

BANQUET MENUS



OFFICIAL PRICE LIST

<i>Coffee Breaks</i>	<i>From</i>	10 €
<i>Breakfasts</i>	<i>From</i>	28 €
<i>InterContinental Drink</i>		28 €
<i>Spanish Wine</i>		36 €
<i>Cocktails</i>	<i>From</i>	49 €
<i>Finger Buffets</i>	<i>From</i>	42 €
<i>Working Buffets</i>		45 €
<i>Buffets</i>	<i>From</i>	58 €
<i>Theme Buffets</i>	<i>From</i>	50 €
<i>Working Menus</i>	<i>From</i>	50 €
<i>Tapas Menus</i>	<i>From</i>	50 €
<i>Dinners</i>	<i>From</i>	63 €
<i>Gala Dinners</i>	<i>From</i>	85 €
<i>Open Bar</i>	<i>From</i>	18 €

Additional VAT

COFFEE BREAKS • BREAKFAST • SPANISH WINES • COCKTAILS • FINGER BUFFETS • BUFFETS • BUSINESS LUNCHESES
CORPORATE DINNERS • GALA DINNERS • MUSIC & BEVERAGES • BAR OPEN SERVICE STYLE

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian

COFFEE BREAKS

Welcoming Coffee (1/2 hr) 10 Euros

Coffee, Milk, Herbal Teas and Fresh Squeezed Orange Juice

Morning Coffee Break (20 minutes) 13 Euros

Coffee, Milk, Herbal Infusions, Fresh Squeezed Orange Juice, Assorted Pastry Selection and Fresh Sliced Fruit Selection

With Soft Drinks 16 Euros

Afternoon Coffee Break (20 minutes) 13 Euros

Coffee, Milk, Herbal Infusions, Fresh Squeezed Orange Juice, Assorted Mini Salted Pastries and Fresh Sliced Fruit Selection

With Soft Drinks 16 Euros

Supplement for 4 hours Coffee Break per person 12 Euros

IVA Tax not included

Morning Coffee Break InterContinental 18 Euros

(20 minutes)

Coffee, Milk, Herbal Infusions, Fresh Squeezed Orange Juice, Finger Sandwiches, Assorted Mini Salted Pastries, Fresh Sliced Fruit Selection, and Soft Drinks

Afternoon Coffee Break InterContinental 18 Euros

(20 minutes)

Coffee, Milk, Herbal Infusions, Fresh Squeezed Orange Juice, Assortment of Tea Cookies, Selection of French Baked Pastries and Fresh Sliced Fruit and Beverages & Soft Drinks

Supplement for 4 hours Coffee Break per person 12 Euros

IVA Tax not included

Coffee Breaks Alternatives

The Hotel InterContinental shall provide you with other alternatives, during Coffee Break Times.

- ✔ Hot Chocolate with Churros, Spanish Fritters 2 Euros
- ✔ Fresh Strawberries with Chocolate 2 Euros
- ✔ Assorted Patisserie 2 Euros
- ✔ A Shot Glass of Fresh Fruit Cocktail 1 Euro
- ✔ Chocolate with (Tejas) Cookies 2 Euros

- 🌐 Assorted Cereals Bars and Tiny Assorted Chocolates 3 Euros
- ✔ InterContinental Hotel Sandwich (Medianoche) 2 Euros
- 🍷 Selection of Yogurts 2 Euros
- 🌐 Chocolate Fondue with Skewered Assorted Fruits 3,5 Euros

Price per person and alternative selections: + 10% IVA Tax and 30 Minute Service Time

BREAKFASTS

Continental Breakfast

28 Euros

Fresh Squeezed Orange Juice, Selection of International Pastries, Butter, Honey and Marmalade, Coffee, Milk and Ior Tea and Skewered Fresh Fruits

InterContinental Breakfast

32 Euros

Skewered Fresh Fruits, Fresh Squeezed Orange Juice, Selection of International Pastries, Mini Baguette Filled with Ham, Mozzarella & Pesto, Mini Assorted Vegetable Sandwiches, Butter, Honey and Marmalade, Coffee, Milk and Tea

+ 10% VAT

Price per person. This service includes table service and flower arrangement.

For corporate Breakfasts, if there is left than 40 people, please consult whit us on the additional price.

Spanish Breakfast

32 Euros

Hot Chocolate with Churros (Spanish Fritters), Fresh Squeezed Orange Juice, Mineral Water, Assorted International Pastries, Spanish Omelette with Extra Virgin Olive Oil, Fresh Tomato with Garlic Spread's Toast, Skewered Sliced Assorted Fruit, Extra Virgin Olive Oil, Honey and Marmalades, Coffee, Milk and Tea.

Buffet Breakfast American Style

39 Euros

Fresh Squeezed Orange Juice, Mineral Water, Cava Sparkling Wine, Selection of Assorted Pastries and Croissants, Seasonal Fruits and Fresh Fruit Salad, Assorted Cereals and an Array of Assorted Yogurts, Charcuterie, International Cheeses and Smoked Fish Varieties, Scrambled Eggs served with a choice of Bacon, Ham and Cherry Tomatoes), Butter, Honey and Marmalades, Coffee, Milk or assorted Teas.

+ 10% VAT

Price per person. This service includes table service and flower arrangement.

For corporate Breakfasts, if there is left than 40 people, please consult whit us on the additional price.

COCKTAILS

INTERCONTINENTAL DRINK

- Mini Vol au Vent InterContinental
- Chef's Own Pita Bread
- Iberian Ham Croquettes

Beverages: Water, Wine, Beers, Juices and Soft Drinks.

€ 28 Plus 10% · VAT

For fewer than 40 people, please ask for the price of renting an additional room
Serving time: 30 minutes

VINO ESPAÑOL (SHORT COCKTAIL PARTY)

- Cheese Board
- Shot Glass: Seasonal
- Button of Cantabrian Anchovy and Sweet Piquillo Pepper
- Iberian Ham Croquettes
- Cod Dumplings with Coriander Ali-Oli Sauce
- Spanish Omelette Cubes
- Island of Vegetable Paella

Beverages: Water, Wine, Beers, Juices and Soft Drinks.

€ 36 Plus 10% · VAT

For fewer than 40 people, please ask for the price of renting an additional room
Serving time: 45 minutes

EXTRAS

Islands of

Prague Ham with Mini-Buns	€3.50
Smoked Salmon on Black Bread	€3
Small Cebón Pork Sirloins Cooked in Rioja Wine	€7
Cod a la Vizcaína	€7
Roast Veal with Mini-Buns	€7
Vegetarian Paella	€3.50 per person
InterContinental Paella (Seafood and Meat)	€6 per person
Seafood Paella	€7 per person

Serving times will be the same as those of the event contracted.

COCKTAILS

COCKTAIL MENU No. 1

Cold Canapés

- Smooth Cream of Melon and Mint
- Cereal Bouchées with Cod and Piquillo Peppers
- Crêpe Roll Stuffed with Smoked Fish and Tobiko
- Home-Made Foie Terrine with its Own Gelatine, on Spicy Bread
- Mozzarella Lollipop
- Tartlet of Tropical Salad and Langoustines
- Mini-Lime with Smoked Salmon Cubes and Cream of Avocado

InterContinental Crunchy Snacks

- Cone of Chocolate with Foie Gras
- Cone of Soya with Violet Potato
- Cone of Black Sesame Seed with Fresh Cheese
- Cone of Tomato with Cream of Piquillo Pepper and Salmon
- Slate Cheese Board (Mahón, Brie, Idiazabal, Parmigiano, Ibores)
- Langoustines with Cream of Mango
- Thinly-Sliced Cecina (salt-cured, air-dried beef) with Grissini

Hot Canapés

- Morcilla (black pudding) and Tomato Compote Brick
- Tender Vegetable Tempura
- Chicken Teriyaki Brochette
- Orly Shrimp with Sweet and Sour Sauce
- Langoustine and Coconut Curry Block with Fried Parsley
- Iberian Ham Croquettes
- Diced Sirloin Stroganoff
- Lollipop of "Pulpo A Feira" Octopus with Cream of Galician Potato

Variety of Cakes and Pastries

Beverages: Water, Wine, Beers, Juices and Soft Drinks.

49 €

10% VAT not included

For fewer than 40 people, please ask for the price of renting an additional room

Serving time: 1 hour and a half

COCKTAILS

COCKTAIL MENU No. 2

Cold Canapés

- Shot Glass of Tomato and Strawberry Gazpacho
- Wheat Bouchée Stuffed with Cheese, Nuts and Rocket
- Tender Tuna Sirloin Block with Onion and *Piparra* Chile Peppers
- Salmon Flower on Blinis with Yoghurt
- “Fuá Que Lichis” with Green Pistachios
- Langoustines with Passion Fruit Sauce
- Button of Cantabrian Anchovy and Sweet Piquillo Pepper

InterContinental Crunchy Snacks

- Cone of Chocolate with Foie Gras and Red Fruits
- Cone of Soya with Violet Potato
- Cone of Black Sesame Seed with Fresh Cheese
- Cone of Tomato with Cream of Piquillo Pepper and Salmon
- Slate Cheese Board (Mahón, Brie, Idiazabal, Parmigiano, Ibores)
- Ham Flakes on Multi-Cereal Bread

Hot Canapés

- Cod Dumplings with Coriander Ali-Oli Sauce
- Lamb Meatballs with Chilindrón Sauce
- Arab-Style Free-Range Chicken Brochette
- Tender Vegetable Tempura
- Orly Shrimp with Sweet and Sour Sauce
- Cheese Wrapped in Honey
- Small Squid Croquettes and their Ink
- Mushroom Quiche Lorraine Bouchon with Port
- Prague Ham Island with Mini-Buns

Variety of Cakes and Pastries

Beverages: Water, Wine, Beers, Juices and Soft Drinks.

58 €

10% VAT not included

For fewer than 40 people, please ask for the price of renting an additional room

Serving time: 1 hour and a half

COCKTAILS

COCKTAIL MENU No. 3

Cold Canapés

- Smooth Cream of Melon and Mint
- Home-Made Foie Terrine with its own Gelatine, on Spicy Bread
- Mozzarella Lollipop
- Tartlet of Tropical Salad and Langoustines
- Mini-Lime with Smoked Salmon Cubes and Cream of Avocado
- Tender Tuna Sirloin Block with Onion and Piparra Chile Peppers
- "Fuá Que Lichis" with Green Pistachios
- Langoustines with Passion Fruit Sauce
- Button of Cantabrian Anchovy and Sweet Piquillo Pepper

InterContinental Crunchy Snacks

- Cone of Chocolate with Foie Gras and Red Fruits
- Cone of Soya with Violet Potato
- Cone of Black Sesame Seeds with Fresh Cheese
- Cone of Tomato with Cream of Piquillo Pepper and Salmon
- Slate Cheese Board (Mahón, Brie, Idiazabal, Parmigiano, Ibores)
- Ham Flakes on Multi-Cereal Bread

Hot Canapés

- Iberian Ham Croquettes
- Orly Shrimp with Sweet and Sour Sauce
- Diced Sirloin Stroganoff
- Lollipop of "Pulpo A Feira" Octopus with Cream of Galician Potato
- Tender Vegetable Tempura
- Cod Dumplings with Coriander Ali-Oli Sauce
- Cheese Wrapped in Honey
- Lamb Meatballs with Chilindrón Sauce
- Mushroom Quiche Lorraine Bouchon with Port



Islands

- Paella with Tender Vegetables
- Prague Ham with Mini-Buns
- Variety of Cakes and Pastries



Beverages: Water, Wine, Beers, Juices and Soft Drinks.

65 €

10% VAT not included

For fewer than 40 people, please ask for the price of renting an additional room

Serving time: 1 hour and a half

FINGER BUFFETS

FINGER BUFFET MENU I

(SERVED IN THE MEETING ROOM)

Hors d'Oeuvres:

Salmorejo Córdoba-style

Tudela Lettuce Hearts with Ham and Hard-Boiled Egg

Potato Salad Crunch

Tzatziki, Yogurt and Cucumber Salad

Slate Board of Spanish cheeses and Grissini

Mini-Sandwiches:

Smoked Salmon

Ham and Cheese

Curry Potato Salad

Hot Snacks:

Ham Croquettes

Free-Range Chicken Brochettes with Vegetables

Spanish Omelette



Desserts:

Variety of Cakes and Pastries

Sliced Fresh Fruit



"InterContinental" Wine Selection

Water, Beer and Soft Drinks

€42

Plus 10% VAT

Service for at least 40 persons

For fewer than 40 people,
please ask for the price of renting an additional room

FINGER BUFFETS

FINGER BUFFET MENU 2 (SERVED IN THE MEETING ROOM)

Hors d'Oeuvres:

Mini Shot Glass of Cream of the Season
Glass of Feta Cheese and Mediterranean Vegetable Salad with Oregano
InterContinental Potato Salad Crunch with Langoustines
Guacamole Salad with Triangular Nachos
Roast Peppers with Rocket and Cumin
Slate Board of Spanish and International Cheeses and Grissini

Mini-Sandwiches and Baguettes:

Green Bread and Cheese with Nuts
Tomato Bread with Lettuce and Turkey
Miscellaneous Buns and Rolls
Baguette of Pepper and Tuna Fish with Olive Oil
Ham and Tomato Roll
Mini Seed-Bread Square and Smoked Fish Salad
Mini-Buns with Sesame Seeds and Asparagus with Mayonnaise

Hot Snacks:

Ham Croquettes
Boletus Mushroom Croquettes
Arab-Style Lamb Brochette with Turmeric Jus
Spanish Omelette and Padrón Green Peppers
Tender Vegetable Paella

Desserts:

InterContinental Cakes
Sliced Mediterranean Fresh Fruit

"InterContinental" Wine Selection
Water, Beer and Soft Drinks
Coffee and Mignardises

€48

Plus 10% VAT

Service for at least 40 persons

For fewer than 40 people,
please ask for the price of renting an additional room

BUFFETS

BUFFET MENU I

Soups

Ox-tail consommé with Sherry
Cream of the Season

Salads

Mini-Salads of Guacamole and Langoustines
Endives with Pyrenean Blue Cheese and Nuts
Smoked Salmon and Cod, Sweet and Sour Pickle
and Tender Spring Onions
Couscous with Vegetables à la Menthe
Your choice: (Seasonal Tomato, Cucumber, Peppers, Olives, etc.)
Variety of Spanish Cheeses

Hot Dishes:

Free-Range Chicken with Garlic and Green Asparagus
Roast Potatoes with Tender Spring Onions
Line-Fished Hake a la Bilbaína
Mediterranean Vegetable Rice

Desserts:

Apple Pie
Sliced Fresh Fruit
Variety of Sweet Shots from our Dessert Chef

"InterContinental" Wine Selection
Water, Beer and Soft Drinks
Coffee and Mignardises

€58

Plus 10% VAT

*For fewer than 40 persons
please ask for the rental price of an additional room.*

BUFFETS

BUFFET MENU 2

Soups

Seafood Soup
Cream of the Season
Shot Glasses of Cream of Melon and Wild Mint

Salads

Pipirrana Malagueña (Marinated Onion, Tomato, Pepper and Cucumber Salad)
Lettuce Hearts and Cantabrian Anchovies
Tuna Fish Potato Salad in Black Sesame Seed Crunch
White Asparagus with Tri-Colour Pepper Vinaigrette or Traditional Mayonnaise
Your choice: (Seasonal Tomato, Cucumber, Peppers, Olives, etc.)
Variety of Spanish and International Cheeses

Hot Dishes:

Cod with Red Vizcaína Sauce
Bamboo Duck and Caramelised Oyster Sauce
Medallions of Galician Veal with Red Wine Sauce
Grilled Mediterranean Vegetables
Salmon Cubes with Cava and Broccoli Florets
Orecchiette Pasta Sautéed with Vegetables and Fresh Tomato Sauce
Seafood Fideuá (Noodle Paella)

Desserts:

Fruit Salad
Mille-Feuille InterContinental
Sliced Seasonal Fresh Fruit
Dark Chocolate Cake
Variety of Sweets in Shot Glasses from the Master Dessert Chef

"InterContinental" Wine Selection
Water, Beer and Soft Drinks
Coffee and Mignardises

€65

Plus 10% VAT

For fewer than 40 persons

please ask for the rental price of an additional room.

WORKING BUFFET



WORKING BUFFET No 1

Soup

Cream of Potato and Wild Mushrooms

Salads

Celery and Sherry Shot · Strawberry Gazpacho Shot · Lettuce Heart Salad with Cream of Piquillo Peppers · Garden-Fresh Salad · Tricolour Pasta Salad, Olives and Capers with Oregano

Hot Dishes

Salmon and Cava Ragout with Mangetout Peas · Buttered Vegetable Panache · Tomato, Natural Turkey and Pesto Sandwich Fingers · Cucumber Sandwich Fingers with Spinach Bread and Cheddar Cheese Dip · Crunchy Basket of Black Sesame Seeds, Smoked Fish Salad and Cream of Dill

Desserts

Green Apple Mini-Tarte Tatin · Fruit and Ginger Chutney Shot · Chocolate and Mint Foam and · Fresh Fruit Salad

Minimum service for 40 people.
20% surcharge for fewer diners.

Water, Selected Wine and Coffee included.
For fewer than 40 people,
please ask for the price of renting an additional room

PRICE APPLICABLE SOLELY UNDER DAY DELEGATE RATE
(DDR) FORMAT,
Please ask the Commercial Department about DDR conditions.

WORKING BUFFET



PRICE APPLICABLE SOLELY UNDER DAY DELEGATE RATE
(DDR) FORMAT,
Please ask the Commercial Department about DDR conditions.

WORKING BUFFET No 2

Soup

of Cauliflower with Bla Cream ck Caviar

Salads

Shot of Andalusian Gazpacho · Coconut Vichyssoise Shot with Corn Oil · Tuna Fish Salad · Caprese Salad with Balsamic Vinegar · Mixed Leaf and Fresh Vegetable Salad · Mixed Escalivada Salad with Tuna Fish

Hot Dishes

Roast Free-Range Chicken Breast, Red Cabbage and Sweet Spring Onions · Pastrami and Tomato Bread Sandwich Fingers with Parmesan Cheese · Duck and Black Pepper Mousse Sandwich Fingers Violet Potato Crunch with Ali-Oli Sauce

Desserts

Mini Fresh Strawberry and Cinnamon Mousses · Cream of Dark Chocolate Shot · Fresh Tropical Fruit Salad · Apple and Apricot Pastry

Minimum service for 40 people.
20% surcharge for fewer diners.

Water, Selected Wine and Coffee included.
For fewer than 40 people,
please ask for the price of renting an additional room

WORKING BUFFET

WORKING BUFFET No 3

Soup

Small New Potatoes with Wild Forest Mushrooms

Salads

Aromatic Vine Tomato Shot · Melon and Mint Shot · Seasonal Leaves and Fresh Spring Onion Salad · Potato Salad with Sardines in Virgin Olive Oil · Mixed Salad with Seasonal Vegetables and Sherry Vinaigrette · Traditional Smoke Salad with Black Bread

Hot Dishes

Stewed Veal Cheeks with Vegetables Cooked in their Juices · Side-Dish of Yellow Pumpkin, Potato and Apricots · Potato Salad Sandwich Fingers on Spinach Bread · Cheese and Nut Sandwich Fingers · Basket of Beetroot and Greek Salad

Desserts

Chilled Truffle with Vanilla Sauce · Glass of Tapioca Pearls and Coconut Milk · Fresh Fruit Pie · Traditional Rice Pudding

Minimum service for 40 people.
20% surcharge for fewer diners.

Water, Selected Wine and Coffee included.
For fewer than 40 people,
please ask for the price of renting an additional room

PRICE APPLICABLE SOLELY UNDER DAY DELEGATE RATE
(DDR) FORMAT,
Please ask the Commercial Department about DDR conditions.

INTERNATIONAL BUFFETS

ASIAN BUFFET

Soups

Miso and Kombu Soup · Rice Noodle, Pork and Ginger Soup with Green Cabbage

Hot and Cold Dishes

Fried Vegetable Spring Rolls with Sweet and Sour Sauce · Shrimp and Vegetable Dim Sum with Soy Sauce · Vegetable Tempura · Chinese Grapefruit Salad with Prawns and Cashews · Soy Noodles with Wakame and Tuna Tataki · Bean Salad, Black Sesame and Sweet Soy Vinaigrette

Hot Seafood Dishes

Calamari with Coconut, Prawns and Turmeric Sauce · Steamed Thai Jasmine Rice

Other Hot Dishes

Bamboo Duck with Oyster Sauce · Yellow Basmati Rice and Peanuts with Green and Red Chilli

Desserts

Halo-Halo and Green Tea Ice-cream · Pineapple, Mango and Papaya Salad · Shot of Cream of Melon and Galangal · Japanese Pearls and Mango with Coconut Milk

All the Buffets include waiter service and floral decoration.
Minimum service for 40 people.
For Buffets with fewer than 40 people,
please ask for the price of renting an additional room.

Selected Wine and Water included.
€60 per person VAT not included

INTERNATIONAL BUFFETS



HALAL BUFFET

Soups

Harira Soup and Cream of Pumpkin

Salads

Mutabal · Couscous Salad with Vegetables, Olives and Mint · Hummus · Tabbouleh · Crudités · Baked Pepper and Cumin Salad · Orange, Red Onion and Black Olive Salad · Mixed Olives · Olive Oil and Lemon Vinaigrette and Fattoush Salad

Hot Dishes

*Lamb Tagine with Vegetables and Couscous.
Baked Gilt-Head Bream with Chopped Almonds and Ratatouille
Saffron Basmati Rice with Cashews and Raisins*

Desserts

Sliced Seasonal Fruit · Kinafa Cake · Orange and Pistachio Salad · Arabic Sweetmeats · Dates and Nuts

All the Buffets include waiter service and floral decoration.
Minimum service for 40 people.
For Buffets with fewer than 40 people,
please ask for the price of renting an additional room.

Selected Wine and Water included.
€60 per person VAT not included

INTERNATIONAL BUFFETS



INDIAN BUFFET

Soups

*Red Lentil Dahl with Vegetables and Cardamom
And Tender Vegetable Soup with Turmeric*

Salads

Chickpea Salad with Cumin Chicken · Cucumber Salad with Yoghurt and Cashews · Green Lentils with Shrimps · Okra Salad with Mango and Rice with Peas, Red Spring Onions and Paneer Cheese

Hot Dishes

Maigre with Coconut Milk and Spicy Tomato · Steamed Basmati Rice with Broccoli Florets · Green Curry Chicken with Okra and Yellow Rice with Indian Nuts and Raisins

Desserts

Almond Curd and Fruit in Syrup · Mango Sorbet · Shots of Tea- and Fruit-Flavoured Punch · Indian Rice Pudding and Fruit and Ginger Chutney

All the Buffets include waiter service and floral decoration.

Minimum service for 40 people.

For Buffets with fewer than 40 people,
please ask for the price of renting an additional room.

Selected Wine and Water included.

€50 per person VAT not included

INTERNATIONAL BUFFETS



KOSHER BUFFET

Soups

Cream of Wild Forest Mushrooms and Black Sesame Seeds and Warm Cream of Wild Green Asparagus

Salads

Hummus · Red and Yellow Belgian Endive Salad with Salmon Florentine · Strawberry Mini-Gazpacho · Mixed Olives · Catalonian Escalivada with Arbequina Olive Oil · Tabbouleh · Tuna Fish Salad · Maigre and Coriander Ceviche

Hot Dishes

Hake, Potato and Spicy Vegetable Stew · Grilled Green Asparagus and Salmon with Coconut Milk and Soya, Natural Steamed Potatoes, Fresh Dill and Virgin Olive Oil

Desserts

Apple Pie · InterContinental Mille-Feuille with Red Berries · Natural Fruit Salad Shot · Tapioca and Coconut Shot · Seasonal Fruit Pie and Mini-Cream of Chocolate and Mint · Natural Thinly Sliced Fruit · Selected

All the Buffets include waiter service and floral decoration.

Minimum service for 40 people.

For Buffets with fewer than 40 people,
please ask for the price of renting an additional room.

Water, Selected Wine and Water included.

€60 per person VAT not included

TAPAS MENU

*Menus served at table with suggestions for sharing (with one dish for every four diners)
plus one individual main dish and dessert per person)*

Menu 1

- Iberian Acorn-Fed Ham and Manchego Cheese
 - Piquillo Peppers Stuffed with Cod Brandade and Chive-Scented Olive Oil
 - Madrid-Style Tripe
 - InterContinental Potato Salad
 - Andalusia-Style Fried Calamari
-
- Baked Gilt-Head Bream with Garlic Chips and Cayenne Peppers, Ratatouille and Picada Catalana
 - Apple Tarte Tatin with Vanilla Ice-Cream

€50 per person

Menu 2

- Iberian Cured Pork Loin with Grissini
 - Tudela Lettuce Hearts with Anchovies
 - Creamy Chickpea and Prawns Stew
 - Spanish Omelette
 - Assortment of Patés, Jams and Crackers
-
- Glazed Veal with Idiazábal Cheese Parmentier and Red Wine Sauce

€50 per person

*Selected Water, Wine and Coffee included.
All menus served at table mesa. 10% VAT not included.
For luncheons for less than 40 persons
please ask for the rental price of an additional room.*

TAPAS MENU

*Menus served at table with suggestions for sharing (with one dish for every four diners)
plus one individual main dish and dessert per person)*

Menu 3

- Assortment of Iberian Cold Cuts with Grissini and "Pà amb Tomàquet"
- Traditional Potato Salad with Cantabrian Tuna Fish
- "Esqueixada" Tomato Salad with Cod Chips
- Lamb Meatballs Cooked with Tomatoes and Peppers
- Paella Valenciana

- Apple Tarte Tatin with Vanilla Ice-Cream

€55 per person

Menu 4

- Iberian Acorn-Fed Ham with "Pà amb Tomàquet"
- Langoustines in Garlic Sauce
- Mussels with Tri-Colour Vinaigrette
- Home-Made Pickled Tuna Fish with Txakolí White Wine and Piquillo Peppers

- Baked Cod with Traditional Ratatouille and Boletus Mushrooms
- Half-Moon Truffle with Vanilla Sauce

€55 per person

*Selected Water, Wine and Coffee included.
All menus served at table mesa. 10% VAT not included.
For luncheons for less than 40 persons
please ask for the rental price of an additional room.*

TAPAS MENU

*Menus served at table with suggestions for sharing (with one dish for every four diners)
plus one individual main dish and dessert per person)*

Menu 5

- Iberian Acorn-Fed Ham with "Pà amb Tomàquet"
 - Roast Peppers with Sherry Vinegar Dressing
 - Grilled Green Asparagus and Goat's Cheese
 - Potatoes Dressed with Smoked Salted Tuna Fish
 - Battered Shrimps with Light Ali-Oli
 - Assortment of Makizushi
-
- Fattened Beef Sirloin, Potato Terrine and Tender Spring Onion Chutney
 - Pineapple Carpaccio with Violet Ice-Cream

€60 per person

Menu 6

- Iberian Acorn-Fed Ham with "Pà amb Tomàquet"
 - Smoked Salmon with Traditional Tartar Sauce
 - Galicia-Style Octopus
 - Clams in Green Sauce
 - Seafood Croquets
 - Burgos-Style Morcilla with Creamy Piquillo Pepper Sauce
-
- Baked Hake, Tomato Vinaigrette and Poached Leek
 - Pear and Peach Tart with Vanilla Ice-Cream

€60 per person

*Selected Water, Wine and Coffee included.
All menus served at table mesa. 10% VAT not included.
For luncheons for less than 40 persons
please ask for the rental price of an additional room.*

WORKING MENU



Working Menu 1

- Clear Oxtail Consommé with Truffle-Stuffed Oxtail
- Baked Sea Bass, Mussel Fideuá with Thickened Chardonnay and Hazelnut Sauce
- Nougat Candy Parfait with Raspberry Sorbet

Working Menu 2

- Sliced Salmon and Stewed Spider Crab, Emulsion of its own Coral and Sea Weed
- Glazed Veal with Idiazábal Cheese Parmentier and Red Wine Sauce
- Mille-Feuille with Red Berries

Working Menu 3

- Tiger Prawn, Tender Broad Beans, Orange Sauce and Young Leaves
- Grilled Hake with Garlic Chips and Cayenne Pepper and Boletus
- Edulis Mushroom Purrusalda
- Half-Moon Truffle with Chocolate Coulis

Menus number 1, 2 and 3 don't include a Welcome Aperitif
For luncheons for fewer than 40 people,
please ask for the price of renting an additional room.

Water, Selected Wine and Coffee included.

All menus priced at €50

+ Additional 5 euros per person for the Welcome Aperitif

Working Menu



Working Menu 4

- Red Shrimp Bisque with a Fresh Brandy Flavoured Foam
- Delicious Veal with Asparagus and Bell Peppers of Different Colours
- Pineapple Carpaccio with Banana Ice Cream

Water, Selected Wines and Coffee included.
€ 55 per Person. VAT not included.

Working Menu 5

- Salad of Marinated Beef Fillet with Oyster Sauce and Tofu
- Traditional Range Chicken, Green Asparagus, Boulangère Potatoes
- Creamy Coffee with Liquor Jelly

Water, Selected Wines and Coffee included.
€ 55 per Person. VAT not included.

Menus number 4 and 5 Include a Welcome Aperitif.
For Lunches with less than 40 persons
please ask for the price of additional room rent

Working Menu



Working Menu 6

- Tiger Prawn Timbale, Soft Lima Beans and Roquefort Cheese
- Roast Tenderloin Steak, Caramelized Potato-Tatin
- Dark Chocolate Cake, Vanilla Ice Cream and Red Berries

Water, Selected Wines and Coffee included.
€ 60 per Person. VAT not included.

Working Menu 7

- Salad of Mixed Soft Leaves, Warm Goat Cheese and Yoghurt Sauce
- Baked Hake, King Prawns with Green Sauce and Parsley
- Apple Pie, Apricot Sauce and Vanilla Ice Cream

Water, Selected Wines and Coffee included.
€ 60 per Person. VAT not included.

Menus 6 and 7 Include a Welcome Aperitif.
For Lunches with less than 40 persons
please ask for the price of additional room rent

International Menus



Asian Menu

- Lime-Scented Prawns, Coconut and Green Curry Salad
- Chicken, Shiitake Mushroom and Tender Bamboo Shoot Broth
- Wok-Sautéed Veal with Vegetables, Sesame and Jasmine Rice
- Pineapple Carpaccio with Green Lemon and Ginger Ice-Cream

€55 per person

Indian Menu

- Vegetable Salad, Prawns, Naan Breadcrumbs and Cucumber with Yoghurt Sauce
- Madras Chicken Curry, Cashews and Steamed Basmati Rice

€45 per person

For luncheons for fewer than 40 people,
please ask for the price of renting an additional room.

Water, Selected Wine and Coffee included.
VAT not included

International Menus



Kosher Menu

- Tender Salmon Fillets and Mustard Vinaigrette
- Steamed Hake, Boiled Potato and Olive Oil with Smoked Ground Red Chilli Pepper from La Vera
- Thinly Sliced Papaya with Lime and Green Pistachio Sorbet

€55 per person

Halal Menu

- Hummus Turban, Mutabal with Smoked Salmon, Pita Chips and Tabbouleh Vinaigrette
- Lamb Tagine and Vegetables with Raisin and Mint Couscous
- Orange Crunch with Almonds and Orange Blossom Honey

€45 per person

For luncheons for fewer than 40 people,
please ask for the price of renting an additional room.

Water, Selected Wine and Coffee included.
VAT not included

DINNERS

DINNER MENU 1

Welcome Appetisers (Hot and Cold)

Pastry Filled with Shrimps, Mushrooms and Noilly Prat Sauce

Lemon and Cava Sorbet

Baked Hake with Crunchy Vegetables
and Seasonal Tomato Vinaigrette

White Chocolate Melody with Mousse and Redcurrants

Coffee and Mignardises

"InterContinental" Wine Selection

€63
Plus 10% VAT

DINNER MENU 2

Welcome Appetisers (Hot and Cold)

Sea of Alborán Langoustines Salad with Citrus Fruits
and Sweet-Sour Vinaigrette

Lemon and Cava Sorbet

Veal Sirloin with Truffle Sauce,
Glazed Vegetables and Grilled Potato

Semi-Cold Truffles with Vanilla Sauce

Coffee and Mignardises

"InterContinental" Wine Selection

€70
Plus 10% VAT

*For less than 20 persons
please ask for the rental price of an additional room.*

GALA DINNERS

GALA MENU 1

Welcome Appetisers (Hot and Cold)

Strawberry Gazpacho with Iberian Ham Crunches

Cod with Ratatouille

Mojito Sorbet

Sirloin of Cebón Pork with Truffle Sauce, Glazed Vegetables
and Grilled Potato Rosti

Pineapple Carpaccio with Banana Ice-Cream

Coffee and Mignardises

"InterContinental" Wine Selection

€85

Plus 10% VAT

GALA MENU 2

Welcome Appetisers (Hot and Cold)

Foie Gras Royale with Chocolate, Mango Gel and Picota Cherries

Baked Hake with Crunchy Vegetables
and Seasonal Tomato Vinaigrette

Mojito Sorbet

Veal Sirloin Cooked in Red Wine with Puente Nuevo Potatoes,
Grilled Asparagus and Morel Mushroom Sauce

Mille-Feuille "InterContinental" with Red Fruits

Coffee and Mignardises

"InterContinental" Wine Selection

€95

Plus 10% VAT

*For less than 20 persons
please ask for the rental price of an additional room.*

INTERCONTINENTAL OPEN BAR

Whiskies

Johnnie Walker Red, J&B, Ballantines, Jameson

Gins

Tanqueray, Beefeater

Rum

Cacique Añejo, Ritual

Vodka

Ketel One, Wyborova

Liqueurs

Peach Liqueur, Pacharán la Navarra

Refreshment

*Limón, Naranja, Coca Cola, Coca Cola Light, Ginger Ale, Sprite,
Tónica y Soda*

18 € + 10% VAT

Price per person for the first 2 hours.

Extra hour: 12 € + 10% VAT

Price per person and hour.



LUXURY OPEN BAR

Whiskies

J. Walker Black 12 years (Scotland), Chival Regal, Cardhu Especial Cask, The Glenlivet

Gins

Tanqueray Ten, Beefeater 24

Rum

Cacique 500, Havana Club 7

Vodka

Ciroc, Absolut

Liqueurs

Licor de Melocotón, Pacharán La Navarra

Refreshment

Peach Liqueur, Pacharán la Navarra

25 € + 10% VAT

Price per person and service for the two first hours.

Extra hour: 18 € + 10% VAT

Price per person and hour.