# Conference Sunprime Atlantic View

#### **COFFEE & REFRESHMENTS**

Coffee / Tea / Juice / Water	3.50€
Coffee / Tea / Juice / Water and biscuits	5.70€
All day set table (with coffee / tea / juice / water, cookies, chocolate and fruits )	18.00€
Baguettes – cheese / cheese & ham	5.60€
Large fruit basket	4.70€
(fruits of the season)	
Soft drink	2.70€
Mineral water	2.00€
Beer or glass of red / white wine	4.90€
Large candy and chocolate basket	6.90€
"After work" – open bar during 30 minutes	17.60€
"After work" – open bar during 60 minutes	26.50€

## **WELCOME ATTENTION**

A bottle of wine – white / red or rosé	11.50€
Local (sparkling wine)	12.70€
A bottle of Cava	17.70 €
A bottle of Champagne	51.00€
Flowers	19.90€
Fridge	21.00€
with mineral water and soft drinks	

### **WELCOME DRINKS**

Welcome drink & snacks	7.90 €
Glass sangría	5.90€
Sparkling wine	17.60 €
Glass Cava &canapés "5 pieces P.P."	4.90 €
Cocktail Islas Canarias	6.60 €

Screwdriver	6.60€
San Francisco	6.60€
Sea Breeze	6.60€

# SUNPRIME CONFERENCE ALL INCLUSIVE

When booking Sunprime All Inclusive you will as a conference group have the following included:

- Breakfast Buffet
- Morning Coffee incl. fruit (served outside the conference room)
- Lunch Buffet incl. your choice of local drinks
- Afternoon coffee incl. cake (served outside the conference room)
- Dinner Buffet incl. your choice of local drinks
- During the day there will be water available to the conference and if any other drinks is needed you can go to the bar.

Visit our webpage for more information

### SUNPRIME CONFERENCE INCLUSIVE

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Price list valid until 31/12/2024



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#### **CONFERENCE MENUES**

Menu 1 33.90 €

Salmon toast

Orange duck with rissole potatoes

Cheesecake with ice cream

Menu 2 35.90 €

Grilled green asparagus with serrano ham

Salmon grill on cream of spinach

Strawberries with ice-cream

Toast skagen
Provencal sirloin with potatoes
Soufflé Alaska

Menu 3 \_\_\_\_\_\_ 39.90 €

Menu 4 \_\_\_\_\_38.30 €

Prawn cocktail
Sirloin medallions with truffe sauce and potatoes
Vanilla ice cream with walnuts and hot cholate

Menu 5. Tapas \_\_\_\_\_\_39.90 €

9 Delicious tapas from Canarian kitchen Dessert

#### **SPECIAL CONFERENCE MENUES**

#### Welcome drink

Cava & canapés

#### Starter

Toast skagen

#### Main course

Medallions of fillet of beef served with truffle sauce, steak potatoes, green asparagus & grilled red peppers

#### Dessert

Fresh strawberries with ice-cream

#### Drinks

Water,

White wine,

Red wine,

Cabernet Sauvigno,

Brandy Torres gran reserva 10 years old or Grand Marnier yellow & coffee

47.50 € P.P.

Price list valid until 31/12/2024

