

menu 1

STARTER

Potato and seafood mashWith *crevette* mayonnaise and lettuce bouquet

M AIN COURSES

Meat wellington
With truffled creamy pumkpin

DESSERT

To choose (check the list)

THE CELL AR

Soft drinks and Beers

WHITE WINE RAIMAT CLAMOR

D.O. Costers del Segre

RED WINE RAIMAT CLAMOR

D.O. Costers del Segre Mineral water

COFFEE

36,00 € Per person, VAT included

+ 6,50 € With pica pica per person, VAT included

PROPOSAL

menu 2

STARTER

Cured pork shoulder slicesWith artichokes and iberian ham

MAIN COURSES

Sea bass filletWith potatoes Biscay style

DESSERT

To choose (check the list)

THE CELLAR

Soft drinks and Beers

WHITE WINE RAIMAT CLAMOR

D.O. Costers del Segre

RED WINE RAIMAT CLAMOR

D.O. Costers del Segre Mineral water

COFFEE

40,00 € Per person, VAT included

+ 6,50 € With pica pica per person, VAT included

Note:

All diners must choose the same menu, can be given the option to choose between meat and fish.

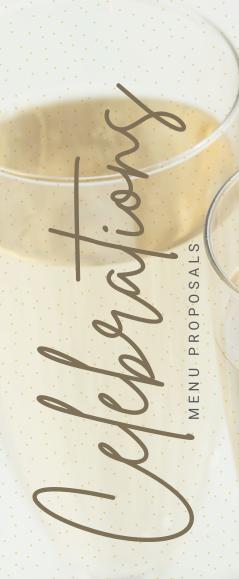
In case of having allergies or intolerances, we completely adapt.

In each of the menu proposals you can substitute the first course for the pica pica (dishes to share), the price will be modified.

These menu proposals include private space and an exclusive staff for your event.

+100 diners banquet a service charge of €3 (VAT included) per person will be charged.





menu 3

STARTER

Cod salad

With orange, kalamata olives and dry tomato and lemon vinaigrette

MAIN COURSES

Chicken paupiette

With prunes, pine nuts and muscatel wine juice

DESSERT

To choose (check the list)

THE CELLAR

Soft drinks and Beers

WHITE WINE RAIMAT CLAMOR

D.O. Costers del Segre

RED WINE RAIMAT CLAMOR

D.O. Costers del Segre Mineral water

COFFEE

45,00 € Per person, VAT included

+ 6,50 € With pica pica per person, VAT included

PROPOSAL

menu 4

STARTER

Contrasts salad

With mushrooms mousse, prawns, beans and *romesco* vinaigrette

M AIN COURSES

Lamb shoulder

Grilled with fine herbs juice

DESSERT

To choose (check the list)

THE CELL AR

Soft drinks and Beers

WHITE WINE RAIMAT CLAMOR

D.O. Costers del Segre

RED WINE RAIMAT CLAMOR

D.O. Costers del Segre Mineral water

COFFEE

50,00 € Per person, VAT included

+ 6,50 € With pica pica per person, VAT included

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menu 5

STARTER

Potatoes timbaleWith tuna belly and prawns

MAIN COURSES

Goad kid shoulder Roasted with Mediterranean gratin and cooking juice

DESSERT

To choose (check the list)

THE CELLAR

Soft drinks and Beers

WHITE WINE RAIMAT CLAMOR

D.O. Costers del Segre

RED WINE RAIMAT CLAMOR

D.O. Costers del Segre Mineral water

COFFEE

62,00 € per person, VAT included

+ 6,50 € With pica pica per person, VAT included

PROPOSAL

menu 6

STARTER

Duck ham and prawns saladWith caramelised apple, foie,
smoked salmon dice and olive oil caviar

MAIN COURSES

Monkfish with romesco With clams and prawns

DESSERT

To choose (check the list)

THE CELLAR

Soft drinks and Beers

WHITE WINE RAIMAT CLAMOR

D.O. Costers del Segre

RED WINE RAIMAT CLAMOR

D.O. Costers del Segre Mineral water

COFFEE

72,00 € per person, VAT included

+ 6,50 € With pica pica per person, VAT included

Note:

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COLD SN ACKS

Iberian ham with its bred Chesses assortment with quince Pâte brioche with caramelised onion Chocolate and foie lollipop

HOT SN ACKS

Chicken skewer Stewed meat croquettes Vegetables gyozas with a teriyaki touch

NOTE

This pica-pica replaces the starter from the selected menu, up to groups of 50 diners.



HOTEL DON CANDIDO ****S

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STARTER

Tofu salad

With avocado, cherry tomato, dry fruits salad and curry oil

MAIN COURSES

Heura

Sautéed with vegetables, sesame seeds and soya sprouts

DESSERT

Fresh fruit mosaic

THE CELLAR

Soft drinks and Beers
WHITE WINE RAIMAT CLAMOR

D.O. Costers del Segre

RED WINE RAIMAT CLAMOR

D.O. Costers del Segre Mineral water

COFFEE

36,00 € Per persona, IVA inclòs



STARTER

Heura saladCandied with vegetables pickle

MAIN COURSES

Veggie burgerPlated with grilled vegetables

DESSERT

Fresh fruit mosaic

THE CELLAR

Soft drinks and Beers

WHITE WINE RAIMAT CLAMOR

D.O. Costers del Segre

RED WINE RAIMAT CLAMOR

D.O. Costers del Segre

Mineral water

COFFEE

40,00 € Per persona, IVA inclòs



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T WO DISHES

Pasta bolognese or Cannellonis
To choose

Chicken scaloppine
With potatoes

DESSERT

Ice Cream

Soft drinks Mineral water

22,00 € Per children, VAT included



ONE DISH

Chicken scaloppineWith potatoes and pasta with tomato

DESSERT

Ice Cream

Soft drinks Mineral water

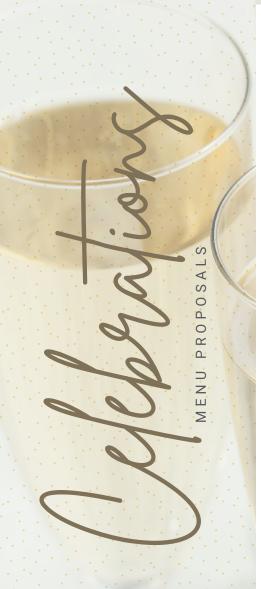
18,00 € Per children, VAT included



HOTEL DON CANDIDO

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DESSERT TO BE CHOOSEN

Catalan cream mousse Raspberry mousse Passion fruit mousse Gianduja mousse Chocolate mousse

DRINKS

Cava Brut Essential Púrpura cup (Juvé & Camps)

2,00€

Per person / VAT included

Basic liquor shot

3,00€

Per person / VAT included

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CAKES TO CHOOSE

Cardinale Cream Cake

With hot chocolate sauce

Sacher Torte

Stuffed with respberry jam

Selva Negra Cake

Chocolate with cream cake and chocolate shavings

Lemon Cake

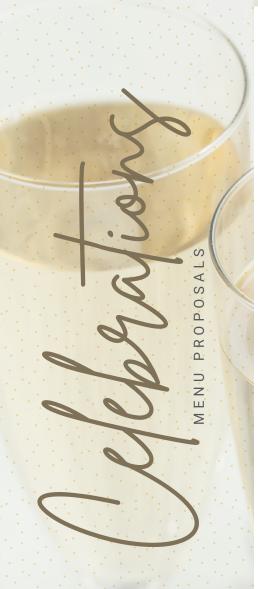
Massini Cake

Truffle, cream and burned yolk

Single service	6,50 € Per person / VAT included
Presentation Cake	30,00 € Cake of 0,5 kg / VAT included
	60,00 € Cake of 1 kg / VAT included

Note: The leftover cake will be prepared to take away







OPEN BAR

OPTION A

minimum 15 people

Drink with alcohol

9,00€

Beer

3,00€

Soft drink

2,00€

1 hour 30 minutes duration Waiter included The first drink has to be contacted by all the adults Energy drink supplement: 1,50 € VAT included

OPTION B

Fixed budget

20,00€

Duration of 1 hour 30 minutes Waiter included VAT included

PROFESSION AL DJ

MEM

Music Exclusive Moments

678.22.13.81

630,00€

During the banquet 1 hour 30 minutes dance VAT included

EXTRA SERVICE DJ AND OPEN BAR

Professional DJ

150,00€

Every 60 minutes extra / VAT included

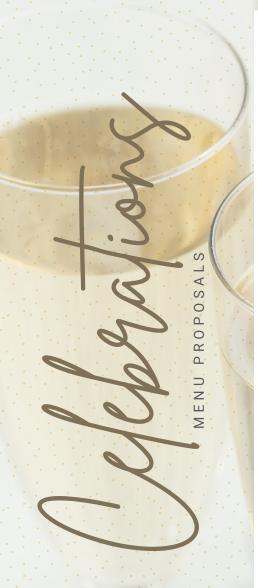
Beverage service

15,00€

Every 60 minutes extra per person / VAT included

MUN cuina evocativa

HOTEL DON CANDIDO



MANAGE YOUR

OTHER SERVICES

Mini cold sandwiches Assortment different types to finalize the dance

6,50 €Per person / VAT included

Chocolate with churros

to finalize your dance

5,75 €Per person / VAT included

Candy Bar

to sweeten your dance

175,00 €Per candy bar / VAT included

ORNAMENTS

Floristeria Oliveras

Carrer del Nord, 62, 08221 Terrassa, Barcelona 937 83 39 27



HOTEL DON CANDIDO ****

CONDITIONS AND CONTRACT BOOKING



Nome:	
Surname:	
Adress:	
DNI:	Event date:

The client must agree to what is detailed below:

PAYMENT

- Confirmation: 300 €
- Three days before to the event the total invoice have to be paid

Aspects to be consider for billing purposes, 72 hours in advance:

- It will be considered the lastest dinner guests number indicated to the hotel
- In case of change the chosen dishes, will be required an additional charge on the menu

Note: For payment, we only accept up to 1,000 € in cash. If you would like to pay more, you have to make a Bank transfer.

CANCELATIONS

Cancellation fees will be charged as detailed below. The fees are based on the total value of the booking:

- Between 90-180 days (from date of event): 15%
- Between 90-60 days: 25%
- Between 60 days or less:
 all pre-payment are no refundable

OTHER ASPECTS TO BE CONSIDER

The hotel has the right to change the place of the event celebrated outdoor for climatological reasons.

The hotel will not be responsible of any loss or defect of the objects left in the rooms, if there is not any written contract.

Guest will be liable for any loss, damage or personal injury they may cause at the Hotel.

The Hotel reserves the right to require a guest to leave if he/she is causing a disturbance, annoying other guests or Hotel staff or is behaving in an unacceptable manner.

Client Signature:

