

MEETINGS & EVENTS



SALLÉS

PERE IV

BARCELONA

MEETINGS & EVENTS

MEETING ROOMS



Connectivity and audio-visual technology. Flexible and adaptable rooms. Comfort services.

Room	m ²	Natural light	AUDITORIUM "U" SHAPE BANQUET IMPERIAL SCHOOL ROOM					Complete day Price	Half day Price
									
MARE NOSTRUM 1 + 2	200	YES	100	42	60	50	80	€488	€393
MARE NOSTRUM 1	110	YES	35	24	30	26	35	€332	€272
MARE NOSTRUM 2	90	YES	35	22	30	24	32	€332	€272
BARCINO	65	YES	40	20	30	20	24	€332	€272
CALYPSO	60	YES	40	24	40	30	30	€332	€272

21% VAT included

Includes:

Room set-up, notepad, pens, flipchart, markers, glasses, mineral water, loudspeakers-sound system, projector and screen..

COFFEE BREAKS

MINI COFFEE BREAK

Assorted of fruit juices
Selection of coffees
Assorted of teas and herb teas
Assorted of milks: whole, soya, lactose-free
Mineral water and sparkling water

€8.95
Price per person and service. VAT included

COFFEE BREAK PREMIUM

Assorted of fruit juices
Selection of coffees
Assorted of teas and herb teas
Assorted of milks: whole, soya, lactose-free
Mineral water and sparkling water
Assorted of sweet mini-pastries
Assorted mini-sandwiches made with different types of bread
Fresh fruit

€12.95
Price per person and service. VAT included

COFFEE BREAK ESTANDARD

Assorted of fruit juices
Selection of coffees
Assorted of teas and herb teas
Assorted of milks: whole, soya, lactose-free
Mineral water and sparkling water
Assorted of sweet mini-pastries

€10.95
Price per person and service. VAT included

HEALTHY CORNER COFFEE-BREAK

Detox juices
Selection of coffees
Assorted of teas and herb teas
Assorted of milks: whole, soy, oat, and lactose free
Mineral water and flavored water
Muesli and nuts
Mini couscous salad with apple and walnuts
Olives foccacia
Smoked Norwegian salmon and avocado
Mini vegetable sandwiches with cereal bread
Lemon Plum cake
Prepared natural fruit

€13.50
Price per person and service. VAT included

People with allergies or intolerances
please ask our staff.

BUSINESS MENUS

GARUM MENU

STARTERS TO CHOOSE FROM:

Burrata cheese salad with dried tomatoes and pesto sauce

or

Roasted pumpkin cream with bio egg poached at low-temperature
and crunchy pumpkin seeds

MAIN COURSE TO CHOOSE FROM

Grilled onglet steak with vegetables wok, kimchee and soy creole sauce

or

Roasted salmon supreme over tender wheat risotto and yellow chilli mild sauce

DESSERTS TO CHOOSE FROM

Catalan custard cream infused with thyme and chocolate ice-cream

or

Pineapple with coconut and lime foam

CELLAR

Mineral water, beer or soft drinks,

A selection of wines from our cellar

Coffee or teas

€31,50

Price per person, VAT included

Maximum 40 pax.

* Some products could be modified during the year depending on the season.

A unique menu for all dinner guests must be previously chosen.
The menu will consist of a starter, a main course and the dessert.

People with allergies or intolerances please ask our staff.

BUSINESS MENUS

AGORA MENU

STARTERS TO CHOOSE FROM:

Avocado, mango and iberian ham salad

or

Rigatoni with creamy prawn sauce and roasted cherry tomatoes

MAIN COURSE TO CHOOSE FROM

Grilled beef entrecote (350 gr) with roasted potatos and parmesan cheese slices

or

Vacuum-cooked cod fish loin with backed vegetables and "romesco" sauce

DESSERTS TO CHOOSE FROM

Chocolate coulant with vanilla ice-cream and passion fruit cold soup

or

Fruit cocktail with creamy mascarpone and honey

CELLAR

Mineral water, beer or soft drinks,

A selection of wines from our cellar

Coffee or teas

€36,50

Price per person, VAT included

Maximum 40 pax.

* Some products could be modified during the year depending on the season.

A unique menu for all dinner guests must be previously chosen.
The menu will consist of a starter, a main course and the dessert.

People with allergies or intolerances please ask our staff.

BUSINESS MENUS

FINGER FOOD

Toasted ciabatta bread with tomato and iberian ham

Small spoons of guacamole with nachos powder and pumpkin seeds

Mini glass of salad with goat cheese, nuts and honey vinaigrette

Confit bacon bao bun with BBQ sauce

Selection of homemade croquettes

Andalusian-style breaded calamari with kimchi mayonnaise

Cuttlefish fideuà noodle stew with lime "all i oli"

Thai curry chicken skewer

Chocolate brownie dice

Cups of natural fruit

Mineral water, soft drinks and beer

Selection of wines from our cellar

Coffees and infusions

€ 41,00

Price per person, VAT included

Minimum 25 people

* Some products could be modified during the year depending on the season.

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