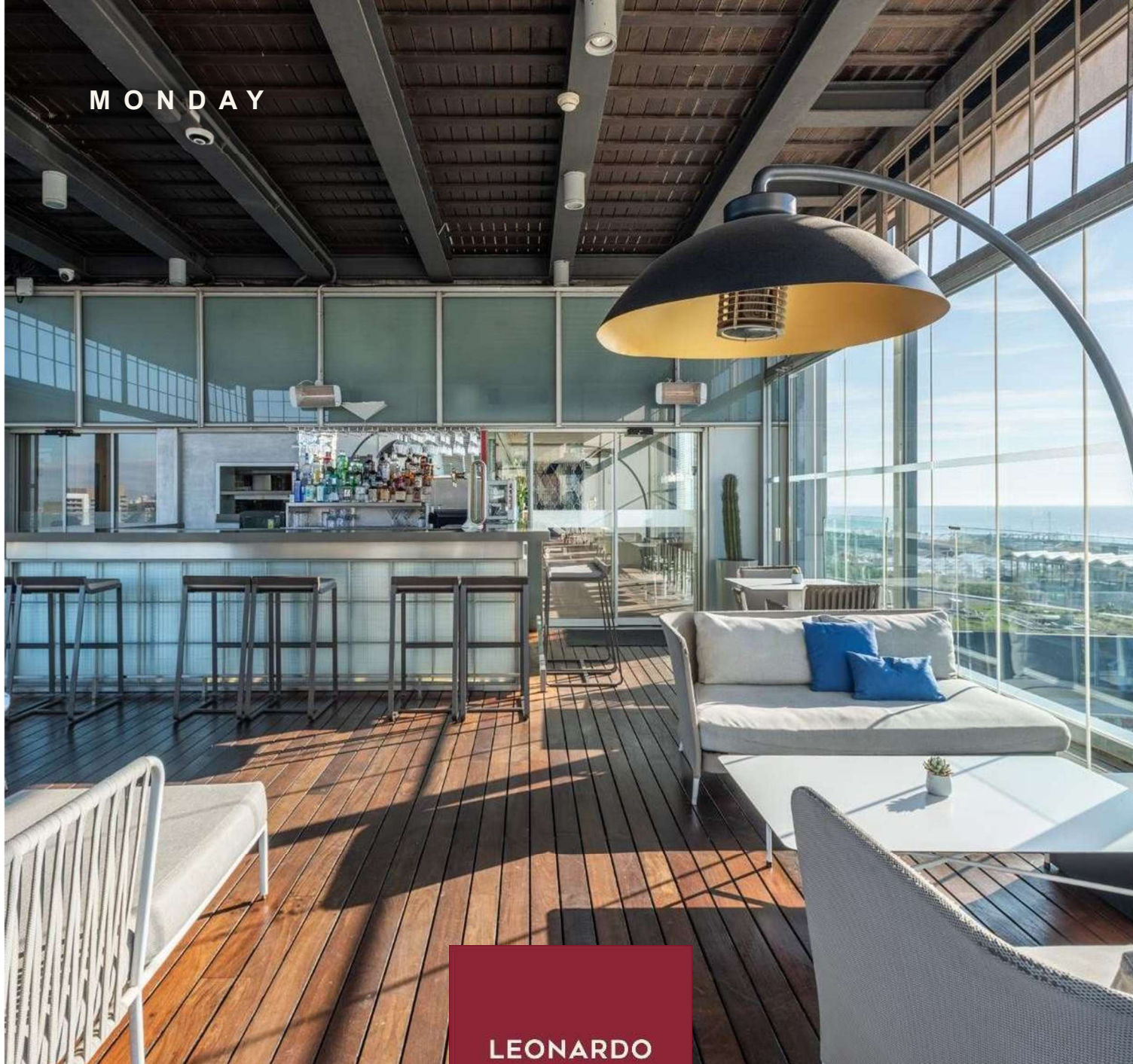


MONDAY



LEONARDO
ROYAL
Hotels

BARCELONA FORUM

Events menus

Enjoy!

STANDING BUFFET

Cold starters

Seasonal cream shot

Brandade tart with trout roe

Assorted mini quiches

Rice poke bowl, soybeans, cucumber, onion, avocado and heura with mango vinaigrette

Tender tomato salad with feta cheese and basil oil

Selection of hot dishes

Battered eggplant focaccia with Neapolitan sauce and soft cheese

Mushroom croquettes

Vegetarian cannelloni

Beef and crispy onion taco

Glazed salmon with ponzu sauce

Selection of desserts

Mini Lotus candy

Chia cup with coconut milk

Fruit salad

Drinks

Still and sparkling water

Coffee and teas

48€ +VAT

The duration of the service is 1 hour and 30 minutes.

The minimum number of guests is 25 people.

For information about allergens in our dishes, please consult the hotel.



D R I N K S P A C K A G E S

Alcohol-free package

Soft drinks

Juices

+4€ +VAT

White Wine & Beer package 00

Soft drinks

Juices

Beers 00

Raimat Zero

Cava Codorniu Zero

+5€ +VAT

Wine pack

Soft drinks

Juices

Beers

Clamor (D.O. Costers del Sangre)

Santes Tempranillo (D.O. Motsant)

+6€ +VAT

Cava pack

Soft drinks

Juices

Clamor (D.O. Costers del Sangre)

Santes Tempranillo (D.O. Motsant)

Cava Raimat Chardonnay-Xarello Brut

Nature Ecologico

+9€ +VAT

Premium cava package

Soft drinks

Juices

Beers

La Charla (D.O. Rueda)

Viña Pomal Selección 500 (D.O. Rioja)

Ars Collecta Blanc de Noir Reserva

+14€ +VAT