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Celebrate

with a curious twist!

THE FESTIVE SEASON 2025

RENAISSANCE®
BARCELONA HOTEL



Menu # 1

FLAVORS OF THE SEASON

CELEBRATE TOGETHERNESS WITH A FESTIVE DINING EXPERIENCE
THAT BLENDS TRADITION, CREATIVITY, AND SEASONAL FLAIR.

PRICE €46 PER PERSON

Starter

(To choose)

Shrimp cannelloni with
aniseed béchamel sauce
and grated parmesan cheese

Avocado salad, truffled
pecorino cheese and
lime dressing

Dessert

Chocolate coulant with
passion fruit mousse

Assorted turrone

Main course

(To choose)

Oven baked salmon
in ponzu with baby vegetables

Roasted chicken roll with plum
and pine nut sauce

Beverages

Red wine Marqués de Arienzo
D.O. Rioja | Tempranillo

White wine Viña Calera
D.O. Rueda | Verdejo

Cava Roger de Flor Brut Nature
D.O. Cava

Beer, mineral water,
soft drinks, coffee and tea

Reservations: rhi.bcndm.sales@marriott.com

Private room included in the price, subject to availability.

If you are concerned about food allergies, you are invited to ask one of our team members

for assistance. Minimum number of 10 people

VAT included

Menu # 2

ESSENCE OF CELEBRATION

A REFINED FESTIVE MENU WHERE EVERY DETAIL INVITES YOU TO SAVOR
THE JOY OF GATHERING, WITH FLAVORS DESIGNED TO INSPIRE.

PRICE €55 PER PERSON

Starter

(To choose)

Warm salad of chicken pastela
with kaffir lime dressing and
crispy corn

Mushroom ravioli in shiitake
sauce with tear pea

Dessert

Apple pie

Assorted turrones

Main course

(To choose)

Atlantic cod with romesco
sauce, celery drops and
toasted hazelnut powder

Lamb shank au jus with
mashed potatoes and
rosemary oil

Beverages

Red wine Marqués de Arienzo
D.O. Rioja | Tempranillo

White wine Viña Calera
D.O. Rueda | Verdejo

Cava Roger de Flor Brut Nature
D.O. Cava

Beer, mineral water,
soft drinks, coffee and tea

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Menu # 3

THE HOLIDAY SIGNATURE

A FESTIVE MENU CRAFTED WITH BOLD FLAVORS AND REFINED DETAILS
MADE TO TURN GATHERINGS INTO LASTING MEMORIES.

PRICE €65 PER PERSON

Starter

(To choose)

Foie Micuit flavored with cognac
and accompanied with bitter orange
sauce and white chocolate sauce

Rice with lobster and ali-oli

Main course

(To choose)

Grilled monkfish medallion with
green asparagus, aniseed shrimp
cream and EVOO caviar.

200gr Beef tenderloin
au jus with carrot and baked
baby potatoes

Dessert

Cocoa Festival
(chocolate in textures)

Assorted turrones

Beverages

Red wine Marqués de Arienzo
D.O. Rioja | Tempranillo

White wine Viña Calera
D.O. Rueda | Verdejo

Cava Roger de Flor Brut Nature
D.O. Cava

Beer, mineral water,
soft drinks, coffee and tea

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Menu # 4

JOY IN EVERY BITE

A FESTIVE DINING EXPERIENCE MADE FOR CONNECTION
DESIGNED TO BE SHARED, ENJOYED, AND REMEMBERED.

PRICE €55 PER PERSON

To Share

Catalan-style toasted bread
with tomato

Marinated olives

Roasted meat croquettes

Bao bun with prawns and avocado

Iberian ham

Dessert

Dark chocolate coulant

Assorted turrone

Main course

(To choose)

Oven-baked sea bass with
hollandaise sauce, samphire,
and cured grapes

Slow-cooked beef cheek in its
jus with white truffle-scented
mashed potatoes

Beverages

Red wine Marqués de Arienzo
D.O. Rioja | Tempranillo

White wine Viña Calera
D.O. Rueda | Verdejo

Cava Roger de Flor Brut Nature
D.O. Cava

Beer, mineral water,
soft drinks, coffee and tea



Menu # 5

SEASONAL TABLE

CELEBRATE TOGETHERNESS WITH SHARED DISHES,
RICH FLAVORS, AND THE SPIRIT OF THE SEASON.

PRICE €65 PER PERSON

To Share

Catalan-style toasted bread
with tomato

Marinated olives

Local cheese board

Meat empanadas

Citrus-marinated salmon tartare
bites with dill aioli

Iberian ham

Dessert

Cocoa Festival
(chocolate in textures)

Assorted turrone

Main course

(To choose)

Grilled monkfish medallion with
green asparagus, aniseed shrimp
cream, and EVOO caviar

200gr beef tenderloin au jus
with carrots and roasted
baby potatoes

Beverages

Red wine Marqués de Arienzo
D.O. Rioja | Tempranillo

White wine Viña Calera
D.O. Rueda | Verdejo

Cava Roger de Flor Brut Nature
D.O. Cava

Beer, mineral water,
soft drinks, coffee and tea

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ENHANCE YOUR CELEBRATION

MAKE YOUR FESTIVE GATHERING TRULY YOUR OWN WITH THOUGHTFUL EXTRAS DESIGNED TO ELEVATE EVERY MOMENT. EXPLORE A SELECTION OF ADDITIONS THAT BRING EVEN MORE STYLE AND FLAVOR TO YOUR CELEBRATION.



Taste and toast

Glass of cava at Goja Rooftop	€10	Welcome drink at Goja Rooftop (30 minutes)	€16
Glass of mulled wine at Goja Rooftop	€12	Foyer rental	€15
Signature cocktails	€15	Iberian ham station	€20
Open Bar (2 hours)	from €30	Chocolate or sweets station	€15
Supplement Gold Cellar	€4	Christmas Light Tour (30 mins)	€10
Supplement Platinum Cellar	€11	DJ (3 hours)	from €200

Elevate your bites

Upgrade your pica-pica menu

Quince and cheese mousse tartlet	€3	Sardine cracker with smoked butter	€5
Smoked chestnut cream	€3	Foie tartlet with bitter orange sauce	€5
Avocado and chicken pretzel	€3	Prawn skewer with oyster sauce	€5
Porcini mushroom croquette	€3	Beef smash burger with goat cheese and caramelized apple	€5

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All prices are per person and include VAT.

The Gold Cellar and Platinum wine pairings are additional supplements applied to the selected menu.
The Welcome Drink (wine, cava, or beer) is served 30 minutes prior to the meal.

THE FESTIVE SEASON

2025 EDITION

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