



HOTEL  
**MIRAMAR**  
BARCELONA  
★ ★ ★ ★ GL

**GALA MENU 2016**

## ***APERITIF***

### ***COLD APPETIZERS***

Parmesan Cheese and Oregano Lollipop  
“Coca” Bread with Vegetables and Marinated Anchovies  
“Foie” Titbit with Almonds  
Cherry Tomato and “Mozzarella” Skewer  
Smoked Salmon Cubes with Sweet Chili Sauce

### ***HOT APPETIZERS***

Deep Fried King Prawns  
Grilled Vegetables Skewer  
“Pagés” Sausage Skewer with “All i Oli”  
Chicken Balls with Pistachios  
Iberian Cured Ham Croquettes



### **STARTER**

Guacamole with Marinated Sardines and Passion Fruit French Dressing

Salad Bouquet with Prawns and Lime French Dressing

Lobster with Watercress Sauce and Pumpkin Stripes

Varied Salad with Sliced Duck Ham and “Fetta” Cheese

### **MAIN COURSE**

Beef Tender with “Foie Pôele” and Mashed Pumpkin

Ox Angus Medallion with Creamy Potato “Millefeuille”

Sea Bass Supreme with Mashed Potato and Spinach

Veal Tenderloin with Assortment of Steamed Vegetables\*

### **DESSERT**

Tiramisú

Tepid Apple Tart with Vanilla Ice Cream

Chocolate Pyramid

Three Chocolates Cake

Fresh Cheese with Wild Strawberries

“Crema Catalana” Tart

### **CELLAR**

Giró Ribot Blanc de Blancs (D.O. Penedés)

Azpilicueta Crianza (D.O. Rioja)

Cava Codorniu Prima Vides

Sparkling and Still Water

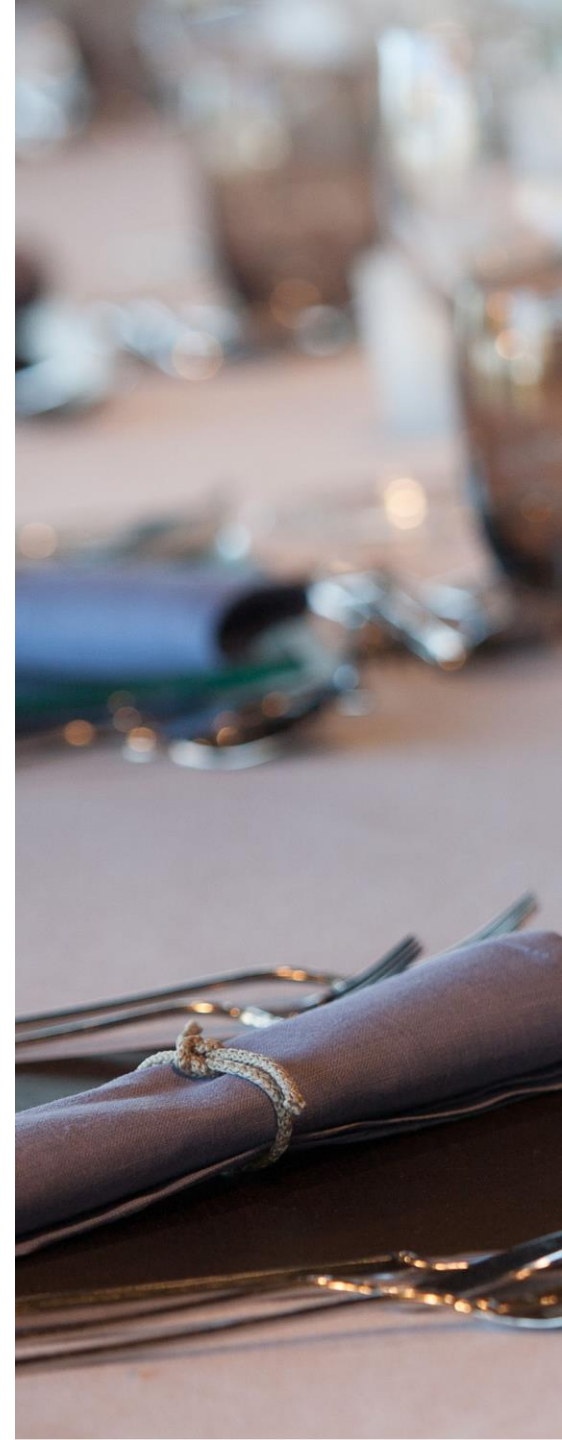
Coffees and Teas

**Price 82€ per person 10% VAT included**

**\*10€ Supplement**

Minimum of 25 people required

Approximate duration of service: 45 minutes Aperitif plus 1h30 Meal



***The Price of Gala Menu includes:***

- Aperitif.
- Menu: To choose 1 Starter, 1 Main Course, 1 Dessert and Drinks (the same for everybody)
  - Staff Service.
  - Standard hotel's Material.

***10% VAT Included***

***The price of Gala Menu does not include:***

- Open Bar: 2h Open Bar supplement 28€ 10% VAT Included / Person
- 3rd Open Bar hour supplement 10€ 10% VAT Included / Person
  - Flower decoration.
  - Special table clothes and material.
  - Music

**PRICES VALID FOR 2016**



## **OUR PROVIDERS:**

### **MUSIC**

DJ :DISCO MODA

Quino Fernandez

T. 93 330 33 00

[www.disco-moda.com](http://www.disco-moda.com)

LIVE MUSIC: DIVERTIMENTO:

Carles Ruiz

T. 93 453 19 64 / M. 649 958 832

[www.divertimento.cat](http://www.divertimento.cat)

### **PHOTOGRAPHY & VIDEO**

DIANA SEGURA: Diana Segura

T. 93 457 95 93 / M. 609 11 02 24

[www.dianasegura.com](http://www.dianasegura.com)

MERMELADA PRODUCCIONES

David M. 670 732 277

Carla M. 620689 923

[www.mermeladaproducciones.com](http://www.mermeladaproducciones.com)

### **VIDEOCLIPS**

SHASTA DAISY PRODUCCIONS

Sergi Solera T. 609 353 567

[www.sdp.cat](http://www.sdp.cat)

### **FLOWER DECORATION**

MITRE MANDRI: Mia Parramon

T.93 200 84 54

[www.mitremandriflors.com](http://www.mitremandriflors.com)

ENVIT: Laia Trías / Bárbara Pérez

T. 93 200 32 25 / 93 203 20 99

[www.envitbcn.com](http://www.envitbcn.com)

TAVOLA: Sofia Portabella

T. 93 159 29 76

[www.tavola.es](http://www.tavola.es)

FLORES NAVARRO: Noemí Miret

T. 93 207 36 61

[www.floresnavarro.com](http://www.floresnavarro.com)

### **ADDITIONAL MATERIAL**

NUOVI PIATTI: Anna Badia

T. 93 470 10 29

[www.nuovipiatti.com](http://www.nuovipiatti.com)

