

EXCLUSIVE DINNERS AND LUNCHESES

CLASSIC YACHT 35 METERS IN LENGTH



Cenas
BARCO 

Dinners

Appetizers

Lunches

Buffet

Tasting Menu

Drinks

Bodega

EXCLUSIVE DINNERS AND LUNCHEES

CLASSIC YACHT 35 METERS IN LENGTH



Cenas
BARC

THE BOAT

*Classic boat 35 meters in length
with crew and cook.*

*This yacht was built in 1962 at
the request of the British Royal
Family*

*Air conditioning, music, luxury
finished wood ...Lovely
surroundings overlooking the
“Old City” of Barcelona.*

*The boat has 2 large rooms for
10 and 14 guests in formal
dinner and up to 65 guests for a
cocktail.*

GENERAL CONDICIONS

CLASSIC YACHT 35 METRES IN LENGTH



- **Rental price of the boat**, 850 euros + 21% VAT (January -April, except MWC. Other dates consult).
- **Menu prices do not include 10% VAT.**
- **Includes 2.30 hours of service on board, with the possibility of extending.**

- **Rental price 2.30 hours and 1 hour of navigation**, € 1500 + 21% VAT.
- **Possibility to contract services such as live music, wine tasting.**
- **Large screen for presentations or corporate projections.**
- **Megaphone and ambient music**

COCTAIL DINNER N°1

FROM 15 GUESTS



Cenas
IBARC



Welcome aboard

Guided tour of the boat and its history

Welcome glass of champagne

Soft drinks, water and beer

Stuffed chicken strips

Mushroom with shrimp skewer

Potato omelette

Chickpea hummus with paprika of the Vera

Squids at "Andaluza" style

Sautéed goat cheese and tomato marmalade

Grilled vegetable skewer with romesco sauce

Salmon Tartar

Homemade croquettes of Iberian ham

Table of national and international cheeses

Table of Iberian sausages

Coca de Folgueroles with tomato

Dessert

Fruit skewer with Catalan cream

Bodega

Penedès white, Rioja Crianza

Cava Brut Nature

Water, soft drinks, beer

Price per person: 48,00€

COCTAIL DINNER N°2

FROM 15 GUESTS



Cenas
IBARC



Welcome aboard

Guided tour of the boat and its history

Welcome glass of champagne

Soft drinks, water and beer

Varied mini tartlets :

Nuts of wild asparagus, cream of ham and crusty onion

Coca bread with "escalivada" and goat cheese

Salmon Tartar

Greek tomato cherry skewer with mozzarella marinated in virgin olive oil, Modena and Jerez vinegar

Pica-pica

Cod dice with spinach, tomato and "allioli" base

Zucchini omelette with "Folgueroles coca" and tomato

Mini Iberian ham croquettes

Cherry gazpacho

Stuffed shrimp skewer with pipes and zucchini strip

Beef carpaccio with Parmesan cheese

Mini apple burgers and caramelized onions

Dessert

Fruit skewer

Tart Sacher

Bodega

Penedès white, Rioja Crianza

Cava Brut Nature

Water, soft drinks, beer

Price per person: 57,00€

COCTAIL DINNER N°3

FROM 15 GUESTS



Cenas
IBARC



Welcome aboard

Guided tour of the boat and its history

Welcome glass of champagne

Soft drinks, water and beer

Coca de Folgueroles with ham (D. Salamanca)

Chicken Skewer with Teriyaki Sauce

Shrimp tartlet with cocktail sauce

Greek Cherry tomato brochette with mozzarella dice marinated with virgin olive oil, Modena vinegar and Jerez

Roll of roast-beef with spun egg

Mini crab salad cap

Corned asparagus tips with tempura

Tomato salad with fresh cheese and oregano

Tuna pie

Octopus skewer with paprika de la Vera

Montadito de foie with caramelized apple

Mini beef jerky with onion crunch

Dessert

Seasonal fruit skewers

Brownie rocks with walnuts

Bodega

Penedès white, Rioja Crianza

Cava Brut Nature

Water, soft drinks, beer

Price per person: 67,00€

NIGHT COCTAIL

FROM 15 GUESTS



Cenas
IBARC



Welcome aboard

Guided tour of the boat and its history

Welcome glass of champagne

Soft drinks, water and beer

Cherry gazpacho shot

Mini acorn ham scones

Roquefort mousse with fig and walnut jam

Maki of salmon with soy and Arbequina oil

Tuna Maki with soy and Arbequina Oil

Mini croquettes of acorn ham

Pineapple, prawn and crab cocktail

Goat cheese fingers and tomato marmalade

Montadito of sobrasada with honey and pear caviar

Montadito of fresh foie and apple

Mini apple burgers with goat cheese, salad bouquet tomato jam and kikos

Mini fish cannelloni with seafood béchamel

Dessert

Coconut truffles

Tart Sacher

Bodega

Penedès white, Rioja Crianza

Cava Brut Nature

Water, soft drinks, beer

Price per person : 87,00€

PAELLA

PREPARED BY OUR CHEF ON BOARD
FROM 15 GUESTS



Welcome aboard

Welcome glass of champagne
Soft drinks, water and beer

Zucchini Omelet

Hummus of chickpea with paprika

“Coca de Folgueroles” with tomato and ham (D. Guijuelo)

Guacamole with toasted bread

Stuffed shrimp skewer with pips and Romesco sauce

Mini crab cakes

Tuna tartare

Cooked croquettes

“Montadito” brie cheese with quince

Cod dice with spinach Catalan, tomato and allioli

Paella

Sea and mountain paella

Bodega

Penedès white

Rioja Crianza

Cava Brut Nature

Water, soft drinks, beer

69,00€ per person

SPANISH TAPAS MENU

FROM 15 GUESTS



Cenas
IBARC



Welcome aboard

*Welcome glass of champagne
Soft drinks, water and beer*

Starters

Gazpacho shot

Potato omelette

Table of ham (D.O Guijuelo)

Coca de Folgueroles with tomato

Mixed table of Iberian and national cheeses

Cooked croquettes

Squids at "Andaluza" style

Spicy potatoes

Montadito de morcilla de Burgos with caramelized onions

Galician empanada

Small chorizo and quail egg

Dessert

Season's fruit

Santiago's cake

Bodega

Penedès white

Rioja Crianza

Cava Brut Nature

Water, soft drinks, beer

Price per person: 59,00€