

*Christmas
2025*

Christmas Menu 1

Aperitif

Gilda (anchovy, chili pepper and olive skewer)

Starter to choose

Zucchini cannelloni with oxtail, truffle foam, and crispy Parmesan
or

Ricotta cheese salad with tempura tuna, orange, and toasted pine nuts
or

Layered Indian bread with foie gras cubes, Granny Smith apple, and Pedro Ximénez jelly

Main course to choose

Salmon with
Shoulder of kid goat with “forquilla” potato quenelle
or

Old cow fillet with potato mille-feuille and with red wine reduction sauce
or

Monkfish loin with charcoal-roasted smoked pumpkin and pickled vegetables

Desserts and nougats

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings
Nougats and pipe-shaped wafers

Cellar

Mineral water, soft drinks, and beers

La Locomotora D.O Rueda White Wine

Pomal 500 Crianza D.O.Ca. Rioja Red Wine

Glass of Non Plus Ultra D.O. Cava Sparkling Wine

Coffee and teas

62€ * Set menu. Same starter and main course for the whole group.

VAT Included

Christmas Menu 2

Starter to share

Tempura prawn skewer with yellowchili (ají amarillo)
Crispy pork belly (torrezno) with mashed paprika potatoes
Truffled ham and cheeses sandwich "Gastrobar Contempo"
Mini waffle with smoked salmon
Stew meat and truffle croquette
Assortment of cheeses and Iberian cured meats with coca bread

Main course to choose

Monkfish and hake stew with prawn, served with american sauce
or
Seabass loin with White asparagus velouté, roasted cauliflower couscous, and sliced almonds
or
Beef filet with truffle sauce, baby vegetables and apple cream

Desserts and nougats

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings
Nougats and pipe-shaped wafers

Cellar

Mineral water, soft drinks, and beers
La Locomotora D.O Rueda White Wine
Pomal 500 Crianza D.O.Ca. Rioja Red Wine
Glass of Non Plus Ultra D.O. Cava Sparkling Wine
Coffee and teas

65€ * Set menu. Same starter and main course for the whole group.

VAT Included

Cocktail

“Sant Matrimoni” (Vinegared anchovy, anchovy and olive skewer)

Coca bread with Iberian ham

Scampi risotto with young garlic –showcooking-

Roasted meat croquettes

Cracked eggs with potato and lobster

Duck and truffle mini cannelloni

Prawn tempura with ají amarillo mayonnaise skewer

Mini brioche with tuna tartare

Oxtail tartlet with wine reduction

Iberian pork tataki with teriyaki sauce

Cheese station with jams and quince paste

Mini pastries

Nougat and wafers

Cellar

Mineral water, soft drinks, and beers

La Locomotora D.O Rueda White Wine

Pomal 500 Crianza D.O.Ca. Rioja Red Wine

Glass of Non Plus Ultra D.O. Cava Sparkling Wine

Coffee and teas

68€

VAT Included

Minimum 10 people

Supplements and complements

Superior Cellar

Fenomenal White Wine D.O. Rueda

Pomal La Vicalanda Reserva Red Wine D.O. Ca Rioja

Ars Collecta Blanc de Blancs D.O. Cava

Supplement per person: €3 (VAT included)

Open bar

Mineral water, soft drinks, beers, wine and basic mixed drinks

Price per person: €25/1 hour

Price per extra hour: €19/hour

Other complements

Natural flower center from €30/unit

Natural flower center and candle from €35/unit

Meeting room decoration with balloons from €190

Tablecloths from €36/unit

DJ from €670 (2 hours)

Extra hour disc jockey €150

Sweet corner €6/pax

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