

ÁGORA
BOGOTÁ

CENTRO
DE CONVENCIONES

FOOD AND BEVERAGE PORTFOLIO





In **Ágora Bogotá** you will find the ideal space to make the best event, accompanied of the best recipes with which you will delight both your palate and that of your assistants.

WELCOME

BREAKFASTS





HEALTHY BREAKFAST

- Granola with yogurth or fruit cup.
- Wholemeal bread with bufala cheese carrot and orange juice.
- Coffee, tea or chocolate.



AMERICAN BREAKFAST

- Season fruit.
- Scrambled eggs with corn.
- Bacon.
- Bread variety.
- Orange juice.
- Coffee, tea or chocolate.



LOCAL BREAKFAST

- Rib and potato broth.
- Bogotan scrambled eggs (onion and tomatoe).
- Almojabana.
- Chocolate and cheese.
- Orange juice.



CALENTAO

- Calentado beans, loin beef, rice and ripe plantain.
- Scrambled eggs.
- Corn bread with hogao (local seasoning) or bread variety.
- Chocolate or coffee.
- Fresh juice.

ÁGORA BUFFETE

- Fruit display (whole or portionate).
- Jam and cheesetabla display or sausages and chorizo.
- Cereal and yogurth.
- Calentado paisa.
- Quiche loraine or scrambled eggs (onions and tomatoe or corn).
- Bread variety
2 types of juice.
- Coffee, tea or chocolate.

COFFEE STATIONS





BASIC

Coffee and Infusions for the selected time.

- 4 HOURS
- 6 HOURS
- 12 HOURS

SNACKS

Coffee and Infusions for the selected time and a selection of snacks or fruits.

- 4 HOURS
- 6 HOURS
- 12 HOURS

SPECIAL

Coffee and Infusions for the selected time and a selection of individually packed snacks and fruits (oatmeal cookies, black berries, quinoa, nuts, local snacks).

- 4 HOURS
- 6 HOURS
- 12 HOURS

4

ELEMENTOS

— *café artesanal* —
1903

The coffee that is shared in our center is handmade and comes from Calle Long, a path in Quindío where the families of the coffee farmers that produce this coffee are benefited with school equipment and uniforms for their children.



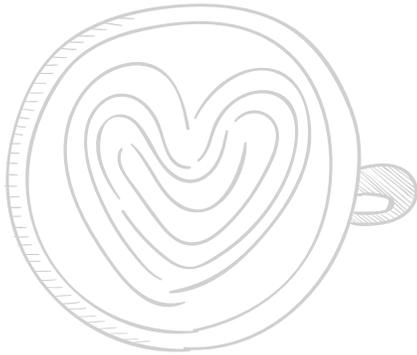
COFFEE BREAKS

TYPE 1

Select one alternative of a sweet snack or a salty one, both served with natural fresh juices and an individually packed snack (Alcagüete).

TYPE 2

Select two alternatives (salty or sweet) both served with natural fresh juices and an individually packed snack (Alcagüete).



TYPE 3

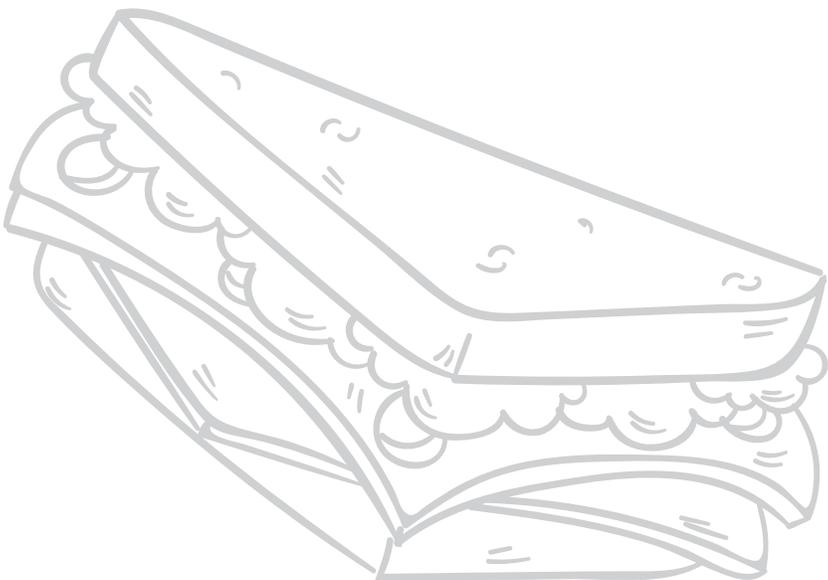
Select two alternatives (salty or sweet) both served with natural fresh juices or soda.



SALTY CHOICES

- Sandwich of (choose); Shredded Beef, grilled chicken, ham and cheese or grilled vegetables (choose between ciabatta or focaccia bread).
- Wrap of: (choose), Shredded Beef, grilled chicken, ham and cheese or grilled vegetables (choose between flower, whole meal or corn tortilla).
- Trio of Wrapped Pies of: Meat, Cheese, and Chicken.
- Quesadilla. *
- Chicken, ham and Cheese Quesadilla.
- Mini potato and beef broth with a variety of breads (no juice).
- Yucca covered pie filled with cheese or meat.
- Corncake with cheese.
- Chicken or meat puff pastry cake.
- Ranchero puff pastry cake.
- Ham and cheese croissant. *
- Puff pastry cheese stick. *
- Cheese, oregano and tomato Muffin.
- Fruits, ham and cheese brochette.

*Options and alternatives



SWEET CHOICES



- Fruit cup (no juice served).
- Caramel and chocolate Brownie.
- Carrots Muffin.
- Raw sugar infusion with cheese (no juice served).
- Chocolate Cupcake.
- Coffee or Chocolate Eclair.
- Sour grape Muffins.
- Guava Pie.

*Options and alternatives

INDIVIDUALLY WRAPPED SNACKS

- Oatmeal cookies with chia seeds and sugarless dark chocolate chips.
- Oatmeal cookies with chia seeds and blueberries.
- Pretzel, uchuva and chocolate chips.
- Clusters of Peanuts, Green beans and peas quinoa lightly flavored with pepper and lemon.
- Blueberries, almonds and quinoa.

HEALTHY LIFE STATION



Fruit and cereal cup with yogurt, pear cheese, variety of cookies low in sugar, cereal bars, natural juices without sugar.

BACK TO THE SCHOOL



Variety of snacks (potato chips, cookies, pound cake covered in chocolate, peanuts, coconut biscuits, (cold beverages: soda, boxed juice and yogurt).

LUNCHES



LUNCH BOX



OPTION 1

Sandwich or Wrap

- Choose bread type (ciabatta or focaccia) Choose Tortilla type (wheat or whole meal) Proteins:
- Grilled chicken, ham and cheese, shredded beef.
- Snack (Alcaguete).
- Fruit.
- Mini dessert.
- Juice, cold tea, bottled water.

OPTION 2

- Salad of your choosing Short pasta, vegetables chicken or ham.
- Greek salad with feta cheese.
- Green salad mixes and chicken.
- Snack (Alcaguete).
- Fruit
- mini desert.
- Juice, iced tea or bottled water.

STAFF LUNCH

OPTION 1

Cantones rice with chicken, beef, dessert, juice or soda.

OPTION 2

Mixed Lasagna, salad, dessert, juice or soda.

OPTION 3

Fine herbs chicken, White rice with sesame, Green salad with avocado, dessert, juice or soda.





ÁGORA BUFFET

Warm entrees (select 1)

- Green vegetables soup.
- Salad of cabbage and ham.
- Plantain Soup.

Protein (select 1)

- Jerez beef stew.
- Fine herbs chicken.
- Creole Trout.

Side dishes (select 2)

- White rice with sesame.
- Green salad with avocado.
- Yellow creole potatoes with green mojo.
- Grilled Zucchini.
- Yellow mashed potatoes.
- Grilled Vegetables.

Deserts (select 1)

- Passion Fruit sponged.
- Merengue layered Cake.
- Red fruits profiteroles.

Buffet service

Table service (maximum 300 pax)

ÁGORA PLUS MENU

Warm entrees (select 1)

- Leek and Potato soup.
- Cool and quinoa soup.
- Roasted tomatoes soup.
- Chenoa and Putumayo palm heart salad.
- Beef Carpaccio with parmesan cheese. *
- Buffalo Mozzarella and cherry tomatoes. *

Protein (select 2) *with two proteins \$3.500

- Sirloin steak with chimichurri.
- Cream Paipa cheese chicken.
- Pork Tenderloin in prune sauce.
- Round Steak with red mojo.
- Tilapia in lemon butter.

Buffet service

Side dishes (select 2)

- Confetti vegetables rice.
- Sautéed vegetables in wok.
- Steamed Potatoes.
- Roasted Mushrooms.
- Roasted potatoes with paprika and parsley.

Deserts (select 1)

- Cinnamon roll with ice-cream.
- Curd Cheese Cake with guava compote.
- Chocolate tart with Santander chocolate.
- Almojabana cake with ice-cream.*
- Caramel (arequipe) Maze.

*Not available in buffeted service

Table service (maximum 300 pax)





ÁGORA SPECIAL BUFFET

Starters (choose 1)

- Potatoe's creole cream and serrano chips.
- Wild mushrooms caldereta (cream).
- Green seasoned salad with homemade smoke salmon and ginger dressing.
- Shrimp strudel (puff pastry) and avocado. *
- Grill heart of palm and cilantro lime vinagrette.
- Carrots soup, quinoa and peppermint.

Side dishes (choose 2)

- Coconut rice.
- Yuca fried croquet.
- Green salad and putumayo heart of palm.
- Lentil rice.
- Cucumber, tomatoe and onion green salad.
- Roasted eggplants and zucchinisi.

Buffet Service

Protein (choose 2)

***with two proteins \$5.000**

- Roast turkey and mandarina sauce.
- Pork chop in apricot sauce.**
- Slow cook short ribs.
- White fish filet.
- Cartagena black beef stew (little sweet).

Desserts (choose1)

- Gulupa mousse (local fruit).
- Pears al oporto wine.
- Cuajada chesse cake and guava marmalade.
- Chocolate cake whit milk caramel and passion fruit.

*Option not available for buffet service.

**Selection with a single protein.

Table service (maximum 300 pax)



**TEMATIC ÁGORA
MENUS**

ASIAN

- Dim sum.
- Chicken gyosas, pork wonton, eggrolls.
- Asian broth whit vermicelly noodles and roots.
- Apricot pork.
- Lemongras saute beef.

- Whit rice.
- Vegetables to wok.
- Lychee's tartalette.
- Banana spring rolls.
- Green tee pudding.

Buffet Type Service





MEDITERRANEAN

- Fennel salad.
- Penne pasta salad whit basil pesto and ham.
- Olive oil ripe tomatoes and basil leaves.
- Purple olives whit feta cheese and herbs.
- Procciatto chicken.
- Fine herbs fresh salmon.
- Cannelloni beef.
- Grill vegetables and oregano.
- Persian rice whit turmeric and almonds.
- Churros.
- Tiramisú.
- Almonds semifredo and meringue.

Buffet service



COLOMBIAN

- White corncake and pacific encocado.
- Ajiaco soup (colombian traditional).
- Cartagena black beef stew.
- Chicken in tamarindo souce.
- Coconut rice..
- Creole potatoe pure.
- Ñame salad whit cherry tomatoes and cilantro.
- Rice pudding.
- Corozo, guava and gulupa trio.
- Guava pie.

Buffet service





MENÚ ÁGORA GRAND

Appetizers (choose 1)

- Crabmeat bisque and tomatoes.
- Pacific shrimp and mango tartare.
- Shrimp cartagenera bomb whit lulo.
- Octopus carpaccio and olive tapenade.
- Cherry tomatoes burrata and nuts.

Sidedishes (choose 2)

- Yellow mashed potatoes and butter.
- Gratinated sabanera potatoes.
- Fresh green asparagus to grill.
- Cold asparagus.
- Fennel salad and avocado.
- Putumayo heart of palm salad whit ocañera onios and cherry tomatoes.
- Roasted stringbeans and garlic.

Protein (choose 1)

- Beef tenderloin and pepper jus.
- Slow cook oxtail.
- Llanera style angus beef.
- Fresh filet of salmon in grapefruit butter.
- Bass or stripedbass (m/a.).

Desserts (choose 1)

- Kola roman panna cotta.
- Santanderean chocolate mousse.
- Passion fruit and pistachios semifredo.
- Rice pudding tartaleta.
- Cream brule in arequipe.
- Heart three milk cake whit roses meringue.

Service to the table

COCKTAIL APPETIZERS





COCKTAIL APPETIZERS

- 3 pieces per guest
 - 5 pieces per guest
 - 7 pieces per guest
- Additional snacks:

COLD BITES



- Mango and iberian ham ceviche.
- Pesto, bocconcini and ovalin tomato.
- Pok rind with avocado and sour cream.
- Petit ham wrap.
- Shrimp cocktail shot.
- Smoked salmon crostini.

HOT BITES



- Blue cheese and pears croquette.
- Petit chicken spring rolls.
- Bacon wrapped filet mignon bite.
- Palm heart spring roll.
- Yucca pastry stuffed with ground beef.
- Black pudding sausage.
- Santa rosas's sausage.
- Carimañolas.
- Butifarras.

GENERAL NOTES

ON THE HOLDING EVENTS



TARIFFS

Prices are published in Colombia pesos and include current taxes. Prices may vary at any time up to signature of contract.

EVENT PLANNING

Detailed information must be received on the number of attendees and the selection of menus, as follows:

Events of up to 500:

15 working days in advance.

Events for 501 - 2000:

20 working days in advance.

Events of 2000+:

30 working days in advance.

Final changes in numbers attendees may be made as follows:

Event for up to 500:

7 working days in advance.

Event for 500 - 2000:

10 working days advance.

Event of 2000+:

12 working days in advance.

The number of services requested may not be reduced after making the final adjustments within these deadlines.





INCREASES:

We can respond to an increase in numbers of attendees/services during the course of the event, depending on the length advance notice, and depending on the type of service, as follows:

Event for up to 300:

increase of 10%

Event for 300 - 500:

increase up to 5%

Event for 500+:

increase up to 3%.

We clarify that any increase in the number of attendees/services will be subject to extra charges for waiters and logistics.

TASTING

A request for tasting will be accepted only for a confirmed event to be held not less than 15 working days later.

Tasting will be programmed at no additional cost, for 3 persons.

Tastings for more than 3 will be charged to the invoice for the event.

A maximum of two alternative tastings will be offered, depending on the service requested, and for events for more than 200 attendees.

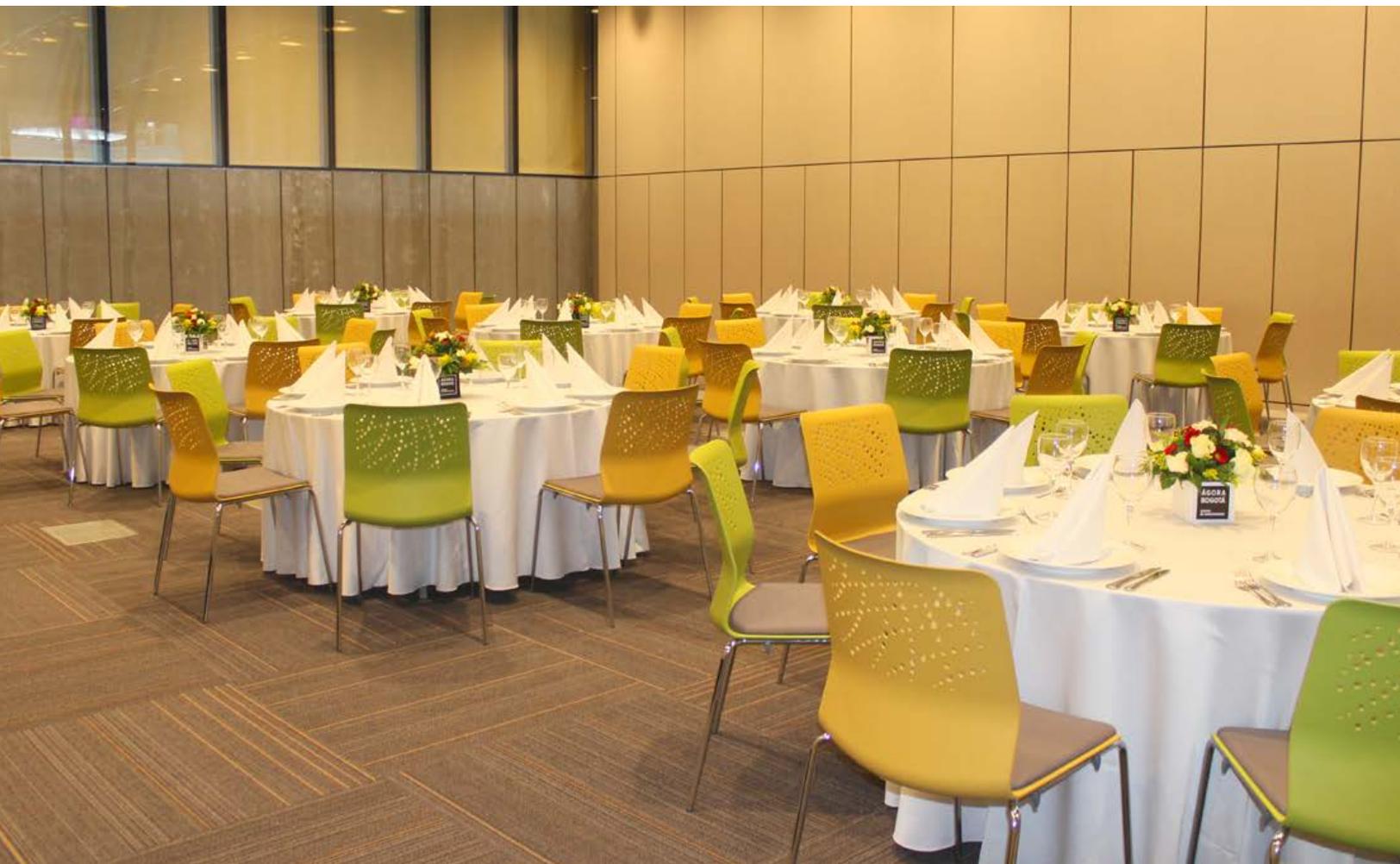


We have basic furniture, tableware and linen for all events. Any special request for linen, flower arrangements, types of cutlery/crockery, etc. will carry an extra charge, and must be made with sufficient time in advance.

CANCELLATION

The Food and Beverages service of **ÁGORA BOGOTÁ** must be informed of the cancellation of an event. Cancellation will cause a charge to be made against the advance payment made, as follows:

1. If cancellation is made before the deadline for final changes in attendee numbers (see Event Planning), the charge will be 20% of the total invoice.
2. If cancellation is made after the deadline for final changes (see Event Planning), the charge will be 50% of the total invoice.
3. If cancellation is made on the day of the event, the charge will be 100% of the total invoice.





EXCLUSIVITY OF SERVICES

Food and beverages may not be brought into the Convention Center. Personnel responsible for the service and preparation of food will be provided by **ÁGORA BOGOTÁ**.

In exceptional cases, authorization may be given for food or beverages to be introduced, with a certificate of liability and, without exception, the original invoice for purchase and supports of compliance with applicable tax and health regulations. Some of these requirements include:

1. A stamp to validate the effective payment of Departmental/national taxes, in the case of liquor.
2. Acceptable condition of labels or absence of signs of adulteration/poor quality of the products/product containers.
3. Health licence issued by the National Foods and Medicines Oversight Institute – **INVIMA**.
4. Record of the Health Inspection with a valid favorable or conditionally favorable opinion, issued by the competent health authority, for the production center that prepares the food.
5. Valid current certificate for the course of food manipulation, for all persons operating the event.



**ÁGORA
BOGOTÁ**

CENTRO
DE CONVENCIONES

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