## GASTRONOMIC OFFER 2024

Gestoctiver



## COFFEE BREAKS <br> 2024



## COFFEE BREAKS

## PRICES PER PERSON:

| COFFEE A1: Coffee, infusions \& teas, milk | 30 min <br> 1 coffee/tea/infusion | 4 hours <br> 3 coffee/tea/infusion | 8 hours <br> 4 coffee/tea/infusion |
| :---: | :---: | :---: | :---: |
| Prices for services from 12 to 30 guests | 12,20 € | 20,30 € | 25,10 € |
| Prices for services from 31 to 150 guests | 7,40 € | 15,40 € | 20,40 € |
| Prices for services from 151 to 700 guests | 6,70 € | 14,00 € | 19,20 € |
| Prices for services from 701 to 1500 guests | 6,40 € | 13,20 € | 18,10 € |
| Prices from 1501 and above | 6,20 € | 12,90 € | 17,40 € |
| COFFEE A2: Coffee, teas, milk, mineral water, orange juice | $\begin{gathered} 30 \text { min } \\ 1 \text { coffee + } 1 \text { water/juice } \end{gathered}$ | 4 hours 2 coffee +2 water/juice | 8 hours <br> 3 coffee +3 water/juice |
| Prices for services from 12 to 30 guests | 12,60 € | 21,00 € | 27,80 € |
| Prices for services from 31 to 150 guests | 7,80 € | 16,30 € | 23,00 € |
| Prices for services from 151 to 700 guests | 6,90 € | 15,10 € | 20,60 € |
| Prices for services from 701 to 1500 guests | 6,60 € | 14,90 € | 20,40 € |
| Prices from 1501 and above | 6,50 € | 14,50 € | 19,90 € |
| COFFEE A3: Coffee, teas, milk, mineral water, orange juice and soft drinks <br> Prices for services from 12 to 30 guests | ```30 min 1 coffee+ 1 water/juice/soft drink 15,20 €``` | 4 hours 2 coffee+ 2 water/juice/soft drink 22,50 € | 8 hours <br> 3 coffee+ <br> 3 water/juice/soft drink $29,10 €$ |
| Prices for services from 31 to 150 guests | 10,50 € | 17,50 € | 24,20 € |
| Prices for services from 151 to 700 guests | 9,60 € | 16,10 € | 22,10 € |
| Prices for services from 701 to 1500 guests | 9,00 € | 15,10 € | 20,90 € |
| Prices from 1501 and above | 8,80 € | 14,70 € | 20,30 € |

## COFFEE BREAKS <br> SUPPLEMENTS



## Pastries trays

MINI PASTRIES A
Mini croissant - Mini torsade - Mini chocolate dot
MINI PASTRIES B
Mini chocolate croissant - Mini apple puff pastry - White chocolate pop dot

MINI PASTRIES C
Pain au chocolate - Custard croissant - Sugar pop dot
MINI PASTRIES KM. 0 (new)
Wind fritters - Micro "ensaimadas" (Majorcan pastries) "Carquiñoles" (Catalan almond biscotti) - Mini muffins

## GLUTEN FREE MINI PASTRIES A

Mini lemon plumcake - Mini orange muffin - Mini chocolate cookie

GLUTEN FREE MINI PASTRIES B
French hearts biscuits - Mini classic croissant - Mini banana and chocolate muffin

## MINI POP DOTS

Coated in chocolate - Chocolate filling - Custard filling White chocolate

MINI CRONUTS
Sugar - White chocolate - Chocolate with milk

## Savoury trays

MINI SANDWICHES A
Mini bread roll with Iberian ham, Apricot and nuts bread roll with Manchego cheese

## MINI SANDWICHES B

Cereals mini bread roll with smoked salmon, vegetables and herbs butter, Mini bread roll with turkey

VEGETARIAN MINI SANDWICHES
Omelette and asparagus mini bread, Brie cheese and seeds mini bread

## VEGAN MINI SANDWICHES

Mini bread roll with grilled vegetables, Mini bread roll with baked vegetables and vegan
cheese, Mini bread roll with vegetal protein and mango chutney

GLUTEN FREE MINI SANDWICHES
Gluten-free bread with Iberian ham - Seeds gluten-free bread with baked vegetables

MINI SANDWICH RUSTIC BREAD WITH IBERIAN HAM Mini bread roll with Iberian ham

## SAVOURY PUFF PASTRIES (new)

Spinach - "Sobrasada" raw cured sausage from Majorca Emmental cheese

## COFFEE BREAKS SUPPLEMENTS

## Teatime pastries options

SWEET PUFF PASTRIES
MINI AMERICAN COOKIES
MINI FINANCIERS
ASSORTED CONFECTIONARY SELECTION (24 u) (new) ASSORTED FRUIT SWEET LATTICE PUFF PASTRIES (24 u) (new) ASSORTED SWEET MACAROONS (24 u) (new)

## Extra items

MINI PANCAKES AND MINI WAFFLES (new) With Nutella, maple syrup and jams

PIECE OF WHOLE FRUIT
GLASS / SKEWER OF FRESH FRUIT
SMOOTHIE
YOGHURT
INDIVIDUAL FRUIT JUICES
SOFT DRINKS
SNACKS:

- INDIVIDUAL BAG OF NUTS
- INDIVIDUAL BAG OF CHIPS
- ChOCOLATE BAR
- CEREAL BAR
- JELLY CANDIES


## PRICES PER PERSON:

## Pastries and savoury trays

| PASTRIES TRAYS | $\mathbf{2 , 4 0} € / \mathbf{2 , 5} \mathbf{p i e c}$ |
| :--- | :--- |
| SAVOURY TRAYS | $\mathbf{3 , 0 0} € / \mathbf{2 , 5} \mathbf{p i e c}$ |
| PASTRIES TRAYS + SAVOURY TRAYS | $\mathbf{3 , 6 0} € / \mathbf{3 , 5}$ piec |
| Prices extra itemS |  |
| MINI PANCAKES AND MINI WAFFLES | $\mathbf{8 , 5 0} € /$ unit |
| PIECE OF WHOLE FRUIT | $\mathbf{3 , 6 0} € /$ unit |
| GLASS / SKEWER OF FRESH FRUIT / SMOOTHIE | $\mathbf{3 , 6 0} € /$ unit |
| YOGHURT | $\mathbf{3 , 3 0} € /$ unit |
| FRUIT JUICES / SOFT DRINKS | $\mathbf{2 , 3 0} € /$ unit |
| SNACKS | $\mathbf{2 , 3 0} € /$ unit |

## DETAILS OF SERVICES



## COFFEE BREAK SERVICE:

- Coffee break services will be presented and served in disposable material.
- Drinks details: 1L glass water bottle, 1L PET orange juice bottle, 1L cardboard bottle assortment of milks (whole, semiskimmed and oats milk).
- Includes trestle table, bin and all the required material for the service.
- Coffee break served in flaks or coffee machine upon request.
- In case a coffee machine is requested and there is no current electricity plug on the room, additional electricity costs will be added.
- For all day service of 4 h, staff will check/refill 3 times
- For all day service of 8 h , staff will check/refill 5 times

CHINAWARE SUPPLEMENT FOR DRINKS
CHINAWARE SUPPLEMENT PASTRIES / SAVOURY / EXTRA ITEMS

| 30 min | 4 horas | 8 horas |
| :--- | :--- | :--- |
| $\mathbf{+ 3 , 0 0} €$ | $+\mathbf{4 , 5 0} €$ | $+\mathbf{6 , 1 0} €$ |
| $\mathbf{+ 1 , 3 0} €$ | $+\mathbf{2 , 1 0} €$ | $\mathbf{+ 2 , 6 0} €$ |

## WATER AND CUP



## OPTION 1:

PET water bottle:

1 Veri PET water bottle (33cl) + chinaware cup
Price: $\mathbf{2 , 6 0 €}$ / unit

1 Veri PET water bottle (33cl) +1 high disposable cup
Price: 2,20€/ unit

## OPTION 3:

Ocean 52 (water can):
1 Ocean 52 (33cl)+ 1 chinaware cup
Price: $\mathbf{3 , 0 0 € /}$ unit

## OPTION 5:

PET Sparkling water bottle:
1 San Pellegrino PET water bottle (50cl) + 1 chinaware cup Price: 3,00€/unit

1 San Pellegrino PET water bottle (50cl) + 1 high disposable cup Price: 2,60€ / unit

## OPTION 2:

Cardboard water bottle:
1 Cardboard water bottle ( 33 cl ) +1 chinaware cup
Price: $\mathbf{2 , 8 0 €} /$ unit

## OPTION 4:

Glass water bottle:
1 Veri still glass water bottle ( 50 cl ) +1 chinaware cup
Price: 3,00€ / unit



## BREAKFASTS <br> 2024



## Continental Breakfast

Yogurts
Fresh fruit
Cereals
Assortment of mini pastries
Assortment of breads
Butter, honey and marmalades

Beverages: Coffee, infusions, tea, milk, orange juice and mineral waters

## American Breakfast

## Yogurts

Fresh Fruit
Cereals
Assortment of mini pastries
Assortment of breads
Butter, honey and jam
Assortment of Iberian cold cuts
Assortment of Cheese
Scrambled eggs
Baked bacon
Vegetable stew
Sautéed mushrooms
Sautéed sausages

Beverages: Coffee, infusions, tea, milk, orange juice, mineral waters and soft-drinks

## KM. 0 Breakfast

Yogurts
Seasonal fruit
Assortment of cold cuts KM 0
Assortment of cheeses KM 0
Assortment of mini omelettes
Catalan sausage
Sauteed beans
Catalan style cod fish
Grilled vegetables KM 0
Basket with bread, tomato and garlic
Allioli and romesco
Flat bread with baked vegetables
Sweet flat breads: "Llavaneras" and Chocolate

Beverages: Coffee, infusions, tea, milk, orange juice, mineral waters and soft-drinks

BREAKFASTS

## PRICES PER PERSON:

## CONTINENTAL BREAKFAST

Prices for services from 30 to 150 guests 28,60 €
Prices for services from 151 to 700 guests 28,00 €
Prices for services from 701 to 1500 guests $\mathbf{2 7 , 4 0} €$
Prices from 1501 and above $\mathbf{2 6 , 3 0} €$

## AMERICAN BREAKFAST

Prices for services from 30 to 150 guests 35,00 €
Prices for services from 151 to 700 guests 34,30 €
Prices for services from 701 to 1500 guests $\mathbf{3 3 , 7 0} €$
Prices from 1501 and above $\quad 32,70$ €

## KM. 0 BREAKFAST

Prices for services from 30 to 150 guests 36,10 €
Prices for services from 151 to 700 guests $\mathbf{3 5 , 5 0}$ €
Prices for services from 701 to 1500 guests $\mathbf{3 5 , 0 0} €$
Prices from 1501 and above 33,80 €


## Extra furniture

Table of 10 people (White chair model DIVA) : 177,00 $€$ Table of 12 people (White chair model DIVA): 198,50 €

Table cloth can be white or black colour.

able of 10 people (Chair with cover): $\mathbf{1 5 5 , 0 0} €$
Table of 12 people (Chair with cover): 172,50 €
Table cloth and chair cover can be white or black.


## APPETIZERS \& COCKTAILS 2024



## APPETIZERS \& COCKTAILS



## Appetizer A

Shavings of Iberian ham with bread sticks
Pitted "mojo picon" style olives (new)
Mini pepper and tapenade swirls
Tomatoes trilogy with mozzarella and provence herbs
Bread buttons with foie and 4 peppers
Salmon dices with orange confit and trout roe (new)

Drinks: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature

## Appetizer B

Shavings of Iberian ham with bread sticks
Assortment of grissinis
Pitted Gordal olives with citrus
Tomatoes trilogy with mozzarella and Provence herbs
Tartlet filled with tuna
Salmon dice with sour cream and fish roe (new)
"Causa limeña" (filled mashed potatoes with chicken and avocados) (new)
Mini vegan savoury flat bread with caprese

Drinks: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature

## APPETIZERS \& COCKTAILS



## Cold cocktail

Shavings of Iberian ham with bread sticks
Beetroot hummus and crudités tartlet
Dices of parmesan cheese
Salmon dices with orange confit and trout roe (new)
"Causa limeña" (filled mashed potatoes with chicken and avocados) (new)
Tomato trilogy with mozzarella and Provence herbs
Crostini with "Piquillo" peppers, asparagus and smoked mayonnaise
Smoked sardine on a crostini bread with orange and carrot hummus (new)
Bread buttons with Vitello Tonnato roast beef
Mini pepper and tapenade swirls
Vegetable skewer with olive oil
Corvina ceviche with mandarin and mango

Fruit tartlet with Catalan crème brûlée
Chocolate ingots

Drinks: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature

## Warm cocktail

Shavings of Iberian ham with bread sticks
Pitted Gordal olives with citrus
Assorted vegetarian micro quiches
Salmon dice with sour cream and fish roe (new)
Crostini with "Piquillo" peppers, asparagus and smoked mayonnaise
"Causa limeña" (filled mashed potatoes with chicken and avocados)(new) Corvina ceviche with mandarin and mango
Scallops skewer with pear and ginger
Tartlet with beet hummus and crudités
Duo of samosas with fruit curry
Mini sandwich with candied veal (new)
Skewered diced pork with chimichurri sauce (new)

Fruit tartlet with Catalan cream
Mini chocolate delight

Drinks: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature

## APPETIZERS \& COCKTAILS



## PRICES PER PERSON:

|  | 1 hour | 1h 30 min . | 2 hour |
| :---: | :---: | :---: | :---: |
| APPETIZER A |  |  |  |
| Prices for services from 30 to 150 guests | 34,90 € | 37,20 € | 42,40 € |
| Prices for services from 151 to 700 guests | 31,70 € | 33,70 € | 38,50 € |
| Prices for services from 701 to 1500 guests | 30,00 € | 32,00 € | 36,70 € |
| Prices from 1501 and above | 29,30 € | 31,00 € | 35,40 € |
| APPETIZER B |  |  |  |
| Prices for services from 30 to 150 guests | 36,60 € | 38,70 € | 44,20 € |
| Prices for services from 151 to 700 guests | 33,20 € | 35,20 € | 40,20 € |
| Prices for services from 701 to 1500 guests | 31,60 € | 33,30 € | 38,10 € |
| Prices from 1501 and above | 30,50 € | 32,50 € | 37,00 € |
| COLD COCKTAIL |  |  |  |
| Prices for services from 30 to 150 guests | 46,10 € | 50,40 € | 57,50 € |
| Prices for services from 151 to 700 guests | 42,00 € | 45,90 € | 52,30 € |
| Prices for services from 701 to 1500 guests | 39,80 € | 43,60 € | 50,00 € |
| Prices from 1501 and above | 38,60 € | 42,10 € | 48,10 € |
|  |  |  |  |
| WARM COCKTAIL |  |  |  |
| Prices for services from 30 to 150 guests | 52,00 € | 60,10 € | 70,40 € |
| Prices for services from 151 to 700 guests | 47,40 € | 54,60 € | 64,10 € |
| Prices for services from 701 to 1500 guests | 45,00 € | 52,00 € | 60,70 € |
| Prices from 1501 and above | 43,50 € | 50,30 € | 58,90 € |

## APPETIZERS \& COCKTAILS



## Cold references - Cold meats and meats

Shavings of Iberian ham with bread stick
Bread buttons with foie and 4 peppers
Bread buttons with roast beef, foe and truffle
Vitello Tonnato Roast beef bread button
Micro pepper bread roll with dried sausage tartar
Micro pepper bread roll with pastrami and horseradish
"Causal limeña" (filled mashed potatoes with chicken and avocados)(new)
Assortment of gourmet micro quiches
Selection of Parienne canapes

## Cold references - Vegetarian

Crostini with Piquillo peppers, asparagus and smoked mayonnaise Tartlet whit beet hummus and crudites
Tomato trilogy with mozzarella and Provence herbs
Skewer of tomatoes with mozzarella
Micro vegetable skewer with olive oil
Assortment of vegetarian micro quiches
French bread canape with baked vegetables and olive oil sphere
Mini vegan savoury flat bread with vegetables
Mini vegan savoury flat bread with baked vegetables
Mini savoury flat breads with spinach and raisins
Mini vegan sneeken with eggplant and caramel
Assortment of mini vegetable puff pastries
Homemade preserves with romesco sauce

## Cold references - Fish and seafood

Salmon dices with orange confit and trout roe

Salmon dice with sour cream and fish roe (new)
Salmon maki with wasabi pearls and Mirin emulsion
King prawn with pineapple and mango pipette
Corvina ceviche with mandarin and mango
Scallops skewer with pear and ginger
French bread canape with cod brandade and black olive spherification
Corn tartlet with crab
Tartlet filled with tuna
Salmon rillette taco
Squid and prawn croquettes with saffron
Micro wasabi bread roll with smoked salmon
Seafood and prawns mini roll (new)
Smoked sardine on a crostini bread with orange and carrot hummus (new)

## APPETIZER \& COCKTAILS



## Make your own cocktail. Choose from the menu below and create your own cocktail

## Warm references - Meat

Mini slider pork sandwich
Chicken skewer with spicy pineapple
Crunchy chicken mini rolls with Mexican sauce
Crunchy lamb ravioli with curry mayonnaise
Chicken brochette with vegetables and mojo picón sauce
Chicken Karaague
Mini bun with duck and Hoisin sauce
Mini burger with poached onions
Mini stuffed "arepas" with oxtail and piso de gallo
Mini sandwich with candied veal (new)
Skewered diced pork with chimichurri sauce (new)
Mini pita bread with chicken kebab (new)
Duck gyozas de pate with Thai sauce (new)
Cajun chicken strips with tartare sauce (new)
Mini hamburger Catalan style (new)

Warm references - Vegetarian
Duo of samosas with fruit curry
Mushrooms risotto
Veggie croquette duo: Hummus \& Sweet potato
Mini vegetables roll with an Asian touch
Mini vegetable burger

Warm references - Fish and seafood
Shrimp croquette
"Fideuá" (noodles paella)
Prawns Dim Sum with an Asian touch

## APPETIZER \& COCKTAILS



## Snacks

Chips with lemon and pepper
Chips with black truffle
Puff pastries with parmesan cheese and tapenade
Pitted "mojo picon" style olives (new)
Cured cheese dices with herb olive oil
Dices of parmesan cheese

Desserts
International cheeses
Chocolate ingots
Fruit tartlet with Catalan cream
Mini vegan brownie
Bombon lips pink pepper
Mini fruit skewers
Mini chocolate delight

## Drinks

Mineral waters, orange juices, soft drinks, non-alcoholic beer, beer, red wine, white wine and Cava Brut Nature

## APPETIZER \& COCKTAILS

## PRICES PER PERSON



## APPETIZER \& COCKTAILS

## PRICES PER PERSON:

Supplement per snack $\quad \mathbf{2 , 9 0} €$
Supplement per cold reference

4,40 €
Supplement per warm reference ..... $5,10 €$
Supplement per dessert

## BEVERAGES SERVICE, CAVA GLASS \& SPANISH WINE 2024



BEVERAGE SERVICE \& SNACKS


## Cava Glass

Selection of canapés Parisienne
Pitted Gordal olives with citrus

Drinks: Mineral waters, Orange juice and Cava Brut Nature

45 minutes service:

Prices for services from 30 to 150 guests
Prices for services from 151 to 700 guests
Prices for services from 701 to 1500 guests
Prices from 1501 and above

## Spanish Wine

Shavings of Iberian ham with bread stick
Pitted Gordal olives with citrus
Diced cured cheese with herb olive oil

Drinks: Mineral waters, Orange juice, red wine and white wine

45 minutes service:
18,20 €
16,40 €
$15,70 €$
$15,10 €$
Prices for services from 30 to 150 guests
Prices for services from 151 to 700 guests
Prices for services from 701 to 1500 guests

Soft drinks and beer supplement: 4,30€ / person

## Beverages Service

Mineral waters, orange juice, soft drinks, beer, non-alcoholic beer, red wine, white wine and cava

|  | 1 hour | 1 h 30 min. | 2 hours |
| :--- | :--- | :---: | :---: |
| Prices for services from 30 to 150 guests | $\mathbf{1 7 , 8 0} €$ | $\mathbf{2 3 , 2 0} €$ | $\mathbf{2 8 , 4 0} €$ |
| Prices for services from 151 to 700 guests | $\mathbf{1 6 , 0 0} €$ | $\mathbf{2 1 , 4 0} €$ | $\mathbf{2 6 , 7 0} €$ |
| Prices for services from 701 to 1500 guests | $\mathbf{1 5 , 3 0} €$ | $\mathbf{2 0 , 7 0} €$ | $\mathbf{2 6 , 0 0} €$ |
| Prices from 1501 and above | $\mathbf{1 4 , 7 0} €$ | $\mathbf{2 0 , 1 0 €}$ | $\mathbf{2 5 , 3 0} €$ |

## FINGER BUFFETS <br> 2024



## FINGER BUFFETS



## Finger Buffet A

Spinachs salad with blue cheese and pomegranate
Mini hummus wraps
Mini wasabi bread roll with smoked salmon
"Causa limeña" (new)
Tuna tataki mini poke
Vegan savoury flat bread with baked peppers

International cheeses
Fresh fruit skewer
Mini homemade cakes: sara, lemon pie and capuccino (new)

Drinks: Soft drinks, juices, mineral waters coffee and tea

## Finger Buffet B

Rhode Island prawns salad with avocado
Vegan savoury flat bread with vegetables
Chicken sam with mango and onions (new)
Hummus with vegetables
Galician savoury pastry with tuna
Vegetables, cheese and coriander mini taco

Assorted Spanish cheeses
Fresh fruit skewer
Petits choux (new)

Drinks: Soft drinks, juices, mineral waters coffee and tea

## FINGER BUFFETS



## Finger Buffet C

Thai salad with king prawns
Mini tuna wraps
Italian antipasti
Salmon Danish montadito with avocado (new)
Vitello Tonnato roast beef mini sandwich
Mini vegan empanada caramelized onion and vegan mozzarella (new)

Fresh fruit skewer
International cheeses
Mini homemade cakes: Financier, Cheesecake and Millefeuille

Drinks: Soft drinks, juices, mineral waters coffee and tea

## Finger Buffet KM 0

"Xató" Escarole salad with tuna and anchovy
Baked vegetables with tomato emulsion
Burrata mozzarella with Km. 0 tomatoes and creamy tomato (new)
Mini savoury flat bread with spinach and raisins (new)
Assortment of Catalan cold cuts
Dried sausage tartar mini sandwich

Assortment of Catalan cheeses
Local fruits bow
Catalan crème brûlée mini cake

Drinks: Soft drinks, juices, mineral waters coffee and tea

## FINGER BUFFETS



## Spanish Finger Buffet

Assortment of Spanish cheeses
Assortment of Iberian cold cuts
Seafood and lettuce hearts salad
Vegetarian Oliver salad
"Salmorejo" with tuna, apple and toast
Mini puff pastry filled with Ratatouille
French bread canape with omelette and mushrooms mayonnaise

Fresh fruit skewer
Torrija con yema quemada (new)

Drinks: Soft drinks, juices, mineral waters coffee and tea

## PRICES PER PERSON:

| Finger buffet (A, B, C, KMO, Spanish finger buffet) |  |
| :--- | :--- |
| Prices for services from 30 to 150 guests | $\mathbf{4 4 , 1 0} €$ |
| Prices for services from 151 to 700 guests | $\mathbf{4 0 , 1 0 €}$ |
| Prices for services from 701 to 1500 guests | $\mathbf{3 8 , 1 0} €$ |
| Prices from 1501 and above | $\mathbf{3 7 , 0 0} €$ |

CHINAWARE SUPPLEMENT FOR DRINKS
+3,00 € / person
+3,00 € / person

## SPECIAL FINGER BUFFET



## Optionals warm references

Crunchy king prawn ravioli
Salmon rillete dice
Cod "llauna" style with cooked sliced potatoes
"Causa limeña" (filled mashed potatoes with chicken and avocados) (new)
Lamb cheeks over aubergines with miso, vegetables and oriental sauce (new)
"Chistorra" spicy sausage in cider
Mini pibil piglet sandwich
Chicken Karaage
Chicken yakitori
Mini beef búrguer
Mini arepas stuffed with oxtail and pico de gallo
Homemade croquettes duo: Chicken/Beef stew
"Esparracada" Catalan sausages
Mini vegetable burger with mango chutney (spinachs bread)
Crunchy lamb ravioli with curry mayonnaise
Mini vegan empanada caramelized onion and vegan mozzarella (new)
Salmon Danish montadito with avocado (new)

SUPPLEMENT WARM REFERENCES:
CHINAWARE SUPPLEMENT DRINKS:
CHINAWARE SUPPLMENT FOOD:

Fresh pasta filled with figs and spinach cream sauce (new)
Catalan sausage focaccia (new)
KM. 0 Vegetables focaccia (new)
Focaccia bread with Iberian ham and olive oil caviar Duo of vegetables samosas
Vegetarian pad thai
Basmati rice biryani with vegetables
Fideuá with "aioli" sauce
Mushroom risotto
Noodles with vegetables
Seafood or vegetable paella
Veggie croquettes duo: Hummus/Sweet potato
Vegetarian croquettes duo: Spinach/Mushrooms
Peas cream with oil, mint and vanilla
Assortment of mini pizzas
Mini vegetables roll with an asian touch
Harira soup
+4,40 € / reference / person
+3,00 € / person
+3,00 € / person

## SERVICE CONDITIONS

Services details :

- Coffee breaks services minimum order: 12 people.
- Breakfasts, appetizers, cocktails and finger buffets services minimum order: 30 people.
 applied.
- Catering tables: Finger Buffets: 1 table for every 15 people, Appetizers \& Cocktails: 1 table for every 20 people. Coffee Break: 1 table for every 25 people
- Orders for hot cocktails require a kitchen/preparation room near the area of catering for preparation.
- If the event is delayed and there is a need to extend the catering time, there will be an additional charge.


## Prices include

- Set up for bar counters and catering tables necessary for each occasion and according to the possibilities within the space available.
- All the cutleries and utensils required for the delivery of the catering service.
- Delivery of the food items to the catering area indicated by the client.
- Set up and dismantling of the tables/counters/materials used for the catering service
- Kitchen and service staff. The number of kitchen and service staff will be determined by the caterer
- The duration indicated in each of the services.


## Prices exclude:

- Carpeting, electricity supply and water connections.
- Construction or set up and dismantling of kitchen area in catering area indicates by the Exhibitor.
- Extra security elements: tensabarriers or specific signage.
- Extra staff.
- Flower arrangements.
- VAT (prices do not include VAT. In each case, the corresponding VAT will be applied).


## Confirmation of services and payment conditions:

- Clients must send their request for services at least seven (7) working days before the start of the service
- Clients may choose from two methods of payment, by bank transfer or by credit card.
- Seven (7) days before the beginning of the requested service, $100 \%$ of the invoices must be paid.
- Under no circumstance shall services be carried out if all the invoices issued by FIRA DE BARCELONA have not been paid prior to the start of service.


## Methods of payment:

- Clients may choose from two methods of payment, by bank transfer or by credit card
- Bank transfers must be made to the following bank account:

CAIXABANK, S.A. / Av. Parallel 180-08015 (Barcelona)
IBAN: ES49 21000927560200017660
SWIFT: CAIXESBBXXX

## Cancellations conditions

- All cancellations must be made in writing
- Cancellations made up to seven (7) working days before the start of the service, shall not be subject to penalties.
- For cancellations made less than seven (7) working days before the start of a service, Fira de Barcelona shall be entitled to charge $100 \%$ of the services as a penalty.


 information: You can view the additional detailed information on Data Protection on our website www.firabarcelona.com "Privacy Policy".

