

The background features a diagonal line from the top-left to the bottom-right, dividing the space into two shades of green. Two overlapping circles are positioned on either side of the diagonal. The top-right circle is split by the diagonal, with the top-left half in a lighter green and the bottom-right half in a darker green. The bottom-left circle is also split, with the top-right half in a lighter green and the bottom-left half in a darker green.

# Christmas 2024

# 25th December – Christmas day

## Appetizer

“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 tho choose

Roasted chicken, flavored with cinnamon and raisins, plums and pine nuts  
or  
Monkfish loin in “suquet” with potatoes and vegetables

## Dessert

Chocolate textures  
and  
To finish the traditional nougats and wafers

## Cellar

Mineral water, soft drinks and beers  
Pomal Barrel D.O.Ca. Rioja White Wine  
Pomal 500 Crianza D.O.Ca. Rioja Red Wine  
Rimat Brut Nature D.O. Cava Glass  
Coffee and infusion

68€ / PAX · VAT INCLUDED. Minimum 10 people

\*Kids menú available

# 26th December – “Sant Esteve”

## Appetizer

“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

Chocolate textures

and

To finish the traditional nougats and wafers

## Cellar

Mineral water, soft drinks and beers

Pomal Barrel D.O.Ca. Rioja White Wine

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

Rimat Brut Nature D.O. Cava Glass

Coffee and infusion

68€ / PAX · VAT INCLUDED. Minimum 10 people

\*Kids menú available

# 31th of December –New Year's Eve dinner –

## Appetizer

“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

Chocolate textures

## Cellar

Mineral water, soft drinks and beers  
Pomal Barrel D.O.Ca. Rioja White Wine  
Pomal 500 Crianza D.O.Ca. Rioja Red Wine  
Rimat Brut Nature D.O. Sparkling Cava Glass Digging  
Coffee and infusion

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

€130 / PAX · VAT INCLUDED

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

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

# 6th of January – The Three Wise Men’s Day

## Appetizer

“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)  
and  
To finish the traditional nougats and wafers

## Cellar

Mineral water, soft drinks and beers  
Pomal Barrel D.O.Ca. Rioja White Wine  
Pomal 500 Crianza D.O.Ca. Rioja Red Wine  
Rimat Brut Nature D.O. Cava Glass  
Coffee and infusion

58€ / PAX · VAT INCLUDED. Minimum 10 people

\*Kids menú available

# Kids menu

## Appetizer

Croquettes  
« Fuet » (dry sausage)  
Olives  
potato chips

## Main course

Bolognese macaroni

## Second course

Nuggets de pollo con patatas

## Dessert

Ice cream  
and  
To finish the traditional nougats and wafers

## Cellar

Mineral water, soft drinks and juices

35€ / PAX · VAT INCLUDED

Except 31th December, 40€/pax.

Available up to 12 years

# Supplements and complements

## Superior Cellar

Rimat 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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