

Christmas Eve and Three Kings Day

el Sant Cugat

Christmas Eve and Three Kings Day

Appetizers

Roast meat croquette with garlic mayonnaise
Tuna tataki, ponzu and beetroot couscous

Tasting menu

Seafood cream soup, saffron rouille, prawns and clams
Catalan-style monkfish tail
Slow-cooked veal, sweet potato parmentier, and seasonal mushrooms

Dessert

White chocolate and passion fruit oval
Nougat and wafers

Cellar

Mineral water, beers, and soft drinks
White wine, Petit Clot D.O. Penedés
Red wine, Petit Clot D.O. Penedés

Coffee or herbal tea

53 € per person



el Sant Cugat

Christmas

Appetizers

Duck croquette with hoisin sauce
Crispy taco with salmon, avocado, coconut, and pickled onion
Oxtail and apple brioche

Tasting menu

Traditional escudella, pasta shells with carn d'olla (Catalan soup)
Sea bass with white butter tarragon sauce and crispy trinxat (Catalonian cabbage and potato dish)
Catalan-style free-range chicken

Dessert

Yule log
Nougat and wafers

Cellar

Mineral water, beers, and soft drinks
White wine, Rippa Dorii verdejo, Rueda D.O.
Red wine, Rippa Dorii crianza, Ribera del Duero D.O.

Coffee or herbal tea

65 € per person



el Sant Cugat

Boxing Day

Appetizers

Duck croquette with hoisin sauce
Crispy taco with salmon, avocado, coconut, and pickled onion
Oxtail and apple brioche

Tasting menu

Roast meat cannelloni with truffle béchamel sauce
Sea bass with white butter tarragon sauce and crispy trinxat (Catalonian cabbage and potato dish)
Catalan-style free-range chicken

Dessert

Yule log
Nougat and wafers

Cellar

Mineral water, beers, and soft drinks
White wine, Rippa Dorii verdejo, Rueda D.O.
Red wine, Rippa Dorii crianza, Ribera del Duero D.O.

Coffee or herbal tea

65 € per person



el Sant Cugat

New Year's Eve

Appetizers

Mushroom and cheese cappuccino
Marinated Iberian pork shoulder and creamy mustard sauce

Tasting menu

Tuna tartare with fennel and seaweed bread
Sea bass with potato gnocchi, saffron sauce, and black chanterelles
Confit lamb, creamy pumpkin and crispy pumpkin

Dessert

Hazelnut and pistachio pandoro
Nougat and wafers
Good-luck grapes

Cellar

Mineral water, beers, and soft drinks
White wine, Rippa Dorii verdejo, Rueda D.O.
Red wine, Rippa Dorii crianza, Ribera del Duero D.O.

Coffee or herbal tea

88 € per person



el Sant Cugat

Veggie Christmas

Appetizers

Leek and coconut vichyssoise
Crispy guacamole and pickled onion taco
Turmeric hummus and papadum

Starters, choose one:

Green salad and tofu
Zucchini carpaccio and crudités

Main course, choose one:

Aubergine pizzezza, baba ghanoush, feta cheese, Kalamata olives and pine nuts
Seasonal mushroom risotto

Dessert

Mango sorbet with red berries
Nougat and wafers

Drinks

Appropriate for the day

Coffee or herbal tea



el Sant Cugat

Children's menu

Starters, choose one:

Escudella with pasta shells and carn d'olla (traditional Catalan soup)
Traditional el Sant Cugat cannelloni

Main course, choose one:

Catalan-style free-range chicken with apple, raisins, and nuts
Battered hake with chips
Pork loin rolls with chips

Dessert

Ice cream with marshmallows or brownie with vanilla ice cream
Nougat and wafers

Dessert

Mineral water and soft drinks

Price per person:

December 24th and January 6th: €30

December 25th, 26th and 31st: €35

Conditions



el Sant Cugat

Conditions

- Prices include:
 - VAT.
 - Free parking for all attendees, subject to availability.
 - High-speed Wi-Fi connection.
- The reservation will be considered effective upon payment of a 25% deposit. The remaining amount must be paid at least 72 hours before the event.
- Menu selections must be confirmed at least one week before the event. We recommend that groups of more than 20 people choose the same menu for the entire group.
- The final number of guests must be confirmed at least 10 days before the event. The invoice will be based on this number if it does not increase.
- No cancellation fees will be applied if the cancellation or reduction of guests is notified 1 month prior to the date of the event.
- If the cancellation/reduction is notified between 30 and 10 days prior to the date of the event, the hotel will invoice 50% of the number of guests cancelled, based on the price of the chosen menu (or the menu with the lowest price if it has not been chosen) for the number of guests reduced as per the contract.
- If the cancellation/reduction is notified from 10 days prior to the day of the event, the hotel will charge 100% of the number of guests cancelled, based on the price of the chosen menu (or the menu with the lowest price if it has not been chosen) for the number of guests reduced as per the contract. In the event of an increase in the number of guests, confirmation will be subject to availability at the hotel.
- Lunch hours will be from 1 p.m. to 6 p.m. and dinner hours from 8 p.m. to midnight. Both the departure and arrival times may be modified, subject to agreement with the restaurant, with a supplement of €150 (VAT included) per hour and a minimum consumption charge.
- The hotel has suppliers for DJs, photography, flowers, music, etc. If the customer prefers to use its own suppliers, a fee will be charged, which will vary depending on the service.
- Additional services:
 - DJ: €410 VAT included (background music plus 2 hours of dancing).
 - Open bar: €22 VAT included per person (2 hours). Extra hour of open bar: €10 per person.
 - Screen and projector: €85 VAT included.
 - Sound system: €60.50 VAT included.
 - 75" TV: €125 VAT included.
 - Printing service for menus, seating plans, etc.: please enquire for price.
- Other services: magic show, candy bar, live music, balloons, etc.
- By booking your event at the Hotel Sant Cugat, you agree to these terms and conditions.