



ESPAÑOL | ENGLISH

INTRODUCCIÓN

Sea cual sea el tamaño o el tema de su reunión, nosotros usamos nuestra culinaria considerada como know-how para crear auténticos, almuerzos, coffee breaks y cenas.

Nuestros platos locales, ofrecen la firma y provinciales recetas que se inspiran en el destino, incluidos los platos que muestran algunos de los mejores ingredientes de temporada de la región.

Considerando nuestra cocina Internacional aprovechamos nuestro know-how global basándonos en la experiencia de nuestros chefs para ofrecer una variedad de platos auténticamente preparados, clásicos y contemporáneos de todo el mundo.

Para todos nuestros menús, nuestros ingredientes son de origen local en la medida de lo posible, con énfasis en la frescura y productos naturales.

Simplemente seleccione el estilo del menú que requiere en la barra de navegación en la parte inferior para ver las opciones disponibles, o alternativas de nuestro equipo de chefs quiénes se complacerán en trabajar con usted para crear su propio menú local asegurando una experiencia verdaderamente memorable.

KEY



Orígenes Locales

Platos claves con recetas provinciales que están inspirados en Colombia, incluidos platos que contienen unos de los mejores ingredientes de temporada de la region.



Cocina Internacional

Platos auténticos, preparados al estilo clásico y contemporáneo de todo el mundo, que demuestran nuestro conocimiento mundial.



Light



Vegetariana



COLOMBIANA

Frijoles antioqueños con salsa criolla

~

Plato montañoero con chicharrón, carne molida, chorizo, morcilla, plátano maduro, aguacate, huevo, arepa y arroz blanco

~

Torta maria luisa con jalea de café con helado de arequipe

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ITALIANA

Antipasto de salame, peperoni, cábano, champiñones, picollino, queso mozzarella, tomate, vinagreta de albahaca y peperoncino

~

Costolleta de pollo napolitana a la milanesa con risotto parmesano y zuchinnis asados

~

Copa Tiramisú

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ASIA

Ensalada tibía de vermicelli de arroz, pollo cerdo y camarones con vegetales al tamarindo

~

Tempura de mero y vegetales con salsa miso y jengibre

~

Wantón de lychees con salsa de coco

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MEXICO

Flautas de queso crocantes con salsa de chile chipotle y guacamole

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Alambrada mixta de res, cerdo y pollo, con cebolla, tomate, pimentón y chile jalapeño acompañado de totopos y papas con mantequilla de epazote

~

Tartaleta de mamey, helado de natas y salsa de moras al tequila

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PESCADO

Cebiche latino de corvina con aguacate, cebolla morada, tomate, maíz tierno, lechuga, cilantro y sobre canasta crocante de plátano

~

Filete de salmón sobre vegetales y puré de papas amarillas con salsa moqueca de camarones

~

Torta de queso en zuppa de maracuyá acompañado de uchucas al chocolate

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CLASICO

Crepe argenteuil con salsa mornay, espárragos verdes,
al graten

~

Filet mignón en bearnaise con tocineta con papa duchesne
y vegetales a la mostaza dijon

~

Milhoja con cubierta de fondant de almendras

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INTERNACIONAL

Sopa de tomate cesar con queso parmesano, crotones de pan, amaretto, champiñones

~

Chuletas de cerdo a la flamande, con salvia, romero y vino blanco, manzanas caramelizadas, acompañado de risotto milanes y caponata de zuchinnis.

~

Casatta napolitana con salsa de chocolates y fresas

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DIETETICO

Ensalada Indonesia con piña, habichuelas, cherrys y pulpo en vinagreta de canola, albahaca, vinagre de té verde y lychees

~

Paupiette de pavo con hilos de vegetales, con salsa de yogur, limón y garam masala acompañado de arroz salvaje y nueces

~

Copa de perlas frutales, in fusionadas en agua de rosas y miel

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COLOMBIANA

Cebiche de los Emberá, con camarón de río, banano biche, maíz choclo, cebolla, limón, salsa de tomate, cilantro y ají criollo.

~

Mote de ñame con salsa criolla y suero costeño

~

Lomito de res en salsa de café, con plátanos en tentación, y canastilla de plátano con papa criolla y queso

~

Mousse de natas con su salsa acaramelada al aguardiente

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CLASICO 1

Ensalada nicoise en timbal con atun rojo semi-asado, aceitunas, papa cocida, tomate y huevos de codorniz

~

Crema vichy de zahoria a la naranja con crema de leche, croutones de pan y aceite de estragón

~

Escalopas de ternera cordón bleu con salsa de orellanas, papas noisette y brócoli en mantequilla de perejil

~

Pie de manzana con helado de macadamia

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CLASICO 2

Ensalada caprese con jamón prosciutto, tomate cherry, queso picollino y salsa pesto

~

Consomé celestinee clarificado y guarnecido de profiteroles con farsa de paté de hígado y ciboulette

~

Suprema de pollo a la florentina, en su salsa a la crema y queso parmesano al graten, sobre pasta linguine con vegetales

~

Charlotte de chocolate y jalea de frutos rojos

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ASIA 1

Tempura de vegetales y camarones sobre vermicellis de arroz cocido en soja y tamarindo

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Sopa kun-pao de pollo con salsa hoisin, leche de coco y vegetales, finalizada con aceite de sésamo y cilantro

~

Chuleta de cerdo vietnamita con soja, anís estrellado, limón, miel y limonaria, timbal de arroz japonés con bok choy glaseado

~

Bananos fritos con salsa de mandarina y jengibre

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ASIA 2

Ensalada de papaya biche, salchicha seca, encurtido de pak choy con salsa tonkatsu

~

Langostinos al coco y fritos, en crocante de plátano con salsa de maracuyá y soja, acompañado de ensaladilla de pepino, rábano y sésamo

~

Filete de mero asado con salsa miso y tres cítricos con siete vegetales salteados con pasta de arroz

~

Molde de arroz con mango y salsa acaramelada de coco

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PESCADO

Timbal crocante con ensalada de calamares, palmitos vegetales, pepino, manzana, apio y aderezo de mayonesa con limón y estragón

~

Salmón semi asado en sopa de aguacate con cabello de puerro frito, y pétalos de tomate

~

Fileticos de róbalo fritos, entrelazados sobre molde de arroz y salsa agridulce de ciruelas rojas

~

Bizcochuelo con crema de naranja, coulis de cacao

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INTERNACIONAL

Terrine de quesos frescos y semi maduros, con hilos de cebolla caramelizada, lechugas frescas y jalea de vino tinto

~

Champiñones a la segoviana salteados con jamón serrano, vino blanco, ajo, mantequilla y perejil

~

Filete de pargo estilo jamaiquino aderezado con nuez moscada y pimienta de Jamaica, en salsa de naranja, kiwi y triple sec, con salteado de papaya y brócoli, sobre papa rosti con tocineta.

~

Mousse de chocolate blanco y negro de modena con salsa de fresas al balsámico

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DIETETICO

Sopa de melón y fresas fría a la naranja, con dados de jamón de pavo dorados

~

Portobello asado relleno con ricota, tomate y albahaca, con reducción balsámica

~

Suprema de pollo al puerro aromatizado con hierbas de Provenza, manzanas asadas

~

Mousse de yogurt natural y uvas con salsa de vino malbec

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MENU DE GALA 1

Crema de alcachofas con pistachos dorados, crema y crotones de pan a las finas hierbas

~

Vieiras en muselina de champagne con espárragos verdes, en su concha gratinadas al parmesano

~

Espiral de pollo con langostinos al curry verde con vegetales al massala y arroz frito tailandés con sésamo y brotes frescos

~

Tartufo de chocolate con parfait de naranja y amaretto

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MENU DE GALA 2

Hors d'oeuvre princesa Leticia, con tomates berenjenas en conserva, pimientos y portobellos asados, queso manchego, aceite de uvas y mostaza dijo con vinagre de vino rojo

~

Sopa de tomate con almejas al amaretto y focaccia de hierbas con queso emmenthal

~

Búfalo malecón con crema de ají dulce ahumado, puré de papas criollas con mantequilla de guascas y perlas de cidra al sésamo y soja

~

Creme brulee de manzanas Granny Smith acompañado de fresas caramelizada

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BUFFET COLOMBIANO

Ensalada bogotana con papa sabanera, pollo, maíz, crema y alcaparras

Lechugas mixtas al queso blanco campesino con vinagreta de lulo

Ensalada de pepino con mango y palmitos amazónicos

Tomates llaneros con cebolla morada y cilantro

Cebiche del pacífico con chontaduro

Pechugas de pollo marinadas con achiote y miel de brevas con naranja agria

Muchacho relleno con vegetales en su salsa al vino

Costillitas glaseadas del Caribe con coco y panela

Cuchuco de arroz con arvejas, zanahoria, papa, guascas, cebolla y cilantro

Brócoli-coliflor al queso

Esponjado de tomate de árbol

Dulce de moras con quesito

Maria luisa con arequipe

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INTERCONTINENTAL MEETINGS®



BUFFET ESPAÑOL

Escabeche de berenjenas al ajillo

Ensalada andaluza con pepino, tomate, pimentón, cebolla, aceitunas, huevos duros, aceite de oliva y vinagre blanco

Lechugas con vinagreta valenciana

Encurtido de alcachofas, pimientos asados y champiñones

Lomito con setas al rioja

Flamenquines de cerdo con jamón serrano con salsa flamenca tomatada

Cazuela de pollo canaria al azafrán y vino blanco

Pisto

Paella de vegetales

Patatas bravas

Crema catalana

Churros

Tocinillo del cielo

Magdalenas

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BUFFET PERUANO

Causa limeña de camarones y aguacate
Tomate incas con vinagreta de ají panca y cilantro
Lechuga iceberg con maíz tierno y cebolla morada con aderezo de tamarillo
Salpicón de pollo con papa, mayonesa y cilantro
Cebiche de corvina
Lomo saltado
Anticuchos de róbalo
Adobo de chanco
Arroz chaufa con vegetales
Papas a la huancaína
Vegetales al jengibre
Suspiro limeña
Pastel de choclo dulce
Mousse de guanábana
Leche asada

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BUFFET ITALIANO

Ensalada caprese
Ensalada de champiñones mediterránea
Ensalada florentina de espinaca, tocineta y queso ricotta
Lechugas con cebolla frita y aderezo de amaretto
Mesón veneciano de quesos y embutidos
Saltimboca al marsala
Costolleta de pollo napolitana
Filete de robalo a la romana
Risotto milanés
Canelones primavera
Penne pescatore
Tiramisu
Panna cotta
Genovesa de chocolate al sambuca

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BUFFET MEDITERRANEO

Mezclun de lechugas con aderezo cuatro quesos

Ensalada nizarda de atún

Ensalada griega de tomate, aceituna, pepino, queso feta

Tabuleh árabe

Mesón de ahumados con aderezos de alioli

Mesón de quesos italianos artesanales

Lomo de res forestier con tocineta, setas y hierbas del mediterráneo

Fricasse de pollo con curry de almendras

Chuletas de cerdo a la manzana

Ratatouille

Papas risollee con salteado de cebolla y pimentón

Arroz marroquí con nueces y pasas

Eclair de chocolate y moka

Tarta tatín de peras

Baklava

Torta opera

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BUFFET ASIATICO

Ensalada de papaya biche con aderezo agridulce-picante
Sushi variado
Sashimi con salsa ponzú
Tomates marinados con aderezo de hoisin
Ensalada vietnamita con piña, habichuela, pepino y limonaría
Lechugas con brotes de soja y aderezo de miso
Lomito de res con salsa de ostras
Escalopas de cerdo fritas con agridulce sésamo
Pechugas de pollo al curry verde
Tempura de trucha con salsa de maní y soja
Arroz indonesio con tamarindo, cardamomo y miel
Brócoli-coliflor al te verde
Pasta con vegetales con soja y mirin
Tartaleta de lychees
Frutas al wok con sake
Wantón de banano y coco
Budín de naranja y jengibre

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BUFFET ALREDEDOR DEL MUNDO

Ensalada moscovita papa, zanahoria, petite pois y huevos con caviar

Ensalada lombarda al vino de rioja y manzana

Ensalada waldorf-astoria con manzana, apio, crema y nueces

Ensalada cesar con salmón ahumado

Mesón de terrinas y galantinas con jalea de peras al estragón

Lomito pampero con tomates secos, pimientos y espinaca y salsa de vino malbec

Pollo a la Kiev frito con mantequilla maitre d'hotel

Paupiettes de róbalo rellenas de camarones en salsa cardenal

Arroz frito tailandés con vegetales y pasta de arroz

Papas Bombay con cúrcuma, guisantes, guindilla y cilantro

Cheesecake con jalea de frutos rojos

Baklava de frutos secos

Brownie con arequipe

Tarta de banano caramelizado

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BUFFET INTERNACIONAL

Barra de ensaladas frescas (lechugas, tomates, cebollas, pepino, palmitos, zanahoria)
Ensalada coleslaw de repollo con zanahoria
Ensalada griega de tomate, queso feta, pepino, aceitunas y orégano
Ensalada Louisiana con pimentón, maíz tierno, cebolla morada con crema dulce
Terrine de trucha con salmón ahumado
Escabeche de mariscos
Crema vichy
Medallón de lomo de res al dijon
Paupiette de mero y langostino con vegetales gratinado
Pechuga de pollo a la naranja y cointreau
Farfalles al fileto
Papa a las hierbas con tocineta
Torta sacher
Tartaletas de nueces
Panacotta de maracuyá al aguardiente
Flan de caramelo

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BUFFET LATINO AMERICANO

Corazones de lechuga con salsa de queso roquefort
Papas a la madrileña con aceitunas, pimientos y jamón serrano
Champiñones a la griego
Ensalada de arroz hindú con arvejas, aji verde, coco
caramelizado, cilantro y mango
Tomates a la portuguesa
Mesón de quesos importados
Roast beef cortado a la vista
Sopa minestrone
Caña de res con espárragos y tocineta
Suprema de pavo con salsa de agraz
Crocante de salmón con salsa de liches y coco
Tempura de coliflor y brócoli
Pure de papa al queso
Torta de naranja con dulce de leche
Milhoja de fondant
Torta selva negra
Mousse de fresas

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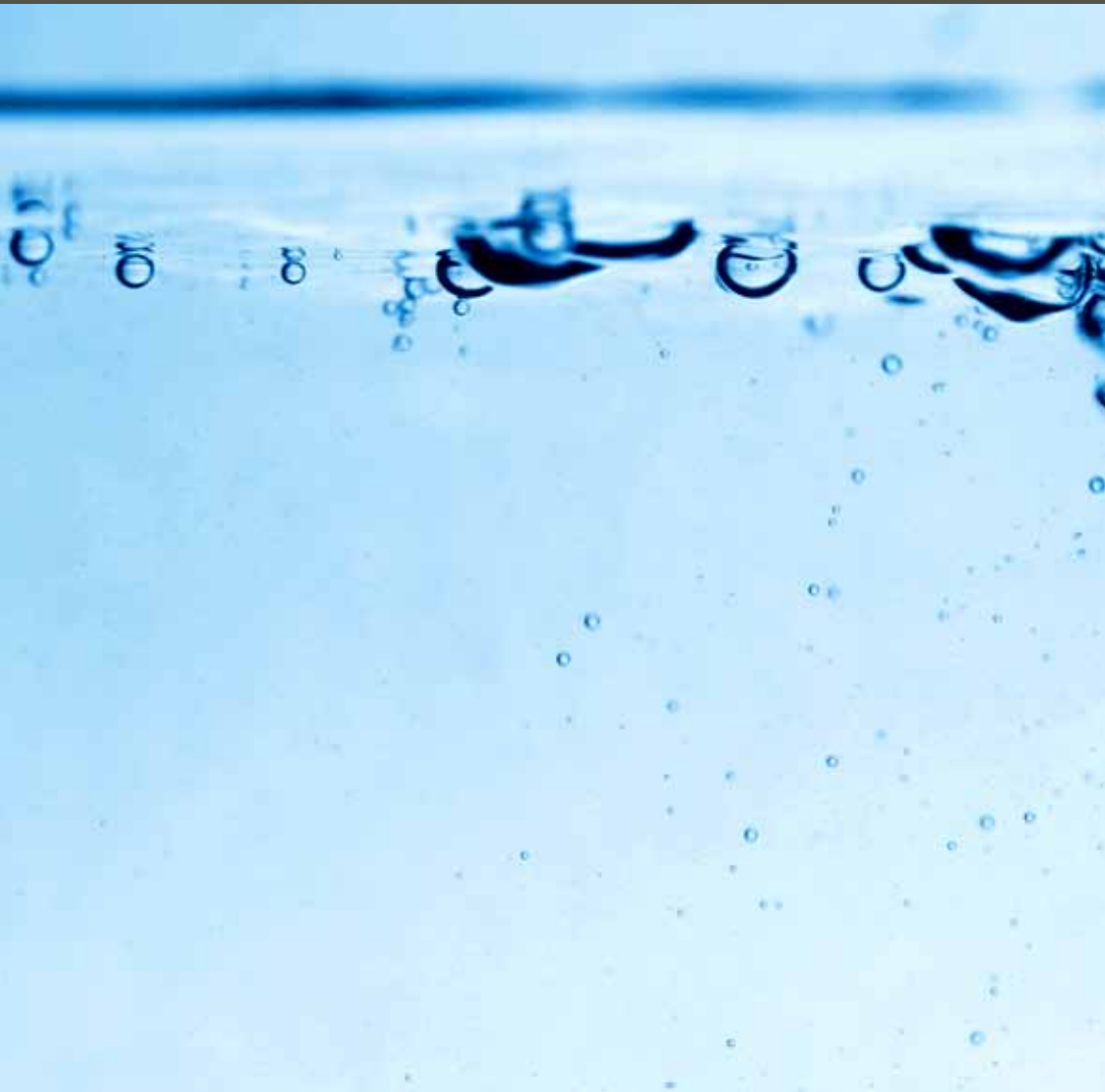
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BUFFET DE GALA

Barra de ensaladas frescas (lechuga, tomate, cebolla, maíz tierno, zanahoria)
Ensalada de palmitos de mar con maíz y espárragos
Ensalada de alcachofas con camarones
Mesón de quesos frescos y curados artesanales
Espejo de embutidos españoles y patés
Medallones de langosta con mayonesa de la casa
Salmón ahumado con dip de eneldo
Bisqué de crustáceos al cava y azafrán
Lomito de búfalo con queso y jamón serrano al merlot
Paupiettes de pavo con manzana y macadamia
Chuleta de cordero a la menta
Vegetales parisinos en aceite de trufas
Papas al emmenthal
Vareneques de queso con tomate
Cassata napolitana
Chiffón de naranja
Rosetas de phyllo con peras al vodka
Fresas al chocolate

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SOFT DRINKS AND WATER

Coca Cola
Coca Cola Light
Coca Cola Zero
Sprite
Colombiana
Ginger ale
Soda

Manatíal Mineral Water
Cristal Mineral Water
Sparkling Water

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SOFT DRINKS AND WATER | JUICE | HOT COFFEE | ICE COFFEE | WHITE WINE | RED WINE | SPARKLING WINE | CHAMPAGNE
BEER | LIQUORS | VODKA



JUICE

Guanabana
Pineapple
Mixed fruit
Orange
Blackberry
Passion fruit
Tamarindo
Strawberry

INTRODUCCION | MENU 3 SERVICIOS | MENU 4 SERVICIOS | BUFFET | BEBIDAS

SOFT DRINKS AND WATER | JUICE | HOT COFFEE | ICE COFFEE | WHITE WINE | RED WINE | SPARKLING WINE | CHAMPAGNE
BEER | LIQUORS | VODKA

HOT COFFEE

Traditional Coffee or Decaffeinated
Coffee with Milk
Tropical Fruits and herb Tea
Selection of fruit, Herbal, Natural and Decaffeinated Tea
Chocolate milk
Espresso
Café Latte
Latte Coffee (Espresso with steamed milk)
Macchiato (Espresso with milk foam)
Macchiato Dolce (Espresso with caramel and milk foam)
Viennese (Espresso with cream)
Roman (Espresso with amaretto and cream)
Irish Coffee (Espresso, whiskey, cream and sugar)
Colombian Mint Coffee (Espresso, rum, coffee liqueur, mint
liqueur and cream)
Arriero (Espresso, aguardiente, cacao cream, chocolate chantilly cream)
Cappuccino without liqueur

INTRODUCCION | MENU 3 SERVICIOS | MENU 4 SERVICIOS | BUFFET | BEBIDAS

SOFT DRINKS AND WATER | JUICE | HOT COFFEE | ICE COFFEE | WHITE WINE | RED WINE | SPARKLING WINE | CHAMPAGNE
BEER | LIQUORS | VODKA



ICE COFFEE

Mockaccino (Vanilla and chocolate ice cream, cream and nuts)

Black Paisa (Coffee, cacao and rum liqueurs, chocolate ice cream and cream)

Amaretto Coffee (Prepared coffee, amaretto, cacao cream, vanilla ice cream)

Danish Coffee (Coffee, brandy, sesame seed crunch and bals cream of melon and peach)

Milanese Coffee (Coffee, Baileys, vanilla liqueur, cream, slush cappuccino and powdered milk)

Tiramisu Coffee (Coffee brandy, tiramisu liqueur, cocoa, cream, vanilla and caramel ice cream)

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SOFT DRINKS AND WATER | JUICE | HOT COFFEE | ICE COFFEE | WHITE WINE | RED WINE | SPARKLING WINE | CHAMPAGNE
BEER | LIQUORS | VODKA

WHITE WINE

SAUVIGNON BLANC GRAPE

INTERCONTINENTAL WINE (Chile) House Wine

Santa Rita Reservado 120 (Chile)

Trapiche (Argentina)

SAUVIGNON SEMILLON GRAPE

Santa Carolina (Chile)

CHARDONNAY GRAPE

35 Sur (Chile)

Selección del Directorio (Chile)

Marqués de Casa Concha (Chile)

Navarro Correas Colección Privada (Argentina)

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SOFT DRINKS AND WATER | JUICE | HOT COFFEE | ICE COFFEE | WHITE WINE | RED WINE | SPARKLING WINE | CHAMPAGNE
BEER | LIQUORS | VODKA



RED WINE

CABERNET SAUVIGNON GRAPE

INTERCONTINENTAL WINE (Chile)
House Wine

Santa Rita Reservado 120 (Chile)

Castillo de Molina (Chile)

35 Sur (Chile)

Santa Helena Reserva (Chile)

Casillero del Diablo (Chile)

Finca La Linda (Argentina)

TIPO DE UVA DOLCETTO

Dolcetto Monferrato

TIPO DE UVA MERLOT

Tabali (Chile)

Talus Collection (USA)

Marqués de Casa Concha (Chile)

TIPO DE UVA MALBEC

Michel Torino Colección (Argentina)

Trapiche Roble (Argentina)

Punto Final Clásico (Argentina)

La Celia (Argentina)

TIPO DE UVA SYRAH Y SHIRAZ

Michel Torino Reserve (Argentina)

Banrock Station by Hardys (Australia)

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SOFT DRINKS AND WATER | JUICE | HOT COFFEE | ICE COFFEE | WHITE WINE | RED WINE | SPARKLING WINE | CHAMPAGNE
BEER | LIQUORS | VODKA



SPARKLING WINE

BLANC DE BLANCS GRAPE

Pol Clément Demi Sec (Francia)

BLANC DE BLANCS (CHARDONNAY) GRAPE

Pol Clément Brut (Francia)

CHARDONNAY GRAPE

Mumm Extra Brut (Argentina)

B OF B (UGNI BLANC, AIRÉN AND COLOMBARD) GRAPE

Pierlant Brut (Francia)

CHARDONNAY, PINOT NOIR AND SEMILLÓN GRAPE

Chandon Extra Brut (Argentina)

B OF B (MACABEO, PERELLADA Y XAREL-LO) GRAPE

Codorniu Brut (España)

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SOFT DRINKS AND WATER | JUICE | HOT COFFEE | ICE COFFEE | WHITE WINE | RED WINE | SPARKLING WINE | CHAMPAGNE
BEER | LIQUORS | VODKA



CHAMPAGNE

PINOT NOIR, PINOT MEUNIER AND
CHARDONNAY GRAPE

Veuve Clicquot Brut (Francia)

CHARDONNAY, PINOT NOIR AND PINOT
MEUNIER GRAPE

Möet & Chandon Brut Imperial (Francia)

PINOT NOIR, PINOT MEUNIER AND
CHARDONNAY GRAPE

Dom Pérignon Vintage (Francia)

INTRODUCCION | MENU 3 SERVICIOS | MENU 4 SERVICIOS | BUFFET | BEBIDAS

SOFT DRINKS AND WATER | JUICE | HOT COFFEE | ICE COFFEE | WHITE WINE | RED WINE | SPARKLING WINE | CHAMPAGNE
BEER | LIQUORS | VODKA

BEER

Aguila Light (Colombia)
Pilsen (Medellín)
Club Colombia (Premium Colombia)
Peroni (Italia/Italy)
Budweiser (USA)
Heineken (Holanda)
Buckler (Sin alcohol, Holanda)
Amstel Light (Holanda)
Corona (México)
Murphy's Red (Holanda)
Duvel (Bélgica)
Endinger Pikantus NegraBlack x 500 ml (Alemania)
San Tomás Premium Espiritu Cervezero
Saint Thomas Premium Beer Spirit
San Tomás Tipo San Tomás
San Tomás Hefe Weizen
San Tomás Märzen
San Tomás Dubbel

INTRODUCCION | MENU 3 SERVICIOS | MENU 4 SERVICIOS | BUFFET | BEBIDAS

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BEER | LIQUORS | VODKA



LIQUORS

STANDARD WHISKEY (8 YEARS)

Something Special
Johnnie Walker Red

PREMIUM WHISKEY (12 YEARS)

Chivas Regal
Old Parr
Buchanan's
Johnnie Walker Black Label
Jack Daniel's (Bourbon Americano)

SUPER PREMIUM WHISKEY (18 YEARS)

Chivas Regal Special Reserve
Buchanan's Special Reserve

HIGH CATEGORY (21 YEARS)

Johnnie Walker Blue Label

INTRODUCCION | MENU 3 SERVICIOS | MENU 4 SERVICIOS | BUFFET | BEBIDAS

SOFT DRINKS AND WATER | JUICE | HOT COFFEE | ICE COFFEE | WHITE WINE | RED WINE | SPARKLING WINE | CHAMPAGNE
BEER | LIQUORS | VODKA



INTERCONTINENTAL MEETINGS®



VODKA

Monteskaya (Medellín)

Finlandia (Finlandia)

Absolut Blue (Suecia)

Absolut Flavors (Suecia)

INTRODUCCION

MENU 3 SERVICIOS

MENU 4 SERVICIOS

BUFFET

BEBIDAS

SOFT DRINKS AND WATER | JUICE | HOT COFFEE | ICE COFFEE | WHITE WINE | RED WINE | SPARKLING WINE | CHAMPAGNE
BEER | LIQUORS | VODKA

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



COLOMBIAN

Antioquian beans with creole sauce

~

Mountain dish with pork rind, ground beef, chorizo, blood sausage, ripe plantain, avocado, egg, arepa and white rice

~

Maria Luisa cake (soft vanilla cake) with coffee jam and milk caramel ice cream

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | ITALIAN | ASIAN | MEXICAN | FISH | CLASSIC | INTERNATIONAL | LIGHT



ITALIAN

Antipasto made with salami, pepperoni, cabano sausage, mushrooms, picollino, mozzarella cheese, tomato, and basil and chilli pepper vinaigrette

~

Milanese-style Chicken Costoletta Napolitana with parmesan risotto and grilled zucchini

~

Tiramisu in a glass

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | ITALIAN | ASIAN | MEXICAN | FISH | CLASSIC | INTERNATIONAL | LIGHT



ASIAN

Warm salad of rice vermicelli with chicken, pork and shrimps with tamarind vegetables

~

Grouper and vegetables tempura with a miso and ginger sauce

~

Lychee wantons with coconut sauce

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | ITALIAN | ASIAN | MEXICAN | FISH | CLASSIC | INTERNATIONAL | LIGHT



MEXICAN

Crunchy cheese flutes with chilli chipotle sauce and guacamole

~

Mixed fajitas with beef, pork and chicken with onions, tomatoes, pepper and jalapeño chillies accompanied with totopos and potatoes with epazote butter

~

Mamey sapote tart with creamy ice cream and tequila-blackberry sauce

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | ITALIAN | ASIAN | MEXICAN | FISH | CLASSIC | INTERNATIONAL | LIGHT



FISH

Latin sea bass ceviche with avocado, red onions, tomatoes, and sweet corn, lettuce, cilantro and served over a crispy plantain basket

~

Salmon fillet with vegetables and yellow potato purée along with a shrimp moqueca sauce

~

Cheesecake with passion fruit zuppa accompanied with chocolate-covered gooseberries

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | ITALIAN | ASIAN | MEXICAN | FISH | CLASSIC | INTERNATIONAL | LIGHT



CLASSIC

Argenteuil crêpe with Mornay sauce and green asparagus au gratin

~

Béarnaise filet mignon with bacon and duchesse potatoes and roasted vegetables with Dijon mustard sauce

~

Mille-feuille with fondant almond frosting

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | ITALIAN | ASIAN | MEXICAN | FISH | CLASSIC | INTERNATIONAL | LIGHT



INTERNATIONAL

Tomato Caesar soup with parmesan cheese, bread croutons, amaretto and mushrooms

~

Pork chops a la flamande with salvia, rosemary and white wine, caramelized apples, accompanied with Milanese risotto and zucchini caponata

~

Cassata napolitana with chocolate and strawberry sauce

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | ITALIAN | ASIAN | MEXICAN | FISH | CLASSIC | INTERNATIONAL | LIGHT



LIGHT

Indonesian salad with pineapples, green beans, cherry tomatoes and calamari with canola oil, basil, green tea vinegar and lychee vinaigrette

~

Turkey paupiette with vegetable threads, with yogurt sauce, lemon and garam masala accompanied with wild rice and nuts

~

Glass of fruit pearls, infused with honey and rose water

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | ITALIAN | ASIAN | MEXICAN | FISH | CLASSIC | INTERNATIONAL | LIGHT



COLOMBIAN

Embera ceviche with river shrimp, green banana, corn, onions, lemon, tomato sauce, cilantro and creole chili

~

Yam hominy with creole sauce and coastal buttermilk

~

Beef sirloin in coffee sauce, with caramelized plantains and a plantain basket with creole potatoes and cheese

~

Cream mousse with a caramel and aguardiente sauce

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | CLASSIC 1 | CLASSIC 2 | ASIAN 1 | ASIAN 2 | FISH | INTERNATIONAL | LIGHT | FINE DINING 1 | FINE DINING 2



CLASSIC 1

Nicoise salad timbale with semi-grilled red tuna, olives, cooked potatoes, tomato and quail eggs

~

Carrot a la orange Vichy cream with bread croutons and tarragon oil

~

Cordon Bleu pork scallops with orellana mushroom sauce, noisette potatoes and broccoli with parsley butter

~

Apple pie with macadamia ice cream

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | CLASSIC 1 | CLASSIC 2 | ASIAN 1 | ASIAN 2 | FISH | INTERNATIONAL | LIGHT | FINE DINING 1 | FINE DINING 2



CLASSIC 2

Capresse salad with prosciutto ham, cherry tomato, piccolino cheese and pesto sauce

~

Celestine clarified consume and garnished with liver pâté profiteroles with chives

~

Florentine chicken supreme with a cream sauce and parmesan cheese, served over linguini pasta and vegetables

~

Chocolate charlotte with red fruit jelly

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | CLASSIC 1 | CLASSIC 2 | ASIAN 1 | ASIAN 2 | FISH | INTERNATIONAL | LIGHT | FINE DINING 1 | FINE DINING 2



ASIAN 1

Vegetable and shrimp tempura served over rice vermicelli cooked in soy and tamarind

~

Kung-pao chicken soup with hoisin sauce, coconut milk and vegetables garnished with sesame oil and cilantro

~

Vietnamese pork chop with soy, star anis, lemon, honey and lemon grass with Japanese rice timbales with glazed bok choy

~

Fried bananas with tangerine and ginger sauce

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | CLASSIC 1 | CLASSIC 2 | **ASIAN 1** | ASIAN 2 | FISH | INTERNATIONAL | LIGHT | FINE DINING 1 | FINE DINING 2



ASIAN 2

Unripe papaya salad with dried sausage, cured bok choy with tonkatsu sauce

~

Fried coconut prawns, with crispy plantain and passion fruit sauce with soy, accompanied with a small salad of cucumber, radish and sesame

~

Grilled grouper fillet with miso sauce and three citrus and seven vegetables sautéed with rice paste

~

Rice mould with mango and caramel coconut sauce

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | CLASSIC 1 | CLASSIC 2 | ASIAN 1 | **ASIAN 2** | FISH | INTERNATIONAL | LIGHT | FINE DINING 1 | FINE DINING 2



FISH

Crunchy timbale with a salad of calamari, crab sticks, vegetables, cucumbers, apples, celery and mayonnaise dressing with lemon and tarragon

~

Semi-grilled salmon in avocado soup with fried leeks and tomato petals

~

Small, fried sea bass fillets, entwine over a rice mold with a sweet and sour red plum sauce

~

Sponge cake with orange cream and cacao coulis

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | CLASSIC 1 | CLASSIC 2 | ASIAN 1 | ASIAN 2 | FISH | INTERNATIONAL | LIGHT | FINE DINING 1 | FINE DINING 2



INTERNATIONAL

Cheese terrine with fresh and soft-ripened cheeses, with threads of caramelized onions, fresh lettuce and red wine jelly

~

Segovian mushrooms sautéed with parma ham, White wine, garlic, butter and parsley

~

Jamaican-style red snapper fillet dressed with nutmeg and Jamaican pepper in an orange, kiwi and triple sec sauce with sautéed papaya and broccoli, served over rosti potatoes with bacon

~

Modena black and white chocolate mouse with balsamic strawberry sauce

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | CLASSIC 1 | CLASSIC 2 | ASIAN 1 | ASIAN 2 | FISH | INTERNATIONAL | LIGHT | FINE DINING 1 | FINE DINING 2



LIGHT

Cold melon and strawberry soup à la orange, with diced turkey ham

~

Grilled Portobello stuffed with ricotta, tomato and basil with a balsamic reduction

~

Chicken supreme with leeks aromatized with herbs de Provence along with grilled apples

~

Natural yogurt mousse with grapes along with malbec wine sauce

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | CLASSIC 1 | CLASSIC 2 | ASIAN 1 | ASIAN 2 | FISH | INTERNATIONAL | LIGHT | FINE DINING 1 | FINE DINING 2



FINE DINING 1

Artichoke cream with golden pistachios, cream and fine herb bread croutons

~

Scallops in a Champaign muselina with green asparagus, in its shell broiled with parmesan cheese

~

Chicken spiral with green curry prawns with vegetables masala and fried Thai rice with sesame seeds and fresh bean sprouts

~

Chocolate truffle with an orange and amaretto parfait

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | CLASSIC 1 | CLASSIC 2 | ASIAN 1 | ASIAN 2 | FISH | INTERNATIONAL | LIGHT | FINE DINING 1 | FINE DINING 2



FINE DINING 2

Princess Leticia Hors d'oeuvre, with tomato and eggplant preserve, grilled peppers and portobellos, manchego cheese, grape oil and mustard Dijon with red wine vinegar

~

Tomato soup with amaretto clams with herbs and emmenthal cheese focaccia

~

Buffalo with smoked mild chilli cream, creole potatoes purée with herb butter and pearls of citron with sesame and soy

~

Apple Granny Smith Crème Brûlée accompanied by caramelized strawberries

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | CLASSIC 1 | CLASSIC 2 | ASIAN 1 | ASIAN 2 | FISH | INTERNATIONAL | LIGHT | FINE DINING 1 | FINE DINING 2



COLOMBIAN

Bogota salad with potatoes, chicken, corn, cream and capers
Mixed lettuce with white country cheese with a naranjilla vinaigrette
Cucumber salad with mango and Amazon hearts of palm
Country tomatoes with red onion and cilantro
Pacific ceviche with peach palm fruit
Chicken breast marinated with achiote and fig honey with Seville orange
Beef stuffed with vegetables with wine sauce
Caribbean glazed ribs with coconut and panela
Rice cuchuco with peas, carrots, potatoes, herbs onions and cilantro
Cheese broccoli and cauliflower
Tamarillo mousse
Blackberry preserve with fresh cheese
María Luisa cake with milk caramel

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | SPANISH | PERUVIAN | ITALIAN | MEDITERRANEAN | ASIAN | AROUND THE WORLD | INTERNATIONAL
LATIN AMERICAN | FINE DINING



SPANISH

Eggplant escabeche with garlic

Andaluz salad with cucumber, tomato, pepper, onion, olives, hard eggs, olive oil and White vinegar

Lettuce with valencian vinaigrette

Cured artichokes, grilled peppers and mushrooms

Sirloin with mushrooms al Rioja

Pork flamenquines with parma ham with tomato flamenco sauce

Canary chicken stew with saffron and white wine

Pisto

Vegetable paella

Brava potatoes

Catalan cream

Churros

Tocinillo del cielo dessert

Magdalenas

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | SPANISH | PERUVIAN | ITALIAN | MEDITERRANEAN | ASIAN | AROUND THE WORLD | INTERNATIONAL
LATIN AMERICAN | FINE DAINING



PERUVIAN

Shrimp and avocado Causa limeña

Inca tomatoes with panca chilli vinaigrette and cilantro

Iceberg lettuce with sweet corn and red onion with tamarillo dressing

Chicken salad with potatoes, mayonnaise and cilantro

White sea bass ceviche

Sautéed loin

Sea bass anticuchos

Adobo de chanco

Chaufa rice with vegetables

Huancaina potatoes

Ginger vegetables

Suspiro limeña

Sweet corn pastry

Soursop mousse

Leche asada

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COLOMBIAN | SPANISH | PERUVIAN | ITALIAN | MEDITERRANEAN | ASIAN | AROUND THE WORLD | INTERNATIONAL
LATIN AMERICAN | FINE DINING



ITALIAN

Capresse salad
Mediterranean mushroom salad
Florentine salad of spinach, bacon and ricotta cheese
Lettuce with fried onions and amaretto dressing
Venetian plate of cheese and cold cuts
Saltimboca al marsala
Chicken Costolleta Napolitana
Roman sea bass fillet
Milanese risotto
Spring canelones
Penne pescatore
Tiramisu
Panna cotta
Genoan chocolate al sambuca

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | SPANISH | PERUVIAN | ITALIAN | MEDITERRANEAN | ASIAN | AROUND THE WORLD | INTERNATIONAL
LATIN AMERICAN | FINE DAINING



MEDITERRANEAN

Mixed lettuce with four cheese dressing

Niçoise salad with tuna

Greek salad with tomatoes, olives, cucumber and feta cheese

Arab tabuleh

Smoked platter with aioli dressing

Farmhouse Italian cheese platter

Forestier beef sirloin with bacon, mushrooms and Mediterranean herbs

Chicken fricassee with curry and almonds

Pork chops with apples

Ratatouille

Rissole potatoes with sautéed onions and peppers

Moroccan rice with nuts and raisins

Moka and chocolate eclair

Pear tatin tart

Baklava

Opera cake

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COLOMBIAN | SPANISH | PERUVIAN | ITALIAN | MEDITERRANEAN | ASIAN | AROUND THE WORLD | INTERNATIONAL
LATIN AMERICAN | FINE DINING



ASIAN

Unripe papaya salad with spicy sweet and sour dressing
Varied sushi
Sashimi with ponzu sauce
Marinated tomatoes with hoisin dressing
Vietnamese salad with pineapple, green beans, cucumber and lemon grass
Lettuce with bean sprout and miso dressing
Beef sirloin with oyster sauce
Pork scallops fired with sweet and sour sesame
Green curry chicken
Trout tempura with peanut and soy sauce
Indonesian rice with tamarind, cardamom and honey
Green tea broccoli and cauliflower
Pasta with vegetables along with soy and mirin
Lychee tart
Wok fruits with sake
Banana and coconut wonton
Orange and ginger pudding

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | SPANISH | PERUVIAN | ITALIAN | MEDITERRANEAN | ASIAN | AROUND THE WORLD | INTERNATIONAL
LATIN AMERICAN | FINE DINING



AROUND THE WORLD

Muscovite salad with potato, carrot, petite pois and caviar eggs
Red cabbage salad with Rioja wine and apples
Waldorf-Astoria salad with apples, celery, cream and nuts
Caesar salad with smoked salmon
Terrines and galantines platter with pear and tarragon jelly
Pampa loin with dried tomatoes, peppers and spinach along with malbec wine sauce
Chicken à la Kiev fried with maitre d'hotel butter
Sea bass paupiettes stuffed with shrimps in cardinal sauce
Fried Thai rice with vegetables and rice pasta
Bombay potatoes with curcuma, peas, chili and cilantro
Cheesecake with red berry jelly
Dried fruits baklava
Brownie with milk caramel
Caramelized banana tart

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | SPANISH | PERUVIAN | ITALIAN | MEDITERRANEAN | ASIAN | AROUND THE WORLD | INTERNATIONAL
LATIN AMERICAN | FINE DINING



INTERNATIONAL

Lettuce hearts with Roquefort cheese sauce
Madrid potatoes with olives, peppers and parma ham
Greek mushrooms
Hindu rice salad with peas, green chili, caramelized coconut, cilantro and mango
Portuguese tomatoes
Imported cheese platter
Roast beef
Minestrone soup
Beef fillet with asparagus and bacon
Turkey supreme with barberry sauce
Crispy salmon with lychee and coconut sauce
Cauliflower and broccoli tempura
Cheese potato purée
Orange cake with caramel (dulce de leche)
Fondant mille-feuille
Black Forest cake
Strawberry mousse

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | SPANISH | PERUVIAN | ITALIAN | MEDITERRANEAN | ASIAN | AROUND THE WORLD | INTERNATIONAL
LATIN AMERICAN | FINE DINING



LATIN AMERICAN

Lettuce, red onion and lemon salad
Avocado and cilantro salad
Heart of palm salad with tomato and cocona vinaigrette
Tomato and quinoa salad
Colombian pacific shrimp and plantain ceviche
Santa Fe ajiaco soup
Strips of pampa barbecued steak
Quiteño stewed chicken
Red snapper fillet in coconut and cilantro sauce
Moors and Christian rice
Sautéed potatoes and vegetables with garlic
Cocadas
Pineapple cake
Cacao tart
Mango mousse

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | SPANISH | PERUVIAN | ITALIAN | MEDITERRANEAN | ASIAN | AROUND THE WORLD | INTERNATIONAL
LATIN AMERICAN | FINE DINING

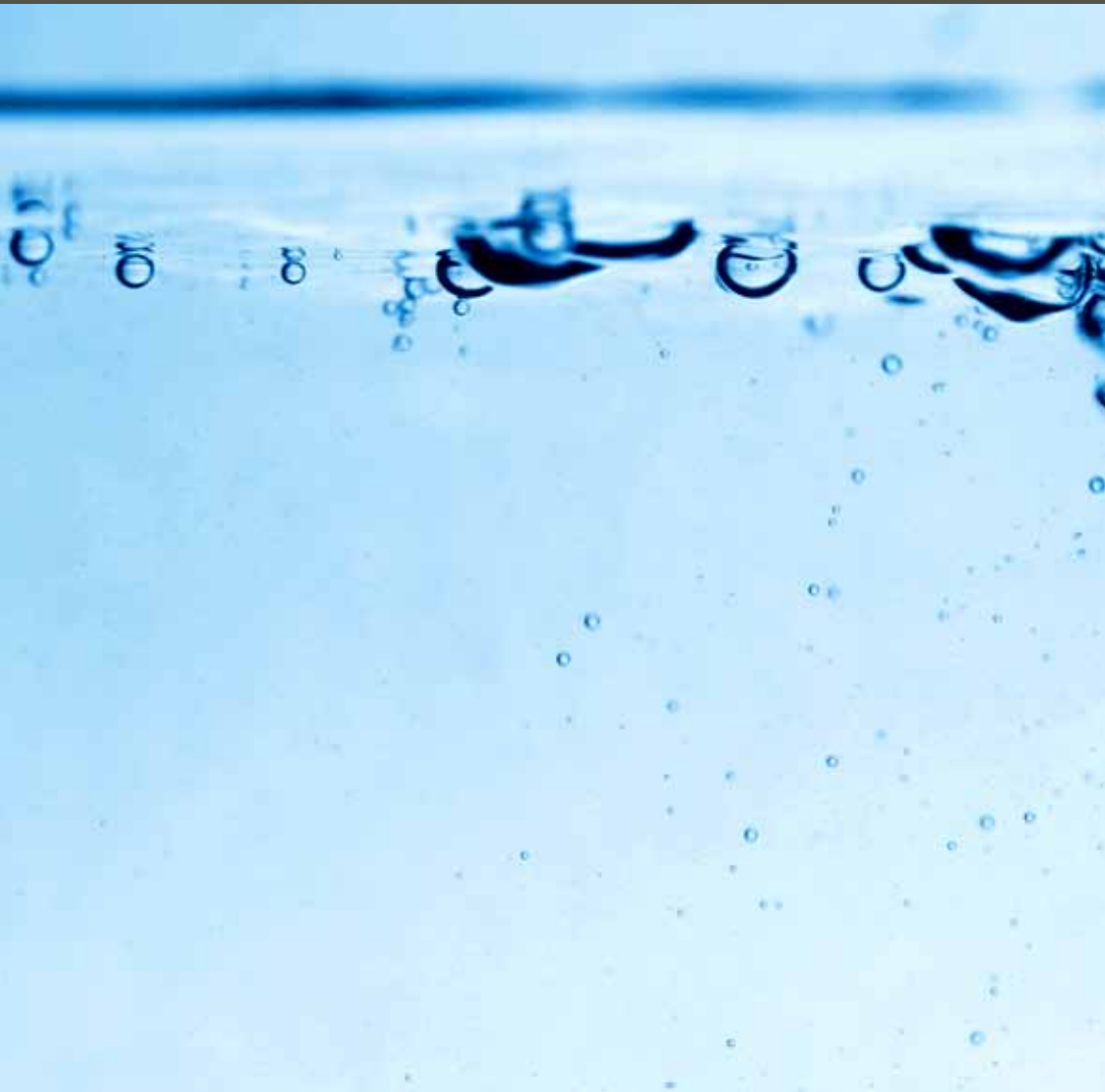


FINE DINING

Fresh salad bar (lettuce, tomato, onions, sweetcorn, carrots)
Crab stick salad with corn and asparagus
Artichoke salad with shrimps
Fresh and cured farmhouse cheese platter
Spanish cold cuts and pâté platter
Lobster medallions with home-made mayonnaise
Smoked salmon with dill dip
Crab bisque with saffron
Buffalo loin with cheese and parma ham made with merlot
Turkey paupiettes with apples and macadamia
Mint lamb chops
Parisian vegetables with truffle oil
Emmenthal potatoes
Cheese vareneques with tomatoes
Cassata napolitana
Orange chiffon
Phyllo rosettes with pears with vodka
Strawberries with chocolate

INTRODUCTION | 3-COURSE MENU | 4-COURSE MENU | BUFFET | BEVERAGES

COLOMBIAN | SPANISH | PERUVIAN | ITALIAN | MEDITERRANEAN | ASIAN | AROUND THE WORLD | INTERNATIONAL
LATIN AMERICAN | FINE DINING



SOFT DRINKS AND WATER

Coca Cola
Coca Cola Light
Coca Cola Zero
Sprite
Colombiana
Ginger ale
Soda

Manatíal Mineral Water
Cristal Mineral Water
Sparkling Water

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SOFT DRINKS AND WATER | JUICE | HOT COFFEE | ICE COFFEE | WHITE WINE | RED WINE | SPARKLING WINE | CHAMPAGNE
BEER | LIQUORS | VODKA



INTERCONTINENTAL MEETINGS®



JUICE

Guanabana
Pineapple
Mixed fruit
Orange
Blackberry
Passion fruit
Tamarindo
Strawberry

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HOT COFFEE

Traditional Coffee or Decaffeinated
Coffee with Milk
Tropical Fruits and herb Tea
Selection of fruit, Herbal, Natural and Decaffeinated Tea
Chocolate milk
Espresso
Café Latte
Latte Coffee (Espresso with steamed milk)
Macchiato (Espresso with milk foam)
Macchiato Dolce (Espresso with caramel and milk foam)
Viennese (Espresso with cream)
Roman (Espresso with amaretto and cream)
Irish Coffee (Espresso, whiskey, cream and sugar)
Colombian Mint Coffee (Espresso, rum, coffee liqueur, mint liqueur and cream)
Arriero (Espresso, aguardiente, cacao cream, chocolate chantilly cream)
Cappuccino without liqueur

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ICE COFFEE

Mockaccino (Vanilla and chocolate ice cream, cream and nuts)

Black Paisa (Coffee, cacao and rum liqueurs, chocolate ice cream and cream)

Amaretto Coffee (Prepared coffee, amaretto, cacao cream, vanilla ice cream)

Danish Coffee (Coffee, brandy, sesame seed crunch and Bols cream of melon and peach)

Milanese Coffee (Coffee, Baileys, vanilla liqueur, cream, slush cappuccino and powdered milk)

Tiramisu Coffee (Coffee brandy, tiramisu liqueur, cocoa, cream, vanilla and caramel ice cream)

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WHITE WINE

SAUVIGNON BLANC GRAPE

INTERCONTINENTAL WINE (Chile) House Wine

Santa Rita Reservado 120 (Chile)

Trapiche (Argentina)

SAUVIGNON SEMILLON GRAPE

Santa Carolina (Chile)

CHARDONNAY GRAPE

35 Sur (Chile)

Selección del Directorio (Chile)

Marqués de Casa Concha (Chile)

Navarro Correas Colección Privada (Argentina)

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RED WINE

CABERNET SAUVIGNON GRAPE

INTERCONTINENTAL WINE (Chile)
House Wine

Santa Rita Reservado 120 (Chile)

Castillo de Molina (Chile)

35 Sur (Chile)

Santa Helena Reserva (Chile)

Casillero del Diablo (Chile)

Finca La Linda (Argentina)

DOLCETTO GRAPE

Dolcetto Monferrato

MERLOT GRAPE

Tabali (Chile)

Talus Collection (USA)

Marqués de Casa Concha (Chile)

MALBEC GRAPE

Michel Torino Colección (Argentina)

Trapiche Roble (Argentina)

Punto Final Clásico (Argentina)

La Celia (Argentina)

SYRAH AND SHIRAZ GRAPE

Michel Torino Reserve (Argentina)

Banrock Station by Hardys (Australia)

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SPARKLING WINE

BLANC DE BLANCS GRAPE

Pol Clément Demi Sec (France)

BLANC DE BLANCS (CHARDONNAY) GRAPE

Pol Clément Brut (France)

CHARDONNAY GRAPE

Mumm Extra Brut (Argentina)

B OF B (UGNI BLANC, AIRÉN AND COLOMBARD) GRAPE

Pierlant Brut (France)

CHARDONNAY, PINOT NOIR AND SEMILLÓN GRAPE

Chandon Extra Brut (Argentina)

B OF B (MACABEO, PERELLADA Y XAREL-LO) GRAPE

Codorniu Brut (Spain)

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CHAMPAGNE

PINOT NOIR, PINOT MEUNIER AND
CHARDONNAY GRAPE

Veuve Clicquot Brut (France)

CHARDONNAY, PINOT NOIR AND PINOT
MEUNIER GRAPE

Möet & Chandon Brut Imperial (France)

PINOT NOIR, PINOT MEUNIER AND
CHARDONNAY GRAPE

Dom Pérignon Vintage (France)

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BEER

Aguila Light (Colombia)
Pilsen (Medellín)
Club Colombia (Premium Colombia)
Peroni (Italy)
Budweiser (USA)
Heineken (Holland)
Buckler (without alcohol, Holland)
Amstel Light (Holland)
Corona (Mexico)
Murphy's Red (Holland)
Duvel (Belgium)
Endinger Pikantus NegraBlack x 500 ml (Germany)
San Tomás Premium Espiritu Cervezero
Saint Thomas Premium Beer Spirit
San Tomás Tipo San Tomás
San Tomás Hefe Weizen
San Tomás Märzen
San Tomás Dubbel

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LIQUORS

STANDARD WHISKEY (8 YEARS)

Something Special
Johnnie Walker Red

PREMIUM WHISKEY (12 YEARS)

Chivas Regal
Old Parr
Buchanan's
Johnnie Walker Black Label
Jack Daniel's

SUPER PREMIUM WHISKEY (18 YEARS)

Chivas Regal Special Reserve
Buchanan's Special Reserve

HIGH CATEGORY (21 YEARS)

Johnnie Walker Blue Label

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INTERCONTINENTAL MEETINGS®



VODKA

Monteskaya (Colombia)

Finlandia (Finland)

Absolut Blue (Sweden)

Absolut Flavors (Sweden)

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