

BANQUET MENUS

2024



APPETIZERS



Appetizer A

Potato chips with truffle

Price per person: 10,30 €

Appetizer B

Shavings of Iberian ham D.O. Dehesa de Extremadura

Salmon dice with with sour cream and roe

Spritz Aperol sphere with carrot and orange

Price per person: 16,30 €

Appetizer C

Shavings of Iberian ham D.O. Dehesa de Extremadura

Pitted Gordal olives with citrus

"Gazpacho" (chilled tomato and vegetables soup) sphere with oil caviar

Seafood and prawns mini roll

Veggie croquette duo: Hummus/Sweet potato

Price per person: 21,10 €

CELLAR

Mineral waters, juices and cava

Prices do not include VAT



OPTION A



Choose from the following options for the whole group: one starter, one main course and one dessert.

COLD STARTERS

Timbale of vegetables and buffalo mozzarella with dried tomatoes

Greek salad with feta cheese, beets, Kalamata olives and pomegranate

Quinoa salad with vegetables and prawns

Duck salad with sweet potato confit, kale, ginger and pear

Bulgur salad with greens, basil and sun-dried tomatoes

MAIN COURSE

Seabream with citrus sauce and carrot timbale

Free-range chicken and truffle cannelloni with mushroom bechamel and parmesan cheese

Chicken tournedó with Catalan sauce and nuts (Lactose free)

Duck confit with vegetables (Lactose free)

DESSERTS

Glass of tropical fruit ceviche with lime and coconut air

Fresh fruit mosaic

Ivory white chocolate and vanilla crocanti with almond and caramel

Guanaja chocolate, bread and olive oil XXI century style

CELLAR

Mineral waters, soft drinks, beers, white wine, red wine, cava

Coffees, teas and infusions

Price per person (menu option A): 83,50 €

Prices without VAT



OPTION B



Choose from the following options for the whole group: one starter, one main course and one dessert.

COLD STARTERS

Crudités salad with vegetables and micro sprouts
Vegetable garden with lentils hummus and vegetable chips
Coconut and apple soup with prawns, asparagus and porcini
Cold cod salad with tomato sauce and beans
Tuna tataki on quinoa salad with fruits and seaweed
Km 0 tomatoes salad with tuna belly and olives in textures
Duck salad with sweet potato confit, kale, ginger and pear
Angus beef carpaccio with pickles, strawberries and Idiazábal cheese

HOT STARTERS (with supplement of 7,00€)

Lobster bisque with crayfish and black garlic emulsion

DESSERTS

Light passion fruit with mango and violets
Just chocolate
Caramel and apple braised mousse with light chocolate soup
Vanilla millefeuille with crispy milk chocolate and almonds

MAIN COURSE

Grilled local vegetables with vegetable protein
Grilled hake with pea textures and saffron sauce
Turbot with romescada, crayfish and asparagus mousseline
Beef tenderloin with foie sauce, potato gratin and mini peppers
Beef tenderloin on aubergines with miso, vegetables and oriental sauce
Mellow beef with pumpkin gratin and sautéed chestnuts and fruits
Timbale of oxtail and octopus with fennel and apple gratin
Lamb stew with gravy sauce, fresh tomato sauce and sautéed mushrooms

CELLAR

Mineral waters, soft drinks, beers, white wine, red wine, cava
Coffees, teas and infusions

Price per person (menu option B): 90,50 €

Prices without VAT



OPTION C

Choose from the following options for the whole group: one starter, one main course and one dessert.

COLD STARTERS

Prawn carpaccio with sour touches and curry

Lobster salad with citrus and avocado hummus

Terrine of foie gras with cereal bread, spices and sweet nuances

HOT STARTERS (supplement of 7,00 €)

Scallops and candied pork jowl on celery puree with basil oil

DESSERTS

White chocolate mousse, Bourbon vanilla and creamy raspberry

Mojito: Lemon lime and mint mousse with cocktail sphere

Chocolate and sponge cake mousse with rum and hot coffee soup

MAIN COURSE

Monkfish on cuttlefish stew and seafood sauce

Grilled seabream with leek and potato stew, cockles and touches of the sea

Boneless duck confit with orange and carrot textures

CELLAR

Mineral waters, soft drinks, beers, white wine, red wine, cava

Coffees, teas and infusions

Price per person (menu option B): 105,00 €

Prices without VAT



ADDITIONAL OPTIONS



STARTERS

Burrata salad with tomatoes KM0

Crudités salad with vegetables

Xató salad with tuna belly and anchovies

MAIN COURSE

Mellow beef with scallions

Rock fish meatballs

Thai style hake and wok

Melty lamb on eggplant

Boneless suckling pig with compote

DESSERTS

Crunchy vanilla thousand leaves

Cheesecake with red fruit coulis

Torrija with burnt yolk and carquiñolis



CELLAR SUPPLEMENT



CELLAR INCLUDED

Cellar included in menus A, B y C



Només Garnatxa Blanca D.O. Empordà 2021

3 Fines, D.O. Empordà 2018

Starts Brut Organic, D.O. Cava

CELLAR MEDIUM

Supplement per person: 3,00€



Garnatxa Blanca, Sauvignon Blanc D.O. Empordà

La Salceda: Tempranillo, D.O. CA. Rioja

Privat Brut Nature Reserva: Chardonnay, D.O. Navarra

CELLAR PREMIUM

Supplement per person: 4,80€



Lagardeta de Chivite: Chardonnay, D.O. Navarra

Amfitrió: Garnatxa Tinta, D.O. Empordà

Gran Claustro Brut Natures Gran Reserva: Chardonnay, D.O. Cava



FURNITURE

Tablecloths and chair options included in menu A



Beige Boreal tablecloths



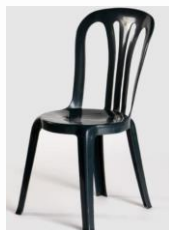
Black Boreal tablecloths



White Boreal tablecloths



Samso chairs



Colombo chairs



Black Espectra chairs



Barcelona crockery



Gaudí cutlery



Barcelona glassware



FURNITURE

Tablecloths and chair options included in menu B and C



Beige Boreal tablecloths



Black Boreal tablecloths



White Boreal tablecloths



Black Espectra chairs



Beige Espectra chairs



Barcelona crockery



Picasso cutlery



Barcelona glassware



OPEN BAR SERVICE



OPEN BAR SERVICE



Open Bar - Medium

Waters, soft drinks, juices

International and national beers

Long drinks:

Vodka: Finlandia / Eristoff
Whisky: Ballantines / Johnnie Walker
Gin: Beefeater / Bombay Sapphire
Rum: Brugal / Havana 3 y.o.

Price per person 1st hour: **18,30€**

Price per person per hour from the 2nd hour: **13,30€**

Open Bar - Premium

Waters, soft drinks, juices, energetic drinks,
premium tonics

International and national beers

Long drinks:

Vodka: Grey Goose / Moskovskaya
Whisky: Johnnie Walker Black Label / Glenfiddich 12 y.o.
Gin: Citadelle / Bulldog
Rum: Matusalen / Pampero

Price per person 1st hour: **23,70€**

Price per person per hour from the 2nd hour: **18,80€**

Collation

Option A

Price per person: **6,70€**

Trio of warm sandwiches: Iberian cured ham and Emmental, Majorcan sausage and mozzarella and foie-gras with truffle

Option B

Price per person: **5,30€**

Hot chocolate with finger-shaped cake (For dipping in hot chocolate)

Option C

Price per person: **4,10€**

Mobile panel with candies that would be set at the middle of the ballroom

SERVICE CONDITIONS

Services details:

- The minimum order for banquet menus is 100 people. For services below 100 people, the prices may vary.
- Banquet menus 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 cutlery 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. Paral·lel 180 – 08015 (Barcelona)
IBAN: ES49 2100 0927 5602 0001 7660
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.

Privacy Policy and Information on Data Protection. Controller: FIRA INTERNACIONAL DE BARCELONA, Tax Code (CIF) Q-0873006-A, and registered address Av. Reina Maria Cristina, s/n, 08004 Barcelona and its investees ALIMENTARIA EXHIBITIONS SLU and FIRA BARCELONA INTERNATIONAL EXHIBITIONS AND SERVICES SL. **Purpose:** To process your data in order to offer you catering services about which you have shown interest. **Lawful basis:** Consent given by the data subject. **Recipients:** Your data is not transferred to third parties. **Your rights:** the right to access, rectify, and erase your personal data, as well as the rights of data portability and restriction of processing that are set forth in the additional information. **Additional information:** You can view the additional detailed information on Data Protection on our website www.firabarcelona.com "Privacy Policy".

