Christmas

el Sant Cugat

Corporate Menu #A (Finger buffet)

Lunch

Patatas bravas (spicy potatoes)
Cod croquette
Slow-roasted meat croquette
Mini potato and truffle omelette
Crispy salmon, avocado and coconut taco
Cheese and onion twist
Teriyaki chicken skewer
Mini Olot-style stuffed potato
King prawn parcel
Mini burger with onion and Mahón cheese

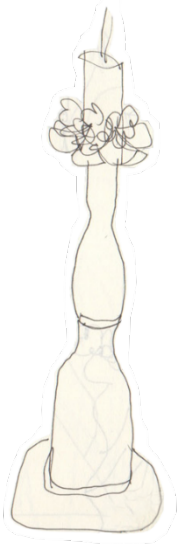
Desserts

Watermelon with cava and lime
Cheesecake with toffee
Nougat and wafer rolls

Drinks

Mineral water, beer and soft drinks
Petit Clot white wine, D.O. Penedès
Petit Clot red wine, D.O. Penedès

49 € / person



el Sant Cugat

Corporate Menu #B (Finger buffet)

Lunch

Duck croquette
Crispy salmon taco with avocado and coconut
Tuna tartare, edamame and wasabi mayonnaise
Roasted aubergine, feta cheese and Kalamata olives
Crispy potato, octopus and romesco sauce
Scallop parcel
Steak tartare brioche with cured egg yolk
Mini brioche with slow-cooked beef and apple
Prawn skewer with curry and coconut

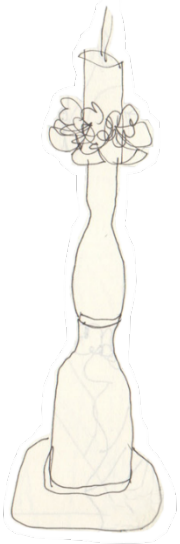
Desserts

Coconut panna cotta with rum-infused pineapple
Financier cake with hazelnut cream
Nougat and wafer rolls

Drinks

Mineral water, beer and soft drinks
Rippa Dorii Verdejo white wine, D.O. Rueda
Rippa Dorii Crianza red wine, D.O. Ribera del Duero

59 € / person



el Sant Cugat

Corporate Menu #Veggie (Finger buffet)

Lunch

Coca bread with tomato
Chickpea hummus with papadum
Cherry tomato and piparra pepper skewer
Roasted aubergine tartlet
Beetroot tartare, pickles and citrus dressing
Crispy plantain with guacamole and pickled onion
Courgette carpaccio and vegetable crudités with Espelette pepper oil
Patatas bravas (spicy potatoes)
Vegetables and crisps

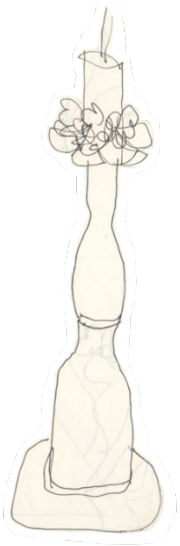
Desserts

Watermelon with cava
Nougat and wafer rolls

Drinks

Mineral water, beer and soft drinks
Petit Clot white wine, D.O. Penedès
Petit Clot red wine, D.O. Penedès

48 € / person



el Sant Cugat

Corporate Menu #1

Starters to share:

Crispy salmon, avocado and coconut taco
Roast meat croquette
Truffled toasted sandwich with Mahón cheese and Iberian cured ham
Patatas bravas (spicy potatoes)

Choice of main course:

Sea bass with cauliflower pil-pil and crispy garnishes
Catalan-style free-range chicken

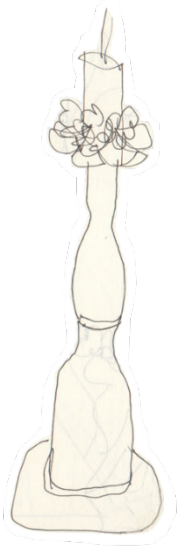
Desserts

Christmas sphere
Nougat and wafer rolls

Drinks

Mineral water
Petit Clot white wine, D.O. Penedès
Petit Clot red wine, D.O. Penedès

49 € / person



el Sant Cugat

Corporate Menu #2

Starters to share:

Duck croquette
Crispy salmon taco with avocado, coconut and pickled onion
Olot-style potato with cheese and onion
Steak tartare roll with cured egg yolk
Mini cannelloni with slow-cooked beef, pig's trotters and béchamel

Choice of main course:

Meagre fish with sweetcorn cream, crunchy corn and clams
Suckling pig with apple compote and caramelised apple

Desserts

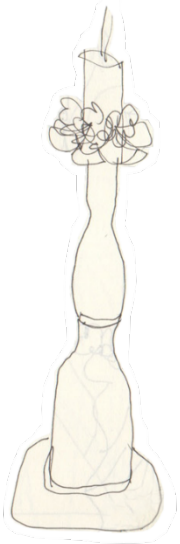
Winter sweetness
Nougat and wafer rolls

Drinks

Mineral water
Rippa Dorii Verdejo white wine, D.O. Rueda
Rippa Dorii Crianza red wine, D.O. Ribera del Duero

Coffee and herbal teas

59 € / person



el Sant Cugat

Corporate menu #Veggie

Starters to share:

Confit cherry tomato salad with basil and herb oil
Crispy plantain with guacamole and pickled onion
Cumin hummus with papadum
Baby leaf salad with tofu and citrus vinaigrette
Courgette carpaccio and vegetable crudités with Espelette pepper oil

Choice of main course:

Mini aubergine pizza with baba ganoush, feta, Kalamata olives and pine nuts
Creamy vegetable rice

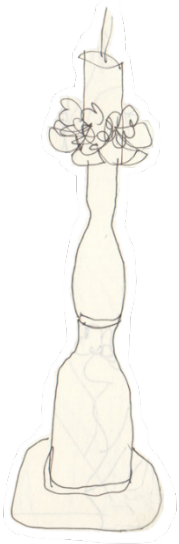
Desserts

Watermelon with cava
Nougat and wafer rolls

Drinks

Mineral water
Petit Clot white wine, D.O. Penedès
Petit Clot red wine, D.O. Penedès

49 € / person



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Terms and Conditions

- Prices include:
  - VAT.
  - Free parking for all guests, subject to availability.
  - High-speed Wi-Fi connection.
- The booking will be confirmed upon payment of a 25% deposit. The remaining balance must be paid no later than 72 hours before the event.
- Menu choices must be confirmed no later than one week before the event. For groups of more than 20 people, we recom mend that all guests choose the same dishes.
- The final number of guests must be confirmed no later than 10 days before the event. Invoicing will be based on this number, unless the number increases.
- No cancellation charges will apply if cancellation or a reduction in guest numbers is received at least one month before the event date.
- If cancellation or a reduction is received between 30 and 10 days before the event, the hotel will charge 50% of the amount corresponding to the cancelled guests, calculated using the menu price (or the minimum menu price if no menu has been selected) multiplied by the reduction in guests specified in the contract.
- If cancellation or a reduction is received between 10 days before the event and the event date, the hotel will charge 100% of the amount corresponding to the cancelled guests, calculated using the selected menu price (or the minimum price if no menu has been selected) multiplied by the reduction in guests specified in the contract. Any increase in guest numbers is subject to hotel availability.
- Lunch events run from 1:00 p.m. to 6:00 p.m., and evening events from 8:00 p.m. to midnight. Start and end times may be changed by agreement with the restaurant, subject to an additional charge of €150 per hour (VAT included) and a minimum spend.
- The hotel can arrange DJs, photography, flowers, music and other suppliers. If clients prefer to use their own suppliers, a fee will apply depending on the service.
- Additional services:
  - DJ: €410 including VAT (background music plus 2 hours of dancing).
  - Open bar: €22 per person including VAT (2 hours). Each additional hour: €10 per person.
  - Sound system: €60.50 including VAT.
  - 98-inch screen: €181.50 including VAT.
  - Printing of menus, seating plans, etc.: price on request.
- Other services: magic shows, candy bar, live music, balloons, etc.
- Booking an event at Sant Cugat Hotel constitutes acceptance of these terms and conditions.