



ESC CONGRESS 2017  
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

Prices do not include VAT  
Prices include the logistic fee for services at your room



# 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 to choose from:

Turkey and vegetables bagel

Vegetarian bagel

## 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
- Milky drinks
- Orange juice (brick)

**BRANDED WATERS:** see attached offer. Check prices with Gastrofira

### Replace the piece of fruit for:

Fresh fruit glass: 1,30 €

### PRICES PER UNIT

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



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  
Snacks boxes

## Extra supplements

ASSORTED MINI BREAKFAST PASTRIES A  
Mini French croissant  
Mini sneken  
Mini custard and chocolate toursade  
Mini chocolate doughnut

ASSORTED MINI BREAKFAST PASTRIES B  
Mini cereal croissants  
Mini apple and cinammon puff pastry  
Mini chocolate croissant  
Mini sugar doughnut

SELECTION OF HOME-STYLE MINI SANDWICHES  
Mini bread roll with Iberian ham  
Apricot and nuts bread roll with Brie cheese  
Cereals mini bread roll with smoked salmon, vegetables and herbs  
butter

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

MINI SWEET PUFF PASTRIES

DUO OF AMERICAN COOKIES





# 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 €	9,75 €	13,00 €	10,50 €	15,75 €	21,00 €
COFFEE A2	8,30 €	12,45 €	16,60 €	12,30 €	18,45 €	24,60 €
COFFEE A3	9,30 €	13,95 €	18,60 €	13,30 €	19,95 €	26,60 €
PASTRIES / TEA CAKES 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 €	4,65 €	6,20 €	3,10 €	4,65 €	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
SWEET SNACKS BOX (covers for 15 pax) Assortment of gummy candies and chocolates	76,50 € / unit
SALTY SNACKS BOX (covers for 15 pax) Small cured sausages, Parmesan cheese dices, deluxe mix of nuts, mini puff pastries with tapenade, savory mini pretzels, mix of dried fruits	76,50 € / unit

In the coffee breaks, the waiters for the setup of the stations and refreshments are included in the prices per person. In case the client requires a permanent waiter, they can order one. The prices for this are in the end of the document (extra items page)

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



# FINGER BUFFETS



## 26<sup>th</sup> & 30<sup>th</sup> August

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

## 28<sup>th</sup> 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

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

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## 27<sup>th</sup> August

Mediterranean salad with tuna and cereals  
Flat bread with tapenade  
Focaccia canape with Iberian ham and cream cheese  
Galician savoury pastry with tuna  
Rhode island prawn salad with avocado  
Flowerpot with hummus, vegetables and edible soil

International cheeses  
Fresh fruit salad  
Assortment of cakes

## 29<sup>th</sup> 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

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

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



# APPETIZERS & COCKTAILS



## Appetizer A

Shavings of Iberian ham with bread sticks

Kalamata olives duo

Mini mushroom sneeken

Tomatoes trilogy with mozzarella and Provence herbs

Bread buttons with foie and 4 peppers

Salmon dices with citrics and a sea touch

Drinks: Mineral waters, orange juice and soft drinks

## Appetizer B

Shavings of Iberian ham with bread sticks

Puff pastries with Parmesan cheese and tapenade

Gorgonzola with dried fruit and raspberry

Kalamata olives duo

Foie-gras delight

Salmon dices with orange confit and trout roe

King prawn Ceviche with carrot passion fruit juice

Savoury flat bread with eggplant, Parmesan cheese and pine seeds

Drinks: Mineral waters, orange juice and soft drinks

## Cold Cocktail

Shavings of Iberian ham with bread sticks

Flowerpots with hummus, vegetables and edible soil

Parmesan cheese dices with strawberries

Salmon dices with citrics and a sea touch

Bread buttons with foie and 4 peppers

Piquillos and asparaguses with smoked mayonnaise

Duo of savoury Cupcakes

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

Manchego cheese canapé with celery and apple infusion

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 and soft drinks





# 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  
Assortment of homemade vegetal puff pastries  
Salmon dices with orange confit and trout roe  
Foie-gras delight  
Mini mushroom sneeken  
Iberian ham crostini with cream cheese  
King prawn Ceviche with carrot passion fruit juice  
Scallops skewer with green asparagus and oyster emulsion  
Flowerpots with hummus, vegetables and edible soil  
Assortment of savoury tartlets  
Cheese and grapes skewer  
Flat bread with artichokes and cheese  
Flat bread with goat cheese and rocket  
Flat bread with tuna and vegetables  
Selection of Parisienne canapés  
Salmon dices with citrics and a sea touch  
Bread buttons with foie and 4 peppers  
Piquillos and asparagus with smoked mayonnaise  
Duo of savoury Cupcakes  
Mini pastrami sandwich with pepper bread, caramelized onion and spicy radish

Skewer of tomatoes with mozzarella  
Assortment of mini quiches  
Manchego cheese canape with celery and apple infusion  
Marinated tuna dices with fruits and caramelized pineapple  
Peach "Salmorejo" cream with king prawns  
Peas cream with citronella and spider crab  
Flat bread with tomato, onion and basil  
Queen scallop with truffle mayonnaise and celeriac salad  
Cheese dices with quince  
Mini chicken pita with apple and curry  
Corn "Salmorejo" cream with smoked fishes  
Seafood cocktail with special sauce  
Assortment of mini vegetable puff pastries  
Beef carpaccio with truffle, Parmesan cheese, pesto and crunchy bread  
Gorgonzola cheese bonbon with pear, almond and raspberry  
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



# APPETIZERS & COCKTAILS



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

## Snacks

- Kalamata olives duo
- Chips with truffle
- Parmesan cheese dices with strawberries
- Diced cured cheese with herb olive oil

## Desserts

- International cheeses
- Sheep cheese with breadsticks and jams
- 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

## Drinks:

- Mineral waters, orange juice and soft drinks



## Make your own appetizer/cocktail

	1 hour	1h 30 min.	2 hours
<b>Appetizer A</b> or 2 snacks + 4 cold references + drinks	22,00 €	25,90 €	28,80 €
<b>Appetizer B</b> or 2 snacks + 6 cold references + drinks	26,20 €	30,10 €	33,00 €
<b>Cold Cocktail</b> or 2 snacks + 9 cold references + 2 desserts + drinks	34,00 €	37,90 €	40,80 €
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 €

Menus only available for groups of a minimum of 30 people

In the appetizer and cocktail 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 / warm items are needed  
Prices do not include VAT



# 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:

Saturday 26 August 2017: from 18:00

Sunday 27 August 2017: from 20:00

Monday 28 August 2017: from 20:00

Tuesday 29 August 2017: from 19:45



Prices include high quality disposable material  
Prices do not include VAT



# GENERAL CONDITIONS

GastroFira contact details  
for Satellite Symposia:

Clara Caballé

[ccaballe@firabarcelona.com](mailto:ccaballe@firabarcelona.com)

+34 93 233 2784

## 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: 9<sup>th</sup> August 2017

## 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 9<sup>th</sup> of August we will refund 100 % of the total amount paid.
- For all the orders cancelled from the 9<sup>th</sup> of August until the 18<sup>th</sup> of August (7 working days before the congress), we will refund 50% of the total amount paid.
- From 19<sup>th</sup> of August, 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 -----  
ROOM NAME -----  
VILLAGE NUMBER -----

GastroFira contact details  
for Satellite Symposia:

Clara Caballé  
[ccaballe@firabarcelona.com](mailto:ccaballe@firabarcelona.com)  
+34 93 233 2784

## CATERING ORDERS

DATE	N° PEOPLE	TYPE OF SERVICE	LOCATION	STARTING TIME

## SUGGESTIONS, COMMENTS

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**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





THANK YOU

*Gastrofira*  
a food experience