

APPETIZERS & COCKTAILS

2019



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Appetizer A

Shavings of Iberian ham with bread sticks

Gordal olives with citrics

Mini pepper and tapenade swirls

Tomatoes trilogy with mozzarella and Provence herbs

Bread buttons with foie and 4 peppers

Salmon dices with passion fruit and peanuts

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

Vegetables crisps with Sichimi

Gorgonzola with dried fruit and raspberry

Kalamata olives duo

Tartlet filled with tuna

Salmon dices with orange confit and trout roe

King prawn ceviche with carrot passion fruit juice

Micro savoury flat breads with spinach and raisins

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

Cold Cocktail

Shavings of Iberian ham with bread sticks

Flowerpot with pumpkin and orange hummus

Dices of parmesan cheese with berry dust and crunchy strawberry

Salmon dices with passion fruit and peanuts

Bread buttons with roast beef, foie and truffle

Piquillos and asparagus with smoked mayonnaise

Tartlet filled with tuna tataki

Mini pastrami sandwich with pepper bread, caramelized onion and spicy radish

Mini pepper and tapenade swirls

Vegetables skewer with olive oil

King prawn ceviche with carrot passion fruit juice

Fruit tartlet with Catalan cream

Chocolate ingots

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



APPETIZERS & COCKTAILS



Warm cocktail

Shavings of Iberian ham with bread sticks

Gordal olives with citrics

Tomatoes trilogy with mozzarella and Provence herbs

Assorted vegetarian micro quiches

Salmon dices with orange confit and trout roe

Piquillos and asparagus with smoked mayonnaise

Mini spinach and goats cheese swirls

King prawn ceviche with carrot passion fruit juice

Scallops skewer with green asparaguses with oyster emulsion

Flowerpot with pumpkin and orange hummus

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

PRICE PER PERSON

	1 hour	1h 30 min.	2 hours
APPETIZER A	24,70 €	29,20 €	32,70 €
APPETIZER B	29,00 €	33,50 €	37,00 €
COLD COCKTAIL	37,00 €	41,50 €	45,00 €
WARM COCKTAIL	46,90€	51,40€	54,90€

Prices do not include VAT

Prices for a minimum of 30 people



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

Cold references

Shavings of Iberian ham with bread stick
Gorgonzola with dried fruit and raspberry
Tomatoes trilogy with mozzarella and Provence herbs
Vegetables skewer with olive oil
Assorted vegetarian micro quiches
Skewer of tomatoes with mozzarella
Bread buttons with foie and 4 peppers
Bread buttons with roast beef, foie and truffle
Salmon dices with orange confit and trout roe
Salmon dices with exotic fruits
Salmon dices with passion fruit and peanuts
King prawns mini taco
King prawn ceviche with carrot passion fruit juice
Scallops skewer with green asparagus with oyster emulsion
Homemade preserves with "Romesco" sauce
Selection of Parisienne canapés
Flowerpot with pumpkin and orange hummus

Corn tartlet with crab
Tartlet filled with tuna
Piquillos and asparagus with smoked mayonnaise
Mini pastrami sandwich with pepper bread, caramelized onion and spicy radish
Micro pepper bread roll with dried sausage tartar
Beef carpaccio with truffle, Parmesan cheese, pesto and crunchy bread
Micro wasabi bread roll with smoked salmon
Mini pepper and tapenade swirls
Mini spinach and goats cheese swirls
Mini chicken and mustard swirls
Mini chicken and sesame swirls
Mini salmon and cream cheese swirls
Micro savoury flat breads with mushroom, garlic and parsley
Micro savoury flat breads with spinach and raisins
Micro savoury flat breads with tomato, ham and honey
Micro savoury flat breads with chicken, apple and blue cheese



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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

- Vegetables crisps with Sichimi
- Chips with truffle
- Puff pastries with parmesan and tapenade
- Kalamata olives duo
- Diced cured cheese with herb olive oil
- Dices of parmesan cheese with berry dust and crunchy strawberry

Desserts

- International cheeses
- Cheese and grapes skewer
- Chocolate ingots
- Fruit tartlet with Catalan cream

Warm references

- Gyozas with Ponzu sauce
- Duo of samosas with fruit curry
- Mini slider pork sandwich
- Spicy chicken skewer with 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
- Prawns fritters
- Fideuá
- Mini burger with poached onions
- Mini vegetables roll with an Asian touch
- Mini vegetable burger
- Prawns Dim Sum with an Asian touch
- Assortment of mini vegetable puff pastries
- Squid and prawn croquettes with saffron



APPETIZERS & COCKTAILS



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

Make your own appetizer/cocktail

	1 hour	1h 30 min.	2 hours
2 snacks + 4 cold references + drinks	24,70 €	29,20 €	32,70 €
2 snacks + 6 cold references + drinks	29,00 €	33,50 €	37,00 €
2 snacks + 8 cold references + 2 desserts + drinks	37,00 €	41,50 €	45,00 €
2 snacks + 9 cold references + 3 warm references + 2 desserts + drinks	46,90€	51,40€	54,90€
Supplement per snack	2,40 €	3,10 €	3,80 €
Supplement per cold reference	3,60 €	4,70 €	5,70 €
Supplement per warm reference	4,20 €	5,50 €	6,80 €
Supplement per dessert	3,40 €	4,40 €	5,40 €

Prices do not include VAT

Prices for a minimum of 30 people

Confirmation of services and payment

- 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

Services details :

- Coffee breaks services minimum order: minimum service of 12 people.
- Minimum order for appetizers, cocktails and finger buffets: 30 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 of 27,50 euros per hour per service staff.

The 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 Exhibitor
- 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 prices exclude:

- Construction or set up and dismantling of kitchen area in catering area indicates by the Exhibitor
- Carpeting, electricity and water requirements, extra Staff, flower arrangements.
- VAT (prices do not include VAT. In each case, the corresponding VAT will be applied)

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 up to 4 working days before the start of a service, Fira de Barcelona shall be entitled to 50% of the service cancelled, as a penalty.
- For cancellations made up to 3 working days before the start of a service, Fira de Barcelona shall be entitled to 100% of the service cancelled as a penalty.

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

DATA PROTECTION.

In accordance with LOPD (Data Protection Law) 15/1999, LSSICE (Information Society and Electronic Commerce Law) 34/2002, and other legal instruments, clients are informed that the personal data voluntarily supplied, including e-mail addresses, shall be added to FIRA DE BARCELONA's automated database. By sending their data, clients give their express authorisation for the use of such by FIRA DE BARCELONA, including correspondence via e-mail, for the purposes of advertising and informing clients of the activities it organises and/or for supporting its logistics services. Furthermore, clients are informed that their data may be made known, under the strictest terms of confidentiality, to FIRA DE BARCELONA's business partners, providing that such measures be necessary for the purposes of the latter to provide the service requested. Clients are likewise informed of the possibility of exercising their rights to access, modify, delete and object to the data, in which case they should address themselves in writing to FIRA DE BARCELONA, DEPARTAMENTO ADMINISTRATIVO COMERCIAL (DAC), Avenida Reina M^a Cristina s/n, Palacio n^o 1 (Barcelona 08004), or via e-mail to datos@firabarcelona.com

SERVICE ORDER FORM 2019

CONTACT DETAILS

COMPANY NAME _____

VAT NUMBER _____

TELEPHONE _____

ADDRESS _____

ZIP CODE _____

EMAIL _____

CONTACT PERSON _____

EMAIL _____

MOBILE PHONE DURING THE SHOW _____

LOCATION: M1 _____

GV _____

HALL / LEVEL _____

BOOTH N° & STREET _____

SERVICE DETAILS

DATE	N° PEOPLE	TYPE OF SERVICE	LOCATION	STARTING TIME

PAYMENT METHODS

Please choose the different methods of payment:

Credit card

Bank transfer

Credit card

CARD HOLDER NAME _____

CREDIT CARD NUMBER _____

EXPIRY DATE _____ / _____

CREDIT CARD TYPE

VISA / EC / MC

AMEX / DINERS

I HAVE READ AND ACCEPT THE CONDITIONS / ORDERING DEADLINE: 7 WORKING DAYS BEFORE THE START OF THE SHOW