

EL PALACE

BARCELONA 1919

Your Wedding

We are delighted to present you some menu suggestions for your next event, these menus have been specially prepared at the hotel using finest products.

Our team of professionals will be dedicated to attend all your event planning needs. From the menu arrangement to the flower arrangement, our team will assist you in transforming your event into an exquisite affair.

We are glad to offer you the following services whom will help you to create the perfect event at the Palace Hotel:

*Various venue options
Personalized menus
Name cards
Guest list (alphabetical order and by tables)
Chairs covers
Coat check service*

*Menu tasting for the bride and groom for weddings superior to 70 guests.
Menu tasting for 6 in weddings superior to 150 guests.
A luxury room for the newlyweds, in weddings superior to 70 guests.*

Additional services

*Give an original touch with our traditional silver candelabrum.
Check the price and availability.*

Partners

If you wish to customize the tables, harmonize the evening or photograph the magical moments of this special day, please do not hesitate to inform us, we would recommend to our closest partners who believe their professionalism contrasted.

Contracting

The date of your event can be placed on hold for some time while you are reviewing the material.

Once the details and decisions are confirmed, we will present you with a contract for your review and signature. At this point, a deposit will be required to secure the date. As a reminder, full payment must be made before the day of your event.

For more information about el Palace, we invite you to visit our website at

www.hotelpalacebarcelona.com

We thank you in advance for your confidence and remain at your entire disposal.

*Banquet Department
El Palace Hotel*

Appetizers

Cold Items

Goat cheese bombon with red fruits and chive gel
Salmon with beetroot
Tuna tataky
Sableé, crab tartar, lime, tobiko
Foie, smoked salmon, sour apple

Hot Items

Ox tail hamburguer, kimchee mayonaise and coriander
Roasted mini canelon and mushmroom light cream
Fish and chips, hoisin mayonaise and green onion
Author croquettes
Patata brava
Shrimp and green sauce

Bar

Cava
Red wine and White wine
Whisky, vodka, gin, rum, Martini rosso and bianco, Campari
Fruit juices, sodas, beers, Mineral water

Enhace your aperitive with our served food suggestions...

Room-served Rice

12Euros per person per hour

Room-served Cheese

12 Euros per person per hour

Room-carved "Iberico de Bellota" ham

14 Euros per person per hour (minimum 50 people)

Room-served Foie Gras

15 Euros per person per hour

Room-served Oysters

16 Euros per person per hour

MENU 1

Appetizer

Herb salad, mango, citrus, shrimp and avocado

€

Roast and bone duck, pistachios, mustards and fresh herbs

€

Dessert

€

Petit fours

€

Coffee

Cellar included

Blanc Tranquile, D.O Penedès
Valtravieso Roble, D.O. Ribera del Duero
Castillo de Perelada Brut Reserva
Mineral Water
Liquors and digestives

120 Euros per person, VAT INCLUDED

MENU 2

Appetizer

Foie micuit tempered, green shoots, sour apple gel and mango passion gel

€

Lamb cooked at low temperature, potato gratin with truffle and parmigiano,
carrot and cinnamon creamy and cinnamon

€

Green celery sorbet

€

Dessert

€

Petit fours

€

Coffee

Cellar included

Blanc Tranquile, D.O Penedès
Valtravieso Roble, D.O. Ribera del Duero
Castillo de Perelada Brut Reserva
Mineral Water
Liquors and digestives

120 Euros per person, VAT INCLUDED

MENU 3

Appetizer

Prawn and scallop ravioli, onion juice and concassé tomato

€

Roast turbot, red onion confit and cider vinaigrette

€

Sour Apple sorbet and basil

€

Dessert

€

Petit fours

€

Coffee

Cellar included

Blanc Tranquile, D.O Penedès

Valtravieso Roble, D.O. Ribera del Duero

Castillo de Perelada Brut Reserva

Mineral Water

Liquors and digestives

120 Euros per person, VAT INCLUDED

MENU 4

Appetizer

Mini vegetable garden, kalamata olive land, cauliflower cream and lime

€

Hake longline, seasonal vegetables, spinach chlorophyll and pea sroputs

€

Mango sorbet and passion fruit

€

Dessert

€

Petit fours

€

Coffee

Cellar included

Blanc Tranquile, D.O Penedès

Valtravieso Roble, D.O. Ribera del Duero

Castillo de Perelada Brut Reserva

Mineral Water

Liquors and digestives

120 Euros per person, VAT INCLUDED

More options...

Starters

Smoked salmon salad, potato seasoned with herbs, lime and kimchee mayonaise and red onion

Seasonal mushroom ravioli, foie light cream, Iberian ham and fresh sprouts

Crab tartar, tomato and basil cold soup, lime and codium mayonaise

Quinoa salad, seasonal vegetables, avocado and fresh mint

Main Dishes

Roast and rested ox sirloin, wild mushrooms ragout and barley and roasted juices

Ox tail honeyed, braised octopus, potato textures and roasted onion sauce

Butterfish marmitako, confited potato and slightly spicy concassé tomato

Roast turbot, seasonal vegetables and textures and yolk cured

Pre Dessert

Pineapple sorbet, coconut cream and kaffir

Vegetable sorbet, Sorbete de verdura, ginger soup and lime

Raspberry sorbet and basil soup

Tangerine sorbet and light mint soup

Dessert

Chocoalte sacher 70%, raspberry and red fruit sorbet

Vanilla namelaka, hazelnut cream and yuzu crumble

Chocolate xabina, olive oil cake and pasion sorbet

Fruit tart, almond cream and cocount ice cream

White chocolate cheese cake, red fruit in textures and raspberry sorbet