



Christmas 2024

Menu 1

Starter to choose

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

Scallop and prawn panciotti with basil foam
or

Puff pastry mille-feuille with foie gras shavings, Granny Smith apple, and Pedro Ximénez

Main course to choose

Shoulder of kid goat with “forquilla” potato quenelle
or

Old cow fillet with potato mille-feuille and truffle sauce
or

Monkfish loin with celeriac and mussel bouillabaisse

Dessert and nougats

Chocolate velvet with nougat and wafers

Cellar

Mineral water, soft drinks, and beers

Pomal Barrica D.O.Ca. Rioja White Wine

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

Glass of Raimat Brut Nature D.O. Cava Sparkling Wine

Coffee and teas

60€ / PAX · VAT INCLUDED. Minimum 10 people

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

Menu 2

Starters to Share

Monkfish tempura skewer
Iberian ham with coca bread with tomato
Roast meat croquettes
Mini caramelized foie terrine
Truffled bikini sandwich "Gastrobar Contempo"
Anchovy brioche with smoked butter

Main course to choose

Monkfish and hake stew with prawns
or
Cod cheek with porcini mushroom "pil pil" sauce
or
Beef fillet with Café de Paris sauce

Dessert

Chocolate velvet with nougat and wafers

Cellar

Mineral water, soft drinks, and beers
Pomal Barrica D.O.Ca. Rioja White Wine
Pomal 500 Crianza D.O.Ca. Rioja Red Wine
Glass of Raimat Brut Nature D.O. Cava Sparkling Wine
Coffee and teas

63€ / PAX · VAT INCLUDED. Minimum 10 people

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

Cocktail

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

Coca bread with Iberian ham

Wonton canapé with seafood pâté

Scampi risotto with young garlic

Potato, porcini mushrooms, egg and truffle

Chef's croquettes

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

Pomal Barrica D.O.Ca. Rioja White Wine

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

Glass of Raimat Brut Nature D.O. Cava Sparkling Wine

Coffee and teas

65€ / PAX · VAT INCLUDED. Minimum 10 people

Supplements and complements

Cellar with supplement

Raimat White Wine El Niu D.O. Costers del Segre

Pomal Reserva Red Wine D.O. Ca Rioja

Non plus ultra Cava Codorniu D.O. Digging

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

CATALONIA

HOTELS & RESORTS

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