EBMT
European Society for Blood and Marrow Transplantation
Catalog for:
Industry Symposia
Small Meetings
Hospitality Suits
WE ARE HERE

“Welcome to the meeting place for conventions, congresses, fairs and exhibitions, the fundamental engine of Madrid“
Coffee Break

BASIC

DRINKS

- Expresso coffee
- Infusions (English breakfast tea, green tea, camomile)
- Milk (Skimmed and soy)
- Fruit juices (Orange, pineapple and peach)
- Still and sparkling water

OPTIONAL UPGRADES:

- Smoothies
  - Mango-coconut / Strawberry-banana / Carrot-Orange
- Flavoured Waters
  - Lemon-lime / Red fruit-anise-lemongrass / Apple-cinnamon

Length: 30 min.
Coffee Break

LIGHT

SWEET (To choose 1 reference)
- Sugar or chocolate doughnut
- Vilaplana cake (Chocolate, Red Velvet or carrot)

DRINKS
- Expresso coffee
- Infusions (English breakfast tea, green tea, camomile)
- Milk (Skimmed and soy)
- Fruit juices (Orange, pineapple and peach)
- Still and sparkling water

OPTIONAL UPGRADES:
- Fruit skewers
- Smoothies
- Flavoured Waters

Length 30 min.
Coffee Break

SWEET

SWEET (To choose 3 references)
- Mini butter croissant
- Mini pain au chocolat
- Mini chocolate or sugar heart shape puff pastry
- Mini pain aux raisins

DRINKS
- Expresso coffee
- Infusions (English breakfast tea, green tea, camomile)
- Milk (Skimmed and soy)
- Fruit juices (Orange, pineapple and peach)
- Still and sparkling water

OPTIONAL UPGRADES:
- Fruit skewers
- Smoothies
- Flavoured Waters

Length 30 min.
Coffee Break

FULL

SWEET (To choose 3 references)
- Mini butter croissant
- Mini sugar doughnut
- Mini chocolate heart shape puff pastry
- Mini red fruits muffin

SAVOURY (To choose 2 references)
- Mini baguette with Iberico ham, tomato and olive oil
- Mini brioche with spanish omelette
- Navette with smoked salmon and cheese cream
- Mini veggie sandwich

DRINKS
- Expresso coffee milk and infusions
- Fruit juices and still, sparkling water

OPTIONAL UPGRADES:
- Fruit skewers, smoothies, flavoured waters
Coffee Break

HEALTHY

SWEET (To choose 1 reference)
- Fruit bowl
- Yoghurt with toppings

SAVOURY (To choose 2 references)
- Mini veggie sandwich
- Mini ciabatta with Iberico ham and tomato
- Potato or courgette omelette with bread sticks
- Veggie roll with carrot bread

DRINKS
- Expresso coffee milk and infusions
- Smoothies
- Fruit juices and still, sparkling water

Lenght: 30 min.
This service does not replace a lunch
For minimum 100 people

SNACKS
- Curly puff pastry with tomato and Provenzal herbs
- Cassava chips
- Green olives stuffed with anchovy mousse

CELLAR
- White and red wine
- Beer
- Soft drink and fruit juices
- Still and sparkling water
APPETIZER B

This service does not replace a lunch
For minimum 100 people

SNACKS
· Paprika potato crisps
· Marinated olives

COLD REFERENCES
· Mini baguette with Ibérico ham, tomato and olive oil
· Manchego cheese with walnuts and grapes
· Spanish potato omelette over home made flat bread
· Tartalete with spanish salad and prawns

CELLAR
· White and red wine
· Beer
· Soft drink and fruit juices
· Still and sparkling water
COCKTAIL

APPETIZER

This service does not replace a lunch
For minimum 100 people

SNACKS
· Crunchy paper with tomato and basil
· Salted almonds with curry

COLD REFERENCES
· Mini baguette with Ibérico ham, tomato and olive oil
· Mahon cheese sticks, grapes and walnuts
· Blini with “nature” salmon and yuzu caviar
· Brioche with tuna and piquillo peppers

CELLAR
· White and red wine
· Beer
· Soft drink and fruit juices
· Still and sparkling water
APPETIZER

This service does not replace a lunch
For minimum 100 people

SNACKS
- Rocks of Parmesan cheese
- Gordal olives stuffed with anchovy mousse

COLD REFERENCES
- Iberico ham with Xerez breadsticks and grissini
- Foie macaron and quince
- Focaccia with mortadela, rocket and truffle cheese
- Tuna tataki, soy sauce and sesame
- Tartalete with beetroot hummus and goat cheese crumble

CELLAR
- White and red wine
- Beer
- Soft drink and fruit juices
- Still and sparkling water
COCKTAIL

APPETIZER

This service does not replace a lunch
For minimum 100 people

SNACKS
· Rocks of Parmesan cheese
· Vegetable Chips

COLD REFERENCES
· Iberico ham with Xerez breadsticks and grissini
· Potato omelette with brava sauce
· Brioche with porchetta, mozzarella and pesto
· Vol au vent of foie and caramelized almonds
· Skewer of “sous-vide” turkey, almonds and honey
· Home made flat bread with roasted peppers, caramelized onion and goat cheese
· Roastbeef, vegetables and Rossini gel

CELLAR
· White, red wine and beer
· Soft drink, fruit juices. still and sparkling water
LUNCH BOXES
LUNCH BOX A

SALAD (To choose 1 reference)
- Caesar
- Chef salad

SANDWICH (To choose 2 references)
- Salmon and cheese
- Veggie
- Salmon wasabi
- Bacon and tomato

DESSERT (To choose 1 reference)
- Cereal bar
- Banana or apple

DRINK
- Still water bottle (0.50cl)
LUNCH BOX B

SALAD (To choose 1 reference)
- Nicoise salad
- Bourbon chicken salad
- Capresse salad

SANDWICH (To choose 2 references)
- Pastrami
- Vegan hummus
- Grilled chicken and cheese
- Tuna and tomato

DESSERT (To choose 2 references)
- Cereal or chocolate bar
- Banana or apple

DRINK
- Still water bottle (0.50cl)
DELIVERY

TRAYS
DELIVERY

TRAYS

BREAKFAST (24 units, 3 references of artisan pastries)
DOUGHNUTS (24 units)
CROISSANTS (24 units)

SANDWICHES (Trays can not mix flavorurs)

ITALIAN CLUB (White bread, pesto mayonnaise, provolone cheese, braised ham, rocket, tomato and bacon)

ROAST BEEF & BBQ (Corn bread, BBQ mayonnaise, crunchy onion, tomato, pastrami and spinachs)

VEGAN HUMMUS (White bread, basil hummus, carrot, fresh tomato and spinachs)

TUNA (Whole grain bread, tuna, olives, red onion, spinachs, lettuce and Dijon mayonnaise)

WASABI SALMON (Poppy bread, smoked salmon, mixed lettuce and wasabi mayonnaise)
WATER
SERVICE
WATER

SERVICE

WATER COOLER
- 1 water dispenser
- 1 bottle still water (19L)
- 100 plastic glasses

WATER REFILL
- 1 bottle still water (19L)
- 100 plastic glasses

STILL WATER PACK
- 24 Plastic still water bottles (0.50cl)

SPARKLING WATER PACK
- 6 Plastic sparkling water bottles (0.50cl)
Coffee Breaks

**PRICES**

**BASIC**

>100 pax: 10.50 € / pax + V.A.T. (Included set up and service staff)

50 to 99 pax: 8.00 € / pax + SET UP + SERVICE STAFF (2 waiters) + V.A.T.

1 to 49 pax: 8.50 € / pax + 10% V.A.T. + SET UP + SERVICE STAFF (1 waiter) + V.A.T.

Permanent 4h: 12.50 € / pax + 10% V.A.T. + SET UP + SERVICE STAFF + V.A.T.

Permanent 8h: 14.00 € / pax + 10% V.A.T. + SET UP + SERVICE STAFF + V.A.T.

**LIGHT**

>100 pax: 12.00 € / pax + V.A.T. (Included set up and service staff)

50 to 99 pax: 9.50 € / pax + SET UP + SERVICE STAFF (2 waiters) + V.A.T.

1 to 49 pax: 10.00 € / pax + SET UP + SERVICE STAFF (1 waiter) + V.A.T.

Permanent 4h: 13.50 € / pax + SET UP + SERVICE STAFF + V.A.T.

Permanent 8h: 15.00 € / pax + SET UP + SERVICE STAFF + V.A.T.

*Permanent coffees are calculated up to 25 pax, for more people ask for prices*
Coffee Breaks

SWEET

>100 pax: 14,50 € / pax + V.A.T.
50 to 99 pax: 12,00 € / pax + 10% V.A.T. + SET UP + SERVICE STAFF (2 waiters) + V.A.T.
1 to 49 pax: 12,50 € / pax + 10% V.A.T. + SET UP + SERVICE STAFF (1 waiter) + V.A.T.
Permanent 4h: 15,00 € / pax + 10% V.A.T. + SET UP + SERVICE STAFF + V.A.T.
Permanent 8h: 17,50 € / pax + 10% V.A.T. + SET UP + SERVICE STAFF + V.A.T.

FULL

>100 pax: 18,00 € / pax + V.A.T.
50 to 99 pax: 15,50 € / pax + SET UP + SERVICE STAFF (2 waiters) + V.A.T.
1 to 49 pax: 16,00 € / pax + SET UP + SERVICE STAFF (1 waiter) + V.A.T.
Permanent 4h: 18,50 € / pax + SET UP + SERVICE STAFF + V.A.T.
Permanent 8h: 21,00 € / pax + SET UP + SERVICE STAFF + V.A.T.

*Permanent coffees are calculated up to 25 pax, for more people ask for prices
Coffee Breaks

PRICES

HEALTHY

>100 pax: 18.50 € / pax + V.A.T.
50 to 99 pax: 16.00 € / pax + SET UP + SERVICE STAFF (2 waiters) + V.A.T.
1 to 49 pax: 16.50 € / pax + SET UP + SERVICE STAFF (1 waiter) + V.A.T.
Permanent 4h: 19.00 € / pax + SET UP + SERVICE STAFF + V.A.T.
Permanent 8h: 21.50 € / pax + SET UP + SERVICE STAFF + V.A.T.

*Permanent coffees are calculated up to 25 pax, for more people ask for prices

SET UP with coffee machine (includes assembling, dismantling, table, tablecloth, coffee machine): 160.00 € / room / day
SET UP with thermos (includes assembling, dismantling, table, tablecloth, coffee thermos): 120.00 € / room / day
SERVICE STAFF minimum contract 3 hours: 30.00 € / hour / waiter or waitress (ratio 1:50)
OPTIONAL UPGRADES:
Fruit skewer +2.70 € / pax + V.A.T. / Smoothies +3.50 € / pax + V.A.T. / Flavoured water +3.00 € / pax + V.A.T.
## Cocktails Appetizer, Lunch Boxes, Delivery Trays and Water services

### PRICES

<table>
<thead>
<tr>
<th><strong>APPETIZER A</strong></th>
<th>19.00 € / pax + V.A.T.</th>
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<tbody>
<tr>
<td><strong>APPETIZER B</strong></td>
<td>23.50 € / pax + V.A.T.</td>
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<tr>
<td><strong>APPETIZER C</strong></td>
<td>24.50 € / pax + V.A.T.</td>
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<tr>
<td><strong>APPETIZER D</strong></td>
<td>27.50 € / pax + V.A.T.</td>
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<tr>
<td><strong>APPETIZER E</strong></td>
<td>32.50 € / pax + V.A.T.</td>
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<tr>
<th><strong>LUNCH BOX A</strong></th>
<th>20.00 € / pax + V.A.T.</th>
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<tr>
<td><strong>LUNCH BOX B</strong></td>
<td>26.50 € / pax + V.A.T.</td>
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Optional upgrade: piece of chocolate brownie +1.50€ / lunch box

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<tr>
<th><strong>BREAKFAST</strong></th>
<th>39.00 € / tray + V.A.T.</th>
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<tr>
<td><strong>DOUGHNUTS</strong></td>
<td>38.00 € / tray + V.A.T.</td>
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<tr>
<td><strong>CROISSANTS</strong></td>
<td>36.00 € / tray + V.A.T.</td>
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<tr>
<td><strong>SANDWICHES 16 units</strong></td>
<td>36.50 € / tray + V.A.T.</td>
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<tr>
<td><strong>SANDWICHES 9 units</strong></td>
<td>26.00 € / tray + V.A.T.</td>
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<tr>
<th><strong>WATER COOLER</strong></th>
<th>70.00 € / unit + V.A.T.</th>
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<tr>
<td><strong>WATER REFILL</strong></td>
<td>30.00 € / refill + V.A.T.</td>
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<tr>
<td><strong>STILL WATER PACK</strong></td>
<td>32.40 € / pax + V.A.T.</td>
</tr>
<tr>
<td><strong>SPARKLING WATER PACK</strong></td>
<td>9.60 € / pax + V.A.T.</td>
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*All these prices are calculated for a minimum of 100 pax, for less people ask for prices*
Our budget include:
Gastronomy offer (food and beverages)
Service length: check the service
Furniture and service staff for more than 100 assistants

Our Budget does not include:
10% VAT
Furniture and service staff for less than 100 assistants
For groups under 100 people, check rates.
Staff menus (Check prices)
Any other technical need not included in the Budget
(Dividers, tents, electricity...)

This Budget could change after a site visit of the venue.
* For cocktails with hot references is necessary an space of work and electricity.

Payment:
100% before the event, according IFEMA conditions

Assistants confirmation:
10 days before the event, it will be necessary a first assistant confirmation. This figure may vary up to 10% up to a maximum of 3 days before the event.

For modifications after this time frame, it will be requoted in each case.
THANKS FOR WATCHING

Email: eventos.ifema@vilaplana.com