



the art of inspiration

DOLCE

HOTELS AND RESORTS®

BY WYNDHAM

BARCELONA RESORT

WWW.DOLCEBARCELONARESORT.COM

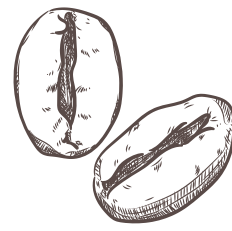
DISCOVER WITH US NEW FLAVORS





OUR ORGANIC PRODUCTS

Our orchard and the illusion of an incomparable human group, make this ambitious project a reality in which we can offer our events and restaurants an exclusive gastronomy with 100% chemical free products.

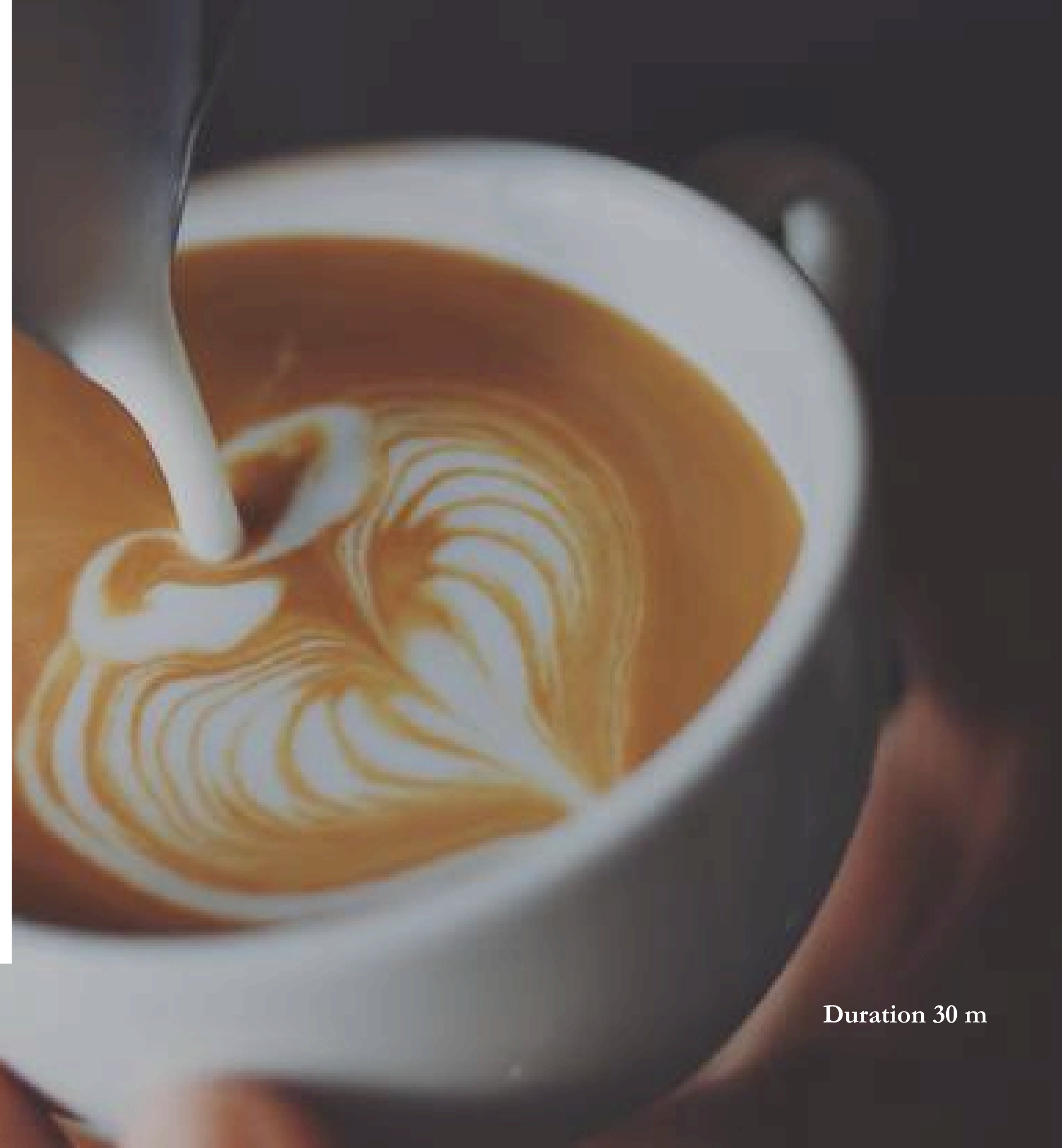


COFFEE BREAK

Only beverages

Beverages

- Fruit Juices
- Coffee and infusions
- Milk
- Mineral water



Duration 30 m

COFFEE BREAK

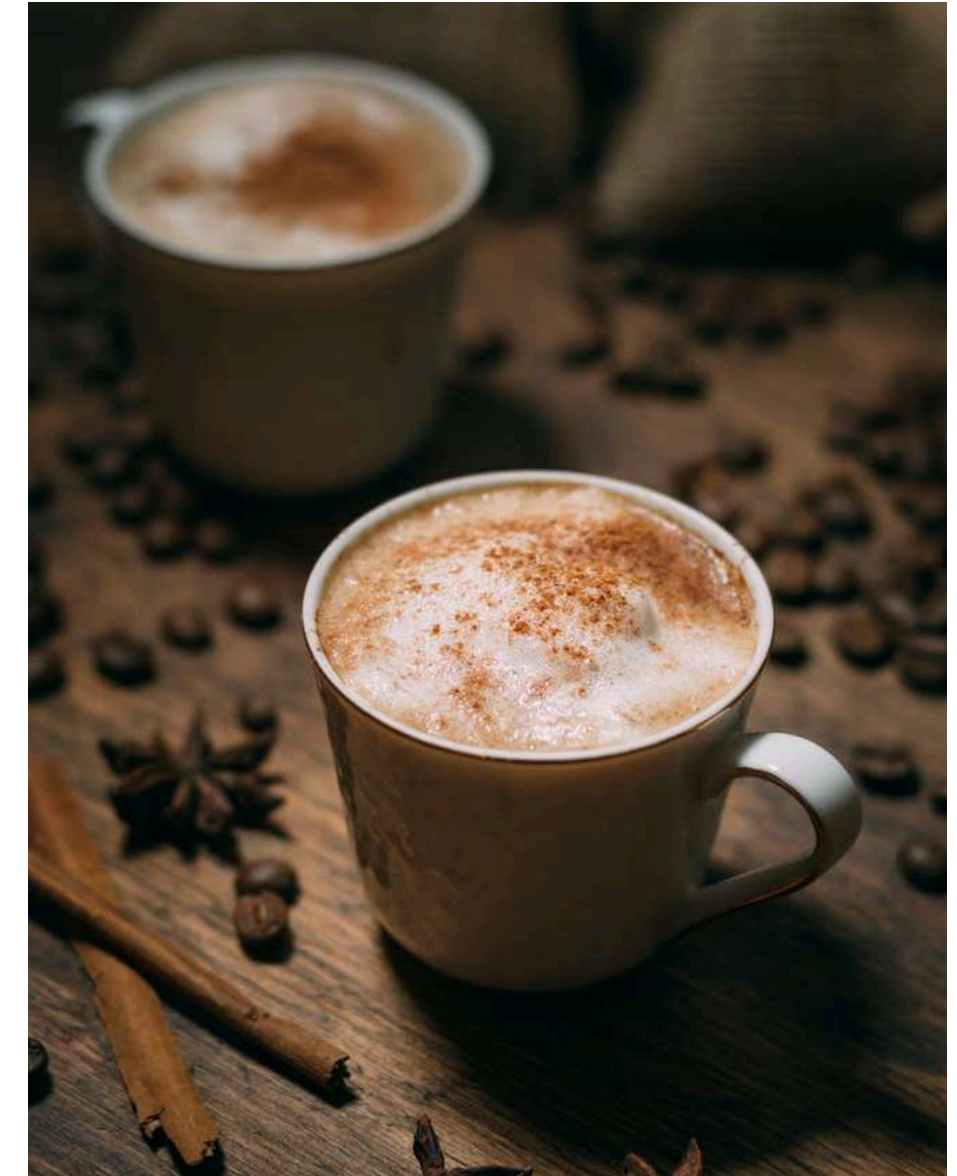
Standard

Beverages

- Fruit Juices
- Coffee and infusions
- Milk
- Mineral water

Sweet

- Mini Chocolate Neapolitan
- Mini Butter Croissant
- Mini Fuet Ciabatta
- Iberian Ham Mini Flute
- Fresh Fruit Skewers



Duration 30 minutes

COFFEE BREAK

Premium

Beverages

- Fruit Juices
- Coffee and infusions
- Milk
- Mineral water

Dulce

- Mini “Ensaimadas” With Icing Sugar
- Mini Sugar and Chocolate Donuts
- Iberian Ham Piccolo
- Mini Bagel With Braised Turkey, Brie Cheese And Cucumber
- Wholemeal and Rye Roll with Avocado, Tomato and Fresh Cheese
- Fresh Seasonal Fruit Skewer



Duration 30 minutes

HEALTHY COFFEE



Beverages

- Fruit juice
- Seasonal fruit and vegetable smoothies
- Coffee and Infusions
- Mineral waters

Food

- Salmon baguette with cream cheese
- Mini Avocado Toast and Poached Egg
- Nuts, yogurt and kiwi
- Oatmeal Cookies
- Spiced apple with cinnamon and orange
- Pineapple and currant salad

Duration 30 minutes

FINGER BUFFET

OPTION 1

Cold specialties

- Roastbeef Focaccia with Mustard
- Omelette
- Russian Salad Tins
- Mini Briox of various sausages
- Coca de Recapte
- Swedish Salmon Bread with Tartar Sauce
- Mini raff tomato and goat cheese salad with basil vinaigrette
- Spiced Hummus Toast
- They flew from escalibada casar cake with orange honey



Hot specialties

- Sausage skewer with cane honey
- Porcini noodles

The sweet hour

- Fresh Fruit Cup
- Catalan cream

Wine cellar

- White Wine & Red Wine D.O
- Soft Drinks
- Mineral Waters
- Coffee & Infusions



FINGER BUFFET

OPTION 2

Cold Specialties

- Salmon and arugula wrap
- Turkey and eggplant Viennese wrap
- Vic fuet sandwich
- Mini vegetable sandwich with tuna
- Roast beef and sour apple brochette
- Assortment of artisan cheeses and breads
- Chicken and walnut sandwich
- Seafood salpicón glass

Hot specialties

- Cep and parmesan risotto
- Monkfish and zucchini brochette with aromatic herb oil
- Hamburger with rice bread and chicken with Yoki sauce

The sweet hour

- Fresh fruit cup
- Mini brownies
- Mini Sacher cake

Wine cellar

- White Wine & Red Wine D.O
- Soft Drinks
- Mineral Waters
- Coffee & Infusions



FINGER BUFFET

OPTION 3

Cold Specialties

- Mini Caesar salad
- Mini salmon cubes with citrus foam
- Tabbouleh salad with anchovies in vinegar
- Tuna and mango skewer
- Galician pie
- Skewer of prawns and melon
- Apple, celery and blue cheese salad with sweet vinaigrette
- Confit chicken sandwich with fresh herbs

Hot specialties

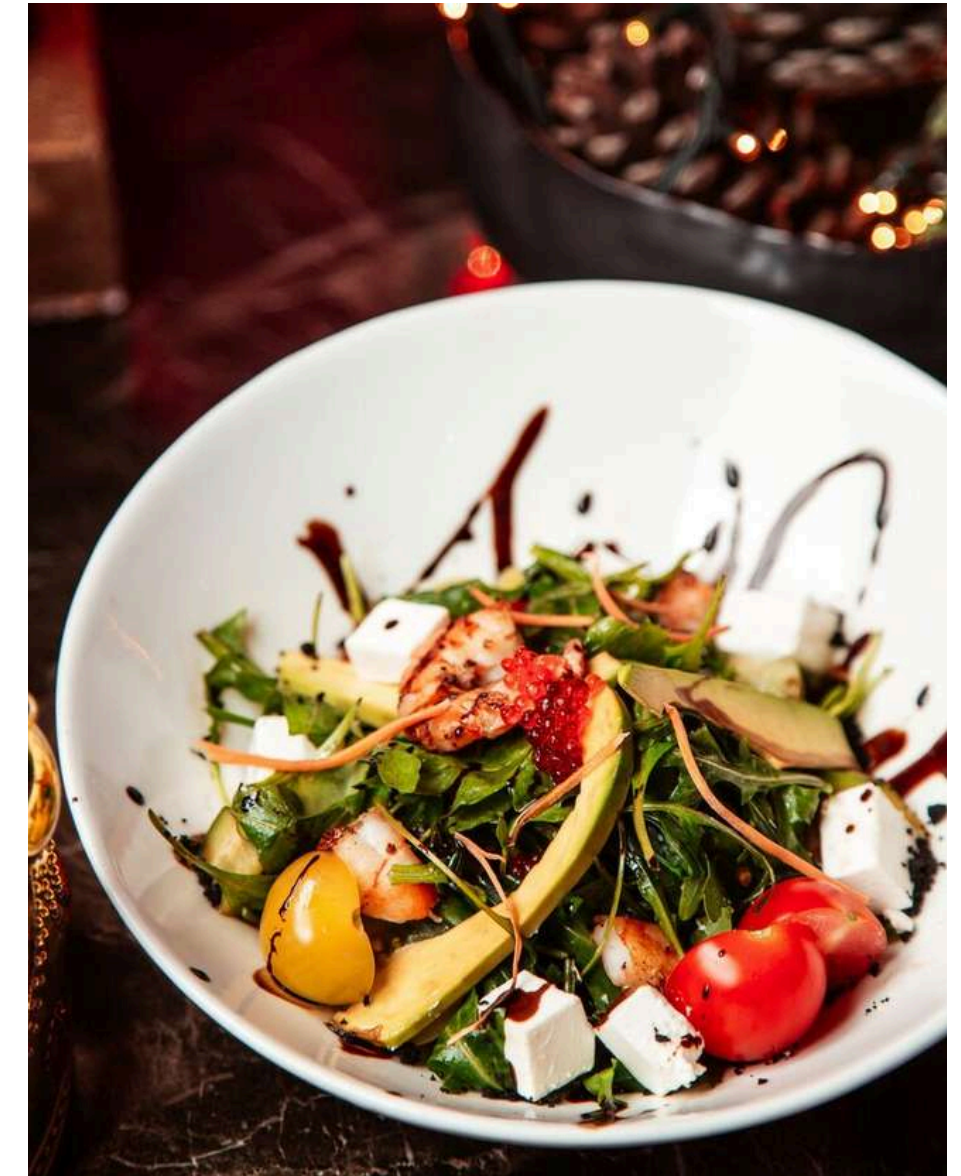
- Fideuá of ceps with duck liver
- Chicken borecks with five spices
- Skewered entrecote and potato pont Neuf

The sweet hour

- Fresh fruit cup
- Mini cheese cake
- Mini Santiago cake

Wine cellar

- White Wine & Red Wine D.O
- Soft Drinks
- Mineral Waters
- Coffee & Infusions



FINGER BUFFET

OPTION 3

Cold Specialties

- Mini pasta salad, tofu and Norwegian salmon cubes
- Tomato and fresh cheese salad with basil vinaigrette
- Iberian ham sandwich
- Chicken and curry wrap
- Salmon and wasabi wrap
- Hummus salad with slices of cod and bell pepper oil
- Mosaic of hot or cold soups (depending on season)
- Guacamole and anchovy Montadito
- Bloody Mary with cockle and pepper

Hot specialties

- Spiced lamb durum
- Black rice with cuttlefish noodles
- Gnochì casserole with 4 cheeses

The sweet hour

- Fresh fruit cup
- Dark and white chocolate mousse
- Glass of tiramisu

Wine cellar

- White Wine & Red Wine D.O
- Soft Drinks
- Mineral Waters
- Coffee & Infusions





OPTION 1

WORK BUFFET

› Buffet of straters

- Vegetable and crudités salad: arugula, radishes, spinach, mesclun, tomato, pickles, mushrooms, walnuts, raisins, plums, olives accompanied with mustard vinaigrette sauce, romesco
- Vegetable Coca
- Bolognese macaroni
- Vegetable cream or cold soup depending on the season

› Buffet of seconds

- Beef round with sautéed vegetables
- Cod a la Llauna

› Dessert buffet

- Catalan cream
- Fresh fruit

› Cellar

- DO Rosé Wine
- Refreshments
- Mineral waters
- Coffees and Infusions



OPTION 2

WORK BUFFET

› Buffet of straters

- Vegetables and crudités salad: arugula, radicchio, spinach, mix, tomato, gherkins, mushrooms, walnuts, raisins, prunes, olives accompanied with mustard vinaigrette sauce, romesco
- Orange and cod salad
- Quinoa and avocado salad
- Pumpkin cream

› Buffet of seconds

- Confit of duck with mashed potatoes in olive oil
- Veal shank, potato mille-feuille and vegetable chips
- Rice with vegetables

› Dessert Buffet

- Catalan cream
- Cheese cake
- Sacher cake

› Celler

- DO Rosé Wine
- Refreshments
- Mineral waters
- Coffees and Infusions



OPTION 3

WORK BUFFET

› Buffet of straters

- Vegetables and crudités salad: arugula, radicchio, spinach, mix, tomato, gherkins, mushrooms, walnuts, raisins, prunes, olives accompanied with mustard vinaigrette sauce, romesco
- Caesar salad
- Diced smoked salmon with salad from our Eco garden and citrus vinaigrette
- Gazpacho

› Buffet of seconds

- Tender veal with mashed potato and onion confit
- Sea bream with sweet potato puree and chips and sautéed vegetables
- Grilled vegetables with goat cheese

› Dessert Buffet

- Catalan cream
- Cheese cake
- Sacher cake

› Celler

- DO Rosé Wine
- Refreshments
- Mineral waters
- Coffees and Infusions

WORK MENU

OPTION 1



> First

Vegetable cream with crispy Iberian meats

> Second

Stuffed chicken, with potato parmentier

> Dessert

Fruit salad with fresh cheese cream

> Wine Cellar

- White or red wine
- Mineral waters
- Coffee and infusions

WORK MENU

OPTION 2



> First

Butterfish ravioli with mango and sprout soup

> Second

Beef shank with potato millefeuille

> Dessert

“Mel i Mato”, with dried fruits

> Wine Cellar

- White and red wine
- Mineral waters
- Coffee and infusions

WORK MENU

OPTION 3



> First

Vegetable timbale with quinoa and avocado

> Second

Acorn-fed Iberian pork cheeks with roasted pineapple and forest of shiitakes and shimejis

> Dessert

Chocolate coulant with vanilla ice cream

> Wine Cellar

- White and red wine
- Mineral waters
- Coffee and infusions

WORK MENU

OPTION 4



> First

Roasted chicken cannelloni with
truffle oil bechamel

> Second

Cod with samfaina

> Dessert

Sachertorte

> Wine Cellar

- White and red wine
- Mineral waters
- Coffee and infusions



COCKTAIL

OPTION 1

Snacks

- Fried Sticks With Cep Salt
- Curry Crunchy

Cold Specialties

- Tartlet Of Crab Tartlet
- Iberian Ham Airbag
- Norwegian Salmon Roll With Wasabi
- Cantabrian anchovies on toast with tomato confit
- Caesar Salad Durum
- Beef Tartare With Parmesan And Green
- Mustard Notes.
- Brioche With Delicious Roast Beef, Jalapeño Mayonnaise And Tomato Slices

Hot Specialties

- Sautéed Cous Cous and Artichokes
- Prawn Brochette With Mushrooms
- Beef Mellow with Caramelized Apples

The sweet hour

- Natural Seasonal Fruit Brochette
- Mini Waffle with Pastry Cream and Raspberries

Wine cellar

- White Wine & Red Wine D.O
- Cava Brut Nature
- Beers with and without alcohol
- Soft Drinks
- Mineral Waters
- Coffee & Infusions



COCKTAIL

OPTION 2

Snacks

- Peppercorns & Pepper Crunchy
- Raspberry Brick with Madagascar Peppermint

Cold Specialties

- Diced Salmon with G-VINE
- Foie Ingot and Pistachio Powder
- Ceviche With Vegetables And Oriental Essences
- Bread Sticks Rolled In Acorn-fed Ibérico De Bellota
- Tomato and Idiazabal Foam Cucurucho
- Cantabrian anchovies on toast with tomato confit
- Caesar Salad Durum
- “Sergi Arola” Brava Potato

Hot Specialties

- Monkfish Dessert with Lime and Black Salt
- Cream Of Pumpkin Cream, Melanosporum Truffle And Iberian Ham Powder
- Diced Galician Veal Sautéed with Tender Garlic Sauce
- Yakitori Chicken Brochette with Soy Sauce and Sesame Seeds

Desserts

- Mini Mandela Of Chocolate And Coffee
- Catalan Cream With Toffee And Lemon
- Seasonal Fresh Fruit Brochettes

Wine Cellar

- White Wine & Red Wine D.O
- Cava Brut Nature
- Alcoholic and Non Alcoholic Beers
- Soft Drinks
- Mineral Waters
- Coffee & Infusions



COCKTAIL

OPTION 3

Snacks

- False black olive cinnamon
- Raspberry brick with Madagascar pepper
- Parmesan, gold, silver and copper rocks

Cold Specialties

- Iberian ham airbag
- Prawn pipette with mango
- Foie bonbon with raspberry
- Steak tartar with mustard foam
- Mini Tuna Tataki with Sesame & Avocado
- Octopus with spiced potato parmentier
- Salmon with Gin Tonic of G-Vine
- Tomato, mozzarella and basil leaf caprese brochette basil leaf
- Tartlet with shrimp and caviar salad

Hot Specialties

- Lobster, Sobrasada, Potato And Egg Poché
- Cochinita Pibil Taco
- Diced Monkfish with Lime and Black Salt
- Diced Beef Sirloin with Garlic and Garlic
- Rice with Red Prawns and Ceps
- Truffled Cannelloni

Desserts

- Classic mini torrija
- Bread, chocolate, oil and salt
- La Viña Raspberry Cheese Cake
- Fresh fruit cup

Wine Cellar

- White Wine & Red Wine D.O
- Cava Brut Nature
- Alcoholic and Non Alcoholic Beers
- Soft Drinks
- Mineral Waters
- Coffee & Infusions



CAVA GLASS

1st OPTION

Appetizers

- Gold, silver and copper cheese rocks
- Fake cinnamon with black olives
- Caprese skewer with basil pipette

Cellar

- Cava Brut Nature
- White & red wine
- Soft drinks or Juices
- Mineral waters



CAVA GLASS

2nd OPTION

Appetizers

- Assorted vegetable chips
- Cheese and pistachio stick
- Organic tomato and bocconcini cheese skewer
- Vic's fuet stick

Cellar

- Cava Brut Nature
- Beer
- White & red wine
- Soft drinks or Juices
- Mineral water



CAVA GLASS

3th OPTION

Appetizers

- Assorted vegetable chips
- Cheese and pistachio stick
- Organic tomato and bocconcini cheese skewer
- Vic's fuet stick

Cellar

- Cava Brut Nature
- White & red wine
- Beers
- Soft drinks or Juices
- Mineral water



APPETIZER

OPTION 1

Snacks

- False cinnamon of black olives
- Cheese and pistachio sticks

Cold Specialties

- Smoked Chicken and tzatziki sauce mini sandwich
- Shrimp and cherry tomato skewer with Romesco Sauce
- Bull Negre And rucula sandwich
- Tuna, Soy and Sesame skewer

Hot Specialties

- Chicken wit Yakitori sauce Brochette
- Gilled sandwich with smoked bacon and Emmental cheese

Wine Cellar

- White wine D.O
- Red wine D.O
- Cava Brut Nature
- Fruit juices



APPETIZER

OPTION 2

Snacks

- Parmesan puff pastry bastonée
- Raspberry brick with salt and pepper from Madagascar

Cold Specialties

- Viennese turkey and aubergine bread wrap
- Norwegian salmon wrap with fine herbs and cream cheese
- Fuet shavings sandwich with bread and tomato
- Cherry tomato and mozzarella skewer

Hot Specialties

- Mini burger with cheese
- Mini spinach and blue cheese croquettes

Wine Cellar

- White wine D.O
- Red wine D.O
- Cava Brut Nature
- Fruit juices



APPETIZER

OPTION 3

Snacks

- Crunchy bread with oil and sugar
- Fried banana chips
- Fresh pasta tagliatelle with coarse salt and sugar

Hot Specialties

- Hot chafadito of tenderloin confit and caramelized onion
- Mini salmon wrap with yogurt 5 spices
- Veal wonton with gorgonzola sauce

Cold Specialties

- Iberian ham shavings rolled in Parmesan breadsticks
- Norwegian salmon and pickles sandwich
- Iberian pork loin five acorns snack
- Brie sandwich with violets marmalade
- Our mini caesar salad

Wine Cellar

- White wine D.O
- Red wine D.O
- Cava Brut Nature
- Fruit Juice
- Sparkling and Non Sparkling Mineral Water



BANQUET LUNCH / DINNER

OPTION 1

First Course

- Millefeuille of cod and fresh tomato and basil
- Tagliatelle with vegetables and arbequina olives
- Cream of wild wheat soup with vegetable samfaina and thyme essence

*The chosen menu must be the same for all clients

Second Course

- Salmon supreme with parisian potato and dill cream
- Pork fillet with sweet mustard and fondant potato
- Sautéed beef and wok vegetables

Dessert

- Tiramisu with coffee and bitter cocoa sauce
- Seasonal fruit salad with orange reduction
- Tangerine and fresh mint sorbet

Wine Cellar

- White Wine & Red Wine D.O
- Cava Brute Natur
- Mineral Waters
- Coffee & Infusions



BANQUET LUNCH / DINNER

OPTION 2

First Course

- Grilled vegetables with goat cheese au gratin
- Rucula and rosemary manchego cheese salad
- Cream of pumpkin cream with crispy Iberian ham

*The chosen menu must be the same for all clients

Second Course

- Grilled gilthead bream with potato parmentier and merlot reduction
- Veal shank with mushrooms in their juice
- Duck confit with caramelized pear and citrus reduction

Dessert

- Fruit brochette on English cream
- Sacher snack
- Praline hazelnut ice cream

Wine Cellar

- White Wine & Red Wine D.O
- Cava Brute Natur
- Mineral Waters
- Coffee & Infusions



BANQUET LUNCH / DINNER

OPTION 3

First Course

- Tomato tartar, shrimp and its essence
- Salad of smoked salmon, fruits and citrus vinaigrette
- Tuna tartar and guacamole with green shoots

*The chosen menu must be the same for all clients

Second Course

- Sea bass with potato fondant and herb oil and organic tomatoes
- Entrecote of beef with baked potato and herb butter
- Low temperature lamb with hummus and spiced pumpkin cubes

Dessert

- Chocolate pyramid with toffee coulis
- Strawberry sable and crème anglaise
- Piña colada sorbet

Wine Cellar

- White Wine & Red Wine D.O
- Cava Brute Natur
- Mineral Waters
- Coffee & Infusions



GALA DINNER

OPTION 1

First Course

- Prawns salad with mango slices and red fruits vinaigrette
- Marinated Salmon Cake on Avocado Tartar and Nutty Chopped

Second Course

- Mediterranean Style Salt Cod with Roasted Peppers and Levantine Chopped Peppers
- Iberian Pork Cheek with Creamy Potato and Truffle Accompanied by Mini Vegetables

Dessert

- Mango With Textures
- Red Fruits Sparkle

Wine Cellar

- White Wine & Red Wine D.O
- Cava Brute Natur
- Mineral Waters
- Coffee & Infusions

*The chosen menu must be the same for all clients



GALA DINNER

OPTION 2

First Course

- Duck, Melon and Artichoke Salad with Eucalyptus Honey
- Tuna Tartar Duo (Fresh & Salted)
- Basil Ice Cream and Wakame Salad

Second Course

- Compact Piglet with Sweet Nuances
- Sea Bass in Pistachio Crosta and Orange Textures



Dessert

- Piemont with Crunchy Hazelnut and Chocolate Textures
- Citron in Textures

Wine Cellar

- White Wine & Red Wine D.O
- Cava Brute Natur
- Mineral Waters
- Coffee & Infusions

*The chosen menu must be the same for all clients

GALA DINNER

OPTION 3

First Course

- Salad "Xató" Of Smoked Bacalao, Arbequina And Citrus
- Goose Foie On Pinch Bread, Sweet Wine Reduction And Figueres Onion Jam

Second Course

- Veal Fillet with Pedro Ximenez and Foie, Fresh Truffle Slices over Wheat Risotto
- Sea Bass Tenderloin with Citrus Quinoa Veil, Mango and Mango Yarns

Desserts

- Golden Hazelnut
- Textures Of Chocolates

Wine Cellar

- White Wine & Red Wine D.O
- Cava Brute Natur
- Mineral Waters
- Coffee & Infusions

*The chosen menu must be the same for all clients



OUR CORNERS



"Sweet Dreams Are Made of Cheese"

Cheese Buffet

Goat, Maó, Idiazábal, Teta Gallega, Manchego, Tete De Moine, Tronchón, Muntanyola, Cabrales, Brie, Torta de Casar, Crema De Tupi, Torta de Casar, Crema De Tupi with Artisan Beers (Accompanied with a Variety of Breads, Fruits and Nuts)



"I Like the way you roll"

Buffet Japonès

Assorted Sushi Slates: Makis, Sashimi, nigiri Salmon and Wasabi Wrap (Accompanied with Soya, Wasabi and Candied Ginger)



"Keep Woking"

Buffet de Wok Oriental & Lekue

Wok Sauteed With Different Types Of Oriental Pastas And Sauces In Lekué Al Vapor; SauMai and Momo Dimsum



"Ostras tú!"

Oyster Showcooking

Open at the moment

OUR CORNERS



“La Charcuteria Moderna”

Selection of Catalan and Iberian cured meats and sausages sliced at the moment, In Mini Cones; Sausage and cheese candies

“Keep Calm it's Vermut time”

Vermouth Buffet

Cockles, Clams, Pickled Mussels, Razor Shells, Cantabrian Anchovies in Olive Oil, Tuna D'Orrio, Popets, Anchovies in Vinegar, Arbequina Olives, Split Olives from Jaen, Banderillas, Gildas, garlic confit, Churreria Potatoes and Fried Almonds with Espinaler Sauce and Izaguirre Vermouth

“Foie is always the answer”

Foie Buffet

Only available for Cocktail Option 3 Foie Terrine With Pistachios, Foie Mi-Cuit In Armagnac, Foie With Sweet Liqueurs And Foie Mousse With Muscatel Gelée





STANDARD OPEN BAR

- Whisky (BALLANTINES, J&B)
- Gin (BEEFEATER, BULLDOG, TANQUERAI)
- Vodka (ABSOLUT, MOSKOVSKAYA)
- Rum (BARCELO, BRUGAL)
- Tequila (JOSE CUERVO)
- Beer
- Soft drinks
- White and red wine
- Cava Brut



PREMIUM OPEN BAR

- Whisky (BLACK LABEL 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, BARCELO AÑEJO)
- Tequila (DON JULIO)
- Mojitos
- Beer
- Soft drinks
- White and red wine
- Cava Brut

PERSONALIZATION

We offer a personalized option from; the minutes, signage, to the centerpieces, flower arrangements and all kinds of decoration in order to provide a unique service. Together with professionals in the event world, our team offers a close and personal service, so that each event is as unique as our clients dreams.

All food and beverage stations have their own decoration making each event different and unique. We take care of every detail and adapt it to the clients wishes, playing with the color of the company and taking into account any other important aspect for the client. We want our client to feel identified in all aspects of the event such as gastronomy, set-up...

1

DECORATION

We offer the option to customize from floral arrangements, lights, art installations and all types of decorations in order to offer a service that makes each event unique.

2

MINUTES & SIGNS

We offer minutes with logo, allergens and personalized messages. We also offer the option of minutes through QR codes in different languages.





DURATION OF SERVICES:

- Coffee break / glass of cava: 30 minutes
- Appetizers: 45 minutes
- Cocktail, Finger lunch: 2 hours
- Banquet lunch and dinner: 2 hours 30 minutes
- Gala dinner: 3 hours

METHOD OF PAYMENT

- 20% Prepayment on confirmation of the event
- 50% 20 days before the arrival or the event
- 30% 7 working days before the day of the service

GENERAL CONDITIONS

- The menu chosen must be the same for all diners
- We have menus specially designed for special diets, allergies and religious practices
- Decoration and minutes are not included in the price (please consult prices)
- The detailed prices may be affected in the event that the number of guests is lower or higher than the number specified in the proposal

CONTACT

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