



Breakfast & Brunch

Lunch

Dinner

Buffets

Soups & Sorbets

Finger food

Coffee breaks

Beverages

Conference package



Seaside Palm Beach
Avenida del Oasis s/n
E-35100 Maspalomas
Gran Canaria

Start



Breakfast & Brunch

Breakfast&Brunch

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Selection of freshly squeezed juices

Fruit buffet

Assortment of bread and rolls

Home made jams and honeys

Variety of yoghurt and cereals

Omelette, boiled eggs, fried eggs

Freshly baked waffles

Breakfast & Brunch

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Breakfast buffet

Selection of freshly squeezed juices:

Coffee specialities, selection of teas, milk

Fruit buffet with fresh and marinated
fruits of the season

Assortment of bread and rolls, croissants and
Danish pastry from our own hotel bakery

Yoghurt and cereals

Home made jams and honeys

Selection of different sorts of liver sausage, ham
specialities, cheese and cream cheese

Omelette, boiled and fried eggs, bacon,
sausages

Freshly baked waffles and Crêpes

Churros with hot chocolate

25.00 € per person

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Rocket salad with Manchego cheese,
pinenuts and balsamico dressing

Breast of guinea fowl on zucchini
with tagliatelle and mushroom sauce

Fillet of salmon with vegetables
and sautéed potatoes

Pork sirloin with plum sauce, broccoli
and rosemary potatoes

Chocolate dream "Palm Beach"

Crêpe with Grand Marnier
and vanilla ice-cream

Crème Brûlée

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Lunch menu 1

Soup of the day

Freshly caught grilled fish with seasonal salad
and balsamic dressing

Chocolate dream "Palm Beach"

21.00 € per person

Lunch menu 2

Rocket salad with Manchego cheese,
pinenuts and balsamico dressing

Breast of guinea fowl on zucchini
with tagliatelle and mushroom sauce

Crêpe with sugar and cinnamon

27.00 € per person

Lunch menu 3

Gazpacho

Chilled Andalusian vegetable soup

Fillet of salmon with vegetables
and sautéed potatoes

Tropical fruit salad

25.00 € per person

Lunch menu 4

Mixed salad with dressing of your choice

Grilled fillet of beef with vegetables
and potatoes en papillote

Crêpe with Grand Marnier
and vanilla ice-cream

30.00 € per person

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Lunch menu 5

Caesar salad with grilled chicken,
garlic bread croûtons and parmesan

Sole meunière served with new potatoes

Crème Brûlée

28.00 € per person

Lunch menu 6

Tomato salad with mozzarella and basil pesto

Pork sirloin with plum sauce, broccoli
and rosemary potatoes

Chocolate mousse

32.00 € per person

Lunch menu 7

Seasonal salad

Grilled golden perch with garlic sauce,
garden vegetables, potatoes and rocket

“Tarte Tatin”

Warm French apple pie with vanilla ice-cream

36.00 € per person

Lunch menu 8

“Prosciutto e Melone”

Melon with Iberico ham and melon soup

Beef sirloin steak, served with potato gratin
and its gravy

Pineapple carpaccio with coconut ice-cream
and old rum

39.00 € per person

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Consommé of duck

Rocket salad with Parmesan cheese
and balsamic vinaigrette

White wine risotto with rabbit liver

Fillet tips of beef with vegetable julienne,
white rice and fine herbs

Spinach ricotta tortelloni
in peppers mousse

Fillet of grouper on cream spinach
with pepper vinaigrette and olives

Iced sabayon with white coffee cream

Almond savarin with marinated figs

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Dinner menu 1

Crisp seasonal salad with cream cheese

Grilled hake with pepper vinaigrette, olives
and crisp ham

Grapefruit sorbet with sparkling wine

Fillet tips of beef with vegetable julienne,
white rice and fine herbs

Cheese mousse on chocolate biscuit

48.00 € per person

Dinner menu 2

Consommé of duck

Fillet of gilthead on zucchini julienne
with leek sauce

Lemon sorbet with Vodka

Baked chicken at balsamic onions
with Paris potatoes and carrots

Warm chocolate tartlet with yoghurt ice cream

50.00 € per person

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Dinner menu 3

Mediterranean vegetables in olive oil

Fried king prawns in herb oil with vegetable rice,
cherry tomatoes and lemon

Sorbet of fresh mint

Fillet of pork on sautéed vegetable julienne with
pine nuts raisin sauce, mashed potatoes and
vegetables

Almond savarin with marinated figs

48.00 € per person

Dinner menu 4

Salmon tartar with Bismarck herring
and Graved Lachs with dill sauce

Fillet of grouper on cream spinach
with pepper vinaigrette and olives

Pineapple sorbet with Canary rum

Small escalopes of beef with blueberry sauce,
Brussels sprouts and mashed potatoes

Fresh strawberries with lime sorbet

58.00 € per person

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Dinner menu 5

Andalusian Gazpacho with basil and king prawns

Grilled sea bass on steamed vegetables
with light butter sauce

Orange sorbet with Campari

Tournedos of veal with potato gratin
and seasonal mushrooms in truffle sauce

Lemon tartlet with meringue au gratin

65.00 € per person

Dinner menu 6

Lobster with fresh leaf salad
and a vinaigrette of exotic fruits

Cream of Majorcan almonds
and orange powder

Fillet of beef with Foie Gras,
potatoes, spinach and Marsala sauce

Cheese mousse on chocolate biscuit
and fig sorbet

72.00 € per person

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Trattoria Dinner menu 1

Rocket salad with Parmesan cheese
and balsamic vinaigrette

Cannelloni filled with seafood on saffron sauce

Braised rabbit haunch on creamy herb polenta
in red sauce

Fresh strawberries with lemon sorbet

35.50 € per person

Trattoria Dinner menu 2

Grilled seasonal vegetables with olive oil
and lime flavour

Pumpkin gnocchi with shallot sauce

Small fillet of perch with tomato avocado
vinaigrette and basil sauce

Fruitsalad of seasonal fruits with freshly
squeezed orange juice and mint flavour

38.50 € per person

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Trattoria Dinner menu 3

Minestrone

White wine risotto with rabbit liver

Veal's loin with mashed potatoes and chive

Iced sabayon with white coffee cream

42.50 € per person

Trattoria Dinner menu 4

Mediterranean spinach with goat cheese,
pine nuts and raisins

Ravioli filled with mushrooms in thyme foam

Fillet of Sama fish on artichokes and coriander
sauce with mashed sweet potatoes

Nutsparfait with vanilla sauce

43.50 € per person

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Trattoria Dinner menu 5

Tomato Mozzarella salad with balsamic vinaigrette

Spinach ricotta tortelloni in peppers mousse

Veal osoboco in vegetable sauce with Pasta

Amaretto sabayon with melon and papaya

52.00 €per person

Trattoria Dinner menu 6

Carpaccio of beef with Parmesan chips

Small lasagne of vegetable „Caponata“

Fillet of veal on mashed potatoes with chive and fine beans

Pannacotta on fruit sauce

58.00 €per person

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Menu of your choice 1

Caesar's salad with croutons of garlic bread,
roasted turkey and Parmesan

or

Tomato Mozzarella salad with basil pesto

or

Seasonal vegetable cream soup

Rolls of sole in champagne with flavoured
zucchini and Paris potatoes

or

Filled breast of guinea fowl with boletus,
casserole of spinach and cherry tomatoes
and steamed potatoes

Chocolate mousse

or

Crème Brûlée

36.00 € per person

Menu of your choice 2

Salmon in dill sauce with salad bouquet
in natural vinaigrette

or

Seasonal salad
with country cream cheese

or

Clear fish soup with croutons of Angler-fish

Grilled fillet of hake with vegetable julienne
and boiled potatoes

or

Grilled ribs of lamb with glazed onions
and soufflé potatoes

or

Chop of pork with blueberry sauce,
potatoe pudding and seasonal vegetables

Cheese mousse on chocolate biscuit

or

Cheese tartlet with vanilla ice cream

39.50 € per person

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Menu of your choice 3

Consommé of duck
oder
Grilled vegetables with flavoured olive oil
or
Salmon tartar with marinated herring
and dill sauce

Veal's back with mashed potatoes and chive
or
Roasted loin of veal perfumed with Sherry,
Amandine potatoes and vichy carrots
or
Fillet of grouper in mild Mojo with rocket salad

Fresh strawberries with lime sorbet
or
White chocolate pie with dark chocolate chips

46.00 €per person

Menu of your choice 4

Asparagus mushroom flan
with Mousseline sauce at king prawn essence
or
Andalusian Gazpacho
with basil and king prawns
or
Tuna carpaccio with vinaigrette of citrus fruits

Fillet of veal with Bordelaise sauce,
mashed potatoes and vegetables
or
Skewer with grouper and pepper provincial,
Fried potatoes and grilled tomato
or
Charlotte of pheasant in two variations
with forest fruit tartlet
and bouquet of green asparagus

Amaretto sabayon with melon and papaya
or
Tartlet of three types of chocolate

55.00 €per person

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Menu for children 1

Spaghetti Napoli

Breaded chicken breast with chips

Mixed ice cream

12.00 €per child

Menu for children 2

Alphabet soup of poultry

Fillet of veal with vegetables or chips

Chocolate tartlet

13.50 €per child

Menu for children 3

Vegetable cream soup

Fillet or homemade fish fingers of hake
with salad

Cut seasonal fruits

13.50 €per child

Choice of beverages for children:

Mineral water, soft drinks, and juices

8.00 €per child

**Please note: Guests younger than 12 years
are seen as children**

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Variety of different pies

Selection of national sorts
of sausages and cheese

Variety of hors d'oevres

Fried breast of guinea fowl
with rosemary sauce

Escalope of veal
with mushroom sauce

Fried salmon
with mustard sauce

Cooked seasonal vegetables

Variety of homemade pastry

Selection of French pastry

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Lunch buffet 1

Variety of different pies
Selection of national sorts of sausages
and cheese
Assortment of fresh seasonal salads

Soup of the day

Fried breast of guinea fowl with rosemary sauce
Fried salmon with mustard sauce
Cooked seasonal vegetables
French fried potatoes and roast potatoes
Pilaf rice

Homemade fine pastry
Natural and fruit yoghurt
Seasonal fruits

48.00 € per person

(minimum of 40 people)

Lunch buffet 2

Variety of different pies
Selection of national sorts of sausages
and cheese
Assortment of fresh seasonal salads

Andalusian seasonal Gazpacho
or
Cream soup of the day

Escalope of veal with mushroom sauce
Hake, basque style
Two types of pasta with different sauces
Creamy potato purée
Seasonal vegetables

Variety of homemade pastry
Natural and fruit yoghurt
Seasonal fruits

49.50 € per person

(minimum of 40 people)

Lunch buffet

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Lunch buffet 3

Classic salad „Caprese“ with pesto sauce
Tuna and pickled „Pimientos del Piquillo“
Selection of salads
Variety of pies
Assortment of cheese

From the barbecue:

King prawns
Fillets of chicken
Pork cutlets
Beef sirloin steak
Selection of German sausages

Sauces:

Tartare sauce, rosemary sauce,
barbecue sauce, aioli sauce

Garnish:

Grilled tomatoes “Provencial”
French fried potatoes and roast potatoes
Grilled vegetables
Pilaf rice

Selection of French pastry
Fruit salad
Homemade fine pastry

55.00 € per person

(minimum of 40 people)

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Barbecue buffet

Variety of hors d'oeuvres
Buffet of fresh salads with different home made dressings
Gazpacho, cream of vegetable soup
Soup of the day
Spaghetti with home made tomato sauce
Selection of cooked vegetables
Fresh fish cooked in bouillon
Sautéed mushrooms
Rice
Roast potatoes with marinated salmon
Horseradish sauce
Apple purée
Red cabbage
Potatoes en papillote

Meat:

Sirloin steak	Roast beef
Loin of pork	Pork
Breast of turkey	Lamb
Chistorras	Rabbit
Chorizo	Spare ribs
Duck	Chicken

Fish:

Sole, red mullet
Selection of freshly caught coastline fish, cherne, halibut

Sauces:

Roast sauce, orange sauce
Barbecue sauce, bernaïse sauce
Gaucha, roquefort sauce
Cottage cheese sauce, herb butter
Ketchup
Variety of mustard sauces
Mayonnaise, cocktail sauce
Mojo rojo

Additionally 3 times a week, changing:

Asian buffet:

Chop suey of veal
Variety of rice
Tagliatelle with shrimps
Spring rolls

Italian buffet:

Six different varieties of pasta
Arrabiata, bolognese, matricana and cheese sauce
Lasagne
Selection of italian sausages
Parmesan

Spanish buffet:

Paella
Potatoes with peppers
Salmon in bouillon
Mushrooms with aioli
Grilled vegetables

up to 30 persons: 45.00 € per person
from 30 persons: 50.00 € per person

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Clear oxtail soup
with julienne vegetables

Bouillabaise

Courgette soup with Roquefort

Cava and lime sorbet

Sorbet with mango
and Grand Marnier

Sorbet of green apple
with Calvados

Wild berries sorbet

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Clear soups

Clear oxtail soup with julienne vegetables

Minestrone with parmesan

Bouillabaise

French onion soup

Spanish garlic soup

Cream soups

Cream of seafood soup

Courgette soup with Roquefort

Cream of leek soup

each 6.00 €per person

Sorbets with alcohol

Cava and lime sorbet

Sorbet with mango and Grand Marnier

Sorbet of green apple with Calvados

Gin-Tonic sorbet

Coffee licor sorbet

Sorbets without alcohol

Wild berries sorbet

Passion fruit sorbet

Strawberry and melon sorbet

each 5.00 €per person

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Marinated swordfish

Roast beef in mustard sauce

Little brochettes of king prawns
with spicy sauce

Marinated aubergines

Little kebab of lamb

Spiny lobster with spicy sauce

Vegetable wraps

Mango parfait

Tart of chocolate and red fruits

Finger food

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Option I

Finger food selection cold

Marinated swordfish
Iberico ham on toast
Roast beef in mustard sauce
Smoked salmon rolls with cream cheese

Finger food selection warm

Little brochettes of chicken with vegetables
Little brochettes of sirloin of pork with sweet and sour sauce
Little brochettes of king prawns with spicy sauce
Taquitos with grouper in mild mojo

Vegetarian finger food

Marinated aubergines
Fresh mixed salad

Sweet finger food

Grapefruit sorbet
Small French pastry

48.00 € per person

(minimum of 35 people)

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Option II

Finger food selection cold

Marinated tuna
Marinated mussels
Iberico ham on toast
Roast beef in mustard sauce

Fingerfood selection warm

Little brochettes of chicken with vegetables
Duck breast with caramellised pears
Little brochettes of sirloin of pork with sweet and sour sauce
Little kebab of lamb
Crispy brochettes of pork
Small German sausages
Brochettes of grouper
Tacos with tuna and onions
Salmon roll with white wine

Seafood

Spiny lobster with spicy sauce
Lobster pie

Vegetarian finger food

Vegetable wraps
Marinated aubergines
Pumpkin shots with mint

Sweet finger food

Lime sorbet
Mango parfait
Tarte of chocolate and red fruits
Small French pastry

78.00 €per person

(minimum of 35 people)



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Finger food cold

Vegetaran:

Vegetable wraps
Marinated aubergines
Pumpkin shots with mint
Fresh mixed salad

4.00 € per item

Seafood:

Marinated tuna
Marinated mussels
Marinated swordfish
Smoked salmon rolls with cream cheese

5.00 € per item

Meat:

Iberico ham on toast
Roast beef in mustard sauce

4.50 € per item

Dessert:

Lime sorbet
Mango parfait
Tart of chocolate and red fruits
Small French pastry
Grapefruit sorbet

4.50 € per item



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Finger food warm

Meat:

Little brochettes of sirloin of pork with
sweet and sour sauce
Little kebab of lamb
Crispy brochettes of pork
Small German sausages

5.00 € per item

Poultry:

Little brochettes of chicken with vegetables
Duck breast with caramellised pears

4.50 € per item

Seafood:

Brochettes of grouper
Tacos with tuna and onions
Salmon roll with white wine
Little brochettes of king prawns with spicy
sauce
Taquitos with grouper in mild mojo
Spiny lobster with spicy sauce
Lobster pie

5.50 € per item



Coffee breaks

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Coffee, tea, mineral water

Freshly squeezed orange juice

Selection of fine pastry

mini sandwiches

Tea biscuits

Fruit salad

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Coffee break „Basic“

Coffee
Tea
Mineral water
Juices
Tea biscuits

8.00 €per person

Permanent coffee break in the conference room

Coffee
Tea
Mineral water
Juices
Tea biscuits

½ day: 12.00 €per person
1day: 22.00 €per person

(Each coffee break with a minimum of 10
people.)

Coffee break No. 1

Coffee, tea, mineral water
Freshly squeezed orange juice
Selection of fine pastry
Variety of yoghurt

12.00 €per person

Coffee break No. 2

Coffee, tea, mineral water
Freshly squeezed orange juice
Selection of fine pastry
Freshly cut seasonal fruits

14.00 €per person

Coffee break No. 3

Coffee, tea, mineral water
Freshly squeezed orange juice
Mini sandwiches
Small glasses with fruit salad
Selection of fine pastry

15.00 €pro Person

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Faustino V

Gran Viña Sol

El Grifo

Marqués de Cáceres

Margarita

Caipirinha

Cuba Libre

Gin Tonic

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White wine – Spain – Canary Islands

El Grifo
Bodegas El Grifo, Lanzarote
Malvasia dry
28.00 €/ 75 cl

Bermejo
Bodegas Bermejo, Lanzarote
Malvasia dry
38.00 €/ 75 cl

White wine – Spain – Penedés

Gran Viña Sol
Bodegas Miguel Torres, Vilafranca
Chardonnay dry
29.00 €/ 75 cl

White wine – Spain – Somontano

Enate Chardonnay
Bodegas Enate, Salas Bajas
Chardonnay dry
34.00 €/ 75 cl

White wine – Spain – Rueda

Marques de Riscal
Bodegas de vinos blancos de Castilla
Verdejo dry
26.50 €/ 75 cl

White wine – Spain – Rias Baixas

Terras Gauda
Bodega Terras Gauda
Albariño, Logrera, Caiño blanco
38.00 €/ 75 cl

White wine – Spain – Rioja

Faustino V
Bodegas Faustino Martínez
Viura dry
27.00 €/ 75 cl

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Rosé wine – Spain – Canary Islands

El Grifo
Bodegas El Grifo, Lanzarote
23.50 €/ 75 cl

Rosé wine – Spain – Navarra

Gran Feudo
Bodegas Chivite
Garnacha
22.00 €/ 75 cl

Rosé wine – Spain – Rioja

Faustino V
Bodegas Faustino Martínez
Tempranillo dry
26.40 €/ 75 cl

Marqués de Cáceres
Bodegas Unión Viti Vinicula
Tempranillo, Garnacha dry
26.40 €/ 75 cl

Red wine – Spain – Penedés

Gran Coronas Reserva
Bodegas Miguel Torres
Cabernet Sauvignon, Tempranillo
38.00 €/ 75 cl

Jean Leon Cabernet Sauvignon Gran Reserva
Bodegas Jean Leon
Cabernet Sauvignon dry
40.00 €/ 75 cl

Sangre de Toro
Bodegas Miguel Torres
Garnacha, Mazuelo
21.50 €/ 75 cl

Red wine – Spain – Costers del Segre

Raimat Viña 32
Bodegas Raimat Lleida
Cabernet Sauvignon dry
30.00 €/ 75 cl

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Red wine – Spain – Ribera del Duero

Protos Crianza
Bodegas Protos
Tinta fina

45.00 €/ 75 cl

Protos Roble
Bodegas Protos
Tinta fina

26.00 €/ 75 cl

Red wine – Spain – Rioja

Lan Crianza
Bodegas Lan S.A., Fuenmayor
Tempranillo

33.00 €/ 75 cl

Bordón Crianza
Bodegas Franco-Española
Tempranillo, Garnacha dry

25.00 €/ 75 cl

Viña Pomal Reserva
Bodegas Bilbaínas
Tempranillo, Graciano, Mazuelo

40.00 €/ 75 cl

Marques de Murrieta Reserva especial
Bodegas Marques de Murrieta, Logroño
Tempranillo, Garnacha, Mazuelo

45.00 €/ 75 cl

Faustino V Reserva
Bodegas Faustino Martínez, Oyón
Tempranillo

41.90 €/ 75 cl

Viña Ardanza Reserva
Bodegas Rioja Alta S.A., Haro
Tempranillo

49.50 €/ 75 cl

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Cava – Spain

Codorníu Non Plus Ultra
Bodegas Codorniu
Chardonnay, Parellada, Xarelló

36.30€/ 75 cl

Mascaró Brut Nature
Bodegas Mascaró
Macabeo, Parellada

59.00€/ 75 cl

Champagne – France

Pommery Brut
Pinot Noir, Pinot Meunier,
Chardonnay

59.85 €/ 75 cl

Veuve Cliquot et Ponsardin
Pinot Noir, Pinot Meunier,
Chardonnay

72.95 €/ 75 cl

Moët Chandon Imperial
Pinot Noir, Pinot Meunier,
Chardonnay

72.95 €/ 75 cl

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Cocktails

Margarita

Tequila, Cointreau, lime juice, salt

5.50 €

Black Russia

Vodka, Tia Maria

5.50 €

White Lady

Gin, Cointreau, lemon juice, sugar syrup

6.00 €

Caipirinha

Cachaça, cane sugar, lime juice

6.60 €

Piña Colada

Rum, Coconut Cream, pineapple juice, cream

5.60 €

Cocktails without alcohol

San Francisco

Orange juice, lemon juice, pineapple juice, soda

4.95 €

Virgin Piña Colada

Coconut Cream, pineapple juice, cream

4.95 €

Long drinks

Cuba Libre

6.00 €

Gin Tonic

7.50 €

Vodka Tonic

7.50 €

Whisky Cola

8.70 €

Beer

König Pilsener (draught beer)

3.80 €/ 30 cl

Heineken

3.60 €/ 25 cl

San Miguel

3.20 €/ 33 cl

Tropical

3.00 €/ 33 cl

Tropical without alcohol

3.20 €/ 33 cl

Erdinger wheat beer

5.30 €/ 50 cl

Beverages

Breakfast&Brunch

Lunch

Dinner

Buffets

Soups&Sorbets

Finger food

Coffee breaks

Beverages

Conference package



Mineral water

Agua Mineral Teror (sparkling/still)	2.65 €/ 50cl
Perrier (sparkling)	5.50 €/ 50cl

Soft drinks

Coca Cola	2.85 €/ 20 cl
Coca Cola Light/Zero	2.85 €/ 20 cl
Seven Up	2.85 €/ 20 cl
Orange juice, freshly squeezed	4.00 €/ 20 cl
Ginger Ale	2.85 €/ 20 cl
Appletiser	3.30 €/ 20 cl
Schweppes Bitter Lemon	2.85 €/ 20 cl

Hot beverages

Espresso	2.30 €
Double Espresso	3.00 €
Cappuccino	2.65 €
Coffee with milk	2.30 €
Chocolate	2.30 €
Tea	2.65 €
Irish Coffee	7.15 €
Lumumba	5.60 €
Thermos jug coffee	9.20 €/ 50 cl
Thermos jug tea	2.65 €/ 37,5 cl

Beverages

Breakfast&Brunch

Lunch

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Beverages

Conference package



Beverage package 1

Selection between:

Viña sol D.O Torres
or
San Valentín D.O Torres

and

Sangre de toro D.O Torres
or
Añares crianza

and

Mineral water, coffee and tea

18.00 € per person

Beverage package 2

Selection between:

Bermejo seco
or
El Grifo rosado

and

El Grifo tinto
or
El Grifo maceración carbónica

and

Mineral water, soft drinks, beer, coffee and tea

24.00 € per person

Beverages

Breakfast&Brunch

Lunch

Dinner

Buffets

Soups&Sorbets

Finger food

Coffee breaks

Beverages

Conference package



Beverage package 3

Selection between:

Viña Ijalba D.O Rioja (certified organic cultivation)
or
René barbier D.O Penedés (Rosé)

and

Azpilicueta D.O Rioja
or
Protos Cosecha D.O Ribera del Duero

and

Mineral water, soft drinks, beer, coffee and tea

28.00 € per person

Beverage package 4

Selection between:

Gran viña sol D.O Torres
or
Marqués de Riscal Blanco D.O Rueda

and

Viña Pomal Reserva D.O Rioja
or
Faustino V Reserva D.O Rioja

and

Mineral water, soft drinks, beer, coffee and tea

45.00 € per person

Conference package

Breakfast&Brunch

Lunch

Dinner

Buffets

Soups&Sorbets

Finger food

Coffee breaks

Beverages

Conference package



Coffee breaks
with coffee, tea, juices,
snacks and biscuits

Lunch buffet

Dinner

Mineral water and soft drinks
included during the meeting

Conference package

Breakfast&Brunch

Lunch

Dinner

Buffets

Soups&Sorbets

Finger food

Coffee breaks

Beverages

Conference package



Half board daily delegate rate

Coffee break in the morning with coffee, tea, juices, snacks and biscuits

Lunch buffet including water, soft drinks and hot beverages

Coffee break in the afternoon with coffee, tea, juices, snacks and biscuits

Mineral water and soft drinks included during the meeting

39.00 € per person and day

Full board daily delegate rate

Coffee break in the morning with coffee, tea, juices, snacks and biscuits

Lunch buffet including water, soft drinks and hot beverages

Coffee break in the afternoon with coffee, tea, juices, snacks and biscuits

Dinner (menu or buffet, depends on the day), drinks on consumption base

Mineral water and soft drinks included during the meeting

75.00 € per person and day

All daily delegate rates are based on accomodation with breakfast.