

**Menus 2024**





At the CCIB , we offer our own in-house food & beverage service, ran directly from the centre's exclusive facilities, including a 3,000sqm kitchen and several cold rooms.

Our gastronomic offer is inspired by modern Catalan cuisine, incorporating contemporaneity and the idea of innovation present throughout the whole building.



We will be with you at any time and place, at the CCIB or with our external service in emblematic spaces of the city.

At CCIB F&B, we are perfectionists by nature and we take care of the smallest details in every moment. For this purpose, we have a professional team who creates tailored menus for each event.



We evolve, create and innovate in order to be able to devise very special proposals, in accordance with new gastronomic trends, offering an extraordinary variety of menus and services that can be adapted to any type of event.



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# Coffee Breaks & Breakfasts





## Coffee Break 1

**Duration of the service: 30 min**

**Choose 2 of the following options:**

- Mini croissant
- Mini custard croissant
- Mini strawberry croissant
- Butter cereals mini croissant
- Mini chocolate or custard neapolitan
- Mini apple chausson
- Mini plain or chocolate doughnut
- Mini puff pastry cereals hearts
- Mini maple pecan pastry
- Mini savoury croissants  
Frankfurt / Omelette / Ham & cheese / "chistorra"  
(spicy sausage)

### Drinks

- Coffee
- Milk
- Tea & Herbal Tea
- Fresh Orange Juice
- Mineral water

## Coffee Break 2

**Duration of the service: 30 min**

**Choose 1 sweet item, 1 savoury item, 1 fruit:**

- Mini butter croissant
- Pop Dots ( plain & chocolate)
- Currant and apricot mini duo
- Mini chocolate croissant stuffed of chocolate
  
- Vegetarian ½ gourmet bun
- Turkey, arugula and pesto sauce ½ gourmet bun
  
- Fresh fruit skewers

### Drinks

- Coffee
- Milk
- Tea & Herbal tea
- Fresh Orange Juice
- Mineral water

## Catalan Coffee Break

**Duration of the service: 30 min**

- Mini chucho de crema (Small fried croissant filled with cream and coated with sugar)
- Buñuelos de viento ( Sweet catalan fritters)
- Fuet mini ciabatta with tomato
- Iberian ham mini flute bread with tomato

### Drinks

- Coffee
- Milk
- Tea & Herbal Tea
- Fresh Orange Juice
- Mineral water

## Healthy Coffee Break

**Duration of the service: 30 min**

- Homemade cake assortment (Apple / carrot / banana / lemon)
- Hummus and roasted pepper ½ Gourmet bun
- Mini wholegrain roll with Iberian ham
- Cereal bars
- Fresh fruit skewers

### Drinks

- Coffee
- Milk
- Tea & Herbal Tea
- Fresh Orange Juice
- Mineral water





## Liquid Coffee + Create your Coffee

**Duration of the service: 30 min**

- Coffee
- Milk
- Tea & Herbal tea
- Juices
- Mineral water

### Sweet items

(2 units per person): 3,10€

- Mini pastries
- Mini muffins
- Pop Dots (chocolate & plain)
- Pink doughnut
- Traditional cookie

### Homemade cakes:

- Apple cake
- Carrot cake
- Lemon cake

### Savoury items

(1 unit per person): €3,00

- Mini rolls (2 units)
- Mini salted brioches (2 units)
- Mini roll with Iberian ham (1 unit)
- Mini Savoury Gourmet Bun (1 unit)

Or a healthy touch:

- Piece of fruit: **€1,70**
- Fresh fruit skewer: **€3,20**  
(2 units per person)
- Cereal bar: **€2,70**
- Smoothie: **€4,15**

### NOTES:

VAT not included. Price might be revised.



## Yogurt Corner

**Duration of the service: 30 min**

### Yogurts:

- Greek yogurt with granola and strawberry jam
- Greek yogurt with fresh fruit
- Greek yogurt with chocolate cream and nuts
- Greek yogurt with nuts

### Toppings:

- Honey
- Chocolate syrup

Price per person: **€4,50**

## Gourmet Bun Corner

**Duration of the service: 30 min**

- Classic Gourmet Bun  
Cream cheese, smoked salmon, onion and tomato
- Veggie Gourmet Bun  
Green tomato, cheddar, avocado, arugula and nuts
- Turkey Gourmet Bun  
Roast turkey, pickles and Dijon mustard
- Sweet Gourmet Bun  
Chocolate spread, sliced banana and almond flakes
- Strawberry Gourmet Bun  
Cream cheese and strawberry jam

Price per person: **€7,60**

### NOTES:

VAT not included. Price might be revised.  
Buffets for a minimum of 100 people



# Coffee Break Price List

Coffee Break	Up to 100 people	101 - 400 people	401 - 600 people	601 - 1000 people	More than 1000 people
Coffee Líquido	<b>12,80 €</b>	<b>10,90 €</b>	<b>9,30 €</b>	<b>7,85 €</b>	<b>6,55 €</b>
Coffee Break 1	<b>14,40 €</b>	<b>11,80 €</b>	<b>10,95 €</b>	<b>10,55 €</b>	<b>8,40 €</b>
Coffee Break 2	<b>17,10 €</b>	<b>14,05 €</b>	<b>13,95 €</b>	<b>13,75 €</b>	<b>12,00 €</b>
Catalan Coffee Break	<b>17,15 €</b>	<b>14,00 €</b>	<b>13,95 €</b>	<b>13,80 €</b>	<b>11,85 €</b>
Healthy Coffee Break	<b>22,75 €</b>	<b>19,65 €</b>	<b>17,55 €</b>	<b>17,05 €</b>	<b>16,90 €</b>

Supplementary Service Price List (price per person)		
Extra 15 minutes for all coffee break options	<b>1,70 €</b>	The supplement only applies to drink and staff, not food
Extra 30 minutes for all coffee break options	<b>2,45 €</b>	The supplement only applies to drink and staff, not food
Exclude juices	<b>0,95 €</b>	
Include soft drinks	<b>1,75 €</b>	

**NOTES:**

VAT not included. Price might be revised.



## Permanent Coffee

### Just drinks

- Coffee
- Milk
- Tea & Herbal tea
- Fresh Orange Juice
- Mineral water

Permanent Coffee	Up to 100 people	101 - 400 people	401 - 600 people	601 - 1000 people	More than 1000 people
4 hours	<b>19,45 €</b>	<b>18,65 €</b>	<b>16,05 €</b>	<b>15,20 €</b>	<b>14,45 €</b>
8 hours	<b>24,40 €</b>	<b>24,25 €</b>	<b>22,10 €</b>	<b>21,95 €</b>	<b>21,85 €</b>

### NOTES:

VAT not included. Price might be revised.

Drinks refilled every 2 hours, not food

One hour extension or reduction = **€2,50** per person + VAT



## Special Breakfast 1

**Duration of the service: 1 hour**

- Selection of pastries
- Selection of cold meats
- Selection of cheeses
- Selection of breads (bagels, tin loaf, multiseeds, White bread and wholemeal bread)  
\*Served with butter, mermelade and cocoa cream

### Drinks

- Coffee
- Milk
- Tea & Herbal tea
- Fresh Orange Juice
- Mineral water

Up to 100 people	101 - 400 people	401 - 600 people	601 - 1000 people	More than 1000 people
28,30 €	25,50 €	24,90 €	24,75 €	23,95 €

**NOTES:**

VAT not included. Price might be revised. 11

# Special Breakfast 2

**Duration of the service: 1 hour**

## Sweet

- Selection of pastries
- Churros
- Sliced fruit
- Yoghurt assortment

## Savoury

- Selection of cold meats
- Selection of cheeses
- Selection of breads (bagels, tin loaf, multiseeds, White bread and wholemeal bread)  
\*Served with butter, mermelade and cocoa cream
- Nuts
- Cream cheese
- Granola
- Sliced tomato
- Avocado

## Hot Buffet

- Hash browns
- Scrambled eggs
- Bacon

## Drinks

- Coffee
- Milk
- Tea & Herbal tea
- Fresh Orange Juice
- Mineral water



Up to 100 people	101 - 400 people	401 - 600 people	601 - 1000 people	More than 1000 people
31,65 €	30,10 €	28,10 €	27,95 €	27,50€

**NOTES:**

VAT not included. Price might be revised. 12

# Buffets





# Buffet 1

## Cold Buffet

### Salads

- Apple, carrot, raisin, pine nut and spinach salad
- Bulgur salad, tomato, olive, vegetables minced and olive oil

Sauces and vinaigrettes

Selection of breads and butter

### Hot Buffet

Meat and Fish

- Braised chicken Caribbean style
- Salmon supreme, confit fennel, potato and mango sauce

Vegetarian

- Farfalle with ratatouille (aubergine, tomato, zucchini and pepper)

### Garnish

- Sautéed cabbage, shitake, onion, cabbage, fried kale, creamy carrot
- Roasted potato wedges with rosemary

### Desserts

- Fresh seasonal fruit salad with natural syrup
- Creamy Oreo
- Almond and apricot financier with chocolate quenelle

### Drinks

- Mineral water
- Soft drinks
- Coffee and tea selection



## Buffet 2

### Cold Buffet

#### Salads

- Quinoa salad, sautéed tofu cubes and tomato with vegetables
- Eggplant salad, vegetable gremolata and brown rice

Sauces and vinaigrettes  
Selection of breads and butter

#### Hot Buffet

##### Meat and Fish

- Pressed beef, creamy white beans and wild asparagus
- Hake supreme, fish velouté and Mint peas

##### Vegetarian

- Green risotto with confit sweet potato and roasted cashews

#### Garnish

- Mini grilled vegetables
- Roasted potato wedges with thyme

#### Desserts

- Fruit salad with mint syrup
- Caramelized millefeuille with pistachio cream and pecan nuts
- Triple chocolate mousse with berries

#### Drinks

- Mineral water
- Soft drinks
- Coffee and tea selection

# Buffet Price List

Seated Buffet	Up to 100 people	101 - 400 people	401 - 600 people	601 - 1000 people	More than 1000 people
Buffet 1	<b>56,25 €</b>	<b>54,05 €</b>	<b>53,65 €</b>	<b>52,95 €</b>	<b>51,85 €</b>
Buffet 2	<b>60,80 €</b>	<b>58,50 €</b>	<b>57,85 €</b>	<b>57,45 €</b>	<b>55,30 €</b>

**NOTES:**

VAT not included. Price might be revised. Duration of the service: 2 hours

1.70 m tables with maximum 10 people each

Supplement for crudités: **€2,10** per person + VAT



# Working Lunches





## Working Lunch 1

### Starter

(Choose one option for all guests)

- Translucent rice pasta rolls, Vietnamese-style vegetables and chicken tagliatelle
- Vegetable millefeuille, creamy mascarpone and soy, yogurt and tapioca pearls with micro vegetables

### Main Course

(Choose one option for all guests)

- Stuffed chicken roll, buckwheat with vegetables and hazelnut, pistachio fluffy cake and praline sauce
- Sea bream fillet with baked potato mille-feuille and parsley juice

### Dessert

(Choose one option for all guests)

- Lime ipanema and chocolate ganache
- Panna cotta with passion fruit and white sands
- Coffee and tea selection

### Drinks

- White wine (CCIB selection)
- Red wine (CCIB selection)
- Mineral water



## Working Lunch 2

### Starter

(Choose one option for all guests)

- Pressed roasted vegetables in romesco style, with smoked meats in the scent of lime
- Quinoa tartare, cauliflower, beetroot, tofu, edamame, mango and ginger spherification

### Main course

(Choose one option for all guests)

- Veal cheek millefeuille with idiazábal and candied apple, porcini polenta and pumpkin sponge cake
- Hake supreme in artichoke ragout and crispy herbs

### Dessert

(Choose one option for all guests)

- Catalan cream mousse with caramel core
- Vanilla sphere covered in chocolate and mango interior
  
- Coffee and tea selection

### Drinks

- White wine (CCIB selection)
- Red wine (CCIB selection)
- Mineral water

# Working Lunch Price List

Working Lunch	Up to 100 people	101 - 400 people	401 - 600 people	601 - 1000 people	More than 1000 people
Working Lunch 1	<b>61,80 €</b>	<b>53,70 €</b>	<b>53,25 €</b>	<b>52,20 €</b>	<b>51,90 €</b>
Working Lunch 2	<b>68,95 €</b>	<b>58,95 €</b>	<b>56,70 €</b>	<b>56,15 €</b>	<b>55,30 €</b>

**NOTES:**

VAT not included. Price might be revised. Duration of the service: 1 hour and 30 minutes  
1.70 m tables with maximum 10 people each.

Water and wine will be placed on the tables, not served by waiters

# Light Lunch





## Light Lunch

### Sandwiches

(Choose 3 of the following options)

- Polar bread with smoked salmon, and fresh herbs
- Spinach, fresh cheese and Italian tomato wrap
- Mini Iberian ham ciabatta
- ½ Chicken baguette with green asparagus and Italian tomato
- ½ Hummus baguette, lettuce mix and tomato
- ½ Chicken baguette with lettuce and mayonnaise
- ½ Hummus and roasted pepper Gourmet bun
- ½ Turkey, arugula and pesto sauce Gourmet bun
- ½ Roast beef with mustard Gourmet bun

### Dessert

(Choose 2 of the following options)

- Fresh seasonal fruit salad with natural syrup
- Homemade cake assortment
- Lemon and meringue chiboust
- Banana Split 3,0
- Black forest cake in a shot

### Salads

(Choose 2 of the following options)

- Mezzo rigatoni pasta salad with black olives and capers
- Couscous salad, edamame, kalamata olives, corn, peas, snow peas, spicy soy vinaigrette and coriander
- Rice noodle salad, stir fried veggies with tofu and edamame
- Rice salad with pineapple, raisins, celeri and curry sauce
- Babaganoush with pita bread
- Pasta salad with chicken, sundried tomato, mozzarella and basil

### Drinks

- Soft drinks
- Mineral water

### NOTES:

VAT not included. Price might be revised.

Light Lunch	Up to 100 people	101 - 400 people	401 - 600 people	601 - 1000 people	More than 1000 people
Light Lunch	37,75€	37,35€	37,00€	36,50€	35,50€

# Bag Lunch



## Create your Bag Lunch as you like

### Option 1:

#### Choose a baguette

- Tomato and mozzarella ½ baguette
- Turkey ½ baguette
- Hummus, lettuce mix and tomato ½ baguette
- Lettuce, tomato, white asparagus, mayonnaise wholemeal ½ baguette
- Ham and cheese ½ baguette
- Chicken, green asparagus, italian tomato ½ baguette
- Roast beef with mustard ½ baguette
- Brie and vegetables ½ baguette

#### Complete the Bag Lunch with a salad

- Pasta salad with tomato and basil
- Cous cous salad with tomato and mint
- Chickpea salad with vegetable mincemeat
- Mediterranean salad ( potato, green and red pepper)
- Fresh tomato and cheese salad with olives and basil oil
- Mezzo rigatoni pasta salad with black olives and capers
- Green bean, artichoke and vegetable salad

Mineral water 33cl

Piece of seasonal fruit

Set of disposable cutlery and napkin





## Create your Bag Lunch as you like

### Option 2:

#### Choose a baguette

- Tomato and mozzarella ½ baguette
- Turkey ½ baguette
- Hummus, lettuce mix and tomato ½ baguette
- Lettuce, tomato, white asparagus, mayonnaise wholemeal ½ baguette
- Ham and cheese ½ baguette
- Chicken, green asparagus, italian tomato ½ baguette
- Roast beef with mustard ½ baguette
- Brie and vegetables ½ baguette

#### Add a sandwich

- Mixed CCIB  
White bread, ham, cheese and mayonnaise.
- Tuna CCIB  
Wholegrain bread, tuna, olives, red onion, spinach, iceberg lettuce and Dijon mustard mayonnaise sauce.
- Club CCIB  
Wholegrain bread, ham, egg, bacon, fresh tomato, iceberg lettuce and BBQ sauce.
- Chicken CCIB  
Wholegrain bread, filleted chicken breast, fresh tomato, Iceberg lettuce and French sauce with pickles.
- Vegetable CCIB  
Pepper bread, cream cheese, melted cheese, caramelized onion, tomato, carrot, sliced egg and spinach.
- Vegan CCIB  
White bread, hummus, carrot, fresh sliced tomato and spinach.





## Create your Bag Lunch as you like

### Complete the Bag Lunch with a salad

- Pasta salad with tomato and basil
- Cous cous salad with tomato and mint
- Chickpea salad with vegetable mincemeat
- Mediterranean salad ( potato, green and red pepper)
- Fresh tomato and cheese salad with olives and basil oil
- Mezzo rigatoni pasta salad with black olives and capers
- Green bean, artichoke and vegetable salad

Mineral water 33cl

Chips

Piece of seasonal fruit

Set of disposable cutlery and napkin

Bag Lunch	Price per person
Option 1	<b>19,35 €</b>
Option 2	<b>23,50 €</b>

### NOTES:

VAT not included. Price might be revised. Price includes a cloth bag with the CCIB F&B logo.

The bags will be distributed in the meeting rooms.

The waiter service only includes the delivery of the bags in specified areas, not individual delivery to each attendee.

For orders of less than 20 bags lunches, all bags will contain the same food options

# Bag Lunch Price List

Bag Lunch Additional Services	
Served in boxes (Box Lunch)	<b>2,20€</b>
Reduction for removing sandwich or salad	<b>1,40€</b>
Supplement for cereal or chocolate bar	<b>2,50€</b>
Replace water by soft drink	<b>1,50€</b>
Replace piece of fruit by fresh fruit salad	<b>3,10€</b>

Waiter Service Price List (per waiter)	
Add waiter service (4 hours service)	<b>152,00€</b>
Waiter service extra hour	<b>38,00€</b>

\*Prices are subject to be modified according to labor legislation.

## OTHER SERVICES:

The Bag Lunch service may also include a contracted cleaning service (to collect the bags after the lunch) and contracted ropes and posts (to delimitate of the delivery area). Please enquire for prices.

# Cocktails





## Glass of Cava

**Duration of the service: 30 min**

- Cava (CCIB selection)
- White wine (CCIB selection)
- Red wine (CCIB selection)
- Beer
- Soft drinks
- Mineral water

**Drinks will be accompanied by snacks**

- Selection of puff pastry sticks (Paprika, Mediterranean herbs, etc.)
- Root veggies crisps
- Spanish potato omelette “Tortilla de patatas”
- Parmesan lollipops

## Cocktail 1

**Duration of the service: 45 min**

- Galician tuna empanada
- Spanish potato omelette
- Iberian ham on coca bread with tomato and arbequina olive oil
- Assorted croquettes
- Smoked sardines on coca, escalivada and salmorejo gel
- Mushrooms, Kalamata olives and Cherry tomato Focaccia

**Dessert**

- Mel i Mató shot (Catalan Dessert) with cheese and honey)
- Hazelnut parfait

**Drinks**

- Cava (CCIB selection)
- White wine (CCIB selection)
- Red wine (CCIB selection)
- Beer
- Soft drinks
- Mineral water

## Cocktail 2

**Duration of the service: 45 min**

### Cold

- Anchovies on toast with Piquillo pepper
- King prawn skewer with citrus
- Iberian ham on coca bread with tomato and arbequina olive oil
- Cod in tempura with black olive powder and quince-jelly cream
- Tuna tataki with soy-caramel sauce
- Mushrooms tartare, avocado, king prawns with lime and tangerine vinaigrette
- Cherry Gazpacho
- "Esqueixada" (cod salad) with romesco sauce

### Hot

- Andalusian mini squid in a cone
- Assorted croquettes
- Mini beef burger with light apple "all-i-oli"
- Goat cheese roll with tomato jam

### Dessert

- Passion fruit cream, white chocolate quenelle and pineapple sponge-cake
- Strawberry semifreddo in shot

### Drinks

- Cava (CCIB selection)
- White wine (CCIB selection)
- Red wine (CCIB selection)
- Beer
- Soft drinks
- Mineral water



# Grand Cocktail

**Duration of the service: 1h 30 min**

## Cold

- Iberian ham and olive oil on coca bread
- Green olives, mushrooms and oregano focaccia
- Mini brioche with seafood and wasabi mayonnaise
- Chicken on toast with apricot jam and horseradish cream
- Aubergine caviar mini salad and curry, tomato jam
- Hummus and pita bread
- Artichoke skewer and cherry tomato with honey vinaigrette

## Hot

- Prawn, pumpkin, spring onion and dried tomato oil skewer
- Fish & chips
- Mini Bikini sandwiches  
(Sobrasada and brie / Roast beef, truffle butter and mozzarella / Iberian ham and sundried tomato / Mushrooms and cheddar cheese)
- Grilled octopus with tomato and chorizo jam
- Assorted croquettes
- Satay beef brochette, coconut sauce
- Recapte coca bread with virgin olive oil

## Tasting Station

(Choose 2 of the following options)

- Risotto of wild mushrooms and grana padano cheese
- Vegetables tajine with cous cous
- Noodles with vegetables tempura

## Dessert

- Fresh fruit brochette in a pot
- Lime Ipanema
- Coconut and passion fruit shot

## Drinks

- Cava (CCIB selection)
- White wine (CCIB selection)
- Red wine (CCIB selection)
- Beer
- Soft drinks
- Mineral water

# Spanish Cocktail

**Duration of the service: 1h 30 min**

## **Served by waiters**

- Gazpacho (shot)
- Patatas bravas
- Brochette of "chistorra" (spicy sausage) with green pepper
- Assorted croquettes
- Barceloneta 'bomb' (Mashed potatoes and meat bomb)
- Iberian pork jowl sandwich with "espinaler" sauce

## **Iberian Ham Carving Station**

1 station for every 250 people

- Iberian Ham
- Coca bread with tomato

## **Cheese and Cold meats Station**

- National cheeses assortment
- Assorted Iberian cold meats

## **Cold Tapas Station**

- Chicken on toast with apricot jam and horseradish cream
- Spanish omelette with caramelized onion
- Coca bread with "escalivada" (roasted vegetables)
- Crab txaca on toast
- Russian salad (mayonnaise, carrot, green peas, potato, green bean, tuna and hard-boiled egg)
- Seitan with cherry tomato, mini artichoke and spice oil

## **Tasting Station**

- Delta Fideuà (noodle and seafood dish)
- Vegetable Paella

## **Dessert Station**

- Catalan cream with "cremat"
- Creamy chocolate in shot with vegan whipped cream
- Torrijas (fried bread with cinnamon and honey)
- Fresh seasonal fruit salad with natural syrup

## **Drinks**

- Red wine Sangria
- Cava (CCIB selection)
- White wine (CCIB selection)
- Red wine (CCIB selection)
- Beer
- Soft drinks
- Mineral water





# Optional Buffets

## The Charcuterie

- Selection of national cold meats  
(Iberian ham, fuet from Vic, Iberian pork loin)
- Selection of national artisanal cheeses
- Selection of breads
- Bread with tomato
- Mermelade
- Nuts and grapes
- Selection of olive oils and salts

**Price per person 13,80 €**

## Mediterranean Rice Station

Choose 2 options:

- Mediterranean Paella
- Delta Fideuà (noodle and seafood dish)
- Black rice with all-i-oli emulsion
- Wild mushroom and parmesan risotto

**Price per person 8,85 €**

## Iberian Ham Carving Stationcut

The price includes a professional ham carver for 2 hours

- Grand reserve Iberian ham (7-8 kg approx)
- Bread with tomato
- Selection of olive oils

**Price per 100 people 995,00 €**

## Fried Tapas from “La Barceloneta”

- Patatas bravas in cans
- Andalusian cuttlefish
- Barceloneta 'bomb' (Mashed potatoes and meat bomb)
- Traditional banderillas
- Crisps churreria style with Espinaler sauce (diced fried potatoes with spicy sauce)
- Battered chicken with spicy mayonnaise

**Price per person 12,60 €**

### NOTES:

VAT not included. Price might be revised.

Buffets for a minimum of 100 people **33**



## Optional Buffets

### Burguers & Hot dogs

#### Burguers

- Mini beef burger
- Mini vegan Burguer
- Burguer bread assortment

#### Hot Dogs

- Mini hot dog
- Mini hot dog bread

#### Toppings

- Cheddar cheese slices
- Crunchy onion
- Caramelized onion
- Smoked bacon
- Potato chips

#### Sauces

- Ketchup
- Mayonnaise
- Mustard
- Barbecue

**Price per person 14,50 €**

### Bao's & Gyozas

#### Baos

- Mini Bao bread

#### Fillings

- Pulled Pork BBQ
- Teriyaki Chicken
- Vegetarian

#### Gyozas

- Vegetables Gyozas
- Prawns Gyozas
- Chicken Gyozas

#### Sauces

- Teriyaki
- Sweet Chili
- Hoisin

**Price per person 16,50 €**

#### NOTES:

VAT not included. Price might be revised.

Buffets for a minimum of 100 people **34**



## Optional Buffets

### Pasta & Focaccias

#### Pasta

- Stringoli
- Cheese and pear fagotti
- Spinach and ricotta cheese Caramelle

#### Sauces

- Pesto
- Funghi
- Pomodoro & basil

#### Focaccias

- Iberian Ham
- Mushrooms, Kalamata olives and cherry tomato foccacia

#### Toppings

- Grated cheese
- Spicy oil
- Fresh herbs

**Price per person****16,10 €**

### Tacos & Nachos

#### Tortillas

- Wheat tortillas
- Corn tortillas

#### Fillings

- Chicken tinga
- Cochinita Pibil
- Vegan fajitas

#### Toppings

- Pico de gallo
- Sweet corn
- Black Frijoles
- Jalapeños
- Sour cream
- Melted cheddar cheese
- Nachos
- Guacamole

**Price per person****16,90 €****NOTES:**

VAT not included. Price might be revised.

Buffets for a minimum of 100 people



# Cocktail Services Price List and Conditions

Copa de Cava & Cocktail	Up to 100 people	101 - 400 people	401 a 600 people	601 a 1.000 people	More than 1.000 people
Copa de Cava	<b>25,95 €</b>	<b>23,15 €</b>	<b>22,50 €</b>	<b>21,90 €</b>	<b>20,90 €</b>
Cocktail 1	<b>35,95 €</b>	<b>35,15 €</b>	<b>34,50 €</b>	<b>33,65 €</b>	<b>32,35 €</b>
Cocktail 2	<b>49,55 €</b>	<b>49,10 €</b>	<b>48,75 €</b>	<b>48,15 €</b>	<b>47,30 €</b>
Grand Cocktail	<b>72,50 €</b>	<b>72,10 €</b>	<b>71,75 €</b>	<b>70,95 €</b>	<b>70,30 €</b>
Spanish Cocktail	<b>76,65 €</b>	<b>76,10 €</b>	<b>75,75 €</b>	<b>75,45 €</b>	<b>74,75 €</b>

**NOTES:**

VAT not included. Price might be revised

The Glass of Cava and Cocktail 1 and 2 do not replace a lunch or a dinner We suggest serving a Grand Cocktail or Spanish cocktail if at lunch or dinner time

# Dinners



## Appetizer

**Duration of the service: 30 min**

### **Cold**

- Root vegetables crisps
- Beetroot, carrot, turnip, sweet potato
- Iberian ham on coca bread with tomato
- Selection of puff pastry sticks
- Smoked sardine focaccia with pepper and salmorejo gel
- Crunchy wonton pasta, tuna tartare, citrus and yuzu mayonnaise

### **Hot**

- Assorted croquettes
- Grilled octopus with tomato and chorizo jam
- Pumpkin fritter with caramelized ginger

### **Drinks**

- Cava (CCIB selection)
- White wine (CCIB selection)
- Red wine (CCIB selection)
- Mineral water

### **NOTES:**

This appetizer is to be contracted with a Dinner only.



# Dinner 1

## Starter

(choose one option for all guests)

- Jelly mango, avocado, crab, fresh cheese with Yuzu tile and Parmesan
- Prawn and cod cannelloni, balsamic cocoa vinegar and dried fruit gremolata

## Main Course

(choose one option for all guests)

- Chicken roll with violet mashed potatoes, snow peas and leek
- Gilt-head bream fillet with Mediterranean vegetables sautéed and basil & fennel oil

## Dessert

(choose one option for all guests)

- Pavlova with lemon core and red berries
- Ferrero Rocher with passion fruit core on a chocolate and hazel praline base with red berries
- Petit fours
- Coffee and tea selection

## Drinks

- Cava (CCIB selection)
- White wine (CCIB selection)
- Red wine (CCIB selection)
- Mineral water





## Dinner 2

### Starter

(choose one option for all guests)

- Lobster salad with vinaigrette, celery and lime
- Truffle and Tuna tartare with iberic pork jowl cover and creamy egg yolk

### Main Course

(choose one option for all guests)

- Beef tenderloin with truffle, creamy mashed potatoes and chestnuts
- Sea bass with Bouillabaise souce, scamorza cheese and roasted vegetables

### Dessert

(choose one option for all guests)

- Cheesecake with raspberry core, matcha tea sponge, chocolate quenelle and red berries
- White chocolate mousse with mascarpone, hazelnut and cocoa biscuit with red berries, and mango coulis
- Petit fours
- Coffee and tea selection

### Drinks

- Cava (CCIB selection)
- White wine (CCIB selection)
- Red wine (CCIB selection)
- Mineral water



# Dinner and Appetizer Price List

Appetizer/ Gala Dinners	Up to 100 people	101 - 400 people	401 a 600 people	601 a 1.000 people	More than 1.000 people
Appetizer	<b>21,50 €</b>	<b>20,25 €</b>	<b>19,75 €</b>	<b>19,25 €</b>	<b>18,70 €</b>
Dinner 1	<b>96,50 €</b>	<b>93,95 €</b>	<b>93,65 €</b>	<b>93,35 €</b>	<b>90,45 €</b>
Dinner 2	<b>120,85 €</b>	<b>113,10 €</b>	<b>112,80 €</b>	<b>112,35 €</b>	<b>109,40 €</b>

**NOTES:**

VAT not included Price might be revised

Duration of the dinner service: 2 hours. 1,70m tables with maximum 10 people each

Open Bar (price per person)	
1 hour open bar	<b>22,00 €</b>
2 hour open bar	<b>26,00 €</b>
1 extra hours open bar	<b>14,00 €</b>

Liquor Cart Supplement	
Price per person (1 drink per person)	<b>2,50 €</b>

**NOTES:**

VAT not included. Price might be revised.

# General Conditions

Supplementary Services (Price per person)	
White chair cover	<b>3,30€</b>
Printed menus	<b>On request</b>
Wine supplement (red and white)	<b>2,10€</b>
Coffee and tea service	<b>1,60€</b>
Beer supplement	<b>1,60€</b>
Add Sangria service White and red wine can be replaced by sangria at not extra cost	<b>1,30€</b>

Waiter Services (Price per waiter)	
In services of less than 100 attendees, it is mandatory to hire a waiter (4 hours of service)	<b>152,00€</b>
Extra hour per services	<b>38,00€</b>

These rates are subject to change depending on the applicable employment legislation.

## NOTES:

VAT not included

Price might be revised

- A supplement will apply on public holidays or at night shift (from 22 hours)
- A minimum of 15 people is required per service (extra charges will apply to services contracted for less than 15 people).

## Staff included

- Banquet Manager, Service staff, waiters, chefs and cellarmen
- Set-up and dismantling staff
- Coordinator throughout the event

## Material included

- CCIB material up to 2.500 people (tables, chairs, tablecloths)
- Coffee break services: disposable ECO material
- Cocktail services:
  - P0 Floor: disposable ECO material
  - P1 Floor: disposable ECO material
  - P2 Floor: glassware
- Buffet, working lunch and dinner services: crockery and glassware

## Other

- If entertainment is planned and requires the service to be interrupted, leading to an extension of the initially scheduled duration of the event, please notify us in advance as this may affect the final price.
- If the event is confirmed (with a service for a minimum of 100 people), we can organise a complimentary tasting for a maximum of 6 people. In the event that a second or additional tasting session is conducted, the total price of the chosen menu will be applied.

# Confirmation Dates and Cancellation Policy

## Confirmation of the services

Confirmation of menus

10 working days before the first service, including the number of people for each service.

The service cannot be guaranteed, unless the confirmation is received before the specified deadline.

Confirmation of the final number of people 4 working days before the first service.

A variation of +20% or -10% is accepted according to the number of people confirmed 10 working days before the first service.

## Service cancellation conditions

Cancellation of service within 4 working days 50% of the price of the cancelled service is charged

Cancellation of service within 72 working hours 75% of the price of the cancelled service is charged

Cancellation of service within 48 working hours 100% of the price of the cancelled service is charged

The CCIB must be notified of all cancellations, changes, etc. in writing within the specified period. Otherwise, the client will be invoiced for the full amount.

## Additional information

Prices are based on the specified menu, timetable and number of people. The price may be updated in the event of any modification.

The CCIB reserves the right to apply an additional charge in case that the contracted service is delayed.

## Sustainable F&B

The CCIB is the first Convention Center in Europe to obtain the Food Safety System Certification ISO 22000. Moreover, the CCIB remains highly committed to the environment. Therefore, our F&B services integrate various sustainable solutions:

- The material used can be reusable or disposable, being 100% eco-friendly, biodegradable or compostable.
- The products we buy come from local and/or national suppliers.
- We offer Km0 and organic ingredients upon client's request.
- The cleaning products used in the kitchen are eco-friendly.
- We segregate the waste generated by our activity in every event (paper, plastic, glass, metal and organic).
- We donate food surplus from the events that meet the suitable requirements to non-profit associations in the surrounding area.



# Moodboard





A highly qualified team with good taste that always surprises



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