

GALA MENUS

2016

To confirm your Selected Menu, please choose one Starter, Main and Dessert from the provided options to confirm the final Menu
Tasting Sessions include a tasting of each dish of the selected Menu in order to confirm the final selection.

APPETIZERS

Appetizers are included in the price of ALL GALA MENUS

Approximately: 1:00 Hr

COLD

Selected Mini Canapés:

(Salmon; Ham, Cheese, Foie Gras, Caviar, Iberian Ham)

Mini Blinis with Shrimps & Soft Romesco

White & Black Grape Strudel with Duck Ham

Tuna Tataki Skewer with Mango & Feta Cheese

"Jabugo" Ham Shavings & Toast with Tomato & Olive Oil

WARM

"Lolly Pop" of Prawns on Tempura *"Kataifi"*

Iberian Sirloin mini Skewers with Mustard Sauce

Parmesan Fritters with *"Tapenade"* *(Olive cream)*

Fingers of Monkfish *"Orly"* style with Tartar Sauche

Yakitori Chicken on Soy Sauce

DRINKS

Cava Portell Brut Nature Reserva

White Wine Portell Blanc de Blancs

Red Wine Viña Bujanda Rioja

Campari

Bitter Cinzano

Martini Blanco - Martini Negro

Martini Dry - Beers

Soft Drinks

Juices

Mineral Waters

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GALA Menu "I"

STARTER

Salad of pineapple and selected leaves with prawns and vinaigrette of maracuya

Or

Salad of sea crabs and variety of mushrooms with lime vinaigrette

MAIN COURSE

Goldfish Supreme with "*Brunoise*" of Vegetables on "*Romesco*" Sauce
& Skewer of Prawns

Or

Mellow Beef with "*Morel* Mushrooms" Sauce & Potatoes "*Parmentier*"

DESSERT

Chocolat Coulant with vanilla ice cream

CELLAR

Red Wine: Viña Salceda (D.O. Rioja Crianza)

White wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,

Coffee or Herbal Teas

Cava Portell Brut Nature Reserva

&

Petit Fours

87.- € Pax + IVA (10%)

***** ALL GALA Menus include Appetizer *****

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GALA Menu "II"

STARTER

Tartar of Lobster with mango, Melon Cantaloup, Avocado and Módena's Vinaigrette with Pine

Or

Scallops wrapped in Bacon with Green Beans and Varied Mushrooms, Tomato Cassé with Oil Truffle

MAIN COURSE

Sole with cheese and muslin of spinach

Or

Wellington Sirlon with mushrooms and foie with sauce of truffle

DESSERT

Mandarin Sorbet with Mœt Chandon's Champagne

Or

Chocolat coulant with coulis of red fruits and vanilla ice cream

CELLAR

Red Wine: Viña Salceda (D.O. Rioja Crianza)

White wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,

Coffee or Herbal Teas

Cava Portell Brut Nature Reserva

&

Petit Fours

97.- € Pax + IVA (10%)

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GALA Menu "III"

STARTER

½ Lobster in Bouquet with Mango, Exotic Fruits & Citrus Vinaigrette
Or
Shrimps, Sea crabs and Prawns with assortment of seafood

MAIN COURSE

Angler fish with "marinera" sauce and clams & crabs
Or
Sirloin of Veal with Foie gras to Oporto sauce and Potatoes Parmentier

DESSERT

Lemon & Mint Sorbet on Mœt Chandon Champagne
Or
Chocolat coulant with coulis of red fruits and coconut ice cream

CELLAR

Red Wine: Viña Salceda (D.O. Rioja Crianza)
White wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,
Coffee or Herbal Teas
Cava Portell Brut Nature Reserva
&
Petit Fours

102.- € Pax + IVA (10%)

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EXTRA SERVICES

In order to enhance your event, we suggest our Special services:

Paella & Fideuá Buffet	8€/Pax + VAT (10%)
"5J" Iberian Ham Piece w/Master Carver & Pà amb Tomaquèt (7-8 Kg./70 Pax)	556.-€ + VAT (10%)
Iberian Ham Piece w/Master Carver & Pà amb Tomaquèt (7-8 Kg./70 Pax)	440.-€ + VAT (10%)
Oyster Buffet	Upon Request
Cheese Buffet with Master Carver	11€/Pax + VAT (10%)
Foie Poêlée Buffet Sautéed on site with 3 sauces: Acid Strawberry, Onion Confit, Mango	11€/Pax + VAT (10%)
Chocolate fountain w/Assorted Fruits (Min. 80 Pax)	10€/Pax + VAT (10%)

DRINKS

Welcome Glass of Cava (A.O.Catalonia):	5€/Pax + VAT (10%)
Cava Portell Brut Nature	25€/Bot. + VAT (10%)

OPEN BAR

Hourly Rate by Pax

1 hour:	14€/Pax + VAT (10%)
2 hours	23€/Pax + VAT (10%)
3 hours:	32€/Pax + VAT (10%)
4 hours:	37€/Pax + VAT (10%)

By Consumption

Standard Cocktails:	8€ + VAT (10%)
Superior Cocktails:	12€ + VAT (10%)
Soft Drinks/Beers/Wine Glasses:	4€ + VAT (10%)

*For guests with dietary requirements, we kindly ask to be notified in advance and we would be delighted to offer suitable alternatives.
Certain dishes are subject to change dependent on seasonal products*

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