HOTEL hccmontblanc barcelona

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Dining & Catering hcchotels

BARCELONA

Last revision: march 2025

Cocktail 1

hcchotels

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

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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).







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 hazeInut 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).



*Vegan Menu option available.

Gala Menus

hcchotels

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).



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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.

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 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. 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).







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.





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