



Torre  
Emperador  
Castellana



**Breakfast  
2025/26**



breakfast

T&S





# breakfast

T&S

1

Coffee and milk  
Teas or infusions  
Bottled water  
Tea biscuits

2

Coffee and milk  
Teas or infusions  
Bottled water  
Fresh orange juice  
Mini pastries:  
    Croissant  
    Pain au chocolate  
Snail-shaped puff pastry

3

Coffee and milk  
Teas or infusions  
Bottled water  
Fresh orange juice  
Mini pastries:  
    Croissant  
    Pain au chocolate  
Fresh fruit



# breakfast

T&S

4

- Coffee and milk
- Teas or infusions
- Bottled water
- Fresh orange juice
- Mini pastries:
  - Croissant
  - Heart-shaped puff pastry with cereals
- Mini ham and cheese tramezzino
- Olive oil cake with potato omelet

5

- Coffee and milk
- Teas or infusions
- Bottled water
- Fresh orange juice
- Mini pastries:
  - Croissants
  - Mini chocolate and vanilla muffins
- Turkey and brie cheese tramezzino
- Olive oil cake with potato omelet
- Olive oil cake with Iberian ham
- Fresh fruit





# breakfast

T&S

6

- Coffee and milk
- Teas or infusions
- Bottled water
- Fresh orange juice
- Homemade sponge cake
- Oil cake with potato omelet
- Mini turkey and brie croissant
- Salmon and cream cheese tramezzino
- Greek yogurt with muesli and fruit

7

- Coffee and milk
- Teas or infusions
- Bottled water
- Fresh orange juice
- Homemade sponge cake
- Mini pastries:
  - Croissants
  - Heart-shaped puff pastry with cereals
- Olive oil cake with potato omelet
- Mini turkey and brie croissant
- Salmon and cream cheese tramezzino
- Greek yogurt with muesli
- Fresh fruit





# breakfast trays



T&S

# breakfast trays

T&S

## Sweets

- Croissant
- Snail-shaped puff pastry
- Heart-shaped puff pastry
- Pain au chocolate
- Mini chocolate and vanilla muffin

## Mini cold sandwiches

- Ham and cheese
- Duck mousse and quince jelly
- Surimi cocktail
- Turkey and brie
- Roast beef, rocket, and Dijon mustard
- Vegetable with tuna
- Vegetable with egg
- Cream cheese and anchovies
- Turkey, cream cheese, and tartufata sandwich

## Mini flutes

- Iberian ham
- Salchichón sausage
- Chorizo sausage
- Manchego cheese
- Roast beef, rocket, and Dijon mustard
- Smoked salmon and cream cheese
- Potato omelet
- Tuna with piquillo peppers



# breakfast boards

T&S





# breakfast boards

T&S

**1. Iberian ham**

**5. Iberian cured meats (ham, chorizo, salchichón)**

**9. Cecina**

**2. Cheeses (cured, Parmesan, Idiazabal)**

**6. Salchichón, chorizo, Parmesan**

**10. Potato omelet**

**3. Premium cheeses**

**7. Italian mortadella, Parmesan, and salami**

**11. Truffle potato omelet**

**4. Iberian ham and cheese**

**8. Fuet, Iberian ham, and Idiazabal**



# general conditions

- Reservations must be made at least 48 hours in advance.
- The number of guests must be finalized 48 hours in advance of the event date, and this number will be the minimum amount billed. If the number of attendees exceeds the estimated number, the total number of attendees will be charged. The additional price for each extra attendee will be adjusted according to the established rate.
- If the first payment is made and the event is canceled more than 72 hours prior to the service, 50% of the amount paid will be refunded. If the event is canceled less than 48 hours prior to the service, the amount paid will not be refunded.
- The breakfast lasts 45 minutes.
- Waiter service is not included.
- Waiter service from 8:00 a.m. to 12:00 p.m. is €75 (per waiter for the requested service). If the service is extended, €25 per waiter per extra hour will be charged.
- In OFFICES and on the TERRACE, the set-up service from 8:00 a.m. to 12:00 p.m. for less than 30 people, if no waiter service is provided, is €30; for 30 people or more, it is €50. Refills of drinks and/or food will incur an additional cost.
- Refills of drinks and/or food will incur an additional cost in accordance with the established rate.
- Any changes requested by the customer that affect the planning of the event (changes to the schedule, location, and/or assignment of tasks to workers) must be notified at least 12 hours in advance of the event. Approval of changes will be subject to the availability and capacity of the material and human resources necessary for their implementation and will incur a surcharge of €5 per person. The company guarantees that all food served complies with food safety standards.
- At the customer's request, leftover food may be requested to take away.
- The company guarantees the availability of the beverages offered at the breakfast chosen by the customer for the number of people for whom it has been requested, ensuring their supply from the beginning to the end of the event. At the end of the event, the beverages will be removed.
- The company reserves the right to dispose of any food that has been requested to be taken away and is not collected on the day of the event during service hours.
- The company is not responsible for the quality of the food once it has been delivered to the customer.
- The customer assumes all legal responsibility for any health problems arising from the consumption of the food delivered.
- We adapt our gastronomy offering to meet the diverse dietary needs of our clients.
- Once the client has made the menu selection, the company assumes no responsibility for any damages or harm resulting from the choice made.
- Prices do not include 10% taxes.



Contact: **eventosemperador@toppings.es**



**Thank you**