

## Monday, 4th of March 2024

### Welcome Coffee (10:30-11:00 – Main Hall)

Mini chocolate buttons, mini croissants, mini sandwich with turkey and cheese, mini rolls with tomato and potato omelet, *Horchata* (tiger nut milkshake) with *Fartons*, fruit salad with orange juice.

Coffee, milk, selection of tea and infusions, mineral water, and fresh orange juice.

### Lunch Buffet (13:45-15:00 – Lower Floor)

#### Vegetable crudités

Mixed green leaves, *Tudela* lettuce hearts, rocket leaves, roman lettuce, cherry tomatoes, red onion, ripped carrots, palm heart, tuna, white asparagus, soya sprouts, capers, gherkin, olives, cucumber, Valencian tomatoes and hard boiled eggs

#### Starters and salads

Cesar salad  
Couscous with vegetables

#### Side Dishes

Stir-fried vegetables with soy and sesame  
Sliced potatoes with spring onions

#### Drinks

White and red wine, beer, soft drinks, juices, and mineral water

#### Main courses

Lasagna with seasonal vegetables  
Rigatoni with *bolognese* and parmesan cheese  
Veal cheek with mushrooms and soft peas  
Duck confit with roasted potato and cabbage  
Hake with baby cuttlefish and light *suquet* sauce  
Grilled salmon with noodles wok and prawns  
*Valencian Paella* with chicken and vegetables  
*Fideuá* - Grilled seafood noodles

#### Desserts

Seasonal fresh fruits  
Assorted pastries buffet  
Chocolate cream  
Assortment of cakes: Sacher, cheese and blueberries, chocolate, etc.

#### Assorted bread

#### Coffee, tea and infusions

### Coffee Break (16:45-17:15 – Main Hall)

Mini *sneken* with raisins, selection of muffins, mini chocolate-nut brownies, fruit salad with orange juice.  
Coffee, milk, selection of tea and infusions, mineral water, and fresh orange juice.

## Tuesday, 5th of March 2024

### Coffee Break (10:00-10:30 – Main Hall)

Mini sugary waffles, mini chocolate pastries, mini ciabattas with turkey, cheese cream and rocket, Serrano ham baguettes, *Horchata* (tiger nut milkshake) with *Fartons*, fruit salad with orange juice.

Coffee, milk, selection of tea and infusions, mineral water, and fresh orange juice.

### Lunch Buffet (13:45-15:00 – Lower Floor)

#### Vegetable crudités

Mixed green leaves, *Tudela* lettuce hearts, rocket leaves, roman lettuce, cherry tomatoes, red onion, ripped carrots, palm heart, tuna, white asparagus, soya sprouts, capers, gherkin, olives, cucumber, Valencian tomatoes and hard boiled eggs

#### Starters and salads

Pasta salad with dried tomatoes, capers, eggplant, and truffle oil  
German potato salad

#### Side Dishes

Steamed green beans with sautéed vegetables  
Roasted potatoes with rosemary

#### Drinks

White and red wine, beer, soft drinks, juices, and mineral water

#### Main courses

Potato gnocchi with mushroom sauce  
Tortellini pasta with blue cheese and walnuts  
Beef ragu with vegetables  
Oven roasted lamb with potatoes and onions  
Grilled sea bass with citrus sauce, chillis and coriander  
Cod a la *Vizcaína* with prawn crackers  
Seasonal vegetable paella  
Black rice with baby squid, young beans, and tender garlic

#### Desserts

Seasonal fresh fruit  
Assorted pastries buffet  
Crème Brûlée  
Baked cheesecake  
Cream cheese with berries

#### Assorted bread

#### Coffee, tea and infusions

### Coffee Break (16:45-17:15 – Main Hall)

Chocolate chip cookies, mini *ensaimadas*, glazed doughnut, fruit salad with orange juice.  
Coffee, milk, selection of tea and infusions, mineral water, and fresh orange juice.

Tuesday, 5th of March 2024

**Closing Cocktail (19:00-21:00 – Lower Floor)**

**Cold appetizers**

Artisan bread with Iberian ham, olive oil and tomato  
Hummus with vegetable sticks  
Mozzarella and truffle sandwiches  
Corvina and octopus ceviche  
Foie gras toast with green pistachio powder and apple marmalade  
Salmon tartare with seaweed, sesame and soy

**Hot appetizer**

Spicy fried potatoes with garlic mayonnaise  
Grilled vegetable skewers with *romesco* sauce  
Assortment of croquettes  
Mini beef burger with cheddar cheese and caramelized onion  
Curried vegetable samosas  
Gyozas with sweet chili sauce  
Creamy seafood rice

**Assorted desserts**

Chocolate mousse  
Creamy cheesecake with berries  
Petit Fours  
French *macarons*

**Drinks**

White and red wine, sangria, beer, soft drinks, mineral water