WHO WE ARE?
Who we are?

COMPASS GROUP

Compass Group has more than 50 years of experience. We are World leaders in Food services and Support Services. BMW provide tailor-made solutions to each client in Business and Industry, Education, Exclusive events, etc.
Who we are?

RESPONSIBLE PURCHASING

- 30% of the raw materials come from local suppliers.
- In the supplier selection process, we followed standards of quality, food safety, good working conditions, health and environmental protection.
- The traceability of its products is guaranteed, we can know the origin and the trajectory of the raw material.
- We support the respect of biodiversity initiatives and the promotion of the local production.
- Compass-Group have a good relationship with the FAIRTRADE stamp. Periodically, we realizes acts with Fair Trade products.
Who we are?

SUSTAINBLE ENVIRONMENT

EUREST works for the creation of value in a sustainable way.

✓ Respect for the environment is a priority.
✓ We have the ISO 14001 certification.
✓ Our waste management policy is applied in all the centers we manage.
✓ We carry out a logistic management model that allows us to reduce the emission of CO².
Equoevento Spain is a foundation that belongs to the international network of Equoevento, a non-profit organization present in several European cities.

Its main objective is to reduce food waste, giving a second life to food surplus events to help people with fewer resources.

It has two other important objectives: To be more effective at the use of resources and reduce the environmental impact caused by overproduction of food.
Who we are?
QUALITY & SAFETY

ENVIROMENT
We ensure that each employee knows our good environmental practices.
We educate our employees for a responsible consumption of energy and water.
We improve the waste management we generate every day.
We implement good driving practices to reduce the emission of CO2 in the vehicle fleet.

SAFETY AT THE WORK
We ensure the safety of our staff.
We ensure that each employee is trained to carry out for work safety.
We prevent any damage to employees, customers, visitors or contractor effectively and efficiently.
For Vilapiana is important the participation and consultation of employees and managers.
Who we are?

QUALITY & SAFETY

Our commitment begins by raising awareness and involving our staff for better results.

We guarantee the human resources and all the necessary material for the development of activities in the different lines of business.

The effort of the whole company with the initiatives promoted, have allowed the reduction of 30% of work accidents and 36% the frequency index in the last three years.
WHY US?
Our company manages all IFEMA’s catering services. We offer the possibility to open or thematize our spaces according to the client’s needs.

We have organized the most important events and congresses in IFEMA, such as: CPHI, HPE worldwide Congress, FITUR, EULAR, Fruit Attraction, ESMO, HIP, DES...

Our central kitchen, with more than 2,000 square meters, is located near of IFEMA. This allows us a great flexibility together with offering the best quality.

We offer a single dialogue with the organizer to attend all the food and beverage services.
OUR MATERIALS

What we will offer you

✓ BIO Napkins
✓ Disposable paperboard cups
✓ Bamboo cutlery and crockery
✓ Reusable disposables trays
✓ Paperboard lunch boxes
✓ Kraft paper bags
GASTRONOMIC PROPOSAL

All of our prices are subject to the final number of guests
**COFFEE BREAK 1**

**welcome**

Coffee and decaffeinated
Varied infusions
Milk, lactose-free milk and soy
Mineral water and sparkling water

6,00 € /pers
(10% IVA no incluido)

**COFFEE BREAK 2**

**basic**

Coffee and decaffeinated
Varied infusions
Milk, lactose-free milk and soy drink
Mineral water and sparkling water
Orange Juices

8,00 € /pers
(10% IVA no incluido)
COFFE BREAK 3
tea time

Coffee, decaffeinated and varied infusions
Milk, lactose-free milk and soy
Mineral water and sparkling water
Orange Juices

Milk, lactose-free milk and soy drink
Mineral water and sparkling water

Butter pastries

10,00 € /pers
(10% IVA no incluido)

COFFE BREAK 4
sweet

Coffee, decaffeinated and varied infusions
Milk, lactose-free milk and soy drink
Mineral water and sparkling water

2 Mini bakery:
Mini butter croissant, mini napolitanas filled with chocolate, and cream, mini chocolate donuts

10,00 € /pers
(10% IVA no incluido)
Coffee, decaffeinated and varied infusions
Milk, lactose-free milk and soy
Mineral water and sparkling water

Orange Juices

Churros (Madrid typical breakfast, fritters)

10,00 € /pers
(10% IVA no incluido)
COFFE BREAK 6

Mixed

Coffee, decaffeinated and varied infusions
Milk, lactose-free milk and soy
Mineral water and sparkling water

Orange Juices

2 Mini bakery:
*Mini butter croissant, mini napolitanas filled with chocolate, and cream, mini chocolate donuts*

Mini sandwich

11,60 € /pers
(10% IVA no incluido)
Coffee, decaffeinated and varied infusions
Milk, lactose-free milk and soy
Mineral water and sparkling water

Natural orange Juices

2 Mini bakery:
*Mini butter croissant, mini napolitanas filled with chocolate, and cream, mini chocolate donuts*

Mini bagel assorted

13,30 €/pers (10% IVA no incluido)
Coffee, decaffeinated and varied infusions
Milk, lactose-free milk and soy
Mineral water and sparkling water

Natural orange Juices

2 Mini bakery:
*Mini butter croissant, mini napolitanas filled with chocolate, and cream, mini chocolate donuts*

2 mini gourmet sándwich:
*iberian ham, spanish omelete*

14,00 € /pers
(10% IVA no incluido)
COFFE BREAK 9

healthy

Coffee and decaffeinated
Varied infusions
Milk, lactose-free milk and soy
Mineral water and sparkling water

Natural juices:
Orange, carrot + orange, pineapple + coconut

1 Yogurt with toppings
1 Fresh fruit bowl
2 Wholegrain mini croissant

15,00 € /pers
(10% IVA no incluido)
This service does not replace a lunch

2 SNACKS

2 COLD REFERENCES

CELLAR
- Soft drinks
- Fruit juices
- Still and sparkling water
- Beer
- White and red wine

18,00 € /pers
(10% IVA no incluido)

Length 30 min.
COCKTAIL

APPETIZER 2

This service does not replace a lunch

2 SNACKS

4 COLD REFERENCES

CELLAR

- Soft drinks,
- Fruit juices
- Still and sparkling water
- Beer
- White and red wine

20,00 € /pers

(10% IVA no incluido)

Length 30 min.
This service does not replace a lunch

2 SNACKS
6 COLD REFERENCES

CELLAR
- Soft drinks,
- Fruit juices
- Still and sparkling water
- Beer
- White and red wine

22,00 € /pers
(10% IVA no incluido)

Length 30 min.
This service does not replace a lunch

**COCKTAIL APPETIZER 4**

2 SNACKS

4 COLD REFERENCES

IBERIAN HAM

MANCHEGO CHEESE

**CELLAR**

- Soft drinks,
- Fruit juices
- Still and sparkling water
- Beer
- White and red wine

24,00 € /pers
(10% IVA no incluido)

Lenght 30 min.
COCKTAIL 1

2 SNACKS

8 COLD REFERENCES

CELLAR

- Mineral water and sparkling water
- Soft drinks,
- Fruit juices
- Still and sparkling water
- Beer
- Wine

27,00 € /pers
(10% IVA no incluido)

Lenght 30 min.
COCKTAIL 2

2 SNACKS

8 COLD REFERENCES

2 HOT REFERENCES

CELLAR
• Mineral water and sparkling water
• Soft drinks
• Fruit juices
• Still and sparkling water
• Beer
• Wine

31,00 € /pers
(10% IVA no incluido)

Lenght 30 min.
Cocktail 3

- 2 snacks
- 8 cold references
- 4 hot references
- 2 dessert

Cellar
- Mineral water and sparkling water
- Soft drinks,
- Fruit juices
- Still and sparkling water
- Beer
- Wine

36,00 € /pers
(10% IVA no incluido)

Length 30 min.
COCKTAIL 4

2 SNACKS
8 COLD REFERENCES
4 HOT REFERENCES
2 MINI CASSEROLES
2 DESSERT

CELLAR
- Mineral water and sparkling water
- Soft drinks,
- Fruit juices
- Still and sparkling water
- Beer
- Wine

39,00 € /pers
(10% IVA no incluido)

Lenght 30 min.
COCKTAIL 5

2 SNACKS

IBERIAN HAM

MANCHEGO CHEESE

PAELLA

2 DESSERT

CELLAR

· Mineral water and sparkling water
· Soft drinks
· Fruit juices
· Still and sparkling water
· Beer
· Wine

35,00 € /pers
(10% IVA no incluido)

Lenght 30 min.
LUNCH
LUNCH 3

- Snack
- Marinated vegetable tartar like a ceviche with fresh mozzarella and basil infusion
- Cod loin confit with a light pil pil and olives
- Capuchino moka with brownie cubes with walnuts and bitter orange peel

40,00 € /pers
(10% IVA no incluido)

Duración 90 min.
LUNCH 2

- Snack
- Salad of cod roasted peppers, candied potatoes and pine nuts
- Iberian cheekbone cooked at low temperature with potato gratin
- Roasted pineapple with ginger and star anise with coconut ice cream

42,00 € /pers
(10% IVA no incluido)

Duración 90 min.
LUNCH 3

- Snack in table
- Grilled vegetables and goat cheese on puff pastry with romesco sauce
- National hake supreme with clams in a dashi consommé
- Hot and cold chocolate

44,00 € /pers
(10% IVA no incluido)

Duración 90 min.
LUNCH 4

- Snack
- Marinated salmon in coffee liquid watercress salad and radish cream
- Timbale of bull's tail with spaced potatoes and candied red pepper
- Crunchy apple pie iced nougat cream

46,00 € /pers
(10% IVA no incluido)

Duración 90 min.
LUNCH 5

- Snack
- Roasted pumpkin cream with homemade Txangurro ravioli
- Millefeuilles of beef tenderloin, ragout of mushrooms and foie gras
- Seasonal fruit salad with mint and tangerina sorbet

49,00 € /pers
(10% IVA no incluido)

Duración 90 min.
• Cajun Potato chips
• Dressed green olives
• Spanish gilda
• Spanish omelete
• Manchego cheese tacos with rosemary oil
• Flavoured pastry: olive, tomato and parmesan
• Anchovy skewer, cherrys and olives

• Mahon cheese with bitter orange sticks
• Codfish pie
• Iberian sausage cone with peaks
• Crunchy seeds
• Spanish skewers
• Zuchini, tomato and goat cheese mini coca.
• Smoked salmon skewer with radish cream
• Iberian ham with peaks
COCKTAIL GASTRONOMY LIST

SNACKS
• Vegetable snacks
• Crunchy seed’s snack
• Salad snacks

MAINS
• Spanish omelete tacos with vitola
• Iberian ham and salmorejo mini sandwich
• Anchovy skewer, cherrys and olives
• Pastry pie filled with bolognese meat
• Baked cucumber and curry mini sándwich
• Potato chips with cajun flavor
• Iberian ham with peaks
• Brandaded with candied tomato and olive
• Manchego cheese with olive oil and thyme.

• Winter salad cup (endive and orange with olives)
• Spanish paella
• White cream and chocolate profiteroles
• Cocido soup with peppermint infusion
• Mini cesar’s salad
• Anchovy’s sandwich with vegetables
• Cochinita pibil tacos with “pico de gallo” souce
• Warm focaccia with ham, tomato and rucula
• Mini vegetarian falafel burger
• Traditional goulash
• Pumpkin, mascarpone and pipes.
• Escalivada with anchovy
• Small wraps filled with pastrami, tuna or chicken with moustard
• Mini croquette selection: boletus, iberian ham and leeks.
Small iberian ham and salmorejo sandwich.
- Foie mousse with acid apple and honey toasted bread
- Russian salad with mussels
- Turkey, cucumber and curry mini sandwich
- Smoked salmon tartar on pankake
- Goat cheese, zucchini, tomato and fresh basil coca
- Codfish pie
- Tapa: Meatballs with jerez
- Spanish cheese buffet with quince, dried fruits and peaks
- Cones of iberian ham with peaks
- Smoked sardine with tomato and lime tartar
- Mini mozarella skewer with cherry and fresh basil.

Thin bread with smoked salmon and acid chive’s cream
- Mini pizzas: 3 cheese, margharita and bbq
- Vegetarian samosas with yoghurt and coriander souce.
- South spain dogfish
- 100% beef meat mini burguer with bbq souce
- Tapa: Mix fideua (vegetables, chicken, cuttlefish and prawn)

DESSERTS
- Fruit cup
- Sour chocolate truffles
- Mini bakery selection
BUFFET
BUFFET 1

- Buffet salad
- 2 main course
- 2 garnish
- 5 dessert
- Drink + bread

32,00 € /pers
(10% IVA no incluido)

Duración 90 min.
BUFFET 2

- Buffet salad
- 1 starter
- 2 main course
- 3 garnish
- 5 dessert
- Drink + bread

36,00 € /pers

(10% IVA no incluido)

Duración 90 min.
BUFFET 3

- Buffet salad
- 2 starter
- 4 main course
- 4 garnish
- 5 dessert
- Drink + bread

40,00 € /pers
(10% IVA no incluido)

Duración 90 min.
FINGER BUFFET

- 7 cold references
- 5 dessert
- Drink

32,00 € /pers
(10% IVA no incluido)

Duración 90 min.
FINGER BUFFET 5

- 7 cold references
- 2 hot references
- 5 dessert
- Drink

32,00 € /pers
(10% IVA no incluido)

Duración 90 min.
BUFFET GASTRONOMY LIST

BUFFET SALAD
Letucce, tomato, corn, carrot, beets, vinagrette, black olive, pickles, french onion, soysprouts, aspargus, cucumber, boiled egg, chicken peas, artichoke

STARTERS
Spinach Lasagna
Lentils with pumpkin
Paella
Green beans with potatoes
Macaroni with sauces
Black rice
Broccoli
Chickpeas with cod
Fideuá
Carrot cream
Judions with squid
Tagliatelle with pesto or cheese sauce

MAIN COURSE
Cod a la romana
Grilled secret
Barbecued chicken wings
Grilled squid
Veal Goulash
Escalope of chicken milanesa
Tuna cubes with teriyaki
Beef meatballs stewed in sherry sauce
Grilled turkey chop
Hake roman style
Knuckle cooked at low temperature
Roast chicken with apple and curry

GARNISH
French fries
Baby carrots
Baby potatoes
Roasted tomatoes
Refried peppers
White and red rice
Mashed potatoes
Sautéd peas
Boiled potatoes

DESSERT
Yogurt
Rice pudding
Custard
GRAB & GO
# COFFEE POINT

<table>
<thead>
<tr>
<th>Extract Product Portfolio:</th>
<th></th>
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</thead>
<tbody>
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<td><strong>Coffee Classics</strong></td>
<td><strong>Coffee Specials</strong></td>
</tr>
<tr>
<td>Espresso</td>
<td>Hot milkshakes with</td>
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<tr>
<td>Espresso macchiato</td>
<td>various flavours as</td>
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<tr>
<td>Cappuccino</td>
<td>Chai Latte</td>
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<tr>
<td>Americano</td>
<td>Black Cherry Latte</td>
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<td>Caffé Latte</td>
<td>Mint Choc Latte</td>
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<td>Hot Chocolate</td>
<td>Caffé Latte with Baileys</td>
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<tr>
<td><strong>Sweet patisserie products</strong></td>
<td><strong>Savoury snacks</strong></td>
</tr>
<tr>
<td>Cookies, Muffins,</td>
<td>Pretzels with a</td>
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<tr>
<td>Doughnuts, Brownies</td>
<td>salty butter filling</td>
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</tbody>
</table>

[Image of a coffee bike]

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- **COFFEE POINT**
- **Extract Product Portfolio**
  - **Coffee Classics**
    - Espresso
    - Espresso macchiato
    - Cappuccino
    - Americano
    - Caffé Latte
    - Hot Chocolate
  - **Coffee Specials**
    - Hot milkshakes with various flavours
    - Chai Latte
    - Black Cherry Latte
    - Mint Choc Latte
    - Caffé Latte with Baileys
  - **Iced Beverages**
    - Iced Caffé Latte
    - Smoothies
    - Frappés
    - Cold Beverages
    - Fritz-Kola, Orangina etc.
**SNACK STALLS**

**COFFEE** from 2.15 €
- Espresso
- Macchiato
- Coffee latte
- Large coffee

**FRUIT** from 2.40 €
- Fresh cut fruit
- Limonade
- Smoothie

**SWEET** from 2.40 €
- Croissant, donuts, etc.
- Carrot cake
- Cheese cake
- Chocolat cake

**SALADS** from 5.95 €
- Pasta salad
- Mediterranean salad
- Caesar salad

**SANDWICH** from 5.95 €
- Hummus with rocket
- Vegetarian
- Spanish omelete
- Chicken curry
- Tuna
- Ham and cheese
- Serrano ham (salt cured ham)
Servicio
DELIVERY
In our catalogue of services for stands, they will have everything necessary for any type of service of delivery of food and drink as:

- Rental of machinery: coffee machines, beer taps, refrigerators . . .
- Delivery of alcoholic or non-alcoholic beverages
- Salt trays
- Picnics and snacks
- Appetizers, fruit and cereals
- Bakery and breakfast trays, sweets and desserts
- All kinds of household accessories necessary for the service

**LINK:**

http://compraonline.eurestserviciosferiales.es/en/

**PASSWORD:** COP25

**MORE INFORMATION:**

91 722 52 14
pedidostand@eurest.es
Kit Dispensador de Agua / **Water Dispenser Rental**
Incluye 1 garrafa 19 lts y 100 vasos de papel. Es necesario enchufe de 500 wts
*Includes 1 water bottle 19 lts and 100 paper glasses. Socket will be necessary with minimum 500 wts*

Grifo y Barril de Cerveza Mahou 5 Estrellas 30 lts
**Domestic Draught Beer Pump Rental 30 lts**
Incluye la instalación: serpentín, grifo con pinza, botella de CO2 y 100 vasos de plástico. Debe ser solicitado antes del Salón. No será posible solicitarlo in situ. Es necesario enchufe de 500 wts
*It includes rental machine, pump mount, carbonic gas and 150 plastic glasses. This product must be ordered before the event. No ordering onsite will be available.
Socket will be necessary with minimum 500 wts*

Alquiler de Cafetera Nespresso CS 100 /
**Nespresso Coffee Machine Rental CS 100**
Es necesario enchufe de 1500 wts de potencia eléctrica.
*Socket will be necessary. Minimum 1500 wts*

Alquiler de Cafetera Nespresso CS 200 /
**Nespresso Coffee Machine Rental CS 100**
Es necesario enchufe de 2000 wts de potencia eléctrica.
*Socket will be necessary. Minimum 2000 wts*

Alquiler de Cafetera Novel/
**Novel Coffee Machine Rental**
Es necesario enchufe de 1500 wts de potencia eléctrica.
*Socket will be necessary. Minimum 1500 wts*
**BEBIDAS NO ALCOHÓLICAS**

**NON-ALCOHOLIC DRINKS**

- **Garrafa de agua 19 lts extra y 100 vasos de papel**
  - *Extra bottle of water 19 lts and 100 paper glases*
  - *Es necesario alquilar dispensador*
  - *Needs Rental of Water Dispenser*
  
  26,25 €

- **Coca Cola, Zero-Zero, Zero lata 33 cl**
  - *Coca Cola, Zero-Zero, Zero 33 cl can (pack 24 u.)*
  
  35,00 €

- **Fanta de Naranja, Limón lata 33 cl / Orange, Lemon Fanta 33 cl can (pack 24 u.)*
  
  35,00 €

- **Nestea lata 33 cl / Nestea 33 cl can (pack 24 u.)*
  
  35,00 €

- **Sprite lata 33 cl / Sprite 33 cl can (pack 24 u.)*
  
  35,00 €

- **Tónica lata 33 cl / Tonic Water 33 cl can (pack 24 u.)*
  
  35,00 €

- **Agua Mineral sin gas 50 cl / Still Mineral Water 50 cl (pack 12 u.)*
  
  18,00 €

- **Agua Mineral con gas 50 cl / Sparkling Water 50 cl (pack 24 u.)*
  
  32,55 €

- **Zumo de Tomate, Naranja, Melocotón, Manzana, Piña 1 lt**
  - *Tomatoe Juice, Orange, Peach, Apple, Pineapple 1 lt (Premium)*
  
  3,75 €
BEBIDAS ALCOHÓLICAS

ALCOHOLIC DRINKS

Barril adicional Mahou 5 Estrellas 30 lts / Draught Beer Refill Barrel 30 lt  145,00 €
Incluye 100 vasos de papel. Necesario alquilar grifo de cerveza
Includes 100 paper glasses. Needs rental of Draught Pump

Cerveza Mahou 5 Estrellas lata 33 cl / Mahou Domestic Beer 33 cl can (pack 24 u.)  35,30 €

Cerveza Nacional Mahou sin alcohol 33 cl / Mahou Domestic non-alcoholic Beer 33 cl can (24 u.)  32,80 €

Vino Blanco D.O. Rueda 0,75 cl “Casa Luz” / White Wine D.O. Rueda 0,75 cl “Casa Luz”  14,70 €

Vino Tinto D.O. Ribera 0,75 cl “Oriza crianza” / Red Wine D.O. Ribera 0,75 cl “Oriza Crianza” 18,90 €

Vino Tinto D.O. Rioja 0,75 cl “Arnegui joven”  15,75 €
Red Wine D.O. Ribera del Duero 0,75 cl “Arnegui young”

* Si desea otro vino, consúltenos / If you want another wine, consult us.
BEBIDAS ALCOHÓLICAS

ALCOHOLIC DRINKS

Vino Rosado D.O. Navarra 0,75 cl “Las Campanas”
Rosé Wine D.O. Navarra 0,75 cl “Las Campanas”

15,75 €

Cava Brut Nature 0,75 cl “Juve Camps cinta purpura”
Cava Brut Nature 0,75 cl “Juve Camps purple ribbon”

18,90 €

Champagne Moët & Chandon / Champagne Moët & Chandon

61,95 €

Whisky de Importación  Ballantines
Scotch Whisky Ballantines

23,75 €

Ginebra de Importación  Beefeater
Imported Gin Beefeater

22,50 €

Ron Superior Cacique/ Imported Rhum Cacique

22,50 €

* Si desea otro vino ó licor, consúltenos / If you want another wine or liquor, consult us.
Pack de reposición de café natural Nespresso  
*Nespresso Natural Coffee Refill Pack*  
Incluye 50 capsulas de café, 1 garrafa 5 lts. de agua, 50 vasos de café desechables, 50 monodosis de leche, 50 azucarillos con paletina, 25 unds de sacarina. Es necesario alquiler Cafetera Nespresso

Pack de reposición de café Descafeinado Nespresso  
*Nespresso Decaffeinated Coffee Refill Pack*  
Incluye 50 capsulas de café, 1 garrafa 5 lts. de agua, 50 vasos de café desechables, 50 monodosis de leche, 50 azucarillos con paletina, 25 unds de sacarina. Es necesario alquiler Cafetera Nespresso

Té Earl Grey (25 u.) / *Earl Grey Tea (25 u.*)* 13,65 €

Té Forest Fruits (25 u.) / *Forest Tea Fruits (25 u.*)* 13,65 €

Manzanilla (30 u.) / *Chamomile Infussion bags (30 u.*)* 13,65 €

Infusiones de menta (30 ud.) / *Mint Infussion bags (30 u.*)* 13,65 €

Leche semidesnatada / *semi-skimmed milk (1 lt.*)* 3,15 €

Leche de Soja o sín lactose (1 lt.) / *Soy Milk or free- lactose (1 lt.*)* 3,50 €
**BANDEJAS DE SALADO**

**SAVOURY TRAYS**

**Tortilla de patatas / Spanish Omelette (1 kg)**

*Tortilla con cebolla, cortada en dados. Incluye picos*

*Diced Spanish omelette with onions. It includes breadsticks.*

**Surtido de mini sándwiches (28 u.)
Assortment of English bread mini sandwiches 3 fillings (28 u.)**

*12 Jamón camembert, 8 Salmón, 8 pavo. Sándwiches de pan inglés etiquetados con su composición. Servicio en bandeja de un sólo uso con tapa plástica.
*12 Ham camembert, 8 Salmon, 8 turkey. English sandwich bread labeled with their composition. Service single-use tray with plastic lid.*

**Surtido de mini sándwiches con pan polar, 3 tipos de relleno (28 u.)
Assortment of French Bread mini sandwiches 3 fillings (28 u.)**

*Salmón, pavo, vegetal. 8 de salmón y queso crema, 12 de pavo, 8 de vegetal (mahonesa, huevo duro, lechuga)
8 of salmon and cream cheese, 12 of turkey, 8 of vegetable (mayonnaise, hard-boiled egg, lettuce)*

**Surtido de mini wraps 3 tipos de rellenos / Assortment of mini wraps 3 fillings (28 u)**

*7 de jamón york y queso, 14 de pollo a la mostaza con miel, 7 de atún y vegetales (huevo duro, mahonesa, lechuga)
Mini wraps etiquetados con su composición. Servicio en bandeja de un sólo uso con tapa plástica.
7 of ham and cheese, 14 of the honey mustard chicken, 7 of tuna and vegetable (lettuce, hard boiled egg, mayonnaise) Mini wraps tagged with its composition. Service tray from a single use with plastic lid.*
BANDEJAS DE SALADO

**Surtido de Mini Vienas , 3 tipos de relleno / Assortment of Mini vienas (18 u.)**
34,40 €

6 Humus, tomate y feta; 6 pollo, piña, lechuga, nueces y mostaza miel; 6 atún con pimientos

**Bandeja mini pulgas con jamón serrano ( 13 ud.) / Mini flea tray with serrano ham (13 u.)**
35,00 €

**Surtido de mini bagels, 3 tipos de relleno/Assortment of mini bagels, 3 fillings (14 u)**
38,20 €

Jamón braseado / queso brie / de semillas con salmón ahumado

**Bandeja de mini croissants rellenos, 3 tipos de relleno (12 ud)**
38,20 €

**Bandeja de sándwiches vegetarianos / Vegetarian sandwich tray (28 ud)**
38,20 €

8 vegetales: pan de tomate, tomate, pepino, lechuga, huevo y mahonesa curry; 12 de humus;
8 de pan zanahoria, queso azul y manzana
**Surtido de Mini Hojaldritos (400 gr – 28 u.) / Assortment of Mini Puff Pastry** 18,15 €
8 mini hojaldritos de atún, 12 mini hojaldritos de jamón york, 8 mini hojaldritos de queso
*8 mini puff of tuna, 12 mini puff of ham, 8 mini puff of cheese*

**Surtido de quesos (400 grs) Manchego, Idiazábal, Mahón con nueces** 30,00 €
*Assorted Spanish Cheeses  Manchego, Idiazábal, Mahón with nuts*
Cuñas de queso Manchego, Idiazábal y Mahón. Acompañado de nueces. Incluye 5 paquetes de picos camperos.
*Wedges of Manchego, Idiazábal and Mahón cheese accompanied by nuts. It includes 5 packages of camperos peaks*

**Queso manchego en cuñas (500 gr) Incluye 5 paquetes picos de pan** 30,00 €
*Manchego cheese in wedges (500 gs). It includes 5 packages of camperos peaks*

**Bandeja de jamón ibérico 3 Encinas (300 grs) Incluye 5 paquetes de picos de pan** 36,30 €
*Iberian Spanish Cured Ham 3 Encinas tray (300 grs). It includes 5 packages of breadsticks*

**Bandeja de jamón bodega reserva (300 grs) Incluye 5 paquetes de picos de pan** 22,00 €
*Iberian Spanish Cured Ham tray (300 grs). It includes 5 packages of breadsticks*

**Bandeja de embutidos ibéricos (500 gr) / Selection of Iberian cold cuts tray** 34,40 €
Lonchas de Lomo, salchichón y chorizo. Incluye 5 paquetes de picos camperos.
*Slices of pork loin, sausage and chorizo. It includes 5 packages of camperos peaks*
Mix de croquetas, 3 sabores (30 ud) / Croquette mix, 3 flavours (30 u) 23,50 €

Empanada de carne, 25 porciones / Meat Pie, 25 portions 26,75 €

Bandeja de Quiche Lorraine, 1 kg / Quiche Lorraine tray, 1 kg. 23,90 €

Paella Mixta, 20 raciones ó 40 udes tipo “tapa” / Paella Mixta, 20 portions or 40 "tapa" format 143,20 €

Incluye boles de palma, cubiertos desechables, rebanadas de pan y servilletas para 20 personas.
Includes palm bowls, disposable cutlery, slices of bread and napkins for 20 people.

Picnic I: Ensalada del chef, bocadillo de tortilla española, pieza de fruta, agua mineral 50 cl, aliños y set de cubiertos 11,50 €

Picnic I: Chef’s salad, Spanish omelet sandwich, piece of fruit, mineral water 50 cl, dressings and cutlery set

Picnic II: Ensalada mixta de atún, sándwich de pollo, vaso de frutas 150 gr, chocolatina, agua mineral 50 cl, aliños y set de cubiertos 13,40 €

Picnic II: Mixed salad of tuna, chicken sandwich, glass of fruits 150 gr, Chocolate bar, mineral water 50 cl, dressings and set of cutlery
PICNICS Y BOCADILLOS / PICNICS AND SANDWICHES
ENSALADAS / SALADS

Picnic III: Ensalada César, bocadillo de jamón serrano o tortilla española, pieza de fruta, bolsa de patatas fritas, chocolatina, agua mineral 50 cl, aliños y set de cubiertos  15,75 €

Picnic III: Caesar salad, Serrano ham sandwich, fruit glass 150 gr, bag of chips, Chocolate bar, mineral water 50 cl, dressings and set of cutlery

Sandwich de pollo barbacoa o vegetal (1 ud) / Barbecue Chicken Sandwich or vegetable sandwich  5,75 €

Bocadillo de paleta ibérica. Incluye salmorejo (1 ud)  Iberian ham sandwich. Includes salmorejo sauce (1 u)  6,70 €

Ensalada César : Mézclum verde, tomate cherry, pollo y queso rallado (individual)  5,25 €
Caesar Salad : Mixed leaves, cherry tomatoes, chicken and grated cheese

Ensalada Chef : Mézclum verde, jamón, queso, huevo duro y tomate cherry (individual)  5,25 €
Chef salad : Mixed leaves, ham, cheese, boiled eggs, cherry tomatoes (individual)

Ensalada Caprese (individual) / Caprese salad (individual)  5,25 €
APERITIVOS
SNACKS

<table>
<thead>
<tr>
<th>Product Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Patatas fritas Premium estilo caseras (150 gr)</td>
<td>4,00 €</td>
</tr>
<tr>
<td>Aceitunas rellenas (120 gr) / Stuffed Olives (120 gr)</td>
<td>4,50 €</td>
</tr>
<tr>
<td>Galletas saladas (350 gr) / Salted biscuits (350 gr)</td>
<td>4,60 €</td>
</tr>
<tr>
<td>Almendras saladas (1 kg) / Salted Almonds (1 kg)</td>
<td>29,00 €</td>
</tr>
<tr>
<td>Chips de verduras (110 gr) / Vegetable chips (110 gr)</td>
<td>10,00 €</td>
</tr>
<tr>
<td>Mix Japonés (1 kg) / Japanese Mix (1 kg)</td>
<td>12,50 €</td>
</tr>
</tbody>
</table>

Compuesto de cacahuetes, soja, sésamo, arroz, trazas de crustáceos, leche, frutos cáscara y mostaza
Composed of soybeans, peanuts, rice, traces of crustaceans, milk and fruit peel and mustard
BANDEJAS DE BOLLERÍA - DESAYUNO
BREAKFAST SWEET TRAYS

**Surtido de Mini Bollería Variada (18 u.) / Assorted selection of mini pastries (18 u)**
3 mini palmeritas Choco, 3 Mini Palmeritas glaseadas, 3 Muffins de choco – avellana, 3 Muffins arándanos, 3 mini donuts glaseados, 3 mini donuts glaseados de chocolate.
3 mini heart-shaped puff pastry Choco, 3 mini heart-shaped puff pastry glazed, 3 choco muffins - Hazelnut, 3 Blueberry Muffin, 3 mini glazed donuts, 3 mini Donuts chocolate icing

**Bandeja de mini bollería artesana (20 u.) / Mini artisan bakery tray (20 u.)**
6 mini Berlinas de Crema (25 gr), 4 mini Croissants (20 gr), 2 mini Croissants integrales (30grs), 8 napolitanas Choco- Avellana (25 grs).
6 mini Saloons Cream (25 gr), 4 mini Croissant (20 g), 2 mini integral Croissant (30grs), 8 napolitanas Choco Hazelnut (25 g)

**Pastas de té variadas (500 gr) / Assorted Tea Cakes (500 gr)**

**Cookies con Stevia – sin azúcar – (1 ud) / Cookies with Stevia - sugar-free -**

BANDEJAS DULCES Y POSTRES
SWEET TRAYS & DESSERTS

**Bandeja de Petit Fours variados (18 ud) / Assorted selection of Petit Fours (18 u) 33,45 €**

18 piezas de repostería fina tipo sable caramel con mantequilla salada, financier de avellana, cadres de manzana y grosella negra, brownys de galleta y chocolate, sablés de confiur de mango, pan de especies con cremoix a la vainilla.

18 pieces of fine pastries sable type caramel with salted butter, hazelnut, cadres of Apple and black currant, financier brownies of biscuit and chocolate sables confirmed in handle with cremoix vanilla spice bread.

**Bandeja de macarons variados (16 ud) / Assorted macarons selection 23,00 €**

Bandeja de macarons variados 16 unidades: Vainilla, café chocolate, caramelo con mantequilla a la sal, pistachio y frambuesa

Assorted macarons selection - 12 units: Vanilla, coffee chocolate, caramel butter salt, pistachio and raspberry

**Bandeja de mini pastelería (36 ud) / Mini pastries tray (36 u) 23,90 €**

Tarta al cacao con nueces, tarta de manzana streusel, tarta de ruibarbo y grosella

Cocoa cake with walnuts, streusel apple pie, rhubarb and blackcurrant
Vaso de fruta fresca (240 gr) Individual / Glass of Fresh Fruit (240 gr) Individual  4,50 €
Según temporada. Incluye tenedor pequeño de plástico
Depending on the season. Small plastic fork included

Bandeja de fruta fresca cortada variada (1kg)  26,50 €
Assorted Fresh cutted fruit tray (1kg). Ready to eat
Compuesta de fruta variada, según temporada. Normalmente melón, piña, manzana, naranja. Incluye tenedores.
It consists of varied fruit according to season. Normally melon, pineapple, apple, orange. It includes forks.

Cesta fruta temporada (10 piezas) / Seasonal fruit bascket (10 piezas)  25,00 €

Barras de Muesli : Fresas ó chocolate (12 ud)  25,20 €
Müesli cereal bars : Strawberries and chocolate (12 u)
<table>
<thead>
<tr>
<th>Complemento</th>
<th>Descripción</th>
<th>Precio</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bolsa de hielo (2 kg)</td>
<td>Bag of ice cubes (2 kg)</td>
<td>4,50 €</td>
</tr>
<tr>
<td>Cubitera de hielo y pinzas (1 ud)</td>
<td>Ice bucket and tong (1 u)</td>
<td>25,20 €</td>
</tr>
<tr>
<td>Servilletas de cocktail (100 ud)</td>
<td>Coctail Napkins (100 u)</td>
<td>3,30 €</td>
</tr>
<tr>
<td>Abridor de botellas (1 ud)</td>
<td>Wine opener (1 u)</td>
<td>10,50 €</td>
</tr>
<tr>
<td>Platos cuadrados biodegradables, 15x15 cm (25 ud)</td>
<td>Biodegradable square plates 15x15 cm (25 u)</td>
<td>6,52 €</td>
</tr>
<tr>
<td>Platos redondos biodegradables 18 cm (25 ud)</td>
<td>Biodegradable round plates 18 cm (25 u)</td>
<td>5,40 €</td>
</tr>
<tr>
<td>Boles para snacks biodegradable (50 ud)</td>
<td>Biodegradable bowls for snacks (50 u)</td>
<td>6,60 €</td>
</tr>
</tbody>
</table>
COMPLEMENTOS
ACCESORIES

Vaso de papel 120 ml (50 ud) / Disposable cardboard coffee cups 120 ml  8,40 €

Vaso de papel, capuccino 240 ml (50 ud)
Disposable cardboard capuccino cups 240 ml (50 u)  10,50 €

Copa de vino (20 ud) / Wine glasses (20 u)  12,60 €

Vaso PLA libre de plástico/ PLA glass Plastic free

Paletina de café (100 ud) / Coffee spoons (25 u)  3,15 €

Set de cubiertos (cuchillo+ tenedor + cuchara + servilleta) (1 ud)
Bio Cutlery Set: fork, knife, spoon and napking (1 u)  1,05 €

Cleaning Pack (1 paper roll, 1 rabish bags pack, 1 cleaning spray, 1 paper rabish basket
1 roll of cellulose, 1 pack of trash bags, 1 cleaning spray, 1 cardboard waste bin  33,60 €

Rubbish bags pack (10 ud) / Rubbish bags cm (10 u)  5,25 €

Paper rubbish basket (1 ud) / Cardboard rubbish bin  10,50 €
1 OBJECT
These conditions apply to all catering services to stands, and to the hiring of equipment by the client.

2 ORDERING

A) INITIAL REQUEST
The client must make an initial request for services minimum 72 hours before the beginning of the fair sending the corresponding application form.

EUREST SERVICIOS FERIALES is unable to enter into any commitment with clients if they make requests outside the period stipulated above.

It will, however, make every endeavor to provide services to the extent possible.
Notwithstanding, EUREST SERVICIOS FERIALES undertakes to render its services, providing it has given express confirmation that it will do so.

The minimum order for delivery is 60,00 € (10% V.A.T. not included). If the order would be inferior, it will charge a delivery fee of 20,00 €.

B) RESTOCKING DURING FAIRS
Requests for new stocks must be made by phone or email before 12:00 hrs on the day prior to rendering the service.

3 PRICES AND METHODS OF PAYMENT

A) PRICES
Prices include: Deliveries to stands
Prices do not include: 10% of VAT

B) METHODS OF PAYMENT
Only Credit card is allowed for payment. Under no account shall services be provided if all the invoices issued by EUREST SERVICIOS FERIALES have not been paid prior to taking out the service.

4 CATERING SERVICE TIMES
The service times are as follows:
· From 9:00 to 11:00 hrs: drinks, snacks, accessories, breakfast products
· From 11:00 to 13:00 hrs: all other products.

These times may vary according to the nature and times of events or for reasons beyond of EUREST SERVICIOS FERIALES
5 HIRED EQUIPMENT

A) DELIVERY DEADLINE
Non-perishable goods, beer barrels, coffee makers and water fountains shall be delivered the day before the start of a Fair, during a two-hour period, at which time the contact person appointed by the client must be present at the stand.

B) REMOVAL
∙ Coffee machines, water fountains and beer draughts will be removed one hour before the end of the Fair.
∙ Empty fountain bottle and CO2 will be removed 1 hour before the end of the Fair, except at the express request of the exhibitor.
The removal of equipment shall be exclusively carried out by members of EUREST SERVICIOS FERIALES staff.

C) LOSSES AND BREAKAGES
The client must accept liability for all hired equipment. In the case of losses, the following charges shall be made:

Nespresso Coffee Maker: €1495 + VAT
Water fountain: €500 + VAT
Empty water bottle: €10 + VAT
Beer Barrel: €101,69 + VAT
CO2 Beer bottle: €150 + VAT
Paella: 50,00 € + VAT

6 WARRANTIES

Once the catering products requested have been delivered, and the client has signed the corresponding delivery note, goods may not be returned or exchanged.

7 CANCELLATIONS

Requests for catering services may be cancelled providing the cancellation is made before 14:00 hrs the day before the service starts.

8 DATA PROTECTION

In accordance with the LOPD (Data Protection Law) 15/1999, the LSSICE (Information Society and Electronic Commerce Law) 34/2002, and other legal instruments, clients are informed that the personal data voluntarily supplied, including e-mail addresses, shall be added to EUREST SERVICIOS FERIALES’s automated database. By sending their data, clients give their express authorisation for the use of such by EUREST SERVICIOS FERIALES, including correspondence via e-mail, for the purposes of advertising and informing clients of the activities it organises.
What we can offer

OUR OUTLETS
VEGGIE OPTIONS IN OUR OUTLETS

We have vegetarian dishes at your disposal like:

- Spinach cannelloni au gratin
- Vegetarian Lasagna
- Vegetarian pizza
- Penne pomodoro and basil sauce
- Gnocchi with pesto sauce
- Vegetarian paella
- Mushrooms and Parmesan risotto
- Quinoa salad, confit pumpkin and pipes
- Vegetarian Pokes (Brown rice with vegetables and seers)
- Pumpkin cream
- Vegetables Cream
- Cream of lakes
- Cous cous with vegetables
- Falafel with yougurt sauce and cilantro
- Vegetables and tofu Wok
- Roasted vegetables with goat cheese...
FOOD TRUCK
“We have at your disposal different food trucks themed”

✓ Hot dogs
✓ Burguers
✓ Churros with chocolate
✓ Veggie and vegan
✓ Paellas
...

...
THANK YOU