



BUSINESS BUFFETS

2022

# BUSINESS BUFFETS



## Menu A

Greek salad, tomatoes, black olives, Feta cheese and oregano  
Caesar salad  
Mushrooms risotto  
Mini chicken tournedos "Catalonian style"  
Portuguese-style cod with potatoes  
Sliced baked potato with herbs oil

Assortment of cheeses with dried fruits  
Fresh fruit cuts  
Duo of cakes: Cheesecake and Millefeuille

Cellar: Wines, soft drinks, mineral waters and coffee

## Menu C

Salad of osmotized pears, Parmesan cheese and walnuts  
Pesto pasta salad  
Fresh pasta with artichoke, mushroom cream and asparagus  
Mini beef tournedos with mushroom sauce  
Gilt-head bream baked with vegetable tajine and arabic touches  
Vegetable curry

Assortment of cheeses with dried fruits  
Fresh fruit cuts  
Duo of cakes: Cheesecake and Millefeuille

Cellar: Wines, soft drinks, mineral waters and coffee

Prices for services from 31 to 150 guests  
Prices for services from 151 to 700 guests  
Prices for services from 701 to 1500 guests  
Prices from 1501 and above

60,50 €  
58,50 €  
58,00 €  
57,50 €

## Menu B

King prawn salad with guacamole and lime  
Italian antipasti  
Shellfish fideuà with garlic sauce  
Lamb with almond sauce  
Teriyaki salmon with eggplant and miso sauce  
Grilled vegetables KM 0

Assortment of cheeses with dried fruits  
Fresh fruit cuts  
Duo of cakes: Mini Sara, Choco-raspberry

Cellar: Wines, soft drinks, mineral waters and coffee

## Menu D

Goat cheese salad with red fruits vinaigrette  
Homemade olivier salad  
Ravioli filled with ricotta with vegetable and citrus oil  
Halal turkey stew with vegetables and teriyaki sauce  
Grilled hake with stir-fried peppers  
Sautéed vegetables "Rustic style

Assortment of cheeses with dried fruits  
Fresh fruit cuts  
Duo of cakes: Mini Sara, Choco-raspberry

Cellar: Wines, soft drinks, mineral waters and coffee

Prices do not include VAT



# SERVICE CONDITIONS

## Services details :

- Coffee breaks services minimum order: minimum service of 12 people.
- Minimum order for appetizers, cocktails and finger buffets: 30 people.
- In case that the service contracted has a lower number of 12 people in coffee break service and 30 people for appetizers, cocktails and finger buffet, and extra logistic fee corresponding to the established minimum numbers would be applied.
- Catering tables: Finger Buffets 1 table for every 15 people, Appetizers 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.

## The prices include:

- Set up for bar counters, plexiglass vase for flying services 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.
- Hygienic products: hydroalcoholic gel.
- 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.

## The prices exclude:

- Carpeting, electricity and water requirements,
- Construction or set up and dismantling of kitchen area in catering area indicates by the Exhibitor
- Extra security elements and COVID signage: Plexiglass shield for buffet or high tables, 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 any of the methods of payment included in the application form (bank transfer or credit card payment)
- 7 days before the beginning of the requested service 100% of the invoice has to be paid
- Under no account shall services be supplied if all the invoices issued by Fira de Barcelona have not been paid prior to taking out the service

## Methods of payment

- Clients may choose from any of the methods of payment included in the application form (bank transfer, standing order payment, or credit card payment).
- Bank transfers must be made to the following bank account:

CAIXABANK, S.A. Av. Paral·lel 180 – 08015  
IBAN ES49 2100 0927 5602 0001 7660  
SWIFT : CAIXESBBXXX

## Cancellations conditions

- All cancellations must be made in writing.
- Cancellations made up to 7 working days before the start of the service shall not be subject to penalties.
- For cancellations made less than 7 working days before the start of a service, Fira de Barcelona shall be entitled to charge 100% of the service 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](http://www.firabarcelona.com) "Privacy Policy".