

COCKTAIL SERVICE

MENUS

2017

SELECTION

COLD

Foie Chupa-Chups with caramelized corn
Ceviche Shoot
Skewer of Wild Asparagus with Iberian Ham
Skewer of Tomato, Mozzarella, Basil & Pesto
Smoked Salmon Canapé
Tower of salmon, cucumber and cheese
Mango & shrimp timbale
Black & white canapé (cream cheese with caviar)
Skewer of ham, pear and Manchego cheese
Skewer of Tuna marinated with red pepper and "ajo blanco"
"Millefeuille" of sweet onion with anchovies
Tartlet of tomato and ricotta
Cupcakes of tuna and anchovies
Piruletas of Parmesan and oregano
Teaspoon of humus with "olivada"
Soft Mousseline of Roquefort and nuts
"Millefeuille" of duck ham with white & black grape
Mini Bite of Iberian Ham
Roast Beef with Dijon Mustard
Selected Mini Canapés:
(Salmon; Ham, Cheese, Foie Gras, Caviar, Iberian Ham)
Goat Cheese roll with "sobrasada" and honey
Roast Beef Roll on Toast with Palm Hearts & Egg Yarn
Chips Assortment:
(Yuca, Bitter Banana- Beet – Coconut- Sweet Potatoes)
Assortment of Sushi
Vichyssoise with Croutons

***The selection offered to choose to define the final menu, as the structures shown below
In Test Menu tasting a selection based on the structure chosen to define the final menu***

WARM

Black Rice (*Tasting*)

Fideuà (*Tasting*)

Risotto of Mushrooms (*Tasting*)

Paella Mixta (*Tasting*)

Roman-style squid

Patatas Bravas

Fried Eggplant with honey, soya and honey

Bacon-wrapped dates

Veal Steak Skewer with Physalis & Honey Vinaigrette

Skewer of Monkfish with finely chopped onions on "All Cremat"

Tofu or Veal Mini Burger with Vegetables & Wasabi Cream

Skewer of Vegetables with Romesco Sauce

Cod Fritters

Chupa Chup Prawns in Tempura with Romesco Sauce

Yakitori Chicken on Soy Sauce

Shot of Squid "A feira" on Potato Foam with "La Vera" Paprika

Porcini Fungi Croquettes

Ham Croquettes

Mini Sobrassada Roll with honey and cheese

Iberian Sirloin with Apple Sauce

Skewer of bacon, red pepper and shrimp

Cream of peas with dehydrated ham

Skewer of varied sausages

Skewer of bittersweet chicken and pineapple

Skewer of Andalusian squids

Vegetables in Tempura

Little beans with Iberian Ham

Sirloin of Ox with syrup pear

Fingers of Angler fish with Tartar Sauce

DESSERTS

Tiramisu Mousse with Toffee

Fresh Cheese Mousse with Guayava Marmalade

Truffles on Cacao

Chocolate Foam with Coconut Coulis

EXTRA SERVICES

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

- **Buffet de Fideuà** 8,00€ (+10% VAT)
- **Buffet de Paella** 8,00€ (+10% VAT)
- **Buffet de Surtido de Ibéricos** 8,00 € (+10% VAT)
- **Buffet de Quesos** 11,00€ (+10% VAT)
- **“5J” Iberian Ham Piece W/Master Carver** 556,00€ (+10% VAT)
(with Pa amb tomàquet /70pax)
- **Iberian Ham Piece W/Master Carver** 440,00€ (+10% VAT)
(with Pa amb tomàquet /70pax)
- **Oyster Buffet** S/M
- **Buffet Foie Poêlée** 15,00€ (+10% VAT)
- **Buffet de Sushi**
 - **4 PIECES P/P**..... 10,00€ (+10% VAT)
 - **8 PIECES P/P** 18,00€ (+10% VAT)

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COCKTAIL STRUCTURES

Please select a menu option and your choice of cold/hot/ dessert

MENÚ 1 -(3:00 hours)

To select:

8 cold options+ 9 warm options + 2 desserts

79.-€ Pax + VAT (10%)

MENÚ 2 -(2:30 hours)

To select:

7 cold options+ 8 warm options + 2 desserts

69.-€ Pax + VAT (10%)

MENÚ 3 - (2:00 hours)

To select:

6 cold options+ 7 warm options + 2 desserts

59.-€ Pax + VAT (10%)

MENÚ 4 - (1:30 hours)

To select:

5 cold options+ 6 warm options + 2 desserts

49.-€ Pax + VAT (10%)

MENÚ 5 - (1:00 hora)

4 cold options + 5 warm options +1 dessert

39.-€ Pax + VAT (10%)

CELLAR

Vino Blanco: Portell Blanc de Blancs (D.O Conca de Barberà)

Vino Tinto: Viña Salceda (D.O Rioja Crianza)

1/3 de botella por PAX

Mineral Water, Soft Drinks, Juices, Beers

(Open Bar during de Cocktail)

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 Tickets

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

DJ (3 hours) 551,00 + VAT (21%)

Cloakroom (Price 1 hostess)..... 150,00 + VAT (21%)

Extra Bathroom cleaning (during the event) 70,00 + VAT (21%)

GENERAL INFORMATION
BOOKING TERMS & CONDITIONS

- A deposit of **25%** is required to **guarantee** any booking.
- Final Menu Selection must be confirmed at least **72 hours** prior to event date.
- Final confirmation of Guests: **72hours** prior to event date. Club Miramar holds the right of cancellation or modification of non-guaranteed reservations.
- Open balance must be paid **72 hrs** prior to event date.

- The pre-payments aren't refundables
- No refund or credit will be done for no-show or late cancellation, upon final confirmation of guests in a group.
- Extras will be invoiced within **24 hrs** of event's end. , in the maximum term of one week
- Tasting Sessions: 2 Pax free. Prepared maximum for 6 Pax (**Price/Pax: 60€/pp**)

- If the client contract the Main Room for the event and the Miramar's room are available, it will not be possible to have that space without an extra fee.

- The events up to 120 people located in the Main Room, will perform the whole event in the same room (Dinner + Dj + Show + Free Bar) If you want to do the event in two spaces and use the Sala Miramar for the extra services, a rental cost will be paid for the room