

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

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.

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)

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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.*

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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.*