

Gala menus 2019



WELCOME DRINK A

Vegetable and tuber chips with Sichimi salt

Drinks: Minerals water, juices and cava Perelada Brut Reserva

Price per person: 5,80 € + VAT

WELCOME DRINK B

Olive oil grissini with Iberian ham
Salmon dices with passion fruit gelée

Drinks: Minerals water, juices and cava Privat Reserva Chardonnay

Price per person: 8,20 € + VAT

WELCOME DRINK C

Olive oil grissini with Iberian ham
Dices of parmesan cheese with berry dust and crunchy strawberry
Salmon dices with passion fruit gelée

Drinks: Minerals water, juices and cava Essential Brut Juve & Camps

Price per person: 10,70 € + VAT



MENU A1

Cereals salad with passion fruit, berries and prawns
Sea bass with lemon parmentier and "Arbequinas" olives
Fruit dices salad with amaretto gelée and haba tonka cream
Petit fours

Drinks: Mineral waters, Només white wine, Indispensable red wine wine and coffee

Price per person: 72,00 € + VAT

MENU A2

Courgette mille-feuille with tomato, goats cheese and tapenade
Angus beef entrecote with potato savoury cake and mushrooms
Passion fruit and white chocolate cream
Petit fours

Drinks: Mineral waters, Només white wine, Indispensable red wine wine and coffee

Price per person: 72,00 € + VAT

MENU B1

Prawns and scallops salad with avocado and citrus
Little lamb ribs with potatoes and sauce
Almond mousse with cocoa
Petit fours

Drinks: Mineral waters, Cigonyes white wine, Oliver Conti Cabernet Franc red wine and coffee

Price per person: 78,10 € + VAT





MENU B2

Savoury flat bread with anchovies, baked peppers and rocket
Beef fillet with foie and seasonal vegetables
Apple Tatin tart with vanilla sauce
Petit fours

Drinks: Mineral waters, Cigonyes white wine, Oliver Conti Cabernet
Franc red wine and coffee

Price per person: 78,10 € + VAT

MENU C1

Fresh tuna tataki and Niçoise salad
Turbot with cuttlefish stew and "Santa Pau" beans
Cream shot with citrus and vegetables with marbled raspberry
Dark chocolate and hazelnuts ingot
Petit fours

Drinks: Mineral waters, Ermita d'Espiells (D.O. Penedès) White
wine, Escarlata Merlot (D.O. Penedès) red wine and coffee

Price per person: 92,40 € + VAT

MENU C2

Foie terrine with cereal bread, spices and sweet perfume
Monkfish "suquet" with prawns and aubergine
Tangerine cream mousse
White chocolate brownie with cottage cheese and wild strawberries
Petit fours

Drinks: Mineral waters, Ermita d'Espiells (D.O. Penedès) White wine, Escarlata Merlot
(D.O. Penedès) red wine and coffee

Price per person: 92,40 € + VAT

NUCLO CONDITIONS

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 proposed.

7 days before the beginning of the requested service 100% of the invoice has to be paid.

Final number must be confirmed 72h prior of the service.

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.

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 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 prices exclude:

Construction or set up and dismantling of kitchen area in catering area indicates by the client.

Carpeting, electricity and water requirements

Extra Staff

Flower arrangements.

VAT

Methods of payment

Clients may choose from any of this methods of payment: bank transfer or credit card payment.

Credit cards shall be used as the means of payment in either of the following cases:

- Whenever the client so specifies
- Whenever there are outstanding payments to be made to FIRA DE BARCELONA once the Fair is over. In such cases, regardless of the method of payment chosen, FIRA DE BARCELONA shall charge outstanding invoices to the credit card.

Bank transfer must be made to the following bank account:

CAIXABANK

Av. Paral·lel-lel, 180 - 08015 BARCELONA

C.C.: 2100 0927 56 0200017660

SWIFT CAIXESBBXXX

IBAN: ES49-2100-0927-5602-0001-7660

Under no account shall services be provided if all the invoices issued by FIRA DE BARCELONA have not been paid prior to taking out the service.

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.

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@firabcn.es .

THANK YOU

