

W E D N E S D A Y



LEONARDO
ROYAL
Hotels

B A R C E L O N A F O R U M

Events menus

Enjoy!

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

Starter

Mushroom lasagna with truffled bechamel sauce

Main dish

Beef stewed in its own juice with chocolate

Dessert

Cheesecake with red fruits

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

Quinoa and lentil salad with vegetable garden

Main dish

Eggplants stuffed with textured soy Bolognese

Dessert

Red fruit 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

Gazpacho with extra virgin olive oil emulsion

Potato omelette

Tricolor salad with hard-boiled egg, dried tomato, olives
and parmesan shavings

Selection of sandwiches

Mini sandwich with fresh mozzarella, tomato
and caper cream

Mini brioche with beetroot tartar

Ciapatta with tomato and Iberian ham

Coca with brie cheese and truffle aroma

Selection of hot dishes

Vegetable gyozas

Sautéed beef and peppers

Selection of desserts

Baked apple with cinnamon and citrus

Mini exotic

Fruit skewers

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

Yogurt station
Mini stuffed donut
Mini pretzel with manchego and olivada
Fruit skewer

14€ +VAT

22€ +VAT(4 hrs)

COFFEE BREAK (EVENING)

Selection of drinks

Our coffees
Tea and infusions
Milk
Lemonade

Selection of food

Cake of the day
Vegetable wrap with chicken
Mini quiche
Whole fruit

14€ +VAT

22€ +VAT(4 hrs)



EXECUTIVE COFFEE BREAK (MORNING)

Coffee break
maximum
30 people

Selection of drinks

Our coffees
Tea and infusions
Milk
Lemonade
Fresh orange juice

Selection of food

Yogurt station
Mini stuffed donut
Mini pretzel with manchego and olivada
Fruit skewer

17 +VAT

24 +VAT(4

EXECUTIVE COFFEE BREAK (EVENING)

Coffee break
maximum
30 people

Selection of drinks

Our coffees
Tea and infusions
Milk
Lemonade

Selection of food

Cake of the day
Vegetable wrap with chicken
Mini quiche
Whole fruit

17€ +VAT

24€ +VAT(4 hrs



COFFEE BREAK LIQUID PERMANENT

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

Cucumber salad with soy and sesame oil with wakame seaweed

Tricolor salad with hard-boiled egg, dried tomato, olives and parmesan shavings

Mini tartlet with foie mousse

Potato omelette

Selection of hot dishes

Mini sandwich with pate, dried tomato, soft cheese and arugula

Cod croquettes

Beef stewed in its own juice with chocolate and Padrón pepper

Vegetable gyozas

Sea bream with tomato pesto

Selection of desserts

Baked apple with cinnamon and citrus

Mini exotic

Fruit skewer

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 cruditées

Selection of toppings

Cucumber, soy, wakame seaweed and sesame oil salad

Tricolor salad with hard-boiled egg, dried tomato, olives
and parmesan shavings

Potato omelette

Chef's choice vegan corner

Selection of hot dishes

Miso soup with toppings

Baked root vegetables

Vegetable lasagna with truffle béchamel

Belted sea bream with tomato pesto

Beef stewed in its own juice with chocolate

Mixed meat paella

Selection of desserts

Baked apple with cinnamon and citrus

Mini exotic

Fruit skewers

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.
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the hotel.*



DRINKS PACKAGES

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. Motesant)

+6€ +VAT

Cava pack

Soft drinks

Juices

Clamor (D.O. Costers del Sangre)

Santes Tempranillo (D.O. Motesant)

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