



Breakfast & Brunch



Lunch

Dinner

Buffets

Soups & Sorbets



Finger food



Coffee breaks

Beverages



Conference package

Seaside Los Jameos Playa  
Playa de los Pocillos  
E-35510 Puerto del Carmen  
Lanzarote



# Breakfast & Brunch

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Coffee, tea, hot and cold chocolate

Selection of yoghurt and curd cheese  
Muesli and cereals

Omelette, scrambled and fried eggs,  
bacon, mushrooms, onions

Crêpes

Porridge

# Breakfast & Brunch

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## Breakfast buffet

Coffee, tea, hot and cold chocolate

Selection of fresh juices

Cava

Fruit buffet with fresh and marinated fruits of the season

Assortment of bread and rolls, croissants and Danish Pastry

Selection of yoghurt and curd cheese

Muesli and cereals

Jams, marmelades, honey and hazelnut spread

Variety of diet products

Ham, salami, chorizo, serrano ham, black pudding, mortadella

International and Canarian assortment of cheese

Omelette, scrambled and fried eggs, bacon, mushrooms, onions

Crudités

Crêpes

Porridge

**12.00 € per person**

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## Brunch buffet

Coffee, tea, hot and cold chocolate

Selection of fresh juices

Cava

Assortment of bread and rolls, croissants  
and Danish Pastry

Selection of cold cuts

Yoghurt: vanilla, natural

Fruit buffet

Marmelades: strawberry, peach, orange

Hazelnut spread

Soup of the day

Goulash of veal

Fish with sauce

Grilled aubergines and courgettes

Seasonal vegetables

Eggs "Benedict"

Salmon vol-au-vent

Tuna

Skewers with cheese and tomato

Dessert: 3 variations

**35.00 € per person (min. 40 people)**

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Smoked salmon with dill sauce  
on a bed of potatoes

Salad of king prawns, mango slices  
and vinaigrette of dried fruits

Sirloin of Iberian pork with vegetables  
and peanut sauce

Confited fillet of rock fish with melt potatoes  
and saffron sauce

Breast of guinea fowl with grilled pears  
and fruit chutney

Almond pie with Canarian bienmesabe

Parfait of passion fruit and chocolate

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## Lunch menu 1

Salad of king prawns, mango slices  
and vinaigrette of dried fruits  
\*\*\*

Breast of guinea fowl with grilled pears  
and fruit chutney  
\*\*\*

Almond pie with Canarian bienmesabe

## Lunch menu 2

Caesar Salad with slices of rosemary bread  
\*\*\*

Confited fillet of rock fish with melt potatoes  
and saffron sauce  
\*\*\*

Parfait of passion fruit and chocolate

## Lunch menu 3

Smoked salmon with dill sauce  
on a bed of potatoes  
\*\*\*

Sirloin of Iberian pork with vegetables  
and peanut sauce  
\*\*\*

Soup of litchis and cubes of tropical fruits

## Lunch menu 4

Iberian ham with dried tomato and garden salad  
\*\*\*

Fried gilthead with fried potatoes and spicy sauce  
\*\*\*

Tiramisú

every menu 25.00 €per person

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## Lunch menu 5

Crêpes filled with seafood and pepper sauce

\*\*\*

Beef entrecôte with vegetables and potatoes

\*\*\*

Rice pudding and English cream

**25.00 € per person**

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Lobster salad with potato tacos  
and red vinaigrette

Grilled chicken supreme  
on mashed potatoes and bacon sauce

Salmon fillet on spinach-potato-pie  
and champagne sauce

Cava sorbet

Lamb loin  
sautéed with mushrooms  
with „Rösti“ potato pancake

Chocolate brownie with vanilla ice cream

Fresh pineapple  
filled with coconut ice cream and tropical fruits

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## Dinner menu 1

Hot chicken salad  
with green salad and tomato concassé  
\*\*\*

Grilled chicken supreme  
on mashed potatoes and bacon sauce  
\*\*\*

Fruit salad with yoghurt

**37.00 € per person**

## Dinner menu 2

Chicken liver flavoured with Amaretto  
with Melba toast and Cumberland sauce  
\*\*\*

Salmon fillet on spinach-potato-pie  
and champagne sauce  
\*\*\*

Apple compote with fresh strawberries and cream

**44.00 € per person**

## Dinner menu 3

Salad of citrus fruits  
with a paté of smoked chicken  
\*\*\*

Beef sirloin with red wine sauce,  
vegetables and French fries  
\*\*\*

Fresh pineapple  
filled with coconut ice cream and tropical fruits

**49.00 € per person**

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## Dinner menu 4

Lobster salad with potato tacos  
and red vinaigrette  
\*\*\*

Hake fillet with stewed vegetables  
and herb butter  
\*\*\*

Cava sorbet  
\*\*\*

Lamb loin  
sautéed with mushrooms  
with „Rösti“ potato pancake  
\*\*\*

Turrón tartlet with cream and vanilla ice cream

**69.00 € per person**

## Dinner menu 5

Spiny lobster medallions  
on a bed of grilled peppers  
with garden salad and two sauces  
\*\*\*

Monkfish fillet with vegetables  
and a spicy sauce  
\*\*\*

Cava sorbet  
\*\*\*

Beef sirloin with root vegetable pie  
and onion tempura  
\*\*\*

Chocolate brownie with vanilla ice cream

**64.00 € per person**

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## Dinner menu 6

Puff pastry of prawns and seasonal mushrooms

\*\*\*

Confited cod fish fillet with potatoes and cabbage

\*\*\*

Cava sorbet

\*\*\*

Sirloin of Iberian pork, apple tacos  
and black pepper sauce

\*\*\*

Dessert of Turrón and meringue

**59.00 € per person**

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## Vegetarian menu 1

Seasonal salad with vinaigrette

\*\*\*

Marinated aubergines

\*\*\*

Seasonal fruits

19.00 € per person

## Vegetarian menu 2

Pumpkin cream soup with Roquefort

\*\*\*

Vegetarian lasagne with Parmesan

\*\*\*

Pie of caramelized apples

20.00 € per person

## Vegetarian menu 3

Creamy spinach

\*\*\*

Grilled vegetables

\*\*\*

Chocolate cake with red fruits

20.00 € per person

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## Menu for children 1

Macaroni with tomato sauce

\*\*\*

Breaded chicken breast with French fries

\*\*\*

Mixed ice cream

12.00 €per child

## Menu for children 2

Chicken soup with bread croutons

\*\*\*

Pork fillets with white rice

\*\*\*

Chocolate cake

12.00 €per child

## Menu for children 3

Cream soup of vegetables

\*\*\*

Breaded fillet of fish with salad

\*\*\*

Cut seasonal fruits

12.00 €per child

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Variety of national cheeses

Selection of different cold cuts

Salad with tuna in olive oil  
and peppers „pimientos del piquillo“

Fried breast of guinea fowl with rosemary sauce

Pork sirloin in black pepper sauce

Confit of duck  
with balsamic onions and chestnuts

Homemade fine pastry

Ice cream

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## Lunchbuffet No. 1

Variety of national cheeses and cold cuts  
Assortment of fresh seasonal salads  
Variety of different pies

\*\*\*

Fish soup

\*\*\*

Fried breast of guinea fowl with rosemary sauce  
Fried salmon fillet with mustard sauce  
Vegetable ratatouille  
Pilaf rice  
Fried potatoes

\*\*\*

Homemade fine pastry  
Natural and fruit yoghurt  
Seasonal fruits

**45.00 € per person (min. 40 people)**

## Lunchbuffet No. 2

Selection of national sorts of sausages  
and cheese  
Variety of different pies  
Selection of different cold cuts

\*\*\*

Andalusian seasonal Gazpacho  
or

Cream soup of the day

\*\*\*

Pork sirloin in black pepper sauce  
Hake fillet with white wine velouté sauce  
Penne rigati with spicy sauce and pesto  
Mashed potatoes  
Grilled vegetables

\*\*\*

Homemade fine pastry  
Natural and fruit yoghurt  
Seasonal fruits

**45.00 € per person (min. 40 people)**

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## Dinnerbuffet “Los Jameos Playa”

### Cold buffet

Salad with tuna in olive oil  
and peppers „pimientos del piquillo“  
Grilled vegetables gratinated with goat cheese  
and romesco sauce  
Spanish trampó con seafood  
Chicory salad with apple, blue cheese  
and glacéed nuts  
Melon with ham  
Buffet of fresh salads  
Selection of cheese  
Variety of different pies  
Sauces:  
Vinaigrette, tartare sauce, aioli sauce,  
romesco sauce

### Warm buffet

Courgette cream soup with cottage cheese  
and croutons of garlic bread  
Fried hake with potatoes, onions and tomato  
Confit of duck  
with balsamic onions and chestnuts  
Beef escalopes with red wine sauce and polenta  
Steamed vegetables

\*\*\*

### Dessertbuffet

Selection of cut seasonal fruits  
Fine apple pie with cream of vanilla  
and Calvados  
Caramelized rice pudding with mango  
Selection of French pastry  
Ice cream

**62.00 € per person (min. 40 people)**

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## Dinnerbuffet „Barbecue“

### Cold Buffet

Classic salad „Caprese“ with pesto sauce  
Salad with tuna in olive oil  
and peppers „pimientos del piquillo“  
Variety of different pies  
Variety of cheeses  
Buffet of fresh salads with different dressings

\*\*\*

### From the barbecue

King prawns  
Chop of pork  
Mini entrecôte of beef  
Selection of sausages  
Chicken fillets

\*\*\*

### Sauces

Tartare sauce, romesco sauce,  
barbecue sauce, aioli sauce

### Guarnish

Roast potatoes with creme fraîche  
Grilled vegetables and grilled tomato provençal  
Pilaf rice

\*\*\*

### Dessertbuffet

Selection of French pastry  
Fruit salad  
Homemade pastry

**65.00 € per person (min. 50 people)**

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## Dinnerbuffet „Big Barbecue“

### Cold buffet

Classic salad „Caprese“ with pesto sauce  
Salad with tuna in olive oil  
and peppers „pimientos del piquillo  
Salad of couscous and king prawns  
Melon with ham  
Selection of smoked fish and meat  
Potato salad  
Variety of different pies  
Variety of cheeses  
Buffet of fresh salads with different dressings

\*\*\*

### From the barbecue

Seasonal vegetables  
Tuna  
Medallions of swordfish  
Chop of lamb  
King prawns  
Chop of pork  
Mini entrecôte of beef  
Selection of sausages  
Breast of guinea fowl

### Sauces

Tartare sauce, romesco sauce, aioli sauce,  
barbecue sauce, white wine sauce,  
selection of mustards

\*\*\*

### Guarnish

Peas with ham  
French fries and country potatoes  
Roast potatoes with creme fraîche  
Grilled vegetables and grilled tomato provençal  
Pilaf rice

\*\*\*

### Dessertbuffet

Selection of homemade pies  
Selection of French pastry  
Fruit salad  
Seasonal fruits  
Mousse au chocolat

**80.00 € per person (min. 50 people)**

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## Buffet „Breakfast@Midnight“

### Option I: Small breakfast

Tea and coffee  
Selection of juices

Assortment of toast, bread and rolls

Marmelades

Yoghurt  
Fresh fruits

English sausages  
Fried and scrambled eggs  
Bacon

**15.00 € per person**

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## Buffet „Breakfast@Midnight“

### Option II: Big breakfast

Tea and coffee  
Mineral water  
Selection of juices

Assortment of pastries  
Assortment of toast, bread and rolls

Marmelades

Yoghurt with fresh fruits

York ham  
Two types of cold cuts  
Two types of cheese

Porridge  
Selection of cereals with cold milk

English sausages  
Fried and scrambled eggs  
Baked beans  
Bacon

Grilled mushrooms, tomatoes, courgettes  
and peppers

Smoked salmon and mackerels  
Fresh fruits

**25.00 € per person**

# Soups & Sorbets

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Spanish garlic soup

Galician soup

French onion soup

Pumpkin cream soup  
with Roquefort

Grapefruit sorbet  
with Cava

Lime sorbet  
with licor Marc de Champagne

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## Soups

Chicken soup  
Celery soup  
Fish soup with rice  
Spanish garlic soup  
Galician soup  
French onion soup

every soup 5.00 €per person

## Cream soup

Pumpkin cream soup  
Pumpkin cream soup with Roquefort

every soup 5.00 €per person

## Seafood soups

Seafood cream soup  
Soup of fish and seafood

every soup 7.00 €per person

## Sorbets with alcohol

Lemon sorbet with vodka  
Lime sorbet with licor Marc de Champagne  
Gin Tonic sorbet  
Pineapple sorbet with rum  
Grapefruit sorbet with Cava

every sorbet 4.00 €per person

## Sorbets without alcohol

Mandarin sorbet  
Strawberry sorbet  
Melon sorbet

every sorbet 4.00 €per person

Our menus can be extended optionally with a soup or a sorbet.

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Marinated aubergines

Prawns with Wasabi mayonnaise

Brochettes of Canarian cheese,  
cherry tomatoes and cilantro pesto

Mini glass of humus with sesame and chips

Seafood cocktail with vinaigrette of dried fruits

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## Finger food menu No. 1

### Finger food selection cold

Freshly cut sandwiches  
with ham, cheese, salad and tuna  
Marinated aubergines  
Shots of pumpkin flavoured with mint  
Mini glass of humus with sesame and chips  
Spiced bread with roast beef and rocket salad

**9.00 € per person**  
**(min. 25 people, max. 60 minutes,**  
**every additional ½ hour 5.00 € per person)**

## Finger food menu No. 2

### Spanish tapas

Spanish tortilla  
Skewers with peppers  
Prawns with Wasabi mayonnaise  
Canarian jacket potatoes with mojo sauce  
Brochettes of tomato and cottage cheese  
Toast with tomato and serrano ham

### Beverages:

Wine, cava, beer, soft drinks

**19.00 € per person**  
**(min. 35 people, max. 60 minutes)**

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## Finger food menu No. 3

Bowls with dried vegetable chips  
Brochettes of Canarian cheese, cherry tomatoes and cilantro pesto  
Mini bread rolls with grilled peppers and anchovies  
Brochettes of boulangère potatoes and sausage  
Bread stripes with tomato wrapped in Iberico ham  
Strawberry gazpacho  
Variety of tartlets

### Beverages:

Mineral water, soft drinks, beer, wine, selection of spirits, vermouth

**29.00 € per person**  
(min. 25 people, max. 45 minutes)

## Finger food menu No. 4

### Finger food selection cold

Vegetarian sushi with wasabi and soya  
Brochettes of Canarian cheese, cherry tomatoes and cilantro pesto  
Glass of humus with sesame and chips  
Bread stripes with tomato wrapped in Iberico ham  
Puff pastry of cheese and smoked salmon with fresh dill  
Strawberry gazpacho  
Variety of tartlets

### Finger food selection warm

King prawn with malmsey mayonnaise  
Roast beef and rocket salad on crispy spiced bread  
Kebab of lamb  
Small brochettes of sausage and potato  
Small cups with ceviche

### Beverages:

Mineral water, soft drinks, beer, wine, selection of spirits, vermouth

**33.00 € per person**  
(min. 25 people, max. 45 minutes)

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## Finger food menu No. 5

### Finger food selection cold

Bowls with dried vegetable chips  
Brochettes of Canarian cheese, cherry tomatoes and cilantro pesto  
Shots of quince and sweet and sour cheese  
Assortment of Canarian cheese  
Brochettes of Spanish tortilla with grilled pepper  
Bread stripes with tomato wrapped in Iberico ham  
King prawn with malmsey mayonnaise  
Variety of tartlets

### Finger food selection warm

Tacos of grilled knuckle of pork  
Canarian potatoes with mojo sauce  
Toast with black pudding and gratinated cheese  
Crumbed codfish

### Beverages:

Mineral water, soft drinks, beer, wine, selection of spirits, vermouth

**38.00 € per person**  
**(min. 25 people, max. 45 minutes)**

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## Finger food menu No. 6

### Finger food selection cold

Glass of ceviche with guacamole  
Seafood cocktail with vinaigrette of dried fruits  
Spiced bread with roast beef and rocket salad  
Bread with tomato and Iberico ham  
Glass of humus with sesame and chips  
Mini trampó of pears  
Caesar salad bouquet  
Mini salad of spinach and radicchio

### Finger food selection warm

Salmon supreme in orange sauce  
King prawns and sautéed mushrooms  
Brochettes of veal fillet  
Sirloin of pork with peanut sauce  
Stripes of duck breast with plum sauce  
Tacos of chicken with pineapple and coconut  
Chinese vegetables with soya sauce  
Green asparagus with Hollandaise sauce

### Dessert:

Fresh fruits  
Petit fours  
Chocolate parfait  
Mousse

40.00 € per person (min. 35 people)

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## Finger food menu No. 7

### Finger food selection cold

Marinated tuna  
Marinated mussels  
Iberico ham on toast  
Roast beef in mustard sauce

### Finger food selection warm

Mini brochettes of chicken with vegetables  
Duck breast with caramelized pears  
Mini sirloin brochettes  
Mini kebab of lamb  
Crispy brochettes of pork and bacon  
German sausages „al pomodoro“  
Brochettes of grouper with mojo sauce  
Tacos with tuna and onions  
Salmon roll marinated with white wine

### Vegetarian finger food

Vegetarian enchiladas  
Marinated aubergines  
Shots of pumpkin flavoured with mint

### Seafood

Spiny lobster with spicy sauce  
Lobster pie

### Sweet finger food

Lime sorbet  
Mango parfait  
Tarte of chocolate and red fruits  
Small French pastry

45.00 € per person (min. 35 people)

# Coffee breaks

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Coffee, decaffeinated coffee

Freshly squeezed orange juice

Selection of fine pastry

Freshly cut seasonal fruits

Mini sandwiches

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## Coffee break „Basic“ (1/2 hour)

Coffee, decaffeinated coffee  
Tea  
Mineral water  
Juices  
Tea biscuits

**7.00 €per person**

## Permanent coffee break in the conference room

Coffee, decaffeinated coffee  
Tea  
Mineral water  
Juices  
Tea biscuits

**10.00 €per person / 1 day  
15.00 €per person / 1/2 day**

**(Each coffee break requires a minimum  
of 10 people)**

## Coffee break No. 1

Coffee, tea  
Mineral water  
Freshly squeezed orange juice  
Selection of fine pastry  
Variety of yoghurt

**9.00 €per person**

## Coffee break No. 2

Coffee, tea, mineral water  
Freshly squeezed orange juice  
Selection of fine pastry  
Freshly cut seasonal fruits

**11.00 €per person**

## Coffee break “Los Jameos Playa“

Coffee, tea, mineral water  
Freshly squeezed orange juice  
Mini sandwiches  
Small glasses with fruit salad  
Selection of fine pastry

**14.00 €per person**

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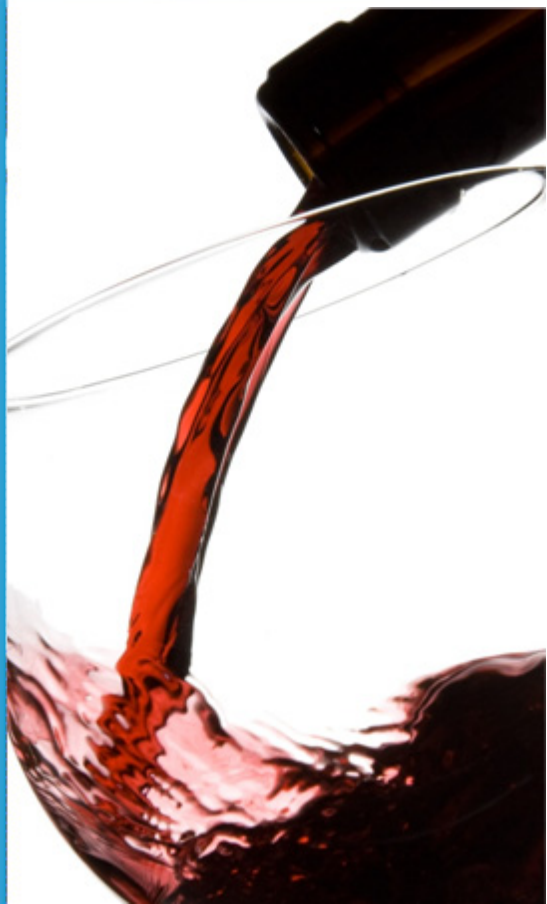
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Faustino V

Gran Viña Sol

El Grifo

Sangre de Toro

Margarita

Caipirinha

Cuba Libre

Gin Tonic

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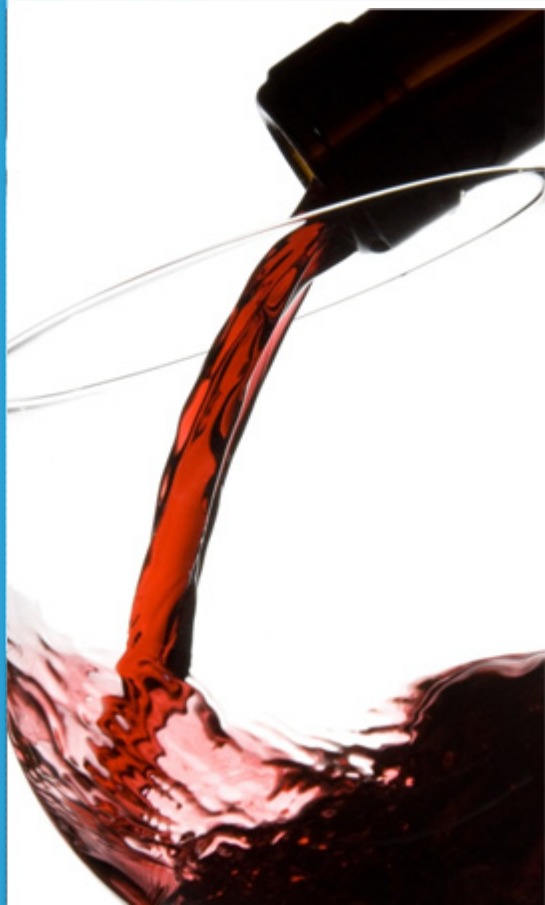
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## White wine – Spain – Canary Islands

El Grifo Seco (Lanzarote)  
Fresh and fruity with notes of flowers

17.50 €/ 75 cl

Bermejo Semi Seco (Lanzarote)  
Light, fruity and semi-sweet

20.00 €/ 75 cl

## White wine – Spain – Penedés

Gran Viña Sol  
Intesive, slight tropical flavours

22.80 €/ 75 cl

San Valentín  
Light, fruity and semi-sweet

16.20 €/ 75 cl

Fransola Sauvignon Blanc  
Light, aroma of tropical fruits, balanced

21.00 €/ 75 cl

## White wine – Spain – Rioja

Monopole  
Dry and well balanced

21.00 €/ 75 cl

Faustino V  
Subtle, savoury and well balanced

20.50 €/ 75 cl  
11.90 €/ 37.5 cl

## Red wine – Spain – Penedés

Sangre de Toro  
Berry aromas and well balanced

16.50 €/ 75 cl  
10.60 €/ 37.5 cl

Gran Coronas  
Rich and full of flavours

23.40 €/ 75 cl

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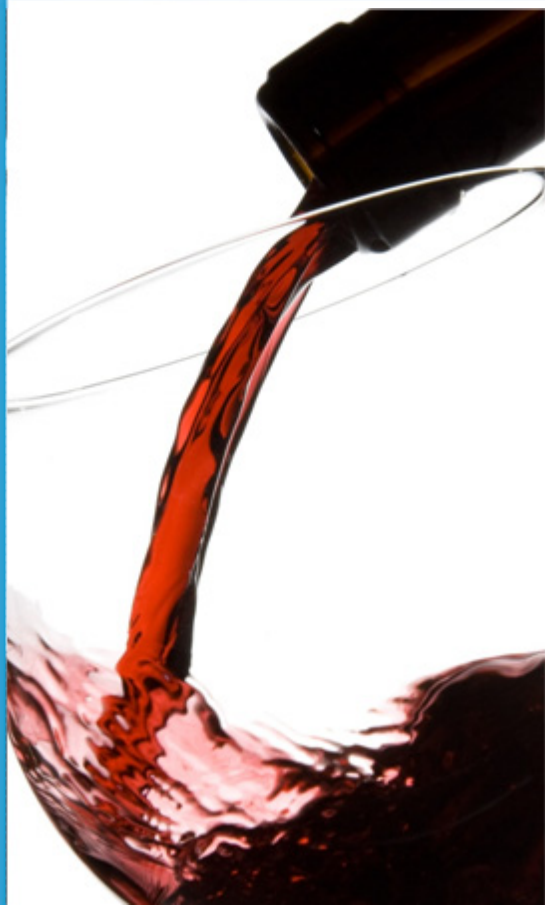
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## Red wine – Spain – Rioja

Marqués de Riscal Reserva  
Pure and intensive bouquet

29.40 €/ 75 cl

Faustino V  
Broad and harmonious taste

32.40 €/ 75 cl  
17.80 €/ 37.5 cl

Viña Pomal Reserva  
Full of flavour and well rounded

23.40 €/ 75 cl

## Red wine – Spain – Ribera del Duero

Protos Crianza  
Intensive, with berry aromas

28.80 €/ 75

## Rosé wine – Spain – Canary Islands

El Grifo (Lanzarote)  
Dry, light and well balanced

18.20 €/ 75 cl

## Rosé wine – Spain – Rioja

Faustino V  
Brilliant, with berry aromas

21.00 €/ 75 cl  
11.40 €/ 37.5 cl

Gran Feudo Rosado  
Dry and well balanced

17.00 €/ 75 cl

## Rosé wine – Spain – Penedés

Torres de Casta  
Fresh and fruity, long lasting aroma

15.00 €/ 75 cl  
9.00 €/ 37.5 cl

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## Cava – Spain

Codorníu Benjamin Piccolo

7.30 €/ 25 cl

Codorníu N.P.U

31.70 €/ 75 cl

Gran Codorníu

49.60 €/ 75 cl

Freixenet Brut

29.80 €/ 75 cl

## Champagne – France

Moet & Chandon Brut Imperial

122.30 €/ 75 cl  
61.50 €/ 37.5 cl

Veuve Cliquot

99.20 €/ 75 cl  
49.60 €/ 37.5 cl

# Beverages

Breakfast&Brunch

Lunch

Dinner

Buffets

Soups&Sorbets

Finger food

Coffee breaks

Beverages

Conference package



## Cocktails

### Margarita

Tequila, Cointreau, lime juice, salt

5.00 €

### White Lady

Gin, Cointreau, lemon juice, sugar syrup

5.00 €

### Caipirinha

Cachaça, cane sugar, lime juice

5.00 €

### Piña Colada

Rum, Coconut Cream, pineapple juice, cream

4.50 €

## Cocktails without alcohol

### San Francisco

Orange juice, lemon juice, pineapple juice, soda

3.00 €

### Virgin Piña Colada

Coconut Cream, pineapple juice, cream

3.00 €

## Long drinks

### Cuba Libre

5.00 €

### Gin Tonic

5.00 €

### Vodka Tonic

5.00 €

### Whisky Cola

5.00 €

## Beer

### König Pilsener (draught beer)

2.80 €/ 30 cl

### Heineken

3.10 €/ 25 cl

### San Miguel

2.50 €/ 33 cl

### Tropical (draught beer)

2.50 €/ 33 cl

### Cerveza nacional without alcohol

2.50 €/ 33 cl

### Erdinger wheat beer

4.30 €/ 50 cl

# Beverages

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## Soft drinks

Mineral water (sparkling/still)	2.00 €/ 50 cl
Coca Cola	2.00 €/ 20 cl
Coca Cola Light	2.00 €/ 20 cl
Sprite	2.00 €/ 20 cl
Orange juice, freshly squeezed	3.00 €/ 20 cl
Ginger Ale	2.00 €/ 20 cl
Appletiser	2.50 €/ 20 cl
Schweppes Bitter Lemon	2.00 €/ 20 cl

## Hot beverages

Coffee	1.90 €
Coffee with milk	2.10 €
Espresso	1.90 €
Cortado	1.90 €
Cappuccino	2.30 €
Hot chocolate	1.90 €
Tea	1.80 €
Irish Coffee	4.80 €
Thermos jug coffee	7.50 €/ 60 cl
Thermos jug tea	7.50 €/ 60 cl

# Beverages

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## Beverage package 1

Selection between:

Viña sol D.O Torres

*or*

San Valentín D.O Torres

and

Sangre de toro D.O Torres

*or*

Gran Coronas D.O Torres

and

Mineral water, soft drinks, coffee, tea,  
sparkling wine

**13.00 €per person**

## Beverage package 2

Selection between:

Bermejo seco

*or*

El Grifo rosado

and

El Grifo tinto

*or*

El Grifo maceración carbónica

and

Mineral water, soft drinks, coffee, tea,  
sparkling wine

**14.50 €per person**

# Beverages

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## Beverage package 3

Selection between:

Gran Viña Sol

or

Marqués de Riscal

and

Chivite colección 125 reserva

or

Conde de la Salceda reserva

and

Mineral water, soft drinks, beer, coffee, tea,

Champagne Taittinger Brut

**27.00 € per person**

# Conference package

Breakfast&Brunch

Lunch

Dinner

Buffets

Soups&Sorbets

Finger food

Coffee breaks

Beverages

Conference package



Room rental, LCD projector, screen, flip chart  
pens, paper, WiFi access

Coffee break  
with coffee, tea, juices,  
mineral water, tea biscuits

Participation at lunch buffet

Mineral water included during the conference

# Conference Package

Breakfast&Brunch

Lunch

Dinner

Buffets

Soups&Sorbets

Finger food

Coffee breaks

Beverages

Conference package

## Conference package

Conference room

Technical equipment:  
Beamer,  
Screen,  
Flip chart,  
Pens and paper  
WiFi

Mineral water unlimited during the conference

One coffee break in the morning and one coffee  
break in the afternoon

Lunch buffet including mineral water and coffee

**39.00 € per person  
with a minimum of 25 participants**

**25.00 € per person  
with a minimum of 25 participants  
and reservation of rooms with "All Inclusive"**

## Beverage buffet on consumption base:

Mineral water:	<b>2.00 € per 0.5 l</b>
Soft drinks:	<b>2.00 € per 0.2 l</b>
Coffee:	<b>7.50 € per 0.6 l</b>
Tea:	<b>7.50 € per 0.6 l</b>

