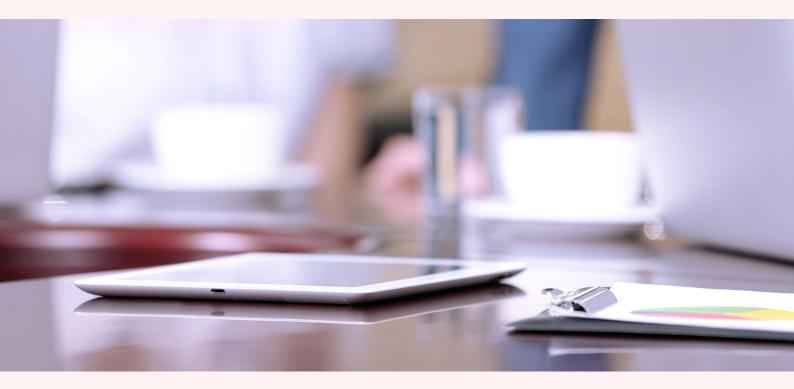
MEETINGS & EVENTS



SALLÉS AEROPORT GIRONA

RIUDELLOTS DE LA SELVA - GIRONA

MEETINGS & EVENTS

MEETING ROOMS



Connectivity and audio-visual technology.

Flexible and adaptable rooms. Comfort services.

Room	AUDITORIUM	SCHOOL ROOM		IMPERIAL	COCKTAIL	m²	Height	Complete day	Half day
BAIX EMPORDÀ	18	12	10	14	20	23 m ²	2,60 M	€150	€100
SALA DALÍ	55	32	40	46	45	100 m ²	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

GIRONA COFFEE BREAK

Fruit juice Fruit juice

Coffee Coffee

Decaffeinated coffee Decaffeinated coffee

Milk / Vegetable milk Milk / Vegetable milk

Assorted herbal teas Assorted herbal teas

Mineral water Mineral water

Assortment of sweets and sauvories

Mini sandwiches € 5.00

Fruit

Yogurts (Local produce)

€ 10,00

IVA incluido

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

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

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

Oľ

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

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