HEART FAILURE 2019

INDUSTRY CATERING OFFER
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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 l)

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 yakitori 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
Tramezzini with prosciutto di Parma, rocket and parmesan cheese

Mini tarts with red fruits
Deconstructed apple pie

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
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 per 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

Grilled Cajun chicken Caesar’s salad
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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/€</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>Natural Mineral Water 6 bottles, 1lt</td>
<td>5.00</td>
<td></td>
</tr>
<tr>
<td>Natural Mineral Water 1 bottle, 18.9lt</td>
<td>22.00</td>
<td></td>
</tr>
<tr>
<td>Water dispenser (rent for the whole period of the exhibition)</td>
<td>70.00</td>
<td></td>
</tr>
<tr>
<td>Sparkling water 12 bottles, 250 ml</td>
<td>22.00</td>
<td></td>
</tr>
<tr>
<td>Pepsi 6 cans, 330ml</td>
<td>10.00</td>
<td></td>
</tr>
<tr>
<td>Pepsi Max (sugar-free) 6 cans, 330ml</td>
<td>10.00</td>
<td></td>
</tr>
<tr>
<td>7up 6 cans, 330ml</td>
<td>10.00</td>
<td></td>
</tr>
<tr>
<td>Tonic 6 bottles, 500ml</td>
<td>15.00</td>
<td></td>
</tr>
<tr>
<td>Soda 6 bottles, 500ml</td>
<td>13.00</td>
<td></td>
</tr>
<tr>
<td>Orange Juice 1lt</td>
<td>5.00</td>
<td></td>
</tr>
<tr>
<td>Lemon Juice 1lt</td>
<td>5.00</td>
<td></td>
</tr>
<tr>
<td>Lipton Ice Tea 6 bottles, 500ml</td>
<td>16.00</td>
<td></td>
</tr>
<tr>
<td>Lipton Ice Green Tea 6 bottles, 500ml</td>
<td>16.00</td>
<td></td>
</tr>
</tbody>
</table>

### SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/€</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>&quot;Greek Mezes&quot; platter, for 15 persons</td>
<td>60.00</td>
<td></td>
</tr>
<tr>
<td>Meat Balls, Cherry tomatoes, Cretan Graviera, Pickles, Rusks</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mini Cheese Pies – platter of 30 pieces</td>
<td>48.00</td>
<td></td>
</tr>
<tr>
<td>Sushi Assortments – platter of 30 pieces (20 pieces maki-salmon,</td>
<td>95.00</td>
<td></td>
</tr>
<tr>
<td>tuna, cucumber, avocado &amp; 10 pieces nigiri – shrimp, salmon,</td>
<td></td>
<td></td>
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<tr>
<td>tuna)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### 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)

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canapes Assortments – platter of 30 pieces</td>
<td>55.00</td>
</tr>
</tbody>
</table>

### Tramezzini - Platter of 21 pieces - Choice of:

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked turkey and cheese</td>
<td>44.00</td>
</tr>
<tr>
<td>Smoked salmon with Philadelphia Cheese</td>
<td>58.00</td>
</tr>
<tr>
<td>Prosciutto Cotto</td>
<td>44.00</td>
</tr>
</tbody>
</table>

### Cheese platter for 15 persons (50-60gr per person)
Roquefort, Parmesan, Cretan Graviera, Provolone
Garnished with dried fruits and crackers

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese platter for 15 persons (50-60gr per person)</td>
<td>58.00</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold Cuts platter for 15 persons (30-40gr per person)</td>
<td>60.00</td>
</tr>
</tbody>
</table>

### Nachos platter of 500gr - Choice of dip:
Guacamole........ Barbeque........ Mexican........

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nachos platter of 500gr - Choice of dip:</td>
<td>30.00</td>
</tr>
</tbody>
</table>
Pain Surprise - 51 pieces - Choice of:

- Smoked ham four – emmental cheese  
  Image: Smoked Ham and Emmental Cheese  
  Price: €65.00

- Smoked turkey – emmental cheese  
  Image: Smoked Turkey and Emmental Cheese  
  Price: €65.00

- Smoked salmon with cream cheese  
  Image: Smoked Salmon with Cream Cheese  
  Price: €85.00

- Tuna salad and egg  
  Image: Tuna Salad and Egg  
  Price: €65.00

DESSERTS - FRUITS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/€</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>Variety of cookies 1kg (chocolate, vanilla, cinnamon)</td>
<td>€30.00</td>
<td>.......</td>
</tr>
<tr>
<td>Chocolate - Vanilla cake, platter of 1 Kg</td>
<td>€30.00</td>
<td>.......</td>
</tr>
<tr>
<td>Item</td>
<td>Price/€</td>
<td></td>
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<tr>
<td>----------------------------------------------------------------------</td>
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<td></td>
</tr>
<tr>
<td>Macaroons – Platter of 20pcs</td>
<td>65.00</td>
<td></td>
</tr>
<tr>
<td>Lollipop cakes – Platter of 25 pcs</td>
<td>65.00</td>
<td></td>
</tr>
<tr>
<td>Mini baklavas with pistachio – 30 pieces</td>
<td>60.00</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruits (Bananas, Pineapples, Oranges, Cherries, Melons, Strawberries etc.) total 3 Kg</td>
<td>70.00</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DRIED NUTS</th>
<th>PRICE/€</th>
<th>ITEMS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Almonds 500 gr</td>
<td>20.00</td>
<td></td>
</tr>
<tr>
<td>Hazelnuts 500 gr</td>
<td>20.00</td>
<td></td>
</tr>
<tr>
<td>Cashews 500 gr</td>
<td>20.00</td>
<td></td>
</tr>
<tr>
<td>Item</td>
<td>Price</td>
<td>Quantity</td>
</tr>
<tr>
<td>---------------------------------------------------------------------</td>
<td>-------</td>
<td>----------</td>
</tr>
<tr>
<td>Variety of dried nuts 1 kg</td>
<td>38.00</td>
<td></td>
</tr>
<tr>
<td><strong>VARIOUS SUPPLEMENTS</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Long drink Glass (transparent plastic) 300ml, 10 pieces</td>
<td>7.00</td>
<td></td>
</tr>
<tr>
<td>Wine glass (transparent plastic) 190ml, 16 pieces</td>
<td>10.00</td>
<td></td>
</tr>
<tr>
<td>Cup (for hot beverages) 200ml, 50 pieces</td>
<td>9.00</td>
<td></td>
</tr>
<tr>
<td>Plate (paper white D21.5 cm), 20 pieces</td>
<td>7.00</td>
<td></td>
</tr>
<tr>
<td>Item</td>
<td>Quantity</td>
<td>Price</td>
</tr>
<tr>
<td>----------------------------------------------------------------------</td>
<td>----------</td>
<td>-------</td>
</tr>
<tr>
<td>Fork (plastic white 17cm), 10 pieces</td>
<td></td>
<td>4.00</td>
</tr>
<tr>
<td>Spoon (plastic white 17cm) 10 pieces</td>
<td></td>
<td>4.00</td>
</tr>
<tr>
<td>White napkins, 50 pieces</td>
<td></td>
<td>5.00</td>
</tr>
<tr>
<td>“ILLY” Espresso Machine, 42 lots (sugar, milk, cups, spoons)</td>
<td></td>
<td>120.00</td>
</tr>
<tr>
<td>Extra Coffee – 42 lots (sugar, milk, cups, spoons)</td>
<td></td>
<td>45.00</td>
</tr>
<tr>
<td>Filter coffee machine, 960gr (sugar, milk, cups, spoons)</td>
<td></td>
<td>60.00</td>
</tr>
<tr>
<td>Description</td>
<td>Price</td>
<td></td>
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<tr>
<td>-------------------------------------------------</td>
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<td></td>
</tr>
<tr>
<td>Tea kettle, 50 lots (sugar, milk, cups, spoons)</td>
<td>50.00</td>
<td></td>
</tr>
</tbody>
</table>
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: imicheli@aria.gr

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: ______________ Security number: ___

SATELLITE SYMPOSIUM / MEETING / STAND organizer:
___________________________________________

SATELLITE SYMPOSIUM SESSION: ________________________________

LECTURE ROOM NAME: _________________________________________

MEETING ROOM No: ___________________________________________

STAND No: __________________________________________________

Person in charge: ______________________________________________

Address: ___________________ Profession: __________________________

Town – Country: _____________________________________________________________________

VAT NUMBER: ___________________ TAX NUMBER: _________________

Delivery Date: ______________ Delivery Time: _______________________

Telephone: __________________ Mobile: ____________________________

Email: __________________________

Place: __________________________ Date: _________________________

Company stamp & Signature

23

1, Koropiou Markopoulou Avenue 11944 Koropi Greece 1 T:+30 210 9656388 1 sales@aria.gr 1 www.aria.gr
<table>
<thead>
<tr>
<th>Original Bank Code details - ARIA FINE CATERING / BREAKWALK A.E.</th>
</tr>
</thead>
<tbody>
<tr>
<td>NATIONAL BANK OF GREECE</td>
</tr>
<tr>
<td>120/002516 -08</td>
</tr>
<tr>
<td>IBAN GR 45 0110 1200 0000 1200 0251 608</td>
</tr>
<tr>
<td>SWIFT -BIC: ETHNGRAA</td>
</tr>
<tr>
<td>Address: Nea Erythraia Branch</td>
</tr>
<tr>
<td>59 Eleftheriou Venizelou Street, 14671 Nea Erythraia</td>
</tr>
<tr>
<td>Telephone: +30 210 6257441</td>
</tr>
</tbody>
</table>