



BANQUET MENUS
2022

APPETIZERS



Appetizer A

Chips with lemon and pepper

Drinks: Minerals waters, fruit juice and cava Brut Nature

Price per person: 8,90 €

Appetizer B

Shavings of Iberian ham D.O. Dehesa de Extremadura

Salmon dice with coconut and passion fruit

Olives spheres with citrus

Drinks: Minerals waters, fruit juice and cava Brut Nature

Price per person: 14,10 €

Appetizer C

Shavings of Iberian ham D.O. Dehesa de Extremadura

Pitted Gordal olives with citrus

Tomatoes and mozzarella skewer with aromatic herbs

Corvina ceviche with mandarin and mango

Veggie croquette duo: Hummus/Sweet potato

Drinks: Minerals waters, fruit juice and cava Brut Nature

Price per person: 18,30 €

CELLAR

Mineral waters, juices and cava

Prices do not include VAT



OPTION A



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

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

Choose from the following options for the whole group:

- one starter
- one main course
- one dessert

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)

CELLAR

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

Price per person (menu option A): 69,50€

Prices without VAT



OPTION B



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

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

Choose from the following options for the whole group:

- one starter
- one main course
- one dessert

HOT STARTERS (with supplement of 3€)

- Lobster bisque with crayfish and black garlic emulsion

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): 75,50€

Prices without VAT



OPTION C

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 4€)

Scallops and candied pork jowl on celery puree with basil oil

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

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

CELLAR

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

Coffees, teas and infusions

Choose from the following options for the whole group:

- one starter
- one main course
- one dessert

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

Prices without VAT



CELLAR SUPPLEMENT



CELLAR INCLUDED

Cellar included in menus A, B and C



Jardins Blancs, D.O. Empordà 2019

3 Finques, D.O. Empordà 2018

Brut Reserva, D.O. Cava

CELLAR MEDIUM

Supplement per person: 2,50€



Ciconyes Blanc, D.O. Empordà, 2019

Etnic, D.O. Montsant, 2015

Stars Brut&Brut, D.O. Cava

CELLAR PREMIUM

Supplement per person: 4,00€



Miranda, D.O. Penedès 2010

Casa Vella D'Espiells, D.O. Penedès, 2014

Essential, D.O. Cava, 2016



FURNITURE



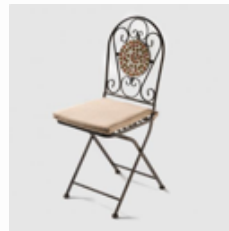
Tablecloths included in menu A and B



Tablecloths included in menu B and C



Chair options included in menu A and B



Chair options included in menu C

OPEN BAR SERVICE 2022



OPEN BAR SERVICE



Open Bar - Medium

Waters, soft drinks, juices

International and national beers

Long drinks:

Vodka: Finlandia / Eristoff

Whisky: Ballantines / Jhonnie Walker

Gin: Beefeater / Bombay Sapphire

Rom: Brugal / Havana 3 y.o.

Price per person 1st hour: 15,00€

Price per person per hour from the 2nd hour: 11,00€

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

Rom: Matusalen / Pampero

Price per person 1st hour: 19,50€

Price per person per hour from the 2nd hour: 15,50€

Collation

Option A

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

Price per person: 5,50€ +IVA

Option B

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

Price per person: 4,30€ +IVA

Option C

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

Price per person: 3,30€ +IVA

Prices do not include VAT



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.

The prices include:

- Set up for bar counters and catering tables necessary for each occasion and according to the possibilities within the space available. Tables of 10 people.
- 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 : CAIXESBXXX

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 "Privacy Policy".