

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS



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



CONTINENTAL BREAKFAST

Sliced fresh fruit

Danish breads and toasts

Butter and jam

Coffee, decaffeinated coffee, tea, chocolate, milk, fruit juice

AMERICAN BREAKFAST

Sliced fresh fruit

Omelet with mozzarella cheese and caramelized ham

Sweet and salty bread basket

Croissant and toast

Butter and jam

Coffee, decaffeinated coffee, tea, chocolate, milk, fruit juice



INTERCONTINENTAL BREAKFAST

Orange, raspberry, grapefruit juice
Mini shot berries and plain yoghurt
Small fresh fruit tart with palm tree honey
Warm egg and mozzarella cheese pie
Ham and cheese roll and curdled cheese and tomato wholemeal roll
Small carrot cake with American glaze
Mini apple strudel
Coffee, decaffeinated coffee, tea and milk



INTERCONTINENTAL BREAKFAST BUFFET

Danish bread, croissant and toasts
Assortment of cereals with accompaniment
Fruit tarts
Plain and fruit yoghurt
Compote assortment
Fresh fruit
Assortment of caramelized ham and smoked turkey
Local cheese
Quiche Lorraine
Hot cakes served with palm tree and bee honey
Butter and jam
Coffee, decaffeinated coffee, tea, chocolate milk and an assortment of fresh fruit juice



WELCOME BREAK

Assortment of three homemade cookies (three per person)

Cake of the day

Fresh coffee, assortment of teas with lemon,
cream and skimmed milk

POWER COFFEE BREAK

Ham and cheese sandwich

Mini muffin

Croissant with whole milk spread

Fruit juice

Coffee, assortment of tea, cream and skimmed milk

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

WELCOME BREAK | POWER COFFEE BREAK | AFTERNOON | LATIN | AMERICAN | FRENCH | TEA TIME | LIGHT COFFEE BREAK | NATURIST



AFTERNOON COFFEE BREAK

Mini sandwich of grilled vegetables and mozzarella cheese

Mini sandwich of prosciutto with artichoke and olive pesto

Brownie

Soft drinks and fruit juice

Coffee, assortment of tea, cream and skimmed milk

✔ LATIN COFFEE BREAK

Queen pepi arepa (chicken and avocado salad)

Ham and cheese tequeños

Brazilian cocadas

Soft drinks and fruit juice

Coffee, assortment of tea, cream, milk and skimmed milk

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

WELCOME BREAK | POWER COFFEE BREAK | AFTERNOON | LATIN | AMERICAN | FRENCH | TEA TIME | LIGHT COFFEE BREAK | NATURIST



AMERICAN COFFEE BREAK

Smoked salmon and cream cheese bagel
Mini roast beef sandwich and herbs mayonnaise
Apple and cinnamon pie
Soft drinks and fruit juice
Coffee, assortment of tea, cream, milk and skimmed milk



FRENCH COFFEE BREAK

Ham and cheese croissant
Gruyère cheese and turkey baguette
Croissant with a chocolate filling
Profiterole with a coffee-latte filling
Soft drinks and fruit juice
Coffee, assortment of tea, cream, milk and skimmed milk

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

WELCOME BREAK | POWER COFFEE BREAK | AFTERNOON | LATIN | AMERICAN | FRENCH | TEA TIME | LIGHT COFFEE BREAK | NATURIST



INTERCONTINENTAL MEETINGS®

TEA TIME

Scones with cream and raspberry jam

Assortment of cake of the day

Two flavor ice cream

Assortment of sandwiches in wholemeal and Tuscan bread

Mini croissant with sweet ham

Pomodoro and mozzarella cheese

Fresh fruit juice

Coffee, decaffeinated coffee, tea and chocolate

✂ LIGHT COFFEE BREAK

Turkey and avocado sandwich in wholemeal bread

Fresh fruit skewer

Granola bar

Fresh fruit juice

Coffee, assortment of tea, cream and skimmed milk

✂ NATURIST

Fruit

Yogurt with fruit and fiber

Light cream cheese

Fiber cereals

Wholemeal bread basket

Butter and diet jam

Fresh fruit juice

Coffee, decaffeinated coffee, tea, chocolate and milk

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

WELCOME BREAK | POWER COFFEE BREAK | AFTERNOON | LATIN | AMERICAN | FRENCH | TEA TIME | LIGHT COFFEE BREAK | NATURIST



BOXED LUNCH

Chicken Milanese and guacamole sandwich in sesame bread

Tuna, grilled vegetables and rémoulade sauce sandwich
in rye bread

Fruit salad with syrup

Soft drink

Honey muffin

Light yoghurt

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

BOXED LUNCH | EXECUTIVE SANDWICH BUFFET | APERITIF FOR DELUXE I AND II | DELUXE LUNCH I | DELUXE LUNCH II



EXECUTIVE SANDWICH BUFFET

ASSORTMENT OF SANDWICHES

Club sandwich

Crispy chicken and guacamole in Tuscan bread

Smoked salmon, grilled vegetables with coriander sauce
in wholemeal pita bread

Roast beef, palm heart, tomato concassé, costina lettuce
with Caesar sauce and croissant

Mini tarts

Fruit kebabs

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

BOXED LUNCH | EXECUTIVE SANDWICH BUFFET | APERITIF FOR DELUXE I AND II | DELUXE LUNCH I | DELUXE LUNCH II



APERITIF FOR DELUXE I AND II

CHOOSE ONE APERITIF PER PERSON FROM
(CHOOSE SEVEN VARIETIES)

Pisco sour
Mango sour
Fruit tequila
Tom Collins
Passionfruit caipirinha
Piña colada
Mojito
Fruit daiquiri
Margarita
Whisky cocktail
Freddy swing
Tequila sunrise
Sex on the beach
Kir Royale

Red wine

White wine

Champagne

Soft drinks and fruit juice

THREE COLD SNACKS

Salmon tartar on pumpernickel roll

 “Tirol” style loin kebab, zucchini, cream cheese, dried tomato

Ecuadorian shrimp with five spices on grilled tomato and avocado sauce

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

BOXED LUNCH | EXECUTIVE SANDWICH BUFFET | APERITIF FOR DELUXE I AND II | DELUXE LUNCH I | DELUXE LUNCH II



APERITIF FOR DELUXE I AND II

THREE HOT SNACKS

Crispy broiled beef with lemon and rosemary flavor

Filo pastry roll of Mediterranean seafood

Chicken satay with teriyaki sauce

**½ bottle of red or white wine, per person, served
during dinner**

Viña Mar wine

Misiones de Rengo wine

One soft drink or mineral water served during lunch or dinner



DELUXE LUNCH I

STARTERS / APPETIZERS

Tomato and Ecuadorian shrimp tartar with Sardinian salad

Pacific crab timbale with its classic garnish

Roast beef and shrimp, served with green pepper and arugula tartar

Asparagus and red bell peppers quiche with orange and green oil sauce

MAIN COURSE

Broiled turkey roulade with vegetables and pumpkin au gratin

Flat iron marinated on grape seed oil, mushrooms and ciboulette ragout, and shallot purée

Tilefish roll and zucchini au gratin with seafood

Bread pudding and tomato fritter

Chicken breast stuffed with pistachio mousse served with arlie potato and red wine sauce

DESSERT / HAPPY ENDING

Chocolate tart and orange frosting

Apple charlotte

Italian caramel custard

Papaya trilogy with a bavarois filling and covered with aspic

Coffee and assortment of herbal teas

Petits fours

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

BOXED LUNCH | EXECUTIVE SANDWICH BUFFET | APERITIF FOR DELUXE I AND II | **DELUXE LUNCH I** | DELUXE LUNCH II



DELUXE LUNCH II

STARTERS / APPETIZERS

Pacific shrimp

Corn savory flan, Parmesan cheese, crab salad, served with shrimps marinated with pesto and palm heart

Sea salad

Scallops, avocado and shrimp salad, served with soy and orange dressing

King crab tartar

King crab served on brioche, artichoke slices with curry and white cheese, with lemon and parsley sauce

Tiradito ceviche

Fresh fish, prosciutto, cucumber with tomato and olives pebre

MAIN COURSE

Lamb rump

Broiled lamb rump with herbs, white wine and tomatoes served on fan-shaped browned sweet pumpkin, grilled vegetables and sauce reduction

Beef loin

Medium roasted beef, served with marinated vegetables royal, tomato confit and mushroom sauce

Fish of the day

Baked fish, served with polenta and Parmesan cheese, red bell peppers, romesco sauce and crab pebre

Broiled flat iron

Served with mushroom ravioli, Parmesan cheese sauce and tomatuille



DELUXE LUNCH II

HAPPY ENDING / DESSERT

Hotcake and three milk cake with raspberry mousse

Chocolate crêpes with a chocolate mousse filling and caramel-like sauce

Cheese pannacotta and wild berries

Papayas stuffed with mascarpone cheese

Mousse and berries sauce

Coffee and assortment of herbal teas

Petits fours



FORMAL DINNER APERITIF

TWO APERITIFS PER PERSON (CHOOSE FIVE VARIETIES)

Pisco sour
Jerez sour
Whisky sour
Tom Collins
John Collins
Piña colada
Caipirinha
Daiquiri
Margarita
Cosmopolitan
Orange amaretto
Kir Royale

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

FORMAL DINNER | PREMIUM FORMAL DINNER

FORMAL DINNER APPERITIF | THREE COURSE FORMAL DINNER MENU



FORMAL DINNER APERITIF



THREE COLD SNACKS PER PERSON

Camembert cheese with orange and almonds

Salmon tartar with capers and horseradish

Dry cured serrano ham on baguette with green asparagus

Ecuadorian shrimp marinated with tomato

Profiteroles with pastrami

THREE HOT SNACKS PERSON

Filet mignon kebab with mushroom sauce

Crab croquette and potatoes with Parmesan cheese

Profiteroles au gratin and mushrooms with Gruyère cheese

Beef balls and mozzarella cheese on ceci sauce

Fish and seafood beignets, tomato cream sauce

½ bottle of red or white wine per person served during dinner

Viña Mar wine

Misiones de Rengo wine

One soft drink or mineral water served during dinner



THREE COURSE FORMAL DINNER MENU*

STARTERS

King crab with vegetables on orange and tarragon sauce

Olive crêpes stuffed with Mediterranean halibut

Grilled vegetables timbale with ricotta cheese, soy, prosciutto
on gazpacho sauce

Crab pincers on tartar with Ecuadorian shrimp on potato roll
and vegetables chiffonade

Pouched fresh vegetables in beef with saffron and
pineapple sauce

*YOU MUST CHOOSE THE SAME STARTER, MAIN COURSE
AND DESSERT FOR ALL YOUR GUESTS

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

FORMAL DINNER | PREMIUM FORMAL DINNER

FORMAL DINNER APPERITIF | THREE COURSE FORMAL DINNER MENU

THREE COURSE FORMAL DINNER MENU*



MAIN COURSE

Chicken supreme stuffed with pistachios on juniper sauce and saffron crêpes

Grilled salmon covered with dried fruit, four cheese sauce and honey with carrot alfajor

Beef fillet with five spices on macaire potato, tomato and glazed red onion on syrah sauce

Grilled tilapia on rustic purée and creamy Merlot sauce

Lamb involtini stuffed with shrimps with mixed mushroom lasagna and cilantro sauce

DESSERTS

Baby tiramisu with chocolate sauce

Orange crêpes stuffed with strawberry and pistachio with grand marnier and caramel with mint sauce

Caramel tulip stuffed with mocca mousse and Italian cherry

Mango charlotte on caramelized pineapple carpaccio and syrup with coriander

Papayas stuffed with mascarpone cheese mousse on berries sauce

Coffee and petits fours

Includes centerpiece of flowers and candles

***YOU MUST CHOOSE THE SAME STARTER, MAIN COURSE
AND DESSERT FOR ALL YOUR GUESTS**

◀ 2 of 2

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

FORMAL DINNER | PREMIUM FORMAL DINNER

FORMAL DINNER APPERITIF | THREE COURSE FORMAL DINNER MENU



PREMIUM FORMAL DINNER APERITIF

TWO APERITIFS PER PERSON (CHOOSE FIVE VARIETIES)

Pisco sour
Jerez sour
Whisky sour
Tom Collins
John Collins
Piña colada
Caipirinha
Daiquiri
Margarita
Cosmopolitan
Orange amaretto
Kir Royale

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

FORMAL DINNER | PREMIUM FORMAL DINNER

PREMIUM FORMAL DINNER APPERITIF | THREE COURSE PREMIUM FORMAL DINNER MENU



PREMIUM FORMAL DINNER APERITIF



THREE COLD SNACKS PER PERSON

Camembert cheese with orange and almonds

Salmon tartar with capers and horseradish

Dry cured serrano ham in baguette with green asparagus

Ecuadorian shrimp marinated with tomato

Profiteroles with pastrami

THREE HOT SNACKS PER PERSON

Tilapia and seafood arancini with creamy tomato sauce

Beef kebab, chickpeas, potatoes on sesame sauce

Shrimps breaded in panko with pea purée and mozzarella cheese

Filo pastry with grilled vegetables and smoked cheese

Grilled artichokes with bacon and red wine sauce

½ bottle of red or white wine per person served during dinner

Santa Digna Miguel Torres wine

One soft drink or mineral water served during dinner



THREE COURSE PREMIUM FORMAL DINNER MENU*

STARTERS

King crab and avocado gyoza served with tarragon and orange sauce with toasted sesame

Artisan smoked salmon served with a Waldorf salad and caviar vinaigrette

Crab and shrimps

Couscous and crab salad, shrimp and avocado salad with red peppers sauce

Fresh tuna and scallops

Grilled tuna with sesame, scallops tartar served on potato carpaccio, white sesame, ginger and lemon vinaigrette

King crab in three flavors served on a knafe nest with baby hydroponic on satay sauce

Salmon trilogy on basil mousseline, spinach numare, celery and cherry tomatoes

*YOU MUST CHOOSE THE SAME STARTER, MAIN COURSE AND DESSERT FOR ALL YOUR GUESTS

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

FORMAL DINNER | PREMIUM FORMAL DINNER

PREMIUM FORMAL DINNER APPERITIF | THREE COURSE PREMIUM FORMAL DINNER MENU



THREE COURSE PREMIUM FORMAL DINNER MENU*



MAIN COURSES

Roasted and braised Patagonian lamb

Eggplant timbale and lamb casserole, lamb rump, radish salad with mint and mustard vinaigrette

Grilled salmon

Apple and rosemary strudel, spinach sauté and mustard sauce with fresh fine herbs

Braised beef

Cooked for 12 hours in red wine and balsamic vinegar, served with potato dices, onion rings and fresh tomato

Beef fillet

Gruyère cheese and potato flan, roasted vegetables and Dutch-American sauce

Conger-eel au olive oil

Fried for two hours in olive oil, gnocchi alla romana, saffron and mussels sauce

Grilled salmon covered with dried fruit

Four cheese sauce and honey with carrot alfajor

DESSERT

Baby tiramisu with chocolate sauce

Orange crêpes stuffed with strawberry and pistachio with grand marnier and caramel with mint sauce

Caramel tulip stuffed with mocca mousse and Italian cherry

Mango charlotte on caramelized pineapple carpaccio and syrup with cilantro

Papayas stuffed with mascarpone cheese mousse in a berry sauce

Coffee and petits fours

Includes a centerpiece of flowers and candles

***YOU MUST CHOOSE THE SAME STARTER, MAIN COURSE AND DESSERT FOR ALL YOUR GUESTS**

◀ 2 of 2



GARDEN TOWER



SALADS / APPETIZERS

Greek salad (tomato, goat's cheese, cucumber, costina lettuce, olives, red onion and Mediterranean dressing)

Indian salad (cucumber, bell peppers, walnuts, red onion, parsley, yogurt, curry, olive oil, and lemon juice)

Palm heart and shrimp ceviche with fresh herbs and ginger scent

Smoked salmon rolls stuffed with arugula, cream cheese, pickled cucumbers

Mexican toasts, stuffed with tuna, olive guacamole and herb mayonnaise

Grilled octopus, served with cherry tomatoes, potato confit, basil and merquen oil

Prosciutto saltimbocca, mozzarella cheese, cherry tomato and sage and lemon dressing

Assortment of local and imported cheese

Fresh salads of the season

Baked tilapia served with green asparagus, and saffron sauce

Beef Mediterranean casserole, served with provençal Lima beans

Chicken breast broiled in white wine and plums, served with sweet potato purée and thyme

DESSERT BUFFET

Walnut cake

Lemon pie

Chocolate mousse

Berries mousse

Mango charlotte

Traditional cheesecake

Crêpes with whole milk spread, sliced fruit

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

GARDEN TOWER | EASTER ISLAND | NORTH | SOUTH | CENTRAL ZONE | BUFFET LIGHT | THE LOVELY SOUTH



EASTER ISLAND

APERITIF (TWO PER PERSON)

Pisco sour

Passion fruit colada

Red wine

White wine

Champagne and peaches

Soft drinks and fruit juice

Two per person

COLD COCKTAIL

Endives with broad beans and goat's cheese salad

Seafood ceviche

Pickled cucumber fettucini, fresh oysters and caviar

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

GARDEN TOWER | EASTER ISLAND | NORTH | SOUTH | CENTRAL ZONE | BUFFET LIGHT | THE LOVELY SOUTH



EASTER ISLAND



HOT COCKTAIL

Turnovers stuffed with razor clams with Parmesan cheese au gratin

Lamb kebab with mint and merquén vinaigrette

Scallops in chuchoca tempura served with smoked tomato vinaigrette

STARTER

(Chardonnay)

Rapa Nui tuna ceviche over boiled wheat and green leaves

MAIN COURSE

(Pinot Noir)

Easter Island curanto

DESSERT

White cheesecake with guava

Pineapple salad and white chocolate sauce

Coffee

Pineapple tea

Poe (traditional Easter Island pastry) mini turnovers stuffed with pineapple and cheese



NORTH

APERITIF (TWO PER PERSON)

Pisco sour

Apple custard sour

Red wine

White wine

Champagne and peaches

Soft drinks and fruit juice

COLD

Pickled cucumber fettucini, fresh oysters and caviar

Beef tartar, mushrooms, rosemary and truffle oil

Humita with duck salad

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

GARDEN TOWER | EASTER ISLAND | **NORTH** | SOUTH | CENTRAL ZONE | BUFFET LIGHT | THE LOVELY SOUTH



NORTH

HOT

Oyster in chuchoca tempura served with smoked tomatoes vinaigrette

Goat's cheese pastry and artichokes with olive sauce

Fried pastry with braised hindquarter and pebre sauce

STARTER

(Sauvignon Blanc)

Octopus glacé with green olives emulsion accompanied with fresh tomatoes, lentils and mint salad

MAIN COURSE

(Carménère)

Roast beef served with mashed potatoes and goat's cheese, vegetables of the Azapa Region and avocado mustard



DESSERT

Goat's cheese mousse

Carrot ice cream, wine syrup and crispy almonds

Coffee

Apricots and mint tea

Quinoa cookies – peach jelly gums



SOUTH

APERITIF (TWO PER PERSON)

Pisco sour

Chardonnay sour

Huaso punch

Red wine

White wine

Soft drinks and fruit juice

COLD COCKTAILS

Avocado roll stuffed with salmon purée

Mushrooms and Cabernet terrine

Mussels with capsicum pebre sauce and mayonnaise of garlic and capsicum

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

GARDEN TOWER | EASTER ISLAND | NORTH | SOUTH | CENTRAL ZONE | BUFFET LIGHT | THE LOVELY SOUTH



SOUTH

HOT COCKTAIL

Blue crab croquettes and broad beans with sesame sauce
Octopus kebab glazed with brown sugarloaf and rosemary
Cream of picorocos

STARTER

(Chardonnay)

King crab cannelloni, capsicum jelly, fresh herbs and hollandaise sauce of charqui and merquén

MAIN COURSE

(Syrah)

Lamb chops, deer sausage, boiled wheat quenelle, turnip salad and wild mint vinaigrette, demi glacé sauce



DESSERT

Chocolate Napoleon

Araucanian hazelnut cookies, vanilla sauce with a touch of merquén

Coffee

Wild berries tea

Orange segments with chocolate

Eucalyptus and strawberry jelly gums



CENTRAL ZONE

APERITIF (TWO PER PERSON)

Pisco sour

Sparkling wine mojito

Huaso punch

Red wine

White wine

Soft drinks and fruit juice

COLD COCKTAIL

Pickled cucumber fettucini, fresh oysters and caviar

Beef tartar, mushrooms, rosemary and truffle oil

Humita with duck salad

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

GARDEN TOWER | EASTER ISLAND | NORTH | SOUTH | CENTRAL ZONE | BUFFET LIGHT | THE LOVELY SOUTH



CENTRAL ZONE

HOT COCKTAIL

Lamb kebab with mint and merquén vinaigrette

Scallops in chuchoca tempura served with smoked tomatoes vinaigrette

Goat's cheese pastry and artichokes with olive sauce

(Sauvignon Blanc)

Southern salmon tiradito served over artichoke carpaccio, mustard vinaigrette, salmon, caviar and chives

(Cabernet Sauvignon)

Chilean Wagyu brisket cooked for eight hours, accompanied with onion ring tempura, watercress salad



DESSERT

Pumpkin fritters filled with cream cheese and papaya, accompanied with pistachio nut sauce

Coffee

Tea

Mini Chilean petits fours



BUFFET LIGHT



SOUP OF THE DAY

(Suggestions made according to seasonal availability)

Served with assortment of bread and crackers

VARIETY OF SALADS

Roasted and marinated eggplants served with roasted bell peppers, balsamic vinegar reduction and olive oil

Grilled vegetable salad, black olives and fresh oregano

Panzanella: classic Mediterranean salad with tomatoes, cucumber and avocado with walnut bread croutons

Hydroponic lettuce mix

Traditional spinach quiche served with yoghurt sauce

Spanish potato omelet

Arugula and tuna salad, Caesar sauce, limonette and mustard vinaigrette

Meats, cold cuts and cheese

Roast beef cooked with fresh herbs and whole grain mustard

Juicy roasted and sliced turkey breast

White cheese, caramelized ham leg

DESSERTS

Chocolate brownie

Carrot pie with cream cheese frosting

Mini lemon pie

Sliced fresh fruit



BUFFET LIGHT

OPTIONAL HOT DISH AND GARNISH

Fish of the day with duglere sauce

Beef fillets with sherry

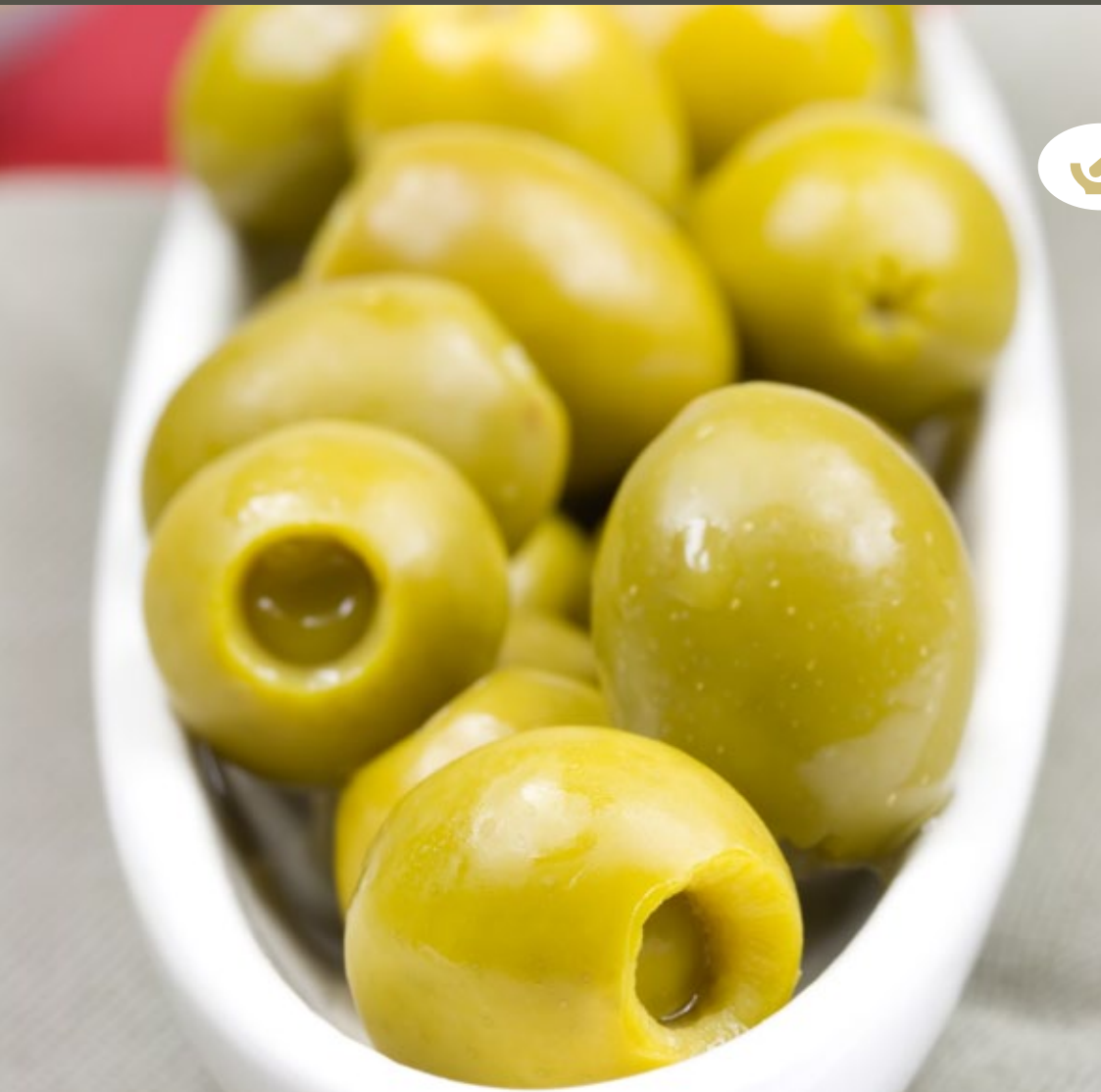
Chicken supreme stewed with olives and tomato

GARNISH / SIDE DISH

Grilled vegetables

Provençal potatoes

Rice with mushrooms and spinach



THE LOVELY SOUTH

Mini corn pie
Mini crab pie
Seafood turnovers
Meat and onion turnovers
Sopaipillas (fried pastry)
Salmon cancato
Goat's cheese kebabs
Merquén and quince
Marinated olives
Mushrooms terrine and south ashes
Assortment of Chilean bread

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

GARDEN TOWER | EASTER ISLAND | NORTH | SOUTH | CENTRAL ZONE | BUFFET LIGHT | THE LOVELY SOUTH



COCKTAIL BUFFET

FROM NORTH TO SOUTH

Iquique / Antofagasta

This region adjoins the borders with Peru and Bolivia, where the famous Atacama desert rises and blooms

Presentation: Fabric

Wine selection: Chardonnay

Brioche with abalone served with yellow chili sauce

Blanquillo tiradito, avocado and giant corn

Quinoa roll served with raw ham pebre sauce
(served by waiters)

Apricot filled with pistachio mousse

1 of 3 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

COCKTAIL BUFFET | FORMAL COCKTAIL BUFFET | CHILEAN | COLD | HOT | DELUXE COCKTAIL I | DELUXE COCKTAIL II | SUPER DELUXE COCKTAIL



COCKTAIL BUFFET

La Serena and Coquimbo

Presentation: The Latin Mediterranean, olive oil, goat etc.
Stone (mortar)

Goat's cheese and quince kebab

Fish and seafood sausage with grilled capsicum and
olive vinaigrette (served by waiters)

Meat cured in salt and sugar in traditional style served
with blue cheese and red wine

Mini mousse of papaya in basil syrup



CENTRAL

Wine selection: Carménère

Oysters served in its own shell au gratin
(served by waiters)

Wagyu with caramelized onions

Tartar of cured salmon, cucumber, fresh cream and
salmon caviar

Strawberries marinated in red wine and thyme,
served with olive oil flan

COCKTAIL BUFFET

FARMING ZONE

Up to Temuco

Pears cooked in sparkling wine, served with endives and blue cheese

Octopus kebab glazed in orange, rosemary and wine (served by waiters)

Pickled silversides

Corn savory flan



The Tierra de Fuego

The kingdom of lakes, volcanoes and glaciers, a space not affected by time

Presentation: Hazelnuts, pine kernels, volcanic rock

Mini vol-au-vents stuffed with braised lamb (served by waiters)

Chuchoca bread and merquén with smoked salmon and avocado

King crab cannelloni and tomato jelly

Textured boiled wheat with dried peaches in syrup

Fresh coffee

Assortment of tea

Lemon, cream, skimmed milk



FORMAL COCKTAIL BUFFET



THREE APERITIFS PER PERSON

Pisco sour
Mango sour
Fruit tequila
Tom Collins
Mojito
Piña colada
Passionfruit caipirinha
Fruit daiquiri
Margarita
Freddy Swing
Tequila sunrise
Kir Royale
Sex on the beach
Whisky cocktail
Red wine

White wine

Champagne

Soft drinks and fruit juice

COLD

Indian salad on rye bread

Mushroom tian

Smoked salmon chopsticks

Homemade ceviche

Chicken pâté and apple jelly

Caprese roast beef

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

COCKTAIL BUFFET | **FORMAL COCKTAIL BUFFET** | CHILEAN | COLD | HOT | DELUXE COCKTAIL I | DELUXE COCKTAIL II | SUPER DELUXE COCKTAIL



FORMAL COCKTAIL BUFFET



HOT

Vegetarian spring rolls
Grilled vegetables strudel
Seafood bread pudding in vol-au-vent
Shrimps coated with coconut and herbs with citrus fruits dressing
Chicken gyozas with curry sauce
Loin kebab with Argentinian chimichurri

COMPLEMENTS

Carving station

Strip loin with cold sauces and bread basket
Coffee and petits fours

Sweet display

Mini Chilean and French pastry
Petits fours



CHILEAN

Pisco sour

Chardonnay sour

Sparkling wine mojito

Pascua colada

Sparkling wine with custard apple

Red wine, white wine, custard apple with orange juice

Soft drinks

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

COCKTAIL BUFFET | FORMAL COCKTAIL BUFFET | CHILEAN | COLD | HOT | DELUXE COCKTAIL I | DELUXE COCKTAIL II | SUPER DELUXE COCKTAIL



INTERCONTINENTAL MEETINGS®

COLD

Avocado roll stuffed with salmon purée

Mushrooms and Cabernet terrine

Mussels with capsicum pebre sauce and mayonnaise of garlic and capsicum, endives with broad beans and goat's cheese salad

Seafood ceviche

Pickled cucumber fettucini, fresh oysters and caviar

Beef tartar, mushrooms, rosemary and truffle oil

Humita with duck salad



HOT

Blue crab croquettes and broad beans with sesame sauce

Octopus kebab glazed with brown sugarloaf and rosemary

Picorocos cream

Turnovers stuffed with razor clams and Parmesan cheese

Lamb kebab with mint and merquén vinaigrette

Scallops in chuchoca tempura served with smoked tomatoes vinaigrette

Goat's cheese pastry and artichokes with olive sauce

Fried pastry with braised hindquarter and pebre sauce

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

COCKTAIL BUFFET | FORMAL COCKTAIL BUFFET | CHILEAN | COLD | HOT | DELUXE COCKTAIL I | DELUXE COCKTAIL II | SUPER DELUXE COCKTAIL

DELUXE COCKTAIL I



TWO APERITIFS PER PERSON (CHOOSE 7 VARIETIES)

Pisco sour
Mango sour
Fruit tequila
Tom Collins
Mojito
Piña colada
Papaya caipirinha
Fruit daiquiri
Margarita
Tequila sunrise
Orange amaretto
Kir Royale

Red wine
White wine
Champagne
Soft drinks and fruit juice

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

COCKTAIL BUFFET | FORMAL COCKTAIL BUFFET | CHILEAN | COLD | HOT | **DELUXE COCKTAIL I** | DELUXE COCKTAIL II | SUPER DELUXE COCKTAIL



DELUXE COCKTAIL I

SELECT SIX HOT AND SIX COLD

COLD

Indian salad over rye bread
Mushroom tian
Smoked salmon chopsticks
Homemade ceviche
Chicken pâté and apple jelly
Caprese roast beef



HOT

Vegetarian spring rolls
Grilled vegetable strudel
Seafood bread pudding in vol-au-vent
Shrimps with sherry
Loin kebab with Argentinian chimichurri
Chicken gyozas with curry sauce



DELUXE COCKTAIL II



TWO APERITIFS PER PERSON (CHOOSE 7 VARIETIES)

Pisco sour
Mango sour
Fruit tequila
Tom Collins
Mojito
Piña colada
Passionfruit caipirinha
Fruit daiquiri
Freddy Swing
Margarita
Whisky cocktail
Tequila sunrise
Sex on the beach
Kir Royale
Red wine

White wine

Champagne

Soft drinks and fruit juice

SELECT SEVEN COLD AND SEVEN HOT SNACKS
AND ONE BUFFET OPTION

COLD

Vegetable tian

Marinated bocconcino kebab and cherry tomatoes

Vegetarian sushi

King crab mini causa

InterContinental ceviche

Prosciutto and asparagus pebre

Roast beef crostini and artichoke tapenade

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

COCKTAIL BUFFET | FORMAL COCKTAIL BUFFET | CHILEAN | COLD | HOT | DELUXE COCKTAIL I | **DELUXE COCKTAIL II** | SUPER DELUXE COCKTAIL



DELUXE COCKTAIL II

HOT

Artichoke and mozzarella cheese ball

Eggplant wrap stuffed with artichoke and bacon

Crab and cream cheese pie

Shrimps breaded in coconut and herbs in citrus fruits dressing

Scallops and fillet kebab

BBQ meatballs

Chicken curry fondue



CHOOSE ONE FROM THE FOLLOWING BUFFETS

Cheese and cold cuts

Assortment of best imported and local cheese and cold cuts, bread and crackers

OR

Sushi tasting

Assortment of our creative homemade sushi rolls served with soy sauce, ginger and wasabi

California roll, dynamite roll, rainbow roll, sesame and salmon roll, vegetarian roll

Coffee and petits fours



SUPER DELUXE COCKTAIL

THREE APERITIFS PER PERSON

Pisco sour
Mango sour
Freddy Swing
Fruit tequila
Tom Collins
Mojito
Piña colada
Pineapple caipirinha
Fruit daiquiri
Margarita
Whisky cocktail
Tequila sunrise
Kir Royale
Sex on the beach



Red wine
White wine
Champagne
Soft drinks and fruit juice

COLD

Eggplant and curry tartlet
Vine leaf wraps
Artichoke and ricotta cheese tartlet
Roast beef crostini and artichoke tapenade
Apple, arugula and prosciutto kebab
Octopus and mustard biscuit
King crab mini causa
Acapulco shrimp

1 of 2 ►

INTRODUCTION | BREAKFAST | COFFEE BREAKS | LUNCH | DINNER | BUFFETS | COCKTAILS

COCKTAIL BUFFET | FORMAL COCKTAIL BUFFET | CHILEAN | COLD | HOT | DELUXE COCKTAIL I | DELUXE COCKTAIL II | SUPER DELUXE COCKTAIL



SUPER DELUXE COCKTAIL

HOT

Mushrooms au Gruyère cheese profiteroles

Artichoke and mozzarella ball

Eggplant wrap stuffed with artichoke and bacon

Shrimp fondue

Crab and cream cheese tart

Chicken gyozas with curry sauce

Teriyaki beef satay



CARVING STATIONS – CHOOSE ONE

Carving option A

Tex-Mex style pork leg confit

Sauces: tartar, BBQ, mustard, guacamole, and pico de gallo

Carving option B

Loin cooked in salt (Béarnaise, au poivre)

Coffee and petits fours