

INSPIRING MEETINGS BEGING WITH INSPIRING PLACES

Make every meeting a success at Crowne Plaza®



CROWNE PLAZA®
BARCELONA - FIRA CENTER



NEXT

MAKE EVERY MEETING A SUCCESS

AT CROWNE PLAZA®

Crowne Plaza® Barcelona – Elegant hotel of contemporary style equipped with wonderful facilities. 276 Spacious rooms which have been designed to offer maximum comfort. Located next to the famous Gran Via, Plaza de España and Fira de Barcelona (Trade Show) and just 15 minutes from the international airport, our venue is at the same time recognized as an important center of events and conferences in the city.

Just a few steps away from the Hotel you can enjoy the Montjuïc fountains with its harmonious dance of water, light and sound, the Palace National, National Museum of art of Catalonia, Museum Fundació Caixa Forum, Spanish village, Greek Theatre, Miró Museum and Olympic ring, etc... The famous Las Ramblas, the port and the monument to Columbus are just 20 minutes walking distance. The touristic Bus and the bus to the Airport (Aerobus) leave from the Plaza España

DIFFERENCE YOUR EVENT WITH OUR MENU SELECTION

COFFEE
BREAK

BUSINESS
LUNCH

FINGER
LUNCH

BUFFET

COCKTAIL

BANQUET



CROWNE PLAZA®

BARCELONA - FIRA CENTER



**COFFEE
BREAK**

Moorning

- Fruit Brochette
- Assortment of Mini Pastries & Cookies
- Orange Juice
- Yogurt
- Coffee, Milk, Tea

Rate per person **12 €**

Afternoon

- Fruit Brochette
- Assortment of Cookies
- Orange Juice
- Yogurt
- Coffee, Milk, Tea

Rate per person **12 €**

A

- Fruit Brochette
- Mini Croissant
- Mini Snecken
- Mini Cream Cane
- Mini Cupcake
- Orange Juice
- Yogurt
- Coffee, Milk, Tea

Rate per person **14 €**

B

- Fruit Brochette
- Mini cream "xuxo"
- Mini chocolate "xuxo"
- Mini Snecken
- Pumpkin jam cane
- Orange juice
- Yogurt
- Coffee, Milk, Tea

Rate per person **14 €**

C

- Fruit Brochette
- Chocolate brownie
- Lemon brownie
- Apple pie
- Yogurt pie
- Orange juice
- Yogurt
- Coffee, Milk, Tea

Rate per person **14 €**

Pastries

- Fruit Brochette
- Assortment of Macarons
- Assortment of Mini Pastries
- Orange juice
- Yogurt
- Coffee, Milk, Tea

Rate per person **16 €**

COFFEE
BREAK

D

- Fruit Brochette
- Mini breads of Iberian ham with tomato
- York Brioche
- Viena bread with catalan sausages
- Orange juice
- Yogurt
- Coffee, Milk, Tea

Rate per person

16 €

E

- Fruit Brochette
- Mini sandwich of Iberian ham with tomato
- Cream Tramezzini with dill and salmon
- Vegetable Cheddar bites
- Orange juice
- Yogurt
- Coffee, Milk, Tea

Rate per person

16 €

Extras

- Liquid permanent coffee **4 hours** 11 € (+1 replacement)
- Liquid permanent coffee **8 hours** 19 € (+2 replacement)
- Adding soft drinks (supplement 3,50 € per person).
- Adding pastries: 1 delivery (supplement 1,75 € per person)
- Adding sandwich: 1 delivery (supplement 2,75 € per person)



Starters

- Roasted vegetables and anchovies salad 16 €
- Cheese Tortelloni with salmon Bolognese 16 €
- Mixed Salad with grilled goat cheese 17 €
- Tomato and mozzarella salad 18 €
- Potato and beef cake 18 €

Main Courses

- Parellada" rice (meat, seafood and vegetables) 18 €
- Cod with Iberian bacon 19 €
- Grilled Beef "taco" with potato 19 €
- Glaced pork cooked with mango 19 €
- Sea bass with cabbage 21 €

Desserts

- Chocolate mousse with raspberry coulis 6 €
- Tiramisu with coffee brandy cream 6 €
- Yogurt ice cream with blackberry 6 €
- Lemon sorbet 6 €
- Apple cake 12 €

+ Wine ,water, coffee included

++ Choice the same menu for all attendees



FINGER
LUNCH

Opción 1

- Crudités" assortment
- Mediterranean Salad
- Mini vegetable snacks
- Turkey Tramezzini with Cheddar
- "Sobrasada" bread
- Chef Mini pizzas
- Spinach omelette
- Chicken croquettes
- Mini burgers
- Cod with Apple
- "Fideuá"
- "Mignardises"
- Fresh fruit assortment

Rate per person

28 €

Opción 2

- "Crudités" salad
- German Salad with sausage, potato and mustard sauce
- Salmon and egg sandwich
- Montseny coca with roasted vegetables and goat cheese
- Mini sandwiches of Iberian ham and tomato
- Mozzarella with cherries and fresh basil
- Tremezzini with anchovies and olive sauce
- Spanish omelette
- Assortment of croquettes
- Cod Provencal style
- Cider Sausage
- "Paella"
- Iberian sirloin with mustard
- "Mignardises"
- Chef Pudding
- Fresh fruit assortment
- Tiramisu

Rate per person

32 €

- + Soft Drinks, Juices and Water included
- ++ Coffee, Milk and Tea Included

BUFFET

Option 1

- "Crudit " salad
- Mediterranean salad
- Rice salad
- Chicken and mushroom salad
- York with vegetables
- "Gazpacho" or green asparagus cream
- "Fideu "
- Vegetables gratin
- Cannelloni
- Catalan style chicken
- Salmon with broth
- Loin with cheese
- Seasonal fruit
- Peach in syrup
- Chef Pudding
- Pastry of the day

Rate per person

38 €

Option 2

- "Crudit " salad
- White leeks and Asparagus salad
- Cod salad
- Eggs with tuna
- Avocado and prawns salad
- Cold meta assortment
- Zucchini cream with cheese
- "Paella"
- Mediterranean vegetables
- Hake with peppers and asparagus
- Butifarra de Vic con Secas y Tomatito Vic sausage and tomato
- Chicken with peppers, soybean and honey
- Sea bass with fennel
- Seasonal fruit
- Apple baked
- Cheeses assortment
- Chef Pudding
- Pastry of the day

Rate per person

43 €

+ Teixidor Wines (White & Red) and Mineral Water included

++ Coffee, Milk and Tea Included

+++ Minimum service 40 people

BUFFET

Option 3

- "Crudit " salad
- Pasta salad with seafood
- Roasted vegetables and anchovies
- Red Peppers filled with tomatoes
- Vegetables and tuna salad
- Fish "Mousselina"
- Cold meta assortment
- Chef cream
- Filled eggplant
- White beans with clams
- "Ampurdanesa" rice
- Turkey with Apple and curry
- Spicy meatballs
- Cod with garlic
- Fish with prawns and clams
- Seasonal fruit
- Cheeses assortment
- Chef Pudding
- Pastry of the day
- Chocolate "Mousselina"

Option 4

- "Crudit " salad
- Turbot cold cake with guacamole
- Mini sandwich of roasted vegetables and anchovies
- Melon with ham
- Mixed Salad with marinated salmon
- Cod catalan style with Orange and chives
- Chicken with assortment of foies
- Pasta salad with cheese
- Chef cream or "gazpacho"
- Tuna "Marmitako"
- Black rice
- "Fideu "

Rate per person

48 €

- Salmon with warm vinaigrette
- Fresh hake with garlic
- Roasted lamb Aranda style
- Roasted Veal with little onions and wine
- Seasonal fruit
- Pears in wine
- Chef´s Pudding
- Pastry of the day
- Chocolate mousse
- "Mignardises"

Rate per person

58 €

+ Teixidor Wines (White & Red) and Mineral Water included

++ Coffee, Milk and Tea Included

+++ Minimum service 40 people

WELCOME
DRINK

Option 1

- Crunchy vegetable chips
- Fried & dried fruits
- Brioche with "sobrasada", cheese and honey

- Cava Aria Brut Nature, orange juice and water

Rate per person **15 €**

Option 2

- Crunchy vegetable chips
- Fried dried fruits
- Brioche with "sobrasada", cheese and honey
- Crab meat tartar
- Mini chicken croquettes

- Cava Aria Brut Nature, orange juice and water

Rate per person **18 €**

Option 3

- Crunchy vegetable chips
- Fried & dried fruits
- Brioche with "sobrasada", cheese and honey
- Crab meat tartar
- Mini chicken croquettes
- Nachos with guacamole and hummus

- Cava Aria Brut Nature, orange juice and water

Rate per person **22 €**

Option 1

- "Argentona coca" with Iberian ham
- Strawberry "gazpacho" shot
- Smoked salmon with cream cheese
- Cobble of "escalibada" with anchovies
- Crab meat tartar
- Mini brochette of Perlite of Mozzarella with pesto and cherry
- Sandwich of mi-cuit with onion chutney

Option 2

- "Argentona coca" with Iberian ham
- Toast with tuna and guacamole
- "Blinis" with cheese cream
- Species bread with anchovies and olive sauce
- Sandwich of mi-cuit with onion chutney
- Tartar with crab meat
- Galician style octopus with paprika
- Cold "gazpacho"

- Black sausage on mushroom parmentier
- Prawns with Green Tomato Compote
- Prawn "Fideuá"
- Croquettes assortment
- Prawns brochette and meatball with "Pedro Ximenez"
- Fish cones and squid

- Cava Aria Brut Nature, white and red wine, Sherry, Martini, juices, soft drinks and beer

Rate per person

28 €

- Mini sandwich with ham and Mozzarella.
- Veal brochette with "Idiazábal" cheese
- Funghi and Parmesan risotto
- Pyramid or mini cupcake of omelet and bread with tomato
- Squid cone
- Mini sweet puff pastries

- Cava Aria Brut Nature, white and red wine, Sherry, Martini, juices, soft drinks and beer

Rate per person

33 €

COCKTAIL

Option 3

- "Argentona coca" with Iberian ham
- Melon shot with shrimp brochette
- Smoked salmon with cheese cream
- Tuna and guacamole toast
- Cod with red pepper
- "Fideuá"
- Croquettes assortment
- Cones of fish and squid
- Galician style octopus with paprika
- Pyramid or mini cupcake of omelete and bread with tomato
- Black sausage with Brie
- "Fajita" sausage with onion
- Spicy mini meatballs
- Chocolate and lemon mousse
- Assortment of fine pastry
- Coffees and teas
- Cava Aria Brut Nature, white and red wine, Sherry, Martinis, juices, soft drinks and beer.
- Rum Havana, Whisky Gleen Grant 5 and 3 years, Geneva Beefeater

Rate per person

40 €

Stations

- **Salmon: Smoked, Marinated and Tartar** (served with butter and bread) **8 € / Person**
- **Tartar: Bass, veal and beef** (served with toasts) **8 € / Person**
- **Risotto, Fideuá y Arroces** **7 € / Person**
- **Cheese: Manchego, Idiazábal, Mahon, Gruyère and "Torta del Casar"** (Served with bread and jam) **8 € / Person**
- **Foie:**(Served with bread and fruit compote) **12 € / Person**

Estaciones Premium

- **Service of oysters: Don Ostrón** **PAM***
- **Iberian: Ham, Loin, sauge assortment, and "chorizo"** (served with bread, tomatoes and olive oil) **600 € / 100 people**

***PAM: Price according to market**



Appetizer*

- “Argentona coca” with Iberian ham
- Strawberry "gazpacho" shot
- Smoked salmon with cheese cream
- Crab meat tartar
- Mini brochette of perlite of mozzarella with pesto and cherry
- Black sausage on mushroom parmentier
- Prawns with green tomato compote
- Prawn Fideuá
- Croquettes assortment
- Prawns brochette and meatball with “Pedro Ximenez.”
- Cones of fish and squid
- Cava Brut Aria de Segura Viudas, white and red wine, Jerez, Martini, juices, soft drinks and beer

*Appetizer included for three-course menus (first, second, and dessert).

++ Choice the same menu for all attendees



BANQUET

* Rates include VAT

First Course

- Roasted vegetables with goat cheese 18 €
- Terrine of cheese with "pistachos" and roasted vegetables 18 €
- Seasonal lettuce with smoked fish and avocado tartare 22 €
- Cannelloni with foie sauce and crispy ham 25 €
- Mixed vegetables and cod with acid apple 26 €

Second Course

- Stuffed poultry supreme with spinach, dry apricots and Gorgonzola sauce 22 €
- Veal with mashed potatoes and baked onions 22 €
- Golden fish with vegetable cubes and lobster sauce 24 €
- Pork tenderloin, iberian chips and cranberry 25 €
- Hake with clams and "gula" with shrimp sauce 27 €

Desserts

- Guanaja" chocolate, vanilla and crunchy macadamia nuts 10 €
- Banana cannelloni and milk caramel 10 €
- Chocolate coulant 10 €
- Almond cake with "meringata" ice cream" 10 €
- Baileys opera 11 €

++ Choice the same menu for all attendees.

Cellar

- White Wine Deler (Montsant)
- Red Wine Edulis (Rioja)
- Cava Aria (Brut Nature)

Premium Cellar

- | | |
|---|---------|
| • Rovellats Blanc Primavera (Penedés) | 6,00 € |
| • Castell de Raimat (Costers del Segre) | 9,00 € |
| • Afortunado (Rueda) | 6,50 € |
| • Clos del Gos (Montsant) | 9,50 € |
| • Lecea (Rioja) | 8,00 € |
| • Damana 5 (Ribera del Duero) | 9,00 € |
| • Agustí Torelló (Penedés) | 9,50 € |
| • Rovellats Premier (Penedés) | 9,50 € |
| • Bertha Brut Nature (Penedés) | 11,00 € |

BANQUET



BANQUET

Soups and Creams

- Cold "gazpacho" 7 €
- Crispy Cold Vichyssoise 7 €
- Melon cream with bacon and salted fish 7 €
- Garlic cream with almonds and prawn brochette 7 €
- Strawberries "gazpacho" with duck 7 €
- Tomato and watermelon soup with marinated prawns 9 €
- Shellfish cream with prawn 7 €
- Mushrooms cream with cheese 9 €
- Leek cream with ham and biscuit 7 €

Open Bar

- Whisky Ballantines & Glen Grant 5 years
- Gin Bombay & Beefeater
- Vodka Smirnoff & Absolut
- Rum Bacardí y Havana Club 3
- Fruit liqueurs
- Martini
- National Beer
- Cava
- Soft Drink y Natural Orange juice

22 €* / person

*Open bar (two hours duration)
 *Extra hour open bar, price per person 11€
 * Open bar service maximum duration: 3 hours

Barra Cocteles Premium

• Gin & Tonics Premium:

- Beefeater 24
- Martin Miller
- London N° 1
- Hendriks
- Tanns

+ 9 € / person
 Supplement

• Caribbean Islands:

- Mojito
- Caipirinha
- Caipiroska
- Coconut Mangaroca

+ 9 € / person
 Supplement



CROWNE PLAZA[®]
BARCELONA - FIRA CENTER

Events Department

Crowne Plaza [®] Barcelona - Fira Center we want your events, conferences and business meetings are a success. We have the best facilities in the center of Barcelona and a Team of friendly and attentive service.

Contact us to arrange a visit and see our facilities.

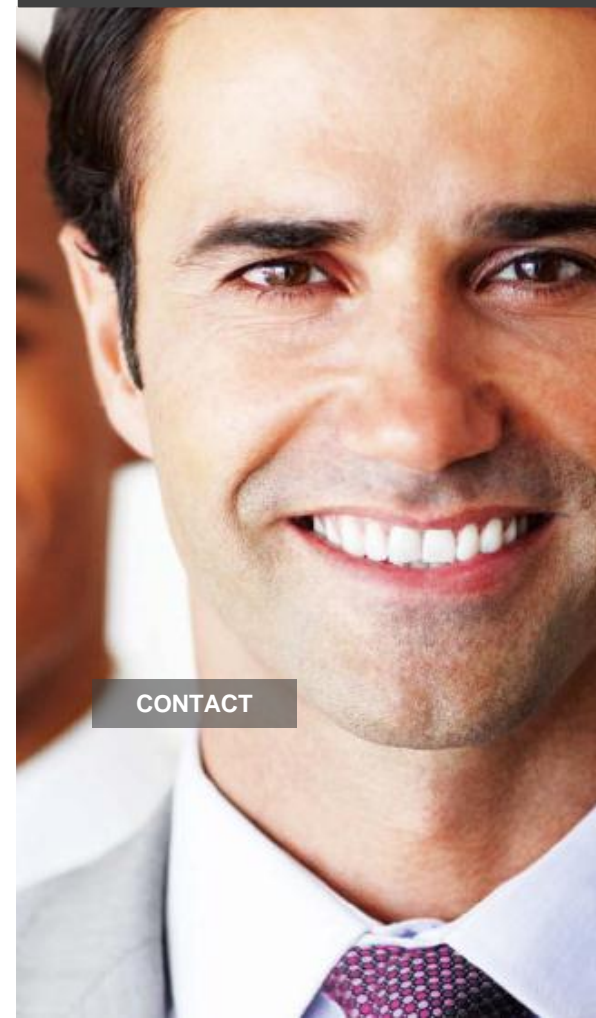
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