

*the art of inspiration*

DOLCE
HOTELS AND RESORTS®
BY WYNDHAM
BARCELONA RESORT

WWW.DOLCEBARCELONARESORT.COM



# COCKTAIL

SIGNATURE

## 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

## 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

PREMIUM



# SIGNATURE

Dining options for lunch or dinner

## Starters (To share)

- Iberian cured ham with coca bread and extra virgin olive oil
- Creamy burrata with confit tomatoes, rocket, pesto and pine nuts
- Our traditional patatas bravas
- Crispy calamari with citrus emulsion and a hint of kimchi
- Spanish cocido croquettes

## Main course (choice of one)

- Beef entrecôte with Café de Paris butter and potato parmentier
- Gratinated cod with aioli and Spanish-style roasted potatoes

*(Minimum 10 guests)*

Starters served in the centre of the table

## Dessert

- Creamy chocolate dessert with caramelised hazelnuts and vanilla ice cream
- Spanish nougat and “neulas“

## Cellar

- Clot dels Oms white and red wine, D.O. Penedès
- Mineral water and soft drinks
- Coffee and tea
- Glass of Brut Nature Cava





# PREMIUM

Dining options for lunch or dinner

## Starters (To share)

- Iberian cured ham with coca bread and extra virgin olive oil
- Creamy burrata with confit tomatoes, rocket, pesto and pine nuts
- Beef steak tartare with pickles and crispy toast
- Andalusian-style crispy calamari with citrus emulsion
- Creamy Iberian ham croquettes

## Main course (choice of one)

- Slow-cooked Iberian pork tenderloin with potato parmentier and Port wine sauce
- Roasted sea bass with Spanish-style roasted potatoes, seasonal vegetables and Cava sauce

*(Minimum 10 guests)*

Starters served in the centre of the table

## Dessert

- Creamy cheesecake with red berries and almond crumble
- Spanish nougat and neulas

## Cellar

- Clot dels Oms white wine, D.O. Penedès
- Vizcarra red wine, D.O. Ribera del Duero
- Mineral water and soft drinks
- Coffee and tea
- Glass of Brut Nature Cava



# GRAND PREMIUM

Dining options for lunch or dinner

## Starters (To share)

- Glass of Cava and chef's selection of appetisers
- Iberian cured ham with coca bread and extra virgin olive oil
- Creamy burrata with confit tomatoes, rocket, pesto and pine nuts
- Red tuna tartare with avocado and sesame
- Chargrilled octopus with smoked potato parmentier and paprika oil
- Creamy Iberian ham croquettes

## Main course (choice of one)

- Beef tenderloin with potato gratin, seasonal vegetables and Port wine sauce
- Roasted turbot with confit potatoes, baby seasonal vegetables and beurre blanc

*(Minimum 10 guests)*

Starters served in the centre of the table

## Dessert

- Chocolate textures with salted caramel and vanilla ice cream
- Spanish nougat and "neulas"

## Cellar

- Gran Clot dels Oms Chardonnay white wine, D.O. Penedès
- Vizcarra red wine, D.O. Ribera del Duero
- Mineral water and soft drinks
- Coffee and tea
- Glass of Brut Nature Cava

# 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.

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# CONTACT

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