

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 skewer with prawn

Potato omelette

Chickpea hummus with paprika of the Vera

Mini navette with chicken vegetable

Goat cheese mousse and tomato marmalade

Grilled vegetable brochette 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

Focaccia with "escalivada" and goat cheese

Salmon Tartar

Arugula tartlet, ham and sautéed nuts

Pica-pica

Mini croquettes of Iberian ham

Dice of cod confit in virgin olive oil, base of Catalan spinach, tomato and alioli

Skewered prawn skewer with pipes and romesco sauce

Mini hamburgers with apple cubes, salad bouquet, tomato jam and crunchy kikos

Popato omelette

Coca de Folgueroles with tomato

Cherry gazpacho

Beef carpaccio with parmesan cheese

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
BARC



Welcome aboard

Guided tour of the boat and its history

Welcome glass of champagne

Soft drinks, water and beer

Coca de Folgueroles with ham

Chicken Skewer with Teriyaki Sauce

Prawn tartlet with cocktail sauce

Mini chicken vegetable navette

Roll of roast-beef with spun egg

Txaca tartaleta

Cooked croquettes

Tomato salad with fresh cheese and oregano

Mini ratatouille and tuna tartlet

Mini hamburgers with apple cubes, salad bouquet, tomato jam and

crunchy kikos

Salmon tartar

Mini veal pepito 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

Mini chicken vegetable navette

Coca de Folgueroles with 100% acorn ham

Roquefort mousse with honey and nuts

Maki of salmon with soy and Arbequina oil

Tuna Maki with soy and Arbequina Oil

Iberian ham croquettes

Pineapple, prawn and crab cocktail

Goat cheese fingers and tomato marmalade

Montadito of sobrasada with honey and pear caviar

Micuit dice with caramelized apple

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

Mini cannelloni with monkfish and prawns with seafood cream

Dessert

Artisanal coconut truffles

Sacher cake

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

Potato omelette

Coca de Folgueroles with 100% pure acorn ham
Guacamole with toasted bread

Prawns brochette battered with pips and romesco sauce

Mini navette of txaca

Salmon tartare

Cooked croquettes

“Montadito” brie cheese with quince

Dice of cod confit in virgin olive oil, base of Catalan spinach, tomato
and alioli

Paella

Sea and mountain paella

Dessert

Fruit of season

Cake sacher

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 100% pure
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€