



CROWNE PLAZA MADRID AIRPORT

*Where Mediterranean cuisine and the flavours of
the world come together*

— Experts in event planning —



CROWNE
PLAZA®
— BY IHG —
Madrid Airport

COFFEE BREAK

BASIC COFFE BREAK

Natural 100% Arabica coffee
Whole, skimmed milk and soy
Selection of organic tea
Water
Tea Cakes

6€

MORNING COFFEE BREAK

Natural 100% Arabica coffee
Whole, skimmed milk and soy
Selection of organic tea
Orange juice
Water
Ham fleas
Creamy bacon sandwich
Cream napolitans
Soy yogurt with chia,
Muesli and fresh fruit cups

14€

AFTERNOON COFFEE BREAK

Natural 100% Arabica coffee
Whole, skimmed milk and soy
Selection of organic tea
Water
Chocolate Neapolitans
Apple pie
Petit four (assorted pastries)
Cups of fresh seasonal fruit

11€

HEALTHY COFFEE BREAK

Natural 100% Arabica coffee
Whole, skimmed milk and soy
Selection of organic tea
Water
Whole wheat salmon cheese
mini sandwich
Chicken and avocado pulguita
Soy yogurt with chia and muesli
Cups of fresh seasonal fruit

14€

WELCOME RECEPTION

Drinks included:

Natural or sparkling mineral water

Soft drinks

Beer with and without alcohol

White and red wines

Appetizer: nuts

10 € 30 minutes duration

12 € 45 minutes duration

Minimum 15 people.



FINGER FOOD

FINGER FOOD GOURMET

Salmon belly tartare

Cod brandade tartlet

Mozzarella, cherry and basil skewer

Creamy roasted bacon and raisin sandwich

Hummus with homemade tortilla chips

Iberian ham croquettes

Assorted gyozas with teriyaki sauce

Chicken curry

Crispy prawns with mango chutney

Beef ragout and parmentier

Petit four (assorted pastries)

Drinks included: water, soft drinks, beer, white and red wines. Coffee and herbal teas.

35 €

Minimum 15 people. Duration 60 minutes.



FINGER FOOD

FINGER FOOD PREMIUM

Salmon belly tartare

Foie gras and blueberry coulis tartlet

Mozzarella, cherry and basil skewer

Roast beef sandwich and honey mustard sauce

Salmorejo with crispy Iberian ham

National cheese board

Iberian ham croquettes

Vegetable skewer with avocado aioli

Roasted eggplant with Greek sauce

Cod slice with mayo-kimchi

Galician-style octopus with parmentier

Shredded black angus rib brioche

Petit four (assorted mini cupcakes)

Drinks included: water, soft drinks, beer, white and red wines. Coffee and herbal teas.

38 €

Mínimo 15 personas. Duración 60 minutos.



COCKTAIL

Salmorejo with crispy ham

Selection of cheeses with bread leaves and nuts

Salmon belly tartare

Roasted eggplant with Greek sauce

Foie gras and blueberry tartlet

Iberian ham croquettes

Crispy prawns with spicy chutneys

Octopus with parmentier

Grilled vegetable skewer with avocado aioli

Chicken curry samosa

Iberian sautéed

Petit four (assorted pastries)

Drinks included: water, soft drinks, beer, white and red wines

Coffee and infusions

55 €

Mínimo 25 personas. Duración 90 minutos.



EXECUTIVE MENUS

OPTION I

First

Carbonara pasta with parmesan flakes

Second course to choose*

Salmon with parmentier and orange soy sauce

Beef ragout with roasted potatoes with herb butter

Dessert

Chocolate coulant

OPTION II

First

Selection of baby sprouts with chicken, croûtons, parmesan and Caesar sauce

Second course to choose*

Sea bream with baked potato and caper butter

Marinated free-range chicken breast and seasonal vegetables

Dessert

Cheesecake

35 €

Drinks included: water, soft drinks, beer, white and red wines. Coffee and herbal teas.

*The number of meat and fish must be communicated 7 days in advance.
Minimum 15 people. Approximate duration of 60 minutes.



EXECUTIVE MENUS

OPTION III

First

Salmon belly tartare on crispy rice

Second course to choose*

Hake in green sauce and seasonal vegetables

Beef entrecôte with French fries and roasted peppers

Dessert

Sao Thomé chocolate and almond foam

OPTION IV

First

Roasted eggplant, Greek mint sauce, sunflower seeds and leek oil

Second course to choose*

Sea bass with couscous with orange honey and seafood veloté

100% Iberian acorn-fed sautéed and flavored basmati rice

Dessert

100% Arabica Coffee Tiramisu

38 €

Drinks included: water, soft drinks, beer, white and red wines. Coffee and herbal teas.

*The number of meat and fish must be communicated 7 days in advance.
Minimum 15 people. Approximate duration of 60 minutes.



GALA MENU

Appetizer

100% acorn-fed ham with crystal bread

First

Prawn tartare gyozas, shiso leaf and coconut-pineapple sauce

Second course to choose*

Grilled octopus with parmentier, sun-dried tomato emulsion, roasted
garlic aioli and honey

Sirloin medallion with foie gras puff pastry and burré blanc with cava

Dessert

Fine apple pie and jijona nougat ice cream PGI

75 €

Drinks included: water, soft drinks, beer, white and red wines. Coffee and herbal teas.

*The number of meats and fish must be communicated 7 days in advance.

Minimum 15 people. Approximate duration of 60 minutes.



BUFFET

Composition of the buffet:

Salad buffet

A starter to choose from

A fish of your choice

A meat of your choice

Two hot side dishes to choose from

Dessert buffet

36 €

Drinks included: water, soft drinks and beer. Coffee and herbal teas.

See selection of dishes to choose from on the following page

Possibility to add extra dishes

Adding wine has a supplement of €2.50 per person

Minimum 30 people. Approximate duration of 60 minutes.



BUFFET ELECTIONS

Salad buffet

Lettuce mix
Black olives
Cucumber
Carrot
Corn
Tuna in oil
Tomato
Fresh cheese
Mix of nuts and seeds
Vinaigrette

First courses

Pasta (carbonara or bolognese)
Mushroom scrambled eggs
Mixed Fideuá
Aubergines stuffed with meat au gratin
Russian salad
Pasta salad with mozzarella and pesto
Cold potato salad with tuna (free-range)

Fish

Baked cod with Biscayan sauce
Salmon with dill sauce
Hake in green sauce
Sea bream with Galician garlic

Meats

Lemon roast chicken
Chicken curry
Roast beef with pepper
Beef ragout
Iberian sautéed

Garnishes

White rice
Garlic-parsley mushrooms
Ratatouille
Sautéed peas
Roasted potatoes with fine herbs
Baked potatoes
Roasted peppers
Baked vegetables

Desserts

Assorted house cakes
Yogurts
Seasonal fruit

EXTRAS (supplement per person)

First courses:

2,5€

Meat or fish:

4€

Soup or pumpkin cream:

2€

Garnish:

1,50€

TERMS AND CONDITIONS

- All prices include VAT.
 - The duration of the services is indicated above. To extend that duration, refer to the supplement.
 - The type of service chosen and the estimated number of diners must be confirmed at least 15 days before the date of the event.
 - If you want a tailor-made lunch/dinner, we will be happy to prepare it.
 - Our dishes may contain allergens or trace amounts of allergens.
 - Please inform us of any allergies or diets we should be aware of. This must be communicated at least 15 days before the event.
 - We have an allergen table for all our menus and a la carte menu available to all customers.
 - Our establishment complies with the provisions of R.D. 1420/2006 regarding the prevention of anisakis. REGULATION (EU) NO 1169/2011
 - Check with us the maximum number of diners for each service.
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CONTACT US

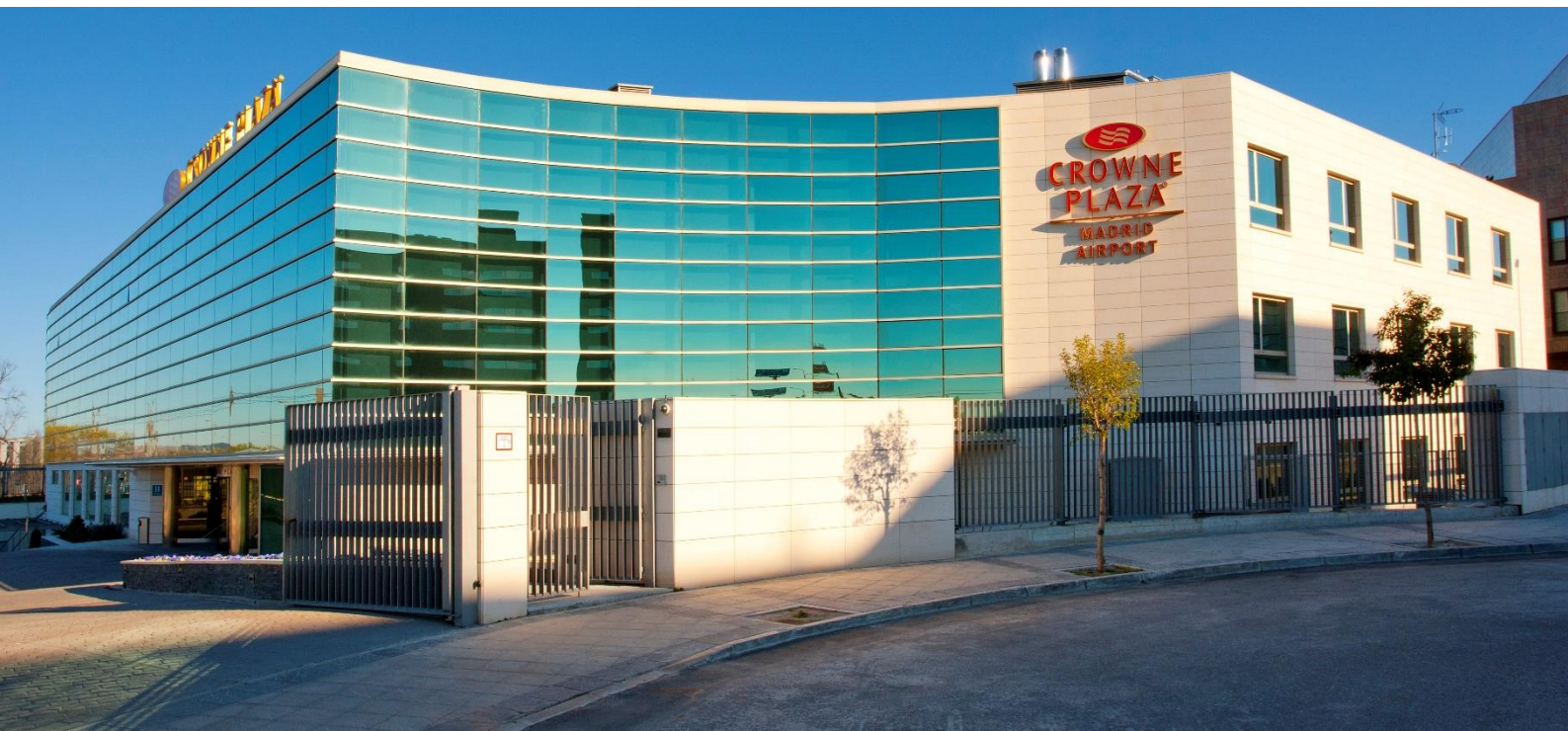
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