



**FUERTE HOTELES**

**MANUAL FOR GROUPS, CONVENTIONS AND INCENTIVES  
HOTEL FUERTE CONIL AND  
FUERTE COSTA LUZ  
2009**

Holding a congress, convention or an incentive at Fuerte Hoteles is the ideal option for guaranteeing success, in a place that is prepared down to the last detail for these types of events.

What we offer is based on personalised service. We know that each client requires a specific solution that is different from all the others.

Together, we will find the solutions for your every need. Put your trust in us, we offer ideas, information and advice so that your event turns out a success.

It is our pleasure to present our selection of menus and cocktails that our Chef has prepared specially for you. We also detail **what is different about us** and the additional services that are available.

We thank you for your interest and trust placed in Fuerte Hoteles and we would like to take this opportunity to send our warmest regards.

Fuerte Hoteles

At Fuerte Hoteles, the people who are specialised in the organisation of events are:

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## WHAT MAKES US DIFFERENT

- Personalised attention
- Excellent service
- A wide range of complementary activities
- The possibility of creating your own menu
- Additional services like Photographers, Secretaries, Audiovisuals, translation, etc. can be contracted (on request)
- The possibility of open air cocktails
- Advice on music is offered

## COFFEE BREAKS

**100.- COFFEE BREAKS**  4.00 / person  
Filter and Espresso Coffee, Milk, Infusions, Variety of Juices and Water

**101.- COFFEE BREAKS**  8 / person  
Filter and Espresso Coffee, Milk, Infusions, Variety of Juices and Water, Cakes and Pastries

**102.- COFFEE BREAKS**  11 / person  
Filter and Espresso Coffee, Milk, Infusions, Variety of Juices, Water, Pastries, Cakes, Filled Rolls, Variety of Sandwiches and Fruit Brochettes

**103.- COFFEE BREAKS (Healthy)**  12 / person  
Filter and Espresso Coffee, Milk, Infusions, Natural Orange and Multi-fruit Juices, Water, Fruit Brochettes, Drinkable Yoghurt, Energy Bars

- Supplement for Soft Drinks  2.50 / person
- Supplement for permanent supply of Espresso Coffee in the hall,  4.00 / person

**Picnic**  10 / person

- Salmon Sandwich on wholemeal bread
- Ham and Cheese Sandwich
- 1 Piece of Fruit
- 1 Piece of Chocolate
- Mineral Water
- Multi-fruit Juice

**Healthy Picnic**  16 / person

- Choice of two of the Sandwiches shown below...
- Ham and Cheese Sandwich
- Salmon Sandwich
- Vegetarian Sandwich
- 1 Piece of Fruit
- 1 Muesli Energy Bar
- 1 Multi-fruit Juice
- 1 Mineral Water

**7% SALES TAX INCLUDED**

## APERITIFS

1200.- TORRE DE GUZMAN APERITIF € 12.00 / person

Sweet and Dry Sherry  
Red & White Wine  
Catalonian Cava  
Assorted Juices  
Soft Drinks  
Beers

Crisps, Olives, Nuts and Dried Fruit

Duration: ½ hour

1201.- ARCO DE LA VILLA APERITIF €19.50/person

Sweet Sherry  
Dry Sherry  
Red & White Wine  
Catalonian Cava  
Assorted Juices  
Soft Drinks  
Beers

Crisps, Olives, Nuts and Dried Fruit

Selection of cold snacks: Salmon, Anchovies, Pâté, Seafood.

Selection of Hot Snacks: Chicken and Pineapple Brochettes.

Chayote Croquettes.

Duration: ½ hour

7% Sales Tax INCLUDED

## COCKTAIL

1300. - FONTANILLA BEACH €27.00/person

Sweet and Dry Sherry  
Red & Sweet White Martini  
White and Red Wine  
Catalonian Cava  
Long Drinks  
Soft Drinks  
Beers

### Hot Snacks

Shrimp Fritters  
Baby Squid Stuffed with a Shot of Bloody Mary  
Potato Mousse with Spicy Baby Octopus  
Stuffed and Breaded Anchovies.  
Mini Prawn Brochette with Pineapple and Bacon  
Mini Chicken Croquettes, Foie and Cabrales Cheese Sauce

### Cold Snacks

Salmon with a Tartar of Black Olives and Lumpfish Caviar  
Dried Tomatoes with Anchovies and Sweet Peppers  
Spider Crab with Apple, Pineapple and Stuffed Eggs  
Marinated Tuna with Roasted Peppers  
Seafood *Salmorejo* Cold Soup with Mini Vegetable Brochettes  
Partridge Pâté with Dried Fruits and Caramelised Pear

Assorted Pastries

Duration: 1 hour

7% Sales Tax INCLUDED

# WINES

(Included in the menu)

Choose one of these Red and White wines...

## Whites

Miro D.O Privilegio del Condado

Gran Feudo Chivite Chardonnay D.O Navarra

## Rosé

Gran Feudo Chivite D.O Navarra

## Reds

Beronia Crianza D.O Rioja

Gran Feudo Reserva D.O Navarra

## Cava

Gold Brut Castellblanch

Option for making the toast with Taittinger Champagne...

Supplement per person

15.00

## BUFFET

1400 - CONIL DE LA FRONTERA BUFFET

€49.00/person

Minimum 40 people

### Salads and Cold Dishes:

King Prawn *Pipirrana* Salad  
Roasted Peppers with Bonito  
Marinated Salmon Salad  
Chunky Vegetables with Blue Cheese  
Palm Hearts with Maize and Chicken Breast  
Mussels in a Vinaigrette Dressing  
Bellavista Style Salmon with Stuffed Cherry Tomatoes  
Partridge Pâté with Redcurrants  
Eggs Stuffed with Tuna  
Marinated Tuna with a Tartar Sauce  
Boiled King Prawns  
Cold Soup: *Salmorejo* with Eggs and Ham

### Hot Dishes:

Andalusian Collard Greens  
Seafood Paella  
Stuffed Baby Squid in its own Ink  
Iberian Pork Sirloin with Green Pepper  
Strips of Rota Style Sea Bass  
Cabbage *au gratin* with Prawns  
Potato Stuffed with Cheese  
Cadiz Fritters: Baby Squid, Squid, Marinated Dogfish

### Live Cooking:

Lamb Cutlets, Moorish Skewers  
Monkfish Brochettes, Grilled Squid

### Desserts:

Assorted Pastries  
Sliced Dry Fruit  
Assorted Ice Cream  
Cake with the Group's Logo

### Drinks included

7% SALES TAX INCLUDED

1401 - "RIVER ROCHE" BUFFET €39.00/person  
Minimum 40 people

**Salads and Cold Dishes**

Crab Potato Salad  
Dressed Potatoes  
Tuna *Pipirrana* Salad  
Chef's Salad  
Dressed Eggs  
Carrots with Cumin  
Pasta and Cheese Salad  
Orange Stuffed with Seafood  
Selection of Pork Products from the Region  
Stuffed Eggs  
Stuffed Chicken Breast  
Roll of Marinated Salmon with Cheese  
Pork Loin and Pork Scratching in Lard  
Andalusian *Gazpacho* with Garnish

**Hot Dishes:**

Bouillabaisse Grouper Soup  
Fisherman's Rice with Aioli  
Chickpeas with Chard  
Free Range Chicken in Wine with Garlic, Saffron and Almonds  
Hake Meatballs in a Green Sauce  
Haddock with Caramelised Onion  
Mini Cod and Chayote Spanish Omelette  
*Berrinchote* Style Potatoes

**Live Cooking:**

Swordfish Fillet, Grilled Squid  
Chicken Brochette, Veal Fillets  
Spaghetti and Macaronis

**Desserts:**

Assorted Pastries  
Assorted Ice Cream  
Assorted Fruit

**Drinks included**

7% Sales Tax INCLUDED

## LIGHT LUNCH

### MENU 1 EL PALMAR € 28.50/person

King Prawn and Pumpkin Pasta Salad in a Wild Mushroom and Leek Sauce

Breaded Maryland Chicken Breast in Coconut with Stir-fried Vegetables and Sauté Potatoes

Cream Millefeuille with a Blackcurrant Sauce

### MENU 2 "EL PUNTALEJO" € 28.00 / person

Spider Crab *Salmorejo* Cold Soup with Crispy Shrimps

Estuary Bream with a Lentil Sauce and Mussels with Mild Mushrooms and Sherry

Cheesecake with Redcurrants and Mango Coulis

All menus include Red or White Wine, Mineral Water and Coffee

7% Sales Tax INCLUDED

**BUSINESS LUNCHEES  
OR DINNERS**

**MENU No. 1 "LA ATALAYA" €39.00/person**

APERITIFS (served at the table)

Grouper Meatballs  
Shot of *Salmorejo* Cold Soup  
Mini Pineapple and Prawn Brochette with Polenta

Cream of Carrot Soup and Cabbage Leaf Stuffed with Stewed Beef

Iberian Pork Sirloin with Vegetables, Sautéed Potatoes with Wild Rice and  
Rosemary Sauce

Pastries from Andalusia: Sweet Fried Bread, Fried Milk Pudding, Sweet Rolls,  
*Pestiño* Fritters

**MENU No 2 "CONIL VILLAS" €40.00/person**

APERITIFS (served at the table)

Shrimp Omelettes  
Rolls of Cabrales Cheese and Aubergines  
Potato Froth with Spicy Octopus

Four Cheese Salad with a Nut and Mango Vinaigrette

Snapper Steak in a Prawn Sauce and Artichokes Stuffed with Dried Fruit

Cranberry Mousse with Moist Carrot Cake and Vanilla Coulis.

**All menus include Red or White Wine, Mineral Water and Coffee**

**7% Sales Tax INCLUDED**

**MENU No. 3 "LA CHANCA"**

**€40.00/person**

APERITIFS (served at the table)

Shot of Celery - Mint  
King Prawns in Brick Pastry  
*Au gratin* Spider Crab in Phyllo Pastry

Salmon, Avocado and Goats Cheese Salad with Honey and Toasted Pine Nuts

Iberian Pork with a Selection of Mushrooms, Pedro Ximenez Sauce and Glazed  
Fruit in Phyllo Pastry

Kirsch Chocolate Truffle with Mint Coulis

**MENU No. 4 "LA FONTANILLA"**

**€39.50/person**

APERITIFS (served at the table)

Anchovies on Toast with Tomatoes and Oregano  
White Garlic with Melon and Ham  
Chicken Croquettes with Pineapple and Black Sesame Seeds

Hake Soup with Squid Meatballs and Baby Vegetables with Modena Vinegar

A Roll of Chicken Breast with Dried Fruit and a Curry Sauce with Saffron Rice

Crepes Stuffed with Apple and Raisins with an Orange Grand Marnier Sauce

**7% Sales Tax INCLUDED**

## GALA MENUS

### 1600.- "EL COLORADO" MENU €62.00/person

Cream of Prawn Soup with a Truffle and Wild Mushroom Saffron Risotto

Anchovy Salad with Exotic Fruits and Oyster Pearls with a Mango Vinaigrette

Veal Sirloin in a Foie and *Morilles* Sauce and Potatoes Stuffed with Glazed Vegetables

Chilled Chocolate with Lemon Cream and a Sponge Base with Blackcurrant Coulis

### 1601.- "RIVER ROCHE" MENU €65.90/person

Foie Terrine with a Fig Sauce and Caramelised Apple in a Redcurrant Sauce

Sea Bass Steak with Olive Oil, Fresh Fennel and threads of Saffron Sauce

Roast Lamb with Baby Vegetables, New Potatoes with Rosemary and Breaded Mushrooms

Gold Ingot: A Chocolate and Nut Sponge Stuffed with Truffles and Fruit with Cointreau, all covered with Jerez Brandy

7% Sales Tax INCLUDED

All the menus with a reference number from 1600 to 1602 inclusive include red and white wine, cava, mineral water and coffee and the menus are printed.

The tables will be decorated with flower arrangements.

## BRUNCHES

1700 - SPECIAL BRUNCH € 33 / person  
Minimum 40 people (From 12.00 p.m. onwards)

Coffee, Tea, Milk  
Mineral Water  
Assorted Juices  
Assorted Cakes  
Assorted Cheeses  
Assorted Pork Cuts  
Assorted Breads  
Butter  
Yoghurts  
Assorted Eggs (poached, scrambled, fried)  
Sausages  
Bacon  
Fruit Salad  
Roast Beef  
Curried Chicken  
Mixed Paella  
Assorted Salads  
Chicken Meatballs  
Spaghetti Bolognese  
Chicken Croquettes  
Roasted Pigs Trotter  
Assorted Pastries  
Hearty Meat Broth

Beer, Red or White Wine, Water, Cava.

7% Sales Tax INCLUDED

## BARBEQUE

1800 - "CONIL COVES" BARBEQUE €56.00/person

(Minimum 50 people)

### ASSORTED SALADS

Dressed Potatoes  
Prawn *Pipirrana* Salad  
Seafood Cocktail  
Cabbage with Apple & Pineapple  
Slices of Vegetables with Salmon  
Roasted Peppers with Tuna  
Eggs Stuffed with Tuna  
Marinated Salmon and Tuna with Garnish  
Anchovies on Toast with Red Peppers  
Assorted Crudités  
Andalusian *Gazpacho* with Garnish

### GRILLED MEATS

Lamb Cutlets  
Veal Entrecote  
Moorish Skewers  
Iberian Pork Loin  
Baked Potatoes with Maître d'hôtel Butter  
Fried Peppers and Barbeque Sauce

### GRILLED FISH

Monkfish and King Prawn Brochettes  
Bream with Garlic and Chilli  
Salted King Prawns  
*Al dente* Cooked Vegetables

### ROAST MEAT

Pigs Trotter in its own Juices  
French Pastries

**Drinks included**

7% Sales Tax INCLUDED

## ROOM HIRE

### HOTEL FUERTE CONIL HOTEL FUERTE COSTA LUZ (Prices per day)

#### ROOMS AT THE HOTEL FUERTE CONIL:

	EXHIBITIONS	MEETINGS
Fontanilla I	€193.96	€271.44
Fontanilla II	€193.96	€271.44
Fontanilla III	€77.48	€116.48
Fontanilla I and II	€387.92	€543.40
Cala del Aceite	€193.96	€271.00
John Fulton	€193.96	€271.00

#### ROOMS AT THE HOTEL FUERTE COSTA LUZ:

	EXHIBITIONS	MEETINGS
Zahora Room	€387.92	€543.40

### AUDIOVISUAL MATERIAL (Prices per day and item)

#### AVAILABLE AT THE HOTEL:

Slide Projector	€48.36
Overhead Projector	€48.36
VHS Video	€48.36
Screen	€24.44
T.V. Monitor	€80.60
Flip Chart	€12.48

SALES TAX NOT INCLUDED

#### OTHER SERVICES AVAILABLE ON REQUEST

WITH 72 HOURS NOTICE:

Simultaneous Translation  
Large screen video projector  
Backprojection  
LCD Projectors

All prices are expressed in Euros.

The prices of food and drink are subject to change without prior warning.