

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

Salmon tartar

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

Brownie with vanilla ice cream

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

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

Ham table

Coca of Folgueroles with tomato

Pumpkin cream shot

Cod dice with spinach Catalan, tomato and allioli

Bull's tail croquettes

Foie tartlet with caramelized almonds

Goat cheese nest and tomato marmalade

Main course to choose

Skirt steak with sherry

Baked fresh salmon with green sauce and garnish

Dessert

Brownie with vanilla 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

Coca de Folgueroles with tomato

Salmon tartar

Mushroom croquettes

Vegetable chicken mini navette

Main course to choose

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€