



# Banquet Kit

“Serenity is to feel  
that everything fits”



**Salobre**  
Hotel Resort & Serenity



# Banquet Kit

## Meet & Celebrate



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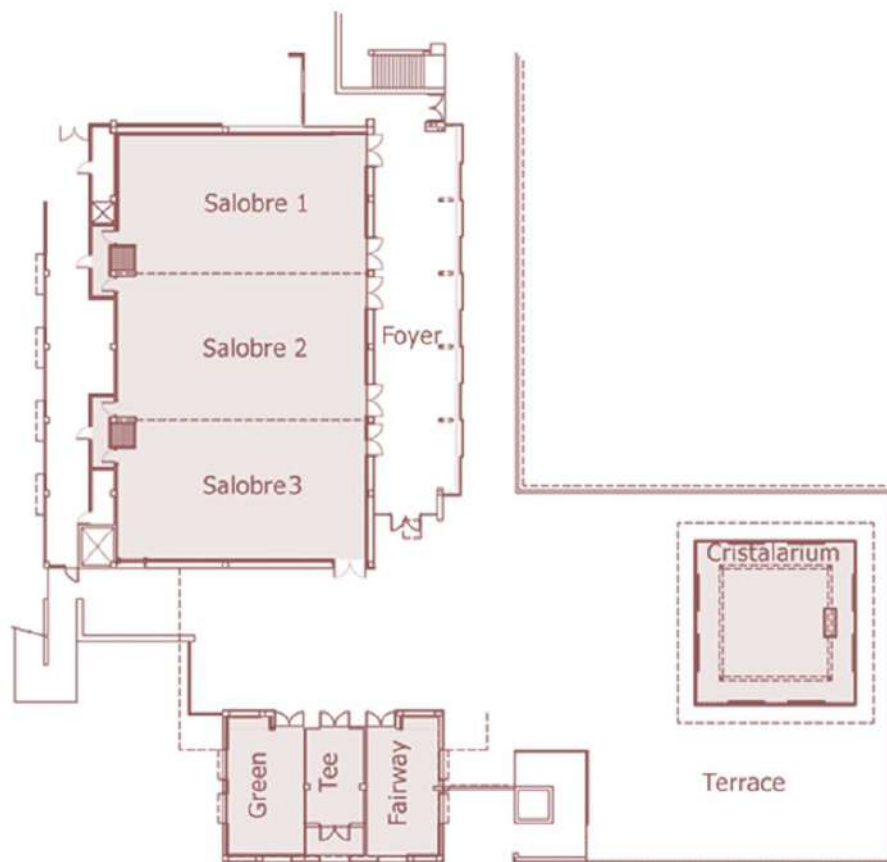
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# Meeting rooms & event space



Meeting rooms & event 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	<b>165</b>	<b>120</b>	<b>51</b>	<b>165</b>	620	360
Salobre 2	17.10	10.00	4.50	171	<b>170</b>	<b>120</b>	<b>51</b>	<b>170</b>	620	360
Salobre 3	17.10	9.55	4.50	163	<b>165</b>	<b>120</b>	<b>51</b>	<b>165</b>	620	360
Salobre 1+2	17.10	19.55	4.50	334	<b>335</b>	<b>240</b>	<b>70</b>	<b>335</b>	1.200	700
Salobre 2+3	17.10	19.55	4.50	334	<b>335</b>	<b>240</b>	<b>70</b>	<b>335</b>	1.200	700
Salobre 1+2+3	17.10	29.10	4.50	498	<b>500</b>	<b>360</b>	<b>105</b>	<b>500</b>	1.800	1.000
Green	9.00	5.25	3.65	47	<b>30</b>	<b>25</b>	<b>20</b>	-	200	150
Tee	6.50	4.40	3.20	29	<b>10</b>	-	-	-	100	60
Fairway	9.00	5.05	3.65	45	<b>30</b>	<b>25</b>	-	-	200	150
Green+Tee	6.50	9.65	3.20	63	<b>60</b>	<b>50</b>	-	-	260	190
Tee+Fairway	6.50	9.45	3.20	61	<b>40</b>	-	-	-	260	190
Green+Tee+Fairway	9.00	14.70	3.20	132	<b>70</b>	-	-	-	480	320
Foyer	26.00	5.55	3.20	144	<b>130</b>	<b>80</b>	-	<b>180</b>	520	300
Cristalarium	11.05	11.01	3.18	122	<b>100</b>	<b>45</b>	<b>20</b>	<b>50</b>	480	270
Terrace	-	-	-	716	-	-	-	<b>250</b>	480	270
Sunset *On request	-	-	-	-	-	-	-	<b>150</b>	600	-
Be Aloe Terrace	-	-	-	-	-	-	-	<b>200</b>	-	-
* 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 & event space



## Salobre

The Salobre rooms feature a maximum surface of 498m<sup>2</sup> (Salobre 1, Salobre 2 and Salobre 3 joined together).

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 29m<sup>2</sup> to 47m<sup>2</sup>, natural light and views of the golf courses.



## Foyer

Foyer has a surface of 144m<sup>2</sup>, with natural light and views to the Salobre Resort.

# Meeting rooms & event 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

The terrace of the Salobre Hotel, with a surface of 716m<sup>2</sup>, offers an open space with unique views across the resort and into the surrounding landscape.



## Sunset

The river areas 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 to host unforgettable events.

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

# Meeting rooms & event 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, a 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
<b>Yoga</b>	50	25€	20€	15€
<b>Hiking 4 km</b>	50	10€	8€	6€
<b>Hiking 8 km</b>	100	15€	10€	8€
<b>Yoga + Meditation</b>	70	29€	27€	25€
<b>Pilates</b>	50	20€	15€	10€
<b>Hiking + Yoga</b>	100	35€	30€	28€
<b>Tour by Bike</b>	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 tartare 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 bread 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 juice 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
<b>Welcome Package</b>		
White and red house wine, cava	13€	17€
<b>Signature Cocktails</b>	16€	19€
Choose one of our selection: Mojito, Caipirinha, Mango Rum Punch		
	Lunch 1:30h	Dinner 2hs
<b>Beer Package</b>		
Soft drinks, fruit juices, water, beer	10€	12€
<b>All in One</b>		
Beer Package + 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

# Wine Packages

	1:30h	2h
<b>Swing Package (All in one package + 8€/10€)</b>	<b>24€</b>	<b>28€</b>
<b>White wines</b>		
Montebaco Verdejo (D.O Rueda)		
<b>Rose wines</b>		
Sierra Cantabria (D.O.Ca Rioja)		
<b>Red wines</b>		
Paco García Crianza (D.O.Ca. Rioja)		
<b>Canarian wines package (All in One package + 8€/10€)</b>	<b>24€</b>	<b>28€</b>
<b>White wines</b>		
El Grifo Seco Colección (D.O. Lanzarote)		
<b>Rose wines</b>		
El Grifo Rosado de Lágrima (D.O. Lanzarote)		
<b>Red wines</b>		
El Grifo Tinto Colección (D.O. Lanzarote)		
<b>Top wines package (All in One package + 8€/10€)</b>	<b>28€</b>	<b>33€</b>
<b>White wines</b>		
Quinta Apolonia, Belondrade y Lurton (V.T. de Castilla)		
<b>Rose wines</b>		
Rosa de Abril (D.O. Penedes)		
<b>Red wines</b>		
Bosque de Matasnos (R. del Duero)		
Sierra Cantabria Cuvée (D.O.Ca.Rioja)		
<b>High Range package(All in One package + 8€/21€)</b>	<b>34€</b>	<b>39€</b>
<b>White wines</b>		
Pazo de Señorans Colección (D.O. Rias Baixas)		
<b>Rose wines</b>		
Andre Figueré Magali (Côte de Provence)		
<b>Red wines</b>		
PSI de Pingus (R. del Duero)		
El Puntido (D.O. Ca Rioja)		

Precios por pers. ! Igic incluido  
Los precios ya incluyen cerveza, refrescos, agua, zumos y vino.

# Open bar

	2hs	additional hour
<b>Salobre Open Bar</b> Johnnie Walker Red Label, Beefeater, Smirnoff, Arehucas Oro, Arehucas Blanco (local rum)	20€	8€
<b>Salobre Classic Bar</b> 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€
<b>Cocktail for Open &amp; Classic Bar</b> Caipirinhas & Mojitos station *With open bar	6€	3€
<b>Golden Selection</b> Welcome Package (until 1/2 hrs) All in One (until 2,5 hrs) Salobre Open Bar (until 2 hrs)	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

A 50% non-refundable deposit is required for meeting room bookings.

The full amount will be invoiced and must be received no later than 14 days prior to the event date.

Should you hire external staff, the price for their meal is 10 € per person.

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