

MEETINGS & EVENTS



SALLÉS  

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AEROPORT GIRONA

RIUDELLOTS DE LA SELVA - GIRONA

# MEETINGS & EVENTS

## MEETING ROOMS



Connectivity and audio-visual technology.

Flexible and adaptable rooms. Comfort services.

	AUDITORIUM	SCHOOL ROOM	"U" SHAPE	IMPERIAL	COCKTAIL				
Room						m <sup>2</sup>	Height	Complete day	Half day
BAIX EMPORDÀ	18	12	10	14	20	23 m <sup>2</sup>	2,60 M	€150	€100
SALA DALÍ	55	32	40	46	45	100 m <sup>2</sup>	2,60 M	€250	€175

Includes:

Projector and screen, flip chart, Wi-Fi, mineral water, notepad and pens.

21% IVAT included

# COFFEE BREAKS

## AIRPORT COFFEE BREAK

Fruit juice

Coffee

Decaffeinated coffee

Milk / Vegetable milk

Assorted herbal teas

Mineral water

Assortment of sweets and savories

Mini sandwiches

Fruit

Yogurts (Local produce)

€ 10,00

## GIRONA COFFEE BREAK

Fruit juice

Coffee

Decaffeinated coffee

Milk / Vegetable milk

Assorted herbal teas

Mineral water

€ 5.00

IVA incluido

People with allergies or intolerances, please refer to our staff

# BUSINESS MENUS

## MENU 1

### STARTER

(to choose)

Chicken salad with parmesan and mustard vinaigrette

or

Cream of pumpkin soup with 3 cheeses and vanilla vinaigrette

### MAIN COURSE

(to choose)

Pork tenderloin with pepper or Roquefort

or

Salmon with cava and julienne vegetables

### DESSERT

(to choose)

Profiteroles with chocolate sauce

or

Homemade crème caramel with cream

### DRINKS

Mineral water

Selection of house wines

Coffee or herbal tea

€ 27,00

VAT included

People with allergies or intolerances, please refer to our staff.

# BUSINESS MENUS

## MENU 2

### STARTER

Appetiser, including:

Green salad

Country ham and cheese platter

Ciabatta bread with tomato

Our cod fritters

Ham croquettes

### MAIN COURSE

(to choose)

Seafood paella

or

Fideuá

### DESSERT

(to choose)

Crema catalana (creme brulee)

or

Valenciano (orange juice with vanilla ice cream)

### DRINKS

Mineral water

Selection of house wines

Coffee or herbal tea

€ 28,50

VAT included

People with allergies or intolerances, please refer to our staff.

# BUSINESS MENUS

## MENU 3

Flute of cava

### STARTER

(to choose)

Tomato mille-feuille with duck ham and basil vinaigrette

or

Artichokes stuffed with seafood and cava sauce

### MAIN COURSE

(to choose)

Catalan-style cod with spinach and brie cheese sauce

or

Entrecote with Café de Paris sauce

### DESSERT

(to choose)

Brownie with vanilla ice cream

or

Mel i mató (honey and fresh cheese)\*

\*(Granja Provençal, local produce)

### DRINKS

Mineral water

Selection of house wines

Coffee or herbal tea

€ 32,00

VAT included

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# BUSINESS MENUS

## MENU 4

Welcome cocktail (alcoholic or non-alcoholic)

### TASTING

- Salmon and cod carpaccio with dill vinaigrette
  - Cream of porcini with quail eggs
- Sea bass suquet (stew) with squid and langoustines
  - Duck magret with mustard sauce

### DESSERT

Strawberry puff pastry with whipped cream and glass of cava

### DRINKS

Mineral water

Selection of house wines

Coffee or herbal tea

€ 40,00

VAT included

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