

A collage of various dishes including fried items, rice, pasta, and soups. The dishes are arranged around the central text. Top left: A blue plate with fried, breaded items. Top center: A bowl of white, flaky items. Top right: A white plate with a long, thin, orange-colored item. Bottom left: A bowl of rice with a seared scallop. Bottom center: A small white plate with a single slice of tomato. Bottom right: A bowl of yellow soup with green herbs. Far bottom right: A white plate with a long, thin, orange-colored item and green herbs.

Menu for events

el Sant Cugat

A gastronomic proposal designed for every occasion

We believe that every event deserves a tailor-made experience. That's why we've created a selection of menus designed to suit different types of celebrations.

Our cuisine, with an international flair, combines local roots with flavors from around the world. Tasty dishes, made with quality products and careful attention to every detail.

Here are some examples of the menus we offer. Everything can be adapted to your tastes, needs and the type of event you have in mind. Our gastronomic offer is tailored to each occasion and the people enjoying it.



Coffee break



Express

Coffee, milk
Selection of teas and herbal teas
Fresh orange juice
Mineral water

6,50€ per person
(+10% VAT)

Savory*

Iberian ham flute-like sandwich
Mini cereal with brie cheese
Mini wholemeal vegetable sandwich
Fresh fruit brochette

12,50€ per person
(+10% VAT)

Sweet*

Mini butter croissant
Selection of mini pastries

8,50€ per person
(+10% VAT)

Mixed*

Mini butter croissant
Selection of mini pastries
Iberian ham flute-like sandwich
Mini cereal with brie cheese
Fruit brochette

12,50€ per person
(+10% VAT)

* Include the liquid option of the Coffee Express service

Cocktail



Indicative menu. In addition to this example, we offer different options at various prices. Ask us, and we will find the best one for your event.

Dishes

Duck croquette with hoisin sauce
Traditional roast meat croquette with roasted garlic mayonnaise sauce
Marinated salmon with tartar sauce
Octopus served with aubergine miso and traditional romesco sauce
Crab brioche and creamy red prawn
Beef tartare roll with soy yolk
Dry black noodles with rouille sauce
Crispy pulled pork toast with BBQ sauce

Desserts

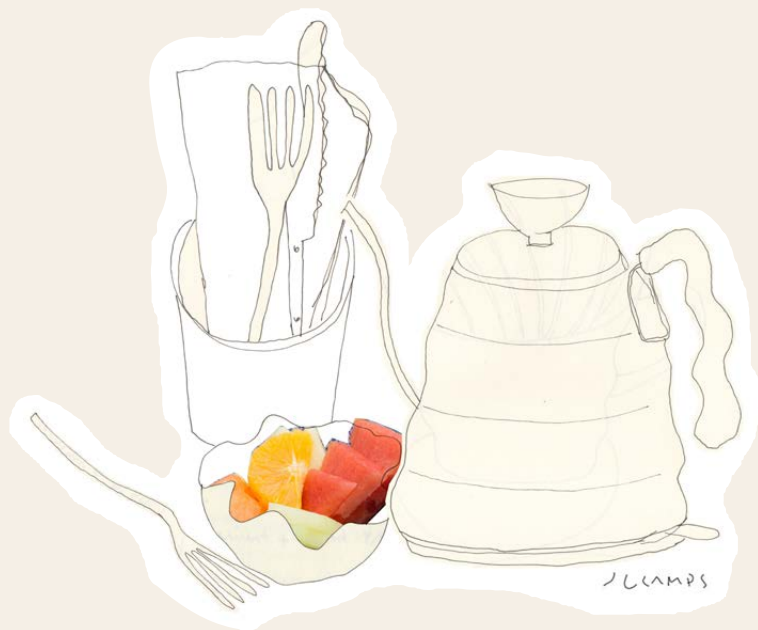
Creamy yoghurt with sweet seasonal fruit
and cocoa crumble

Cellar

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

39,50€ per person
(VAT included)

Banquets



Indicative menu. In addition to this example, we offer different options at various prices. Ask us, and we will find the best one for your event.

Starters (to share)

Traditional roast meat croquettes, roasted garlic mayonnaise
Cod fritters, green mayonnaise
Turmeric hummus, extra virgin olive oil and parsley
Tomato pesto focaccia, Comté cheese and pine nuts with honey
Crab brioche and creamy red prawns
Crispy pulled pork toast with BBQ sauce

Main courses

Zucchini, aubergine, and arrabiata ravioli
Hake loin, crispy potato, chard, and saffron sauce
Duroc pork confit, creamy potatoes and onions

Desserts

Fruit salad, mango and passion fruit sorbet
Cheesecake, salted caramel
Traditional Sacher cake

Cellar

Mineral water
White wine, Petit Clot Penedés D.O.
Red wine, Petit Clot Penedés D.O.

42€ per person
(VAT included)

Children's menu



Indicative menu. In addition to this example, we offer different options at various prices. Ask us, and we will find the best one for your event.

Starters

Pasta bolognese
Seasonal cream soup

Main course

Chicken escalope
Grilled hamburger
Grilled fish with chips

Desserts

Ice cream
Yoghurt
Seasonal fruit

Drinks

Mineral water
Soft drink or juice

20€ per person
(VAT included)

Communions and Weddings



At the Sant Cugat Hotel, we make any celebration possible.

We have specialized menus for weddings, communions, and all kinds of events, with different formats, styles, and culinary options.

Each proposal can be customized to suit the number of guests, the type of setup, and the preferences of each group, ensuring that your event is unique and memorable.



El Sant Cugat Hotel



Event Menus



Customization

Our gastronomic offer is tailored to each occasion and the people enjoying it.

We can also complement your event with gastronomic offers and experiences that make it even more special.

- Theme bars: barbecue, ham carver, oysters, cheeses, etc.

[Check prices.](#)

- Candy bar. [From 300€.](#)
- DJ. [From 410€.](#)
- Live Music. [From 350€.](#)
- Magic show. [From 400€.](#)
- Children's entertainers. [From 150€.](#)
- Balloon decoration. [From 50€.](#)

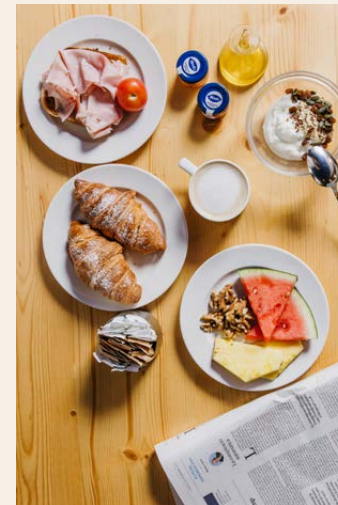
And much more! Tell us what you'd like, and we will make it happen.



El Sant Cugat Hotel



Event Menus



el Sant Cugat

hotel

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