



the art of inspiration

DOLCE

HOTELS AND RESORTS®

BY WYNDHAM

BARCELONA RESORT

WWW.DOLCEBARCELONARESORT.COM



Welcome

- Madagascar pepper & sunflower seed stick
- Parmesan stick
- Vegetable chips

Cold specialties

- Iberian ham on coca bread with tomato
- Russian salad tartlet
- Mini Caesar salads
- Beef tartare with parmesan and a hint of wholegrain mustard
- Mini blinis with salmon and cream cheese
- Hummus with vegetable dips

Hot specialties

- Oxtail croquettes
- Wild mushroom croquettes
- Our bao bun with calamari and lime mayonnaise
- Teriyaki chicken skewers with sesame
- Mini beef loaf with caramelized apple

Desserts

- Assorted pastries
- Nougat and wafers

Cellar

- Mineral waters, beers, and soft drinks
- White wine Rabellat Vidal D.O. Penedès – local winery
- Red wine Rabellat Vidal D.O. Penedès – local winery
- Brut cava Rabellat Vidal – local winery

COCKTAIL

OPTION 1



Welcome

- Madagascar pepper & sunflower seed stick
- Parmesan stick
- Vegetable chips
- Kalamata olives

Cold specialties

- Iberian ham on coca bread with tomato
- Russian salad tartlet
- Mini Caesar salads
- Beef tartare with parmesan and a hint of wholegrain mustard
- Mini blinis with salmon and cream cheese
- Hummus with vegetable dips
- Foie terrine on raisin toast
- Cheese buffet with jams and nuts

(Minimum 50 guests)

Served in small clay pots

- Oxtail croquettes
- Wild mushroom croquettes
- Our bao bun with calamari and lime mayonnaise
- Teriyaki chicken skewers with sesame
- Mini beef loaf with caramelized apple
- Prawn shot with romesco sauce
- Three-meat cannelloni with truffle oil
- Vegetable skewers with xató sauce

The sweet corner

- Fresh fruit skewers
- Assorted pastries
- Nougat and wafers

Cellar

- Mineral waters, beers, and soft drinks
- White wine Rabellat Vidal D.O. Penedès – local winery
- Red wine Rabellat Vidal D.O. Penedès – local winery
- Brut Nature cava Rabellat Vidal – local winery



COCKTAIL
OPTION 2



DINNER

OPTION 1

The chosen dishes must be the same for all guests

Welcome

- Black olive “false cinnamon”
- Bloody Mary with celery and cockles
- Cereal brick with Madagascar pepper
- Cup of broth with mini meat skewer (d’olla style)
- Tomato lollipops with goat cheese

Starter (choice of one)

- Mushroom cream soup with poached egg and truffle
- Prawn salad with papaya and passion fruit pearls
- Salmon salad with fresh fruit cubes and red berry vinaigrette

(Minimum 50 guests)

Main course (choice of one)

- Duck confit with apple and basil parmentier, glazed with red fruits
- Salmon with sesame and mini vegetables

Postres

To choose from:

- Dulce de leche French toast with cinnamon ice cream
- Chocolate coulant with amarena cherry ice cream

Sweet bites to accompany coffee

Cellar

- Brut cava
- White and red wine with D.O.
- Mineral waters
- Coffee and herbal teas



DINNER

OPTION 2

Welcome

- Sunflower seed and pepper crisp
- Gold, silver, and copper cheese rocks
- Salmon and mango bonbon
- Cereal and Madagascar pepper brick
- Our broth with mini carn d'olla skewer

Starter (choice of one)

- Scallops with tomato and mushroom tartare in a timbale accompanied by ajo blanco
- Pear soup from Puigcerdà with its tartare, Iberian ham slices, and violet pearls
- Prawn salad with confit tomato

(Minimum 50 guests)

Main course (choice of one)

- Iberian fillet stuffed with eggplant and pineapple with orange reduction
- Seabass with celery purée, sautéed ceps, and licorice infusion with vegetable mosaic
- Roasted and deboned kid goat shoulder with apple textures

Desserts

- Chocolate glories
- Raspberry tango tartlet
- Arabica sweet

Sweet treats to accompany coffee

Cellar

- Brut cava
- White and red wine with D.O.
- Mineral waters
- Coffee and herbal teas

The chosen dishes must be the same for all guests.



The chosen dishes must be the same for all guests.

DINNER

OPTION 3

Welcome

- Tempura of nuts
- Gold, silver, and copper cheese rocks
- Salmon and mango bonbon
- Mini sobrasada madeleine
- Our broth with mini carn d'olla skewer

Starter (choice of one)

- Crab and spider crab ravioli with Huelva prawn and ceps cream
- Lobster salad with red fruit contrasts
- Foie terrine with fig purée and red fruits

(Minimum 50 guests)

Main course (choice of one)

- Duck magret with fruit rubicuk and orange reduction with raspberry
- Monkfish on truffled wheat with ceps sauce
- Beef tenderloin with foie gras on Idiazábal potato millefeuille

Desserts

- Chocolate glories
- Hazelnut piemont
- Ko Samui of coconut and mango

Sweet treats to accompany coffee

Cellar

- Brut cava
- White and red wine with D.O.
- Mineral waters
- Coffee and herbal teas



➔ DRINKS

- Whisky (Ballantines, J&B)
- Gin (Beefeater, Bulldog, Tanqueray)
- Vodka (Absolut, Moskovskaya)
- Rum (Barceló, Brugal)
- Tequila (Jose Cuervo)
- Beer
- Soft drinks
- White and red wine
- Brut cava

➔ PREMIUM OPEN BAR

- Whisky (Black Label, Cardhu, Jack Daniels)
- Gin (G'Vine, Botanic Gin, Martin Miller's, Gin Mare)
- Vodka (Belvedere, Ciroc, Grey Goose, Eristoff Premium)
- Rum (Zacapa 23, Cacique, Barceló Añejo)
- Tequila (Don Julio)
- Mojitos
- Beer
- Soft drinks
- White and red wine
- Brut cava



*Merry
Christmas*

SERVICE DURATION

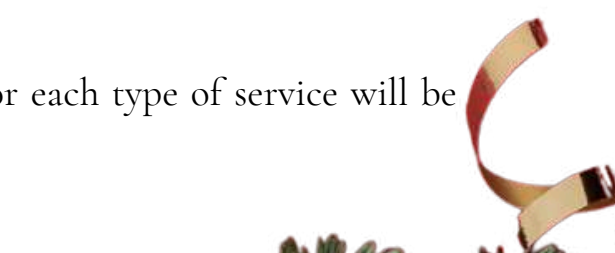
- Cocktail: 1 hour 30 minutes
- Lunch and dinner banquet: 2 hours 30 minutes

PAYMENT METHOD

- 20% prepayment upon event confirmation.
- 50% payment 20 days before arrival or the event date.
- 30% payment 7 business days before the day of service.

GENERAL CONDITIONS

- The chosen menu must be the same for all guests.
- We offer specially designed menus for special diets, allergies, and religious practices.
- Decoration and place cards are not included in the price.
- The detailed prices may be affected if the number of guests is lower or higher than the number specified in the proposal.
- Room rental is included for a minimum of 50 guests.
- Changes in the characteristics or duration of the event may affect the final menu price.
- The chosen menu must be confirmed at least 7 business days in advance.
- The deadline to confirm the final number of guests is 7 days before the event date.
- Staff hours exceeding the scheduled duration for each type of service will be charged at €35.00 per hour.



CONTACT

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