



# EVENT MENU

Events gastronomic offer

BA7 - ALL TIME

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)

+34 91 400 44 00



## **BA7 - All time**

€45.50 + VAT Per person

Duration 90 minutes | Minimum 12 pax. - Maximum 30 pax.

### **STARTER**

Selection of cold Cuts (25 gr. per person), cheese board, sublime croquettes, tequeños stuffed with cheese and jalapeño marmalade, tomato salad with tuna belly and fresh spring onions

Mellow rice with oxtail and king prawn tartare

Boletus cream with potato gnocchi and sautéed mushrooms

Garden lettuce salad, goat's cheese, fig vinaigrette and croutons

### **MAIN COURSES**

Cod confit taco with sea plankton hollandaise sauce and portobello mushroom purée

Sea bass fillet in cava and shallot sauce with sautéed seasonal vegetables

Lamb stuffed with datile, honey and rosemary sauce, spinach purée and glazed spring onions

Iberian pork cheek, Oloroso sauce with artichoke confit and thyme roast potatoes

### **SWEETS AND DESSERTS**

Chocolate cake in textures

Three-milk cake with spiced milk foam and pistachios

Fruit salad with sweet wine

Rice pudding with mango confit

### **DRINKS**

Selected red D.O. Ca Rioja and white D.O. Rueda wines

Soft drinks, beer and mineral water

Coffee and infusions

All diners must choose the same menu.

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