



HEART FAILURE 2019 INDUSTRY CATERING OFFER



<u>Index</u>

- A. Lunch Box
- B. Working Group Box
 - C. Coffee Break
 - D. Snack Break
- E. Corporate Buffets
- F. Beverage Package
- G. Delivery of Snacks & Equipment
 - H. General Conditions
 - I. Order Form



A. LUNCH BOXES

LUNCH BOX I (Basic)

ONE SANDWICH TO BE SELECTED FROM THE LIST

French ham, Gruyère cheese, Romaine lettuce and mustard sauce Baguette

Roasted chicken, parmesan, avocado and Caesar dressing Baguette

Tuna Salad, cucumber and lemon sauce Baguette

Roasted vegetables, herbs and goat cheese Tortilla wrap (V)

Homemade Cereal Bar
Fruit (apple or banana)

Mineral water (bottle ½ lt)

Price per person: € 14 + VAT

Includes delivery and pick up (1 waiter for every 80 delegates)

Lunchboxes are white fabric bags. Vegetarian lunchboxes are green fabric bags



LUNCH BOX II (Light Food)

1 OPTION TO BE SELECTED FROM THE LIST

Niçoise salad with tuna, potatoes, olives, green beans, egg, tomatoes and creamy mustard vinaigrette

Pasta salad with cold cuts, cheese and light mayo dressing

Pasta salad with peas, corn, carrots and grilled chicken

Mediterranean salad with quinoa, cherry tomatoes, sun-dried tomatoes, cucumber, goat cheese and lime vinaigrette (V)

ONE SANDWICH TO BE SELECTED FROM THE LIST

French ham, Gruyère cheese, Romaine lettuce and mustard sauce Baguette

Roasted chicken, parmesan, avocado and Caesar dressing Baguette

Tuna Salad, cucumber and lemon sauce Baguette

Roasted vegetables, herbs and goat cheese Tortilla wrap (V)

Traditional semolina halva

Mineral water (bottle ½ lt)

Price per person: € 16 plus VAT

Includes delivery and pick up (1 waiter for every 80 delegates)

Lunchboxes are white fabric bags. Vegetarian lunchboxes are green fabric bags



B. WORKING GROUP BOX

Buffet Box

For 30 people (minimum)

Pain surprise brioché with French ham and emmental
Chicken yakıtori with teriyaki sauce and togarashi spices
Classic super club wrap with chicken, smoked bacon
from beef, egg, tomato, lettuce and mayonnaise. In wooden crate
Smoked salmon with blinis, crème fraiche and salmon roe
Bocconcini mozzarella and cherry tomatoes with pesto of Basil on stick
Mini traditional spinach pies
Mini burgers with tomato-basil jam
Peking duck and vegetables wrapped in pan cakes & plum sauce

Mini tartes with red fruits

Deconstructed apple pie

Tramezzini with prosciutto di Parma, rocket and parmesan cheese

Price for 30 people: € 500 plus VAT

Includes delivery and pick up



C. COFFEE BREAKS

COFFEE BREAK I

Filter coffee

Nescafe, hot or iced

Nescafe decaffeinated

Variety of tea

Fruit juices

Bottled water

Soft Chocolate Chip Cookies

Maple-Oatmeal Cookies

Almond cookies

Price per person: €6 plus VAT

Includes necessary service and equipment

Minimum guarantee number: 50 pax



COFFEE BREAK II

Filter coffee

Nescafe, hot or iced

Nescafe decaffeinated

Variety of tea

Fruit juices

Bottled water

Walnut and halva muffins

Soft chocolate chip cookies

Chocolate & banana muffin

Mini lemon meringue cones

Greek yoghurt and fresh seasonal fruits

Price per person: €8 plus VAT

Includes necessary service and equipment

Minimum guarantee number: 50 pax



COFFEE BREAK III

Filter coffee

Nescafe, hot or iced

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Nescafe decaffeinated

Variety of tea

Fruit juices

Bottled water

Deconstructed apple pie

Carrot doughnuts with cream cheese and brown sugar crumb

Lemon meringue lollipops with vanilla cream,

grape syrup and pistachio

Roast beef, sliced eggs and pickles, horseradish sauce

Tortilla wrap with grilled vegetables and ricotta cheese

Price per person: €10 plus VAT

Includes necessary service and equipment

Minimum guarantee number: 50 pax



UPGRADE YOUR COFFEE BREAK

Make the difference!

Espresso

Price under' person: €1 plus VAT

Cappuccino

Price per person: €1.5 plus VAT

Brewed iced café latte

Price per person: €2 plus VAT

Classic Super Club Wrap

Malted Wholegrain Tortilla

with chicken breast, smoked beef bacon,

tomatoes, salad leaves, mayo

Price per person: €4 plus VAT



D. SNACK BREAKS

SNACK BREAK I

Penne pasta salad

Cherry tomatoes, basil, pine nuts, parmesan cheese

Smoked salmon and free-range curried egg wrap

Sandwich with tuna fish salad

Roast beef, sliced eggs and pickles, horseradish sauce

Tortilla wrap with grilled vegetables and ricotta cheese

Sesame chicken with sweet and sour sauce

Arancini with basil, olives and sundried tomatoes

Mini falafel sandwiches

Seasonal berry tart

Fresh seasonal fruits skewers

Price per person: €25 plus VAT

Includes necessary service and equipment

Minimum guarantee number: 20 pax



SNACK BREAK II

Salad with eggplant, potato and tomato

Horiatiki salad in a bun with tomato, cucumber, olives, feta (GF, V)

Burnt eggplant with garlic, yoghurt and Spanish onion

Mini BLT caprese sliders

Spiced crushed chickpea & zucchini sandwich (DF, Vegan)

Mini baguette with prosciutto and parmesan cheese

Smoked turkey, bacon, tomato, avocado, jalapeno cream cheese

Caramelized onion, semi-dried tomato & feta tart (V)

Arancini of baby spinach, manchego cheese, chive, red pepper aioli (GF, V)

Macadamia nut crumbed chicken schnitzel, honey mustard sauce (DF)

Vanilla yoghurt panna cotta, fresh berries and Greek honey

Chocolate, raspberry brownie (GF)

Price per person: €27 plus VAT

Includes necessary service and equipment

Minimum guarantee number: 20 pax



E. CORPORATE BUFFETS

BUFFET I

SALADS & APPETIZERS

Salad with spinach, prosciutto di Parma, parmesan flakes and balsamic vinegar vinaigrette

Salad with black-eyed peas, spinach, olives, sun dried tomatoes and spearmint flavored olive oil sauce

Bocconcini di mozzarella, cherry tomatoes and basil pesto
Salad with rice, tuna, cucumber, carrot and Dijon mustard vinaigrette

MAIN COURSES

Linguini with smoked salmon and vodka

Chicken al limone with steamed baby potatoes

Pork 'souvlaki' with thyme and honey

DESSERTS

Verrines with variety of chocolate mousse flavors, bitter, milk, white

Price per person: € 27 plus VAT

Includes necessary service and equipment

Minimum guarantee number: 30 pax



BUFFET II

SALADS & APPETIZERS

Salad with greens, avocado and smoked salmon, with citrus vinaigrette

Cretan salad with lettuce, barley bread, tomato and 'anthotyro' cheese

Grilled vegetables with gruyere from Naxos and balsamic vinegar vinaigrette

Salad with baby potatoes, tuna, green beans, eggs and oregano scented mayonnaise sauce

Salad with rice, crispy bacon, avocado, cucumber and Dijon mustard vinaigrette

MAIN COURSE

Penne Alfredo with shrimps

Chicken with spinach, chard, 'feta' cheese and lemon & thyme sauce.

Accompanied with steamed potatoes

Pork tenderloin fillet with porcini mushrooms and white wine sauce. Accompanied with spinach au gratin

Beef burger with caramelized onion. Accompanied with potato mouselline

DESSERTS

Bitter chocolate bars with crème anglaise

Panacotta with berries sauce

Seasonal fruits

Price per person: € 30 plus VAT

Includes necessary service and equipment

Minimum guarantee number: 30 pax



F. BEVERAGE PACKAGE

PACKAGE

Soft drinks,

Bottled water

Variety of fruit juices

Price per person: € 3 plus VAT

Wine and beer can be offered on demand, only after permission of the organizer



G. DELIVERY OF SNACKS & EQUIPMENT

REFRESHMENTS	PRICE/€	ITEMS
Natural Mineral Water 6 bottles, 1lt	5.00	
Natural Mineral Water 1 bottle, 18.9lt	22.00	
Water dispenser (rent for the whole period of the exhibition)	70.00	
Sparkling water 12 bottles, 250 ml	22.00	
Pepsi 6 cans, 330ml	10.00	
Pepsi Max (sugar-free) 6 cans, 330ml	10.00	
7up 6 cans, 330ml	10.00	
Tonic 6 bottles, 500ml	15.00	
Soda 6 bottles, 500ml	13.00	
Orange Juice 1lt	5.00	
Lemon Juice 1lt	5.00	
Lipton Ice Tea 6 bottles, 500ml	16.00	
Lipton Ice Green Tea 6 bottles, 500ml	16.00	

SNACKS	PRICE/€	ITEMS
"Greek Mezes" platter, for 15 persons Meat Balls, Cherry tomatoes, Cretan Graviera, Pickles, Rusks	60.00	
Mini Cheese Pies – platter of 30 pieces	48.00	
Sushi Assortments – platter of 30 pieces (20 pieces maki-salmon, tuna, cucumber, avocado & 10 pieces nigiri – shrimp, salmon,	95.00	

tuna)





Canapes Assortments – platter of 30 pieces (Tomato, Mozzarella and Pesto, Prosciutto with cream cheese, Italian Salami with olive, Smoked salmon with "katiki" cream cheese, Roquefort mousse with walnuts)

55.00

Tramezzini - Platter of 21 pieces - Choice of:



Smoked turkey and cheese

44.00



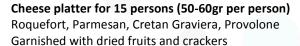
Smoked salmon with Philadelphia Cheese

58.00



Prosciutto Cotto

44.00



58.00



Cold Cuts platter for 15 persons (30-40gr per person) Italian Salami, Prosciutto, boiled ham, smoked turkey Garnished with crackers and pickles

60.00

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Nachos platter of 500gr - Choice of dip:

30.00

Guacamole...... Barbeque...... Mexican......



Pain Surprise - 51 pieces - Choice of:

Smoked ham foue – emmental cheese	65.00	
Smoked turkey – emmental cheese	65.00	
Smoked salmon with cream cheese	85.00	
Tuna salad and egg	65.00	

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	DESSERTS - FRUITS	PRICE/€	ITEMS
	Variety of cookies 1kg (chocolate, vanilla, cinnamon)	30.00	
	Chocolate - Vanilla cake, platter of 1 Kg	30.00	



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	Lollipop cakes – Platter of 25 pcs	65.00	0(
	Mini baklavas with pistachio – 30 pieces	60.00	
	Fresh Fruits (Bananas, Pineapples, Oranges, Cherries, Melons, Strawberries etc.) total 3 Kg	70.00	

	DRIED NUTS	PRICE/€	ITEMS
Almonds 500 gr		20.00	
Hazelnuts 500 gr		20.00	
Cashews 500 gr		20.00	





Variety of dried nuts 1 kg

38.00

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	VARIOUS SUPPLEMENTS	PRICE/€	ITEMS
	Long drink Glass (transparent plastic) 300ml, 10pieces	7.00	
	Wine glass (transparent plastic) 190ml, 16 pieces	10.00	
	Cup (for hot beverages) 200ml, 50 pieces	9.00	
980	Plate (paper white D21.5 cm), 20 pieces	7.00	





Fork (plastic white 17cm), 10 pieces



Spoon (plastic white 17cm) 10 pieces



White napkins, 50 pieces 5.00



"ILLY" Espresso Machine, 42 lots (sugar, milk, cups, spoons) 120.00

Extra Coffee – 42 lots (sugar, milk, cups, spoons)

45.00

4.00

4.00



Filter coffee machine, 960gr (sugar, milk, cups, spoons) 60.00





Tea kettle, 50 lots (sugar, milk, cups, spoons)

50.00	
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Prices include delivery and pick up



H. GENERAL CONDITIONS

Deadline for orders: Friday, May 10th, 2019. Sponsors will be able to order delivery items after this date, 24 hours before delivery time.

Contact for orders: Mrs. Ioanna Micheli, Tel.: +302109656388 Mob.: +306948202489,

Email: <u>imicheli@aria.gr</u>

VAT Charge: All prices mentioned will be charged with an additional 24%

DELIVERY TERMS (for your daily supplies):

Minimum amount for your first order is € 100* The catalogue is valid only for delivery to your stand* In case of damage or loss of equipment provided there will be an extra charge* Returns of goods will not be allowed* Deliveries will be handed over only with credit card details or cash payment by transaction 3 days in advance

Payment conditions:

- 1. 70% of the total amount must be paid upon confirmation
- 2. The rest must be paid 3 days before the date of the event or the date of delivery



HEART FAILURE 2019

Catering Order Form for Industry Sessions, Meeting Rooms and Exhibition

Whether planning a conference or a professional meeting or you need help with the catering services for your Satellite Symposium and various meetings, Aria Fine Catering (BREAKWALK SA) will be glad to meet your needs. Call us on +30 210 9656388 or send us an e-mail at imicheli@aria.gr and we will be pleased to serve you.

CARD DETAILS			
Cardholder's name:		_Card: Visa	MasterCard
Card number:	Expiry date:	Secur	ty number:
SATELLITE SYMPOSIUM / MEETING	/ STAND organizer:		
SATELLITE SYMPOSIUM SESSION:			
LECTURE ROOM NAME:			\sim
MEETING ROOM No:			
STAND No:			
Person in charge:			
Address:	Profession:		-
Town – Country:			
VAT NUMBER:	TAX NUMBE	R:	
Delivery Date:	Delivery Time:		
Telephone:	Mobile:		
Email:			٧. ٧
Place:	Date:		
Company stamp & Signature			



Original Bank Code details - ARIA FINE CATERING / BREAKWALK A.E.		
NATIONAL BANK OF GREECE	120/002516 -08	
	IBAN GR 45 0110 1200 0000 1200 0251 608	
	SWIFT -BIC: ETHNGRAA	
	Address: Nea Erythraia Branch	
	59 Eleftheriou Venizelou Street, 14671 Nea Erythraia	
	Telephone: +30 210 6257441	