

# *EXCLUSIVE DINNERS AND LUNCHESES 10 TO 24 CLASSIC YACHT 35 METERS*



*Dinners*  
*Appetizers*  
*Lunches*  
*Buffet*  
*Tasting Menu*  
*Drinks*  
*Bodega*

# *EXCLUSIVE DINNERS AND LUNCHESES 10 TO 24 CLASSIC YACHT 35 METERS*



## ***THE BOAT***

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

*This luxury yacht was built 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 INFORMATION

## CLASSIC YACHT 35 METERS 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**

# *GROUP-SUPPER N°1*

## *COOKED ON BOARD BY THE CHEF*

*MINIMUM 10, MAXIMUM 24 GUESTS*



*Cenas*  
BARC 



### ***Welcome aboard***

*Guided tour of the ship and its history*

*Welcome glass of cava*

*Soft drinks, water and beer*

### ***Starters***

*Ham table (D.O Guijuelo)*

*Coca of Folgueroles with tomato*

*Little toast with smoked salmon and raisins*

*Mushroom croquettes*

*Crispy prawns with pipes and strips of zucchini*

### ***Main course to choose***

*Beef carpaccio with Parmesan and basil*

*Bream Papillote*

*Osobuco of beef on sauce with potatoes*

### ***Dessert***

*Toffee ice cream with forest fruits*

### ***Cellar***

*White Penedès*

*Rioja crianza*

*Cava Brut Nature*

*Water, soft drinks, beer*

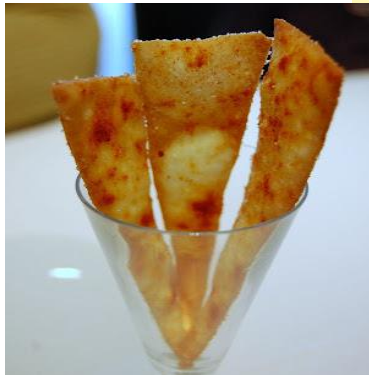
*Coffee*

*Price per person: 48,00€*

# *GROUP-SUPPER N°2*

## *COOKED ON BOARD BY THE CHEF*

*MINIMUM 10, MAXIMUM 24 GUESTS*



*Cenas*  
BARC 



### ***Welcome aboard***

*Guided tour of the ship and its history*

*Welcome glass of cava*

*Soft drinks, water and beer*

### ***Starters***

*Ham table (D.O Guijuelo)*

*Coca of Folgueroles with tomato*

*Shot of melon cream with Iberian ham*

*Anglerfish and prawn croquettes*

*Crispy prawns with pipes and strips of zucchini skewer*

*Guacamole with toasted bread*

### ***Main course to choose***

*Iberian pork tenderloin in mustard sauce and honey*

*Cod "Llauna"*

### ***Dessert***

*Cheese flan with "Carquinyoli de Sant Quiti"*

### ***Cellar***

*White Penedès*

*Rioja crianza*

*Cava Brut Nature*

*Water, soft drinks, beer*

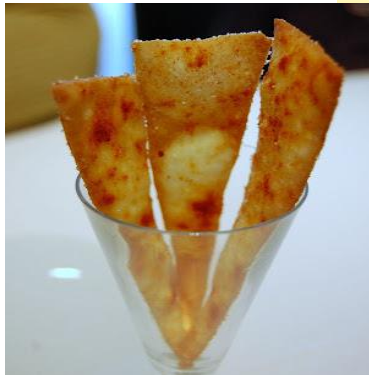
*Coffee and drink*

*Price per person: 59,00€*

# *GROUP-SUPPER N°3*

## *COOKED ON BOARD BY THE CHEF*

*MINIMUM 10, MAXIMUM 24 GUESTS*



*Cenas*  
**BARC** 



### ***Welcome aboard***

*Guided tour of the ship and its history*

*Welcome glass of cava*

*Soft drinks, water and beer*

### ***Starters***

*Pumpkin cream shot*

*Cod dice with spinach Catalan, tomato and allele*

*Bull's tail croquettes*

*Foie tartlet with almonds*

*Goat cheese nest and tomato marmalade*

*Stuffed shrimp with pipes and zucchini strip skewer*

### ***Main course to choose***

*Skirt steak with sherry*

*Baked fresh salmon with green sauce and garnish*

### ***Dessert***

*Baileys ice cream*

### ***Cellar***

*White Penedès*

*Rioja crianza*

*Cava Brut Nature*

*Water, soft drinks, beer*

*Coffee and drink*

*Price per person: 69,00€*

# *GROUP-SUPPER PAELLA-RICE*

## *COOKED ON BOARD BY THE CHEF*

*MINIMUM 10, MAXIMUM 24 GUESTS*



*Cenas*  
IBARC 



### ***Welcome aboard***

*Guided tour of the ship and its history*

*Welcome glass of cava*

*Soft drinks, water and beer*

### ***Starters***

*Table of ham (D.O Guijuelo)*

*Coca de Folgueroles with tomato*

*Salmon "montadito" with raisins*

*Mushroom croquettes*

*Stuffed shrimp skewer with pipes and zucchini strip*

### ***Main course to choose***

*Risotto with lobster*

*Seafood paella*

*Mountain paella*

*Vegetable paella*

### ***Dessert***

*Cheese flan with "carquinyoli os Sant Quiti"*

### ***Cellar***

*White Penedès*

*Rioja crianza*

*Cava Brut Nature*

*Water, soft drinks, beer*

*Coffee and drink*

*Price per person: 79,00€*