



EUROPEAN  
SOCIETY OF  
CARDIOLOGY

# EUROECHO 8

1-4 December 2004 - Athens



EUROPEAN  
ASSOCIATION OF  
Echocardiography  
A Registered Branch of the ESC

# Catering



## EUROECHO 8 - Athens 1-4 December 2004

### Catering Order Form

<b>Stand No:</b>	<b>Company Name:</b>	<b>Contact Person:</b>
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<b>Adress:</b>	<b>Tel.:</b>
	<b>Fax.:</b>
	<b>e-mail:</b>

<b>Invoicing Address and Contact Person if different from above:</b>
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Coffee/Tea				
No. of persons	Description	Cost per Item €	Quantity	Total
10	Coffee-thermos- serving 10 (including: sugar, milk)	15		
10	Tea-thermos - serving 10 (including: sugar, milk)	15		
15 to 200	Coffee breaks: Coffee, tea, orange juice selection of cookies	6/person		
15 to 200	Rental cost for porcelain cups and spoons	1,8/person		

Cold Drinks				
	Description	Cost per Item	Quantity	Total
	Mineral water - bottle 500ml	0,8		
	Sparkling water - bottle 330ml	1,2		
	Coca Cola, Sprite, Fanta	2		
	Fruit Juice (Orange, Cocktail, Apple)	1,8		

Alcoholic Drinks				
	Description	Cost per Item	Quantity	Total
	Amstel beer 0,330	1,8		
	Imported beer 0,330	2,1		
	Local red wine 0,75	13		
	Local white wine 0,75	15		
	Champagne (local CAIR)	29		
	Glasses for the wine and champagne - 20 pieces	10		

Sandwiches				
Bread	Description	Cost per Item	Quantity	Total
Baguette with	Ham, Tuna, Turkey, Cheese	4		
Greek Sandwich	Olives, Tomato, Feta cheese	4		
Loaf	Garnished sandwich (40 portions)	40		
Bread Rolls	Small	0,6		

Sweet Tasters				
	Description	Cost per Item	Quantity	Total
	Cookies (1 kg)	15		
	Cakes - 10 persons	8		
	Small pastries (50 pieces)	40		
	Fruit tart (10 small pieces)	12		
	Apple pie (10 small pieces)	13		
	Selection of Greek desserts (25 pieces)	30		

Cold Dishes				
	Description	Cost per Item	Quantity	Total
	Rolled chicken with: mixed green salad, potato chips, tomatoes cucumber (each)	9		
	Baked pork with: coleslaw salad, tomato, cucumber (each)	10		
	Smoked trout with: green salad and bread roll (each)	12		
	All served in plastic dishes			

Salads				
	Description	Cost per Item	Quantity	Total
	Greek salad (tomato, cucumber, olives, feta cheese) 250gr	6		
	Caesar's salad (250gr)	7		
	Season's salad (250 gr)	5		
	Served in plastic balls			

Lunch Boxes				
	Description	Cost per Item	Quantity	Total
	2 mini sandwiches, 1 season fruit, 1 dessert, bottle of mineral water 500ml (each)	14		
	(minimum order 15 pieces)			

Buffet Menu					
	Description	Cost per Person	Menu No.	Quantity	Total
	From 10 to 50 persons	28			
	From 50 to 100 persons	22			
	From 100 to 400 persons	18			
	Choose menu number on the next page				

Cocktail Buffet Menu					
	Description	Cost per Person	Menu No.	Quantity	Total
	From 10 to 50 persons	27			
	From 50 to 100 persons	25			
	From 100 to 400 persons	21			
	Choose menu number on the next page				

Drinks Package				
	Description	Cost per Item	Quantity	Total
	Unlimited consumption of red and white local wine, beer, soft drinks, mineral water	9		
	Minimum persons to be served 15			

**Note:** Above prices do not include VAT.

Sub-total	
VAT 18%	
<b>TOTAL</b>	

**BUFFET MENU**

No1

**SALADS**

Season salad with vinaigrette sauce

*Politiki vegetable salad*

*Niçoise Salad*

\* \*

**WARM ITEMS**

*Rigatoni pasta with 4 cheeses*

*Oven burger with tomato & cheese*

*Roasted pork carré with its sauce*

*Lionez potatoes*

*Butter vegetables*

\* \*

**VARIETY OF GREEK CHEESES**

*(with crispbreads & crackers)*

\* \*

*Baskets with various rolls*

\* \*

**DESSERT**

*Panacotta*

*Tiramisu gateaux*

*Basket with season fruits*

**Prices:**

***10 to 50 persons:                      Euros 28 per person***

***50 to 100 persons                      Euros 22 per person***

***100 to 400 persons                      Euros 18 per person***

**VAT 18% to be added on the prices    \* Staff service is included in the price**

**BUFFET MENU**

No1

**SALADS**

Season salad with vinaigrette sauce

*Politiki vegetable salad*

*Niçoise Salad*

\* \*

**WARM ITEMS**

*Rigatoni pasta with 4 cheeses*

*Oven burger with tomato & cheese*

*Roasted pork carré with its sauce*

*Lionez potatoes*

*Butter vegetables*

\* \*

**VARIETY OF GREEK CHEESES**

*(with crispbreads & crackers)*

\* \*

*Baskets with various rolls*

\* \*

**DESSERT**

*Panacotta*

*Tiramisu gateaux*

*Basket with season fruits*

**Prices:**

***10 to 50 persons:                      Euros 28 per person***

***50 to 100 persons                      Euros 22 per person***

***100 to 400 persons                      Euros 18 per person***

**VAT 18% to be added on the prices    \* Staff service is included in the price**

**BUFFET MENU**

**Nº3**

**SALADS**

**Tomato & cucumber salad with rocket & olives**

*Coleslaw Salad*

*Aubergine salad á la "Aghio Oros"*

\* \*

**WARM ITEMS**

*Tortellini á la crème*

*Bearnéz burger*

*Turkey roll with its sauce*

*White risotto & wild creole*

*Mustard potatoes*

\* \*

**VARIETY OF GREEK CHEESES**

*(with crispbreads & crackers)*

\* \*

*Baskets with various rolls*

\* \*

**DESSERT**

*Chocolate éclairs*

*Caramel gateaux*

*Basket with season fruits*

**Prices:**

***10 to 50 persons:                      Euros 28 per person***

***50 to 100 persons                      Euros 22 per person***

***100 to 400 persons                      Euros 18 per person***

***VAT 18% to be added on the prices*** \* Staff service is included in the price

**BUFFET MENU**

**No4**

**SALADS**

**Tabbouleh salad**

*Carrot salad marinated with raisins*

*Gardener's salad with vinaigrette sauce*

\* \*

**WARM ITEMS**

*Aubergines with tomato & feta*

*Penne à la "Itallienne"*

*Nois breze baby calf with its sauce*

*Oven potatoes*

*Chicken with carry*

\* \*

**VARIETY OF GREEK CHEESES**

*(with crispbreads & crackers)*

\* \*

*Baskets with various rolls*

\* \*

**DESSERT**

*French gateaux*

*Truffles*

*Basket with season fruits*

**Prices:**

***10 to 50 persons:                      Euros 28 per person***

***50 to 100 persons                      Euros 22 per person***

***100 to 400 persons                      Euros 18 per person***

**VAT 18% to be added on the prices** \* Staff service is included in the price

**COCKTAIL BUFFET**

**No 1**

**COLD APPETIZERS**

**Canapé with beer sausage  
Gherkin with kopanisti cheese**

**Canapé with danish ham**

**Puff staffed with roe and Caper**

**Tart with Roquefort cheese mousse**

**\* \***

**Potato Chips**

**Green and black olives**

**\* \***

**Fresh vegetables with spicy sauce**

**Aubergine purée salad with crisp bread**

**Prices:**

***From 10 to 50 persons:                      Euros 27 per person***

***From 50 to 100 persons:                      Euros 25 per person***

***From 100 to 400 persons:                      Euros 21 per person***

***VAT 18% to be added***

***\* Staff services are included in the prices***



**COCKTAIL BUFFET**

No 2

**COLD APPETIZERS**

Canapé with anchovy & olives

Canapé with Swiss cheese

Puff staffed with Roquefort mousse

Pumpkin with kopanisti cheese & dill

\* \*

**HOT APPETIZERS**

Mini pizza

Mince-pie

Aubergine Croquettes

Small Spinach pie

\* \*

Fresh vegetables with Roquefort sauce

Roe salad with crisp bread

**Prices:**

*From 10 to 50 persons:                      Euros 27 per person*

*From 50 to 100 persons:                    Euros 25 per person*

*From 100 to 400 persons:                Euros 21 per person*

*VAT 18% to be added*

*\* Staff services are included in the prices*

**COCKTAIL BUFFET**

No 3

**COLD APPETIZERS**

Tart with trout mousse

Ham roulant with cream cheese

Fish Mousse

Gherkin with kopanisti cheese

Canapé with egg & Danish red caviar

\* \*

**HOT APPETIZERS:**

Mince Pie

Cheese pies with dill

Fish croquettes with sesame

Meatballs with wine sauce

Small sausages with bacon

\* \*

Basket with fresh vegetables and 2 kinds of sauce

\* \*

**DESSERT**

Chocolate éclairs

Caramel puffs

**Prices:**

*From 10 to 50 persons:                      Euros 27 per person*

*From 50 to 100 persons:                    Euros 25 per person*

*From 100 to 400 persons:                 Euros 21 per person*

*VAT 18% to be added*

\* Staff services are included in the prices

COCKTAIL BUFFET

No 4

COLD APPETIZERS

Tart with tuna and pepper  
Puff with cheese mousse & sweet-smelling herbs  
Canapé with prosciutto & melon  
Canapé with turkey & prunes  
Roast beef with wild radish

\* \*

HOT APPETIZERS

Macedonian Chicken Croquettes  
Meat pies with koliandro  
Mini crock monsieur  
Skewer with pepper & onion  
Aubergine patty

\* \*

Cheese cubes with crackers

\* \*

Tortillas with "Guacamole" sauce

\* \*

DESSERT

Mini pastries  
Fruit Tarts

Prices:

*From 10 to 50 persons:                      Euros 27 per person*

*From 50 to 100 persons:                    Euros 25 per person*

*From 100 to 400 persons:                 Euros 21 per person*

*VAT 18% to be added*

\* Staff services are included in the prices

## COCKTAIL BUFFET

No 5

### COLD APPETIZERS

Mini-botches with red caviar and dill

Canapé with tomato and mozzarella

Andives with Philadelphia cheese

Gherkin with trout mousse

Canapé with Danish jam and kiwi

\* \*

### HOT APPETIZERS

Spring Rolls with bitter-sweet sauce

Parmesan cheese «Fondue» in French baguette

Small burgers with Bearnaise sauce

Fish croquettes with anise scent

Chicken skewer with pepper

\* \*

Fresh vegetables with Cocktail and Roquefort sauce

Aubergine purée salad with crisp bread

Mexican sauce with crouton

\* \*

### DESSERT

Mini French pastries

Éclairs and chocolate truffles

#### Prices:

*From 10 to 50 persons:                      Euros 27 per person*

*From 50 to 100 persons:                      Euros 25 per person*

*From 100 to 400 persons:                      Euros 21 per person*

*VAT 18% to be added*

*\* Staff services are included in the prices*

**Terms and Conditions****Order reception deadline**

15 days before the commencement of the Event. The cost of additional or late orders must be settled on site.

**How to order?**

The Exhibitor should send the completed services Order Form, signed and sealed with corporate stamp to the following fax number: +30 210 7779584

**Method of Payment**

- 50% upon the confirmation of the order
- 50% to be received 15 days before the commencement of the Event

Bank Wire transfer to: NATIONAL BANK OF GREECE

Account number: 049/746678-10

IBAN number: GR3601100490000004974667810

SWIFT (BIC): ETHNGRAA

Beneficiary name: LYGERI SAIT

\* A duplicate of the Bank receipt must be sent by fax +30 210 7779584

**Cancellation Policy:**

- Full refund for cancellations received 20 days before the commencement of the Event
- For cancellations received 10 days before the Event commences, 80% of the tariff must be paid.
- No refund for cancellations 5 days before the Event commences

**VAT**

All orders are subject to 18% VAT

I have read and agreed with the Terms and Conditions above.

Date:

Signature (and print in capital letters):

Company stamp:

For any query, please contact us via e-mail: [lsait@ath.forthnet.gr](mailto:lsait@ath.forthnet.gr) or by phone: +30 210 3311771