



BANQUETING KIT

Le MERIDIEN

LE MERIDIEN
BARCELONA

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[lemeridien.com/
barcelona](http://lemeridien.com/barcelona)

MEETINGS

At Le Méridien Barcelona we are committed to the integration of eco-friendly practices in our daily endeavours. Discover how we are making sustainability a top priority

StarGroups | A personalized page for your event, with your logo, your images and your own commercial messages, with a unique URL to make reservations in an individual and easy manner.

StarMeeting Concierge | A dedicated person throughout your meeting from the moment of the arrival.

Starwood Preferred Planner | Gain Starpoints for every event that you plan and enjoy all the advantages of the SPG program.

Audiovisual Equipment | State of the art equipment will be found in all rooms

Business Centre | Located close to the meeting rooms. Equipped with computers and printer

WI-FI | Free Low Speed Internet Access. High Speed Internet Access has an additional charge.

Dynamic Screens | Announce your event from the screens at lobby and HUB area.

Parking for electric cars and bicycles is available on site.

SUSTAINABLE MEETINGS

OUR MEETING PACKAGE INCLUDES:

- Full day meeting room hire
- Clutter free table set up
- Unlimited water in jugs with garnish in the meeting room
- Electronic Sales tools
- China service to reduce the waste normally created using disposable products
- LCD/LED signage to announce your meeting
- Recycle bins in all meeting rooms
- Recycled flip chart and biodegradable markers
- Sustainable working lunch menu
- Business center with green printing services

MEETING ROOMS

AUDIOVISUAL EQUIPMENT

MEETING ROOMS

Meeting rooms	M ²	Sq.Ft.	Precio
Gràcia	29	312,15	350€
Raval	32	344,4	350€
Ribera	36	387,5	350€
Born	39	419,8	400€
Gòtic	49	527,4	400€
Gràcia + Raval	61	656,6	700€
Ribera + Raval	68	731,94	700€
Gràcia + Raval + Ribera	97	1044,1	850€
Born + Gòtic	88	947,2	800€
Fortuny	43	462,8	750€
Espai Barcelona	238	2561,8	1900€
Liceu	182	1948,2	2200€
Syndicate rooms (7)	25	290,6	175€

These are daily rates and do not include VAT

AUDIOVISUAL MATERIAL

3700 Lumens Video Projector	250€
42" Plasma Screen	150€
Sound System from	245€
Microphone from (hand-held or clip-on)	80€
Flipchart with Paper	24€
Lectern	60€
Laser Pointer	24€
Hands-Free Telephone	90€
Stage from	200€
Technician from	250€

These are daily rates and do not include VAT

Some meeting rooms and/or services mentioned above may not be available 24 hours a day or without advance request. Charges may apply for certain services or assemblies.

*IVA 21% not included

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MEETING PACKAGES

FORTUNY MEETING ROOM

FULL DAY

95€ P.P.*

From 8am to 6pm
Minimum: 15 attendees

- Meeting room
- Screen, LCD projector, flipchart, stationery, prepared filtered water
- Individual lighting control
- 2 coffee breaks
- Lunch at our CentOnze Restaurant including beverage
- *10€ supplement for the buffet
- StarMeeting Concierge personal assistance
- Customised webpage with the event information
- Free Wi-Fi access 512Kbps
- High-speed Wi-Fi access available (3 Mb)

HALF DAY

70€ P.P.*

From 8am to 1pm or from 2pm to 5pm
Minimum: 15 attendees

- Meeting room
- Screen, LCD projector, flipchart, stationery, prepared water
- Individual lighting control
- 1 coffee break
- Lunch at our CentOnze Restaurant including beverage
- *10€ supplement for the buffet
- StarMeeting Concierge personal assistance
- Customised webpage with the event information
- Free Wi-Fi access 512Kbps
- High-speed Wi-Fi access available (3 Mb)
-

FORTUNY MEETING ROOM

Maximum Capacity: 20 attendees

- 60" Plasma Screen
- Individual lighting control
- Permanent Iilly coffee service in the room and sweets
- Soft drinks, no-alcohol lager and still and sparkling water
- Flipchart and stationery
- StarMeeting Concierge personal assistance
- Free Wi-Fi access 512Kbps
- High-speed Wi-Fi access available (3 Mb)
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COFFEE BREAKS

WELCOME BREAK

10€ P.P.*

Illy coffee, decaffeinated Illy coffee, milk
Dammann Frères tea selection
Fruit juices
Still and sparkling mineral water

PERMANENT WELCOME BREAK:

Half day supplement 2.5€ per person
Full day supplement 5€ per person

BARCELONA BREAK

14€ P.P.*

Snacks or Pastries - choose two of the following:

- Croissant
- Pain au chocolat
- Pain au Raisins
- Ham and cheese sandwich
- Vegetable focaccia
- Small turkey sandwiches

Seasonal fruit

Illy coffee, decaffeinated Illy coffee, milk
Dammann Frères tea selection
Fruit juices
Still and sparkling mineral water

PERMANENT BARCELONA BREAK:

Half day supplement 28€ per person
Full day supplement 42€ per person

MIXED BREAK

18€ P.P.*

Snacks or Pastries - choose four of the following:

Snacks:

- Small Iberian ham sandwich
- Vegetable focaccia
- Smoked salmon sandwich
- Ham and cheese sandwich
- Hummus with nachos

Pastries:

- Mini éclairs
- Mini brownies
- Mini *buñuelos*
- Mini fruit pastries
- Pistachio financier

Seasonal fruit

Illy coffee, decaffeinated Illy coffee, milk
Dammann Frères tea selection
Natural orange juice
Selection of fruit juices
Still and sparkling mineral water
Soft-drinks

PERMANENT MIXED BREAK:

Half day supplement 36€ per person
Full day supplement 54€ per person

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A LA CARTE COFFEE BREAKS

DRINKS

Natural orange juice 5€ per person
Selection of assorted juices 6€ per person
Assortment of soft-drinks 3.5€ per individual unit
Still and sparkling mineral water 3€ per individual unit

ASSORTED FRESH FRUIT

Selection of whole fruit 4€ per person
Macedonian fruit cup 5€ per person
Seasonal fruit smoothie 6€ per person
Skewers of fresh fruit 3€ per individual unit
Skewers of fresh fruit with chocolate 3.5€ per individual unit
Large strawberries with chocolate 5.5€ per person (3 pieces)
Chocolate fountain with fruit and sweets 11€ per person (maximum 35 people)

SELECTION OF PASTRIES

Briochettes 3.5€ per person (2 pieces)
Selection of assorted biscuits 3.5€ per person (2 pieces)
Selection of cookies 4€ per person (2 pieces)
Assortment of mini-cupcakes 2.5€ per person (2 pieces)
Chocolate plum cake 3€ per person
Éclair (coffee, Catalan cream or chocolate) 2.95€ per individual unit
Churros with chocolate 6€ per person

SELECTION OF SNACKS

Mini-croissants filled with ham 6.5€ per person (3 pieces)
Ciabatta bread with tomato and Iberian ham 5€ per individual unit
Seeded bread with cheese and ham 3€ per individual unit
Olive bread with tuna in oil and piquillo peppers 3€ per individual unit
Mini savoury puff pastry 6.5€ per person (5 pieces)

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BUSINESS LUNCH MENUS

Served at CentOnze restaurant
Minimum 10 people

33€ P.P.*

BORN MENU

Prawn salad with pumpkin purée, large strawberries, ruculla and nut vinaigrette

Succulent veal, mashed potatoes with olive oil and sautéed mushrooms

Chocolate tartlets, creamy mascarpone and plain ice cream

Illy coffee

Marqués de Arienzo D.O. Rioja
Viña Calera D.O. Rueda
Mineral water

GOTIC MENU *vegetarian*

Tomato and mozzarella salad marinated in balsamic vinegar, with ruculla and olive oil

Large mushrooms and vegetables ravioli with tomato concassé and basil oil

Macedonian fruit cup with orange juice and mandarin sorbet

Illy coffee

Marqués de Arienzo D.O. Rioja
Viña Calera D.O. Rueda
Mineral water

RIBERA MENU

Ravioli filled with roasted vegetables with red pesto and parmesan cheese

Grilled fresh salmon with sautéed vegetables

Tiramisu cake, coffee ice cream and vanilla cream

Illy coffee

Marqués de Arienzo D.O. Rioja
Viña Calera D.O. Rueda
Mineral water

MENUS OF THE WORLD

SEA MENU

Creamy vegetable soup with sunflower seeds and feta cheese

Hake supreme with chopped sautéed vegetables

Roasted fig sablé and Bulgarian yoghurt ice cream

Illy coffee or tea

Soft-drinks
Mineral water

EARTH MENU

"Boquería" lettuce salad with hazelnuts, walnuts, nevat cheese and honey vinaigrette

Mushroom risotto with crispy asparagus

Lemon tartlet with meringue and ice cream

Illy coffee or tea

Soft-drinks
Mineral water

AIR MENU

Warm quiche with leeks, ruculla and extra virgin olive oil

Grilled halal chicken breast with nut oil and basmati rice

Plate of seasonal fruit with honey

Illy coffee or tea

Soft-drinks
Mineral water

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LUNCH AND DINNER MENUS

Served at CentOnze Restaurant: minimum 15 people

Served at the Banquet Rooms: minimum 40 people

RAMBLA MENU

40€ P.P.*

Appetizer of the day

Grilled green asparagus, mini salads and romesco foam

Cod loin confit, with Santa Pau beans, Iberian ham and smoked oil

Tiramisu with coffee ice cream

Illy coffee

Marqués de Arienzo D.O. Rioja
Viña Calera D.O. Rueda
Mineral water

LONGITUDE MENU

45€ P.P.*

Appetizer of the day

Monkfish and prawn cannelloni with Cava Brut sauce and the oil of two truffles

Secreto Ibérico, lean Iberian pork fillet with caramelized onions and potato terrine

Orange and chocolate sachertorte with strawberry coulis

Illy coffee

Marqués de Arienzo D.O. Rioja
Viña Calera D.O. Rueda
Mineral water

LICEU MENU

55€ P.P.*

Appetizer of the day

Timbale of marinated scallops with citrus fruit, mashed peas and toasted pine nut oil

Lamb shoulder roasted at a low temperature, with golden potato rounds and cooking juices

Dark chocolate millefeuille with Tahitian vanilla ice cream

Illy coffee

Marqués de Arienzo D.O. Rioja
Viña Calera D.O. Rueda
Mineral water

Supplement for glass of cava 5.5€ per person

Supplement for cake 7€ per person

Supplement for flowers from 15€ per table

CHILDREN LUNCH AND DINNER 12:30-23:00

Chicken noodle soup / € 4.14

Main courses / € 7.41

Mozzarella salad, balsamic dressing

Your choice of French omelet fries

Homemade chicken delights

Mini hamburger

Fish sticks

Spaghetti with tomato sauce

Hot dog

Desserts/4.55 €

Chocolate brownie with vanilla ice cream

Selection of ice Cream

Strawberry with mascarpone cheese

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LOCAL CULINARY EXPERIENCE

TRADICIONAL MENU

28€ P.P.*

At CentOnze Restaurant: minimum 10 people & maximum 30 people

"Boquería" lettuce salad with tuna, tomatoes and hard-boiled eggs

Seafood paella

Catalan cream

Illy coffee

Glass of Sangria
Marqués de Arienzo D.O. Rioja
Viña Calera D.O. Rueda
Mineral water

TAPAS MENU

35€P.P.*

At the Pop Bar or CentOnze Restaurant:
Minimum 10 people & maximum 25 people

5 cold tapas
4 hot tapas

Selection of desserts

Sangria
Beer
Mineral water

PICA-PICA MENU

39€ P.P.*

At CentOnze Restaurant: minimum 10 people & maximum 40 people

AT THE TABLE

Longaniza de pagés (Spanish sausage)
Smoked chicken salad, sliced parmesan cheese, mini tomatoes and croutons
Home-made mushroom croquettes
Spanish potato omelette
Manchego and nevat cheeses
Escalivada and anchovy coca (flatbread)
Andalusian-style calamari

CHOOSE YOUR SECOND COURSE

Mushroom and vegetables ravioli with a white wine sauce and the oil of two truffles
Grilled gilthead fillet, baked potato rounds and toasted pine nut oil
Lamb roasted at a low temperature, Anna potatoes and cooking juices

DESSERTS

Chocolate sin (dark chocolate brownie with walnuts, chocolate ice cream and chocolate sauce)
Seasonal sliced fruit
Catalan cream

Marqués de Arienzo D.O. Rioja
Viña Calera D.O. Rueda
Mineral water

TAPAS MENU AND GUIDED TOUR

TAPAS MENU+GUIDED TOUR 39€P.P.*

Minimum 15 people

Discover the deepest secrets of Barcelona dating back to XIV century, through a cultural tour that will awake your curiosity.

After the High Raval visit, a Tapas tasting menu at CentOnze restaurant will give you the opportunity of tasting local flavours.

The best option for having break and reenergising after a tour discovering the city.

Taste a savoury combination of 5 cold and 4 hot tapas, made with fresh local ingredients. A gourmet experience unveiling some of the most traditional recipes with a twist.

In addition, a selection of home-made desserts will ensure a sweet closure. Refreshing local beers and sangria will be provided through the meal.

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GASTRONOMIC WORKSHOPS | SHOW COOKINGS

Standing service in the banquet rooms, Longitude Bar, Espai Ramblas and Pop Bar
Minimum 15 people

ECLAIR WORKSHOP

25€ P.P.*

Minimum 25 people

Empty éclairs

Chocolate cream in pastry bag

Coffee cream in pastry bag

Catalan cream in pastry bag

Chocolate, caramel, and strawberry syrup

Caramelised almonds

Various toppings

Seasonal fruit

Illy coffee, decaffeinated Illy coffee, milk

Dammann Frères tea selection

Selection of fruit juices

Still and sparkling mineral water

BUFFET BURGER & BEER

39€ P.P.*

Minimum 20 people y maximum 35 people

100% all-beef burger on a seeded bun

Hamburger garnishments (tomato, mayonnaise, lettuce, cheddar cheese)

Chips and country potatoes

Salad buffet (mixed lettuce, ruculla, curly endive)

Crudités (corn, cucumber, red and green pepper, carrots, hard-boiled egg, tuna in oil and tomato)

Pudding

Fresh fruit

Selection of Beer

Mineral water

PAELLA WORKSHOP

49€ P.P.*

At CentOnze Restaurant: minimum 15 people & maximum 30 people

"Boquería" lettuce salad

Nevat and idiazabal cheese plate with bread sticks

Iberian ham plate with coca bread (flatbread) with tomato

Perelada Paella Workshop

Catalan cream with wafers

Seasonal fruit

Sangria

Various soft-drinks

Mineral water Illy coffee

Selection of Dammann Frères teas

AND TO DRINK....

COCKTAIL WORKSHOP

35.45€ P.P.*

MOJITERRANEO, TRIPLE ORANGE, SEASONAL CAPUCANA

NUMBER OF PEOPLE:

Le Pop Cocktail Bar: 5-20 pax

Spa Terrace*: 10-30 pax

* Terrace Supplement: 300€/group

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BUSINESS BUFFET

Standing service in the banquet rooms, Longitude Bar, Espai Ramblas and Pop Bar
Minimum 15 people

URBAN BUFFET

33€ P.P.*

[Selection of lettuce and crudités](#)

White bread with tomato and Iberian ham
[Vegetable sandwich](#)

Selection of chicken and marinated beef skewers

[Spinach and ricotta tortellini with a cream pesto sauce](#)

Fruit Macedonia

Tiramisu

Three chocolate cake

Marqués de Arienzo D.O. Rioja

Viña Calera D.O. Rueda

Mineral water

EXECUTIVE BUFFET

33€ P.P.*

[Selection of lettuce and crudités](#)

[White bread with tomato and Manchego cheese](#)
Smoked salmon sandwich with tartar sauce

Prawn and chopped vegetables lollipop

[Sautéed penne with seasonal mushrooms](#)

Fruit Macedonia

Bittersweet chocolate cake

Creamy mascarpone with red berry marmalade

Marqués de Arienzo D.O. Rioja

Viña Calera D.O. Rueda

Mineral water

CONTEMPORARY BUFFET

39€ P.P.*

[Selection of lettuce and crudités](#)

White bread with tomato and Iberian ham
[Vegetable focaccia sandwich](#)

[Creamy vegetable soup](#)

Cod loin with vegetable ratatouille

Turkey stroganoff with mushrooms and pickles

Fruit Macedonia

Cream profiteroles (cream puff) with Chocolate

syrup

Cheesecake

Marqués de Arienzo D.O. Rioja

Viña Calera D.O. Rueda

Mineral water

COSMOPOLITAN BUFFET

39€ P.P.*

["Boquería" lettuce salad with crudités](#)

Smoked chicken salad with sliced parmesan cheese and Caesar sauce

Black olive bread with lettuce, mayonnaise and tuna

Club sandwich

[Creamy seasonal vegetable soup](#)

Beef fagottini with tomato and parmesan sauce

Beef sirloin medallions with a mushroom sauce

Fruit Macedonia

Cheese plate

Chocolate brownies with walnuts

Marqués de Arienzo D.O. Rioja

Viña Calera D.O. Rueda

Mineral water

CENTONZE BUFFET

35€ P.P.*

Served at the CentOnze Restaurant

Appetizers

["Boquería" salad](#)

Cold appetizer

[Pasta](#)

[Cream or broth-based seasonal soup](#)

Main dish

Fish

Meat or chicken

2 garnishes (1 vegetarian)

Desserts

Fruit

Selection of sweets

Marqués de Arienzo D.O. Rioja

Viña Calera D.O. Rueda

Mineral water

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LOCAL BUFFETS

Served in the CentOnze Restaurant: minimum 30 people

Served in banquet rooms: minimum 40 people

MEDITERRANEAN EXPERIENCE 62€P.P.*

"Boquería" salad (selection of lettuces, ruculla, curly endive)

Salad crudités (cucumber, tomato, hard-boiled egg and corn)

Cheese plate with bread sticks

Mini skewer of prawns with escalivada (roasted vegetables)

Green asparagus with Spanish vinaigrette

Creamy vegetable soup with croutons and parmesan cheese

Seafood paella

Potato gnocchi al gratin with a four cheese sauce

Cod loin with vegetable ratatouille

Grilled lamb chops with alioli sauce

Sautéed potatoes and vegetables

Fruit salad

Shot of mascarpone with red berry marmalade

Catalan cream with caramel syrup

Cream profiteroles (cream puff) with hot chocolate

Marqués de Arienzo D.O. Rioja

Viña Calera D.O. Rueda

Mineral water

TASTING SPAIN

69€ P.P.*

Plate of Iberian cold cuts (ham, chorizo and longaniza)

Plate of Spanish cheeses (Manchego, idiazabal, mahon and nevat) with breadsticks ("picos")

Cod Salad with anchovies, tuna and romesco sauce

Octopus salad with Spanish vinaigrette

Potato and onion omelette

Andalusian-style gazpacho with its garnish

Seafood paella

Roast suckling pig cooked at low temperatures

Grilled lamb chops with alioli sauce

Monkfish in a seafood sauce with mussels

Confit chicken thigh in olive oil

Baked potato rounds

Tarta de Santiago (Galician almond cake)

Catalan cream

Buñuelos de viento (wind puffs)

Assorted pastries

Chocolate truffles

Marqués de Arienzo D.O. Rioja

Viña Calera D.O. Rueda

Mineral water

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PICNIC BOX | SNACK

Minimo: 15 personas

PIC-NIC BOX

18€ P.P.*

Iberian ham baguette
[Manchego cheese baguette](#)
A piece of fresh fruit
A muffin
A small bottle of juice
A small bottle of water

MERIENDA LE MERIDIEN

45€ P.P.*

Smoked salmon sandwich
Escalivada and anchovy coca (flatbread)
Mini pizzas (three flavours - ham, cheese and tuna)
Iberian ham and mushroom croquettes
Tomato and Iberian ham sandwich on white bread
Tomato and tuna sandwich on seeded bread
Croissant filled with ham and butter
[Brioche filled with Manchego cheese](#)

[Small fresh fruit skewers](#)

[Éclairs](#)

Soft-drinks
Estrella Damm Beer
White wine Viña Calera D.O Rueda Red wine
Marqués de Arienzo D.O Rioja
Mineral water

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COCKTAILS

Minimum 15 people

Service of one hour of duration

Served in the banquet rooms, Longitude Bar or Pop Bar

CURIOUS COCKTAIL

42€ P.P.*

Welcome glass of cava

Brie cheese with Iberian ham
Foie gras lollipop with almonds and chocolate
Marinated salmon tartare with mustard and dill

[Home-made wild mushroom croquettes](#)

Shot of Galician-style octopus with potato foam
Chicken yakitori skewers

Mini raspberry and chocolate brownie
Fruit and cream tartlets

Still and sparkling mineral water
Viña Calera D.O. Rueda
Marqués de Arienzo D.O. Rioja
Cava D.O Penedés
Soft-drinks Beer
Juices

Illy coffee

CREATIVE COCKTAIL

49€ P.P.*

Welcome glass of cava

[Coca \(flatbread\) with escalibada \(roasted vegetables\)](#)

Foie gras lollipop with almonds and chocolate
Marinated salmon tartare with mustard and dill

[Mozzarella skewers marinated in modena with cherry tomatoes](#)

Shot of apple sauce, steamed clams and truffle oil

Home-made Iberian ham croquettes

Shot of Galician-style octopus with potato foam

[Brie cheese covered in redcurrant sauce](#)

[Crispy vegetables with filo pastry](#)

Chicken yakitori skewers

Mini chocolate ice lollies (white, dark and milk chocolate)

Mini pistachio financier

Still and sparkling mineral water

Viña Calera D.O. Rueda

Marqués de Arienzo D.O. Rioja

Cava D.O Penedés

Soft-drinks Beer

Juices

Illy coffee

FUSION COCKTAIL

59€ P.P.*

Welcome glass of cava

Shot of mashed peas with scallops marinated in citrus fruits

Foie gras lollipop with chocolate

Puff pastry plait with parmesan cheese

Mini blinis with smoked salmon and caper sauce

Small Iberian ham sandwiches on focaccia bread

Olive paste muffins with sun dried tomatoes

[Vegetable rolls with romesco sauce](#)

Mini tartlets with piquillo pepper mousse and cod brandade

Mini hot ham and cheese sandwiches

[Caramelized onion and hazelnut samosa](#)

Prawn and chopped vegetables lollipop

Home-made Iberian ham croquettes

Chocolate lollipops

Mini cheesecake

Still and sparkling mineral water

Viña Calera D.O. Rueda

Marqués de Arienzo D.O. Rioja

Cava D.O Penedés

Soft-drinks

Beer

Juices

Illy coffee

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TERRACE COCKTAILS

Minimum 15 people and maximum 40 people

Service of one hour of duration

All of the cocktails served on the terrace have a supplement of 500€

RAINBOW COCKTAIL

45€ P.P.*

Goat cheese truffle with Iberian ham shavings
Melon balls in their juice and cava brut
Mushrooms with mozzarella, cherry tomatoes and basil oil
Cockles with gin and tonic gelée
Spoonful of Japanese pasta with salmon roe and sesame oil
Circular fried potatoes in spicy sauce ("Patatas Bravas")

Mini fruit and cream tartlets
Selection mini sweets

Still and sparkling mineral water
Viña Calera D.O. Rueda
Marqués de Arienzo D.O. Rioja
Cava D.O Penedés
Soft-drinks
Beer
Juices

Illy coffee

DISCOVERY COCKTAIL

59€ P.P.*

Foie gras bonbon with almonds, pop rocks and sour candy powder
Goat cheese truffles and Iberian ham shavings
Melon pearls in their juice and cava brut
Mozzarella with cherry tomatoes and basil oil mini skewers
Prawn and cilantro ceviche
Cockles with gin and tonic gelée Spoonful of Japanese pasta with salmon roe and sesame oil
Circular fried potatoes in spicy sauce (Patatas Bravas)
Cod buñuelos

Sour gummy candy
Milk chocolate and dark chocolate lollipops

Still and sparkling mineral water
Viña Calera D.O. Rueda
Marqués de Arienzo D.O. Rioja
Cava D.O Penedés
Soft-drinks
Beer
Juices

Illy coffee

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A LA CARTE COCKTAIL OPTIONS

COLD

Duck *chicharrones* with flakes of salt
2.50€ per person

Salmon nigiri
3€ per individual unit

Olive paste muffins with tomato
2€ per individual unit

Vic fuet tartare with tomato
2€ per individual unit

Fruit and vegetables cup
3€ per individual unit

Small skewer of vegetables conserved in olive paste
2.50€ per individual unit

Small skewer of duck magret with pineapple
3€ per individual unit

Mini cheddar cheese and spinach quiche
2€ per individual unit

Escalivada and anchovy coca (flatbread)
2€ per individual unit

Lollipop of mi-cuit foie gras with balsamic vinegar cream
2€ per individual unit

HOT

Prawn tails with sesame seeds and spicy mint chutney
3€ per individual unit

Shrimp satay with lemon grass
3€ per individual unit

Apple tartlet with quail eggs and *sobrassada* (sausage)
2.50€ per individual unit

Mini-delicacy of beef sirloin en crouete with Béarnaise sauce
3€ per individual unit

Spicy kofta with yoghurt sauce
3€ per individual unit

Thai-style white fish cake with cucumber sauce
3€ per individual unit

Mini spring rolls
2.50€ per individual unit

Vegetables tempura
2€ per individual unit

SWEET

Selection of chocolate truffles
3€ per person

Vanilla and chocolate ice lollies
3€ per individual unit

Anise and sugar *buñuelos*
3€ per person

Fruit and cream mini-tartlets
3€ per person

Small cups of mascarpone and red berries
3€ per individual unit

Red berry, yoghurt and Modena vinegar soup
2.25€ per individual unit

Hot chocolate fountain with small skewers of fresh fruit and mini-biscuits
9.50€ per person (minimum 45 people)

The dishes marked in Midcentury blue are vegetarian options

*IVA 10% not included

Please do not hesitate to ask us for our Premium specialty coffee options and services to upgrade your meeting experience

We welcome enquires from customers who wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be made aware when preparing your menu request.

BAR

Service of one hour of duration
All bar services are accompanied by chips and nuts

FOR TOASTING 10€ P.P.*

Glass of cava or sangria or wine
Supplement for each additional hour 8€ p.p.*

SANGRIA FAN 17€ P.P.*

Sangria cocktail
Soft-drinks
Beer
Fruit juices
White and red wine D.O. Penedés or Rioja
Supplement for each additional hour 8€ p.p.*

CAVA FAN 19€ P.P.*

Cava Codorniu Clásico Brut Nature
Soft-drinks
Beer
Fruit juices
White and red wine D.O. Penedés or Rioja
Supplement for each additional hour 8€ p.p.*

OPCIONES SPARKLING

SPARK
Aperol, cava and raspberry 9€ P.P.*

CATALAN BELLINI
Gin Mare, basil syrup,
peach purée y cava 10.9€P.P.*

MINI QUASI MOJITO
Maresme strawberries, sugar,
mint, lime and soda water 10.9€P.P.*

MINI TRIPLE ORANGE
Gin Mare, bitter orange marmalade,
orange bitter and tonic water 10.9€P.P.*

TWINKLE JUNE (GRAPE FLOWER LIQUEUR)
Vodka, cava, twist de limón 10.9€P.P.*

*IVA 10% not included

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WINERY

Improve your wine selection with the following options

BAR DELUXE 25€ P.P.*

Cava Codorniu Clásico Brut Nature
Soft-drinks
Beer
Fruit juices
White and red wine D.O Penedés
Whisky 6 years*
Gin*
Vodka* Vermouth*
Supplement for each additional hour 10€ p.p.*

BAR PREMIUM 30€ P.P.*

Champagne Mumm Cordon Rouge
Soft-drinks
Beer
Fruit juices
White and red wine D.O. Rioja
Whisky 12 years* and Malt Whiskey*
Gin*
Vodka * Cognac*
Spirits* Vermouth*

*International brands

Supplement for each additional hour 14€ p.p.*

PENEDES OPTION

Atrium Merlot D.O Penedés
Rimat Chardonnay D.O Penedés
Supplement 2.50€ p.p.*

RIOJA OPTION

Marqués de Riscal Verdejo D.O. Rioja
Marqués de Riscal Reserva D.O. Rioja
Supplement 4€ p.p.*