



Breakfast&Brunch

Lunch

Dinner

Buffets

Soups&Sorbets

Finger food

Coffee breaks

Beverages

Conference package

Seaside Sandy Beach
Avenida Menceyes
E-35100 Playa del Inglés
Gran Canaria

Start



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,
grilled tomatoes, baked beans

Freshly baked Crêpes
Selection of Tapas

Main dishes

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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 from our own hotel bakery

Selection of yoghurt and curd cheese

Muesli and cereals

Home made jams and honeys

Variety of diet products

Ham, liver sausage,
Chorizo, Serrano ham, paté

International and Canarian assortment of cheese

Omelette, scrambled and fried eggs, bacon,
grilled tomatoes, baked beans

Freshly baked Crêpes

Variety of pies and pastry

10.50 € per person

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Brunch buffet

Coffee, tea, fresh orange juice

Big variety of sausages and cheeses

Selection of yoghurt and curd cheese

Muesli and cereals

Fruit buffet with fresh and marinated fruits of the season

Home made jams and honeys

Selection of Tapas:

Bread with tomato, garlic and cheese

Chicken wings

Filled cherry tomatoes

Galician pulpo

Potato salad

Soup of the day

Main dishes:

Sautéed Tortellini with pepper and bolognese sauce

Goulash of beef

Gratinated mushrooms

Dessert:

Flambéed bananas

Caramel mousse

Turrón tartlet

Different sorts of ice-cream

Seasonal fruits

32.00 € per person

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Consommé of pheasant

Green asparagus with parmesan cheese

Grilled sirloin steak with gratinated potatoes,
mixed vegetables and bearnaise sauce

Steamed supreme of guinea fowl
with julienne of courgettes and tagliatelle

Strawberry tartlet

Tiramisú

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Lunch menu 1

Minestrone

Chop of pork with white cabbage
and garlic potatoes

Variety of small tartlets

15.00 € per person

Lunch menu 2

Green asparagus with parmesan cheese

Medallions of cherne in saffron sauce with boiled
potatoes and sautéed broccoli

Strawberry tartlet

15.00 € per person

Lunch menu 3

Consommé of pheasant

Grilled sirloin steak with gratinated potatoes,
mixed vegetables and bearnaise sauce

Tartlet of cream cheese

17.00 € per person

Lunch menu 4

Mixed salad with avocado and tuna

Steamed supreme of guinea fowl
with julienne of courgettes and tagliatelle

Tiramisú

15.00 € per person

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Shrimp cocktail

Carpaccio of beef

Filled avocado
with glazed king prawns

Supreme of stewed duck
with blueberry sauce,
"Spätzle" pasta and peas

Medallion of salmon in champagne
with yellow rice and vegetables

Turrón parfait

Tartlet „Opera Sandy“

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Dinner menu 1

Cream soup of spiny lobster

Grilled veal chop with mushroom sauce,
mashed potatoes and brussels sprouts

Tartlet of Earl Grey tea

18.00 € per person

Dinner menu 2

Variation of asparagus with two sauces

Medallion of salmon in champagne
with yellow rice and vegetables

Turrón parfait

19.00 € per person

Dinner menu 3

Shrimp cocktail

Supreme of stewed duck with blueberry sauce,
"Spätzle" pasta and peas

Cherries with sabayon

20.00 € per person

Dinner menu 4

Tuna carpaccio

Cream soup of asparagus

Grilled sirloin with sauce, boulangère potatoes,
sautéed broccoli and grilled tomatoes

Tartlet „Opera Sandy“

23.00 € per person

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Dinner menu 5

Iberian croquettes

Consommé of partridge

Filled avocado with glazed king prawns

Sponge cake glazed with cinnamon

22.00 € per person

Dinner menu 6

Carpaccio of beef

Medaillon of croaker in coriander
with boiled potatoes

Lime sorbet with champagne

Veal sirloin steak in morel sauce
with gratinated potatoes
and a variety of vegetables

Almond parfait

33.00 € per person



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Vegetarian menu 1

Cream soup of cress

Filled courgette
with mushrooms and avocados

Apple tartlet with vanilla sauce

12.00 € per person

Vegetarian menu 2

Cream soup of asparagus

Sautéed spaghetti with pesto sauce

Profiteroles with chocolate

12.00 € per person

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Menu for children 1

Small mixed salad

Maccaroni with tomato sauce

Mixed ice-cream

9.00 €per child

Menu for children 2

Chicken soup

Croquettes of ham with French fries

Chocolate mousse

9.00 €per child

Menu for children 3

Spaghetti with Bolognese sauce

Escalope of turkey with French fries

“Crema Catalana”
Catalonian pudding

9.00 €per child



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- Filled eggs with shrimp mousse
- Green asparagus with parmesan
- Tagliatelle with mushrooms
- Grilled pork loin with red cabbage
- Pineapple tartlets
- Black Forest cake
- Theme buffets
- Barbecue buffet

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Dinner buffet

Starters and salads:

Tomato in basil and balsamic vinegar
Dill cucumbers
Filled eggs with shrimp mousse
Green asparagus with parmesan
Mussels in vinaigrette

Soups:

Cream soup of potatoes and leek
Consommé of poultry with noodles

Main dishes:

Vegetarian: Spaghetti/Tagliatelle with mushrooms
and cream
Goulash with peppers and white rice
Grilled pork loin with red cabbage
Grilled fillet of sole with boiled potatoes

Dessert:

Pineapple tartlets
Bavarian cream with Gianduja chocolate
„Tarta de Santiago” – Galician almond pie
Black Forest cake
Fruit and ice cream buffet

16.00 € per person

Theme buffets:

Swiss buffet
Austrian buffet
Spanish buffet
Canarian buffet
Balkan buffet
Chinese buffet
Mexican buffet
French buffet

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Barbecue buffet

Starters and salads:

Grilled mushrooms with serrano ham
Assortment of cheese
Mixed salad
Iberian loin of pork

Soups:

Vegetable soup with chicken
Andalusian gazpacho

From the barbecue:

Fish: catch of the day
Sirloin
Calamar
Selection of grilled vegetables

Dessert:

Seasonal fruits
Mousse au Chocolat
Flambéed bananas
Fruit pastries with Grand Marnier

25.00 € per person

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Cauliflower cream soup

Beef consommé

Seafood soup

Papaya sorbet with Grand Marnier

Strawberry sorbet with white rum

Lime sorbet

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Soups

Cream soups:

Cauliflower cream soup
Cream soup of cress

each soup 3.00 € per person

Consommés:

Tomato consommé
Beef consommé

each consommé 3.50 € per person

Clear soup:

Seafood soup

each soup 5.50 € per person

Sorbets

Sorbets with alcohol:

Papaya sorbet with Grand Marnier
Raspberry sorbet with sparkling wine
Strawberry sorbet with white rum

each sorbet 2.50 € per person

Sorbets without alcohol:

Lime sorbet
Mango sorbet

each sorbet 2.00 € per person

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

Finger food

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Salmon rolls

Bacon-wrapped dates

Chicken filled with vegetable mousse

Skewer of cherry tomatoes and mozzarella

Mini-spring roll with sweet-and-sour sauce

Skewer of fillet with sautéed mushrooms

King prawns with courgettes

Strawberry tartlet with Grand Marnier

Mousse au chocolat

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Finger food cold

Fish & Seafood:

King prawns
Salmon rolls
Galician pulpo
Herrings rolls with gherkins

1.50 €per item

Meat:

Serrano ham
Bacon-wrapped dates
Iberian chorizo

2.00 €per item

Iberian pork rolls

6.00 €per item

Poultry:

Mini-chickenburger
Chicken filled with vegetable mousse

2.50 €per item

Vegetarian:

Skewer of cherry tomatoes and mozzarella
Avocado in cocktail sauce
Filled raddish

1.50 €per item

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Finger food warm

Fish:

Tacos of sautéed cherne fish
Peppers filled with tuna "Pimiento de Piquillo"

1.50 € per item

Seafood:

Glazed filled mussels
King prawns with courgettes

2.00 € per item

Meat:

Meat balls
Sausage skewers

1.50 € per item

Mini-cheeseburger
Skewer of fillet with sautéed mushrooms

2.50 € per item

Poultry:

Chicken nuggets

1.50 € per item

Mini-cordon bleu of turkey

2.50 € per item

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Finger food warm

Vegetarian:

Tartlets filled with mushrooms in cream
Mini-spring roll with sweet-and-sour sauce
Dough filled with camembert

1.50 €per item

Spanish Tortilla

2.00 €per item

Canarian potatoes "Paps arrugadas"
with green or red mojo sauce

1.00 €per item

Grilled mini-peppers "Pimiento de patrón"

0.50 €per item

Dessert:

Fruit:

Melon
Papaya
Kiwi
Grape tartlets

1.00 €per item

Strawberry tartlet with Grand Marnier

1.50 €per item

Chocolate:

Mousse au chocolat
Tartlet of three chocolates

1.50 €per item

Coffee breaks

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Coffee, tea, mineral water

Salmon canapés

Small ham-cheese-sandwiches

Turrón tartles

Apple tartlet with vanilla sauce

Fruit skewers

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Coffee break “Sandy Beach“

Coffee
Tea
Mineral water
Juice
Small ham-cheese-sandwiches
Salmon canapés
Small tacos of spanish tortilla

10.50 €per person

Coffee break “Vital“

Coffee
Tea
Mineral water
Juice
Dried fruits and yoghurt
Savoury crossiants
Fruit pastries

9.00 €per person

Sweet coffee break

Coffee
Tea
Mineral water
Juice
Turrón tartles
Mousse au Chocolat
Apple tartlet with vanilla sauce

8.50 €per person

Fruity coffee break

Coffee
Tea
Mineral water
Juice
Fruit skewers:
Strawberries, pineapple, kiwi, grapes

8.00 €per person

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Faustino V

Gran Viña Sol

San Valentín

Dom Pérignon

Margarita

Caipirinha

Piña Colada

Gin Tonic

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White wine – Spain – Canary Islands

Mozaga (Lanzarote)
Dry, young, with abundant flavour

18.00 €/ 75 cl

White wine – Spain – Penedés

San Valentín
Light, fruited, semi-sweet

15.90 €/ 75 cl
8.90 € / 37.5 cl

Gran Viña Sol
Intensive, tropical nuance

28.50 €/ 75 cl
14.90 € / 37.5 cl

White wine – Spain – Rioja

Faustino V
Supple, savory and well balanced

23.00 €/ 75 cl
11.80 € / 37.5 cl

Rosé wine – Spain – Canary Islands

Mozaga (Lanzarote)
Dry, light

17.50 €/ 75 cl

Rosé wine – Spain – Penedés

Torres de Casta
Fresh and fruited aroma

15.00 €/ 75 cl
9.00 € / 37.5 cl

Red wine – Spain – Canary Islands

Mozaga (Lanzarote)
Dry with a perfect bouquet

17.50 €/ 75 cl

Red wine – Spain – Rioja

Faustino I
Dry, prolonged aftertaste, fruity aroma

44.00 €/ 75 cl

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Cava – Spain

Codorníu Benjamin Piccolo

6.60€/ 20 cl

Codorníu Extra dry

17.50€/ 75 cl

Codorníu N.P.U

28.50€/ 75 cl

Gran Codorníu

45.00€/ 75 cl

Champagne – France

Moët & Chandon Brut Imperial

70.00 €/ 75 cl

Dom Pérignon

126.00 €/ 75 cl

Pommery Brut

73.00 €/ 75 cl

Veuve Cliquot Medium dry

73.00 €/ 75 cl

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Cocktails

Margarita

Tequila, Cointreau, lime juice, salt

4.00 €

White Russian

Vodka, Kahlua, cream

3.80 €

White Lady

Gin, Cointreau, lemon juice, sugar syrup

3.80 €

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

Licor 43 with milk

4.40 €

Gin Tonic

4.20 €

Vodka Lemon

4.20 €

Whisky Cola

4.60 €

Beer

König Pilsener (draught beer)

2.50 €/ 30 cl

Tropical (draught beer)

1.50 €/ 20 cl

2.50 €/ 40 cl

Heineken

3.10 €/ 25 cl

Tropical

2.25 €/ 33 cl

Tropical without alcohol

2.25 €/ 33 cl

Erdinger wheat beer

4.30 €/ 50 cl

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Soft drinks

Mineral water sparkling / still	2.00 €/ 50 cl
Coca Cola	1.90 €/ 20 cl
Coca Cola Light	1.90 €/ 20 cl
Sprite	1.90 €/ 20 cl
Fanta	1.90 €/ 20 cl
Orange juice , freshly squeezed	2.40 €/ 20 cl
Appletiser	2.50 €/ 20 cl
Ginger Ale	2.20 €/ 20 cl
Schweppes Bitter Lemon	2.20 €/ 20 cl

Hot beverages

Coffee	1.90 €
Cappuccino	1.90 €
Espresso	1.90 €
Espresso with milk	1.90 €
Chocolate	1.80 €
Irish Coffee	4.50 €
Lumumba	2.70 €
Thermos jug coffee	3.80 €/ 50 cl
Thermos jug tea	3.60 €/ 50 cl

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Beverage packages

Beverage package without alcohol

Soft drinks
Juices
Mineral water
Coffee
Tea

5.00 € per person

Beverage package Dinner I

Mineral water sparkling and still
Soft drinks
Red or white wine of the house
Coffee
Tea

12.00 € per person

Beverage package Dinner II

Mineral water sparkling and still
Soft drinks
Proto Crianza red wine
And
Gran Viña Sol Penedés white wine
Coffee
Tea

19.00 € per person

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- Conference room
- Technical equipment
- Coffee breaks
- Lunch buffet
- Mineral water, coffee

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Conference room

Technical equipment: beamer, screen, flip chart, pens, paper and 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:	2.00 € per 0.5 l
Soft drinks:	1.90 € per 0.2 l
Coffee:	3.80 € per 0.5 l
Tea:	3.60 € per 0.5 l

