

MEETINGS & EVENTS



# SALLÉS

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CIUTAT DEL PRAT

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	20	18	12	10	20	30 m <sup>2</sup>	YES	€ 260
RICARDA	90	30	20	36	85	95 m <sup>2</sup>	NO	€ 330
REMOLAR	90	30	25	28	85	120 m <sup>2</sup>	YES	€ 390
DELTA	150	80	50	50	150	200 m <sup>2</sup>	YES	€ 450

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

21% VAT included

# COFFEE BREAKS

## SWEET COFFEE BREAK

Coffee and herbal teas  
Whole and soy milk  
Fresh orange and mango juice  
Mineral water  
Mini butter croissants  
Mini muffins

€8.95

## SALTY & SWEET COFFEE BREAK

Coffee and herbal teas  
Whole and soy milk  
Fresh orange and mango juice  
Mineral water  
Mini butter croissants  
Mini ham ciabatta rolls  
Mini fuet baguettes

€11.45

## COFFEE BREAK SALLÉS

Coffee and herbal teas  
Whole and soy milk  
Fresh orange, mango and detox juice  
Mineral water  
Mini butter croissants  
Mini ham ciabatta rolls  
Fresh fruit skewers  
Small glass of yoghurt with red berries

€13.45

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

€44.00

(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

€49.00

(20 diners minimum)

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

# MENU FINGERS

## FINGER BUFFET 1

Small glasses of vichyssoise with truffle oil  
Vegetable sticks with romesco sauce or chickpea hummus  
Bowl of guacamole with nachos  
Trilogy of croquettes  
Iberian mini bites  
Crispy prawn with romesco sauce  
Chicken skewers with soy and sesame  
Salmon bao with tartar sauce  
  
Small glasses of assorted fruit  
  
Water, soft drinks, wine and beer  
  
Coffee and herbal teas  
  
€32.00  
(15 diners minimum)

## FINGER BUFFET 2

Small glasses of vichyssoise with truffle oil  
Vegetable sticks with romesco sauce or chickpea hummus  
Bowl of guacamole with nachos  
Trilogy of croquettes  
Iberian mini bites  
Spoonful of foie with caramelised apple  
Spoonful of tomato jam with spinach cannelloni  
Chef's mini burger  
Fideua casserole  
  
Small glasses of assorted fruit and Greek yogurt with red berries  
  
Water, soft drinks, wine and beer  
  
Coffee and herbal teas  
  
€38.00  
(15 diners minimum)

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

# CORPORATE SET MENUS

## MENU 1

### STARTERS TO CHOOSE FROM

Lamb's lettuce salad with grilled goat cheese and dried fruit

or

Tortellini with pesto cream

or

Cod esqueixada (salad)

### MAIN COURSES TO CHOOSE FROM

Free-range chicken skewer with sauteed vegetables

or

Iberian sirloin with mushroom sauce

or

Wok salmon stir fry with vegetables and bean sprouts

or

Sea bream supreme with romesco sauce

### DESSERTS TO CHOOSE FROM

Belgian chocolate coolant

or

Fruit mural

or

Homemade crema catalana (creme brulee)

### WINES

Mineral water

Selected white and red wines from our cellar

Coffee or herbal tea

€25.95

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.

# CORPORATE SET MENUS

## MENU 2

### STARTERS TO CHOOSE FROM

Seasonal cream

or

Avocado, strawberry, fresh cheese salad with honey vinaigrette

or

Stir-fried noodles with vegetables, chicken and soy

### MAIN COURSES TO CHOOSE FROM

Veal entrecote with sautéed vegetables

or

Iberian cured pork shoulder with mustard sauce

or

Griddled tuna with sautéed mushrooms and ham

or

Salmon supreme on salad bouquet

### DESSERTS TO CHOOSE FROM

Cocoa with intense chocolate

or

Mel i mató (honey and fresh cheese)

or

Cheesecake with blueberries

### WINES

Mineral water

Selected white and red wines from our cellar

Coffee or herbal tea

€27.95

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.



# CORPORATE SET MENUS

## MENU 3

### STARTERS TO CHOOSE FROM

Seafood salad

or

Sautéed vegetables with Iberian ham

or

Piquillo peppers stuffed with cod brandade

### MAIN COURSES TO CHOOSE FROM

Free-range chicken from El Prat with prawn sauce

or

Veal sirloin with mushroom sauce and potato gratin

or

Cod with honeyed mousseline sauce

or

Sea bass timbale with seafood sauce, clams and prawns

### DESSERTS TO CHOOSE FROM

Chocolate sphere on custard sauce

or

Homemade truffles

or

Fruit salad with mango sorbet

### WINES

Mineral water

Selected white and red wines from our cellar

Coffee or herbal tea

€37.95

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.

# 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

€31.00

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

€39.00

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

\*25 diners minimum  
VAT included