



GRAN MELIÁ  
HOTELS & RESORTS

*A life well lived*

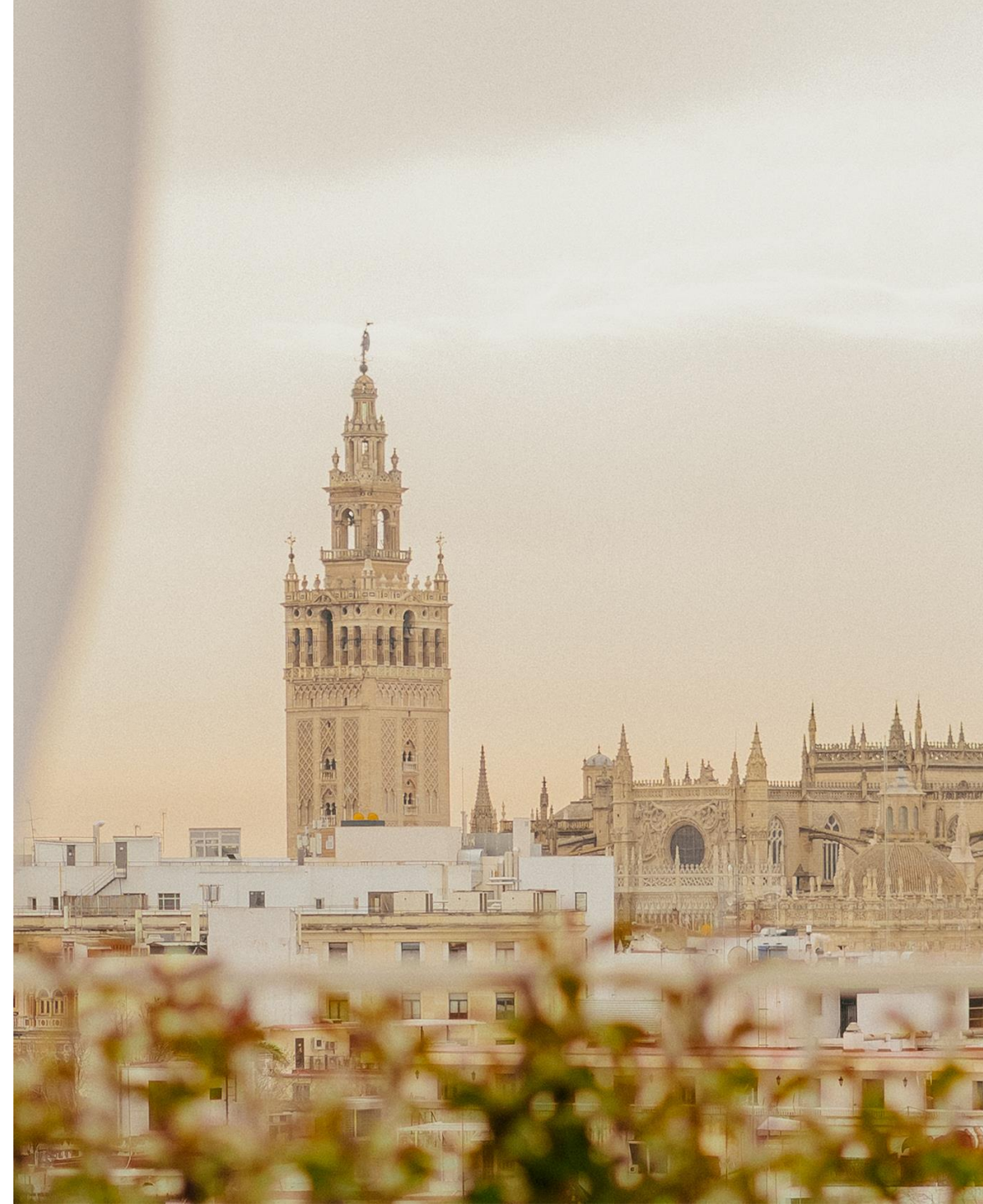
MEETINGS & EVENTS  
MENU



# THE HOTEL

Welcome to Seville, where culture, delicious cuisine and Andalusian folklore all come together in an unmissable, iconic city. Our Leading Hotels of The World hotel showcases the unique contrast between old and new to perfection, step inside and you will be left in no doubt why so many big international names have chosen us. Our building is recognized as a key city monument, making us part of the city's history. Feast your eyes on the neoclassical facade, topped off by a modern dome, contrasting tastefully with modern interior design that you won't find anywhere else.

Hotel Colón Gran Meliá embodies the friendliness and elegance of one of the most iconic cities in Andalusia. A hotel designed for hedonists and lovers of the south that can boast having been the favorite place to stay for renowned artists ever since its inauguration for the Universal Exhibition in 1929. Step inside and discover this longstanding city tradition. Our ideal location, just a stone's throw away from Seville's main tourist traps makes it an ideal choice for those wishing to visit the Cathedral, Giralda, and much more.





# EXTRARODINARY MEETINGS & EVENTS

*UNRIVALED GRAND LUXURY ON THE CAPITAL OF ANDALUSIA*



With large windows and abundant natural light, our unique and versatile spaces can host all kinds of celebrations.

We are experts in planning all kinds of events and will adapt to all the specific needs of your celebration or meeting. Our highly qualified staff with vast experience in organizing conferences, business meetings and weddings will ensure your event in Seville goes just as you had planned.





# EVENTS MENU

COFFEE BREAKS

WELCOME DRINKS

FINGER BUFFET

SERVED MENU



BUFFET

COCKTAILS

GALA MENUS





## A *TASTE* FOR A LIFE WELL LIVED

Hotel Colón wants to help you enjoy our  
incredible gastronomy.

The passion for what we do can be felt in every  
detail. We will work with you to select and create  
your perfect dining option.

From a traditional sit down service to a relaxed  
sharing atmosphere. Our cuisine is personalised,  
your event is yours. Meliá has reinvented its  
approach to food.



# COFFEE BREAK

## *COFFEE BREAK N°1*

14,00€

Mini croissant, Micro muffins & Ensaïmadas  
Cream brioche & Chocolate mini sponge cakes  
Coffee, Selection of Tea, Infusions, Sparkling and still mineral water, Fresh orange juice, Tomato juice, Apple juice, Pineapple juice

## *COFFEE BREAK N°2*

19,00€

Mini croissant, Micro muffins & Ensaïmadas  
Cream brioche & Chocolate mini sponge cakes  
Homemade tea biscuits, Salmon and cream mini sandwich  
Iberian ham ciabatta with tomato and olive oil  
Fruit shots  
Coffee, Selection of Tea, Infusions, Sparkling and still mineral water, Fresh orange juice, Tomato juice, Apple juice, Pineapple juice

## *ORGANIC & HEALTHY*

21,00€

**Three hummus:** avocado, beet, traditional chickpeas; accompanied with fresh celery and carrot sticks, eggplant chips, roasted potatoes and organic EVOO

**Organic quinoa salad with Green shoots,** cucumber, cherry tomato, tofu, avocado, carrot, organic EVOO and organic apple vinegar

**Kamut and buckheat salad,** spinach, avocado, organic smoked salmon, nonfat fresh cheese, mango, EVOO and lemon juice

Spelt grissini and wholemeat, Ginger and spelt biscuits

Yogurt shots with organic cereals and sunflower seeds

**Detox juice:** green, orange and red

Bircher muesli and Detox water





# COFFEE BREAK

## *CHEF'S SUGGESTIONS*

Fresh fruit swekers	3,00€
Iberian ham ciabatta with tomato and olive oil	3,00€
Soft drinks package	3,50€
Freshly-made popcorn	3,00€
Cotton Candy made a the momento	4,50€
Churros with chocolate	2,50€
Chocolate bread	2,50€



# COCKTAIL | FINGER FOOD

## MENU N°1

45 ,00€

### COLD

Cheese bread with garlic and cumin  
Burrata cheese with tomato and basil  
Octopus with potato cream  
Salmorejo with Iberian ham  
Tuna and guacamole ceviche  
Salmon, cucumber and yogurt blinis

### HOT

Chicken with red curry  
Homemade croquettes  
Crispy filo pastry stuffed with seafood and vegetables  
Marinated fried fish "Seville style"  
Mussel delicacies

### DESSERTS

Chocolate rocks and truffles  
Fresh fruit shots

### CELLAR

Etcétera, D.O. Rueda, Viña Paceta, Tempranillo, D.O.Ca. Rioja  
Manzanilla, Fino and Vermouth  
Water, soft drinks and beer  
Cava Freixenet

## MENU N°2

49 ,00€

### COLD

Cheese bread with garlic and cumin  
Iberian cured pork loin  
Burrata cheese with tomato and basil  
Salmon and wakame tartar  
Tuna and guacamole ceviche  
Salmorejo with Iberian ham  
Octopus with potato cream

### HOT

Squid sandwich  
Mussel delicacies  
Spicy chicken fingers  
Marinated fried fish "Seville style"  
Crispy filo pastry stuffed with vegetables and soy sauce  
Oxtail rice  
Homemade croquettes

### DESSERTS

Chocolate rocks and truffles  
Fresh fruit shots

### CELLAR

Etcétera, D.O. Rueda, Viña Paceta, Tempranillo, D.O.Ca. Rioja  
Manzanilla, Fino and Vermouth  
Water, soft drinks and beer  
Cava Freixenet





# COCKTAIL | FINGER FOOD

## MENU N°3

### COLD

Iberian cured pork loin  
 Cheese bread with garlic and  
 cumin  
 Foie and peach bonbon  
 Octopus with potato cream  
 Salmon and wakame tartar  
 Tuna and guacamole ceviche  
 Burrata cheese with tomato  
 and basil  
 Mussels with fresh cut  
 vegetables

## MENU N°4

### COLD

Iberian cured pork loin  
 Cheese bread with garlic and  
 cumin  
 Foie and peach bonbon  
 Octopus with potato cream  
 Burrata cheese with tomato  
 and basil  
 Tuna and guacamole ceviche  
 Salmon and wakame tartar  
 Mussels with fresh cut  
 vegetables  
 Spicy potatoes

### HOT

Homemade croquettes  
 Breaded spicy sausage  
 Mussel delicacies  
 Squid sandwich  
 Marinated fried fish "Seville  
 style"  
 Spicy chicken fingers  
 Crispy filo pastry stuffed  
 with seafood and vegetables  
 Boletus and truffle rice

### HOT

Homemade croquettes  
 Crispy filo pastry stuffed with  
 seafood and vegetables  
 Breaded spicy sausage  
 Squid sandwich Mussel  
 delicacies  
 Chicken with red curry  
 Marinated fried fish "Seville  
 style"  
 Beef skewer  
 Spicy chicken fingers  
 Fried anchovies with lemon  
 Squid rossejat (noodle paella)  
 with alioli sauce

54 ,00€

### DESSERTS

Macarons  
 Chocolate rocks and truffles  
 Fresh fruit shots

### CELLAR

Viñas del Vero, D.O.  
 Chardonnay Azpilicueta  
 Crianza, D.O. Rioja  
 Manzanilla, Fino and Vermouth  
 Water, soft drinks and beer  
 Cava Freixenet

58 ,00€

### DESSERTS

Cheese cake  
 Seasonal fruit  
 Mini bakeries

### CELLAR

Viñas del Vero, D.O.  
 Chardonnay Azpilicueta  
 Crianza, D.O. Rioja  
 Manzanilla, Fino and Vermouth  
 Water, soft drinks and beer  
 Cava Freixenet



# COCKTAIL | FINGER FOOD

*ENJOY A COCKTAIL WITH PANORAMIC VIEWS  
OF SEVILLE SKYLINE*

*Grand Penthouse Suite Terrace*

## Suplement

From 20 to 70 people

From 71 to 130 people

1.100€

17€ per person





# WELCOME DRINKS

## *WELCOME DRINK N°1*

16,00€

Sevillian olives, Nuts & Chips with guacamole  
Etceterá, D.O Rueda  
Viña Paceta, Tempranillo, D.O. Ca. Rioja  
Manzanilla & Fino  
Water, soft drinks and beer

## *WELCOME DRINK N°2*

22,00€

Sevillian olives, Nuts & Chips with guacamole  
Homemade croquettes & Vegetable crisp and soy emulsion  
Etceterá, D.O Rueda  
Viña Paceta, Tempranillo, D.O. Ca. Rioja  
Manzanilla & Fino  
Water, soft drinks and beer

## *PREMIUM CELLAR*

Viñas del Vero, D.O. Chardonnay  
Azpilicueta Crianza, D.O. Rioja

Supplement: 4€



## SERVED MENUS

### *MENU N°1*

45,00€

Broken eggs with squid strips, ham and potatoes  
Iberian sirloin with vegetable wok  
Dice fresh fruit

Etceterá, D.O Rueda  
Viña Paceta, Tempranillo, D.O. Ca. Rioja  
Water, soft drinks and beer  
Coffee

### *MENU N°2*

47,00€

Traditional Salmorejo, egg, iberian ham and hojiblanca olive oil  
Roasted hake, black noodles and alioli sauce  
Chocolate coulant with vanilla ice-cream

Etceterá, D.O Rueda  
Viña Paceta, Tempranillo, D.O. Ca. Rioja  
Water, soft drinks and beer  
Coffee

### *MENU N°3*

49,00€

Baby leaf spinach salad, Iberian pork, parmesan cheese and mustard  
Iberian cheeks, wheat risotto and red wine caramel  
Homemade cheesecake and red fruit soup

Etceterá, D.O Rueda  
Viña Paceta, Tempranillo, D.O. Ca. Rioja  
Water, soft drinks and beer  
Coffee





# SERVED MENUS

## *MENU N°4*

51,00€

Grilled vegetables, Iberian ham shavings and extra virgin olive oil  
Sea bass with mushrooms and potato cream  
Chocolate brownie and vanilla ice cream

Etceterá, D.O Rueda  
Viña Paceta, Tempranillo, D.O. Ca. Rioja  
Water, soft drinks and beer  
Coffee

## *MENU N°5*

54,00€

Burrata cheese and tomato with basil  
Glazed veal, foie, green asparagus, corn purée and citrus  
Apple tatin and buttered ice cream

Viñas del Vero, Chardonnay, D.O. Somontano  
Azpilicueta, D.O.Ca. Rioja  
Water, soft drinks and beer  
Coffee

## *MENU N°6*

56,00€

Boletus, egg and truffled potato cream  
Beef sirloin with spinach and ricotta tortelloni  
Caramelized cream torrija and mandarin sorbet

Viñas del Vero, Chardonnay, D.O. Somontano  
Azpilicueta, D.O.Ca. Rioja  
Water, soft drinks and beer  
Coffee



# BUFFETS

## *MENU N°1*

50,00€

Melon soup with Sherry wine and Iberian ham  
Norway lobster soup with butter bread with garlic  
Assorted crudité: fresh tomatoes, onion rings, cucumber, olives, carrot, beet root, asparagus, lollo rosso, oak leaf lettuce, spinach, chicory, watercress, corn and bean sprouts  
Assorted vinaigrettes  
Pickled tuna

Baby leaves salad with Iberian pork, and mustard sauce  
Piquillo peppers salad with beans and squid  
Couscous salad with raisins and cumin cheese  
Assorted cold cuts and meats  
Assorted international cheese

Tuna Sevillian style (homemade tomato sauce, Iberian ham, olives and sauté garlic)  
Beef cheeks with red wine  
Breaded pork sirloin  
Vegetable wok  
Potato gratin  
Black rice with alioli sauce

Fresh fruit carpaccio  
Berries with honey and yogurt cream  
Homemade mini cakes

CELLAR  
Etcétera, D.O. Rueda,  
Viña Paceta, Tempranillo, D.O.Ca. Rioja  
Water, soft drinks and beer  
Coffee

10% VAT included | Minimum 50 people per service | Service length: 1 hour and half  
Supplement for 30 – 50 people: 6€ per person | Supplement additional 30 min: 6€ per person





# BUFFETS

## *MENU N°2*

53,00€

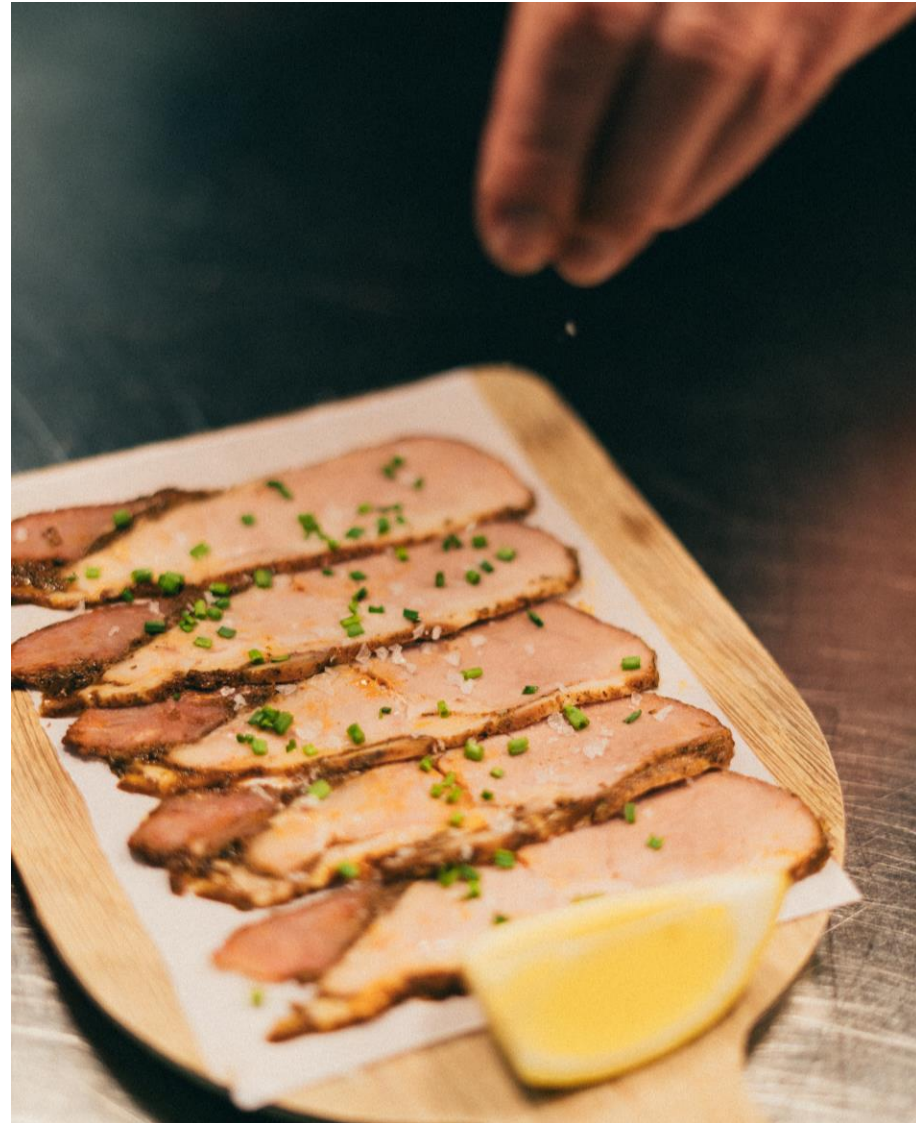
Traditional salmorejo, egg and ham  
Zucchini and parmesan cream  
Assorted crudités: fresh tomatoes, onion rings, cucumber, olives, carrot, beet root, asparagus, lollo rosso, oak leaf lettuce, spinach, chicory, watercress, corn and bean sprouts  
Assorted vinaigrettes  
Pickled tuna

Caesar salad with marinated chicken  
Cucumber and yogurt salad with smoked salmon  
Pasta salad with fresh cheese, cherry tomato and basil  
Assorted cold cuts and meats  
Assorted international cheese

Fried hake and tomato with oregano  
Grilled pork steak with chimichurri sauce  
Chicken skewer with red curry  
Grilled vegetables  
Basmati rice  
Roasted potatoes

Fresh fruit carpaccio  
Pineapple, coconut yogurt and rum  
Chocolate brownie

CELLAR  
Etcétera, D.O. Rueda,  
Viña Paceta, Tempranillo, D.O.Ca. Rioja  
Water, soft drinks and beer  
Coffee



# BUFFETS

## *MENU N°3*

57,00€

Traditional cold soup ajoblanco with green apple and raisins  
Leek and truffle cream  
Assorted crudités: fresh tomatoes, onion rings, cucumber, olives, carrot, beet root, asparagus, lollo rosso, oak leaf lettuce, spinach, chicory, watercress, corn and bean sprouts  
Assorted vinaigrettes  
Pickled tuna

Burrata cheese with tomato and basil  
Tuna and guacamole ceviche  
Octopus and rice salad  
Assorted cold cuts and meats  
Assorted international cheese

Grilled sea bass with seafood noodles  
Fried breaded hake with lemon  
Chicken tagine with lemon confit and Kalamata olives  
Pork and vegetable dim sum  
Aubergine, tomato, zucchini and parmesan millefeuille  
Roasted potatoes with mojo picón spicy sauce  
Mushroom risotto

Fresh fruit carpaccio  
Macarons  
Rice with milk and chocolate sauce

PREMIUM CELLAR  
Viñas del Vero, D.O. Chardonnay  
Azpilicueta Crianza, D.O. Rioja  
Water, soft drinks and beer  
Coffee

10% VAT included | Minimum 50 people per service | Service length: 1 hour and half  
Supplement for 30 – 50 people: 6€ per person | Supplement additional 30 min: 6€ per person





# BUFFETS

## *MENU N°4*

66,00€

Assorted Andalusian cold cream soups  
Tomato soup Sevillian style  
Assorted crudités: fresh tomatoes, onion rings, cucumber, olives, carrot, beet root, asparagus, lollo rosso, oak leaf lettuce, spinach, chicory, watercress, corn and bean sprouts  
Assorted vinaigrettes  
Pickled tuna

Lobster and octopus salad  
Ox carpaccio with arugula and parmesan  
Green leaf lettuce with anchovies and honey vinaigrette  
Assorted cold cuts and meats  
Assorted international cheese

Codfish with green sauce and shrimps  
Grilled swordfish with garlic oil  
Iberian sirloin with bacon and mustard à l'ancienne  
Beef skewer  
Zucchini stuffed with vegetables  
Baked potatoes with cream sauce  
Seafood and fish paella

Fresh fruit carpaccio  
Homemade choux pastry  
White chocolate and passion fruit sable

PREMIUM CELLAR  
Viñas del Vero, D.O. Chardonnay  
Azpilicueta Crianza, D.O. Rioja  
Water, soft drinks and beer  
Coffee

10% VAT included | Minimum 50 people per service | Service length: 1 hour and half  
Supplement for 30 – 50 people: 6€ per person | Supplement additional 30 min: 6€ per person



# GALA MENUS

## *APPETIZERS*

Cheese bread with garlic and cumin  
Octopus and potatoes with alioli sauce  
Salmorejo with Iberian ham  
Tuna and guacamole ceviche  
Burrata cheese with tomato and basil  
Salmon, cucumber and yogurt blinis

Homemade croquettes  
Crispy filo pastry stuffed  
with seafood and vegetables  
Marinated fried fish "Seville style"  
Mussel delicacies

Wine according to the menu selected  
Manzanilla, Fino and Vermouth  
Water, soft drinks and beer





# GALA MENUS

## *MENU N°1*

80,00€

Norway lobster and zucchini soup with garlic and chives  
Hake with spinach and piquillo peppers  
Veal cheeks with red wine, potatoes and truffle  
Dice fresh fruit

Viñas del Vero, D.O. Chardonnay  
Azpilicueta Crianza, D.O. Rioja  
Water, soft drinks and beer  
Coffee

## *MENU 2*

86,00€

Foie and oxtail terrine  
Salmon and avocado tartar, with yogurt, cucumber and mint cold soup  
Iberian pork cheeks with potatoes and PX wine  
Chocolate Coulant with vanilla ice-cream

Viñas del Vero, D.O. Chardonnay  
Azpilicueta Crianza, D.O. Rioja  
Water, soft drinks and beer  
Coffee

## *PREMIUM CELLAR*

Cloe Chardonnay, D.O. Sierras de Málaga  
Juan Gil, D.O. Jumilla

Supplement: 5€

10% VAT included | Minimum 10 people per service | Service length: 1 hour and half



# GALA MENUS

## *MENU N°3*

93,00€

Cod fish salad, orange, roasted red peppers, and chives  
Grilled foie with parmesan gratin French toast  
Suckling pig confit with corn puree and citrus  
Chocolate brownie and vanilla ice cream

Viñas del Vero, D.O. Chardonnay  
Azpilicueta Crianza, D.O. Rioja  
Water, soft drinks and beer  
Coffee

## *MENU N°4*

99,00€

Lobster and octopus salad with fresh cut vegetables and mustard sauce  
Sea bass papillote, squids, green beans and homemade tomato sauce  
Oxtail gratin  
Homemade cheesecake and red fruit soup

Viñas del Vero, D.O. Chardonnay  
Azpilicueta Crianza, D.O. Rioja  
Water, soft drinks and beer  
Coffee

## *PREMIUM CELLAR*

Cloe Chardonnay, D.O. Sierras de Málaga  
Juan Gil, D.O. Jumilla

Supplement: 5€





# GALA MENUS

## *MENU N°5*

105,00€

Iberian ham and tomato salad, extra virgin olive oil and Sherry vinegar  
Roasted octopus with rosemary, potato cream and garlic  
Grilled Retinto sirloin with mushrooms and wheat stew  
Piña colada Burladero

Cloe Chardonnay, D.O. Sierras de Málaga  
Juan Gil, D.O. Jumilla  
Water, soft drinks and beer  
Coffee

## *MENU N°6*

119,00€

Red prawns, clams and mussels soup  
Hake with oxtail cream  
Roasted suckling lamb chops  
Homemade mango tatin with coconut ice cream

Viñas del Vero, D.O. Chardonnay  
Azpilicueta Crianza, D.O. Rioja  
Water, soft drinks and beer  
Coffee

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*A life well lived*