

GASTRONOMIC OFFER ICE & IGB

2027

Gastrofira
a food experience



ABOUT OUR GASTRONOMIC OFFER...

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



COFFEE BREAKS



COFFEE BREAK DRINK OPTIONS



COMPOSITION

Coffee A1

Coffee, infusions & teas, milk

Coffee A2

Coffee, teas, milk, mineral water, orange juice

Coffee A3

Coffee, teas, milk, mineral water, orange juice and soft drinks

Guidelines

- **Add to your coffee service choice, sweet, savory and/or healthy options listed below (slides 6 & 7).**
- **Service Format:** Served with **disposable materials** by default. **Chinaware available** upon request (additional cost applies).
- **Beverages** details: 1L glass water bottle, 1L PET orange juice bottle, 1L bottle assortment of milks (whole milk, Oats milk, and Lactose-free milk).
- **Included:** Trestle table with black tablecloth, waste bin and all the required material for the service.
- Coffee service: Provided **in flasks or coffee machine** (upon request).
- Note: If a coffee machine is requested and the room lacks a power outlet, additional electricity charges may apply.
- **Staffing & Refill Frequency:**
 - For 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
Drinkware Upgrade – Chinaware and Glassware	+3,20 €	+4,80 €	+6,60 €
Tableware Upgrade – Chinaware and Stainless-Steel cutlery	+1,40 €	+2,30 €	+2,80 €

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



COFFEE BREAKS DRINKS PRICES



PRICES PER PERSON

COFFEE A1: Coffee, infusions, teas and milks

Ratio of drinks per person:

Prices for services from 12 to 30 guests

Prices for services from 31 to 150 guests

Prices for services from 151 to 700 guests

Prices for services from 701 to 1500 guests

Prices for services from 1501 and above

30 min
1 coffee/tea/infusion p.pers

13,10 €

7,90 €

7,20 €

6,90 €

6,70 €

4 hours
3 coffees/teas/infusions p.pers

21,70 €

16,50 €

15,00 €

14,10 €

13,80 €

8 hours
4 coffees/teas/infusions p.pers

26,90 €

21,80 €

21,00 €

19,30 €

18,60 €

COFFEE A2: Coffee, infusions, teas, milks, orange juice and mineral Waters

Ratio of drinks per person:

Prices for services from 12 to 30 guests

Prices for services from 31 to 150 guests

Prices for services from 151 to 700 guests

Prices for services from 701 to 1500 guests

Prices for services from 1501 and above

30 min
1 coffee/tea/infusion p.pers

13,50 €

8,30 €

7,40 €

7,10 €

7,00 €

4 hours
2 coffees/teas/infusions p.pers

22,50 €

17,50 €

16,20 €

15,90 €

15,50 €

8 hours
3 coffees/teas/infusions p.pers

29,70 €

24,70 €

22,00 €

21,80 €

21,30 €

COFFEE A3: Coffee, infusions, teas, milks, orange juice, mineral waters and soft drinks

Ratio of drinks per person:

Prices for services from 12 to 30 guests

Prices for services from 31 to 150 guests

Prices for services from 151 to 700 guests

Prices for services from 701 to 1500 guests

Prices for services from 1501 and above

30 min
1 coffee +
1 water/juice/soft drink p.pers

16,30 €

11,20 €

10,30 €

9,70 €

9,50 €

4 hours
2 coffee +
2 water/juice/soft drink p.pers

24,10 €

18,70 €

17,30 €

16,20 €

15,70 €

8 hours
3 coffee +
3 water/juice/soft drink p.pers

31,20 €

25,90 €

23,70 €

22,40 €

21,70 €

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



COFFEE BREAK SUPPLEMENTS



Sweet trays

MINI PASTRIES A

Mini croissant - Mini torsade - Mini chocolate dot

MINI PASTRIES B

Mini chocolate croissant - Mini Croissant - White chocolate pop dot

MINI PASTRIES C

Pain au chocolate - Custard croissant - Sugar pop dot

MINI HEALTHY PASTRIES

Mini cereal popsicles - Flapjack fruit - Flapjack chocolate chip - Mini cereals straight croissant

GLUTEN FREE MINI PASTRIES A

Mini chocolate cookies - Mini croissants - Mini red berry muffins

GLUTEN FREE MINI PASTRIES B

Mini palmeritas - Mini banana & oat muffins - Mini carrot plum cakes

MINI POP DOTS

Stracciatella pop dot - Biscoff pop dot - Triple choc pop dot - Pistachio pop dot

SWEET PUFF PASTRIES

MINI AMERICAN COOKIES

MINI FINANCIERS

ASSORTED CONFECTIONARY SELECTION (24 u)

ASSORTED SWEET MACARONS (24 u)

Extra items

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



COFFEE BREAK SUPPLEMENTS



Savoury trays

MINI SANDWICHES A

Mini bread roll with Iberian ham - Apricot and nuts bread roll with Manchego cheese.

MINI SANDWICHES B

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

VEGETARIAN MINI SANDWICHES

Mini bread roll with omelete and asparagus - Mini bread roll with brie cheese.

VEGAN MINI SANDWICHES

Mini bread roll with grilled vegetables - Mini bread roll with aubergine, 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

PANINIS

Ham and cheese, olives with vegetables.



COFFEE BREAK FOOD PRICES

PRICES PER PERSON

Sweet and Savoury trays

SWEETS AND PASTRIES TRAY

2,60 € / 2,5 pieces

SAVOURY TRAY

3,20 € / 2,5 pieces

PASTRIES TRAY + SAVOURY TRAY

3,80 € / 3 pieces (1,5 sweet & y 1,5 savoury)

Supplements Prices

PIECE OF WHOLE FRUIT

3,90 € / unit

GLASS / FRESH FRUIT SKEWER / SMOOTHIE

3,90 € / unit

YOGHURT

3,50 € / unit

FRUIT JUICE / SOFT DRINK

2,50 € / unit

SNACKS

2,50 € / unit

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



WATER AND GLASS



Option 1 - PET water bottle

1 Veri PET water bottle (33cl) + 1 **crystal glass**

Precio: 2,80 € / unit

1 Veri PET water bottle (33cl) + 1 **disposable cup**

Precio: 2,40 € / unit



Option 2 - Glass water bottle

1 Veri still glass water bottle (33cl) + 1 **crystal glass**

Precio: 3,20 € / unit



Option 3 - PET Sparkling water bottle

1 San Pellegrino PET water bottle (50cl) + 1 **crystal glass**

Precio: 3,20 € / unit

1 San Pellegrino PET water bottle (50cl) + 1 **disposable cup**

Precio: 2,80 € / unit



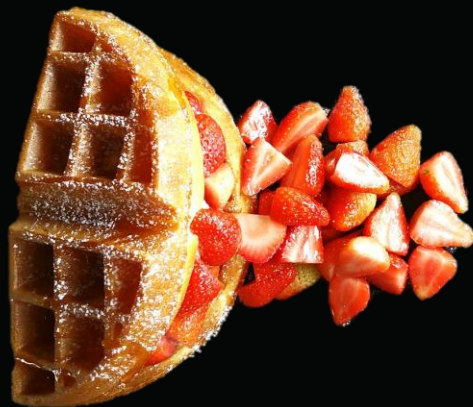
Option 3 - Glass Sparkling water bottle

1 San Pellegrino PET water bottle (20cl) + 1 **crystal glass**

Precio: 3,20 € / unit



BREAKFASTS



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

Aioli 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

PRICES PER PERSON:

CONTINENTAL BREAKFAST

Prices for services from 30 to 150 guests	30,70 €
Prices for services from 151 to 700 guests	30,00 €
Prices for services from 701 to 1500 guests	29,30 €
Prices for services from 1500 and above	28,20 €

AMERICAN BREAKFAST

Prices for services from 30 to 150 guests	37,50 €
Prices for services from 151 to 700 guests	36,70 €
Prices for services from 701 to 1500 guests	36,10 €
Prices for services from 1500 and above	35,00 €

KM. 0 BREAKFAST

Prices for services from 30 to 150 guests	38,70 €
Prices for services from 151 to 700 guests	38,10 €
Prices for services from 701 to 1500 guests	37,50 €
Prices for services from 1500 and above	36,20 €

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



FURNITURE FOR BREAKFAST SERVICES



Extra furniture

Table of 10 people (White chair model DIVA): **189,60 €**

Table of 12 people (White chair model DIVA): **212,70 €**



Table of 10 people (Chair with cover): **166,10 €**

Table of 12 people (Chair with cover): **184,80 €**



Tablecloth and chair cover can be **white** or **black**

Kindly do not hesitate to contact us for **other type of furniture**

Please note the extra furniture is not included in the service price

Prices do not include VAT



APPETIZERS & COCKTAILS

2026



APPETIZERS & COCKTAILS



Appetizer A

SNACKS

Olives with paprika and vinegar

COLD

Shavings of Iberian ham with bread sticks

Bread buttons with foie and 4 peppers

Salmon cubes with white chocolate, fennel, and cocoa nibs

Tomatoes trilogy with mozzarella and Provence herbs

Mini pepper and tapenade swirls

Vegan Appetizer

SNACKS

Truffle chips

Assortment of grissinis

Pitted Gordal olives with citrus

COLD

Italian skewer with confit artichoke

Tartlet with pumpkin, pomegranate, and pickles

Tartlet with beet hummus and crudité

Mini pepper and tapenade sneeken

Mini vegan savoury flat bread

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

Appetizer B

SNACKS

Pitted Gordal olives with citrus

Assorted grissinis

COLD

Shavings of Iberian ham with bread sticks

“Causa limeña” (filled mashed potatoes with chicken and avocados)

Cod brandade tartlet with black olive pearls

Salmon cube with sour cream and roe

Mini vegan savoury flat bread

Italian skewer with confit artichoke



APPETIZERS & COCKTAILS



Cold Cocktail

SNACKS

Dices of parmesan cheese

COLD

Shavings of Iberian ham with bread sticks

“Causa limeña” (filled mashed potatoes with chicken and avocados)

Bread buttons with Vitello Tonnato roast beef

Salmon cubes with white chocolate, fennel, and cocoa nibs

Corvina ceviche with mandarin and mango

Smoked sardine on a crostini bread with orange and carrot hummus

Tomato trilogy with mozzarella and Provence herbs

Crostini with “Piquillo” peppers, asparagus and smoked mayonnaise

Mini pepper and tapenade swirls

Vegetable skewer with olive oil

Tartlet with pumpkin, pomegranate, and pickles

DESSERTS

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

Vegan Cold cocktail

SNACKS

Truffle chips

Pitted Gordal olives with citrus

Assortment of grissinis

COLD

Italian skewer with confit artichoke

Tartlet with beet hummus and crudités

Skewer with sweet potato and pickled baby onions

Mini pepper and tapenade sneeken

Mini vegan vegetable flat bread

Mini vegan empanada with caramelized onion and vegan mozzarella

Mini vegetable skewer with extra virgin olive oil

Skewer with tofu and apple

Tartlet with pumpkin, pomegranate, and pickles

DESSERTS

Fruit skewers

Mini vegan chocolate and ginger donut



APPETIZERS & COCKTAILS



Warm Cocktail

SNACKS

Pitted Gordal olives with citrus

COLD

Shavings of Iberian ham with bread sticks

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

Salmon cubes with white chocolate, fennel, and cocoa nibs

Corvina ceviche with mandarin and mango

Scallops skewer with pear and ginger

Tartlet with pumpkin, pomegranate, and pickles

Crostini with "Piquillo" peppers, asparagus and smoked mayonnaise

Assorted vegetarian micro quiches

WARM

Mini sandwich with candied beef

Duo of samosas with fruit curry

Vegan skewer with chimichurri sauce

DESSERTS

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

Vegan Warm Cocktail

SNACKS

Truffle chips

Pitted Gordal olives with citrus

Assortment of grissinis

COLD

Italian skewer with confit artichoke

Mini pepper and tapenade sneeken

Mini vegan vegetable flat bread

Mini vegan empanada with caramelized onion and vegan mozzarella

Skewer with tofu and apple

Tartlet with pumpkin, pomegranate, and pickles

WARM

Baked vegetables ("escalivada") croquettes

Artichoke and asparagus "montaditos"

Vegan skewer with chimichurri sauce

DESSERTS

Fruit skewers

Mini vegan chocolate and ginger doghnut



REPLACEMENT REFERENCES



Snacks

Cured cheese dices with herb olive oil
Dices of Parmesan cheese
Cured Mahon cheese block
Cheese Rocks with olives and Pickles

Vegan Snacks

Chips with lemon and pepper
Chips with truffle
Olives with paprika and vinegar
Assorted grisinnis

Desserts

International cheeses
Mini vegan brownie
Chocolate lips with a hint of rose pepper
Mini fruit skewers



REPLACEMENT REFERENCES



COLD REFERENCES

Meat

Assortment of gourmet micro quiches (Mix of 3 or 4 savours)

Bread buttons with roast beef, foie and truffle

Micro pepper bread roll with dried sausage tartar

Micro pepper bread roll with pastrami and horseradish

Selection of Parisienne canapés

Fish and seafood

Salmon dices with orange confit and trout roe

Seafood and prawns mini roll

Salmon maki with wasabi pearls and Mirin emulsion

King prawn with pineapple and mango pipette

Corn tartlet with crab

Tartlet filled with tuna

Micro wasabi bread roll with smoked salmon

Vegetarian

Homemade preserves with romesco sauce

Montadito with baked vegetables and olive oil sphere

Mini savoury flat breads with spinach and raisins

Assortment of mini vegetable puff pastries

Vegan

Mini vegan savoury flat bread with quince

Mini vegan savoury flat bread with baked vegetables

Mini vegan sneeken with eggplant and caramel

REPLACEMENT REFERENCES



WARM REFERENCES

Meat

Steak croquette and Padrón pepper mayonnaise
Mini pibil piglet sandwich
Crunchy lamb ravioli with curry mayonnaise
Chicken brochette with vegetables and “mojo picón” sauce
Chicken Karaage
Mini bun with duck and Hoisin sauce
Mini burger with poached onions
Duck gyozas with Thai sauce
Cajun chicken strips with tartare sauce
Catalan style mini burger

Vegetarian

Potato shot glass with brava sauce
Mushrooms risotto
Veggie croquette duo: Hummus & Sweet potato
Mini vegetables roll with an Asian touch
Mini vegetable burger

Fish and Seafood

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

Vegan

Spicy potato cup with vegan allioli
Veggie croquette duo: Hummus & Sweet potato



APPETIZERS & COCKTAILS



PRICES PER PERSON:

APPETIZER A

	1 hour	1h 30 min.	2 hours
Prices for services from 30 to 150 guests	37,30 €	39,80 €	45,60 €
Prices for services from 151 to 700 guests	34,00 €	36,10 €	41,40 €
Prices for services from 701 to 1500 guests	32,10 €	34,30 €	39,30 €
Prices from 1501 and above	31,40 €	33,20 €	38,00 €

APPETIZER B & VEGAN

Prices for services from 30 to 150 guests	39,20 €	41,50 €	47,30 €
Prices for services from 151 to 700 guests	35,60 €	37,80 €	43,10 €
Prices for services from 701 to 1500 guests	33,80 €	35,70 €	40,80 €
Prices from 1501 and above	32,80 €	34,80 €	39,60 €

COLD COCKTAIL & VEGAN COLD COCKTAIL

Prices for services from 30 to 150 guests	49,40 €	54,00 €	61,60 €
Prices for services from 151 to 700 guests	45,00 €	49,20 €	56,10 €
Prices for services from 701 to 1500 guests	42,60 €	46,70 €	53,10 €
Prices from 1501 and above	41,40 €	45,10 €	51,50 €

WARM COCKTAIL & VEGAN WARM COCKTAIL

Prices for services from 30 to 150 guests	55,70 €	64,40 €	75,40 €
Prices for services from 151 to 700 guests	50,80 €	58,50 €	68,60 €
Prices for services from 701 to 1500 guests	48,30 €	55,60 €	65,00 €
Prices from 1501 and above	46,60 €	53,90 €	63,10 €

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



SUPPLEMENTS



PRICES PER PERSON:

Supplement per snack	3,10 €
Supplement per cold reference	4,70 €
Supplement per warm reference	5,40 €
Supplement per dessert	4,70 €

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



HAM SLICER SERVICE

2026



HAM SLICER



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)	310,00 €
Professional ham staff (up to 8 hours)	524,20 €

HAM PIECES

Iberian Ham Recebo to cut with bread sticks*	468,30 € / unit
Acorn fed Iberian Ham to cut with bread sticks*	823,20 € / unit
Additional bread sticks for 1 piece	61,20 €

MATERIAL

150 SERVICES – disposable material (for 1 piece of ham) <i>Includes: Ham support, knife, plates, napkins, table and tablecloth</i>	225,20 € / unit
150 SERVICES – chinaware material (for 1 piece of ham) <i>Includes: Ham support, knife, plates, napkins, table and tablecloth</i>	253,30 € / 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



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	19,50 €
Prices for services from 151 to 700 guests	17,60 €
Prices for services from 701 to 1500 guests	16,90 €
Prices for services from 1501 and above	16,20 €

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	20,80 €
Prices for services from 151 to 700 guests	18,80 €
Prices for services from 701 to 1500 guests	18,00 €
Prices for services from 1501 and above	17,40 €

Soft drinks and beer supplement: **4,60€ / 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	19,00 €	24,90 €	30,50 €
Prices for services from 151 to 700 guests	17,20 €	22,90 €	28,60 €
Prices for services from 701 to 1500 guests	16,40 €	22,20 €	27,90 €
Prices for services from 1501 and above	15,70 €	21,50 €	27,10 €

Cava glass, Spanish wine and beverages service options will be presented and served in chinaware material
Prices for a minimum of 30 people
Prices do not include VAT



FINGER BUFFETS



FINGER BUFFETS



Finger Buffet A

Burratina with asparagus, peas, and pistachios
Mini hummus wraps
Mini salmon taco with miso, radish, and avocado
"Causa limeña" (filled mashed potatoes with chicken and avocados)
Tuna tataki mini poke
Vegan savoury flat bread with baked peppers

International cheeses
Fresh fruit skewer
Mini homemade cakes: sara, lemon pie and cappuccino

Soft drinks, juices, mineral waters coffee and tea

Finger Buffet B

Vegan savoury flat bread with vegetables
Chicken "sam" with mango and onions
Nikkei-style guacamole with prawns and apple
Artichokes on cauliflower hummus, beans, and vegan bacon
Mini vegan empanada with onion and vegan mozzarella
Mini brioche bun with Bologna mortadella

Assorted Spanish cheeses
Fresh fruit skewer
"Petits Choux"

Soft drinks, juices, mineral waters coffee and tea

Finger buffet options will be presented and served in disposable material (glass, cutlery and plates)



FINGER BUFFETS



Finger Buffet C

Thai salad with tofu and peanut Dukkah
Curry chicken wraps
Spicy feta salad with hummus and tahini
Vegetable crudités with romesco sauce
Salmon bagel with citrus labneh, fennel and pickled onion
Vitello Tonnato roast beef mini sandwich

Fresh fruit skewer
International cheeses
Mini homemade cakes: Financier, Cheesecake and Millefeuille

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
Mini savoury flat bread with spinach and raisins
Assortment of Catalan cold cuts
Dried sausage tartar mini sandwich

Assortment of Catalan cheeses
Local fruits bowl
Catalan crème brûlée mini cake

Soft drinks, juices, mineral waters coffee and tea

Finger buffet options will be presented and served in disposable material (glass, cutlery and plates)



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 canapé with omelette and mushrooms mayonnaise

Fresh fruit skewer
"Torrija" with burnt egg yolk

Soft drinks, juices, mineral waters coffee and tea

Vegan Finger Buffet

Selection of vegan cheeses
Artichokes over cauliflower hummus, beans and vegan bacon
Mini vegan onion and mozzarella pastry
Hummus and crudités wrap
Thai noodle salad with tofu and peanut dukkah
Nikkei guacamole with apple and sautéed tofu
Mini vegan savoury flat bread with vegetables

Fresh fruit skewer
Vegan mini brownie

Soft drinks, juices, mineral waters coffee and tea

Finger buffet options will be presented and served in disposable material (glass, cutlery and plates)



FINGER BUFFET



Warm References Supplements

Crunchy king prawn ravioli

Cod "a la llauna" style with cooked sliced potatoes

Lamb cheeks over aubergines with miso, vegetables and oriental sauce

"Chistorra" spicy sausage in cider

Mini "pibil" piglet sandwich

Chicken Karaage

Chicken yakitori

Mini beef burger

Mini "arepas" stuffed with oxtail and "pico de gallo"

Homemade croquettes duo: Chicken/Beef stew

"Esparracada" Catalan sausages

Mini vegetable burger with mango chutney (spinach bread)

Crunchy lamb ravioli with curry mayonnaise

Mini vegan empanada with caramelized onion and vegan mozzarella

Grilled vegetables KM 0 with Heura (plant-based meat)

Fresh pasta filled with figs and spinach cream sauce

Catalan sausage focaccia

KM. 0 vegetables focaccia

Duo of vegetables samosas

Vegetarian pad Thai

Basmati Biryani rice with vegetables

"Fideuá" (noodles paella) with garlic 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

Finger buffet options will be presented and served in disposable material (glass, cutlery and plates)



FINGER BUFFET PRICES

Prices per person

Finger buffet (A, B, C, KM.0, Spanish theme or Vegan)

Prices for services from 30 to 150 guests	47,20 €
Prices for services from 151 to 700 guests	43,00 €
Prices for services from 701 to 1500 guests	40,80 €
Prices for services from 1501 and above	39,60 €

Warm references supplement: **+4,70 € / reference / person**

Upgrades

Drinkware upgrade - Glassware	+3,20 € / person
Tableware upgrade - Glassware & Stainless-steel cutlery	+3,20 € / person

Finger buffet options will be presented and served in disposable material
Prices for a minimum of 30 people
Prices do not include VAT



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.
- Service time: Finger Buffet up to 1 hour 30 minutes; Breakfast up to 1 hour 30 minutes.

Prices include:

- Set up for bar counters and catering tables necessary for each occasion and according to the possibilities within the space available except for Breakfast services that don't include tables and chairs)
- 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 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:

- 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.

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 the 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".

