

CATERING SERVICES [cocktails]

~ 2019 ~

COCKTAILS

Holding a cocktail usually take place after an official meeting, presentation, conference, opening, etc.

The cocktail is a light snack, which is done standing p, where guests can move freely through space, creating a relaxed atmosphere that promotes good social relations.

The cuisine consists of a cocktail of fingerfood and snacks, which do not require the use of tools such as plates and cutlery. The waiters circulate among participants offering trays of food and drink

FULL COCKTAIL

- Snacks: crunchy vegetables and macadamian nuts
- ❖ Iberian ham flower-shaped on tomato bread
- * Caprese skewer with confit artichoke and vermouth reduction
- Salmon marinated on olive oil and dill on crème fraîche mini pancake (blini)
- Foie mi cuit and figs on toast
- * Homemade ham & poultry croquettes
- Homemade sausages triology: classic, foie & truffle, cheese & basil
- * Assortment of cheeses and fruits
- **Assortment of confectionary**

White wine and new wine selection of our sommelier Cava Casanovas Selection Still water, beer, juices and soft drinks

€ 27 per person

COCKTAIL 1

Snacks:

crunchy vegetables and macadamian nuts Assortment of savoury biscuits and canapes

Cava Casanovas Selection Still water, beer, juices and soft drinks

€ 20 per person

COCKTAIL 2

Snacks:

crunchy vegetables and macadamian nuts Assortment of savoury biscuits and canapes Iberian ham flower-shaped on tomato bread

> Cava Casanovas Selection Still water, beer, juices and soft drinks

> > € 22 per person

COCKTAIL 3

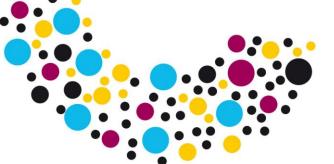
Snacks: crunchy vegetables and macadamian nuts Iberian ham flower-shaped on tomato bread Salmon marinated on olive oil and dill on crème fraîche mini pancake (blini) Foie mi cuit and figs on toast

Assortment of cheeses and fruits

White wine and new wine selection of our sommelier Cava Casanovas Selection Still water, beer, juices and soft drinks

€ 24 per person





SERVICES REMARKS

- The material and equipment necessary support such as tables and bar are included. If you need something like dividers, chairs, lecterns, wardrobe etc please ask us the price of rent.
- The assemblies could be done with thermos or espresso capsule machine, depending needed.
- Coffee breaks exceeding 30 people may assort the type of pastry o sandwich, keeping the amount of coffee chosen pieces.
- Transport, assembly and collected at least \in 75 in Barcelona. For events that exceed 100 diners or other destinations ask us the rates.
- Waiter service 125 \in (1/25 pax). Service at least 4 hours, additional time will be billed at a rate of 30 euros.
- We recommend waiter service when the car exceeds 25 people. If the day is no more than an act or service is generally quoted transport service and waiters.
- Check prices for events that exceed 100 people.
- There are lunch items that may vary according to season and we are constantly introducing new products.
- If you require a meal service, banquet, buffet lunches, etc; Ask us for the specific catalog.
- Prices do not include VAT. Prices valid for 2019

