

FRIDAY



LEONARDO
ROYAL
Hotels

BARCELONA FORUM

Events menus

Enjoy!

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

Starter

Roasted vegetables with romesco sauce

Main dish

Slow-cooked leg of lamb in its own juice with roasted potatoes

Dessert

Eclair Saint Honoré with Paris coffee

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 vegetables with romesco sauce

Main dish

Stir-fried noodles with vegetables, soy and shiitake

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

Melon and mint soup
Greek-style salad with tomato, onion, cucumber,
kalamata olives and herb vinaigrette
Potato, pepper and tuna salad

Selection of sandwiches

Focaccia with salmon and chive cream
Roast beef and mustard crepes
Mini fuet sandwich
Whole wheat bread with pepper and Idiazabal

Selection of hot dishes

Fried vegetable wonton with bittersweet sauce
Vegetable curry, snow peas and coconut milk

Selection of desserts

Fig tart
Lyonnaises dessert
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

Chocolate and hazelnut brioche
Mini ham sandwich
Natural yoghurt station with dried fruits and nuts
Small glass of whole fruit

14€ +VAT

22€ +VAT(4 hrs)

COFFEE BREAK (EVENING)

Selection of drinks

Our coffees
Tea and infusions
Milk
Lemonade

Selection of food

Assorted sweet cups
Mini citrus fruit
Assorted cupcakes
Cut 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

Chocolate and hazelnut brioche
Mini ham sandwich
Natural yoghurt station with dried fruits and nuts
Small glass of whole fruit

17€^{+VAT}

24€^{+VAT} (4 hrs)

EXECUTIVE COFFEE BREAK (EVENING)

Coffee break
maximum
30 people

Selection of drinks

Our coffees
Tea and infusions
Milk
Lemonade

Selection of food

Assorted sweet cups
Mini citrus fruit
Assorted cupcakes
Cut fruit

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
maximum
30 people



The duration of the service is 4 hours.

STANDING MENU

Cold starters

Seasonal cream shot

Greek-style salad with tomato, onion, cucumber, kalamata olives and herb vinaigrette

Potato, pepper and mussel salad

"Esqueixada" with cod

Selection of hot dishes

Mini chicken and green pepper sandwich

Vegetable curry with snow peas and coconut milk

Hake marinara

Fried vegetable wontons with sweet and sour sauce

Sautéed lamb with honey and rosemary

Selection of desserts

Fig tart

Lyonesse dessert

Fruit skewers

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 M E N U

Cold selection

Selection of assorted leaves

Selection of crudités

Selection of toppings

Greek style salad with tomato, onion,
cucumber, Kalamata olives and herb vinaigrettes

Roasted vegetables with romesco

Potato, pepper and tuna salad

Chef's choice vegan corner

Selection of hot dishes

Tomato soup with croutons

Trio of broccoli with peppers

Stir-fried tagliatelle with vegetables, soy
and oyster sauce

Hake a la marinara

Boneless leg of lamb cooked at low temperature

Station

Black rice

Selection of desserts

Roasted fig sable

Lionesas

Fruit skewers

Whole fruit

Drinks

Still and sparkling water

Coffee and teas

48€ +VAT

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The minimum number of guests is 25 people.
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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)

El Pispa (D.O. Motsant)

Cava Raimat Chardonnay-Xarello Brut Nature Ecológico

+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