

CLARIS

HOTEL & SPA
5*GL MONUMENT
Barcelona

GROUPS & EVENTS

MENUS



The Claris Hotel is pleased to offer various breakfast options, menus and services for your event. On the following pages you can find all of our chef's proposals, as well as the possibilities of changes to the base menus.

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All options include: Nespresso Coffee, American Coffee, Selection of teas and infusions, Mineral waters, Milk and Vegetable drink (oats, soy).

COFFEE BREAK BASIC : 17.00€ PER PERSON

Orange juice.

Selection of pastries.

Mini brioche with chicken, mustard and spinachs.

COFFEE BREAK PREMIUM : 23.00€ PER PERSON

Orange juice.

Rustik cake brownie.

Mini pretzel with smoked salmon, scamorza and cornsalad.

Mini ham ciabatta.

Chopped fruit.

COFFEE BREAK HEALTHY : 27.00€ PER PERSON

Orange juice and detox.

Low carb banana bread.

Homemade granola with yogurt.

Avocado toast with tomato km.0 and smoked salmon.

Chopped fruit.

EXECUTIVE BREAKFAST : 35.00€ PER PERSON

Selection of pastries.

Plumcake.

Mini ham ciabatta.

Avocado toast with km.0 tomato and smoked salmon.

Homemade granola with yogurt.

Fruit skewers.



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Highlight these casual and social moments with our proposals. All options include soft drinks, juices, cava and mineral water. Afterworks also include beer and wine.

WELCOME DRINK BASIC : 14.00€ PER PERSON

Gilda: snack of salty and pickled anchovies.
Sweet prawn karagee.

WELCOME DRINK PREMIUM : 22.00€ PER PERSON

Gilda: snack of salty and pickled anchovies.
Sweet prawn karagee.
Mediterranean puff pastry spiral.
Assortment of mini croquettes.

AFTERWORKS : 46.00€ PER PERSON

Porchetta panino.
Assortment of mini croquettes.
Prawn tempura uramaki.
Teriyaki chicken skewers.
Selection of mini pastries.

Welcome Drink services will last 30 minutes and require a minimum of 10 people.

The afterwork service will last 60 minutes and requires a minimum of 20 people.

WELCOME DRINKS & AFTERWORKS



CLARIS BUFFET : 68.00€ PER PERSON

Our buffet consists of a starter, main course and dessert, offering two references in each pass..

STARTERS (CHOOSE TWO)

Seasonal garden salad; or
Caesar salad; or
Traditional roast cannelloni.

MAIN COURSES

Hake in green mollusk sauce.
Country free-range chicken thighs with mustard.

MAIN COURSES WITH SUPPLEMENT

Braised salmon with pickles (+€5.00 p.p.)
Glazed beef with tubers (+€5.00 p.p.)

DESSERTS

Fruit skewers.
Selection of mini pastries.

INCLUDED DRINKS

Red and white wines, soft drinks, beers, mineral water and Nespresso coffee.

Buffet service requires a minimum of 20 people.



CLARIS MENU : 68.00€ PER PERSON

Our menu consists of a welcome drink, starter, main course and dessert. On page 15 of this dossier you will find the options if you wish to modify any of the proposed courses.

WELCOME GLASS OF CAVA AND APPETIZER

STARTER

La Rápita prawn ravioli with tarragon and pine nut bouillabaisse.

MAIN COURSE

Cantabrian hake with warm citrus vinaigrette and vegetables.

DESSERT

Coconut, passion fruit and mango cream.

Mignardises, premium coffee and infusions.

INCLUDED DRINKS

Red and white wines, cava.

Menu service requires a minimum of 20 people.



VEGAN MENU : 68.00€ PER PERSON

The vegan menu consists of a welcome drink, starter, main course and dessert. On page 15 of this dossier you will find the options if you wish to modify any of the proposed courses.

WELCOME GLASS OF CAVA AND APPETIZER

INCOMING

Vichyssoise, miso leek and roasted pear.

MAIN COURSE

Celeri millefeuille, seasonal mushrooms and truffle.

DESSERT

A fresh thing: Cucumber, apple and citrus.

Premium coffee and infusions.

INCLUDED DRINKS

Red and white wines, cava.

The vegan menu can be requested for any participant who does not want the set menu for the rest of the group.



GALA MENU : 88.00€ PER PERSON

The gala menu consists of a welcome drink, two starters, a main course and two desserts. On page 15 of this dossier you will find the options if you wish to modify any of the proposed courses.

WELCOME GLASS OF CAVA AND APPETIZER

STARTERS

Green gazpacho, smoked eel, crème fraîche and basil caviar.
Scallop, Maldonado bacon, mushrooms and Chardonnay beurre blanc.

MAIN COURSE (CHOOSE ONE)

Wild grouper with sautéed tubers and aniseed; or
Lamb shoulder confit 24 hours with Idiazabal cream and mini carrots.

DESSERTS

Mojito, lime and ginger.
Raspberry sacher.

Premium coffee and infusions.

INCLUDED DRINKS

Red and white wines, cava.

The gala menu service requires a minimum of 20 people.



CHILDREN'S MENU : 44.00€ PER PERSON

The children's menu consists of an appetizer, starter, main course and dessert.

APPETIZER

Iberian ham croquettes.

STARTER (CHOOSE ONE)

Tagliatelle with homemade ragout; or
Roasted chicken cannelloni.

MAIN COURSE (CHOOSE ONE)

Grilled salmon with seasonal vegetables; or
Beef tenderloin with fries; or
Free-range chicken fingers with fries.

DESSERTS

The same desserts will be served as on the adult menu.

INCLUDED DRINKS

Soft drinks and water.



WEDDING MENU : 98.00€ PER PERSON

The wedding menu consists of six appetizers at your choice, two starters, a main course and two desserts. On page 12 of this dossier you will find the appetizer selector, and on page 15 the options if you wish to modify any of the proposed courses.

APPETIZER

Six (6) passes to choose from the selector on page 12.

STARTERS

Artichoke confit with Iberian hollandaise and acorn-fed ham.
Lobster cannelloni with bouillabaisse.

MAIN COURSE (CHOOSE ONE)

Wild sea bass with truffled nage and minestrone; or
Beef tenderloin with porcini and truffled potato.

DESSERTS

Cherry and red fruit kefir.
Cocoa and praline ancient cake.

INCLUDED DRINKS

Red and white wines, cava.

The wedding menu requires a minimum of 40 people.



With our 'tailor made' cocktails you can freely select the options you prefer from the selector that you will find on the next page. All cocktail services include cava, white and red wines, beer and soft drinks.

COCKTAIL BASTET : 68.00€ PER PERSON

Includes nine (9) passes to your liking. The service will last 75 minutes.

COCKTAIL AMON : 88.00 PER PERSON

Includes twelve (12) passes to your liking. The service will last 90 minutes.

COCKTAIL & OPEN BAR : 83.00€ PER PERSON

Includes seven (7) passes to your taste, and open bar service. The cocktail service will last 60 minutes and the subsequent open bar will last 45 minutes (105 minutes in total).

Composition of the open bar:

Gin - Puerto de Índias, Bombay Sapphire, Seagram's.

Vodka - Grey Goose, Kettel One.

Whisky - Tullamore Dew, Dewar's.

Rum - Santa Teresa, Bacardí.



You have your choice of our entire variety of appetizers and passes to configure your wedding menu or 'tailor made' cocktail according to the quantity indicated on each of them. You can freely select cold, warm or sweet options until you total the amount indicated on your menu.

COLD OPTIONS

Iberian ham 'Arturo Sánchez' and bread with tomato.

Marinated smoked salmon toast with seaweed tartar.

Mango hummus toast.

Sirloin roast beef with fine herbs and maitake.

OO anchovy brioche with smoked butter.

'Balfegó' tuna belly tataki.

Our Russian salad: tuna, chips and salmon caviar.

Nem with prawns and vegetables.

Smoked sardine and apple tartlet.

Burrata, tomato and basil mayonnaise skewer.

Foie macaron.

Gilda: snack of salty and pickled anchovies.

Sesame cone with 'Balfegó' tuna tartare.

Vegan Japanese Uramaki.



WARM OPTIONS

- Spoon of scallop with Iberian bacon.
- Avocado croquette with chipotle mayonnaise.
- Iberian ham croquette.
- Red shrimp croquette with garlic.
- Black cod fritter with grilled alioli.
- Duck gyoza.
- Teriyaki chicken skewer.
- Vegetable dim sum.
- Lamb bao.
- Mini chicken burger, brie and piquillo peppers.
- Mini vegetable 'Beyond Burger'.
- Feira octopus skewer.
- Prawn skewer in panko.

SWEET OPTIONS

- Assorted macarons.
- Mini tarte tatin.
- Chocolate semi-sphere.
- Selection of mini pastries.
- Brownie with pecan nuts.
- Fruit skewer.
- Mini vanilla and pistachio cannoli.
- Mini carrot cake.
- Mini lemon pie.
- Mini sachertorte.



ADDITIONAL STATIONS

In addition to the passes from the previous selector, you can also hire, if you wish, one or more themed stations that will bring a unique touch of class to your event.

'Arturo Sánchez' Iberian ham cutter: €900.00 per service.

National cheese station: €15.00 per person.

Iberian or Catalan cold meats station: €15.00 per person.

Asian station: €20.00 per person.

Steak tartar station: €20.00 per person.

Mexican station: €18.00 per person.

Peruvian ceviche station: €18.00 per person.

Oyster season: Check prices according to season and availability.



We offer you the possibility of modifying any of our menus, based on the options and supplements per person reflected in the following table.

	CLARIS	GALA	WEDDING
STARTERS			
Vichyssoise of Txangurro and oscietra caviar	+10€	+8€	=
Pickled foie, mango and pickles	+15€	+8€	+3€
'Balfegó' tuna tartar with tomato textures.....	+15€	+8€	+3€
Lobster, live lettuce and citrus salad	+20€	+15€	+5€
FISH			
Hake in green mollusk sauce	=	=	=
Grilled scorpion fish with marine velouté	+5€	=	=
Braised wild turbot Bilbao style	+8€	+5€	+3€
Lobster suquet	s/m	s/m	s/m
MEATS			
Acorn-fed duck magret, pickled blueberries and kale	=	=	=
Candied 'Angus' beef rib 36h with sautéed mini cobs and onions.....	+5€	+3€	=
Confit Iberian suckling pig shank with passion fruit and roasted apple	+8€	+5€	=
Sirloin 'Rossini' with foie and Oporto sauce	+20€	+10€	+5€
Authentic Japanese wagyu A5 with sautéed oriental mushrooms	s/m	s/m	s/m



	CLARIS	GALA	WEDDING
VEGAN			
Candied eggplant ras-el-hanout, Idiazabal and sesame ...	=	=	=
Seasonal km. 0 vegetable ratatoullie	=	=	=
Sauteed seasonal km. 0 vegetables	=	=	=
PRE-DESSERTS			
Passion fruit and vanilla	=	=	=
Cheesecake	=	=	=
DESSERTS			
Catalan crème brûlée with nuts and citrus	+3€	=	=
Vanilla, strawberry and mango sandwich	+3€	=	=
White chocolate, tangerine and caramel dome	+3€	=	=
Lemon pie, vanilla and basil tartlet	+3€	=	=
Traditional Massini	+3€	=	=
Vegan chocolate cake	+3€	=	=



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OPEN BAR SERVICE

You can add the open bar service to any event you want.

OPEN BAR SOFT : 18.00€ PER PERSON

Duration 60 minutes. Extra hour +€9.00 per person.
Includes soft drinks, beer, red and white wine, cava.

OPEN BAR BASIC : 22.00€ PER PERSON

Duration 60 minutes. Extra hour +12.00€ per person.
Includes soft drinks, beer, red and white wine, cava.
Gin - Puerto de Índias, Bombay Sapphire, Seagram's.
Vodka - Grey Goose, Kettel One.
Whisky - Tullamore Dew, Delawar's.
Rum - Santa Teresa, Bacardí.

OPEN BAR PREMIUM : 32.00€ PER PERSON

Duration 90 minutes. Extra hour +15.00€ per person.
Includes soft drinks, beer, red and white wine, cava.
Gin - Nordés, Brockman's, Hendrick's.
Vodka - Grey Goose, Beluga.
Whisky - Oban 14, Bulleit Rye, Talisker 10.
Rum - Zacapa 23, Santa Teresa 1796.



In all menus, the same starters, courses and desserts must be chosen for all diners; and the election must be made 15 days before the event.

The Coffee Break and Finger Buffet services take place in the same meeting space. If you prefer the service in a different space, ask about options and supplements.

The hotel will need to know in advance of any allergies or intolerances to take into account before the event. We have all the information related to allergens at your disposal.

We have special menus adapted to the special needs of any guest (celiac, allergies, etc.).
The price of these menus will be the same as that selected for the rest of the diners.

The printing of minutes and basic decoration of the event is courtesy of the hotel.

All prices in this document have been calculated for the 2024-25 season and include applicable VAT.
The hotel reserves the right to modify prices without prior notice in the event of changes in applicable taxes, annual inflation, unforeseen increases in costs or other factors that may affect its operations.

HOTEL CLARIS 5*GL

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