

MEETINGS & EVENTS



SALLÉS

CIUTAT DEL PRAT  
BARCELONA AIRPORT

EL PRAT DE LLOBREGAT - BARCELONA






# MEETINGS & EVENTS

## MEETING ROOMS



Connectivity and audio-visual technology.

Flexible and adaptable rooms. Comfort services.

	AUDITORIUM	SCHOOL ROOM	"U" SHAPE	IMPERIAL	COCKTAIL			
Room						m <sup>2</sup>	Natural light	Price
ARANA	15	9	8	10	15	30 m <sup>2</sup>	YES	€ 270
RICARDA	70	30	24	30	60	95 m <sup>2</sup>	NO	€ 335
REMOLAR	75	40	30	33	60	120 m <sup>2</sup>	YES	€ 399
DELTA	120	60	45	30	120	200 m <sup>2</sup>	YES	€ 465

All our meeting rooms included : LCD projector, screen, flip chart, Wi-Fi, mineral water, sheet

21% VAT included

# COFFEE BREAKS

## SWEET COFFEE BREAK

Tea and coffee  
Whole milk and soya milk  
Freshly squeezed orange juice and mango juice  
Mineral water  
Mini butter croissants  
Mini muffins  
  
€9,25

## SALTY & SWEET COFFEE BREAK

Tea and coffee  
Whole milk and soya milk  
Freshly squeezed orange juice and mango juice  
Mineral water  
Mini butter croissants  
Rustic mini bread batons with fuet sausage  
Sesame pastry roll with Serrano ham  
  
€11,75

## SALLÉS COFFEE BREAK

Tea and coffee  
Whole milk and soya milk  
Freshly squeezed orange juice, mango juice and detox juice  
Mineral water  
Mini butter croissants  
Sesame pastry roll with Serrano ham  
Fresh fruit skewers  
Yoghurt- and berry-filled shot glass  
  
€13,95

VAT included  
People with allergies or intolerances,  
please refer to our staff.

# COCKTAILS

## REMOLAR COCKTAIL

Artichoke chips from El Prat (seasonal)

Country cheese platter with breadsticks

Iberian cured ham platter with light ciabatta bread and tomato

Tomato skewers with mozzarella and a touch of pesto

Smoked salmon roll with cream cheese

Mini vol-au-vent with black pudding and glazed egg

Toast with sobrasada sausage and quail egg

Stew croquette

Prawn wrapped in potato

Chicken skewers with soy and sesame

Chef's mini burger

## DESSERTS

Glass of assorted fruit

## WINES

Water, soft drinks, beers

Selection of red and white wines from our cellar

Coffee and herbal teas

€47.00

(20 diners minimum)

VAT included

People with allergies or intolerances, please refer to our staff.

# COCKTAILS

## LA RICARDA COCKTAIL

Artichoke chips from El Prat (seasonal)  
Country cheese platter with breadsticks  
Iberian cured ham platter with light ciabatta bread and tomato  
Spoonful of Galician octopus  
Spoonful of escalibada (roast vegetables) with anchovies from L 'Escala  
Iberian ham croquette  
Spoonful of cod esqueixada (salad)  
Spoonful of foie with caramelised apple  
Small cube of cod with honeyed almond mousseline  
Spoonful of tomato jam with spinach cannelloni  
Chef's mini burger

## DESSERTS

Glass of assorted fruit

## WINES

Water, soft drinks, beers.  
Selection of red and white wines from our cellar.  
Coffee and herbal teas

€52.00

(20 diners minimum)

VAT included  
People with allergies or intolerances, please refer to our staff.

# FINGER BUFFET

## FINGER BUFFET 1

Vichyssoise shots with truffle oil  
Vegetable sticks with romesco sauce or chickpea hummus  
Guacamole bowl with nachos  
Trio of croquettes  
Mini Iberico ham bites  
Crunchy prawn with romesco sauce  
Chicken skewers with soya sauce and sesame  
Salmon bao bun with tartar sauce

Mixed fruit shots

Water, soft drinks, wine and beer

Tea and coffee

€32.00  
(Minimum 15 people)

## FINGER BUFFET 2

Vichyssoise shots with truffle oil  
Vegetable sticks with romesco sauce or chickpea hummus  
Guacamole bowl with nachos  
Trio of croquettes  
Mini Iberico ham bites  
Foie gras spoon with caramelised apple  
Tomato marmalade spoon with single spinach cannelloni  
Chef's mini burger  
Small fideuà casserole

Shot glasses filled with mixed fruit and Greek yoghurt with berries

Water, soft drinks, wine and beer

Tea and coffee

€39.00  
(Minimum 15 people)

VAT included  
People with allergies or intolerances,  
please refer to our staff.

# BUSINESS MENUS

## MENU 1

### CHOICE OF STARTERS

Asparagus with cured ham

or

Tortellini with pesto cream

or

Seasonal cream soup

### CHOICE OF MAIN COURSES

Beef entrecôte with side

or

Free-range chicken skewers with sautéed vegetables

or

Gilt-head bream supreme with romesco sauce

### CHOICE OF DESSERTS

Belgian chocolate fondant

or

Fruit mural

or

Homemade crème brûlée

### DRINKS

Mineral water

Selected white and red wines from our cellar

Tea or coffee

€26.45

Per person, VAT included

An advance choice of a starter, a main course and a dessert for all diners.  
People with allergies or intolerances, please refer to our staff.

# BUSINESS MENUS

## MENU 2

### CHOICE OF STARTERS

Lamb's lettuce salad with goat's cheese gratin and nuts

or

Seasonal cream soup

or

Stir-fried noodles with vegetables, chicken and soya sauce

### CHOICE OF MAIN COURSES

Iberico pork tenderloin with ancienne mustard sauce

or

Grilled tuna with sautéed mushrooms and Serrano ham

or

Salmon supreme on a salad bouquet

### CHOICE OF DESSERTS

Chocolate fondant

or

"Mel i mató" (fresh cheese and honey) with walnuts

or

Cheesecake with blueberries

### DRINKS

Mineral water

Selected white and red wines from our cellar

Tea or coffee

€28,95

Per diner VAT included

An advance choice of a starter, a main course and a dessert for all diners.  
People with allergies or intolerances, please refer to our staff.

# BUSINESS MENUS

## MENU 3

### CHOICE OF STARTERS

Sautéed vegetables with Iberico ham

or

Fresh pasta ravioli with cheese sauce

or

Chicken cannelloni with foie gras and truffle in its jus

### CHOICE OF MAIN COURSES

Prat free-range chicken with prawn sauce

or

Cod mousseline and honey drizzle

or

Sea bass timbale with seafood sauce, clams and prawns

### CHOICE OF DESSERTS

Cheesecake with berries

or

Homemade truffles

or

Fruit salad with mango sorbet

### DRINKS

Mineral water

Selected white and red wines from our cellar

Tea or coffee

€37,95

Per person, VAT included

An advance choice of a starter, a main course and a dessert for all diners.  
People with allergies or intolerances, please refer to our staff.

# BUFFETS

## BUFFET 1

Garden produce (Prat Farm Park)

### CRUDITES

Mixed lettuce  
Tomato, chopped  
Carrot julienne  
Onion julienne

### PICKLES

Tuna  
White asparagus  
Olives  
Pickled cucumber

### COMPOUND SALADS

Pasta and tuna salad  
Cod esqueixada (salad)  
Caesar salad  
Pulse salad

### COLD CUT SELECTION

Serrano ham  
Ham  
La Mancha cheese

### STARTERS

Seasonal cream or soup  
Sautéed spinach with mushrooms and bacon  
Pasta with Neapolitan sauce

### MAIN HOT DISH

Grilled beef patties with caramelised onions  
Griddled D.O. El Prat chicken breasts  
Norwegian salmon filet  
Sea bream filets with romesco sauce  
Grilled potatoes, sautéed vegetables, white rice

### DESSERTS

Cake assortment  
Fresh fruit  
Yoghurts

### WINES

Water  
White and red wines from our cellar  
Coffees and herbal teas

€34.50

People with allergies or intolerances,  
please refer to our staff.

\*25 diners minimum  
VAT included

# BUFFETS

## BUFFET 2

Garden produce (Prat Farm Park)

### CRUDITES

Mixed lettuce  
Tomato, chopped  
Carrot julienne  
Onion julienne

### PICKLES

Tuna  
White asparagus  
Olives  
Pickled cucumber

### COMPOUND SALADS

Russian salad  
Greek salad  
Endives with Roquefort  
Tropical salad with fusilli, prawns, pineapple and  
cocktail sauce

### STARTERS

Iberian ham  
Chorizo and salami  
Seasonal cream or soup  
Fresh pasta with pesto cream  
Spinach cannelloni with tomato marmalade

### MAIN HOT DISH

Girona veal entrecote in strips  
Griddled lamb ribs  
Cod with samfaina (sautéed vegetables)  
Tuna tataki with sautéed soybean sprouts  
Grilled potatoes, sautéed vegetables, white rice

### DESSERTS

Apple pie  
Cream profiteroles with chocolate  
Fresh fruit  
Curd cheese with honey  
Homemade ice cream scoop  
Yoghurts

### WINES

Water  
White and red wines from our cellar  
Coffees and herbal teas

€40.95


People with allergies or intolerances,  
please refer to our staff.

\*25 diners minimum  
VAT included



# SALLÉS

CIUTAT DEL PRAT



Information and bookings  
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[www.hotelciutatdelprat.com](http://www.hotelciutatdelprat.com)