



HANDS-ON TUTORIAL, EXHIBITOR LOUNGES & INDUSTRY MEETING ROOMS CATERING OFFER

Contact details:

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ALL DAY LONG DRINKS:

a) Basic package

Coffee, infusions, tea and milk, fruit juice and mineral water

Price per person: 15,40 €

b) Premium package

Coffee, infusions, tea and milk, fruit juice, mineral water and soft drinks

Price per person: 18,80 €

BREAKFAST TIME: **

a) Sweet option 5,70 €

b) Savory option 6,40 €

c) Healthy option 5,50 €

LUNCH TIME: **

a) Bento box **25,00 €**

b) Lunch tray **35,00 €**

c) Finger buffet **30,10 €**

SNACKS: **

a) Sweet snacks

4,50 €

b) Salty snacks **7,50 €**

TEA TIME: **

a) Cut fresh fruit 4,50 €

b) Sweet puff pastries 4,50 €

c) Assort. of mignardises 4,50 €

* Minimum staff required (each 30 pax) – 1 waiter 8 hours : 199,50€

** Prices per person







BREAKFAST TIME

SWEET Option

Mini croissant

Mini chocolate croissant

Mini sugar doughnut

Mini raspberry muffin

Mini chocolate muffin

Price per person: 5,70 €

Savory Option

Mini bread roll with Iberian ham

Mini apricot and nuts bread sandwich with brie

Mini roll with lettuce, tomato and tuna

Price per person: 6,40 €

Healthy Option

Fresh fruit

Cereal bar

Drinkable yoghurt

Price per person: 5,50 €



Sweet snacks box:

Assortment of gummy candies and chocolates. Serves 20 -25 people.

Price per person: 4,50 €

Salty snacks box:

Crumbles of parmesan cheese, mini cured pork sausages, flat bread sticks, salted almonds, wasabi peas and caramelized peanuts. Serves 10 – 15 people.

Price per person: 7,50 €

TEA TIME

Cut fresh fruit

Price per person: 4,50 €

Sweet puff pastries

Price per person: 4,50 €

Assortment of mignardises

Price per person: 4,50 €









BENTO BOXES Price per unit: 25,00 €

REGULAR

Tofu salad with avocado.

Cold salad with noodles and vegetables

6 pieces of sushi

VEGETARIAN

Tofu salad with avocado

Cold salad with noodles and vegetables

Edamame



LUNCH TRAYS Price per unit: 35,00 €

OPTION A

Mushrooms mini quiche

Pesto orechiette with vegetables, olives and candied tomatoes

Roast beef with potato pancakes and tartar sauce

Sponge cake with chocolate

Bread roll

Dressing and high quality disposable cutlery set

OPTION A - VEGETARIAN

Mushrooms mini quiche

Pesto orechiette with vegetables, olives and candied tomatoes

Falafels with mango chutney

Sponge cake with chocolate

Bread roll

Dressing and high quality disposable cutlery set



Restaurants, Catering & Events





LUNCH TRAYS Price per unit: 35,00 €

Homemade mini vegetable pastry

Two rices salad with dates and pineapple

Salmon tataki with seaweed, 2 sesame and rice noodles

Carrot cake

OPTION B

Chocolate bar

Dressing and high quality disposable cutlery set

OPTION B - VEGETARIAN

Homemade mini vegetable pastry

Two rices salad with dates and pineapple

Vegetable antipasti

Carrot cake

Chocolate bar

Dressing and high quality disposable cutlery set

OPTION C

Spinach home made pudding

Cereal salad with vegetables

Smoked Turkey wrap with mustard à l'ancienne

Toffe cake

Bread roll

Dressing and high quality disposable cutlery set

OPTION C - VEGETARIAN

Spinach home made pudding

Cereal salad with vegetables

Duo of hummus with pita bread

Toffe cake

Bread roll

Dressing and high quality disposable cutlery set





FINGER BUFFETS Price per person: 30,10 €

OPTION A

Italian antipasti with grissini

Smoked turkey wrap with mustard and escarole leafs

Mini pita with crab and corn

Green leafs salad with roots and flowers

Mini vegetable calzone

Omelette bread canapé

Lime Pannacotta with berries

Fresh fruit glass

Mini cakes

Soft drinks, juice, mineral water, coffee and tea



OPTION B

Pasta salad with pesto, tomatoes and mozzarella

Mini cereal bread sandwich with salmon and herbs butter

Bread with Iberian ham

Mini tuna savory pastry

Prawn salad with lettuce, fruit and roots

Duo of vegetable croquettes with romesco sauce

International cheeses

Fresh fruit glass

Assortment of small cakes

Soft drinks, juice, mineral water, coffee and tea







FINGER BUFFETS Price per person: 30,10 €

OPTION C

Cereal salad with vegetables and citrus

Waldorf salad with salmon tartar

Pepper bread with dried sausage tartar from Les Garrigues

Cream cheese wrap with nuts and spinach

Assortment of mini quiches

Meat croquettes with truffle, mushrooms and pine nuts

Fresh fruit glass

Assortment of small cakes

Yogurt mousse with exotic fruits

Soft drinks, juice, mineral water, coffee and tea



Tomatoes salad with rocket cream and mini mozzarellas

Crudités salad with vegetables with an Asian touch

Assortment of mini pizzas

Flat bread with baked vegetables

Iberian ham with cream cheese bread canapé

Prawns with pineapple and mango pipette

Fresh fruit glass

Assortment of cheeses

Mini cakes

Soft drinks, juice, mineral water, coffee and tea



CATERING SERVICES ORDER FORM — HANDS-ON TUTORIALS, EXHIBITOR LOUNGES & INDUSTRY MEETING ROOM

OMS OMS
EUROPEAN
SOCIETY OF
CARDIOLOGY®

GENERAL INFORMATION

CARD HOLDER NAME CREDIT CARD NUMBER

CREDIT CARD TYPE

VISA/EC/MC

AMEX

EXPIRY DATE

COMPANY NAME ROOM REFERENCE VAT NUMBER ADDRESS ZIP CODE - CITY FAX BOOTH N° & STREET				
ATERING ORDERS				
DATE N° PEOPLE	TYPE OF SERVICE	LOCATION	STARTING TIME	
UGGESTIONS, COMMENTS				
Ve will contact you shortly	to close the offer in ea	ach service		
AYMENT CONDITIONS LEASE, VALID THIS ORDER FORM WITH A CREDIT CARD NUMBER				

DINNERS







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
- All services will be presented in chinaware and glassware
- All prices on this offer do not include floral decoration

CONFIRMATION & DEAD LINES

- Dead-line for ordering: 8th August 2014
- From the 8th August 2014 until 7 working days (20 Aug) before the congress, the final customers number can only suffer a variation of ± 5 %.
- The number of menus invoiced will never be below the number confirmed 7 working days before the congress (20 Aug)
- For the "Buffet a la carte" services a minimum of 50 people has to be confirmed. For services of less than 50 people a supplement of 200,00 € + VAT will be applied, in concept of differences of structure and organization.
- Duration of the services: all services in "Buffet a la carte" offer are based on a duration of 45 minutes.

Any time extensions will have an extra cost depending on your needs.

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 8th of August we will refund 100 % of the total amount paid.
- For all the orders cancelled from the 8th of August until the 20^{tth} of August (7 working days before the congress), we will refund 50% of the total amount paid.
- \bullet From 20th of August, 100% of the service will be charged.

