



RENAISSANCE® BARCELONA FIRA HOTEL

GASTRONOMIC DOSSIER

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RENAISSANCE®
HOTELS

RENAISSANCE BARCELONA FIRA HOTEL

PLAZA EUROPA, 50 - 52 | 08902
L'HOSPITALET DE LLOBREGAT
BARCELONA

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E: FIRA.CONVENCIONES@HOTELES-CATALONIA.ES

COFFEE BREAKS

Coffee Break LIQUID (15 minutes)	8,00€
Coffee, decaffeinated coffee and infusions selection Peach, pineapple and apple juice Smoothies	
Coffee Break FIRA (20 minutes)	11,00€
Coffee, decaffeinated coffee and infusions selection Peach, pineapple and apple juice Sweets assortment	
Coffee Break EUROPA (30 minutes)	14,00€
Coffee, decaffeinated coffee and infusions selection Fruit juices Apples Granny Smith y Starking Seasonal cut fruit Smoothies Sweet assortment (AM) or mini sandwiches assortment (PM)	
Coffee Break PERMANENT (Duration 4/8 hours)	17,00€ (4h)
Coffee, decaffeinated coffee and infusions selection Water bottles	30,00€ (8h)

THEMED COFFEE BREAKS

Coffee Break INDIGENOUS

25,00€

Iberian ham shavings

Country bread with tomato and olive oil

“Montadito” of Spanish omelette

Local cheeses assortment with crackers

Fruit juices

Coffee, decaffeinated coffee, water and tea selection

Coffee Break ENERGÉTIC

19,00€

Natural orange juice

Banana and honey smoothie

Cereal bar with chocolate and coconut

Burn

Coffee, decaffeinated coffee, water and tea selection

Coffee Break DIETÉTIC

15,00€

Skimmed milk

Skimmed yogurt

Cut fruit: kiwi, pineapple and grapefruit

Natural orange juice

Whole wheat oat biscuits

Coffee, decaffeinated coffee, water and tea selection

** Maximum service time 30 minutes*

COFFEE BREAKS & THEMED COFFEE BREAKS

À la carte options*:

- Berries with Yogurt 7,50€ / person
- Iberian ham and Manchego cheese 25,00€ / unit
- Sweet assortment or a mini sandwiches assortment 4,00€ / person
- Dips vegetables with Romesco sauce 4,50€ / person
- Energy bars 1,80€ / unit
- Oat, chocolate and coconut bar 1,80€ / unit
- Muffin (chocolate, caramel or berries) 2,00€ / unit
- Mini pastries (sneken, croissant and palmier) 12 pieces 7,00€ / unit
- Nespresso (30 capsules included) 60,00€ / unit
- Nespresso extra capsules 2,50€ / unit
- Soft drinks 3,50€ / person

***Optional references to add to any of the above menus**

BUSINESS MENU 1

Salad of Kumato tomato with tuna, Kalamata olives and bouquet of watercress
Timbale of vegetables with two cheese gratin and lettuce bouquet
Millefeuille of tomato, spinaches, fresh cheese in herb oil

Loin of cod with mushrooms cream and mashed potato with eggplant
Pork sirloin fillets in “trinxat” mustard and cherry tomatoes
Veal entrecote with green pepper, apple fritters and sautéed mushrooms

Mosaic of fruits with natural yogurt and brown sugar
Lemon cake with raspberry sorbet
Warm brownie with vanilla ice sphere

Mineral water

Red wine Valdubón Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Coffee or tea

PRICE: 30,00€

** Same choice for all attendees*

** Valid for lunch*

** Drinks can be changed for soft drinks*

** Maximum of 60 minutes*

VAT not included

BUSINESS MENU 2

Mix of tropical fruits and shrimp tails with passion fruit vinaigrette
Timbale of oven vegetables with warm goat cheese and quenelle with Kalamata “olivada”
Crunchy cannelloni of chicken with soft mushroom cream

Filet-mignon with Porto wine, sautéed “gírgola” mushrooms and potato rosti
Grilled sea bass fillet with tender garlic, piquillo peppers and caramelized potatoes
Hake supreme with crunchy Iberian ham, leeks and green asparagus

Chocolate cake with coconut ice cream
Cheese cake with berries coulis
Tropical fruits with Greek yogurt

Mineral water
Red wine Valdubón Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Coffee or tea

PRICE: 34,00€

** Same choice for all attendees*

** Valid for lunch*

** Drinks can be changed for soft drinks*

** Maximum of 60 minutes*

VAT not included

FINGER LUNCH A

Cold starters

Iberian ham shavings and country bread with tomato
Smoked salmon with White asparagus and the toast
Cheese skewer with cherry tomato and Kalamata olive
Vegetable mini brioche

Hot dishes

Skewers of marinated curry chicken
Sandwich triangles with ham and cheese
Mushroom croquettes
Crispy potato and shrimp

Desserts

Pastries assortment

Mineral water
Soft drinks and beers
Coffee or tea

PRICE: 32,00€

** Minimum of 30 people*

VAT not included

FINGER LUNCH B

Cold starters

Vegetable “coca de recapte”

Diced Spanish omelette with cheddar cream

Glass of octopus with mashed potato and oil pearls

Mini salad of smoked with pickles

Hot dishes

Mini beef Burger with tomato and cheese

“Rossejats” noodles with mussels

Chicken croquettes

Shrimp tails in tempura

Desserts

Fruit skewer

Mineral water

Soft drinks and beers

Coffee or tea

PRICE: 32,00€

** Minimum of 30 people*

VAT not included

FINGER LUNCH C

Cold starters

Mini brioche of tomato and “catalana”
Shrimp salad with avocado and pineapple
Hummus with toasted corn powder and croutons
Glass of vegetable salad with tuna
Diced cheese with cherry jam

Hot dishes

“Pepito” of beef sirloin
Sandwich of chicken with Edam cheese and mustard
Ham croquettes
Squid strips in Andalusian style

Desserts

Contrast of natural fruit

Mineral water
Soft drinks and beers
Coffee or tea

PRICE: 32,00€

** Minimum of 30 people*

VAT not included

CHEF BUFFET

Cold starters

Mediterranean crudités
Smoked, Iberian sausages and cheeses
Composed seasonal salad
Assortment of breads, vinaigrettes and oils

Hot dishes

Pasta
Meat of the day
Fish of the day
Vegetables assortment

Desserts

Mediterranean basket fruit
Cake selection

Mineral water
Red wine Valdepeñas Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Coffee or tea

PRICE: 40,00€

** From 25 people and a maximum of 50 people*

** Service time of 60 minutes*

VAT not included

SPECIAL EXPRESS MENU – SALA / OPTION A

Chicken sandwich, tomato and lettuce
Green olives roll with French omelette
Roast beef with mustard sauce
Fresh cheese and spicy sausage brioche
Seasonal fruit skewer
Natural orange juice

Mineral water
Soft drinks
Coffee or tea

PRICE: 25,00€ per person

Additional options:

- Nespresso (30 cápsulas included) 60,00€ / unit
- Nespresso extra capsules 2,50€ / unit

* *Maximum of 25 people*

* *Maximum service time 60 minutes*

SPECIAL EXPRESS MENU – SALA / OPTION B

Iberian pork loin sándwich with roasted peppers
Raisins and nuts roll with tuna and olives
Bagel of tomato, lettuce, asparagus and boiled egg
Fresh cheese and smoked salmon brioche
Seasonal fruit skewer
Natural orange juice

Mineral water
Soft drinks
Coffee or tea

PRICE: 25,00€ per person

Additional options:

- Nespresso (30 cápsules included) 60,00€ / unit
- Nespresso extra capsules 2,50€ / unit

* *Maximum of 25 people*

* *Maximum service time 60 minutes*

TAPAS BUFFET

Cold starters

Iberian ham shavings with country bread and tomato
Goat cheese with orange jam
Dices of cured Manchego cheese
Crab salad
The classic potato salad
Cooked prawns

Hot dishes

“Rossejat” noodles with seafood
Poultry croquettes
Potatoes with spicy sauce
Octopus in Galician style
Garlic prawns
Squid strips in Andalusian style
Beef burger with mozzarella
Fried peppers from “Padrón” with salt flakes
“Bombas” (meatballs with mashed potato) with spicy sauce

Cake selection
Peeled fresh fruits

Mineral water
Red wine Valdubón Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Coffee or tea

PRICE: 45,00€

** From 50 people*

** Maximum service time 60 minutes*

VAT not included

CATALAN BUFFET

Starters

Mediterranean crudités
Salad with beans from “Ganxet”
“Esqueixada” cod salad with arbequine olive oil
“Escalibada” (oven vegetables) with anchovies from “L’Escala”
Iberian ham shavings and country bread with tomato
Tomato salad with tuna and olives
“Rossejat” noodles with seafood
Beans salad in mint
Sauces: romesco, mayonnaise, vinaigrette and “all i oli”

Main dishes

Cuttlefish with meatballs
Chicken with prawns
Pork sausage
“Suquet” juicy fish dish

Sides

“Trinxat” cabbage and potato
“Sanfaina” ratatouille
“Caliu” potatoes (oven potatoes)

Desserts

Chocolate cake
Rice pudding with cinnamon powder
Crème brûlée
Cottage cheese with honey
Seasonal fruit
Mediterranean basket fruit
Dried nuts

Mineral water
Red wine Valdepeñas Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Coffee or tea

PRICE: 46,00€

* *From 50 people*

* *Maximum service time 60 minutes*

VAT not included

REGIONAL BUFFET

Galícia

Octopus salmagundi in paprika oil
Fried peppers from "Padrón"

País Vasco / Navarra

Idiazábal cheese
Tudela lettuce heart and white asparagus
Peppers from "Lodosa"

Andalucía

Andalusian "Gazpacho" (summer) and vegetables soup (Winter)
Iberian ham shavings
Grilled seabream fillets with arugula oil

Castilla

Burgos cheese salad with tomato and "Cecina" from León
Cod fish with "arriero" garlic sauce

Valencia

Fisherman's style rice
Mediterranean basket fruits
Local crudités

Catalunya

Confit duck with prunes, raisins and pine nuts
Warm "Escalibada" with olive oil from Les Garrigues
Veal entrecote with "Priorat" juice

Postres

Assortment of national cakes

Mineral water

Red wine Valdubón Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Coffee or tea

PRICE: 48,00€

** From 50 people*

** Maximum service time 60 minutes*

VAT not included

PALMER MENU 1

Silvestre salad bouquet with prawns and citrus vinaigrette
Crispy mushroom cannelloni with red cheddar cream and violet chips
Swordfish carpaccio with vegetables mini-cress and pickles in dried tomato vinaigrette

Hake supreme in green sauce with clams and peas
Girona's beef entrecote in raspberries sauce with eggplant parmentière
Duck confit with mashed chestnuts, pumpkin and blueberry sauce

Tiramisu with Bailey's coffee cream
Tropical fruits mosaic with coconut sorbet and mint leave
Vanilla cream with pineapple, caramelized "moscovado" sugar and cinnamon powder

Mineral water
Red wine Valdubón Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Coffee or tea

PRICE: 39,00€

** All the members must choice the same dish in each option*

** Maximum service time 60 minutes*

PALMER MENU 2

Octopus carpaccio, mini salad with tropical fruits and green mustard vinaigrette
Prawns and avocado timbale, balsamic vinaigrette with truffle and pansy flowers
Duck and zucchini ingot with golden pine nuts soft cream

Crunchy monkfish ringlets with creamy rice and two sauces
Black Angus steak in tarragon sauce with vegetables ragout
Roast beef with roasted sauce and the three purées

Chocolate coulant with vanilla ice cream and cocoa crumble
Cocoa net with Bulgarian yogurt ice cream and passion fruit sauce
Lemon mousse with berries and raspberries sauce

Mineral water

Red wine Valdubón Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Coffee or tea

PRICE: 48,00€

** All the members must choice the same dish in each option*

** Maximum service time 60 minutes*

PALMER MENU 3

Starters

Ham shavings and “coca de vidre” bread with tomato
“Escalibada” with tuna and anchovies
Raf tomato salad with Burgos cheese and basil
Mushroom croquettes
Andalusian cuttlefish spirals

“Suquet” of monkfish with clams and saffron
or
Beef filet mignon with truffle sauce, sautéed mushrooms and zucchini sticks

Chocolate ingot with coffee cream
or
Natural fruit contrast

Mineral water
Red wine Valdubón Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Vlanca) D.O. Alella
Coffee or tea

PRICE: 45,00€

* *Maximum service time 60 minutes*

VAT not included

PALMER – BUFFET A

Starters

Bowls of crudités with vinaigrettes
Ham shavings and country bread with tomato
National cheese assortment
Octopus salad with vegetables assortment
Buds salad with tuna in oil
Endives salad with Roquefort cream
Poached prawns in water species
Grancapeletti with mushroom cream
Vegetal rice

Main courses

Squids with stewed chickpeas
Grilled hake supreme with arugula oil
Beef steak with tarragon sauce

Sides

Sautéed vegetables with sesame
Mushroom ragout
Potatoes with spicy sauce

Desserts

Cakes assortment
Coffee pudding
Seasonal cut fruit
Yogurts assortment
Nuts
Fresh fruit basket

Mineral water
Red wine Valdepeñas Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Coffee or tea

PRICE: 49,00€

** From 50 people*

** Maximum service time 60 minutes*

VAT not included

PALMER – BUFFET B

Starters

Bowls of crudités with vinaigrettes
Ham shavings and country bread with tomato
Cheese and pâtés assortment
Smoked salmon with toast and butter
Lettuce salad, beet and walnuts
Caesar salad with farm chicken
Crab and prawns salad
“Rossejat” noodles with squids and mussels
Sautéed beans with ham

Main dishes

Fish “suquet” with saffron
Grilled turbot supremes with herb oil
Sautéed beef fillet with roasted sauce

Sides

Vegetables rosty
Grilled green asparagus
Candied piquillo peppers

Desserts

Cakes assortment
Rice pudding
Seasonal cut fruit
Yogurts assortment
Nuts
Fresh fruit basket

Mineral water

Red wine Valdubón Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Coffee or tea

PRICE: 58,00€

** From 50 people*

** Maximum service time 60 minutes*

VAT not included

TAPAS DINNER – PALMER RESTAURANT

Cold starters

Goat cheese from La Garrotxa with cherry jam
Spoon of foie bonbon with toasted corn powder
Iberian ham shavings with tomato country bread
Blinis with smoked salmon
Steak tartar with toasts
Little glass of tomato and mozzarella pearls

Hot starters

Potatoes with spicy sauce
Peppers from “Padrón”
Mushroom croquettes
Squid strips in Andalusian style
Red shrimps tails in tempura
Fried noodles with seafood
“Montadito” of mini Burger
“Montadito” of beef tenderloin with Roquefort

Desserts

Fruit skewers
Macaroons

Mineral water

Vino tinto Valdubón Cosecha D.O. Ribera del Duero
Vino blanco Raventós de Alella (Pansa Blanca) D.O. Alella
Coffee or tea

PRICE: 52,00€

** From 50 to 150 people*

** Standing cocktail service*

WELCOME DRINKS

Option A

9,00€

Glass of Cava and orange juice
Nuts

Option B

11,00€

Glass of Cava
Colored tuber chips
Nuts
Diced Manchego cheese
Stuffed olives

Additional options 2€ per tapa

“Montadito” of smoked salmon with dill
Skewers of mozzarella, cherry and anchovies
Spoon of avocado and shrimp
Spoon of tuna tartar with soy sauce
Spoon of goat cheese with orange jam
Spoon of mashed artichokes with duck ham
Spoon of “escalibada” with tuna
Mushroom croquettes
Ham croquettes
Chicken croquettes

Additional options 3€ per tapa

“Montadito” of Iberian ham
Shrimp tails in tempura
Shrimp in potato rosty
Spoon of foie bonbon
Spoon of octopus in paprika from La Vera
Squid strips in Andalusian style

** Maximum service time 30 minutes*

VAT not included

COCKTAIL

Cold starters

Vegetable chips
Idiazábal cheese triangles
Iberian ham shavings
Diced Spanish omelette
Smoked salmon blinis
Country bread with roasted peppers and tuna

Spoons

Octopus with smoked paprika
Hummus with anchovies
Foie and cherry jam

Shots

Green asparagus cream

Hot starters

Mushroom croquettes
Ham and cheese sandwiches
Crunchy potato with shrimps
Beef sirloin skewer
“Rossejat” noodles with seafood

Mineral water
Red wine Valdubón Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Cava Lavit Brut Nature
Coffee or tea

PRICE: 40,00€

** From 40 people*

** Maximum service time 60 minutes*

VAT not included

ADDITIONAL OPTIONS COCKTAIL

Cocktail station supplement

Iberian ham hand cut	5,00€ / person
International cheese with jams and crackers	3,00€ / person
Seasonal exotic fruit shakes	7,00€ / person
Fruit skewer	1,50€ / unit
Pastries	Upon request
Mojitos & Caipirinhas	Upon request
Oysters station	Upon request
Sushi station	Upon request

** From 40 people*

** Maximum service time 60 minutes*

WINES AND SPARKLING WINES

Red wines

Luis Cañas Reserva D.O Rioja	4,00€ / person
Emilio Moro D.O Ribera del Duero	4,00€ / person
Camins del Priorat D.O Priorat	4,00€ / person

White wines

Jardín de Lucía (Rias Baixas)	3,50€ / person
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Sparkling wines and Champagne

Gran Reserva Parchet María Cabané	3,00€ / person
Titiana Rosado Pinot Noir D.O Penedés	4,00€ / person
Möet Chandon	8,00€ / person

OPEN BAR

Open Bar

Soft drinks
Beers
Wine
Mineral water
Fruit juices

12,00€ / person/ 1st hour
10,00€ / person/ 2nd hour

Open Bar (included Liquors)

Soft drinks
Beers
Wine
Mineral water
Fruit juices
Liquors

19,00€ / person/ 1st hour
16,00€ / person/ 2nd hour

Open Bar (included Premium Liquor brands)

Soft drinks
Beers
Wine
Mineral water
Fruit juices
Liquors (Premium)

26,00€ / person/ 1st hour
22,00€ / person/ 2nd hour

** Open Bar upon request*

VAT not included

WELCOME DRINKS – GALA MENU

Glass of Cava 9,00€
Colored tuber chips
Nuts
Manchego cheese dices
Stuffed olives

Additional options 2€ per tapa

“Montadito” of smoked salmon with dill
Skewers of mozzarella, cherry and anchovies
Spoon of avocado and shrimp
Spoon of tuna tartar with soy sauce
Spoon of goat cheese with orange jam
Spoon of mashed artichokes with duck ham
Spoon of “escalibada” with tuna
Mushroom croquettes
Ham croquettes
Chicken croquettes

Additional options 3€ per tapa

“Montadito” of Iberian ham
Shrimp tails in tempura
Shrimp in potato rosty
Spoon of foie bonbon
Spoon of octopus in paprika from La Vera
Squid strips in Andalusian style

GALA MENU 1

Cream of mushroom with crispy toasted corn and Iberian ham
Soup of rockfish with toasts and saffron "all i oli" sauce
Cream of crawfish flavored with fresh fennel

Mix of salads with artichokes and micuit medallion in balsamic vinaigrette with figs
Brick of shrimps and scallops with a mild seafood sauce and salad
Cod fish carpaccio with fresh tomato and bouquet of mini vegetables in virgin olive oil

Hake supreme fisherman's style with clams, mussels and saffron
Veal entrecote with "múrgula" sauce, sautéed mushroom and candied mini tomatoes
Roasted duck breast with raspberry sauce, potato gratin and pumpkin sticks

Lemon mousse with red berries coulis

Mineral water

Red wine Valdubón Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Cava Lavit Brut Nature
Coffee or tea

PRICE: 55,00€

** Same choice for all attendees*

** Consult special diet options*

VAT not included

GALA MENU 2

Cream of mushroom with crispy toasted corn and Iberian ham
Soup of rockfish with toasts and saffron “all i oli” sauce
Cream of crawfish flavored with fresh fennel

Melon and pineapple carpaccio with micro salad bouquet, shrimp tails and Green mustard vinaigrette

Canons salad with monkfish, candied potatoes in mango vinaigrette
Crunchy poultry chicken cannelloni and mushrooms with Golden pine seed cream

Grilled sea bass supreme with mashed celery, garlic prawns and sprouts of glasswort
Beef filet mignon in salvia juice with apple tart and sautéed mushrooms
Rack of lamb stuffed with chestnuts and fresh thyme with yucca mashed and colored chips

Chocolate grating with natural fruits and Bulgarian yogurt ice cream

Mineral water

Red wine Valdubón Cosecha D.O. Ribera del Duero
White wine Raventós de Alella (Pansa Blanca) D.O. Alella
Cava Parxet Gran Reserva Maria Cabané
Coffee or tea

PRICE: 60,00€

* **Same choice for all attendees**

* **Consult special diet options**

VAT not included

GALA MENU 3

Cream of mushroom with crispy toasted corn and Iberian ham
Soup of rockfish with toasts and saffron "all i oli" sauce
Cream of crawfish flavored with fresh fennel

Lobster salad in a sprout bouquet, yogurt vinaigrette, dill and cucumber
Salmon and shrimp tartar with avocado and ham shavings in ginger oil
Duck foie textures with toasts, mango chutney and sweet wine reduction

Veal sirloin from Girona with tarragon juice, mini vegetables and gnocchi cream
Oven turbot supremes with fresh fennel, black noodles and Martini soft sauce
Roasted shoulder of lamb in rosemary juice and candied potatoes with vanilla

Crunchy berries and passion fruit with exotic coulis

Mineral water
Red wine Viña Izadi Crianza D.O Rioja
White wine Perro Verde Rueda
Cava Juve Camps Reserva Familia
Coffee or tea

PRICE: 75,00€

* **Same choice for all attendees**

* **Consult special diet options**

VAT not included

GALA CHILDREN'S MENU

Macaroni with homemade bolognese

or

Cannelloni au parmesan gratin

Veal escalope with french fries

or

Baked chicken with french fries

Cup of varied ice cream

Mineral water and soft drinks

PRICE: 25,00€

**** Choose one dish from each group in advance***