

# COFFEE BREAKS OFFER

## 2022



# COFFEE BREAKS



## PRICE PER PERSON:

### COFFEE A1: Coffee, infusions & teas, milk

	30 min <i>1 coffee/tea/infusion</i>	4 hours <i>3 coffee/tea/infusion</i>	8 hours <i>4 coffee/tea/infusion</i>
Prices for services from 12 to 30 guests	10,10 €	16,80 €	17,60 €
Prices for services from 31 to 150 guests	6,10 €	12,80 €	13,60 €
Prices for services from 151 to 700 guests	5,60 €	11,60 €	12,40 €
Prices for services from 701 to 1500 guests	5,30 €	11,00 €	11,80 €
Prices from 1501 and above	5,0 €	10,70 €	11,40 €

### COFFEE A2: Coffee, teas, milk, mineral water, orange juice

	30 min <i>1 coffee + 1 water/juice</i>	4 hours <i>2 coffee + 2 water/juice</i>	8 hours <i>3 coffee + 3 water/juice</i>
Prices for services from 12 to 30 guests	10,40 €	14,30 €	18,60 €
Prices for services from 31 to 150 guests	6,40 €	10,30 €	14,60 €
Prices for services from 151 to 700 guests	5,80 €	9,30 €	13,20 €
Prices for services from 701 to 1500 guests	5,50 €	8,90 €	12,60 €
Prices from 1501 and above	5,40 €	8,60 €	12,20 €

### COFFEE A3: Coffee, teas, milk, mineral water, orange juice and soft drinks

	30 min <i>1 coffee+ 1 water/juice/soft drink</i>	4 hours <i>2 coffee+ 2 water/juice/soft drink</i>	8 hours <i>3 coffee+ 3 water/juice/soft drink</i>
Prices for services from 12 to 30 guests	12,70 €	18,60 €	24,10 €
Prices for services from 31 to 150 guests	8,70 €	14,60 €	20,10 €
Prices for services from 151 to 700 guests	7,90 €	13,30 €	18,30 €
Prices for services from 701 to 1500 guests	7,50 €	12,60 €	17,40 €
Prices from 1501 and above	7,30 €	12,20 €	16,80 €

Prices do not include VAT



# COFFEE BREAKS SUPPLEMENTS

## Pastries supplements

ASSORTED MINI BREAKFAST PASTRIES A  
Mini croissant, Mini chocolate croissant

ASSORTED MINI BREAKFAST PASTRIES B  
Mini cereals croissant, Mini pain au chocolate

ASSORTED MINI BREAKFAST PASTRIES C  
Mini croissant, Mini sneeken

ASSORTED MINI BREAKFAST PASTRIES D  
Mini raspberry muffin, mini chocolate muffin,  
mini chocolate popdots

## Teatime pastries

SWEET PUFF PASTRIES

AMERICAN COOKIES

MINI FINANCIERS

## Extra items

Fresh fruit glass

Smoothie

Milky drink

Snacks:

- Individual bag of nuts 35g
- Individual bag of crisps
- Chocolate bars

Cereal bars

## Savoury trays

SELECTION OF HOME-STYLE MINI SANDWICHES A  
Mini bread roll with Iberian ham, Apricot and nuts bread roll with Brie cheese

SELECTION OF HOME-STYLE MINI SANDWICHES B  
Cereals mini bread roll with smoked salmon, vegetables and herbs butter, Mini bread roll with turkey

SELECTION OF HOME-STYLE VEGETARIAN MINI SANDWICHES A  
Omelette and asparagus mini bread, Fresh cheese and seeds mini bread

SELECTION OF HOME-STYLE VEGETARIAN & VEGAN MINI SANDWICHES B  
Mini bread roll with eggplant and vegetables, Mini vegetal burger, Mini tandoori beetroot burger

MINI SAVOURY PUFF PASTRY ROLLS : Tuna, Ham, Cheese and Sobrassada

## PRICE PER PERSON:

PASTRIES SUPPLEMENT	<b>2,00 € / 2,5 pieces</b>
SAVOURY TRAYS SUPPLEMENT	<b>2,50 € / 2,5 pieces</b>
PASTRIES & SAVOURY TRAYS	<b>3,00 € / 3,5 pieces</b>
FRESH FRUIT GLASS / SMOOTHIE	<b>3,00 € / unit</b>
MILKY DRINK	<b>2,70 € / unit</b>
SNACKS/ CEREAL BAR / JUICE / SOFT DRINK	<b>1,90 € / unit</b>

Prices do not include VAT



## EXTRA ITEMS



### 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 (oat, semi-skimmed and whole 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 4h , staff will check/refill 3 times
- For all day service of 8h , staff will check/refill 5 times

	30 min	4 horas	8 horas
CHINAWARE SUPPLEMENT FOR DRINKS	+2,50 €	+3,80 €	+5,00 €
CHINAWARE SUPPLEMENT PASTRIES / SAVOURY / EXTRA ITEMS	+1,10 €	+1,70 €	+2,20 €

Prices do not include VAT



# Water and cup



## OPTION 1:

PET water bottle

1 Veri PET water bottle (33cl) + 1 chinaware cup

**Price: 2,20€ / unit**

1 Veri PET water bottle (33cl) + 1 high disposable cup

**Price: 1,80€/ unit**



## OPTION 3:

Ocean 52 (water can)

1 Ocean 52 (33cl)+ 1 chinaware cup

**Price: 2,50€/ unit**



## OPTION 5:

PET Sparkling water bottle

1 San Pellegrino PET water bottle (50cl) + 1 chinaware cup

**Price: 2,50€ / unit**

1 San Pellegrino PET water bottle (50cl) + 1 high disposable cup

**Price: 2,20€ / unit**



## OPTION 2:

Agua en caja (cardboard water bottle)

1 Agua en caja (33cl) + 1 chinaware cup

**Price: 2,30€ / unit**



## OPTION 4:

Glass water bottle

1 Veri still glass water bottle (50cl)+ 1 chinaware cup

**Price: 2,50€ / unit**



# BREAKFASTS 2022

# BREAKFASTS



## 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

Prices do not include VAT

## 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: Soft-drinks, Mineral waters, Orange juice, coffee, tea, creamers



# BREAKFASTS

## Breakfast KM 0

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: Soft-drinks, Mineral waters, Orange juice,  
coffee, tea, creamers

## PRICE PER PERSON:

### CONTINENTAL BREAKFAST

Prices for services from 31 to 150 guests	23,50 €
Prices for services from 151 to 700 guests	23,00 €
Prices for services from 701 to 1500 guests	22,50 €
Prices from 1501 and above	21,60 €

### AMERICAN BREAKFAST

Prices for services from 31 to 150 guests	28,70 €
Prices for services from 151 to 700 guests	28,20 €
Prices for services from 701 to 1500 guests	27,70 €
Prices from 1501 and above	26,80 €

### BREAKFAST KM 0

Prices for services from 31 to 150 guests	29,70 €
Prices for services from 151 to 700 guests	29,20 €
Prices for services from 701 to 1500 guests	28,70 €
Prices from 1501 and above	27,80 €



# FURNITURE FOR BREAKFAST SERVICES



## Extra furniture

Table of 10 people ( White chair model DIVA) : 111,30 €

Table of 12 people( White chair model DIVA) : 124,80 €

Table cloth can be white or black colour



Table of 10 people ( chair with cover ) : 78,50 €

Table of 12 people ( chair with cover ) : 102,90 €

Table cloth and chair cover can be white or black



Prices do not include VAT

Please do not hesitate to contact us for other type of furniture



# APPETIZERS & COCKTAILS

## 2022



# APPETIZERS & COCKTAILS



## Appetizer A

Shavings of Iberian ham with bread sticks

Pitted Gordal olives with citrus

Mini pepper and tapenade swirls

Tomatoes trilogy with mozzarella and Provence herbs

Bread buttons with foie and 4 peppers

Salmon maki with wasabi pearls and mirin emulsion

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

Pitted Gordal olives with citrus

Tartlet filled with tuna

Salmon dices with coconut and passion fruit

Corvina ceviche with mandarin and mango

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

Prices do not include VAT

Prices for a minimum of 30 people



# APPETIZERS & COCKTAILS



## Cold Cocktail

Shavings of Iberian ham with bread sticks

Beetroot hummus and crudités tartlet

Dices of parmesan cheese

Salmon maki with wasabi pearls and Mirin emulsion

Bread buttons with foie and 4 peppers

Crostini with Piquillo peppers, asparagus and smoked mayonnaise

Cod brandade with black olive spherification

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

Tomatoes trilogy with mozzarella and Provence herbs

Assorted vegetarian micro quiches

Salmon dices with coconut and passion fruit

Crostini with Piquillo peppers, asparagus and smoked mayonnaise

Vegan savoury flat bread with quince

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 slider pork sandwich

Chicken brochette with vegetables and mojo picón sauce

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

Prices do not include VAT

Prices for a minimum of 30 people



# APPETIZERS & COCKTAILS



## PRICE PER PERSON:

### APPETIZER A

	1 hour	1h 30 min.	2 hours
Prices for services from 31 to 150 guests	28,60 €	31,80 €	34,80 €
Prices for services from 151 to 700 guests	26,00 €	28,90 €	31,70€
Prices for services from 701 to 1500 guests	24,70 €	27,50 €	30,10 €
Prices from 1501 and above	24,00 €	26,50 €	29,10 €

### APPETIZER B

Prices for services from 31 to 150 guests	30,00 €	33,50 €	36,30 €
Prices for services from 151 to 700 guests	27,30 €	30,00 €	33,00 €
Prices for services from 701 to 1500 guests	25,90 €	28,80 €	31,30 €
Prices from 1501 and above	25,10 €	27,90 €	30,30 €

### COLD COCKTAIL

Prices for services from 31 to 150 guests	37,90 €	39,40 €	47,20 €
Prices for services from 151 to 700 guests	34,50 €	35,80 €	42,90 €
Prices for services from 701 to 1500 guests	32,70 €	34,00 €	40,70 €
Prices from 1501 and above	31,70 €	32,90 €	39,50 €

### WARM COCKTAIL

Prices for services from 31 to 150 guests	42,70 €	49,30 €	57,80 €
Prices for services from 151 to 700 guests	38,90 €	44,80 €	52,60 €
Prices for services from 701 to 1500 guests	36,90 €	42,60 €	49,90 €
Prices from 1501 and above	35,70 €	41,30 €	48,40 €

Prices do not include VAT

Prices for a minimum of 30 people



# APPETIZERS & COCKTAILS



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

## Cold references

Shavings of Iberian ham with bread stick  
Assortment of gourmet micro quiches  
Bread buttons with foie and 4 peppers  
Bread buttons with roast beef, foie and truffle  
Vitello Tonnato Roast beef bread button  
Micro pepper bread roll with dried sausage tartar  
Micro pepper bread roll with pastrami and horseradish  
Beef carpaccio with truffle, Parmesan cheese, pesto and crunchy bread

Salmon dices with orange confit and trout roe  
Salmon dices with coconut and passion fruit  
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  
French bread canape with smoked herring, tomato jam and citrus pear  
Corn tartlet with crab  
Tartlet filled with tuna  
Squid and prawn croquettes with saffron  
Micro wasabi bread roll with smoked salmon

Crostini with Piquillo peppers, asparagus and smoked mayonnaise  
Tartlet with beet hummus and crudités  
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 quince  
Mini vegan savoury caprese flat bread  
Mini vegan savoury flat bread with vegetables  
Mini vegan savoury flat bread with baked vegetables  
Micro savoury flat breads with spinach and raisins  
Mini vegan sneeken with eggplant and caramel  
Mini pepper and tapenade swirls  
Assortment of mini vegetable puff pastries

Homemade preserves with romesco sauce  
Selection of Parisienne canapés





# APPETIZERS & COCKTAILS



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

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

## Snacks

Chips with lemon and pepper  
Chips with black truffle  
Puff pastries with parmesan cheese and tapenade  
Pitted Gordal olives with citrus  
Cured cheese dices with herb olive oil  
Dices of parmesan cheese

## Desserts

International cheeses  
Chocolate ingots  
Fruit tartlet with Catalan cream

## Warm references

Gyozas with Ponzu sauce  
Duo of samosas with fruit curry  
Mini slider pork sandwich  
Chicken skewer with spicy pineapple  
Crunchy chicken mini rolls with Mexican sauce  
Crunchy lamb ravioli with curry mayonnaise  
Mushrooms risotto  
Chicken brochette with vegetables and mojo picón sauce  
Chicken Karaague  
Mini bun with duck and Hoisin sauce  
Veggie croquette duo: Hummus/Sweet potato  
Fideuá  
Mini burger with poached onions  
Mini vegetables roll with an Asian touch  
Mini vegetable burger  
Prawns Dim Sum with an Asian touch



# APPETIZERS & COCKTAILS



## PRICE PER PERSON:

### 2 snacks + 4 cold references + drinks

	1 hour	1h 30 min.	2 hours
Prices for services from 31 to 150 guests	28,60 €	31,80 €	34,80 €
Prices for services from 151 to 700 guests	26,00 €	28,90 €	31,70 €
Prices for services from 701 to 1500 guests	24,70 €	27,50 €	30,10 €
Prices from 1501 and above	24,00 €	26,50 €	29,10 €

### 2 snacks + 6 cold references + drinks

	1 hour	1h 30 min.	2 hours
Prices for services from 31 to 150 guests	30,00 €	33,50 €	36,30 €
Prices for services from 151 to 700 guests	27,30 €	30,00 €	33,00 €
Prices for services from 701 to 1500 guests	25,90 €	28,80 €	31,30 €
Prices from 1501 and above	25,10 €	27,90 €	30,30 €

### 2 snacks + 8 cold references + 2 desserts + drinks

	1 hour	1h 30 min.	2 hours
Prices for services from 31 to 150 guests	37,90 €	39,40 €	47,20 €
Prices for services from 151 to 700 guests	34,50 €	35,80 €	42,90 €
Prices for services from 701 to 1500 guests	32,70 €	34,00 €	40,70 €
Prices from 1501 and above	31,70 €	32,90 €	39,50 €

### 2 snacks + 9 cold references + 3 warm references + 2 desserts + drinks

	1 hour	1h 30 min.	2 hours
Prices for services from 31 to 150 guests	42,70 €	49,30 €	57,80 €
Prices for services from 151 to 700 guests	38,90 €	44,80 €	52,60 €
Prices for services from 701 to 1500 guests	36,90 €	42,60 €	49,90 €
Prices from 1501 and above	35,70 €	41,30 €	48,40 €





# APPETIZERS & COCKTAILS



PRICE PER PERSON:

Supplement per snack	2,40 €
Supplement per cold reference	3,60 €
Supplement per warm reference	4,20 €
Supplement per dessert	3,60 €



Appetizers and cocktail options will be presented and served in chinaware material

Prices do not include VAT  
Prices for a minimum of 30 people





# BEVERAGES SERVICE CAVA GLASS & SPANISH WINES

2022

# BEVERAGES 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 31 to 150 guests	14,90 €
Prices for services from 151 to 700 guests	13,50 €
Prices for services from 701 to 1500 guests	12,90 €
Prices from 1501 and above	12,40 €

Soft drinks and beer supplement: 3,50€ / person

Prices do not include VAT

## 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:

Prices for services from 31 to 150 guests	15,90 €
Prices for services from 151 to 700 guests	14,50 €
Prices for services from 701 to 1500 guests	13,80 €
Prices from 1501 and above	13,30 €





# FINGER BUFFETS

## 2022

# FINGER BUFFETS



## Finger Buffet A

Chinese vegetarian salad with tofu and traditional white sauce  
Hummus wrap with crudités  
Mini wasabi bread roll with smoked salmon  
Mini meat puff pastry  
Tuna tataki mini poke  
Vegan savoury flat bread with baked peppers

International cheeses  
Fresh fruit salad  
Mini homemade cakes: Financier, cheese cake and mille-feuille

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

## Finger Buffet B

Trofie salad with vegetables, truffle and secchi tomatoes  
Vegan savoury flat bread with vegetables  
Rhode Island prawns salad with avocado  
Sushi sandwiches: Chicken and king prawns  
Galician savoury pastry with tuna  
Vegetables, cheese and coriander mini taco

Assorted Spanish cheeses  
Fresh fruit salad  
Assortment of cakes

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





# FINGER BUFFETS



## Finger Buffet C

Thai salad with king prawns

Smoked salmon wrap with creamy lemon and dill sauce, spinach and walnuts

Italian antipasti

Vegan savory flat bread with caprese

Vitello Tonnato roast beef mini sandwich

Leek mini puff pastries

Fresh fruit salad

International cheeses

Mini homemade cakes: Financier, Cheesecake and Millefeuille

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

## Finger Buffet D - KM 0

"Xató" Escarole salad with tuna and anchovy

Baked vegetables with tomato emulsion

White beans and tomato salad

Micro savoury flat breads with spinach and raisins

Assortment of Catalan cold cuts

Dried sausage tartar mini sandwich

Assortment of Catalan cheeses

Local fruits bowl

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 salad

Rice pudding

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

Finger buffet options will be presented in disposable material and served in chinaware (glass, cutlery and service plate)



# FINGER BUFFETS



## Warm Options

"Chistorra", spicy sausage in cider  
French bread canapé with omelette and mushrooms mayonnaise  
Mini slider pork sandwich  
Peas cream with oil, mint and vanilla  
Harira soup  
Chicken karaage  
Chicken karaage with rice  
Crunchy lamb ravioli with curry mayonnaise  
Tandoori chicken skewers  
Mini beef burger  
Assortment of gyozas with ponzu sauce  
Crunchy king prawn ravioli  
Mini vegetables roll with an Asian touch  
Mini vegetable burger with mango chutney (spinach bread)  
Vegetarian croquettes duo: Spinach/Mushrooms  
Veggie croquettes duo: Hummus/Sweet potato  
Homemade croquettes duo: Chicken/beef Stew  
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

## PRICE PER PERSON

### Finger buffet (A, B, C, D and Spanish buffet)

Prices for services from 31 to 150 guests	36,20 €
Prices for services from 151 to 700 guests	32,90 €
Prices for services from 701 to 1500 guests	31,30 €
Prices from 1501 and above	30,30 €

WARM REFERENCES SUPPLEMENTS: 3,80 € / person / reference

CHINAWARE SUPPLEMENT FOR DRINKS **+2,50 € / person**

CHINAWARE SUPPLEMENT FOR FOOD **+2,50 € / person**

Prices do not include VAT

Prices for a minimum of 30 people





# 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".