



Banquet Kit

“Serenity is to feel
that everything fits”



Salobre
Hotel Resort & Serenity



Banquet Kit

Meet & Celebrate



Content

Meeting rooms & events space. 4

Group experiences. 8

.....

Coffee breaks. 9

Cocktail. 10

Buffets. 11

Sidecar · Tasting menu. 14

Barbecue. 15

Gala dinner. 16

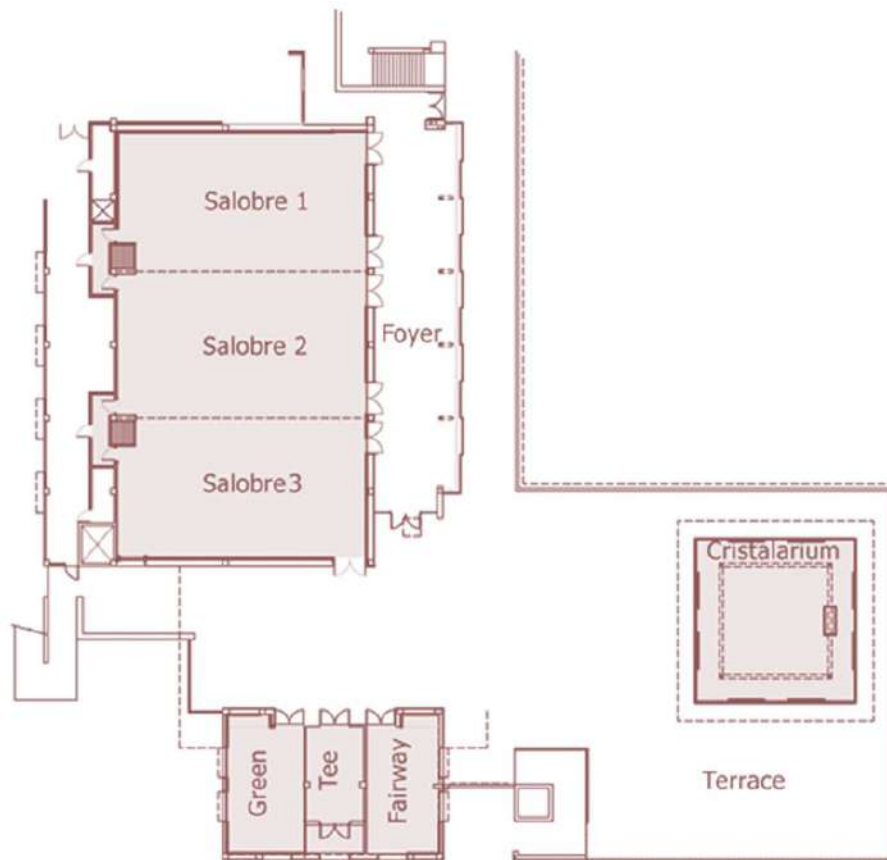
Picnic. 17

Drinks. 18

.....

Terms & conditions. 20

Meeting rooms & events space



Meeting rooms & events space | Sizes · capacity · rates *

Rooms	Length	Width	Height	M2					Full day	½ day
					Theatre	Classroom	Shape U	Cocktail		
Salobre 1	17.10	9.55	4.50	163	16	120	51	165	620	360
Salobre 2	17.10	10.00	4.50	171	-5	120	51	170	620	360
Salobre 3	17.10	9.55	4.50	163	170	120	51	165	620	360
Salobre 1+2	17.10	19.55	4.50	334	165	240	70	335	1.200	700
Salobre 2+3	17.10	19.55	4.50	334	335	240	70	335	1.200	700
Salobre 1+2+3	17.10	29.10	4.50	498	335	360	105	500	1.800	1.000
Green	9.00	5.25	3.65	47	500	25	20	-	200	150
Tee	6.50	4.40	3.20	29	30	-	-	-	100	60
Fairway	9.00	5.05	3.65	45	10	25	-	-	200	150
Green+Tee	6.50	9.65	3.20	63	30	50	-	-	260	190
Tee+Fairway	6.50	9.45	3.20	61	60	-	-	-	260	190
Green+Tee+Fairway	9.00	14.70	3.20	132	40	-	-	-	480	320
Foyer	26.00	5.55	3.20	144	70	80	-	180	520	300
Cristalarium	11.05	11.01	3.18	122	130	45	20	50	480	270
Terrace	-	-	-	716	100	-	-	250	480	270
Sunset *On request	-	-	-	-	-	-	-	150	600	-
Be Aloe Terrace	-	-	-	-	-	-	-	200	-	-
* On request	-	-	-	-	-	-	-	-	-	-
* From 18.00h	-	-	-	-	-	-	-	-	1200	-
* From 20.30h	-	-	-	-	-	-	-	-	600	-

Projector 150€ | Screen 75€

*Prices valid for bookings with our catering services (F&B).

Sizes in meters (m) | Max. capacity without stage | Prices in euros (€) | Tax included

Meeting rooms & events space



Salobre

The Salobre rooms feature a maximum surface of 498m² (join together Salobre 1, Salobre 2 and Salobre 3).

Depending on your kind of celebration, you can rent each room individually or a mix of them.

Green, Tee & Fairway

Green, Tee or Fairway boardrooms have a surface of 29m² to 47m², natural light and views of the golf courses.



Foyer

Foyer has a surface of 144m², with natural light and views to the Salobre Resort.

Meeting rooms & events space



Cristalarium

If you are looking for an exclusive place with 360° views to golf courses and mountains, you will love the multifunctional Cristalarium room; a space to celebrate unique events.

Terrace

La terraza del Salobre Hotel, con una superficie de 716m², ofrece un amplio espacio con vistas privilegiadas al resort y al horizonte.



Sunset

Rivers area are in the top of the hotel, with views to the mountains, the ocean and the skyline. It is the most exclusive space in the hotel where make unforgettable events.

* Bookings at this space are on request. Subject to special conditions.

Meeting rooms & events space



Be Aloe Terrace

Pool area in Be Aloe Wellness is an idyllic site rounded of nature, with views to the Salobre Resort environment. A space for intimate and extraordinary celebrations.

* Bookings at this space are on request. Subject to special conditions.

The S Club

Enjoy an al-fresco experience by savouring its dishes on its Terrace or alternatively in its cosy dining room. All of this at The S Club, an unique space in Gran Canaria

* Bookings at this space are on request. Subject to special conditions.



Sidecar

Have a good glass of wine, taste the fusion of market cuisine combined with influences of international dishes. Celebrate your special day in a space that goes beyond conventional cuisine.

* Bookings at this space are on request. Subject to special conditions.



Group experiences

Meet & Celebrate



Activity *	Time in minutes	Price < 5 pax	Price 5-10 pax	Price > 10 pax
Yoga	50	25€	20€	15€
Hiking 4 km	50	10€	8€	6€
Hiking 8 km	100	15€	10€	8€
Yoga + Meditation	70	29€	27€	25€
Pilates	50	20€	15€	10€
Hiking + Yoga	100	35€	30€	28€
Tour by Bike	150	55€	52€	50€

* Please make sure to book in advance in order to organize the staff's work schedule.
Prices per pax | Tax included

Coffee breaks

Morning Break 9€

Coffee, decaffeinated coffee, Selection of teas & Assortment of pastries

Pastries

Mini croissants mix

“Pain au chocolat”

Muffins & donuts mix

Palm trees & cookies mix

Cakes and tarts

Apple pie

Chocolate cake

Cheesecake

Chocolate brownie

Carrot cake

Tiramisu

Chocolate panna cotta

Banana mousse

Fruit tart

Snacks

Chicken & vegetables wrap

Wrap greek style

Olives selection

Mini quiche

Mini pizza

Vegetables chips

Nuts mix

Phil pork

Bap with Iberian ham

Bap with chorizo

Vegetal polar bread
with avocado & tomato

Sandwich with cheese and salmon

Tuna sandwich with corn,
and mayonnaise

Cheese and tomato sandwich

Bap with potato omelette

Vegetable sandwich

Cream cheese sandwich
and ham york

Fruit

Fruit skewer

Season's fruit

Menu I 11€
4 options

Menu II 15€
8 options

Menú III 17€
12 options

It includes water, coffee and tea | Optional: Natural orange juice 2.50€

Coffee (Coffee & more Coffee): half day 5€, full day 10€

Softdrinks: half day 6€, full day 10€ | Softdrinks station (supplement for coffee break) 2€

Length 30 min | Prices per pax | Tax included

Cocktail

Cocktail dishes

Smoked salmon canapé with dill & cream cheese

Mozzarella and cherry tomatoes skewer

Emmenthal and grape skewer

Mini chicken curry sandwich

Mini turkey sandwich with cream cheese

Mini Iberian ham ciabatta

Varied sushi (vegetarian or fish)

Gazpacho's shots
(traditional, watermelon, melon)

Snack of salmon tartar with avocado

Mini omelette with onions

Beef carpaccio crostini
with touches of pesto

Hot

Prawns wrapped in Kataifi

Asparagus in tempura

Leek Quiche

Grilled foie with chives and truffle

Serrano ham croquettes with alioli

Croquette cod with piquillo sauce

Crispy tartlet with cream cheese and tomato

Mini veal burgers with soft cheese

Mini tuna burgers with poached onions

Pizzeta Salobre style

Teror sausage bag with goat cheese

Prawns brochette with garlic

Creamy Iberian ham croquettes

Tuna brochette with canarian tomato

Vegetable spring roll with sweet and sour sauce

Sweeties

Chocolate Cup

Cheesecake

Fruit skewer

Chocolate mousse
with sweet canary

Menu I 15€
6 options

Menu II 25€
10 options

Menu III 35€
15 options

Buffet

Starters

Crudités
Salad station
Warm soup
Gazpacho "Andaluz"

Fish in lemon

Basmati rice
Roasted vegetables
Canarian potatoes
Vegetable quiche

Polar bread with arugula

Provolone and guacamole
Ciabatta with vegetables and
almogrote
Croissant with tuna, celery,
cucumber, lettuce and
mayonnaise

Composed salads

Greek salad
Niçoise salad
Pasta salad
Artichokes, arugula,
peppers dried tomato
vinaigrette
Caprese salad

Pasta

Ricotta Tortellini and
spinach with pesto, and pine nuts
Meat ravioli with Napolitana
Penne with salmon cream
Penne with zucchini, iberian
ham and dried tomato

Desserts

Fruit tartlet
Seasonal fruit
Caramel and
passion fruit tartlet
Brownie
Rice pudding

Main dish

Stuffed chicken with
vegetables and plum sauce
Veal fricassee

Turkey sandwich with cream
cheese and truffle

Roast beef sandwich with
caramelized onions, Havarti and
spicy mustard

Sandwiches

Buffet I 29€

2 salads, 3 sandwiches and pasta

Buffet II 33€

2 salads, 2 sandwiches, 1 pasta,
2 main dishes and a accompaniment

Includes starters and desserts.

Includes coffee, decaffeinated coffee and tea selection.

Italian buffet

Starters

Crudités

Salad station

Cheeses and sausages station

Composed salads*

Grilled zucchini salad

Caprese salad

Artichoke salad,
dried tomato, roasted pepper
and pine nut vinaigrette

Pasta Salad (Chef's choice)

Penne Salad with
arugula, tomato and black olive

Hot station*

Fish in lemon

Baked fish with
zucchini, tomato and caper

"Cazadora" Chicken

Ossobuco

Basmati rice

Risotto with mushrooms and prawns

Cheese risotto

Mashed potatoes

Seasonal vegetables

Pizza station

Margarita

Vegetarian

4 Seasons

Sailor

Pastas station

(fusilli, tricolor, penne, wheat pasta)*

Bolognese

Carbonara

4 cheese

Napolitana

Pesto

Desserts

Tiramisu

Panna Cotta pineapple
and sweet milk

Orange and Chocolate Cake

Assorted fruit

Nutella pizza

Includes coffee, decaffeinated coffee and tea selection.

*2 to choose

Length 1:30 h | Min 45 pax | Price per pax 35€ | Tax included

Buffet Salobre

Starters

Crudités

Salad station

Cheeses and sausages station

Composed salads*

Waldorf salad

Seafood salad

Rice salad with duck and nuts

Greek salad of zucchini and mushrooms

Showcooking station

White fish

Salmon

Chicken breast

Sirloin tips

Vegetable skewer

Hot station

Hake with curry sauce

Veal fricassee

Quinoa with vegetables

Baked potatoes

Jacket potatoes

Roasted seasonal vegetables

Desserts

Mixed cakes

Fruit skewers

Polvito Uruguayo*

Panna Cotta with mango
and white chocolate

Strawberry and kiwi Meringue

Includes coffee, decaffeinated coffee and tea selection

Optional: Station Paella Seafood and Vegetarian 4€

* 2 to choose

Min 45 pax | Price per pax 64€ | Tax included

Sidecar · Tasting menu

to share

Dishes

Service of breads with Maldon salt and olive oil

Fried aubergine chips with palm honey and sesame seeds

Fried squid sándwich, charcoal bread, black garlic mayo and lemon

Red tuna tartar, capuchina leaf, avocado, mango, minced onion
and wasabi mayo

Matured T- bone carpaccio, cristal bread, pepper and goat cheese

Taco of black pibil pork, guacamole and sour cream

Gyozas of butter chicken

Desserts

Lime cake

Creamy chocolate with extra virgin olive oil, salt flakes and toast

Barbecue

Starters

Crudités

Salad station

Cheeses and sausages station

Composed salads station*

Nicoise salad

Caesar salad

Salad heart, tuna, anchovies and corn

Greek salad

BBQ

Tuna

Chicken breast

Iberian marinated pork rib

Sirloin

Bratwurst

Hot station

Vegetables skewer

Jacket potatoes

Roasted tomato

Roasted pepper

Desserts

Assorted fruit

Mixed cakes

Ganache cup with cream

Strawberry-vanilla mousse

Cheesecake

Coffee, decaffeinated coffee and tea selection

Optional: Mini burger station (chicken, beef and vegetable, 30 g.) 5€ per person

* 2 to choose

Min. 40 pax | Price per pax 50€ | Tax included

Gala dinner

Starters

- Tomato tartare, goat cheese, lettuce and truffle vinaigrette 15€
- Julienne salad of vegetables, scallops and sherry vinaigrette 13€
- Prawns fan shaped on avocado and mango bed with red fruit sauce and lettuce bouquet 16€
- Gravlax Salmon marinated with dill, lentil salad and sweet curry sauce 13€
- Gazpacho "Andaluz" with garnishes 10€
- Mushroom risotto with truffle 15€
- Cheese Risotto with asparagus 14€
- Boletus carpaccio with potatoes, ham and truffle shavings 15€
- Zucchini cream with caramelized pipes 10€
- Seafood stew 18€

Main course

- Beef tenderloin, potato, asparagus and truffle sauce 30€
- Duck confit with potato rosti sticks, spinach and sweet applesauce 22€

Tenderloin veal, with sauteed mushrooms, pears in Malvasia wine reduction 30€

Chicken Ballotine and vegetables with gratin potatoes, bacon and delicious raw poultry 20€

Codfish loin with black squid risotto and american sauce 22€

Hake on tomato compote and saffron sauce 23€

Salmon in tarragon sauce 22€

Seabass on sweet potato puree and calvados sauce 22€

Pre dessert 6€

Cheese

Desserts 8€

- Death By Chocolate
- Cheesecake
- Apple Crisp
- Nougat soup
- Pineapple soup with raspberry sorbet
- Sponge red fruits and frozen yogurt

Picnic

Picnic I 16€

Sandwiches

Gallego bread with serrano ham and tomato

Turkey wrap and cream cheese with truffle

Roast beef sandwich with caramelized onion,
Havarti and spicy mustard

Polar bread with arugula, provolone and guacamole

Ciabatta with vegetables and almogrote

Desserts

Double Chocolate Brownie

Assortment of mini muffins and cookies

Assortment of mini pastries

Picnic II 9€

Sandwiches

Ham and cheese sandwich

Turkey sandwich and cream cheese

Sausage sandwich and cream cheese

Crab sticks sandwich, onion and mayonnaise

Ham and tomato sandwich

Vegetable sandwich with lettuce,
tomato, egg and mayonnaise

All picnics are accompanied with salad, chips, Canary Island's banana, a bottle of water and juice.

Choose an option for set.

Tax included

Drinks packages

	30m	1h
Welcome package		
White and red house wine, cava	13€	17€
Signature Cocktails	16€	19€
Choose one of our selection: Mojito, Caipirinha, Mango Rum Punch		
	Lunch 1:30h	Dinner 2hs
With beer		
Soft drinks, fruit juices, water, beer	10€	12€
House wine selection		
White and red house wine (Rioja / Rueda)	16€	18€

White wine selection

D.O. Rueda, Verdeo, Verdejo 3€

D.O. Ribera del Guadiana, Balancines,
Sauvignon Blanc y Viura 4€

D.O. Canarias, Viñátigo Blanco,
Listán Blanco 4€

Red wine selection

D.O. Ribera del Duero, Loculto Roble,
Tempranillo 3€

D.O. La Rioja, Paco Garcia Crianza,
Garnacha & Tempranillo 5€

D.O. Ycoden Daute Isora, Viñátigo Tinto,
Listán Negro 4€

All drinking packages include soft drinks, selection of fruit juices and mineral upon request.

Supplement glass of cava for dessert 5€

Tax included

Open bar

	2hs	additional hour
Salobre Classic Bar Johnnie Walker Red Label, Beefeater, Smirnoff, Arehucas Oro, Arehucas Blanco (local rum)	20€	8€
Salobre Golden Bar Johnnie Walker Black Label and Red Label, Beefeater, Tanqueray, Smirnoff, Absolut, Arehucas Oro y Blanco (local rum), Havana 7, Baileys, Amaretto, Cointreau, Jose Cuervo Gold Tequila	24€	10€
Cocktail for Classic, Golden Open Bar Caipirinhas & Mojitos station *With open bar	6€	3€
All in one Selection Welcome wine package (until 1/2 hour) House wine selection (until 2,5 hour) Open bar (classic selection 2 hour)	45€	

All these packages must be considered only after the service of lunch and dinner. Alcoholic beverages include water, soft drinks, juices, beer, cava and wine. Hour limit subject to approval by the Hotel management.

Terms & conditions

Prepayment

To book a meeting room it must credit 50 % of the total debt.

Payment

The full payment must credit 2 weeks before the event.

Staff food 10€

If it is required food for outside hotel staff, the price is 10€ per person.

Final menu

The final menu must be communicated 3 weeks before the meeting
to ensure the quality of the event.