Osso buco with demi-glace

Hake cubes in lime tempura

DESSERTS & SWEETS

Apple pie

Red fruit cheesecake

Seasonal fruit

Greek yogurt with honey and pistachios

BEVERAGES

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

Soft drinks and mineral water

Beers

Coffee and Infusions

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SU3 - 24 Oriental Stand Up Buffet

€56.00

Duration 90 minutes | Minimum 50 people

SALAD STATIONS

Spinach leaves, cherry tomato, onion, red pepper, green pepper, radish, cucumber, green peas, mint, carrot

COLD TASTINGS

Edamame with sea salt
Green papaya salad with peanuts, prawns and lime
Sushi and maki
Soba noodle salad with bamboo and ginger
Bao bun with tuna tataki and red onion
Lettuce wrap with chicken and pineapple

HOT TASTINGS

Wok stir-fried oriental vegetables
Stir-fried beef with soybean sprouts
Noodles with prawns
Peking-style roasted duck
Tuna with oyster sauce and sesame

DESSERTS & SWEETS

Mochi
Seasonal fruit
Mango mousse
Matcha tea cake

BEVERAGES

Selected Red Wine D.O.Ca. Rioja and White Wine D.O. Rueda
Soft drinks and mineral water
Beers
Coffee and Infusions

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Stand up - Finger Buffet

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SU4 - 24 Spanish Stand Up Buffet

€63.00

Duration 90 minutes | Minimum 50 people

COLD TASTINGS

Iberian acorn-fed ham
Watermelon gazpacho with mint
Garden-style Spanish omelette
Crudités with cheese and yogurt sauce
Raf tomato salad with tuna and olives

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

HOT TASTINGS

Chorizo with Padrón peppers
Selection of "pescaito" (Andalusian fried fish)
Paella or fideuá station
Selection of empanadas: vegetable, tuna, chicken
Iberian pork secreto with mustard
Boletus croquettes

CANAPÉS & TOAST STATION

Valencian duck ham
Pickled partridge salad
"Matrimonio" toast (anchovy & marinated anchovy)
Cod and chive toast
Assortment of butifarra with tomato bread
Prawn and garlic toast
Blue cheese with crispy apple

DESSERTS & SWEETS

Mini torrija
Panchineta
"Piononos" from Santa Fé (Granada)
Seasonal fruit

BEVERAGES

Red Wine D.O. Ribera de Duero and White Wine D.O. Catalunya
Soft drinks and mineral water
Beers
Coffee and Infusions

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SU5 - 24 Mexican Stand Up Buffet

€56.00

Duration 90 minutes | Minimum 50 people

COLD TASTINGS – BOTANAS

Esquites with mayonnaise, cheese and chili
Sinaloa-style ceviche
Pasta salad with turkey and pineapple
Red and green chilaquiles with sour cream, coriander, red onion, avocado

HOT TASTINGS

Corn empanada stuffed with meat
Cheese tequeños
Mexican-style rice
Fish fillets Veracruz-style
Chicken and vegetable quesadillas
Beef skewers with peanut sauce and chili touch

CANAPÉS & TORTILLA STATION

Marinated tuna toast
White corn tortilla with chicken tinga, lettuce, cheese and avocado
Corn tortilla with prawn, cilantro-lime mayonnaise
Sweet corn tamale with cheese

DESSERTS & SWEETS

Fried plantain with cream and cajeta (dulce de leche)
Cajeta cream cake (dulce de leche)
Tres leches cake
Chocolate and tequila mousse
Prepared fruit: papaya, mango, pitahaya

BEVERAGES

Red Wine D.O. Ribera de Duero and White Wine D.O. Catalunya
Soft drinks and mineral water
Mexican beers
Coffee and Infusions

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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
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
Burger bar	€5.35

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