

MENUS for

GROUPS/BANQUETS

2017

**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.**

MENÚ GRUPO "1"

STARTER

Salad with rucula, caramelized apple, Parmesan and balsamic vinaigrette

MAIN COURSE

Veal stew with foam of potato and glazed vegetables

DESSERT

Lemon Sorbet with Mint

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

40.-€ /PAX+VAT (10%)

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MENÚ GRUPOS "2"

STARTER

Vegetables timbale, apple and mozzarella with vinaigrette of mustard, Modena vinegar and honey

MAIN COURSE

Hake with sauce of clams and season vegetables

DESSERT

Chocolat Catalan "Cream Brulé" with Cinnamon

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

43.-€ + VAT (10%)

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MENÚ GRUPOS "3"

APPETIZER

Cocktail or Table Service

Salad of fruits
Assortment of Iberian sausages with "coca" bread with tomato
Shot Ceviche
Spanish ham mini croquettes
"Brave" Potatos

Beer, Wine, Soft Drinks, Mineral Waters

MAIN COURSE

Table Service

Veal with glazed onions, "parmentier" of truffle and crispy yucca

DESSERT

Chocolate "*Coulant*" on 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
& Petit Fours

47.-€ + VAT (10%)

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MENÚ GRUPOS "4"

STARTER

Green beans salad with Macadamia nuts, duck ham, truffle and Modena vinaigrette

MAIN COURSE

Salmon to the Papillote with Cava

or

Iberian sirloin of pork with sauce of old mustard, potato and baked apple

DESSERT

Apple and caramel Tatín pie

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

49.-€ + VAT (10%)

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MENÚ GRUPOS "5"

STARTER

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

Or

Ceps cream with foie

MAIN COURSE

Sirloin of beef with ceps, sauce of truffle, vegetables and crispy bacon

or

Cod with cream of peas, dry tomatoes and banana

DESSERT

Fudge Brownie with 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

54€ + VAT (10%)

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MENÚ GRUPOS "6"

STARTER

Smoked duck Magret salad with cheese and passion fruits vinaigrette

Or

Vegetables Timbal with Foie Pole and mushrooms

MAIN COURSE

Baked Lamb served in a red wine sauce with Idiazabal cheese and bacon

Or

Angler fish tail with almond sauce

DESSERT

Homemade Tiramisu with English 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

&

Petit Fours

56.-€ + VAT (10%)

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This Menu doesn't require previous selection of Courses as the rest

MENÚ GRUPOS "7"
(TAPAS) TABLE SERVICE

COLD

Green colourful salad
Assorted Iberian cold cuts & Bread and tomato Cornet
Mini sobrasada roll with cheese and honey
Smoked salmon canapé
Mini zucchini and romesco blinis
Ceviche Shot
"Millefeuille" of duck ham with white & black grape

WARM

Battered shrimps with romesco pinchos
Mushrooms mini croquettes
Mini escalibada pudding
Pulpo "a feira"
Yakitori chicken with Soya sauce
Breaded Brie cheese with sugar-coated orange and raspberry jam
Veal sirloin with onion pinchos
Potato "Bravas"

DESSERTS

Truffles – "Tocinillos" (Custard) – Sacher (Tasting)

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 & Petit Fours

60€ + VAT (10%)

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MENU GRUPOS "07"

HORS D'OEUVRE

Table Service

Mini Canapés

Sweet foie balls with pistacho

Toast of Catalan Style Roasted Vegetables with Anchovies from L'Escala

Beer, wine, Soft Drinks & Mineral Waters

BANQUET

Table Service

STARTER

Bouquet lobster and mango with citrus vinaigrette

FIRST COURSE

Scallops on Bacon with green Beans and Mushrooms with Cassé Tomato and Trufa oil

MAIN COURSE

Sirloin Steak with Roquefort sauce, glazed Shallots

DESSERT

Pineapple with foam of coco

CELLAR

Cava Portell Rosé Trepát o Blanco

Red Wine: 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

&

Petit Fours

75.-€ + VAT (10%)

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MENU GRUPOS "11"

APPETIZER

Foie with caramelized apple and fig jam
or
Shrimp salad with mushrooms and avocado tartar with pear vinaigrette

STARTER

Stew Rape
or
Risotto of Foie, Porcini Funghi & Asparragus

MAIN COURSE

Grilled Turbot, with potato cream and ratatouille
ó
Duck magret served with mashed potatoes, rice, currants and nuts.

DESSERT

"Mille-Fulles" of white chocolate and crocanti

CELLAR

Cava Portell Rosé Trepát o Blanco
Red Wine: 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
& Petit Fours

79€ + VAT (10%)

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MENÚ ESPECIAL VEGETARIAN

Vegetarian options can be combined to define the final vegetarian option that will take all vegetarians of the group

OPCION A

STARTER

Zucchini Dices with Tomato Provençal, glazed Onion & Fresh Spinach

MAIN COURSE

Grilled vegetables with tofu

DESSERT

Catalan Crème Brulée

OPCION B

STARTER

Greek Salad

MAIN COURSE

Vegetables couscous with pine-nuts

DESSERT

Assorted Artisanal Ice-Creams

OPCION C

STARTER

Salad of pistachio, avocado, strawberries and smoked cheese

MAIN COURSE

"Tofu" Hamburger

DESSERT

Fresh Seasonal Fruits

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SPECIAL CHILDREN MENU

Option 1

CHILDREN APPETIZER

Assorted Chips

Olives

Ham Croquettes

Soft Drinks/Juices Open Bar

STARTER

Choice of Pasta

or

Cannelloni of Meat with *Béchamel* (White) Sauce

MAIN COURSE

Veal Steak with French Fries

Or

Chicken fingers with French Fries

DESSERT

Chocolate & Walnuts "Brownie" with Vanilla Ice-Cream

Or

Assorted artisanal Ice Creams

DRINKS

Mineral Waters, Soft Drinks, Juices

37.-€ + VAT (10%)

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SPECIAL CHILDREN MENU

Option 2

MAIN COURSE

Macaroni Bolognesa
Or
Veal Sirloin with French Fries

DESSERT

Chocolate & Walnuts "Brownie" with Vanilla Ice-Cream
Or
Assorted artisanal Ice Creams

DRINKS

Mineral Waters, Soft Drinks, Juices

25.-€ + VAT (10%)

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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%)

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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

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