Monday, 3rd of March 2025

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, 4th of March 2025

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, 4th of March 2025

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