



HOTEL
BARCELONA
GOLF ——— ★★★★★ ——— RESORT

CELEBRATIONS DOSSIER

SEASON 2023

MEETING ROOMS FOR CELEBRATIONS

We have 3 different meeting rooms where you can hold celebrations such as christenings, communions, anniversaries and family celebrations.



OPTIONAL APPETIZERS



APPETIZERS

Appetizer N° 1

Shortcrust pastry sticks with freeze-dried tomato and sesame seeds

Crispy canarian banana crisps with spices

Bodega ham shavings with coca bread, tomato and AOVE (olive oil)

Triangles of semi-cured DOP Manchego cheese

Savoury panacotta with tomato jam Km. 0

Duck and mango wrap with demiglace sauce

Foccacia with caramelised goat's cheese in honey and vegetables

Mushroom mini cannelloni with béchamel sauce and crispy onions

Duration : 30-45 minutes

Appetizer N° 2

Canary Island spiced plantain chips

Crunchy Grana Padano lollipops

Bodega ham shavings with coca bread, tomato and AOVE (olive oil)

Triangles of semi-cured Manchego DOP cheese

Diced smoked salmon with citrus zest on mascarpone blini

Duck and mango wrap with demiglace sauce

Toast of foie gras with caramelised onion and micromixclum

Foccacia with caramelised goat's cheese in honey and vegetables

Artisanal Indian curry samosas

Mushroom mini cannelloni with béchamel sauce and crispy onions

Prawn and seasonal vegetable gyozas with soy and honey reduction

Duration : 60- 75 minutes

Check out our prices

The appetizers must be accompanied by a menu proposal.

Hotel Barcelona Golf Resort *** Sup & Spa

MENUS



MENU N°1

Option 1

Starter

- Seasonal mezclum with mozzarella bonbons, smoked salmon strips and citrus vinaigrette smoked salmon and citrus fruit vinaigrette
- Cream of mushroom soup with prawn brochette and Guijuelo cured ham salt

Main course

- Iberian pork cheek confit at low temperature and creamy potato sauce with paprika and EVOO
- Hake medallions in sauce with prawns

Desserts

- Belgian chocolate crêpe with icing sugar
- Lemon-lime cream with biscuit crumble

Option 2

Starter

- Creamy Risotto with aged cheese, Grana padano slices, mushrooms and organic pears
- Wild strawberry gazpacho with chive oil

Main course

- Sliced Pallars Jussá veal with portobello cream
- Chicken satay with coriander and sautéed jasmine rice with peas

Desserts

- Creamy white chocolate cream with pears and cinnamon
- Carpaccio of warm fruit

Check out our prices

MENU N°2

Option 1

Starter

Artisan XL veal and Idiazabal cannelloni with beech smoked bechamel sauce

Burrata Puglia with passion fruit vinaigrette and toasted pine nuts, tomato carpaccio and seasonal mix

Main course

Beef tenderloin from Pallars Jussá with Hasselback potatoes with oregano

Cod with quince mousseline au gratin and goat's cheese ravioli

Desserts

La Viña recipe chessecake with strawberry jam

Carpaccio of seasonal fruits with mandarin sorbet

Option 2

Starter

Artisan XL mushroom and cheese cannelloni with bechamel sauce

Mellow octopus rice with paprika from la Vera

Main course

Slow-cooked suckling pig sirloin steak with port wine sauce

Cod with quince mousseline au gratin and false goat cheese ravioli
goat's cheese ravioli

Desserts

Belgian chocolate crepe with icing sugar

Lemon-lime cream with biscuit crumble

Check out our prices

MENU N°3

Option 1

Starter

Homemade XL duck and foie cannelloni

with béchamel sauce of baked apples

Salmon tartar with Japanese rice and soy and cranberry vinaigrette

Main course

Beef sirloin steak with baker's potato and salt of iberian cured meats

Rolls of sole and prawns in toasted almond sauce and parmentier lingot

Desserts

Creamy white chocolate cream with pears and cinnamon

Carpaccio of seasonal fruits

Option 2

Starter

Crispy smoked sardine toast with a base of roasted peppers and garlic chips of garlic

Smoked fish salad with pine nut and dried fruit vinaigrette (+ suppl.)
XL lobster and seafood cannelloni with Txangurro bechamel sauce (+ suppl.)

Main course

Secreto de Guijuelo with caramelised onion sauce and boletus flan

Pasta shells stuffed with monkfish and mushrooms in sauce

Roast lamb terrine in onion and parmentier reduction sauce

Desserts

La Viña recipe chessecake with strawberry jam

Carpaccio of seasonal fruits with mandarin sorbet

Check out our prices

ADDITIONAL SERVICES AT EXTRA COST

Change of starter to appetizer

Exchange of the main course for an appetizer

Open bar 2 hours

2 hour disco

Extra hour of Open Bar

Extra hour of disco

Private room for less than 40 people

Celebration cake

Cheesecake with Grana Padano and raspberry petazettes
Red Velvet
Sacher with raspberry filling
Cream, truffle and burnt egg yolk tart (Masini Imperial)



General terms and conditions

Deposit Policy

20% of the total to confirm the reservation of the event

50% of the total 15 days before the arrival of the event

30% of the total 7 days prior to arrival of the event

Cancellation Policy

Free cancellation one month before the arrival of the event.

Penalty of 20% of the total amount, if cancellation is between

30 and 15 days before the date of the event.

Penalty of 50% of the total amount, if the cancellation is between

14 and 7 days prior to the days before the date of the event.

Penalty of 100% of the total if the cancellation is 6 days before the date
of the event.

Special conditions

All menus include a choice of 2 starters, main courses and desserts,
main courses and desserts.

It is necessary to present the choice of dishes from the menu chosen by
each chosen by each attendee 7 days before the date of the event.

Contact

www.hotelbarcelonagolf.com

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eventos@hotelbarcelonagolf.com

KIDS MENU



KIDS MENU

Starters

Macaroni with Leon chorizo bolognese

Homemade cannelloni with béchamel sauce

Spaghetti carbonara

Main course

Chicken nuggets

Hamburger with onion

Baked chicken leg and thigh

Desserts

Same as adults

Ice cream

[Check out our prices](#)



CONTACT:

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