

BARCELONA



Dining & Catering

hcchotels

BARCELONA

Last revision: march 2025



Coffee Break

Simple

- Coffee
- · Whole and skimmed milk
- · Plant-based drink
- · Assorted teas and infusions
- Fruit juices

€6,60

per person (10% VAT included)

Sweet

- Coffee
- · Whole and skimmed milk
- · Plant-based drink
- · Assorted teas and infusions
- · Fruit juices
- · Assorted sweet pastries

€9,35

per person (10% VAT included)

Mixed

- Coffee
- Whole and skimmed milk
- Plant-based drink
- · Assorted teas and infusions
- · Fruit juices
- · Assorted sweet pastries
- · Assorted mini sandwiches

€14,90

per person (10% VAT included)

Supplements

•	Non-stop coffe break in room	Upon request	Assorted mini sandwiches	€5.55
•	Selection of fruits	€4.00	Extra coffee thermo	€7.00
•	Natural yoghurt with cereals and nuts	€3.00	Extra milk thermo	€7.00
•	Soft drinks	€3.50	• Assorted pastries and wholegrain pastries	€3.25
•	Assorted biscuits	€2.00		

per person (10% VAT included)

Coffee breaks can be served in the room, in the piano bar or on the terrace. The size of the event and availability will determine where the meal is served.







Corporate Menus

Menu 1

Cream of carrot and leek soup with pumpkin seeds
Roasted veal shank with vegetables
Yoghurt verrine with mango purée

Menu 2

Mixed greens with goat cheese au gratin and nut vinaigrette
Iberico pork sirloin with Port sauce and pearl onions
Fresh fruit cubes with vanilla ice cream

Menu 3

Confit duck cannelloni
Grilled salmon fillet with citrus oil
Sachertorte with red-berry coulis

€26,00

per diner (10% VAT included)
Includes water, bread, wine and coffee

Menu only available in the restaurant for events with a meeting room.

The same menu is required for all diners.

Choices must be notified at least 10 days in advance.

You can switch dishes between the menus.







Business Lunch

Verrine of Caesar salad with croutons
Potato salad with tuna and extra virgin olive oil
Selection of Spanish cheeses
Rock&roll savoury sandwiches

Spring roll with balsamic cream
Roast-meat croquettes
Crunchy chicken rings with barbecue sauce
Gourmet mini omelettes

Fresh cut fruit Yoghurt verrine with mango purée

€29.00

per diner (10% VAT included)
Includes water, bread, wine and coffee

Menu only available for events with a meeting room.

The same menu is required for all diners.







Cocktail 1

Mini blinis with smoked salmon
Verrine of Caesar salad
Savoury brioche
Selection of Spanish cheeses with pairings
Spoonful of escalivada with anchovy

Andalusian-style breaded calamari with citrus mayonnaise
Brie cheese basket with tomato jam
Crunchy ravioli with Iberico pork
Chicken skewer with teriyaki sauce
Roast-meat croquettes

Fresh fruit skewers
Cream and truffle profiteroles

€39.00

per diner (10% VAT included)
Includes water, beer, soft drinks, wine, cava and coffee

The same menu is required for all diners.

Dessert can be swapped out for a celebration cake (Sachertorte or Massini).

Extra cake (in addition to dessert): €4.50 per diner (10% VAT included).

Supplements: Liqueur shot €5.00 per diner (10% VAT included).







Cocktail 2

Tomato-rubbed bread with Iberico ham
Mini savoury brioche
Spoonful of cod esqueixada with EVOO pearls
Slices of Spanish cheese
Cucumber and smoked salmon sandwich

Gourmet mini omelettes
Roast-meat croquettes
Mini hot dogs
Croustillant with calamari ink and romesco
Crunchy ravioli with Iberico pork
Chicken skewer with teriyaki sauce
Surf and turf dish

Fresh fruit skewers
Chocolate mousse verrine with vanilla crumble
Cheesecake mousse verrine with mango pearls

€50.00

per diner (10% VAT included)
Includes water, beer, soft drinks, wine, cava and coffee

The same menu is required for all diners.

Dessert can be swapped out for a celebration cake (Sachertorte or Massini). Extra cake (in addition to dessert): €4.50 per diner (10% VAT included). Supplements: Liqueur shot €5.00 per diner (10% VAT included).







Celebration Menus

Menu 1

Confit duck cannelloni with béchamel and Parmesan crunch
Cod loin "a la llauna" with peppers
Sachertorte with red fruit coulis

Menu 2

Mixed greens with smoked salmon on tomato tartare with mango pearls
Iberico pork cheeks confit with aromas of Provence
Coconut-pineapple bar

€35.00

per diner (10% VAT included)
Includes water, bread, wine and coffee

The same menu is required for all diners.
Choices must be notified at least 10 days in advance.
Served in the restaurant, ask about the surcharge for a private room.

You can switch dishes between the menus. Extra cake (in addition to dessert): €4.50 per diner (10% VAT included). Supplements: Cava €4.00 / Liqueur shot €5.00 per diner (10% VAT included).







Gala Menus

Menu 1

Truffled chicken cannelloni Tender braised beef with rosemary Port reduction White-chocolate dome with mango and passion fruit

Menu 2

Cream of roasted lobster Suckling pig timbale with crunchy crust, potato slices and tarragon mushrooms Raspberry and lemon sorbet

Menu 3

Mixed greens with tomato and smoked salmon carpaccio Cod loin with lime emulsion, black olives and EVOO pearls Chocolate and hazelnut terrine

€45.00

per diner (10% VAT included) Includes water, bread, wine and coffee

The same menu is required for all diners. Choices must be notified at least 10 days in advance. Service in the restaurant or private room.

You can switch dishes between the menus. Extra cake (in addition to dessert): €4.50 per diner (10% VAT included). Supplements: Cava €4.00 / Liqueur shot €5.00 per diner (10% VAT included).







Gala Menus

Menu 4

Confit artichoke flowers with Iberico ham and foie shavings Baked turbot with sliced roasted potatoes and rosemary oil Caramel and vanilla-bourbon cream terrine

Menu 5

Peppers stuffed with seafood and scarlet-prawn mousseline Confit Iberico pork with honey and mustard Lemon sorbet

€50.00

per diner (10% VAT included)
Includes water, bread, wine and coffee

The same menu is required for all diners.

Choices must be notified at least 10 days in advance.

Service in the restaurant or private room.

You can switch dishes between the menus. Extra cake (in addition to dessert): €4.50 per diner (10% VAT included). Supplements: Cava €4.00 / Liqueur shot €5.00 per diner (10% VAT included).







Finger Food on the table 1

Appetisers

Tomato-rubbed bread with Iberico ham
Cream of lobster
Verrine of Caesar salad
Mini truffled chicken cannelloni
Roast-meat croquettes
Croustillant with calamari ink and romesco

Choice of main

Tender braised beef with Pedro Ximénez sauce or Cod loin with emulsion, black olives and EVOO pearls

Dessert

Caramel and vanilla-bourbon cream terrine

€47.00

per diner (10% VAT included)
Includes water, bread, wine and coffee

Choices must be notified at least 10 days in advance.

Service in the restaurant or private room.

Maximum 30 guests.







Finger Food on the table 2

Appetisers

Tomato-rubbed bread with Iberico ham
Cream of lobster
Verrine of Caesar salad
Mini truffled chicken cannelloni
Roast-meat croquettes
Croustillant with calamari ink and romesco

Choice of main

Confit Iberico pork with orange and a hint of soya or
Baked turbot with sliced roasted potatoes and rosemary oil

Dessert

Lemon sorbet

€52.00

per diner (10% VAT included)
Includes water, bread, wine and coffee

Choices must be notified at least 10 days in advance.

Service in the restaurant or private room.

Maximum 30 guests.







Menu Options Vegan / Vegetarian

Menu 1

Green salad with avocado and veggie vinaigrette
Chickpeas sautéed with vegetables, broccoli and curry rice
Lemon sorbet

Menu 2

Timbale of sautéed spinach and raisins Stir-fried noodles with tofu and peppers Fresh fruit salad

Includes water, bread, wine and coffee

Dish options that can be combined with any menu from the gastronomic offering.

Conditions apply based on the selected main menu.







Welcome drink

Only Drink

Glass of drink of the customer's choice (beer, wine, cava or soft drinks)

€4,50

per person (10% VAT included)

Welcome drink

Glass of drink of the customer's choice (beer, wine, cava or soft drinks)

Crisps

Olives

Nuts

€8,50

per person (10% VAT included)

Welcome Snack

Glass of drink of the customer's choice (beer, wine, cava or soft drinks)

Crisps

Olives

Nuts

Selection of savoury pastries

Mini quiches

€11,50

per person (10% VAT included)

Welcome drinks can be served in the room, at the piano bar, or on the terrace.

The choice must be communicated at least 1 week in advance.

The location of the service will depend on the size and availability of the event.





