

GASTRONOMIC OFFER

2026

Gastrofira
a food experience



ABOUT OUR GASTRONOMIC OFFER...

1. Coffee breaks
2. Breakfasts
3. Appetizers and cocktails
4. Ham slicer services
5. Beverages service, spanish wine and cava glass
6. Finger buffets



COFFEE BREAKS

2026



COFFEE BREAKS

PRICES PER PERSON:

*Early bird prices before 18th December

COFFEE A1: Coffee, infusions & teas, milk

| | 30 min 1 coffee/tea/infusion | | 4 hours 3 coffee/tea/infusion | | 8 hours 4 coffee/tea/infusion | |
|---|---------------------------------|---------|----------------------------------|---------|----------------------------------|---------|
| Prices for services from 12 to 30 guests | 13,10 € | 15,70 € | 21,70 € | 26,00 € | 26,90 € | 32,30 € |
| Prices for services from 31 to 150 guests | 7,90 € | 9,50 € | 16,50 € | 19,80 € | 21,80 € | 26,20 € |
| Prices for services from 151 to 700 guests | 7,20 € | 8,60 € | 15,00 € | 18,00 € | 20,60 € | 24,70 € |
| Prices for services from 701 to 1500 guests | 6,90 € | 8,30 € | 14,00 € | 16,80 € | 19,30 € | 23,20 € |
| Prices from 1501 and above | 6,70 € | 8,00€ | 13,80 € | 16,60 € | 18,60 € | 22,30 € |

COFFEE A2: Coffee, teas, milk, mineral water, orange juice

| | 30 min 1 coffee + 1 water/juice | | 4 hours 2 coffee + 2 water/juice | | 8 hours 3 coffee + 3 water/juice | |
|---|------------------------------------|---------|-------------------------------------|---------|-------------------------------------|---------|
| Prices for services from 12 to 30 guests | 13,50 € | 16,20 € | 22,40 € | 26,90 € | 29,70 € | 35,60 € |
| Prices for services from 31 to 150 guests | 8,30 € | 10,00 € | 17,40 € | 20,90 € | 24,60 € | 29,50 € |
| Prices for services from 151 to 700 guests | 7,40 € | 8,90 € | 16,20 € | 19,40 € | 22,00 € | 26,40 € |
| Prices for services from 701 to 1500 guests | 7,10 € | 8,50 € | 15,90 € | 19,10 € | 21,80 € | 26,20 € |
| Prices from 1501 and above | 7,00 € | 8,40 € | 15,50 € | 18,60 € | 21,30 € | 25,60 € |

COFFEE A3: Coffee, teas, milk, mineral water, orange juice and soft drinks

| | 30 min 1 coffee+ 1 water/juice/soft drink | | 4 hours 2 coffee+ 2 water/juice/soft drink | | 8 hours 3 coffee+ 3 water/juice/soft drink | |
|---|---|---------|--|---------|--|---------|
| Prices for services from 12 to 30 guests | 16,30 € | 19,60 € | 24,10 € | 28,90 € | 31,20 € | 37,40 € |
| Prices for services from 31 to 150 guests | 11,20 € | 13,40 € | 18,70 € | 22,40 € | 25,90 € | 31,10 € |
| Prices for services from 151 to 700 guests | 10,30 € | 12,40 € | 17,30 € | 20,80 € | 23,70 € | 28,40 € |
| Prices for services from 701 to 1500 guests | 9,70 € | 11,60 € | 16,20 € | 19,40 € | 22,40 € | 26,90 € |
| Prices from 1501 and above | 9,50 € | 11,40 € | 15,70 € | 18,80 € | 21,70 € | 26,00 € |



Prices do not include VAT
Prices for a minimum of 12 people



COFFEE BREAKS SUPPLEMENTS



Pastries trays

MINI PASTRIES A

Mini croissant - Mini torsade - Mini chocolate dot

MINI PASTRIES B

Mini chocolate croissant - Mini apple puff pastry - White chocolate pop dot

MINI PASTRIES C

Pain au chocolate - Custard croissant - Sugar pop dot

MINI PASTRIES KM. 0 (new)

Wind fritters - Micro "ensaimadas" (Majorcan pastries) - "Carquiñoles" (Catalan almond biscotti) - Mini muffins

GLUTEN FREE MINI PASTRIES A

Mini lemon plumcake - Mini orange muffin - Mini chocolate cookie

GLUTEN FREE MINI PASTRIES B

French hearts biscuits - Mini classic croissant - Mini banana and chocolate muffin

MINI POP DOTS

Coated in chocolate - Chocolate filling - Custard filling - White chocolate

MINI CRONUTS

Sugar - White chocolate - Chocolate with milk

Savoury trays

MINI SANDWICHES A

Mini bread roll with Iberian ham, Apricot and nuts bread roll with Manchego cheese

MINI SANDWICHES B

Cereals mini bread roll with smoked salmon, vegetables and herbs butter, Mini bread roll with turkey

VEGETARIAN MINI SANDWICHES

Omelette and asparagus mini bread, Brie cheese and seeds mini bread

VEGAN MINI SANDWICHES

Mini bread roll with grilled vegetables, Mini bread roll with baked vegetables and vegan cheese, Mini bread roll with vegetal protein and mango chutney

GLUTEN FREE MINI SANDWICHES

Gluten-free bread with Iberian ham – Seeds gluten-free bread with baked vegetables

MINI SANDWICH RUSTIC BREAD WITH IBERIAN HAM

Mini bread roll with Iberian ham

COFFEE BREAKS SUPPLEMENTS



Teatime pastries options

SWEET PUFF PASTRIES

MINI AMERICAN COOKIES

MINI FINANCIERS

ASSORTED CONFECTIONARY SELECTION (24 u) (new)

ASSORTED SWEET MACAROONS (24 u) (new)

Extra items

MINI PANCAKES AND MINI WAFFLES (new)

With Nutella, maple syrup and jams

PIECE OF WHOLE FRUIT

GLASS / SKEWER OF FRESH FRUIT

SMOOTHIE

YOGHURT

INDIVIDUAL FRUIT JUICES

SOFT DRINKS

SNACKS:

- INDIVIDUAL BAG OF NUTS
- INDIVIDUAL BAG OF CHIPS
- CHOCOLATE BAR
- CEREAL BAR
- JELLY CANDIES

*Early bird prices before 18th December

PRICES PER PERSON:

Pastries and savoury trays

| | | | |
|--------------------------------|--------|--------|--------------|
| PASTRIES TRAYS | 2,60 € | 3,10 € | / 2,5 pieces |
| SAVOURY TRAYS | 3,20 € | 3,80 € | / 2,5 pieces |
| PASTRIES TRAYS + SAVOURY TRAYS | 3,80 € | 4,60 € | / 3,5 pieces |

Prices extra items

| | | | |
|--|--------|---------|--------|
| MINI PANCAKES AND MINI WAFFLES | 9,20 € | 11,00 € | / unit |
| PIECE OF WHOLE FRUIT | 3,80 € | 4,60 € | / unit |
| GLASS / SKEWER OF FRESH FRUIT / SMOOTHIE | 3,80 € | 4,60 € | / unit |
| YOGHURT | 3,50 € | 4,20 € | / unit |
| FRUIT JUICES / SOFT DRINKS | 2,50 € | 3,00 € | / unit |
| SNACKS | 2,50 € | 3,00 € | / unit |

Prices do not include VAT
Prices for a minimum of 12 people



DETAILS OF SERVICES

*Early bird prices before 18th December

COFFEE BREAK SERVICE:

- Coffee break services will be presented and served in disposable material.
- Drinks details: 1L glass water bottle, 1L PET orange juice bottle, 1L cardboard bottle assortment of milks (whole, semi-skimmed and oats milk).
- Includes trestle table, bin and all the required material for the service.
- Coffee break served in flaks or coffee machine upon request.
- In case a coffee machine is requested and there is no current electricity plug on the room, additional electricity costs will be added.
- For all day service of 4h , staff will check/refill 3 times
- For all day service of 8h , staff will check/refill 5 times

| | 30 min | | 4 hours | | 8 hours | |
|---|---------|---------|---------|---------|---------|----------|
| CHINAWARE SUPPLEMENT FOR DRINKS | +3,20 € | +3,80€ | +4,80 € | +5,80 € | +6,60 € | + 7,90 € |
| CHINAWARE SUPPLEMENT PASTRIES / SAVOURY / EXTRA ITEMS | +1,40 € | +1,70 € | +2,30 € | +2,80 € | +2,80 € | +3,40 € |

Prices do not include VAT
Prices for a minimum of 12 people



BREAKFASTS

2026



BREAKFASTS



Continental Breakfast

Yogurts
Fresh fruit
Cereals
Assortment of mini pastries
Assortment of breads
Butter, honey and marmalades

Beverages: Coffee, infusions, tea, milk,
orange juice and mineral waters

American Breakfast

Yogurts
Fresh Fruit
Cereals
Assortment of mini pastries
Assortment of breads
Butter, honey and jam
Assortment of Iberian cold cuts
Assortment of Cheese
Scrambled eggs
Baked bacon
Vegetable stew
Sautéed mushrooms
Sautéed sausages

Beverages: Coffee, infusions, tea, milk,
orange juice, mineral waters and soft-drinks

KM. 0 Breakfast

Yogurts
Seasonal fruit
Assortment of cold cuts KM 0
Assortment of cheeses KM 0
Assortment of mini omelettes
Catalan sausage
Sauteed beans
Catalan style cod fish
Grilled vegetables KM 0
Basket with bread, tomato and garlic
Allioli and romesco
Flat bread with baked vegetables
Sweet flat breads: "Llavaneras" and
Chocolate

Beverages: Coffee, infusions, tea, milk,
orange juice, mineral waters and soft-drinks



BREAKFASTS

PRICES PER PERSON:

*Early bird prices before 18th December

CONTINENTAL BREAKFAST

| | | |
|---|---------|---------|
| Prices for services from 30 to 150 guests | 31,00 € | 37,20 € |
| Prices for services from 151 to 700 guests | 30,20 € | 36,20 € |
| Prices for services from 701 to 1500 guests | 29,60 € | 35,50 € |
| Prices from 1501 and above | 28,50 € | 34,20 € |

AMERICAN BREAKFAST

| | | |
|---|---------|---------|
| Prices for services from 30 to 150 guests | 37,90 € | 45,50 € |
| Prices for services from 151 to 700 guests | 37,10 € | 44,50 € |
| Prices for services from 701 to 1500 guests | 36,40 € | 43,70 € |
| Prices from 1501 and above | 35,40 € | 42,50 € |

KM. 0 BREAKFAST

| | | |
|---|---------|---------|
| Prices for services from 30 to 150 guests | 39,10 € | 46,90 € |
| Prices for services from 151 to 700 guests | 38,40 € | 46,10 € |
| Prices for services from 701 to 1500 guests | 37,90 € | 45,50 € |
| Prices from 1501 and above | 36,50 € | 43,80 € |

Prices do not include VAT
Prices for a minimum of 30 people



APPETIZERS & COCKTAILS

2026



APPETIZERS & COCKTAILS



Appetizer A

Shavings of Iberian ham with bread sticks

Pitted "mojo picon" style olives (new)

Mini pepper and tapenade swirls

Tomatoes trilogy with mozzarella and provence herbs

Bread buttons with foie and 4 peppers

Salmon dices with orange confit and trout roe (new)

Drinks: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature

Appetizer B

Shavings of Iberian ham with bread sticks

Assortment of grissinis

Pitted Gordal olives with citrus

Tomatoes trilogy with mozzarella and Provence herbs

Tartlet filled with tuna

Salmon dice with sour cream and fish roe (new)

"Causa limeña" (filled mashed potatoes with chicken and avocados) (new)

Mini vegan savoury flat bread with caprese

Drinks: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature



APPETIZERS & COCKTAILS



Cold cocktail

Shavings of Iberian ham with bread sticks

Beetroot hummus and crudités tartlet

Dices of parmesan cheese

Salmon dices with orange confit and trout roe (new)

"Causa limeña" (filled mashed potatoes with chicken and avocados) (new)

Tomato trilogy with mozzarella and Provence herbs

Crostini with "Piquillo" peppers, asparagus and smoked mayonnaise

Smoked sardine on a crostini bread with orange and carrot hummus (new)

Bread buttons with Vitello Tonnato roast beef

Mini pepper and tapenade swirls

Vegetable skewer with olive oil

Corvina ceviche with mandarin and mango

Fruit tartlet with Catalan crème brûlée

Chocolate ingots

Drinks: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature

Warm cocktail

Shavings of Iberian ham with bread sticks

Pitted Gordal olives with citrus

Assorted vegetarian micro quiches

Salmon dice with sour cream and fish roe (new)

Crostini with "Piquillo" peppers, asparagus and smoked mayonnaise

"Causa limeña" (filled mashed potatoes with chicken and avocados)(new)

Corvina ceviche with mandarin and mango

Scallops skewer with pear and ginger

Tartlet with beet hummus and crudités

Duo of samosas with fruit curry

Mini sandwich with candied veal (new)

Skewered diced with chimichurri sauce (new)

Fruit tartlet with Catalan cream

Mini chocolate delight

Drinks: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature



APPETIZERS & COCKTAILS



PRICES PER PERSON:

*Early bird prices before 18th December

| | 1 hour | | 1h 30 min. | | 2 hour | |
|---|---------|---------|------------|---------|---------|---------|
| APPETIZER A | | | | | | |
| Prices for services from 30 to 150 guests | 37,70 € | 45,20 € | 40,20 € | 48,20 € | 46,00 € | 55,20 € |
| Prices for services from 151 to 700 guests | 34,30 € | 41,20 € | 36,40 € | 43,70 € | 41,80 € | 50,20 € |
| Prices for services from 701 to 1500 guests | 32,40 € | 38,90 € | 34,70 € | 41,60 € | 39,70 € | 47,60 € |
| Prices for services from 1501 and above | 31,70 € | 38,00 € | 33,50 € | 40,20 € | 38,30 € | 46,00 € |
| | | | | | | |
| APPETIZER B | | | | | | |
| Prices for services from 30 to 150 guests | 39,60 € | 47,50 € | 41,90 € | 50,30 € | 47,80 € | 57,40 € |
| Prices for services from 151 to 700 guests | 35,90 € | 43,00 € | 38,10 € | 45,70 € | 43,50€ | 52,20 € |
| Prices for services from 701 to 1500 guests | 34,10 € | 40,90 € | 36,00 € | 43,20 € | 41,20 € | 49,40 € |
| Prices for services from 1501 and above | 33,10 € | 39,70 € | 35,20 € | 42,20 € | 40,00 € | 48,00 € |
| | | | | | | |
| COLD COCKTAIL | | | | | | |
| Prices for services from 30 to 150 guests | 49,90 € | 59,90 € | 54,50 € | 65,40 € | 62,20 € | 74,60 € |
| Prices for services from 151 to 700 guests | 45,50 € | 54,60 € | 49,70 € | 59,60 € | 56,60 € | 67,90 € |
| Prices for services from 701 to 1500 guests | 43,00 € | 51,60 € | 47,10 € | 56,50 € | 53,70 € | 64,40 € |
| Prices for services from 1501 and above | 41,80 € | 62,70 € | 45,60 € | 54,70 € | 52,00 € | 62,40 € |
| | | | | | | |
| WARM COCKTAIL | | | | | | |
| Prices for services from 30 to 150 guests | 56,30 € | 67,60 € | 65,00 € | 78,00 € | 76,10 € | 91,30 € |
| Prices for services from 151 to 700 guests | 51,20 € | 61,40 € | 59,00 € | 70,80 € | 69,30 € | 83,20 € |
| Prices for services from 701 to 1500 guests | 48,70 € | 58,40 € | 56,20 € | 67,40 € | 65,60 € | 78,70 € |
| Prices for services from 1501 and above | 47,00 € | 56,40 € | 54,40 € | 65,30 € | 63,70 € | 76,40 € |

Prices do not include VAT
Prices for a minimum of 30 people



APPETIZERS & COCKTAILS



Make your own cocktail. Choose from the menu below and create your own cocktail

Cold references

Cold meats and meats

- Shavings of Iberian ham with bread stick
- Bread buttons with foie and 4 peppers
- Bread buttons with roast beef, foie and truffle
- Vitello Tonnato Roast beef bread button
- Micro pepper bread roll with dried sausage tartar
- Micro pepper bread roll with pastrami and horseradish
- "Causa limeña" (filled mashed potatoes with chicken and avocados)(new)
- Assortment of gourmet micro quiches
- Selection of Parienne canapes

Vegetarian

- Crostini with Piquillo peppers, asparagus and smoked mayonnaise
- Tartlet whit beet hummus and crudités
- Tomato trilogy with mozzarella and Provence herbs
- Skewer of tomatoes with mozzarella
- Micro vegetable skewer with olive oil
- Assortment of vegetarian micro quiches
- French bread canapé with baked vegetables and olive oil sphere
- Mini vegan savoury flat bread with vegetables
- Mini vegan savoury flat bread with baked vegetables
- Mini savoury flat breads with spinach and raisins
- Mini vegan sneeken with eggplant and caramel
- Assortment of mini vegetable puff pastries
- Homemade preserves with romesco sauce
- Mini pepper and tapenade swirls

Fish and seafood

- Salmon dices with orange confit and trout roe
- Salmon dice with sour cream and fish roe (new)
- Salmon maki with wasabi pearls and Mirin emulsion
- King prawn with pineapple and mango pipette
- Corvina ceviche with mandarin and mango
- Scallops skewer with pear and ginger
- French bread canape with cod brandade and black olive spherification
- Corn tartlet with crab
- Tartlet filled with tuna
- Salmon rillette taco
- Squid and prawn croquettes with saffron
- Micro wasabi bread roll with smoked salmon
- Seafood and prawns mini roll (new)
- Smoked sardine on a crostini bread with orange and carrot hummus (new)



APPETIZER & COCKTAILS



Make your own cocktail. Choose from the menu below and create your own cocktail

Warm references

Meat

Mini slider pork sandwich
Chicken skewer with spicy pineapple
Crunchy chicken mini rolls with Mexican sauce
Crunchy lamb ravioli with curry mayonnaise
Chicken brochette with vegetables and mojo picón sauce
Chicken Karaague
Mini bun with duck and Hoisin sauce
Mini burger with poached onions
Mini stuffed "arepas" with oxtail and pico de gallo
Mini sandwich with candied veal (new)
Mini pita bread with chicken kebab (new)
Duck gyozas with Thai sauce (new)
Cajun chicken strips with tartare sauce (new)
Mini hamburger Catalan style (new)
Steak croquette and Padrón pepper mayonnaise

Vegetarian

Duo of samosas with fruit curry
Mushrooms risotto
Veggie croquette duo: Hummus & Sweet potato
Mini vegetables roll with an Asian touch
Mini vegetable burger
Vegan skewer with chimichurri sauce

Fish and seafood

Shrimp croquette
Squid and prawn croquettes with saffron
Duo of cod and shrimp fritters with aioli
"Fideuá" (noodles paella)
Prawns Dim Sum with an Asian touch
Prawn skewer with seaweed and soy mayonnaise



APPETIZER & COCKTAILS



Make your own cocktail. Choose from the menu below and create your own cocktail

Snacks

Chips with lemon and pepper
Chips with black truffle
Puff pastries with parmesan cheese and tapenade
Pitted "mojo picon" style olives (new)
Cured cheese dices with herb olive oil
Dices of parmesan cheese

Desserts

International cheeses
Chocolate ingots
Fruit tartlet with Catalan cream
Mini vegan brownie
Bombon lips pink pepper
Mini fruit skewers
Mini chocolate delight

Drinks

Mineral waters, orange juices, soft drinks, non-alcoholic beer, beer, red wine, white wine and Cava Brut Nature



APPETIZERS & COCKTAILS



PRICES PER PERSON:

*Early bird prices before 18th December

2 snacks + 4 cold references + drinks

| | 1 hour | 1h 30 min. | 2 hour |
|---|---------|------------|---------|
| Prices for services from 30 to 150 guests | 37,70 € | 45,20 € | 40,20 € |
| Prices for services from 151 to 700 guests | 34,30 € | 41,20 € | 48,20 € |
| Prices for services from 701 to 1500 guests | 32,40 € | 38,90 € | 46,00 € |
| Prices for services from 1501 and above | 31,70 € | 38,00 € | 43,70 € |

2 snacks + 6 cold references + drinks

| | 1 hour | 1h 30 min. | 2 hour |
|---|---------|------------|---------|
| Prices for services from 30 to 150 guests | 39,60 € | 47,50 € | 41,90 € |
| Prices for services from 151 to 700 guests | 35,90 € | 43,10 € | 50,30 € |
| Prices for services from 701 to 1500 guests | 34,10 € | 41,00 € | 47,80 € |
| Prices for services from 1501 and above | 33,10 € | 40,00 € | 45,70 € |

2 snacks + 8 cold references + 2 desserts + drinks

| | 1 hour | 1h 30 min. | 2 hour |
|---|---------|------------|---------|
| Prices for services from 30 to 150 guests | 49,90 € | 59,90 € | 54,50 € |
| Prices for services from 151 to 700 guests | 45,50 € | 54,60 € | 65,40 € |
| Prices for services from 701 to 1500 guests | 43,10 € | 51,70 € | 62,20 € |
| Prices for services from 1501 and above | 41,80 € | 50,20 € | 60,00 € |

2 snacks + 9 cold references + 3 warm references + 2 desserts + drinks

| | 1 hour | 1h 30 min. | 2 hour |
|---|---------|------------|---------|
| Prices for services from 30 to 150 guests | 56,30 € | 67,60 € | 65,00 € |
| Prices for services from 151 to 700 guests | 51,20 € | 61,40 € | 78,00 € |
| Prices for services from 701 to 1500 guests | 48,70 € | 58,40 € | 76,10 € |
| Prices for services from 1501 and above | 47,00 € | 56,20 € | 70,80 € |

Prices do not include VAT
Prices for a minimum of 30 people



APPETIZER & COCKTAILS

*Early bird prices before 18th December

PRICES PER PERSON:

| | | |
|-------------------------------|--------|--------|
| Supplement per snack | 3,15 € | 3,80 € |
| Supplement per cold reference | 4,70 € | 5,60 € |
| Supplement per warm reference | 5,50 € | 6,60 € |
| Supplement per dessert | 4,70 € | 5,60 € |



Appetizers and cocktail options will be presented and served in chinaware material
Prices do not include VAT
Prices for a minimum of 30 people



HAM SLICER SERVICE 2026



HAM SLICER



*Early bird prices before 18th December

Ham Slicer Service

The ham cutter services can be contracted separately or as a complement to another catering service.

Please choose one of each of the following:

STAFF

| | | |
|--|----------|----------|
| Professional ham staff (up to 4 hours) | 313,00 € | 375,60 € |
| Professional ham staff (up to 8 hours) | 530,00 € | 636,00 € |

HAM PIECES

| | | |
|---|-----------------|----------|
| Iberian Ham Recebo to cut with bread sticks* | 472,80 € / unit | 567,40 € |
| Acorn fed Iberian Ham to cut with bread sticks* | 831,10 € / unit | 997,30 € |
| Additional bread sticks for 1 piece | 61,70 € | 74,00 € |

MATERIAL

| | | |
|--|-----------------|-----------------|
| 150 SERVICES – disposable material (for 1 piece) <i>Includes: Ham support, knife, plates, napkins, table and tablecloth</i> | 227,30 € / unit | 272,80€ / unit |
| 150 SERVICES – chinaware material (for 1 piece) <i>Includes: Ham support, knife, plates, napkins, table and tablecloth</i> | 255,80 € / unit | 307,00 € / unit |

*20 gr. of bread sticks per person is calculated

Prices do not include VAT



BEVERAGES SERVICE, CAVA GLASS & SPANISH WINE 2026



BEVERAGE SERVICE & SNACKS



***Early bird prices before 18th December**

Cava Glass

Selection of canapés Parisienne

Pitted Gordal olives with citrus

Drinks: Mineral waters, Orange juice and Cava Brut Nature

45 minutes service:

| | | |
|---|----------------|----------------|
| Prices for services from 30 to 150 guests | 19,60 € | 23,50 € |
| Prices for services from 151 to 700 guests | 17,70 € | 21,20 € |
| Prices for services from 701 to 1500 guests | 17,00 € | 20,40 € |
| Prices from 1501 and above | 16,40 € | 19,70 € |

Spanish Wine

Shavings of Iberian ham with bread stick

Pitted Gordal olives with citrus

Diced cured cheese with herb olive oil

Drinks: Mineral waters, Orange juice, red wine and white wine

45 minutes service:

| | | |
|---|----------------|----------------|
| Prices for services from 30 to 150 guests | 21,00 € | 25,20 € |
| Prices for services from 151 to 700 guests | 19,00 € | 22,80 € |
| Prices for services from 701 to 1500 guests | 18,20 € | 21,90 € |
| Prices from 1501 and above | 17,50 € | 21,00 € |

Soft drinks and beer supplement: **4,60 € 5,50€ / person**

Beverages Service

Mineral waters, orange juice, soft drinks, beer, non-alcoholic beer, red wine, white wine and cava

| | 1 hour | | 1h 30 min. | | 2 hours | |
|---|----------------|----------------|----------------|----------------|----------------|----------------|
| Prices for services from 30 to 150 guests | 19,20 € | 23,00 € | 25,10 € | 30,10 € | 30,80 € | 37,00 € |
| Prices for services from 151 to 700 guests | 17,30 € | 20,80 € | 23,10 € | 27,70 € | 28,90 € | 34,70 € |
| Prices for services from 701 to 1500 guests | 16,60 € | 19,90 € | 22,40 € | 26,90 € | 28,10 € | 33,70 € |
| Prices from 1501 and above | 15,90 € | 19,10 € | 21,70 € | 26,00 € | 27,40 € | 32,80 € |

Prices do not include VAT
Prices for a minimum of 30 people



FINGER BUFFETS

2026



FINGER BUFFETS

Finger Buffet A

Spinachs salad with blue cheese and pomegranate

Mini hummus wraps

Mini wasabi bread roll with smoked salmon

"Causa limeña" (new)

Tuna tataki mini poke

Vegan savoury flat bread with baked peppers

International cheeses

Fresh fruit skewer

Mini homemade cakes: sara, lemon pie and capuccino (new)

Drinks: Soft drinks, juices, mineral waters coffee and tea

Finger Buffet B

Rhode Island prawns salad with avocado

Vegan savoury flat bread with vegetables

Chicken sam with mango and onions (new)

Hummus with vegetables

Galician savoury pastry with tuna

Vegetables, cheese and coriander mini taco

Assorted Spanish cheeses

Fresh fruit skewer

Petits choux (new)

Drinks: Soft drinks, juices, mineral waters coffee and tea

FINGER BUFFETS



Finger Buffet C

Thai salad with king prawns

Mini tuna wraps

Italian antipasti

Salmon Danish montadito with avocado (new)

Vitello Tonnato roast beef mini sandwich

Mini vegan empanada caramelized onion and vegan mozzarella (new)

Fresh fruit skewer

International cheeses

Mini homemade cakes: Financier, Cheesecake and Millefeuille

Drinks: Soft drinks, juices, mineral waters coffee and tea

Finger Buffet KM 0

"Xató" Escarole salad with tuna and anchovy

Baked vegetables with tomato emulsion

Burrata mozzarella with Km. 0 tomatoes and creamy tomato (new)

Mini savoury flat bread with spinach and raisins (new)

Assortment of Catalan cold cuts

Dried sausage tartar mini sandwich

Assortment of Catalan cheeses

Local fruits bowl

Catalan crème brûlée mini cake

Drinks: Soft drinks, juices, mineral waters coffee and tea

FINGER BUFFETS



Spanish Finger Buffet

Assortment of Spanish cheeses
Assortment of Iberian cold cuts
Seafood and lettuce hearts salad
Vegetarian Oliver salad
"Salmorejo" with tuna, apple and toast
Mini puff pastry filled with Ratatouille
French bread canape with omelette and mushrooms
mayonnaise

Fresh fruit skewer
Torrija with burn eggolk (new)

Drinks: Soft drinks, juices, mineral waters coffee and tea

PRICES PER PERSON:

Finger buffet (A, B, C, KM0, Spanish finger buffet)

| | | |
|---|---------|---------|
| Prices for services from 30 to 150 guests | 47,70 € | 57,20 € |
| Prices for services from 151 to 700 guests | 43,40 € | 52,10 € |
| Prices for services from 701 to 1500 guests | 41,20 € | 49,40 € |
| Prices from 1501 and above | 40,00 € | 48,00 € |

CHINAWARE SUPPLEMENT FOR DRINKS +3,30 € +4,00 € / person

CHINAWARE SUPPLEMENT FOR FOOD +3,30 € +4,00 € / person

SPECIAL FINGER BUFFET



*Early bird prices before 18th December

Optionals warm references

Crunchy king prawn ravioli
 Cod "llauna" style with cooked sliced potatoes
 Lamb cheeks over aubergines with miso, vegetables and oriental sauce (new)
 "Chistorra" spicy sausage in cider
 Mini pibil piglet sandwich
 Chicken Karaage
 Chicken yakitori
 Mini beef búrguer
 Mini arepas stuffed with oxtail and pico de gallo
 Homemade croquettes duo: Chicken/Beef stew
 "Esparracada" Catalan sausages
 Mini vegetable burger with mango chutney (spinachs bread)
 Crunchy lamb ravioli with curry mayonnaise
 Mini vegan empanada caramelized onion and vegan mozzarella (new)
 Salmon Danish montadito with avocado (new)
 Grilled vegetables KM 0 with Heura (plant-based meat)
 Fresh pasta filled with figs and spinach cream sauce

Catalan sausage focaccia (new)
 KM. 0 Vegetables focaccia (new)
 Focaccia bread with Iberian ham and olive oil caviar
 Duo of vegetables samosas
 Vegetarian pad thai
 Basmati rice biryani with vegetables
 Fideuá with "aioli" sauce
 Mushroom risotto
 Noodles with vegetables
 Seafood or vegetable paella
 Veggie croquettes duo: Hummus/Sweet potato
 Vegetarian croquettes duo: Spinach/Mushrooms
 Peas cream with oil, mint and vanilla
 Assortment of mini pizzas
 Mini vegetables roll with an asian touch
 Harira soup
 Fagottini with pesto rosso

| | | | |
|------------------------------|---------|---------|----------------------|
| SUPPLEMENT WARM REFERENCES: | +4,70 € | +5,60 € | / reference / person |
| CHINAWARE SUPPLEMENT DRINKS: | +3,30 € | +4,00 € | / person |
| CHINAWARE SUPPLMENT FOOD: | +3,30 € | +4,00 € | / person |



SERVICE CONDITIONS

Services details :

- Coffee breaks services minimum order: 12 people.
- Breakfasts, appetizers, cocktails and finger buffets services minimum order: 30 people.
- In case that the service contracted has a lower number of 12 people in coffee break service and 30 people for breakfasts, appetizers, cocktails and finger buffet, an extra logistic fee corresponding to the established minimum numbers would be applied.
- Catering tables: Finger Buffets: 1 table for every 15 people, Appetizers & Cocktails: 1 table for every 20 people. Coffee Break: 1 table for every 25 people.
- Orders for hot cocktails require a kitchen/preparation room near the area of catering for preparation.
- If the event is delayed and there is a need to extend the catering time, there will be an additional charge.

Prices include:

- Set up for bar counters and catering tables necessary for each occasion and according to the possibilities within the space available.
- All the cutleries and utensils required for the delivery of the catering service.
- Delivery of the food items to the catering area indicated by the client.
- Set up and dismantling of the tables/counters/ materials used for the catering service.
- Kitchen and service staff. The number of kitchen and service staff will be determined by the caterer.
- The duration indicated in each of the services.

Prices exclude:

- Carpeting, electricity supply and water connections.
- Construction or set up and dismantling of kitchen area in catering area indicates by the Exhibitor.
- Extra security elements: tensabarriers or specific signage.
- Extra staff.
- Flower arrangements.
- VAT (prices do not include VAT. In each case, the corresponding VAT will be applied).

Confirmation of services and payment conditions:

- First deadline for confirming catering services: 10/12
- Final deadline for confirming numbers: 17/12
- Early bird prices will end on December 17th. From December 18th onwards, standard prices will apply
- Clients must send their request for services at least seven (7) working days before the start of the service.
- Clients may choose from two methods of payment, by bank transfer or by credit card.
- Seven (7) days before the beginning of the requested service, 100% of the invoices must be paid.
- Under no circumstance shall services be carried out if all the invoices issued by FIRA DE BARCELONA have not been paid prior to the start of service.

Methods of payment:

- Clients may choose from two methods of payment, by bank transfer or by credit card.
- Bank transfers must be made to the following bank account:

CAIXABANK, S.A. / Av. Paral·lel 180 – 08015 (Barcelona)
IBAN: ES49 2100 0927 5602 0001 7660
SWIFT: CAIXESBBXXX

Cancellations conditions:

- All cancellations must be made in writing.
- Cancellations made up to seven (7) working days before the start of the service, shall not be subject to penalties.
- For cancellations made less than seven (7) working days before the start of a service, Fira de Barcelona shall be entitled to charge 100% of the services as a penalty.

Privacy Policy and Information on Data Protection. Controller: FIRA INTERNACIONAL DE BARCELONA, Tax Code (CIF) Q-0873006-A, and registered address Av. Reina Maria Cristina, s/n, 08004 Barcelona and its investees ALIMENTARIA EXHIBITIONS SLU and FIRA BARCELONA INTERNATIONAL EXHIBITIONS AND SERVICES SL. **Purpose:** To process your data in order to offer you catering services about which you have shown interest. **Lawful basis:** Consent given by the data subject. **Recipients:** Your data is not transferred to third parties. **Your rights:** the right to access, rectify, and erase your personal data, as well as the rights of data portability and restriction of processing that are set forth in the additional information. **Additional information:** You can view the additional detailed information on Data Protection on our website www.firabarcelona.com "Privacy Policy".

