



**FUERTE HOTELES**

**MANUAL FOR GROUPS, CONVENTIONS AND  
INCENTIVES  
HOTEL FUERTE ROMPIDO  
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.- CARMELO** €12.00/person

Sweet Sherry  
Dry Sherry  
Red & White Wine  
Catalonian Cava  
Tomato Juice and Orange Juice  
Soft Drinks  
Beers

Crisps, Olives, Nuts and Dried Fruit

**Duration: ½ hour**

**1201.- ESTEPA** €19.90/person

Sweet Sherry  
Dry Sherry  
Red & White Wine  
Catalonian Cava  
Tomato Juice and Orange Juice  
Soft Drinks  
Beers

Crisps, Olives, Nuts and Dried Fruit

Assorted canapés  
Cold Cream of Asparagus  
Squid rings  
Chicken croquettes  
**Duration: ½ hour**

7% Sales Tax INCLUDED

## COCKTAILS

1- BARCELONA COCKTAIL € 23 / person

### Drinks

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

### Hot Canapés

Shrimp Omelette  
Fish Orly  
Marinated Dogfish  
Tuna fish turnover  
Mini Spider Crab Croquettes  
Spanish Omelette  
Breaded Lemon Sea Bass

### Assorted Canapés

Smoked Anchovy  
Crab balls  
Asparagus and Sweet Peppers  
Russian Tartlet  
*Serrano* Ham  
Marinated Salmon  
Lumpfish Caviar

Assorted Pastries

Duration: 1 hour

7% Sales Tax INCLUDED

1301 - CADIZ COCKTAIL

€ 29 / person

**Drinks**

Sweet Sherry  
Dry Sherry  
Sweet White Martini  
Red Martini  
White Wine  
Red Wine  
Catalonian Cava  
Long Drinks  
Tomato Juice  
Orange Juice  
Soft Drinks  
Beers

**Hot Canapés**

Breaded Lemon Sea Bass  
Mini Omelettes  
Shrimps  
Orly Style Prawns  
Tuna fish turnover  
Mini Curried Chicken Meat Balls  
Roquefort Cheese Canapé  
Canary Island *Tapas*  
Dates with Bacon  
Mini Chicken Croquettes

**Selected Canapés**

Rock Fish Pâté  
Partridge Pâté  
Crab Balls  
Marinated Salmon  
Smoked Anchovy  
Serrano Ham  
Lumpfish Caviar

Pastries from Andalusia

**Duration: 1 hour**

**7% Sales Tax INCLUDED**

1302 - MADRID COCKTAIL 32.00€/person

Drinks

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

Hot Canapés

Mini Shrimp Omelettes  
Spider Crab Croquettes  
Prawns "Orly"  
Breaded Sea Bass  
Breaded Dogfish  
Fresh Stuffed Anchovy  
Lumpfish Caviar  
Mini Tuna Fish Turnover  
Iberian Ham "Diablillos"  
Assorted Home Made Smoked *Tapas*

Selected Canapés

Rock Fish Pâté  
Partridge Pâté  
Serrano Ham  
Asparagus and Peppers  
Smoked Anchovy  
Angler Fish & Langoustine *Tapas*  
Smoked Palometa Fish  
Crab Balls  
Cured Cheese with Anchovies

French Pastries

**Duration: 1 hour**

7% Sales Tax INCLUDED

## BUFFET

1400 - MARBELLA BUFFET                      € 41 / person  
Minimum 40 people

### Assorted Crudités

Lettuce  
Tomato Slices  
Cucumber  
Olives  
Anchovy and Olive *Tapas*  
Asparagus

Soya  
Sweet corn  
Beetroot  
Tuna

### Cold Dishes

Rock Fish Pâté  
Salmon Platter  
Mussels with Vinaigrette Dressing  
Stuffed Chicken

### Desserts

Assorted Pastries  
Cakes (from our bakery)  
Assorted Ice Cream  
Seasonal Fruits

### Assorted Salads

Roasted Peppers  
Tuna  
Langoustine *Pipirrana* Salad  
Seafood Cocktail  
Stuffed Tomatoes  
Cabbage with Chicken &  
Pineapple  
Stuffed Eggs

### Cold Soups

Andalusian Gazpacho  
Cream of Avocado

### Hot Dishes

Stuffed Baby Squid  
Eggs and Prawns *au gratin*  
Honey Roast Lamb  
Cream of Chicken Soup  
Iberian Beef (Green Pepper)  
Cadiz Fritters  
Seafood Paella  
Stuffed Courgettes  
Rustic Potatoes  
Beef Lasagne

### Wines

White Wine  
Red Wine  
Mineral Water  
Coffee

7% Sales Tax INCLUDED

1401 - CONIL BUFFET                      40.90€/person  
Minimum 40 people

Assorted Crudités

Lettuce  
Tomato Slices  
Marinated Cucumber  
Olives  
Anchovy and Olive *Tapas*  
Asparagus  
Soya  
Sweet corn  
Beetroot  
Tuna

Assorted Salads

Dressed Eggs  
New Potatoes with Tuna  
Melba *Pipirrana* Salad  
Avocado Stuffed with Seafood  
Baby Eels with Roquefort Cheese  
Ham with Melon  
Anchovies in Vinegar  
Boiled King Prawns

Cold Soups

Gazpacho from Cordoba  
Andalusian Gazpacho

Cold Dishes

Partridge Pâté  
Assorted Smoked Products  
Assorted Cold Meats:  
Catalan Sausage, Black Pudding  
Iberian Sausage  
Salami

Hot Dishes

Piquillo Peppers -  
Stuffed with Cod  
Baked Hake  
Tuna with an Onion Sauce  
Roast Suckling Pig  
Chicken Breast with Cava Sauce  
Black Rice  
Stewed Artichokes  
Potato Stew

Desserts

Assorted Pastries  
Seasonal Fruits  
Assorted Ice Cream

Pastries from Mallorca

Wines

White Wine  
Red Wine  
Mineral Water  
Coffee

7% Sales Tax INCLUDED

1402 - EL ROMPIDO BUFFET 40.50€/person  
Minimum 40 people

Assorted Cold Side Dishes

Lettuce  
Tomato Slices  
Cucumber  
Olives  
Tuna  
Asparagus  
Soya  
Sweet corn  
Beetroot

Assorted Salads

Dressed Octopus  
Potatoes with Alioli Sauce  
Oriental Rice  
Fruit and Seafood Cocktail  
Mussel *Pipirrana* Salad  
Artichokes with Vinaigrette  
Baked Hake  
Tudela Baby Cabbage

Cold Soups

Cordoba White Garlic Soup  
Andalusian Gazpacho

Cold Dishes

Roast Pork Pâté  
Marinated Salmon  
Vegetable Pâté  
Chicken Pasty

Desserts

Rice Pudding  
Fruit Pudding  
Assorted Pastries  
Seasonal Fruits  
Assorted Ice Cream

Hot Dishes

Lamb Stew  
Homemade Meatballs  
Snapper Steak from Rota  
Fish and Langoustine Brochette  
Fresh Stuffed Anchovies  
Spaghetti Bolognese  
Stuffed Vegetables  
Fisherman's Rice  
Potatoes à la Berrichone

Wines

White Wine  
Red Wine  
Mineral Water  
Coffee

7% Sales Tax INCLUDED

1403 - CARTAYA BUFFET 41.00€/person  
Minimum 40 people

Assorted Cold Side Dishes

Lettuce  
Tomato Slices  
Cucumber  
Gherkins  
Tuna  
  
Asparagus  
  
Soya  
Sweet corn  
Beetroot  
Carrots

Cold Dishes

Assorted Pâtés  
Salmon on Toast  
Ham on Tomato Bread  
Cold Roast Beef

Desserts

Assorted Ice Cream  
Seasonal Fruits  
Assorted Pastries

Assorted Salads

Salmon with Tomato  
Potatoes with Cod  
Tuna *Pipirrana* Salad  
Pineapple Stuffed with Seafood  
Guacamole with Nachos  
Dressed Roast Liver  
Cabbage with Chicken &  
Pineapple  
Assorted Smoked Products

Cold Soups

Leek and Potato Soup  
Andalusian Gazpacho

Hot Dishes

Monkfish Stew with Pasta  
Lamb Cutlets  
Beef Stew Jardinière  
Swordfish with Garlic Sauce  
Monkfish with Clams  
Mallorcan Fried Potatoes  
Green Rice with Vegetables  
Cannelloni with Pork  
Roast Potatoes

Wines

White Wine  
Red Wine  
Mineral Water  
Coffee

7% Sales Tax INCLUDED

**BUSINESS LUNCHEES  
OR DINNERS**

**MENU 1500          € 31 / person**

**APERITIFS (served at the table)**

Garlic Potato Mousse  
Cadiz Tuna Pâté on Toast  
Mini Pasties  
Ham and Melon Nibbles

\*\*\*\*\*

Monkfish Soup with Rice and Croutons

\*\*\*\*

Lamb Stuffed with Raisins and Pine Nuts on a bed of Black Potato

\*\*\*\*

Millefeuille with Vanilla Sauce

**MENU 1501          €31.50/person**

**APERITIFS (served at the table)**

Rock Fish Pâté  
Watermelon Gazpacho Shot  
Cesar Salad

\*\*\*\*

Cream of Asparagus with Croutons

\*\*\*\*

Pork Loin stuffed with Plums and Pistachio Nuts

\*\*\*\*

Sweet fried bread stuffed with Muscatel and Orange Cream

**7% Sales Tax INCLUDED**

MENU 1502 € 28.00 / person

APERITIFS (served at the table)

Gazpacho Bavaoise  
Seafood Cocktail  
Dressed Fish Roe *Tapas*

\*\*\*\*

Mushroom Risotto with Parmesan Cheese

\*\*\*\*

Grilled Lamb Cutlets with a Mint Sauce  
Accompanied by Parisian Potatoes and Baby Vegetables

\*\*\*\*

Segovia Style Almond Biscuits

MENU 1503 € 30 / person

APERITIFS (served at the table)

Shrimp Omelette  
Stuffed Piquillo Peppers  
Fish Orly

Andalusian Gazpacho

\*\*\*\*

Tropical Salad with King Prawns in a Coral Sauce

\*\*\*\*

Cordon Bleu with Mushroom Sauce,  
Lionnaise Potatoes and Stuffed Courgette

\*\*\*\*

Banana Biscuit

7% Sales Tax INCLUDED

MENU 1504            €29.50/person

APERITIFS (served at the table)

Shot of Cold Cream of Asparagus  
Potatoes with a Hot Chilli Sauce  
*Tapas* of Anchovies with Fruit and Cheese

\*\*\*\*

Cream of Leek with Cod Mousse and Crab Oil

\*\*\*\*

Veal stuffed with Serrano Ham, Ratatouille and a Volcano of Vegetables

\*\*\*\*

Chocolate Kirsch Terrine

MENU 1505            29.90€/person

APERITIFS (served at the table)

Rock Fish Pâté  
Spider Crab Croquettes in a Crab Sauce  
Assorted Carpaccios with a hint of Hazelnut

\*\*\*\*

Turkey Soup with Minted Minced Meat

\*\*\*\*

Monkfish Rounds with Saffron Langoustines

\*\*\*\*

Cardenal with Strawberry Sauce

7% Sales Tax INCLUDED

All the menus with the reference number 1500 include red or white wine,  
mineral water and coffee.

## GALA MENUS

**MENU 1600**      € 53 / person

Cream of Crabs perfumed with Brandy

\*\*\*\*

Langoustine and Crayfish Salad on  
Red Chicory with a Mango Vinaigrette

\*\*\*\*

Braised Veal Sirloin in Foie Sauce,  
Cocotte Potatoes, assorted baby vegetables and  
stuffed baby tomatoes

\*\*\*\*

Grand Marnier Truffles with Fruit

**MENU 1601**      €52.50/person

Partridge Broth with Quenelles and  
baby vegetables in puff pastry

\*\*\*\*

Snapper Steak with Caramelised Onion and  
Garlic Pumpkin

\*\*\*\*

White Veal Escallops stuffed with Cabrales Cheese

\*\*\*\*

Cheesecake with Honey Ice Cream and  
Redcurrant Sauce

7% Sales Tax INCLUDED

**MENU 1602          54.00€/person**

Cream of Leek and Asparagus

\*\*\*\*

Warm Salmon and Prawn Salad  
in a Spring Onion and Mushroom Sauce with Raspberry Vinaigrette

\*\*\*\*

Guinea Fowl Legs stuffed with Raisins and Pine Nuts  
in a Cumberland Sauce

\*\*\*\*

Segovia Style Almond Biscuits in a Vanilla Sauce

**MENU 1603          54.50€/person**

Sea Bass and Seafood Soup

\*\*\*\*

Sole Rolls with Langoustines  
in a Spinach Sauce and Black Olive Coulis

\*\*\*\*

White Veal Cutlets with Fruit Compote and Fondant Potatoes

\*\*\*\*

Dark Chocolate Lattice

**7% Sales Tax INCLUDED**

**MENU 1604            54.90€/person**

Cream of Chicken with Turkey Quenelles and Truffles

\*\*\*\*

Sea Bass Supreme with Fennel, Saffron Mashed Potatoes  
and assorted Vegetables

\*\*\*\*

Marinated Venison Loin braised with Fine Herbs  
and a Sweet and Sour Sauce

\*\*\*\*

Homemade Sweetmeats with Fruit Sauce

All the menus with a reference number from 1600 to 1604 inclusive,  
include red and white wine, cava, mineral water and coffee,  
and the menus will be printed. The tables will be decorated with flower  
arrangements. The tables will be decorated with flower arrangements.

**BRUNCHES**

**1700 - NORMAL BRUNCH            € 18 / person**  
**Minimum 40 people (From 12.00 p.m. onwards)**

Coffee, tea, Milk  
Assorted Juices  
Mineral Water  
Seasonal Fruit  
Assorted Cakes  
Jams  
Butter  
Ham  
Fried Eggs  
Poached Eggs  
Scrambled Eggs  
Bacon  
Sausages  
Escallops  
Fried Onion  
Grilled Tomato  
Sautéed Potatoes  
Mushrooms  
Smoked Products

**7% Sales Tax INCLUDED**

1701 - SPECIAL BRUNCH      29.50€/person  
Minimum 40 people (From 12.00 p.m. onwards)

Coffee, tea, Milk  
Assorted Juices  
Mineral Water  
Dry Martini  
Bloody Mary  
Hot Chicken Broth  
Red & White Wine  
Fruit Salad  
Assorted Salads  
Smoked Products  
Assorted Cheeses  
Assorted Breads  
Roast Beef  
Assorted Pâtés  
Stir-fried Sirloin  
Stroganoff  
Seasonal Fruit  
Assorted Cakes  
Jams  
Butter  
Ham  
Fried Eggs  
Poached Eggs  
Scrambled Eggs  
Bacon  
Sausages  
Fried Onion  
Grilled Tomato  
Sautéed Potatoes  
Mushrooms

7% Sales Tax INCLUDED

**BARBEQUE**

1800 - BARBEQUE 43.00€/person  
Minimum 40 people

Gazpacho  
Assorted Salads  
Tuna *Pipirrana* Salad  
Dressed Fish Roe  
Mini Potato Salad  
Dressed Potatoes  
Seafood Cocktail  
Mimosa Eggs  
Guacamole

**Meat**

Lamb Cutlets  
Beef Entrecote  
Moorish Skewers  
Iberian Pork Sirloin with Bacon

**Fish**

Monkfish and Langoustine Brochette  
Golden Swordfish

**Side Dishes**

Baked Potatoes  
Fried Sweet Pepper

**Assorted Sauces**

Barbeque  
Vinaigrette  
Tartar  
Thousand Island Dressing

**Desserts**

Assorted Pastries  
Seasonal Fruits

**Drinks**

Red & White Wine  
Mineral Water and Coffee

7% Sales Tax INCLUDED

**ROOM HIRE**  
**HOTEL FUERTE EL ROMPIDO**  
(Prices per day)

	<b>EXHIBITIONS</b>	<b>MEETINGS</b>
José Luis Moreno	€374.40	€524.16
Cerro San Miguel Museum	€212.16	€254.80
La Duna	€212.16	€254.80

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

**AVAILABLE AT THE HOTEL:**

Slide Projector	€46.80
Overhead Projector	€46.80
VHS Video	€46.80
Screen	€23.92
TV. Monitor	€75.92
Flip Chart	€12.48

**OTHER SERVICES AVAILABLE ON REQUEST**  
**WITH 72 HOURS NOTICE:**

Simultaneous Translation  
Large screen video projector  
Overhead Projector  
LCD Projector

Sales Tax NOT INCLUDED

All prices are expressed in Euros

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