

A woman with dark hair pulled back, wearing a white sleeveless dress and a large, ornate necklace, sits at a restaurant table. Her hands are clasped in front of her. On the table in front of her is a plate of salad, a glass of white wine, and a small potted succulent. The background shows a modern restaurant interior with tables and chairs.

MICE Food and Beverage Services
2024 - 2025

MELIÀ
VALENCIA



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Food for all tastes

We want to help you take better care of yourself but still continue enjoying great food.

We use the best ingredients at their finest moment to prepare our menus, ingredients packed with flavour, rich in antioxidants and phytonutrients to help you keep your body healthy.

Our support for local suppliers, local culture and fair trade allow us to offer you the best that is available in each area combined with careful and skillful preparation by our expert team.

Allow us to pamper you and take care of you both inside and outside. Let us help you take better care of yourself while eating.

01

Coffee Breaks

MELIÀ
VALENCIA





**It's my Coffee
time!**

Liquid Coffee Break

10,00 €

Choice of artisan coffees, tea and herbal teas
Choice of different types of milk, fresh orange juice
Still and sparkling mineral water , Flavoured water

Standard Coffee Break - Sweet

13,00 €

Liquid Coffee Break
Mini Croissant
Mini Pain au chocolat
Mini Donut
Seasonal Fruit Brochette
Whole Fruit Bowl

Standard Coffee Break - Salty

13,00 €

Liquid Coffee Break
Crystal Bread Roll with rocket, turkey and cream cheese
Caprese Crystal Bread Roll with basil pesto
Seasonal Fruit Brochette
Whole Fruit Bowl

Standard Coffee Break – Mix

13,00 €

Liquid Coffee Break
Mini Croissant
Mini Pain au chocolat
Mini Donut
Mini Ciabatta with Iberian Cured Ham
Seasonal Fruit Brochette
Whole Fruit Bowl



Premium Coffee Break - Sweet

16,00 €

Liquid Coffee Break
Chocolate/Banana Mini Pancake
Butter Croissant
Donut
Sliced Fresh Fruit
Bowl of Fruit

Premium Coffee Break - Salty

16,00 €

Liquid Coffee Break
Traditional Ciabatta with Cheese
Omega 3 Bread Roll with Tomato and Spanish Potato Omelette
Mini Pita Bread with Chicken Curry and Crunchy Corn
Sliced Fresh Fruit
Bowl of Fruit

Premiun Coffee Break - mixto

16,00 €

Liquid Coffee Break
Apple Sponge Cake
Sunflower Seed Bread with Roast Turkey and Mustard
Mini Ciabatta with Iberian Cured Loin of Pork
Sliced Fresh Fruit
Bowl of Fruit



Coffee Break Valenciano

18,00 €

Liquid Coffee Break

Horchata

Fartons

Apple Sponge Cake

Crystal Bread Roll with Esgarraet (grilled red pepper salad, cured cod, garlic, olive oil)

Mini Ciabatta with Iberian Cured Ham

Seasonal Fruit Brochette

Whole Fruit Bowl

Coffee Break Salado

20,50 €

Liquid Coffee Break

Whole Wheat Croissant

Doughnut

Apple Sponge Cake

Omega 3 Bread Roll with Tomato and Spanish Potato Omelette

Mini Ciabatta with Iberian Cured Sausage

Bread Rolls with Iberian Cured Ham

Sliced fruit

Bowl of Fruit

Improve your experience... add the following options to your coffee break

MINI BREAD ROLLS

Omega 3 Bread Roll with Tomato and Spanish Potato Omelette	€3.00
Traditional Ciabatta with Cheese and Oregano	€3.00
Mini Ciabatta with Iberian Chorizo	€3.00
Sunflower Seed Bread with Roast Turkey and Mustard	€3.00
Bagel with Cream Cheese and Salmon	€3.00
Bagel with Poppy Seeds, Hummus, Avocado and Coriander Shoots	€3.00
Mini Ciabatta with Iberian Cured Loin of Pork*	€3.50
Mini Ciabatta with Iberian Cured Sausage *	€3.50
Roast Beef, Caramelised Onion and Green Mustard Wrap *	€3.50
Roast Chicken and Ras Al Hanout Vegetables Wrap *	€3.50
Bread Rolls with Iberian Cured Ham *	€4.00
Mini Pita Bread with Chicken Curry and Crunchy Corn *	€4.00
Sunflower Seed Bread with Goat Cheese, Dried Tomato and Baby Spinach *	€4.00

SWEETS

Apple Sponge	€3.00
Whole Wheat Croissant	€3.00
Butter Croissant	€3.00
Chocolate/Banana Mini Pancake	€3.00
Doughnut *	€4.00
Oatmeal and Banana Cookies *	€4.00

LIGHT

Sliced Fresh Fruit	€2.50
Greek Yoghurt with a Choice of Toppings	€2.50
Chia Pudding with Milk, Kiwi and Turmeric	€2.50
Oatmeal Porridge with Milk, Blueberries and Cinnamon	€2.50
Bowl of Fruit (2 per person)	€2.50

*Ask us about the supplement for replacing dishes depending on your preferences

**Ask us about special options for people with food intolerances and allergies.



Improve your experience... add the following options to your coffee break

SOFT DRINKS AND FRESH FRUIT JUICES

Soft drinks	€3.00
Orange, Carrot and Ginger	€3.00
Green Juice	€3.00
Red Juice	€3.00
Banana and Strawberry Smoothie	€3.00
Mango Smoothie *	€4.00

VALENCIAN SPECIALITIES

Traditional “Fartons”	€3.00
Crystal Bread Roll with “Esgarraet” (grilled red pepper salad, cured cod, garlic, olive oil)	€3.00
Valencian “Horchata”	€3.00

SNACKS

Flavoured Popcorn	€2.00
Jellybeans	€2.00
Crisps	€2.00
Fruit chips (banana, carrot, beetroot) *	€3.00
Nuts *	€3.00
Vegetable chips *	€3.50

*Ask us about the supplement for replacing dishes depending on your preferences

**Ask us about special options for people with food intolerances and allergies.



Coffee Break conditions

Maximum duration of the service: 30 minutes

Minimum number of people: 10

Prices are per person

Prices include VAT

All of the BREAK EXTRAS must be requested for the same number of guests for which the main service has been contracted.

In case of replacement of any of the items, please contact us as this may involve an extra charge. extra charge.

Minimum Coffee Break price €13.00 per person

30 minutes extra service: * €6.00 per person

Permanent break set up in the event room (half day): ** +50% of sales price

Permanent break set up in the event room (full day): ** +100% of sales price

The Coffee Break can be served on the pool terrace with an additional charge of:

- €15.00 per person on the selected menu for events up to 100 people.
- €10.00 per person on the selected menu for events of 101 to 400 people.

*Extensions of the duration of the service will include only drinks

**Permanent half-day break extensions will include one replenishment of food and drinks.

Permanent full-day break extensions will include two replenishments of food and drinks.

Half-day maximum 4 hours. Full-day maximum 8 hours. Permanent service in the event

room does not include permanent service staff

Coffee breaks will not be served between 12:00 and 15:30 pm.

The hotel should receive the menu options at least 10 days before the event. If not, the hotel will chose the menu to be served.

02

Finger - Cocktail

MELIÀ
VALENCIA





Finger Cocktail 1

45 ,00€

COLD DISHES

- Italian fusilli salad with tomato, mozzarella pearls and roasted aubergine
- Chafadito of roast beef, mustard and arugula
- Cheese focaccia with iberian cured ham
- Quiche Lorraine
- Tuna wrap and mayonnaise with walnuts
- Mini caesar salad with chicken

HOT DISHES

- Mini Hamburger with Caramelised Onions and cheddar cheese
- Chicken Yakitori
- Bao Bread with Yucatan-Style Barbecued Pork
- Valencian Paella
- Iberian Ham Croquettes
- Croque Monsieur, french sandwich with boiled ham and cheese

DESSERTS

- Cup of fresh fruit
- Mini cheesecake

DRINKS

- Red wine, white wine
- Beers, soft drinks and water
- Coffee and herbal teas

Finger Cocktail 2

48 ,00€

COLD DISHES

- Octopus with escalibada and anchovies
- German salad with tortilla chips
- Sobrasad and emmenthal puff pastry
- Crab rool
- Spanich omelette pintxo on glass bread with roasted garlic aioli
- Chicken curry wrap with sweet mango

HOT DISHES

- Fideua
- Prawn involtini with potato and romesco sauce
- Beef burrito with mustard and onion
- Gyozas with sweet chilli
- Chicken curry kebab
- Croquettes of baby squid in its own ink

DESSERTS

- Cup fo fresh fruit
- Catalan custard cream
- Selection of pastries

DRINKS

- Red wine, white wine
- Beers, soft drinks and water
- Coffee and herbal teas

Finger Cocktail 3

54,00€

COLD DISHES

- Chafadito with pastrami, gherkins and pickled mayonnaise
- Coucous salad with anchovies and mint
- Cranberry and turkey bloomer
- Shot of foie mousse with pistachios
- Smoked salmon roll
- Iberian ham snack
- Tuna tataki taco with guacamole

HOT DISHES

- Chicken durum with vegetables and chili sauce
- Siau laong (pork and vegetable dumpling) with sweet soy sauce
- Señoret rice
- Duck roll with Hoisin sauce
- Oxtail croquettes
- Taco of suckling pig and truffled parmentier
- Vegetable Samosas with Mango Chutney

DESSERTS

- Cup of fresh fruit
- Apple puff pastry
- Brownie with vanilla cream

DRINKS

- Red wine, white wine
- Beers, soft drinks and water
- Coffee and herbal teas





Finger Spanish Cocktail

57,00€

COLDS DISHES

- Selection of Iberian cured meats and national cheeses with glass coca bread with tomato
- Spanish potato omelette
- Russian salad
- Escalivada with Cantabrian anchovies
- Andalusian Gazpacho
- Anchovies in Jerez vinegar
- Mini Ciabatta with Iberian Cured Ham
- Gildas de piparras (olives, anchovies, chilli pepper)

HOT DISHES

- Tiger mussels
- Mini chorizo in red wine from La Rioja
- Iberian ham croquettes
- Valencia Paella
- Andalusian squid with lime mayonnaise
- Bienmesabe (marinated dogfish from Cadiz)
- Fried Artichokes from Murcia
- Catalan style bravas potatoes

DESSERTS

- Seasonal Fruit Cup
- French Toast
- Catalan cream
- Selection of pastries

DRINKS

- Red wine, white wine
- Beers, soft drinks and water
- Coffee and herbal teas

International Corners

62,00€

AMERICAN CORNER

- Beef mini burgers
- Kentucky Chicken Fingers
- Pastrami Sandwich
- Toppings: cheddar cheese, caramelised onion, pickel slice, monterrey cheese

SPANISH TAPAS

- Andalusian Gazpacho
- Russian salad with peppers and chubby peppers
- Croquetería, selection of croquettes (iberian ham, cod, mushrooms)
- Marinated dogfish from Cadiz and crispy shrimp chips
- Iberian ham and national cheeses

PERUVIAN STATION

- Sea bass ceviche with garnishes (sweet potato, red onion, yucca).
- Peruvian cahufa rica

HAWAINA STATION

- White rice, brown rice, quinoa
- Dice chicke, marinated tofu, dice salmon
- Wakame, pineapple, mango, spring onion, red pepper, avocado, edamame, sedes, peanuts
- Soy sauce, mayonnaise, siracha swett chilli

MEXICAN STATION

- Nachos & totopos
- Enchilada
- Pico de gallo & sour cream
- Jalapeños slice
- Mexican sauce
- Guacamole

STREET FOOD

- Baos
- Durums
- Falafel
- Tacos
- Chivito

THAI STATION

- Pad Thai
- Nasi goreng
- Beef tumi sapi

DESSERT STATION

- Selection of international sweets
- Sliced fruit

DRINKS

- Red wine, white wine
- Beers, soft drinks and water
- Coffee and herbal teas



Let's be different! Improve your experience...

MINI COLD DISHES

Hummus with Vegetable Sticks	€3.00
Manchego Cheese Cubes with Rosemary Oil	€3.00
Traditional Gazpacho	€3.00
Roast Chicken Wrap With Gouda, Red Pepper and Rocket	€3.00
Caprese Salad with Mozzarella Balls, Roast Tomato and Basil *	€4.00
Vegan Caprese Salad with Tofu, Cherry Tomatoes and Pesto*	€4.00
Tabuleh Salad	€4.00
Greek Salad	€4.00
Salmon and Provolone Sandwich	€4.00
Pesto and chicken Sandwich	€4.00

MINI HOT DISHES

Mini Beefburger with Caramelised Onion	€4.00
Mini Plant-based Burger with Caramelised Onions	€4.00
Mozzarella and Truffle Sandwich	€4.00
Chicken BBQ Sandwich	€4.00
Bao Bread with Yucatan-Style Barbecued Pork	€4.00
Bacon Bao with con Kimchie	€4.00
Spanish Potato Omelette	€4.00
Yakitori Chicken Brochette	€4.00
Roast Vegetable Brochette with Romesco Sauce	€4.00
Marinated pork brochette	€4.00
Spring Roll with Duck and Hoisin Sauce	€4.00
Mushroom roll	€4.00
Gyozas with chicken, and Soy Sauce	€4.00
Cod Fritter with Cilantro Mayonnaise	€4.00
Iberian Ham Croquettes	€4.00
Wild Mushroom Croquettes	€4.00
Cheese Fingers with Mango Chutney	€4.00
4 cheese Rissoto	€4.00
Vegetarian Chili	€4.00
Prawn Samosas	€4.00
Chicken Tajine with dried apricot	€4.50
Octopus with Creamed Potato	€5.00
Valencian Paella	€5.00



Let's be different! Improve your experience...

Minis dulces

Catalan Custard Cream	3,00€
Chocolate Mousse with Red Berry Cream	3,00€
Chocolate Brownie	3,00€
Sweets and chocolates	3,50€
Seasonal Fruit Brochette	3,50€
Selection of pastries– Macarons *	5,00€



¡Seamos diferentes!

Let's be different! Improve your experience... add to your finger cocktail the following options:

Stations

Price per station

Iberian cured ham (ham price): 50% Iberian ham, accompanied with breadsticks, breadsticks and toast (grated).	650,00€
Oyster Bar (150 units): freshly opened oysters with dressings (lemon-lime vinaigrette, tomato dressing, hot sauce).	800,00€

Price per person

National and international cheese station: selection of cheeses accompanied by jams, toasts, breadsticks and breadsticks.	10,00€
Norwegian tasting: smoked salmon and cod, roe, blinis and butter	12,00€
Cold soups and creams: gazpacho, salmorejo, ajoblanco, pumpkin and coconut cream soup, vichyssoise	8,00€
El Vermut: chips, olives, almonds, cockles, mussels, razor clams with homemade vermouth	8,00€
La Croquetería, selection of croquettes: Iberian ham, mushrooms, cabrales, baby squid in its own ink, codfish	8,00€
Mexican: nachos, tortilla chips, enchilada, pico de gallo, sour cream, Mexican sauce, jalapeños, guacamole	10,00€
Street food: bao, chivito, taco, durum, falafel	11,00€
Rice tasting: vegetable paella, Iberian pork paella, sobrassada and codfish paella	10,00€
Ceviche station: freshly prepared white fish ceviche	12,00€
The tartares: tuna tartare made on the spot	12,00€
Steak Tartare: beef steak tartare made to taste	12,00€
Thai station: pad tai, nasi goreng	12,00€
Foie gras: bonbons, micuit, foie gras rillettes and foie gras toasts	12,00€
American corner: miniburger, Kentucky chicken, pastrami sandwich	12,00€
Hawaii: build your Poke	12,00€

*Consúltenos el suplemento para sustituir platos según sus preferencias

Finger Cocktail Conditions

Maximum duration of the service: 60 minutes

Minimum number of people: 20

Prices are per person

Prices include VAT

Minimum Finger Cocktail price: €45.00

Improve your drink experience! Please check our wine packages to know any wines, beers and cava supplements.

Finger Cocktails will be served in sustainable disposable recipients.

All extras and stations must be requested for the same number of guests for which the main service has been contracted

**Supplement per person for cocktail-style service 100% tray service : €11.00 per person
30 minutes extension of service only including drinks : * 21,50€ / PAX

The Finger services can be served on the pool terrace with an additional charge of:

- €15.00 per person on the selected menu for events up to 100 people.
- €10.00 per person on the selected menu for events of 101 to 400 people.

The following Finger services **cannot** be served on the pool terrace: Finger Cocktail 3, Spanish Cocktail and International Corners

The hotel should receive the menu options at least 10 days before the event. If not, the hotel will choose the menu to be served.

03

Buffet

MELIÀ
VALENCIA





Buffet 1

45,00 €

- Bread and olive oil station
- “Make your own salad” station
- German potato and frankfurter salad
- Creamed pea soup with crunchy ham
- Valencian Paella
- Chicken curry with basmati rice
- Cod with red pepper sauce and crispy prawn crackers
- Mashed potatoes with saffron
- Cauliflower with fried spring garlic and parsley

- Sliced fruit and whole fruit
- Red berry cream

Buffet 2

48,00 €

- Bread and olive oil station
- “Make your own salad” station
- Tabbouleh salad
- Cream of wild mushroom soup
- Seafood and Scallop Fideua
- Spanish veal meatballs in vegetable sauce
- Baked hake with spinach sauce
- French peas
- Potato gratin

- Sliced fruit and whole fruit
- Catalan Custard Cream

Drinks

- Red wine and White Wine
- Beers, Soft drinks and Water
- Coffee and Herbal Teas



Buffet 3

53,00€

- Bread and olive oil station
- “Make your own salad” station
- Pasta salad
- Rice salad
- Detox gazpacho with fresh vegetables

- Cream of pumpkin with citrus and tomato confit
- Chicken Valencian Paella
- Baby squid, broad beans and spring garlic black Paella
- Tender veal with pumpkin
- Cod with red pepper sauce and crispy prawn crackers
- Tuna Marmitako
- Mashed potatoes with saffron
- Cauliflower with fried spring garlic and parsley
- Stir-fried vegetables with soy sauce and sesame seeds

- Sliced fruit and whole fruit
- Catalan Custard Cream
- Cheesecake

Drinks

- Red wine and White Wine
- Beers, Soft drinks and Water
- Coffee and Herbal Teas



Buffet 4

58,00€

- Bread and olive oil station
- “Make your own salad” station
- Greek salad
- Chicken Caesar salad

- Vichyssoise
- Cream of wild mushroom with rosemary oil
- Vegetables Paella
- Surf and Turf Paella
- Beef stew with bamboo shoots and mushrooms
- Chicken Stroganoff
- Baked hake with spinach sauce
- Grilled sea bass with citrus, chilli and coriander
- French peas
- Potato gratin
- Couscous with vegetables

- Sliced fruit and whole fruit
- Red berry cream
- Carrot cake

Drinks

- Red wine and White Wine
- Beers, Soft drinks and Water
- Coffee and Herbal Teas

Let's be different! Improve your experience...

SALAS AND COLD DISHES

Chickpea Salad	€4.00
Avocado Salad, Tuna Belly, Beetroot and Confit Tomatoes	€4.00
Make Your Own Salad	€4.00
Chicken Caesar Salad	€4.00
Russian Salad	€4.00
Pasta Salad	€4.00
Quinoa Salad with Edamame	€4.00
German Potato and Frankfurter Salad	€4.00
Tabbouleh Salad	€4.00
Greek Salad	€4.00
Assorted Cheeses *	€5.00
Assorted Cold Cuts *	€5.00

SOUPS AND CREAMS

Cream of Peas	€4.00
Cream of Wild Mushrooms with Rosemary Oil	€4.00
Hot Pumpkin Cream with Citrus Fruits and Confit Tomatoes	€4.00
Vichyssoise	€4.00
Detox Gazpacho with Fresh Vegetables	€4.00
Gazpacho of Cherries, Fresh Cheese and Anchovies	€4.00

PASTA AND RICE

Lasagna Bolognese with Traditional Sauce	€4.00
Rigatoni Bolognese	€4.00
Plant-Based Neapolitan Pasta	€4.00
Penne with Green Pesto	€4.00
Greek Salad	€4.00
Pasta Carbonara	€4.00
Chickpea Salad	€4.00
Avocado Salad, Tuna Belly, Beetroot and Confit Tomatoes	€4.00
Rigatoni with Tomatoes, Black Olives and Chilli	€4.00
Pappardelle Frutti Di Mare *	€5.00
Chicken Valencian Paella *	€5.00
Vegetables Paella *	€5.00
Surf and Turf Paella *	€6.00
Baby squid, broad beans and spring garlic black Paella *	€6.00



Let's be different! Improve your experience...

MEAT, FISH, VEGGIES

Creamy Rice with Beef and Pumpkin	€5.00
Grilled Chicken Breast	€5.00
Chicken Curry and Basmati Rice	€5.00
Cod with Red Pepper Sauce and Crispy Prawn Crackers	€5.00
Chicken Drumsticks with Curry Sauce	€5.00
Beef Stew with Bamboo Shoots and Wild Mushrooms	€5.00
Spanish Beef Meatballs in Vegetable Sauce	€5.00
Plant-Based Spanish Meatballs in Vegetable Sauce	€5.00
Chicken Stroganoff	€5.00
Stir-Fried Seitan and Vegetable	€5.00
Dhaal with Lentils and Vegetables	€5.00
Sea Bream Fillets with a Mild Verdejo Sauce with Thyme *	€7.00
Grilled Salmon with Stir-Fried Noodles and Prawns *	€7.00
Baked Hake in Spinach Sauce *	€7.00
Iberian Pork Cheeks with Honey and Wholegrain Mustard *	€7.00
Grilled Sea Bass with Citrus Fruit, Chillis and Coriander *	€7.00
Marmitako Tuna *	€7.00

GARNISHES

Cauliflower with Fried Spring Garlic and Parsley	€4.00
Mashed Potato with Saffron	€4.00
French Peas	€4.00
Sautéed Vegetables with Soy Sauce and Sesame Seeds	€4.00
Potato Gratin	€4.00
Steamed Broccoli With Mint and Hazelnuts	€4.00
Grilled Courgettes and Aubergines	€4.00
Jasmine Rice with Saffron	€4.00
Vegetable Ratatouille	€4.00
Steamed Green Beans with Onions and Spring Onions	€4.00
Fried Rice	€4.00
Roast Sweet Potato	€4.00
Couscous With Vegetables	€4.00
Baked Potatoes with Rosemary *	€5.00
Candied Artichokes with Rosemary *	€6.00



Let's be different! Improve your experience...

DESSERTS

Whole and Sliced Fruit	€3.00
Chocolate Cream	€3.00
Red Berry Cream	€3.00
Yoghurt Cups	€3.00
Catalan Custard Cream	€3.00
Mango Lassi	€3.00
Baked Cheesecake	€3.00
Santiago Sponge Cake	€3.00
Carrot Cake	€3.00
Brownies	€3.00
Chocolate Sponge	€3.00
Home-made Sponge	€3.00
Apricot Sponge	€3.00
Apple Sponge	€3.00
Skimmed Kefir with Assorted Nuts	€3.00
Choice of Yoghurts	€3.00
Choice of Mini Pastries *	€5.00



Buffet Conditions

Maximum duration of the service: 60 minutes

Minimum number of people: 25

Prices are per person

Prices include VAT

Minimum buffet price €45.00

Improve your drink experience! Please check our wine packages to know any wines, beers and cava supplements.

All extras and stations must be requested for the same number of guests for which the main service has been contracted

The hotel should receive the menu options at least 10 days before the event. If not, the hotel will choose the menu to be served.

04

Welcome Drinks

MELIÀ
VALENCIA





Basic Welcom Drink

13,00€

Glass of cava and orange juice cocktail, wine, beer
Soft drinks and mineral water
Crisps and olives

Welcome drink Meliá

19,00€

Glass of cava, wine, beer
Soft drinks, orange juice and mineral water
Crisps, olives and flavoured popcorn

Meliá Appetizer

31,00€

Glass of cava, wine, beer
Soft drinks, orange juice and mineral water
Hummus with vegetable sticks
Shot of cream soup
Mozzarella and truffle sandwich
Spanish potato omelette
Crisps

Valencian Appetizer

36,00€

Glass of cava, wine, beer
Soft drinks, orange juice and mineral water
Crystal Bread Roll with Esgarraet
Mini Valencian tomato and tuna salad
Shot Of Seasonal Cream
Patatas bravas Valencian style
Cod fritters
Spanish Potato Omelette
Vegetable chips and peanuts

Let's be different! Improve your experience...

SNACKS

Flavoured Popcorn	€2.00
Jellybeans	€2.00
Crisps	€2.00
Nuts *	€3.00
Fruit chips *	€3.00
Vegetable chips *	€3.50



Welcom Drinks Conditions

Maximum duration of the service: 30 minutes

Minimum number of people: 15

Prices are per person

Prices include VAT

This service does not substitute any lunch or dinner.

The Welcome Drinks service can be served on the pool terrace with an additional charge of:

- €15.00 per person on the selected menu for events up to 100 people.
- €10.00 per person on the selected menu for events of 101 to 400 people.

The hotel should receive the menu options at least 10 days before the event. If not, the hotel will chose the menu to be served

05

Work Menus





Valencian Menu

40,00 €

Esgarraet (grilled red pepper salad, cured cod, garlic, olive oil)
Valencian Paella
Apple Tatin with Bourbon Vanilla

Menu 1

42,00 €

Goat Cheese, Green Apple, Foie, Almond and Soy Salad
Iberian Pork Cheeks with Cassava
Chocolate Brownie with Ice Cream

Menu 2

44,00 €

Hot Cream of Pumpkin, Citrus Fruit and Fresh Cheese
Grilled Sea Bass with Spinach, Sautéed Baby Squid and Chia
Fresh Cheesecake with Forest Fruits

Menu 3

46,00 €

Quinoa Summer Salad with Carrot and Tomato
Poularde with Prawns
Fruit Salad with Herbs and Spices

DRINKS

Red wine and White Wine, Package I included
Beers, Soft drinks and Water
Coffee and Herbal Teas

Let's be different! Improve your experience...

STARTERS

Confit Tuna Salad, Asparagus, Pomegranate and Pumpkin Seeds * (+€2.00)
Hot Cream of Pumpkin, Citrus Fruit and Fresh Cheese
Goat Cheese, Green Apple, Foie, Almond and Soy Salad
Salmorejo with Quail Egg and Iberian Ham
Tortellini Stuffed with Almond and Broccoli with Courgette, Carrot and Truffle
Quinoa Summer Salad with Carrot and Tomato
Burrata with Tomatoes, Rocket, Hazelnuts and Pesto* (+€2.00)
Vegan Caprese Salad with Tofu, Avocado and Nuts

VEGETARIANS AND VEGAN MAIN COURSES

Trompe l'oeil Tagliatelle with Tomato
Plant-based Meatballs Neapolitan Style
Tacos with Heura, Vegetables and Guacamole
Seitan with Fried Rice, Curry, Tumeric, Snow Peas and Pak Choi

MEAT, FISH AND RICE MAIN COURSES

Poulard with Prawns * (+€2.00)
Iberian Pork Cheeks with Cassava
Tender Beef with Truffle Sauce
Sous-Vide Free-Range Chicken Breast with Thyme and Sage
Grilled Entrecote * (+€3.00)
Grilled Sea Bass with Spinach, Sautéed Baby Squid and Chia
Salmon and False Risotto with Puntalette * (+€2.00)
Sea Bream with Roast Pepper, Tomato and Red Onion Salad
Cod with Mashed Sweet Potato and Vegetable Chips
Baked Sea Bass
Hake Stuffed with Shellfish with Piquillo Peppers * (+€3.00)
Chicken Valencian Paella * (+€2.00)
Vegetable Paella * (+€2.00)
Surf and Turf Paella * (+€3.00)
Baby squid, broad beans and spring garlic black Paella * (+€3.00)



Let's be different! Improve your experience...

DESSERT

- Apple Tatin with Bourbon Vanilla
- Fresh Cheesecake with Forest Fruits
- Chocolate Brownie with Ice Cream
- Carrot Cake with Muscovado Sugar, Rum Pineapple and Chocolate Flakes
- Yoghurt Mousse with Lemon and Citrus Salad
- Fruit Salad with Herbs and Spices
- Mojito Sorbet with Red Berries



Work Menu Conditions

Prices are per person
Prices include VAT

Minimum Work Menu price €40.00

Improve your drink experience! Please check our wine packages to know any wines, beers and cava supplements.

The hotel should receive the menu options at least 10 days before the event. If not, the hotel will choose the menu to be served.

05

Gala Menus

MELIÀ
VALENCIA





Gala Menu 1

65,00€

Caprese Salad with Rocket and Genovese Pesto
Cod with Mashed Sweet Potato and Vegetable Chips
Iberian pork with wild mushrooms, apple compote and squid
Pineapple carpaccio with honey syrup and green pistachio

Gala Menu 2

71,00€

Confit Tuna Salad, Asparagus, Pomegranate and Pumpkin Seeds
Salmon with Fake Puntalette Risotto with Pesto
Guinea fowl stuffed with Prawns on a Sweet Potato Purée
Panna cotta with vanilla cream and red berry confit

DRINKS

Water, Soft drinks and Beer
White and Red Wine 1
Roger de Flor cava
Coffees and herbal teas



Menu Gala 3

84,00€

Salmon tartare with algae, avocado, sesame and soy sauce
Grilled sea bream with a fresh salad with roast peppers, tomatoes and red onion
Beef tenderloin with foie gras, and emulsion of rustic potatoes and wild asparagus
Mojito Sorbet with Red Berries

Menu Gala 4

116,00€

Lobster and Tomato Salad with Lemongrass Vinaigrette
Turbot with vegetables in cava, mussels, clams and king prawns
Slow-cooked shoulder of suckling lamb with tumbet, rosemary and honey
Citrus Salad

DRINKS

Water, Soft drinks and Beer
White and Red Wine 2
Roger de Flor cava
Coffees and herbal teas

Gala Menus Conditions

Prices are per person
Prices include VAT

Minimum Work Menu price €65.00

Improve your drink experience! Please check our wine packages to know any wines, beers and cava supplements.

The hotel should receive the menu options at least 10 days before the event. If not, the hotel will choose the menu to be served.

06

Sandwich Lunch

MELIÀ
VALENCIA





Sandwich Lunch

29,00€

Crisps
Selection of 3 Mini Sandwiches
Selection of 1 Salad
Selection of 1 Dessert
1 Mineral Water or Soft Drink

This service is performed inside the meeting room and with no special set up.



Mini Sandwiches

Mini Baguette with Ham and Tomato
Mini Bread Roll with Cheese and Fig Jam
Mini Wholegrain Bread with Spanish Potato Omelette
Mini Pita Bread with Vegetables and Hummus
Mini Plant-Based Club Sandwich
Mini Sandwich with Salmon Cream Cheese, Dill and Cucumber
Roast Beef, Caramelised Onion and Green Mustard Wrap
Roast Chicken with Ras Al Hanout Vegetable Wrap

Salads

Russian Salad
Chicken Caesar Salad
Pasta Salad
Quinoa Salad with Edamame
Rice Salad
Green Salad

Desserts

Sliced Fresh Fruit
Whole Fruit
Home-made Sponge Cake



Basic Lunch Box

25,00 €

- 1 Salad
- 1 Sandwich
- 1 Dessert
- 1 Mineral water

Gourmet Lunch Box

32,00 €

- 1 Salad
- 1 Main Course
- 1 Bread Roll
- 1 Dessert
- Mineral water

Choose your options in the following page...

SANDWICHES

Ham and Tomato Baguette

Cheese and Fig Jam Baguette

Wholegrain Bread with Spanish Potato Omelette

Pita Bread with Vegetables and Hummus

Plant-Based Club Sandwich

Sandwich with Salmon Cream Cheese, Dill and Cucumber

Roast Beef, Caramelised Onion and Green Mustard Wrap

Roast Chicken with Ras Al Hanout Vegetable Wrap

SALADS

Russian salad

Chicken Caesar Salad

Pasta Salad

Quinoa Salad with Edamame

Rice Salad

Green Salad

MAIN COURSE

Grilled salmon with sautéed vegetables

Chicken breast with sautéed vegetables

Plant-based “meatballs” with vegetables

DESSERTS

Sliced Fresh Fruit

Whole Fruit

Home-made Sponge



Sandwich Lunch Conditions

Same composition of the Sandwich Lunch for everyone

Maximum duration of the service: 30 minutes

Minimum number of people: 10

Maximum number of people: 60

Prices are per person

Prices include VAT

Minimum buffet price €25.00

The hotel should receive the menu options at least 10 days before the event. If not, the hotel will chose the menu to be served

06

MICE Drinks Offer

MELIÀ
VALENCIA





Choose one of our wine packages

Package I

Incluida

White wine Parreño D.O. Utiel Requena
Red wine Parreño D.O. Utiel Requena

Package II

+ 6,00 €

Valdubon Verdejo D.O. Rueda
Legaris Roble D.O. Ribeira del Duero

Package III

+ 12,00 €

Terras Gaudas Albariño D.O. Rías Baixas
Viña Pomal Centenario Reserva D.O. Rioja

Price per person | Contracting for all attendees

Drinks packages supplements

Soft drink package	€3.50
Glass of cava package	€6.00
Agua de valencia package <i>Glass of cava and orange juice cocktail</i>	€6.00
Premium glass of cava package Cava juvé camps family reserve	€12.00
Glass of champagne package Moët & chandon champagne	€25.00

Price per person | Contracting for all attendees





Open Bar

Standard Open Bar

€29.00

The open bar service is for 2 hours.

After 2 hours the price of the standard open bar is 12€ per person for every 60 minutes of service.

Open Bar + Meliá Premium

€50.00

The open bar service is for 2 hours.

After 2 hours the price of the premium open bar is 20€ per person for every 60 minutes of service.

Cocktail Live Station

€35.00

The Cocktail Live Station service is for 2 hours.

After 2 hours the price of the open bar is 15€ per person for every 60 minutes of service.

Standard Spirits Trolley

€9.50

Spirits Trolley + Premium

€12.50

Cocktail Live Station: Standard Open Bar + 1 Cocktail Live Station
(Supplement €6 per additional station)

Spirits Trolley: Consists of one drink per person served at the table
(does not include highballs)

Price per person | Contracting for all attendees



Standard Open Bar

RUM

Havana Club 3 years
Barceló Dark Rum
Captain Morgan

Vodka

Absolut
Moskovskaya
Bombay

GIN

Beefeater
Tanqueray
Puerto de Indias

WHISKY

Ballantines
J&B
Johnnie Walker Red

BRANDY

Mascaró
Torres 5

VERMOUTH

White Martini
Red Martini
Pastis
Campari

LIQUEURS

Jose Cuervo Silver Tequila
White Orujo
Grappa
Pacharan
Limoncello
Apple Liqueur
Peach Liqueur

CAVA

Roger de Flor

BEER

Cruzcampo

SOFT DRINKS

FRUIT JUICE



Premium Open Bar + Standard Open Bar

RUM

Havana Club 7 years
Matusalem 15 years
Bacardi 8 years

Vodka

Belvedere
Grey Goose
Beluga

GIN

Bombay Sapphire
Gin Mare
Hendricks

WHISKY

Cardhu
Glenrothes
Knockando

BRANDY

Cardenal Mendoza
Gran Duque de Alba

CAVA

Cava Juve Camps Family
Reserve

BEER

Heineken

Moët & Chandon Brut Imperial bottle: €75.00 per bottle

Customize your event with a Cocktail Station

CUBAN STATION

Mojito
Daiquiri

MEXICAN STATION

Margarita
Michelada

ITALIAN STATION

Aperol spritz
Negroni

PERUVIAN STATION

Pisco Sour
Whisky Sour

NEW YORK STATION

Manhattan
Cosmopolitan



Food and Beverage Services

2024-2025

**Power
meetings**
By Meliá

MELIÁ
VALENCIA