



PLEASE ALLOW US SURPRISE YOU WITH OUR GASTRONOMY

- We are experts organizing corporate events -



COFFEE BREAK

BASIC	SWEET	SALTY
Coffee Milk Teas Pastries	Coffee Milk Teas Mini croissant Chocolate Donut or Sugar Fresh fruit	Coffee Milk Teas Mini sandwich's Mini Spanish Potato Omelette Fresh fruit
4,50 €	8 €	8 €

Customize your coffee to suit you:

"Ibérico" Ham fleas (unit per person).....	1,5 €
Mini sandwiches: two or three types (2 unit pp)	1 €
Mini Spanish Potato Omelette(1 per person)	1 €
Smoked salmon, avocado and lettuce mixes toast (unit per person)....	2 €
Greek yogurt with muesli (1 cup)	1,5 €
Fresh Orange Juice (250 ml)	1 €
Nespresso	2 €

(Price per person VAT Included)

SPANISCH RECEPTION

RECEPTION #1

Olives oil from Camporeal
Spanish potato omelette
Homemade Spanish pie

2 drinks per person to choose from:

- Soft Drink
- Beer
- White wine
- Red wine

Still water included

9,90€

RECEPTION #2

Olives oil from Camporeal
Spanish potato omelette

Roasted chicken with mustard and
aragula toast
“Ibérico” Jamon & nationals cheeses
platter and crackers

2 drinks per person to choose from:

- Soft Drink
- Beer
- White wine
- Red wine

Still water included

14,50€

* 15 person minimum. Duration: 30 min. VAT included



FINGER BUFFET

FINGER BUFFET 1

10 dishes to choose: 5 cold options + 5 hot options + desserts + drinks

(water, soft drinks, wine, coffee & tea)

26 €

FINGER BUFFET 2

12 dishes to choose: 6 cold options + 6 hot options + desserts + drinks

(water, soft drinks, wine, coffee & tea)

28 €

FINGER BUFFET 3

14 dishes to choose: 7 cold options + 7 hot options + desserts + drinks

(water, soft drinks, wine, coffee & tea)

32 €

* 15 person minimum. Duration: 45- 60 min. VAT included

FINGER BUFFET

Cold dishes

- Spanish cold vegetable creamy soup
- Thick tomato soup with ham bites
- Vichyssoise creamy soup
- Foie Lollipops
- Guacamole and tuna toast
- Guacamole and salmon toast
- Cured cheese & tomato marmalade toast
- 2 styles anchovy toast
- Tuna belly and red pepper toast
- Cheese, tomato and basil brochette
- Chicken wrap
- Quinoa salad
- Asian rice salad
- Hummus
- Salmon & cheese mousse cone
- Foie ball with almonds
- Bomb of cheese & raspberry marmalade

Hot dishes

- Pumpkin creamy soup
- Goat cheese & cured meat croquettes
- Truffle boletus croquettes
- Prawn Gyoza
- Oxtail Gyoza
- Beef curry samosa
- Cured cheese samosa with mint
- Artichoke with romesco sauce
- Cheddar & onion sticks
- Mushroom risotto
- Chicken and rice risotto
- Chicken & seafood pasta paella style
- Ratatouille and fried quail egg
- Garlic & paprika mashed potato with octopus
- Stewed pork cheeks with half mashed potato
- Vegetable tempura
- Marinated pork sirloin tempura



CROWNE PLAZA®

AN IHG® HOTEL
MADRID AIRPORT



THEMATIC STATIONS FINGER

Included:

6 stations:

- 4 Food stations
- 1 Dessert station
- 1 Drink station (without alcohol o mixt)

32 €

EXTRAS:

- + 1 extra station → 5 €/pp
- + 1 extra drink station (beer or wine) → 6 €/pp

* 40 person minimum. Duration: 60 min. VAT included

THEMATIC STATIONS FINGER

Salad Station

Pasta salad
Rice Asian salad
Quinoa salad
Spanish potato and mayo salad
Legume's salad

Cheese & Iberico cold meat Station

Jamón Ibérico
Lomo Ibérico
Chorizo Ibérico
Salchichón Ibérico
Cheese platter

Rice & Pasta station

Mushroom risotto
Seafood risotto
Chicken & seafood pasta paella style
Sautéed vegetables pasta
Parmesan, cherry tomato, pesto and aragula pasta

Vegetarian station

Mushroom croquettes
Tomato, tuna, sweet corn, olives and white asparagus salad
Vegetable's tempura
Vichyssoise creamy soup
Hummus

International Station

Mini burgers
Mini pizzas
Toscana plait pastry
Spring rolls
Gyozas

Spanish Station

Iberian Ham croquettes
Spanish potato omelette
Spanish ratatulle
Cod croquette
Spanish cold vegetable creamy soup

Meat & fish Station

Pork cheeks cooked with red wine
Seafood stew
Marinated fish tempura
Marinated Iberian sirloin tempura
Beef pie

Dessert Station

Profiteroles
Macarons
Homade cake
Fresh fruit
Assorted chocolate cakes

Alcohol Free Station

Soft Drink
Water
Milk
Coffee
Teas

Mixed Station

Soft Drink
Heineken Beer
White wine
Red wine
Water
Milk
Coffee / Tea

Beer Station

Heineken beer
Handcrafted beer
Cerveza Artesana
Water

Wine Station

White wine
Rosé wine
Red wine Ribera
Red wine Rioja



COCKTAILS

BASIC COCKTAIL

12 dishes to choose
6 cold options + 6 hot options + desserts

Drinks: water, soft drinks, juices, beer,
Red & white wine. Cava . Coffee & tea

45 € VAT included

PREMIUM COCKTAIL

14 dishes to choose
7 cold options + 7 hot options + desserts

Drinks: water, soft drinks, juices, beer,
Red & white wine. Cava . Coffee & tea

50 € VAT included

*15-person minimum. Duration 90 min approx. VAT included

EXECUTIVE MENU

Starters (to choose one):

Seasonal mushrooms risotto
Baby leaf salad with Tuna & roasted pepper
Grilled vegetables with romesco sauce

Main**:

Marinated chicken breast with fine herbs at low temperature & in-season vegetables
Iberian special cut with roasted aubergine & gravy sauce
Light pickled salmon, pickled lombard & candied Cherry tomato

Dessert (to choose one):

Coulant
Carrot cake
Different Ice cream's

26 €

Included: bread, water, wine, beer, soft drinks, coffee and tea. Duration 60 min.

** You could choose 2 options been the same beef course and same fish course

15 person . VAT Included



GALA MENU

Starters (to choose the same one):

Smoked timpani with green apple

Seafood rice with shellfish

Artichoke with romesco sauce

Segundos a elegir

Mature cow entrecote with baked potato

Iberian special cut seasoned with ancient mustard

Cod with black rice, piquillo mayonnaise &
roasted garlic

Postre (todos igual)

Cheesecake with grapefruit coulis

Carrot cake

Chocolate

Texturas de chocolate

36 €

Included: bread, water, wine, beer, soft drinks, coffee and tea. Duration 60 min.

15 person . VAT Included



BUFFET

Composition:

- + Salad Buffet
- + 1 hot or cold cream
- + 1 first course
- + 1 fish main course
- + 1 meat main course
- + 3 hot garnishes
- + dessert buffet

EXTRAS:

- First course: 2,5€/pp (you add up to two extra)
- Garnishes: 1,5€/pp (you add up to two extra)
 - Main course: 3€/pp (meat or fish)
- “Ibérico” cold meats platter and crackers : 6€ /pp
 - Cheeses platter and crackers: 5€/pp

27 €

Included: bread, water, wine, soft drinks, beer.

*20 pax minimum. Duration 60 min aprox.VAT included



BUFFET

Salads buffet:

Sweet corn
Olives
White asparagus
Pickled beets
Pickled carrot
Boiled eggs
Tuna
Tomato
Baby leaves
Spinachs
Lettuce Hearts of "Tudela",
Dressings (vinagrette, yogurt, cocktail)

Creams:

Pumpkin creamy soup (hot)
Vegetable creamy soup (hot)
Seafood creamy soup (hot)
Salmorejo or Gazpacho (vegetable cold soup)

Prepared salads:

Rice Asian salad
Legume's salad
Pasta salad
Potato salad
Coleslaw salad

First courses:

Pasta (carbonara, bolognese o marinara)
Mushroom or marinara risotto
Chicken and seafood pasta paella style
White beans stew with chorizo
Grilled zucchini stuffed with tuna
Grilled eggplant stuffed with beef
Scrambled eggs with mushroom & asparagus
"Iberico" Ham Croquettes

Fish main courses:

Roasted cod with sauce
Roasted salmon with sauce
Roasted hake with sauce

Choose your sauce: dill sauce, marinara, garlic & parsley or saffron

Assorted Spanish fried fish tempura
Fish and seafood stew

Meat main courses:

Roasted free range chicken
Roast beef with pepper sauce
Burger steak with spicy sauce
Meatballs with vegetables
Roasted loin pork with mustard
Grilled fillet of "Iberico" pork

Dessert:

Almond cake
Chocolate cake
Macarons
Profiteroles
Fresh fruit
Greek Yoghurt

Garnishes:

Rice pilaf
Grilled mushroom
Ratatouille
Sautéed quinoa and vegetables
French fries and fried green peppers
Roasted potato
Brussels sprouts
Green beans
Broccoli and cauliflower
Chickpeas with curry

EXTRAS:

Iberico platter:

Lomo
Chorizo
Salchichón
Imported cheese
Spanish cured cheese

Smoked fish platter:

Salmon
Smoked red pomfret
Smoked White pomfret

TERMS & CONDITIONS

- All prices include VAT.
- The duration of the services is indicated above. To extend that duration, please
check with us.
- Dinner 5 € extra per person
- The type of service chosen, and the estimated number of guests must be
confirmed at least 7 days before the date of the event.
- In case you need a customized lunch / dinner, we will be happy to help you.
- Please inform us of any allergies or diet that we must consider. They should be
notified at least 7 days before the event.

We have an allergen table of all our menus and a letter available to all
customers.

- Our establishment complies with the provisions of the R.D. 1420/2006 related to
the prevention of anisakis. REGULATION (EU) No. 1169/2011
- Check with us the maximum number of guests.

GET IN TOUCH



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