
GASTRONOMIC PROPOSAL FOR EVENTS

2025



EUROSTARS
MADRID CONGRESS

★★★★

GASTRONOMIC PROPOSAL

At Eurostars Madrid Congress 4*, we understand that every event requires the best complements. That is why we are pleased to offer you a selection of our gastronomic offerings in a proposal exclusively designed for events held at Eurostars Madrid Congress.

From the kitchens of Eurostars Madrid Congress, our catering team presents a selection of dishes prepared by our chef. Additionally, the spirit of our catalogue is open and interactive, so we are receptive to suggestions and requests. Our entire team will dedicate themselves to making your event unforgettable. Please do not hesitate to consult our staff to adapt to your needs or modify the menus for allergies or intolerances.

We also offer accommodation services for your guests and any additional services you may require. We hope you find our suggestions to your liking. Enjoy our different proposals, and we will take care of everything else.

Kind regards,

The Eurostars Madrid Congress Team



EUROSTARS
HOTELS

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A sheet listing all potential allergens in the food served at our establishment is available to our clients. Please inform our staff if you suffer from any food allergy or intolerance.

COFFEE BREAKS

Prices per person, VAT included

LIQUID COFFEE

Coffee and teas

Fresh orange juice

Still and sparkling mineral water

Price: €8.50

Fruit supplement: €3.00

SWEET COFFEE No. 1

Coffee and teas

Fresh orange juice

Still and sparkling mineral water

Mini croissant

Chocolate cookies

Multigrain palmier

Price: €12.50

SWEET COFFEE No. 2

Coffee and teas

Fresh orange juice

Still and sparkling mineral water

Mini croissant

Mini multigrain bow

Assorted mini muffins

Puff pastry palmier

Fresh fruit cups

Price: €15.00

SAVORY COFFEE No 1

Coffee and teas

Fresh orange juice

Still and sparkling mineral water

Assorted mini sandwiches

Brie cheese and tomato jam focaccia

Price: €12.50



COFFEE BREAKS

Prices per person, VAT included

SAVORY COFFEE No 2

Coffee and teas

Fresh orange juice

Still and sparkling mineral water

Assorted mini sandwiches

Potato omelette with Padrón peppers

Cheese and walnut croissant

Iberian meat small rolls

Price: €15.00

FULL COFFEE No 1

Coffee and teas

Fresh orange juice

Still and sparkling mineral water

Assorted mini sandwiches

Mini croissant

Chocolate cookies

Price: €12.50

FULL COFFEE No 2

Coffee and teas

Fresh orange juice

Still and sparkling mineral water

Assorted mini sandwiches

Iberian meat small rolls

Mini croissant

Assorted mini muffins

Fresh fruit cups

Price: €15.00

HEALTHY COFFEE

Coffee and teas

Fresh orange juice

Still and sparkling mineral water

Fresh fruit cups

Assorted smoothies

Wholegrain biscuits

Tomato dressed bruschetta on rye bread

Price: €15.00



COFFEE BREAKS

Prices per person, VAT included

PERMANENT COFFEE

Liquid coffee (2 refills): €12.50 per person/service.

Sweet or savoury coffees, please inquire about refills.

Fruit supplement: €3.00



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APPETISER AND SPANISH WINE

Prices per person, VAT included

Duration of beverage service at cocktail: 20 minutes

Minimum 30 people

APPETISER

Water, soft drinks, wine and beer

Gildas with Cantabrian anchovies

Handmade crisps

Toasted almonds

Price: €11.00 per person

SPANISH WINE 1

Water, soft drinks, wine and beer

Prawn salad with regañá

Potato omelette with Padrón peppers

Idiazabal cheese cubes with roasted apple

Price: €16.00 per person

SPANISH WINE 2

Water, soft drinks, wine and beer

Gildas with Cantabrian anchovy

Handmade crisps

Iberian ham on a slice of bread

Prawn salad with regañá

Chistorra croquettes

Octopus a feira on a spoon

Price: €20.00 per person



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CORPORATE MENUS

Prices per person, VAT included

Minimum 10 people, same menu for the entire group (starter, main course, and dessert to choose)

We commit to a 10% change limit

MENU 1

Pumpkin cream with ginger and orange

Gilthead bream with vegetables and roasted potatoes

Death by chocolate cake

Price: €35.00

MENU 2

Pink tomato dressed with mojama and pomegranate vinaigrette

Free-range chicken, mushroom, and asparagus risotto

Tiramisu

Price: €35.00

MENU 3

Rigatoni alla Norma (aubergine, ricotta, and tomato)

Roasted cod on a pea cream with vegetable crisps

Molten chocolate cake with biscuit ice cream

Price: €40.00

MENU 4

Prawn salad with fresh sprouts

Beef cheek in port wine with roasted sweet potato

Fresh fruit served with tangerine sorbet

Price: €40.00

** All menus include bread, water, soft drinks, wine, and the chef's appetizer served at the table.*



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CORPORATE MENUS

Prices per person, VAT included

Minimum 10 people, same menu for the entire group (starter, main course, and dessert to choose)

We commit to a 10% change limit

MENU 5

Seafood cream with scallops and prawn

Presa with roasted parsnip

Fruit salad with passion fruit jelly

Price: €46.00

MENU 6

Burrata with roasted baby tomatoes and rocket pesto

Common bream on a bed of potatoes with roasted garlic Bilbao-style

Cheesecake with speculoos

Price: €46.00

** All menus include bread, water, soft drinks, wine, and the chef's appetizer served at the table.*



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BUFFET MENU 1

Prices per person, VAT included
Minimum 35 people

SALAD CORNER

Mixed lettuce, rocket, and lamb's lettuce, seasonal tomato, tuna, beetroot, red onion, carrot, cucumber, corn, and soybean sprouts

Vinaigrettes and oils

COLD DISHES

Sliced tomato with northern bonito

Traditional salmorejo

STARTER

Dry vegetable rice from the garden

Rigatoni with parmesan velouté

Ham croquettes

MAIN COURSES

Roast beef

Gilthead bream Bilbao-style

Roast turkey with mild curry sauce

SIDE DISHES

Roasted potatoes

Grilled vegetables

Pilaf rice

DESSERTS

Yogurt, chia, and mixed berry cups

Assorted mini pastries

Fresh fruit prepared

Price: €44.00

** The menus include water, soft drinks, wine, beer, and coffee.*



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BUFFET MENU 2

Prices per person, VAT included
Minimum 35 people

SALAD CORNER

Mixed lettuce, rocket, and lamb's lettuce, seasonal tomato, tuna, beetroot, red onion, carrot, cucumber, corn, and soybean sprouts

Vinaigrettes and oils

COLD DISHES

Tomato salad with smoked anchovy

Cold melon and basil soup

STARTERS

Bolognese lasagna

Blue cheese and caramelised onion croquettes

Seafood fideuà

MAIN COURSES

Pork tenderloin with mustard sauce

Salmon with saffron velouté

Chicken thighs hunter-style

SIDE DISHES

Wedges

Oven-roasted vegetables

Wild rice

DESSERTS

Greek yogurt with toppings

Fresh fruit prepared

Assorted mini pastries

Price: €46.00

** The menus include water, soft drinks, wine, beer, and coffee.*



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BUFFET MENU 3

Prices per person, VAT included
Minimum 35 people

SALAD CORNER

Mixed lettuce, rocket, and lamb's lettuce, seasonal tomato, tuna, beetroot, red onion, carrot, cucumber, corn, and soybean sprouts

Vinaigrettes and oils

COLD DISHES

Escalivada with tuna belly

White asparagus with mayonnaise

Watermelon gazpacho

STARTERS

Gnocchi with creamy pesto sauce

Boletus croquettes

Dry chicken and mushroom rice

MAIN COURSES

Preso medallions with pepper sauce

Cod with Bilbao-style piquillo peppers

Tender beef in its own sauce

SIDE DISHES

Pan-fried potatoes

Sautéed vegetables

Basmati rice

DESSERTS

Greek yogurt with toppings

Fresh fruit prepared

Assorted mini pastries

Precio: 48,00€

** The menus include water, soft drinks, wine, beer, and coffee.*



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COCKTAIL

Prices per person, VAT included

Minimum 30 people

COCKTAIL 1

COLD DISHES

Station of national Iberian cold cuts with bread and sticks (chorizo, salchichón, and acorn-fed lomo)

Station of national cheeses with dried fruits (Boffard, Idiazabal, Mahón, and Tetilla)

Concassé of black tomato, rocket pesto, and oil caviar

Foie gras micuit with spiced bread and mango chutney

Cone of cheese with walnuts and raisins

Mini garlic chicken pitas

HOT DISHES

Chistorra croquettes

Crispy prawn with saffron aioli

Mini beef burger with chipotle mayonnaise

Pulled pork brioche with pickled onion

Dry chicken and mushroom rice

DESSERTS

Fresh fruit salad

Assorted mini pastries

Price: €40.00

** Includes water, soft drinks, beer, and wine.*

COCKTAIL 2

COLD DISHES

Station of national Iberian cold cuts with bread and sticks (chorizo, salchichón, and acorn-fed lomo)

Station of national cheeses with dried fruits (Boffard, Idiazabal, Mahón, and Tetilla)

Mango and melon gazpachuelo

Caprese spoon with rocket pesto

Tuna tartare with sriracha

Foie gras micuit with fig jam

Focaccia with sobrasada and honey with toasted almond

Gambón seafood salad with regañá

HOT DISHES

Boletus croquettes

Fried octopus with mashed potatoes

Duck bao with hoisin sauce

Brioche with slow-cooked beef and roasted sweet potato

Dry rice with cuttlefish and red shrimp

DESSERTS

Macedônia de frutas frescas

Surtido de mini pastelería y macarons

Price: €45.00



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COCKTAIL

Prices per person, VAT included

Minimum 30 people

WELCOME COCKTAIL

Water, soft drink, wine, and beer

Gildas with Cantabrian anchovy

Cordovan salmorejo

Iberian ham on a slice of bread

Chistorra croquettes

Price: €12.50 per person

** The welcome cocktail can be added to any menu from the menu list.*

** Includes water, soft drinks, beer, and wine.*



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FINGERS BUFFET

Prices per person with VAT included.

Minimum 20 people.

FINGER 1

Salmorejo with egg and crispy ham

Mini sandwich with creamy bacon, cheddar, and egg

Mini pita with marinated salmon, cucumber, and yogurt

Caesar salad cups with crispy chicken

Russian salad with bonito del norte

Iberian ham croquettes

Warm zorza empanada

Pulled pork mini burger

Fresh fruit cups

Assorted mini pastries

Price: €32.00

FINGER 2

Cold melon and basil soup

Mini chicken curry sandwich

Goat cheese and fig focaccia

German salad cups

Caprese salad cups with pasta

Boletus croquettes

Warm octopus empanada

Beef mini burger with chipotle mayonnaise

Fresh fruit cups

Assorted mini pastries

Price: €35.00

** Includes water, soft drinks, beer, wine, and coffee.*



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FINGERS BUFFET

Prices per person with VAT included.

Minimum 20 people.

FINGER 3

Ajoblanco with cured beef

Mini club sandwich

Italian focaccia with mortadella and burrata

Little bread with Iberian shoulder ham

Tabbouleh in small cups

Baby lettuce with bonito del norte and
caramelised piquillo peppers

Chistorra croquettes

Warm empanada with ratatouille and cod

Yakitori skewers

Seafood creamy rice

Fresh fruit in small cups

Assorted mini pastries

Assorted sweet cups

Price: €40.00

** Included water, soft drinks, beer, wine, and coffee.*



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SUPPLEMENTS

Prices per person, including VAT

SUPPLEMENTS COFFEE BREAK

Prepared fruit:

Price: €3.00

SUPPLEMENTOS BUFFET, FINGER AND COCKTAIL

Station of national cured meats:

Price: €8,00

Station of national cheeses:

Price: €8,00

Station of smoked items and pickles:

Price: €9,00

** For other additional options, please feel free to consult with our staff.*



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