

*Christmas
2025*

Christmas Menu

December 25th

Aperitif

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

Bread with tomato and ham

Crispy Wonton bread with salmon tartare

Mini prawn and rovellon croquettes

Starter

The “escudella” and “carn d’olla”

Main course to choose

Roasted chicken, flavored with cinnamon and raisins, plums and pine nuts

or

Monkfish loin in “suquet” with potatoes and vegetables

Dessert

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings

Traditional nougats 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

*Kids menú available

Sant Esteve Menu

December 26th

Aperitif

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

Bread with tomato and ham

Crispy Wonton bread with salmon tartare

Mini prawn and rovellon croquettes

Main course to choose

Traditional cannelloni of “Sant Esteve” Day
(Stewed meat cannelloni with béchamel sauce and cheese croustillant)

or

Pumpkin emulsion, vegetables and tuna carpaccio salad

Second course to choose

Low temperature goat shoulder, spring onions and rosemary baked potatoes

or

Confit sea bass loin with vegetables and citrus veloute

Dessert 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

68€

VAT Included. Minimum 10 people

*Kids menú available

New Year's Eve Menu

December 31st

Aperitif

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

Bread with tomato and ham

Crispy Wonton bread with salmon tartare

Mini prawn and rovellon croquettes

Starter

Vegetable salad with lobster and lime sabayon

Main course to choose

Beef tournedo with foie and truffle cream

or

Monkfish loin in “suquet” with potatoes and vegetables

Pre-dessert

Lime, mint and rum sorbet

Dessert

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings

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

*Includes a cocktail, party gifts and New year's grapes per person

130€

VAT Included

*Kids menu available (40€/pax. for 31th December)

*50% advance upon confirmation/ The remaining 50% before 12/20.

The Three Wise Men's Day Menu

January 6th

Aperitif

"Sant Matrimoni" (Vinegared anchovy, anchovy and olive skewer)

Coca bread with Iberian ham

Tuna tataki in nori seaweed tempura

Seafood cocktail

Main course to choose

Avocado slices with marinated seafood and crunchy coral

or

Oxtail cannelloni with truffle foam and crispy parmesan

Second course to choose

Beef fillet with Perigord sauce and Robouchon parmantier

or

Hake loin with vegetables, sweet pumpkin cream and intense shrimp sauce

Dessert

Roscón Reyes" (A traditional Christmas cake)

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

58€

VAT Included

Minimum 10 people

*Kids menú available

Kids Menu

Aperitif

Croquettes
« Fuet » (dry sausage)
Olives
potato chips

Main course

Bolognese macaroni

Second course

Chicken Nuggets with chips

Dessert

Ice cream
Nougats and pipe-shaped wafers

Cellar

Mineral water, soft drinks and juices

35€

VAT Included

Except 31th December, 40€/pax.

Available up to 12 years

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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