

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.

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).







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.

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).







+34 933 435 555
comercialmontblanc@hcchotels.es
www.hcchotels.com

hcchotels

BARCELONA