

TUESDAY



LEONARDO
ROYAL

Hotels

BARCELONA FORUM

Events menus

Enjoy!

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

Starter

Roasted eggplant salad with mozzarella, tomatoes and basil oil

Main dish

Cod with fish sauce and seasonal vegetables

Dessert

Raspberry and pistachio financier

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

Roasted eggplant salad with mozzarella, tomatoes and basil oil

Main dish

Chocolate seitan stew

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 BUFFET

Cold starters

Roasted eggplant salad with mozzarella and tomatoes
with basil oil

Bean salad with spring onion, black olives and piquillo
peppers with Modena vinaigrette

Roast beef with parmesan shavings

Selection of sandwiches

Mini pretzel bread with Manchego cheese and olive paste

Ham sandwich with paprika mayonnaise

Pita bread with falafel with yogurt and mint sauce

Tuna pie

Selection of hot dishes

Ham croquettes

Piquillo peppers stuffed with cod

Selection of desserts

Three chocolate cups

Braised pineapple with spices

Fresh cut fruit

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

Homemade cookies
Cake of the day
Cheese tart with nuts
Seasonal fruit

14€ +VAT (30 min)

22€ +VAT (4 hs)

COFFEE BREAK (EVENING)

Selection of drinks

Our coffees
Tea and infusions
Milk
Lemonade

Selection of food

Assorted donuts
Turkey bikini croissant
Coca with hummus and sundried tomatoes
Whole fruit

14€ +VAT (30 m

22€ +VAT (4 hs)



EXECUTIVE COFFEE BREAK (MORNING)

Selection of drinks

Our capsule coffees
Tea and infusions
Milk
Lemonade
Fresh orange juice

Selection of food

Homemade cookies
Cake of the day
Cheese tart with nuts
Seasonal fruit

Coffee break
maximum
30 people

17€ +VAT (30 min)

24€ +VAT (4 hs)

EXECUTIVE COFFEE BREAK (EVENING)

Selection of drinks

Our capsule coffees
Tea and infusions
Milk
Lemonade

Selection of food

Assorted donuts
Turkey bikini croissant
Coca with hummus and sundried tomatoes
Whole fruit

Coffee break
maximum
30 people

14€ +VAT (30 m)

24€ +VAT (4 hs)



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
maximum
30 people



The duration of the service is 4 hours.

STANDING BUFFET

Cold starters

Seasonal cream shot

Cheese and red fruit bonbon

Roasted eggplant salad with mozzarella, tomatoes and basil oil

Bean salad, spring onion, black olives, piquillo peppers and Modena vinaigrette

Mini bagel with salmon and fresh cheese

Selection of hot dishes

Mini roast beef and pesto sandwich

Ham croquette

Chicken with almond sauce

Grilled asparagus with romesco sauce

Cod-stuffed piquillo peppers

Selection of desserts

Three chocolate cups

Braised pineapple with spices

Fresh cut 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.



B U F F E T

Cold selection

Selection of assorted leaves

Assorted crudités

Selection of toppings

Roasted eggplant salad with mozzarella
and tomatoes with basil oil

Bean salad with spring onions, black olives
and piquillo peppers with Modena vinaigrette

Chef's choice vegan corner

Selection of hot dishes

Cream of zucchini, apple and pumpkin seeds

Grilled asparagus with romesco sauce

Eggplants stuffed with textured soy Bolognese

Cod with fish velouté

Chicken with almond sauce

Seafood fideuá

Selection of desserts

Three chocolate cups

Braised pineapple with spices

Cut fruit

Whole 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.*



DRINKS PACKAGE

Alcohol-free package

Soft drinks

Juices

+4€ +IVA

White wine & beer package 00

Soft drinks

Juices

Beers 00

Raimat Zero

Cava Codorniu Zero

+5€ +IVA

Wine package

Soft Drinks

Juices

Clamor (D.O. Costers del Sangre)

El Pispá (D.O. Molsant)

+7€ +IVA

Cava package

Soft Drinks

Juices

Clamor (D.O. Costers del Sangre)

El Pispá (D.O. Molsant)

Cava Raimat Chardonnay-Xarello Brut Nature Ecológico

+9€ +IVA

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€ +IVA

Pack con cava premium

Refrescos

Zumos

Cervezas

La Charla (D.O. Rueda)

Viña Pomal Selección 500 (D.O. Rioja)

Cava Ars Collecta blan de noir