

Catering Options



Todos los servicios incluyen snacks (aceitunas rellenas, coctel de frutos secos y galletas saladas)

Cup of cava Nº1

Appetizer

Assortment of savory cocktail
pastries
Triangles of Manchego cheese

Cup of cava Nº2

Appetizer

Triangles of fuet
Triangles of Manchego cheese

Cup of cava Nº3

Appetizer

Spanish omelette
Fuet Slices

Bodega

Cava Brut Nature

Price 11,00 € + 10% VAT

Catering Options

APPETIZERS

"The appetizers are light meals, designed to stimulate your appetite and offered before a main meal or a dinner, never as a replacement of them."

Appetizer X1

Mini Iberian ham croquettes
Focaccia of grilled red peppers with anchovy
Txaca tartlet
Spanish potato omelette with onion
Melon with Iberian ham mini brochette
Dices of Catalan sausage and Idiazabal cheese
Coca bread with tomato

Appetizer B1

Montadito of Iberian ham
Mini cocktail croquettes
Focaccia of charcoal-grilled red peppers with anchovies
Spanish potato omelette little dices
Melon and duck ham mini broquette
Dices of Catalan sausage and Edam cheese
Tomato bread (Catalan-style)

Price 14,90 € + 10% VAT

Appetizer X2

Assorted snacks

Chips
Pretzels
Salted almonds
Olives

Assorted sausages

Ham (D.O Guijuelo)
Iberian sausage
Farmer's fuet
Cured cheese
Coca bread with tomato

Pica pica

Iberian ham croquettes
Spanish omelet
Zucchini omelet

Cold snacks sandwiches

Mini brioche of sweet ham
Mini crab bread
Mini bread of onion with tuna

Appetizer B2

Spinach quiche
Mini toasted with brie and nuts
Artichokes hearts in breadcrumbs
Mini vegetable spring rolls with sweet and sour sauce
Little plate of avocado, palm hearts and tuna salad
Fried fillets of monkfish
Manchego cheese with Tête de Moine rosettes
Slices of Iberian cured ham
Tomato bread (Catalan-style)
Tartlet with spinach with soft béchamel cream

Price 24,00 € + 10% VAT

Catering Options

Special Appetizer

Varied mini tartlets

Seafood "txaca"

Grilled vegetables with goat cheese

Chickpea humus

Russian salad

Cold "pica-pica"

Skewer of pineapple and Iberian ham

Spanish omelet

Cod dice with spinach Catalan style, tomato and alioli

Canape of brie cheese with tomato jam

Mini burger with apple dice and caramelized onion

Grandma's croquettes

Chicken skewer with Teriyaki sauce

Stuffed shrimp skewer with pipes and romesco sauce.

Price 29,00 € + 10% VAT

Spanish Tapas

Gazpacho shot

Ham (D.O Guijuelo)

Spanish omelette

Coca de Folgueroles with tomato bread

Mixed cheese (D. Idiazábal) and Iberian

Home croquettes

Squids at "Andaluza" style

Spicy potatoes

Coca Bread with vegetable and anchovy

Price 39,00 € + 10% VAT

Additional covers

(Or replacement of menu tops)

"Montadito de morcilla" with caramelized apple..... 3,9€

Homemade Galician empanada 3,9€

Chorizo Montadito with quail egg 3,9€

Octopus skewer to the fair with potato parmentier 3,9€

Catering Options

LUNCH

"The lunch is offered as a main meal or dinner. The dishes are designed to eat without cutlery"

Lunch X1

Txaca and grilled vegetables tartlets
Guacamole with toasted bread
Vichyssoise with onion shot
Spanish omelet
Coca bread with tomato
Brie cheese and tomato marmalade
"Montadito" Salmon Tartar
Grilled squid with green sauce mayonnaise
Granma's croquettes
Stuffed shrimp skewer with pipes and zucchini
Fish cannelloni with creamy prawn

Dessert

Skewered fruit with Catalan cream
Sacher cake

Lunch B1

Selection of canapés and starters
Chicken fingers
Country sausage with wild mushrooms
Potatoes, prawns, aubergine omelette triangles
Chistorra (red sausage) and fried quail egg canapé
Fried squid Andalusian-style
Quiche Lorraine of spinach
Vegetable mini broquette with Romesco sauce
Focaccia of grilled red pepper with mushrooms
Iberian cured ham croquettes
Assortment of national and imported cheeses
Selection of charcuterie
Tomato bread (Catalan-style)

Dessert

Fresh fruit brochette

Price 38,00 € + 10% VAT

Lunch X2

Shot of cherry gazpacho
Humus with paprika tartlet
Toasted bread with guacamole
Greek cherry tomato skewer with marinated
mozzarella and oil
Tuna tartar
Coca bread with ham (D.O Guijuelo)

Pica-pica

Fresh Foie Montadito with caramelized apple
Stuffed shrimp skewer with pipes and zucchini
Beef steak tartar
Lobster cannelloni and shrimp cream

Dessert

Skewered fruit with Catalan cream
Tiramisu

Lunch B2

Varied of canapés and starters
Iberian cured ham canapé
Mini chicken brochette tandoori style
Prawn with cocktail sauce tartlet
Cherry tomato and mozzarella thorn
Roast-beef rolls with yolk threads
Mini baguette of crab salad
Green asparagus in tempura
Mini tuna pasties
Galician-style octopus with paprika mini brochette
Mini toast of caramelized duck foie with apple
Mini roll of beef stew with "moixernons"
Tomato cubes and cheese salad with olive oil and
rosemary

Dessert

Mini brochette fruit
Rock chocolate and walnuts brownie

Price 43,00 € + 10% VAT

Catering Options

Especial Cocktail

Shot of cherry gazpacho
Mini bread with ham (D.O Guijuelo)
Nest of Roquefort cheese with honey and walnuts Maki of salmon with soya and "arbequina" oil
Maki of tuna with "arbequina" oil
Croquettes Pineapple, prawn and crab cocktail
Goat cheese and tomato marmalade fingers
Humus with paprika
Fresh foie and caramelized apple "montadito"
Mini burger of apple with goat cheese, salad bouquet, tomato marmalade and "kikos"
Mini cannelloni of monkfish and prawns with cream of seafood

Dessert

Fruit skewer with Catalan cream
Coconut truffles

Price 54,00 € + 10% VAT

BARBECUE AT THE SEA 1

Appetizer

Txaca, Russian salad and cream cheese tartlets
Grandma's croquettes
Stuffed shrimp skewer with pipes and zucchini strip
Coca bread with ham
Greek cherry tomato skewer with mozzarella dice
marinated virgin olive oil,
Modena and Jerez vinegar

Barbecue

Burgers Sausages
Skewers with vegetables
Roasted potatoes and salad

Dessert

Fred fruit skewer
Coffees and teas

(Includes cook on board)

Price 45,00 € + 10% VAT

Opciones de Catering

BARBECUE AT THE SEA 2

Assorted canapes

Nests with cream of Iberian ham, asparagus and crunchy onion

Chocolate lollipops, foie grass and blueberry jam

Nests of goat cheese and tomato jam

Hummus of chickpeas and paprika

Salad buffet

Rice salad

Pasta salad

Mediterranean salad

Potato salad

Barbecue

Chicken skewer with vegetables

Burgers

Catalan sausage

Bread and sauces

Dessert

Watermelon or Melon

Coffees and teas

Price 55,00 € + 10% VAT

BREAKFAST

Mini croissants, Mini Muffins, sweet ham and cheese brioche Open bar of soft drinks, water, coffees, decaffeinated, American, tea

Price 16,00 € + 10% VAT

“The ship has a kitchen; therefore, all the menus with hot dishes are prepared to order by the chef.”

“Vegetarian menus available”

The prices does not include 10% VAT

Mandatory waiter for groups of up to 25 people and 2 waiters for larger groups.

The price for waiter service is €120.

Drinks Options

•DRINKS

- Open bar water, sodas, coffee and tea 11,00 € p.p. + 10% IVA
- Including beer : 13,00 € p.p. + 10% IVA
- Including cava &/or wine : 18,00 € p.p. + 10% IVA
- Including Beer & cava &/or wine : 22,00 € p.p. + 10% IVA
- Including alcoholic drinks...(whisky, Ron, gin etc.) 35,00 € p.p. + 21% IVA

•Aperitives & Snacks

- Snacks, Chips & olives 4,00 € p.p. + 10% IVA
- Selection de fuet y cheese, chips, olives nuts and bread 11,00 € p.p. + 10% IVA
- Selection of Cheese with red & white wine 15,00 € p.p. + 10% IVA
- Fruit tray of 15 19,00 € p.p. + 10% IVA
- Fresh fruit per person 7,00 € p.p. + 10% IVA
- Juices orange, pineapple, and peach 7,00 € p.p. + 10% IVA
- Tea cookies & pantries 9,00 € p.p. + 10% IVA

If there is no other catering contract, the VAT applicable to beverages will be 21%

- **Transport not included:** 150€ + 21% VAT
- **Waiter:** 120 € + 21% VAT

External Catering fee

490€ + 21% IVA

It includes rental polycarbonate glasses and cups, use of kitchen and refrigerators.

•Branding & Decoration

Flags, banner, roll-up, vinils, flowers, etc.

Ask your budget

•Additional Services

Live Music, DJ, hostesses, translators, audiovisuals rental, bus rental, etc.