



EHRA CONGRESS 2018
CATERING OFFER
SATELLITE SYMPOSIA -

Gastrofira
a food experience

LUNCH KITS

3 different structures to choose from:

Lunch Kit A

- 1 Sandwich / bloomer
- 1 Piece of fruit
- 1 Snack
- 1 Mineral water 0,33l

Price per person: 12,50 €

Lunch Kit B

- 1 Wrap
- 1 Piece of fruit
- 1 Snack
- 1 Mineral water 0,33l

Price per person: 14,50 €

Lunch Kit C

- 1 Sandwich/bloomer/wrap or Salad
- 1 Bagel
- 1 Piece of fruit
- 1 Snack
- 1 Mineral water 0,33l

Price per person: 17,10 €

BRAND your bags!
Check prices with
Gastrofira

LUNCH KITS



Sandwiches to choose from:

Tuna:

White bread, tuna, olives and mayonnaise

Chicken curry:

Baked chicken stripes, almonds, lettuce and curry sauce

Ham & Cheese:

White bread, cooked ham and cheese

Vegetal:

Multigrain bread with lettuce, boiled egg, tomato and mayonnaise

Nordic:

Polar bread with salmon, fresh cheese and vegetables

Bacon:

Multigrain bread with crispy bacon, lettuce, boiled egg, tomato and mayonnaise

Crab:

Mix of crab, cooked ham, lettuce and mayonnaise

Wraps to choose from:

Vegetarian wrap: Vegetables, cheese and mayonnaise

Ham & cheese: Ham, cheese, vegetables and mustard

Roasted chicken: Roasted chicken, vegetables and mayonnaise

Bloomers to choose from:

Iberic: Iberian ham with cheese

Roasted chicken: Sautéed mushrooms and roasted chicken

Salads & hummus to choose from:

Caprese Salad:

Mixed leaves, cherry tomato, pearls of mozzarella and black olives

Mediterranean salad:

Rice salad with candied tuna and Mediterranean dressing

Caesar Salad:

Roman lettuce with cherry tomatoes, fried chicken, parmesan cheese and its dressing

Goat cheese salad:

With tomatoes and dried nuts

Pasta salad

With pesto, candied tomatoes, sweet corn, olives and vegetables

Crudités salad with vegetables

Bagels/Focaccettas to choose from:

Chicken and olives focaccetta: roasted chicken, cream cheese, secchi tomatos, mayonnaise, tapenade and rocket

Vegetarian focaccetta: Tomato chutney, mayonnaise, provolone and rocket

Snacks to choose from:

Bag of nuts

Maltesers bag

Cereal bar

LUNCH KITS



Supplements that you can add to your box lunch:

Individual cakes:

Carrot cake

Brownie

Lemon & Blackcurrant

Toffee

Beverages:

Smoothie

Apple and red fruits

Mango and passion fruit

Orange, pineapple and banana

*Minimum order 75 units

Milky drinks

Orange juice (brick)

PRICES PER UNIT

Individual cakes	3,90 €
Smoothie	3,20 €
Milky drinks	2,80 €
Orange juice brick	2,00 €
Add Sandwich	4,30 €

BRANDED WATERS: see attached offer. Check prices with Gastrofira

Replace the piece of fruit for:

Fresh fruit glass: 1,30 €



Prices do not include VAT



COFFEE BREAKS



Coffee break base options

COFFEE BREAK A1
Coffee, infusions & teas, milk

COFFEE BREAK A2
Coffee, teas, milk, mineral water, orange juice

COFFEE BREAK A3
Coffee, teas, milk, mineral water, orange juice
and soft drinks

Extra items

Fresh fruit glass
Individual bag of nuts 40gr
Individual bag of potato crisps 40gr
Cereal bars
Smoothie
Milky drink

Extra supplements

ASSORTED MINI BREAKFAST PASTRIES A
Mini French croissant
Mini custard and chocolate toursade
Mini chocolate pop dot

ASSORTED MINI BREAKFAST PASTRIES B
Mini cereal croissants
Mini apple and cinnamon puff pastry
Mini « Ensaïmada » typical Majorcan pastry

ASSORTED MINI BREAKFAST PASTRIES C
Mini muffins
Mini chocolate croissant
Mini sneeken

SELECTION OF HOME-STYLE MINI SANDWICHES A
Mini bread roll with Iberian ham
Apricot and nuts bread roll with Brie cheese

SELECTION OF HOME-STYLE MINI SANDWICHES B
Cereals mini bread roll with smoked salmon, vegetables and herbs
butter
Mini bread roll with turkey

ASSORTED MINI SAVOURY PUFF PASTRY ROLLS
Tuna, Ham, Cheese and Sobrassada

SWEET PUFF PASTRIES

COFFEE BREAKS

PRICE PER PERSON:

	Prices for a minimum of 30 people			Prices between 12 and 29 people		
	30 min	4 hours	8 hours	30 min	4 hours	8 hours
COFFEE A1	6,50 €	9,80 €	13,00 €	10,50 €	15,80 €	21,00 €
COFFEE A2	8,30 €	12,50 €	16,60 €	12,30 €	18,50 €	24,60 €
COFFEE A3	9,30 €	13,90 €	18,60 €	13,30 €	19,90 €	26,60 €
PASTRIES SUPPLEMENT	1,80 €	2,70 €	3,60 €	1,80 €	2,70 €	3,60 €
SANDWICHES SUPPLEMENT	2,40 €	3,60 €	4,80 €	2,40 €	3,60 €	4,80 €
PASTRIES & SANDWICHES SUPPLEMENT	3,10 €	4,70 €	6,20 €	3,10 €	4,70 €	6,20 €

EXTRA ITEMS:

FRESH FRUIT GLASS / SMOOTHIE	2,80€ / unit
MILKY DRINK	2,50€ / unit
SNACKS: Individual bag of almonds, peanuts, pistachios, chips	1,80 € / unit
CEREAL BAR	1,80 € / unit

FINGER BUFFETS

18th March

Italian Antipasti salad with grissini
Smoked turkey wrap with mustard and escarole
Micro Bread of smoked salmon tartar
Seafood cocktail with special sauce
Flat bread with goat cheese and rocket
Vegetables, cheese and coriander mini taco

Catalan cream mousse with apple and crumble
Fresh fruit salad
Mini homemade cakes

20th August

Moroccan Vegetable salad
Pumpkin hummus with orange and pomegranate
Assortment of mini pizzas
Maki takos platter
Flat bread with cottage cheese, mushrooms and rosemary
Peach Gazpacho with king prawn tartar

Fresh fruit salad
Assortment of cheeses
Mini homemade cakes

19th August

Thai salad with chicken, flowers, fruits and peanuts
Pasta elvers salad with salmon and dill
Tuna tataki with an Asian touch
Flat bread with courgettes and Emmental cheese
Mini sandwich of pepper bread with pastrami, sweetened onion and radish
Mini "Tapas" preserve

Fresh fruit salad
Assortment of cakes
Mini Chocolate lollipops

Drinks: Still mineral water, Sparkling mineral water, juices and soft drinks

In the lunch menus, the waiters for the setup of the stations and service are included in the prices per person.

Prices include high quality disposable material
Ask for a special quote if chinaware is needed
Prices do not include VAT

Please ask us if you need to include any warm references

Cold lunch: Price per person / day 31,40 €

Menus only available for groups of a minimum of 30 people

EXTRA ITEMS

Extra items for menus

Permanent staff for your service / room

8 hours waiter: 211,80 €

4 hours waiter: 121,60 €

Add coffee & tea to your appetizer or cocktail reception

Price per person: 1,50 €

Add alcoholic drinks: Beer, red wine, white wine and cava brut nature

Price per person for 1h service: 3,00 €

Price per person for 1h30 service: 3,90 €

Price per person for 2h service: 4,80€

Note that companies can serve alcoholic beverages during the reception organized at the following dates and times only:

Sunday 18 March 2018: from 18:00

Monday 19 March 2018: from 19:00

Tuesday 20 March 2018: from 19:00



Prices include high quality disposable material
Prices do not include VAT



APPETIZERS & COCKTAILS



Appetizer A

Shavings of Iberian ham with bread sticks

Kalamata olives duo

Mini vegetables and mayonnaise tartlet with olives

Tomatoes trilogy with mozzarella and Provence herbs

Bread buttons with foie and 4 peppers

Salmon dices with passion fruits and peanuts

Drinks: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature

Appetizer B

Shavings of Iberian ham with bread sticks

Vegetables crisps with Sichimi

Gorgonzola with dried fruit and raspberry

Kalamata olives duo

Tartlet filled with tuna

Salmon dices with orange confit and trout roe

King prawn Ceviche with carrot passion fruit juice

Savoury flat bread with courgettes and "Romesco" sauce

Drinks: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature

Cold Cocktail

Shavings of Iberian ham with bread sticks

Flowerpots with pumpkin Hummus

Parmesan cheese dices with strawberries

Salmon dices with passion fruits and peanuts

Bread buttons with roast beef, foie and truffle

Piquillos and asparaguses with smoked mayonnaise

Tartlet filled with tuna tataki

Mini pastrami sandwich with pepper bread, caramelized onion and spicy radish

Cheese spheres

Marinated tuna dices with fruits and caramelized pineapple

King prawn Ceviche with carrot passion fruit juice

Fruit tartlet with Catalan cream

Chocolate ingots

Drinks: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature

APPETIZERS & COCKTAILS



Make your own cocktail. Choose from the menu below and create your own cocktail

Cold references

Shavings of Iberian ham with bread sticks
Tomatoes trilogy with mozzarella and Provence herbs
Assorted micro quiches
Salmon dices with orange confit and trout roe
Salmon dices with exotic fruits
Foie-gras delight
Mini mushroom sneeken
Tartlet filled with tuna
King prawn Ceviche with carrot passion fruit juice
Scallops skewer with green asparagus and oyster emulsion
Flowerpots with pumpkin Hummus
Cheese and grapes skewer
Selection of Parisienne canapés
Salmon dices with passion fruits and peanuts
Bread buttons with foie and 4 peppers
Piquillos and asparagus with smoked mayonnaise
Duo of savoury Cupcakes
Bread buttons with roast beef, foie and truffle

Skewer of tomatoes with mozzarella
Assortment of mini quiches
Marinated tuna dices with fruits and caramelized pineapple
Flat bread with tomato, onion and basil
Eggplant tartlet with sardines
Assortment of mini vegetable puff pastries
Beef carpaccio with truffle, Parmesan cheese, pesto and crunchy bread
Vegetables with olive oil skewer
Cheese and dates mini sneeken
Micro pepper bread roll with dried sausage tartar
Gorgonzola with dried fruit, pear and raspberry
Mozzarella di buffala stracciatella with truffle and bread
Micro wasabi sandwich with smoked salmon tartar
Savoury flat bread with courgettes and "Romesco" sauce
Mini pastrami sandwich with pepper bread, caramelized onion and spicy radish
Cheese spheres

APPETIZERS & COCKTAILS



Make your own cocktail. Choose from the menu below and create your own cocktail

Snacks

Kalamata olives duo

Chips with truffle

Vegetables crisps with Sichimi

Parmesan cheese dices with strawberries

Diced cured cheese with herb olive oil

Desserts

International cheeses

Sweet tabbouleh with fruits

Mojito sweet shot

Catalan cream mousse with apple and crumble

Strawberry in textures

Fruit tartlet with Catalan cream

Mini Chocolate lollipops

Chocolate ingots

Make your own appetizer/cocktail

	1 hour	1h 30 min.	2 hours
2 snacks + 4 cold references + drinks	24,00 €	28,50 €	32,00 €
2 snacks + 6 cold references + drinks	28,20 €	32,70 €	36,20 €
2 snacks + 8 cold references + 2 desserts + drinks	36,00 €	40,50 €	44,00 €
Supplement per snack	2,30 €	3,00 €	3,70 €
Supplement per cold reference	3,50 €	4,60 €	5,60 €
Supplement per dessert	3,30 €	4,30 €	5,30 €

Prices do not include VAT

Prices for a minimum of 30 people

GENERAL CONDITIONS

GastroFira contact details
for Satellite Symposia –
Experts on the Spot:

Ariadna Mele
amele@firabarcelona.com
+34 93 233 3947

PRICES & SERVICES

- All quoted prices are in Euro and are excluding the legal VAT . Corresponding VAT will be applied in each case
- All prices in this offer do not include staff supplements
- Any time extensions will have an extra cost depending on your needs
- All services will be presented in high quality disposable material
- All prices on this offer do not include floral decoration
- Services need to be delivered inside the rooms

CONFIRMATION & DEAD LINES

- Dead-line for ordering: 26th of February 2018

PAYMENT CONDITIONS

- The total amount of the services required will have to be paid at the moment of the confirmation.

CANCELLATION CONDITIONS

- The orders have to be cancelled by mail or email indicating the reasons
- For all the orders cancelled before the 26th of February we will refund 100 % of the total amount paid.
- For all the orders cancelled from the 26th of February until the 7th of March (7 working days before the congress), we will refund 50% of the total amount paid.
- From 8th of March, 100% of the service will be charged.

CATERING ORDER FORM

GENERAL INFORMATION

COMPANY NAME _____
SESSION N° _____
VAT NUMBER _____
ADDRESS _____
ZIP CODE - CITY _____
FAX _____

EMAIL _____
CONTACT PERSON _____
CONTACT TEL. _____
CELL PHONE DURING SHOW _____
HALL/FLOOR _____
HUB NAME _____

CATERING ORDERS

DATE	N° PEOPLE	TYPE OF SERVICE	LOCATION	STARTING TIME

SUGGESTIONS, COMMENTS

We will contact you shortly to close the offer in each service

PAYMENT CONDITIONS

PLEASE, VALID THIS ORDER FORM WITH A CREDIT CARD NUMBER

CARD HOLDER NAME _____
CREDIT CARD NUMBER _____
EXPIRY DATE _____ / _____

CREDIT CARD TYPE VISA/EC/MC AMEX DINNERS

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THANK YOU

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