

# CATALONIA

• HOTELS & RESORTS •

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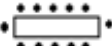

## EVENTS AND CONVENTIONS DOSSIER 2015

HOTEL CATALONIA BARCELONA PLAZA

Plaza España 6-8 08014 Barcelona tel. 93.426.26.00 fax. 93.426.04.00

[plaza.convenciones@hoteles-catalonia.es](mailto:plaza.convenciones@hoteles-catalonia.es)

## MEETING ROOMS AND PRICES

MEETING ROOMS	M2	THEATRE 	BANQUET 	COCKTAIL 	U 	BOARD ROOM 	CLASS ROOM 	HALF-DAY RATE <i>Vat included</i>	FULL-DAY RATE <i>VAT included</i>
MEETING ROOMS -1 FLOOR (WITHOUT NATURAL LIGHT)									
Gran Salón	572	700	460	650	-	-	350	2.360€ full day	
Llimona	377	400	240	400	100	-	250	950€	1.400€
Utrillo	195	200	120	200	50	-	100	550€	830€
Salon 1	81	70	50	80	35	35	35	250€	340€
Salon 2	83	15	-	50	-	10	-	195€	280€
Salon 3	68	35	-	50	20	20	20	195€	280€
Salon 4	48	35	-	50	20	20	20	195€	280€
Salon 5	50	35	-	50	20	20	20	195€	280€
Salon 6	45	35	-	50	20	20	20	195€	280€
Salon 7	77	70	50	80	35	35	35	250€	340€
MEETING ROOM RECEPTION FLOOR									
Garden		-	280	450	-	-	-	Check	Check
MEETING ROOMS 7TH FLOOR (WITH WINDOWS)									
Salon 7-2	41	24	24	30	18	18	18	250€	340€
Salon 7-3	71	32	32	50	15	30	30	250€	340€

**AUDIOVISUAL EQUIPMENT RATES**  
**VAT INCLUDED**

Audio cable	14,50€
VGA cable	14,50€
Media remote	31,50€
Sound system (Gran Sal6n/Llimona)	316€
Mediam sound system	183€
Micro headset	140€
Fixed table micro	37€
Wireless micro	90€
Conference micro	45€
Screen 17"	40€
Screen 32"	84€
Notebook computer	195€
Screen 1,80 x 1,80 m	27€
Screen 2x2 m	54€
Screen 2,45 x 2,45 m	67€
Screen 3,20 x 2,40 m	132€
Screen 4x3 m	189€
Projector	145€
Laser pointer	19€
Star telephone	127€
Plasma TV 42"	158€
Full-time technician 7h	356€
Half-day technician 3h ½	230€
Technician Saturday-Sunday holliday rate 7h	424€
Technician Saturday-Sunday holliday rate 3h ½	356€

*Prices per days, during 2015.*

*We can supply this audiovisual equipment, as well as other complementary services that you request in advance.*

*The transport of the services will be free, on weekdays, on request for at least 24 hours in advance.*

**SUPPLEMENTS:**

Bikinis  
2,50 €/person  
Fruit skewer  
3,50 €/person  
Fruit-flavoured milkshake  
3,50 €/person  
Soft-drink  
3 €/person

**BASIC COFFEE BREAK**

Coffee (Nespresso), milk, teas, orange juice, mineral water

**Price per person: 7 €**

**VAT INCLUDED - Duration: 30 minutes**

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**COFFEE BREAK WITH PASTRIES**

Mini butter croissants, mini chocolate croissant, mini sneken

Coffee (Nespresso), milk, teas, orange juice, mineral water

**Price per person: 9 €**

**VAT INCLUDED - Duration: 30 minutes**

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**COFFEE BREAK WITH SANDWICH**

Rustic bread with Iberian ham, nuts and raisin bread with Manchego cheese, Kaiser roll with plain omelette

Coffee (Nespresso), milk, teas, orange juice, mineral water

**Price per person: 10 €**

**VAT INCLUDED - Duration: 30 minutes**

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**FULL COFFEE BREAK**

Rustic bread with Iberian ham, nuts and raisin bread with Manchego cheese, Kaiser roll with plain omelette

Mini butter croissants, mini chocolate croissant, mini sneken

Coffee (Nespresso), milk, teas, orange juice, mineral water

**Price per person: 12 €**

**VAT INCLUDED - Duration: 30 minutes**

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## BUSINESS MENU

### STARTERS

Smoked salmon salad and mozzarella spheres with honey and balsamic vinaigrette  
 Mix of lettuces, feta cheese, quince and nuts  
 Avocado and prawns timbale with coriander vinaigrette  
 Crispy chicken cannelloni with truffled bechamel

### MAIN COURSES

Creamy pork cheeks with roasted truffled potatoes  
 Chicken, couscous and vegetables with curry sauce  
 Hake with seafood sauce, prawns and nuts  
 Confit cod with Topinambur purée and artichoke chips

### DESSERTS

Orange mousse and shortbread cookies with white chocolate chips  
 Fruit skewer with mandarin sorbet  
 Quince cannelloni with "Mató" cheese  
 Belgian chocolate cake and bourbon vanilla cream

### CHOICE OF WINE

Mineral water  
 White wine Ca N'estruc 2012 D.O. Catalunya  
 Red wine Arnegui Crianza D.O. Rioja  
 Coffee or decaf coffee or teas

Mineral water  
 White wine Segura Viudas Viña Heredad Penedés  
 Red wine Segura Viudas Viña Heredad Penedés  
 Coffee or decaf coffee or teas

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**Price per person: 31 €**  
**VAT INCLUDED – Duration: 1 ½ hour**



## BUFFET

### STARTERS

Pumpkin and orange soup  
Green salad  
Local Tomatoes  
Onion from "Figueres"  
Endive Frissé  
Oak leaf  
Arbequines olives  
Salad of potato, tuna belly and mustard vinaigrette  
Roast escalivada with anchovies  
Cod "esqueixada" with olivada and "Les Garrigues" oil  
Millefeuille tomato and buffalo mozzarella with rocket leaves  
Assorted cheese with toasts  
Platter of Iberian sausages

### MAIN COURSES

Rigatoni with vegetables and slices of pecorino cheese  
Grilled salmon with fresh spinach  
Chicken with apples and onions  
Tomatoes with grilled green asparagus  
Baked potatoes with "all i oli"

### DESSERTS

Fresh fruit salads  
Caramel brownie  
Yoghurts "El Pastoret"

## CHOICE OF WINE

Mineral water  
White wine Ca N'estruc 2012 D.O. Catalunya  
Red wine Arnegui Crianza D.O. Rioja  
Coffee or decaf coffee or teas

Mineral water  
White wine Segura Viudas Viña Heredad Penedés  
Red wine Segura Viudas Viña Heredad Penedés  
Coffee or decaf coffee or teas

**Price per person: 37€**

**VAT INCLUDED – Duration 1 ½ hour**

\* Minimum 50 people. For groups smaller than 50 people please consult supplement.

\*\* Consult our menus and buffets for vegetarians, gluten free and other food intolerances.





## FINGER BUFFET

### STARTERS

Mini "chapata" bread with Iberian ham  
Tomato, buffalo mozzarella and basil skewer  
Toast with pepper and anchovies  
Nordic Sandwich with cream cheese  
Micro salad bowl with tuna tataki

### MAIN COURSES

Stew croquettes  
Mini beef burgers with coffee Paris sauce  
Chicken wrapped in banana leaf and Cajun sauce  
Cod with ratatouille  
Truffled potatoes basket  
Tempura vegetables skewer with *Romesco* sauce

### DESSERTS

Seasonal fruit skewers  
Three chocolate mousse

### CELLAR

Mineral water, soft drinks, beers, wine and coffee

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**Full menu: 28€**

**VAT INCLUDED – Duration 45 min (standing service)**

\*Minimum 10 persons

\*\* Consult supplement for services in the panoramic pool area

## WELCOME DRINK



### *Option 1*

Cava  
Nuts

**Price per person: 5 €**

**VAT INCLUDED - Duration: 30 minutes (standing service)**

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### *Option 2*

Idiazabal cheese  
Flavoured breadsticks  
Stuffed olives  
Ham croquettes

Cava  
Soft drinks  
Beers  
Wines



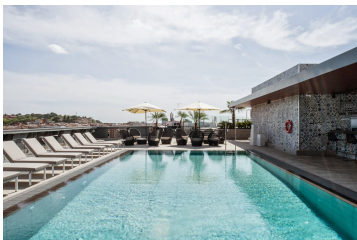
**Price per person: 11 €**

**VAT INCLUDED – Duration: 30 minutes (standing service)**

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\* Consult supplement for services in the panoramic pool area





## COCKTAIL

### STARTERS

Melon and sweet wine soup or pink leek cream capped with jerky  
(Depends on the season)

Mini coca of marinated sardines and tomato sauce

Gorgonzola, tomato and basil

Salmon tartar and caviar with guacamole

Sandwich of foie micuit and pear confiture

Cod brandade

### MAIN COURSES

Potato stuffed with crab and "all i oli" saffron

Andalusian squids

Stew croquettes

Diced marinated dogfish

Fideuá stand

### DESSERTS

Lemonade & limoncello

"Petit suisse" mascarpone and hazelnut crumble

Hot milk chocolate sweets

### CHOICE OF WINE

Mineral water, beers and soft drinks  
White wine Ca N'estruc 2012 D.O. Catalunya  
Red wine Arnegui Crianza D.O. Rioja  
Cava Bochoris  
Coffee or decaf coffee or teas

Mineral water, beers and soft drinks  
White wine Segura Viudas Viña Heredad Penedés  
Red wine Segura Viudas Viña Heredad Penedés  
Cava Aria Segura Viudas Brut Nature  
Coffee or decaf coffee or teas

**Price per person: 33€**

**VAT INCLUDED - duration 1 ½ hour (standing service)**

### SUPPLEMENTS

Cheese stand 10€/person

Ham stand 10€/person

Paella stand 8€/person

Mojito and Margarita stand 10€/person

Sushi bar (5 pieces per person) 5€/person

Sushman (from 50 persons) 12€/person

\* Minimum 50 people. For groups smaller than 50 people please consult supplement.

\*\* Consult supplement for services in the panoramic pool area



## SUPPLEMENTS

Cheese stand 10€/person  
Ham stand 10€/person  
Paella stand 8€/person  
Mojito and Margarita stand 10€/person  
Sushi bar (5 pieces per person) 5€/person  
Sushiman (from 50 persons) 12€/person

## PREMIUM COCKTAIL

### STARTERS

Creamy potato and mozzarella mushroom powder or three colours *gazpacho* with hash vegetables on toast (*Depends on the season*)  
Mini toast of marinated sardines and homemade sauce  
Sphere of roasted tomato with anchovy  
Salmon tartar with guacamole and spawn  
Creamy apple and foie with cassava chips  
Cod branded  
Cans of smoked products with blinis and herb butter  
Ham stand

### MAIN COURSES

Steak beef tartar  
Potato stuffed with crab and "all i oli" saffron  
Andalusian squids  
Camembert and sausage croquettes  
Small spicy tuna belly burger  
Diced marinated dogfish  
Skewer of grilled prawn from *Palamós*  
Skewer of grilled octopus  
Fideuá stand

### DESSERTS

Limona & Limoncello  
Mint and cucumber shot  
Bulgarian ice cream with currant pipette  
Greek yogurt foam with apricot jam  
White chocolate sweet with hazelnut and coconut

## CHOICE OF WINE

Mineral water, beers and soft drinks  
White wine Ca N'estruc 2012 D.O. Catalunya  
Red wine Arnegui Crianza D.O. Rioja  
Cava Bochoris  
Coffee or decaf coffee or teas

Mineral water, beers and soft drinks  
White wine Segura Viudas Viña Heredad Penedés  
Red wine Segura Viudas Viña Heredad Penedés  
Cava Aria Segura Viudas Brut Nature  
Coffee or decaf coffee or teas



**Price per person: 50€**

**VAT INCLUDED – Duration: 1 ½ hour (standing service)**

\* Minimum 50 people. For groups smaller than 50 people please consult supplement.

\*\* Consult supplement for services in the panoramic pool area



## APPETIZER PREVIOUS TO GALA MENU

### OPTION 1

Creamy potato and mozzarella mushroom powder or three colours *gazpacho* with hash vegetables on toast (*Depends on the season*)  
 Mini toast with marinated sardines and homemade sauce  
 Cans of smoked with blinis and herb butter  
 Salmon tartare with guacamole and spawn  
 Andalusian squids  
 Sausage and Camembert croquettes  
 Diced marinated dogfish

**Price per person: 17 €**

**VAT INCLUDED - Duration: 30 minutes (standing)**

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### OPTION 2

Armagnac Crawfish cream or cold melon soup with Oporto sauce (*Depends on the season*)  
 Creamy apple and foie with cassava chips  
 Mini toast with marinated sardines and homemade sauce  
 Cans of smoked with blinis and herb butter  
 Steak beef tartar  
 Andalusian squids  
 Potato stuffed with crab and "all i oli" saffron  
 Mini beef burger spicy tuna belly  
 Skewer of grilled octopus

**Price per person: 24€**

**VAT INCLUDED – Duración: 30 minutos (standing)**

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Cellar according to the menu choice.

\* It must be accompanied by the menu gala

\*\* Consult supplement for services in the panoramic pool area



## GALA MENU

### Option 1

#### STARTERS

"Micro greens" salad with red tataki tuna and vinaigrette of yuzu and ginger

#### MAIN COURSE

Lacquered lamb with thyme, honey and lemon accompanied by *Bouchon* potatoes

#### DESSERTS

Semi-cold pistachio and white chocolate with mango sphere

Or

Massini cake



### Option 2

#### STARTERS

Crispy toast of foie gras mi-cuit, apple confiture and gelée P.X

#### MAIN COURSE

Wild sea bass Supreme with baked potatoes and soft garlic sauce

#### DESSERTS

Tiramisu of Matcha green tea, coffee ice cream and chocolate crystals.

Or

Massini cake



### CHOICE OF WINE

Mineral water, orange juice, beers and refreshments

White wine Rueda Fray German Sauvignon

Red wine Enate Merlot-Cabernet Sauvignon D.O. Somontano

Cava Bochoris

Coffee or decaf coffee or teas

Mineral water, orange juice, beers and refreshments

White wine 5 Viudas Xarel.lo D.O. Penedés

Red wine Orube Crianza D.O. Rioja

Cava Aria Segura Viudas Brut Nature

Coffee or decaf coffee or teas

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**Price per person: 46€**

**VAT INCLUDED**

#### SUPPLEMENTS

Sorbet 3€/person

\* Choose the same menu for all the attenders





## PREMIUM GALA MENU

### Option 1

#### STARTERS

Lobster salad, apple and cider vinaigrette

#### MAIN COURSE

Shoulder of kid lamb with mashed potatoes and rosemary honey

#### DESSERT

Puff pastry of cream and caramelized apple with rice pudding soup

Or

Massini Cake

**Price per person: 55€**

**VAT INCLUDED**



### Option 2

#### STARTERS

Crispy duck cannelloni, foie and Calvados reduced sauce

#### MAIN COURSES

Wild sea bream supreme with warm pink tomato vinaigrette and rocket leaves

#### DESSERTS

Foamy chocolate cake and Bourbon vanilla ice cream

Or

Massini cake

**Price per person: 60€**

**VAT INCLUDED**

## CHOICE OF WINE

Mineral water

White wine Rueda Fray German Sauvignon

Red wine Enate Merlot-Cabernet Sauvignon D.O. Somontano

Cava Freixenet Brut Vintage Reserva

Coffee or decaf coffee or teas

Mineral water

White wine 5 Viudas Xarel.lo D.O. Penedés

Red wine Orube Crianza D.O. Rioja

Cava Freixenet Brut Vintage Reserva

Coffee or decaf coffee or teas

## SUPPLEMENTS

Sorbet 3€/person

\* Choose the same menu for all the attenders



## CHILDREN'S MENU

### **STARTERS**

Macaroni with tomato sauce and Emmental cheese

### **MAIN COURSES**

Chicken escalope

### **DESSERTS**

Ice cream assortment

**Full menu: 20€**

**½ menu: 15€**

**VAT INCLUDED – Duration: 1 ½ hour**

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## OPEN BAR DRINKS

Soft drinks

Beers

Wine

Mineral waters

Fruit juices

**Price per person: 13€**

**VAT INCLUDED – Duration 1 ½ hour**

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## LIQUORS OPEN BAR

Soft drinks

Beers

Wine

Mineral waters

Fruit juices

Spirits

**Price per person: 19€**

**VAT INCLUDED – Duration 1 ½ hour**

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## TAPAS MENU

### **STARTER TO SHARE**

Crystal bread  
Iberian ham  
Tomato and red tuna toast with fresh herb bouquet  
Pepper baked with anchovies  
Mushroom croquettes  
Onion squid grilled with garlic sauce

### **MAIN COURSE TO CHOOSE**

"Pirinat" steak grilled  
Or  
Wild sea bass with mini vegetables

### **DESSERTS**

Puff pastry with cream and berries

## **CHOICE OF WINE**

Mineral water  
White wine Ca N'estruc 2012 D.O. Catalunya  
Red wine Arnegui Crianza D.O. Rioja  
Coffee, decaf coffee or tea

Mineral water  
White wine Segura Viudas Viña Heredad Penedés  
Red wine Segura Viudas Viña Heredad Penedés  
Coffee, decaf coffee or tea

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**Price per person: 35€**  
**VAT INCLUDED – Duration: 1 ½ hour**

\* For groups up to 40 people

\* Consult conditions to rent private meeting rooms



## BUSINESS MENU – JAPANESE CUISINE

### **STARTERS**

Salad with tofu and seaweeds  
Tuna tataki with avocado cream  
Salmon tartar with spawn  
Grilled octopus with potatoes

### **MAIN COURSES**

Chicken grilled with teriyaki sauce  
Yakisova  
Salmon with spawn and garlic  
Mixture of makis

### **DESSERTS**

Three textures chocolate  
Panna cotta with yuzu cream and crispy yogurt  
White chocolate mousse with sweet orange  
Green tea mochi

### **CELLAR**

Mineral water  
White wine Gran Crisalys D.O. Penedès  
Red wine La Montesa D.O. Rioja  
Cava Torelló Brut Nature Gran Reserva  
Coffee, decaf coffee or tea

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**Price per person: 31 €**

**VAT INCLUDED – Duration: 1 ½ hour**

\* For groups up to 30 people

\*Consult conditions for renting private meeting rooms