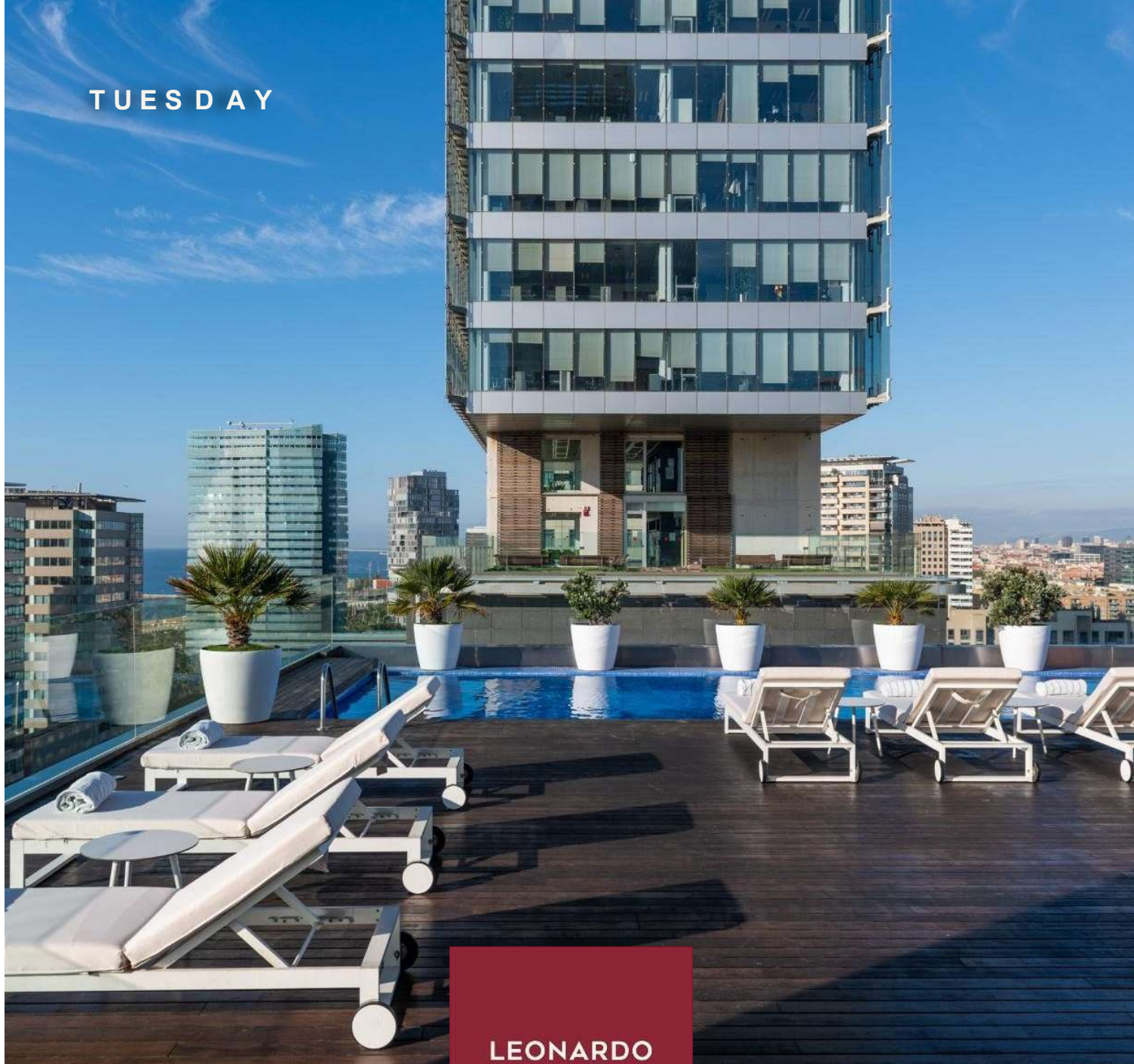


TUESDAY



LEONARDO
ROYAL
Hotels

BARCELONA FORUM

Events menus

Enjoy!

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.



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 Pispa (D.O. Motesant)

+7€ +IVA

Cava package

Soft Drinks

Juices

Clamor (D.O. Costers del Sangre)

El Pispa (D.O. Motesant)

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