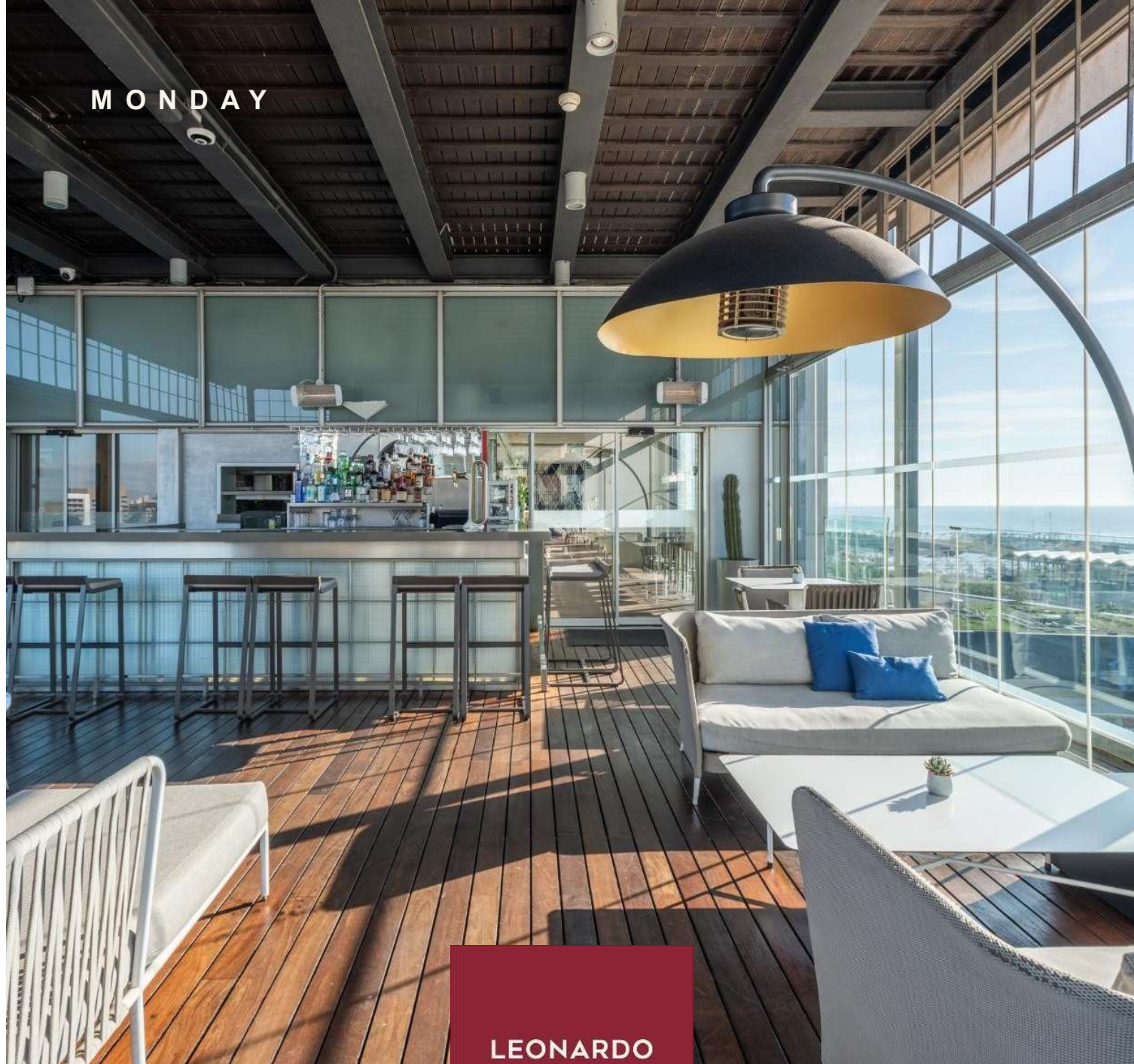


MONDAY



LEONARDO
ROYAL
Hotels

BARCELONA FORUM

Events menus

Enjoy!

C O R P O R A T E M E N U

Starter

Poke bowl of rice, soybeans, cucumber, onion, avocado and heura with mango vinaigrette

Main dish

Beef stew with honey, mashed potatoes and asparagus

Dessert

Gluten-free chocolate coulant with vanilla cream

Drinks

Clamor (D. O. Costers del Segre) · El Pispá (D.O. Montsant)

Soft drinks, beers and mineral waters

Coffee and teas

45€ +VAT

C O R P O R A T E M E N U - V E G A N

Starter

Poke bowl of rice, soybeans, cucumber, onion, avocado and heura with mango vinaigrette

Main dish

Buckwheat curry with pumpkin, peas, peppers, onions and coconut milk

Dessert

Red fruits and mint soup

Drinks

Clamor (D. O. Costers del Segre) · El Pispá (D.O. Montsant)

Soft drinks, beers and mineral waters

Coffee and teas

45€ +VAT

The chosen menu must consist of one dish from each section, the same for all diners.

The minimum number of diners is 10 people.

The duration of the service is 1 hour.

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



FINGER MENU

Cold starters

Gazpacho with virgin olive oil emulsion
Salad of tender leaves, candied tomato, feta cheese
and basil oil
Assorted mini quiches

Selection of sandwiches

Mini BBQ chicken sandwich with cream cheese
Hummus wrap with “escalibada” (Grilled red pepper,
eggplant and onion)
Iberian ham coca, dried tomato and arugula
Seed bread with peppers, tuna and egg

Selection of hot dishes

Homemade mushroom croquettes
Tex-Mex fajita with guacamole

Selection of desserts

Mini Lotus candy
Fresh fruit cup
Chia cup with coconut milk

Drinks

Soft drinks and still and sparkling water
Coffee and teas

43€ +VAT

*The duration of the service is 1 hour.
The minimum number of diners is 10 people and the maximum
is 25.
For information about allergens in our dishes, please consult
the hotel.*

COFFEE BREAK (MORNING)

Selection of drinks

Our coffees
Tea and infusions
Milk
Lemonade
Fresh orange juice

Selection of food

Xuixo pastries
Cake of the day
Mini focaccia with guacamole and pickles
Whole fruit

14€^{+VAT}

22€^{+VAT(4 hrs)}

COFFEE BREAK (EVENING)

Selection of drinks

Our coffees
Tea and infusions
Milk
Lemonade

Selection of food

Chocolate and hazelnut brioche
Mini Iberian ham sandwich
Red berry with mascarpone
Sliced fruit

14€^{+VAT}

22€^{+VAT(4 hrs)}



EXECUTIVE COFFEE BREAK (MORNING)

Selection of drinks

Our capsules coffees
Tea and infusions
Milk
Lemonade
Fresh orange juice

Selection of food

Xuixo pastries
Cake of the day
Mini focaccia with guacamole and pickles
Whole fruit

Coffee break
maximum
30 people

17€ +VAT

24€ +VAT(4 hrs)

EXECUTIVE COFFEE BREAK (EVENING)

Selection of drinks

Our capsules coffees
Tea and infusions
Milk
Lemonade

Selection of food

Chocolate and hazelnut brioche
Mini Iberian ham sandwich
Red berry with mascarpone
Sliced fruit

Coffee break
maximum
30 people

17€ +VAT

24€ +VAT(4 hrs)



COFFEE BREAK LIQUIDO PERMANENTE

Selection of drinks

Our coffees

Tea and infusions

Milk

Lemonade

19€ +VAT



The duration of the service is 4 hours.

EXECUTIVE PERMANENT COFFEE BREAK

Selection of drinks
Our capsules coffees
Tea and infusions
Milk
Lemonade

22€ +VAT

Coffee break
maximo 30
personas



The duration of the service is 4 hours.

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.



B U F F E T

Cold selection

Selection of assorted leaves

Selection of crudités

Selection of toppings

Poke bowl of rice, soybeans, cucumber, onion, avocado
and heura with mango vinaigrette

Tender leaf salad, candied tomato and feta cheese and
basil oil.

Assorted mini quiches

Chef's choice vegan corner

Selection of hot dishes

Creamy leek with toppings

Roasted potatoes and carrots with rosemary butter

Vegetarian cannelloni au gratin with mozzarella.

Glazed salmon with ponzu sauce

Beef stew with Padron peppers

Vegetable and Heura paella.

Selection of desserts

Chia cup with coconut milk

Mini Lotus candy

Fresh fruit salad

Fruit

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.*



DRINK PACKS

Alcohol-free pack

Soft drinks

Juices

+4€ +VAT

White Wine & Beer pack 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 Signat Brut Nature

+9€ +VAT

Premium cava pack

Soft drinks

Juices

Beers

La Charla (D.O. Rueda)

Viña Pomal Selección 500 (D.O. Rioja)

Ars Collecta Blanc de Noir Reserva

+14€ +VAT