

Amics del Vending

ANNUAL GATHERING 2026

A DAY TO SHARE,
CONNECT AND CONTINUE
GROWING OUR INDUSTRY

Coffee in Vending

Quality, Evolution and New Opportunities



Tuesday
November 3,
2026

12:00 p.m. – 5:00 p.m.



Casa Fuster Restaurant
Av. Corts Catalanes
Sant Cugat del Vallès.

An event
to enjoy coffee,
gastronomy
and the best
networking
opportunities



PRICE

€55

Members
(VAT included)

€75

Non-members
(VAT included)

BOOKINGS

Before October 27

administracio@acvending.cat



www.acvending.cat



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PROGRAMME

- 12:00 p.m. Attendee Reception and Informal Welcome.
Networking and meeting space.
 - 12:30 p.m. Official Welcome.
Isaac Guerra
President of ACVIU.
 - 12:45 p.m. Presentation:
"From Habit to Experience: The Evolution
of Coffee Consumption in Spain".
Thiago Amhof
President of Fórum Cultural del Café.
 - 1:45 p.m. Open Q&A and discussion with attendees.
 - 2:30 p.m. Lunch.
 - 5:00 p.m. Closing Remarks.
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SPEAKER

Thiago Amhof

President of Fórum Cultural del Café

Holding a degree in Marketing and a postgraduate qualification in Retail, Thiago Amhof began his business career in 2005 and has since developed a professional path closely linked to the coffee sector.

Founder and Director of Le Mont Coffee Roasters in Brazil and Grupo Brasileiro Ibérica in Spain, his extensive professional background reflects a vision of quality coffee not only as a product, but also as a cultural, commercial and market-connecting experience.

Certified as a Q Grader by the Coffee Quality Institute (CQI), Thiago Amhof has participated for many years in international trade missions representing the coffee sector in markets across Europe, Latin America, Asia and the Middle East.

MENU

APPETISERS

Acom-fed Iberian ham with bread sticks
Selection of national and international cheeses with fig compote and nuts
Chef's assortment of croquettes:
black sausage with caramelised apple,
Iberian ham, and spinach with pine nuts and raisins
Local squid stuffed with traditional Catalan sausage and king prawn, served with seafood cream
Red prawn tartare canapé with wasabi mayonnaise and herring roe
Black pudding from Burgos and chistorra from Navarra with black garlic mayonnaise

MAIN COURSE

PRE-SELECTED OPTION

Grilled Iberian pork secret cut with Café de Paris sauce served with roasted potatoes

OR

Monkfish stuffed with txangurro crab served with seafood cream, mussels and clams

DESSERT

Carrot cake with cream cheese frosting and walnuts

BEVERAGES

Mineral water, coffee and herbal infusions
RAMÓN BILBAO White Wine Verdejo D.O. Rueda
RAMÓN BILBAO Red Wine Limited Edition Crianza D.O.Ca. Rioja