



# BUSINESS PROGRAM 2019

# MEETING ROOMS

## CIUTADELLA

HALF DAY USE: 300,00€

DAY USE: 390,00€

21% VAT INCLUDED

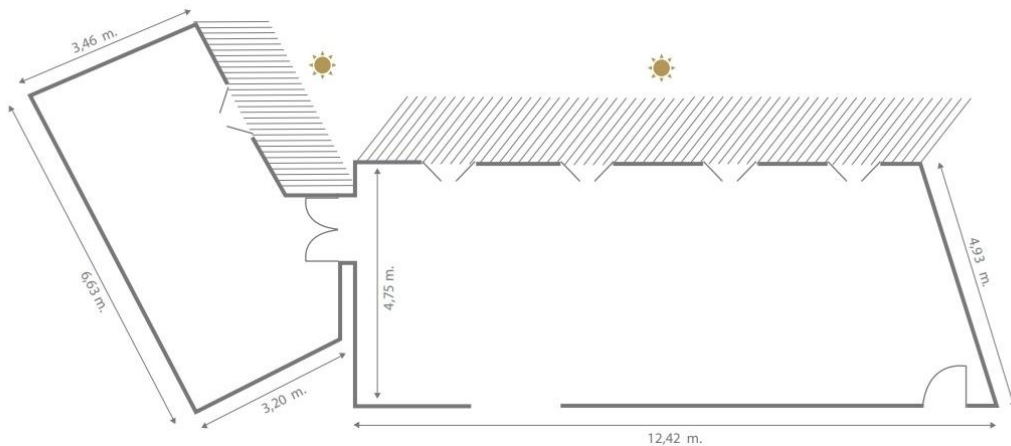


## BORN

HALF DAY USE: 400,00€

DAY USE: 550,00€

21% VAT INCLUDED



Room	Floor area	Height	Cocktail	Theatre	School	U Shape	Boardroom
Ciutadella	25m <sup>2</sup>	2.50m	30	18	12	10	12
Born	55m	2.75m	55	45	35	28	30
Terrassa del Gòtic	350m <sup>2</sup>	-	200	-	-	-	-

\* Supplement for a change of assembly: 100€



Our meeting rooms include:

- Free Wi-Fi
- Television
- Mineral water with continue replacement
- Flipcharts
- Climate control
- Pads
- Pens
- Sweets

# COFFEE BREAK



	Coffee & Tea	Sweet	Mediterranean	Healthy
Nespresso coffee assortment	X	X	X	X
Milk	X	X	X	X
Tea and infusions	X	X	X	X
Juices	X	X	X	
Mineral Water	X	X	X	X
Smoothies	X	X	X	
Assortment of pastries		X	X	
Fresh Fruit			X	X
Mini-baguettes with Iberian cold meats and cheese			X	
Diet cookies				X
Vegetal mini sandwich				X
0% Yoghurt				X
Nuts				X
Detox shakes				X
	12€	15€	17€	19€

- Approximate 30 minutes service.
- Permanent coffee inside the meeting room: the cost will be the 50% of the total amount of the coffee break chose (Duration of 4 hours and 1 replacement included).
- VAT included.
- Price per person.



A photograph of a restaurant interior. In the center, a large white rectangular box contains the word "MENU" in bold black capital letters. The background shows a dining area with wooden tables and chairs, a bar with a green backlit wall, and a decorative pillar with a white and red pattern. A chandelier hangs from the ceiling.

# MENU

Nº 1 – 35€ per person

Chef's appetizer

Mushroom Risotto with parmesan cheese

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Marinated salmon in soya, sautéed beans,  
mushrooms and roasted cauliflower purée

\*\*\*

Cream and strawberry millefeuille

Nº 2 – 35€ per person

Chef's appetizer

Raf tomato salad, bonito belly and purple onion

\*\*\*

Iberian steak with Oporto sauce and potato  
gratin

\*\*\*

Apple Tatin with cookie crumbles

Nº 3 – 45€ per person

Chef's appetizer

Duck ham salad with avocado and mustard  
vinaigrette

\*\*\*

Sea bass with black rice and creamed shellfish  
sauce

\*\*\*

Black chocolate ingot with hazelnut

Nº 4 – 45€ per person

Chef's appetizer

Pumpkin cream with curry and coconut milk

\*\*\*

Ox sirloin with Pedro Ximénez sauce

\*\*\*

Crema catalana mousse (crème brûlée) with  
carquinyoli

- Price per person.
- VAT included.
- Service in a private area in the restaurant
- The service of the menu is approximately 1 hour and a half
- Beverages: Mineral water, soft drinks, D.O.wines, beer, coffee, tea and infusions.
- Minimum for 15 people



# FINGER LUNCH

FINGER LUNCH 1 - 35€ per person

Pumpkin and zucchini cream with crunchy ham

Nachos with guacamole

Potato omelette with aioli and bread

Goat cheese and caramelized apple lollypop

Homemade poultry chicken Croquettes

Salmon tartar with teriyaki sauce and avocado cream

Mini beef burgers with brie and caramel coated onion

Mini cheese cakes

Chocolate truffles

FINGER LUNCH 2 - 35€ per person

Vichyssoise shot with ham

Crispy prawns with romesco sauce

Homemade mushrooms Croquettes

Breadsticks with Iberian ham

Smoked salmon mini crepe with dill cream and tzatziki

Pork loin fajitas at a low temperature with hoisin sauce

Iberian sirloin brochettes

Mousses duo (strawberry and chocolate)

Mini lemon cake

FINGER LUNCH 3 - 39€ per person

Salmorejo shot with ham crunchy

Hummus with pita bread

Homemade goat cheese and nuts Croquettes

'Escalivada' and anchovy tost

Braised octopus with potato Parmentier

Steak tartar with mustard foam

Chicken samosas with coriander and yoghurt sauce

Assortment of cake pops

Mini exotic with coco and mango sauce

FINGER LUNCH 4 - 39€ per person

Melon gazpacho with crunchy jerky

Iberian ham croquettes

Mashed potato with quail egg

Mini vegetables and crispy chicken Yakisoba

Vegetables in tempura with romesco sauce

Mini cod brandade tartlet with pepper jam

Lamb brochettes with vegetables

Assortment of tarts

Rice pudding with white chocolate and cinnamon



- Price per person.
- VAT included.
- The service of the menu is approximately 1 hour and a half
- Mineral water, soft drinks, D.O. Wines, beer, coffee, tea and infusions
- Minimum for 15 people

## CONDITIONS

- The main dish has to be selected in advance and must be the same for the entire group. There is an exception for intolerances, allergies and special requirements.
- The final number of attendees has to be informed 15 days before the service. This number will be definitive to consider in terms of invoicing.
- In order to guarantee the service, the final menu has to be informed 15 days in advance.





# WELCOME DRINKS

The service of this menu is 30 minutes

Include: Private space in La Terrassa del Gòtic  
rooftop or The Avenue

## CAVA

Glass of cava

Chips and olives

9€

Price per person  
10% VAT included

## OPEN BAR

Chips and Olives

Coca bread with Iberian Ham

Cheese cubes on spicy oil

Mineral water, soft drinks, beers, white  
and red wine and cava

20€

