



# TEMBO

BARCELONA

MENU OPTIONS FOR MICE



## LIQUID COFFEE BREAK

**6€**  
PER PERSON  
HALF DAY

**8€**  
PER PERSON  
FULL DAY

Coffee machine  
Tea  
Still and sparkling water



## MINI COFFEE BREAK

**10€**

PER PERSON

30 MINUTES OF SERVICE

**A**

Homemade butter pastries  
Coffee & tea  
Still and sparkling water  
Natural orange juice

**B**

Chocolate Chip Cookies  
Coffee & tea  
Still and sparkling water  
Natural orange juice

**C**

Mini Muffins  
Coffee & tea  
Still and sparkling water  
Natural orange juice



## MORNING COFFEE BREAK

**16€**  
PER PERSON

30 MINUTES OF SERVICE

**A**

Cereals croissant (V)

Mini muffin (V)

Cereal bread with roast turkey and mustard

Mini Iberian sausage ciabatta with EVOO

Seasonal fruit skewer

Whole seasonal fruits

Coffee & tea

Still and sparkling water

Natural orange juice

**B**

Butter croissant (V)

Mini custard-filled puff pastry (V)

Traditional ciabatta bread with Iberian ham

Sunflower seed bread with arugula and cream cheese (V)

Seasonal fruit skewer

Whole seasonal fruits

Coffee & tea

Still and sparkling water

Natural orange juice



## AFTERNOON COFFEE BREAK

**14€**  
PER PERSON

30 MINUTES OF SERVICE

**A**

Mini chocolate and sugar muffins  
Butter croissant  
Seasonal fruit skewer  
Whole seasonal fruits  
Coffee & tea  
Still and sparkling water  
Natural orange juice

**B**

Mini ensaïmada  
Chocolate mini pastries  
Seasonal fruit skewer  
Whole seasonal fruits  
Coffee & tea  
Still and sparkling water  
Natural orange juice

**C**

Butter croissant  
Mini snecken  
Seasonal fruit skewer  
Whole seasonal fruits  
Coffee & tea  
Still and sparkling water  
Natural orange juice

**D**

Mini chocolate chip cookies  
Cereals croissant  
Seasonal fruit skewer  
Whole seasonal fruits  
Coffee & tea  
Still and sparkling water  
Natural orange juice



## BREAK PLUS

15-MINUTE  
SERVICE  
EXTENSION

€1.00  
PER PERSON

30-MINUTE  
SERVICE  
EXTENSION

2,00€  
PER PERSON

ONGOING BREAK IN  
THE ROOM  
(HALF-DAY, 4 HOURS)

+ 50% PVP

ONGOING BREAK IN  
THE ROOM  
(FULL-DAY, 8 HOURS)

+ 100% PVP



## FINGER BUFFET

**42€**

PER PERSON

1 HOUR OF SERVICE

**A**

### COLD OPTIONS

Mini Caesar salad  
Gazpacho with Iberian ham shavings  
Hummus with pita bread (V)  
Marinated salmon blinis  
Mini lentil and crudités salad (V)

### HOT OPTIONS

Skewer of zucchini, cherry tomatoes,  
mushrooms, and red pepper (V)  
Stew croquettes with romesco sauce  
Chicken gyozas  
Mini seasonal vegetables paella (V)  
Mini beef burger with Brie and caramelised onion

### DESSERT OPTIONS

Petit fours

Water  
Soft drinks

**B**

### COLD OPTIONS

Melon with Iberian ham  
Mini Caprese salad with olive tapenade (V)  
Local cold cuts on toasted bread with tomato  
Puff pastry with cream cheese and arugula (V)  
Shrimp mousse on toast with Béarnaise sauce

### HOT OPTIONS

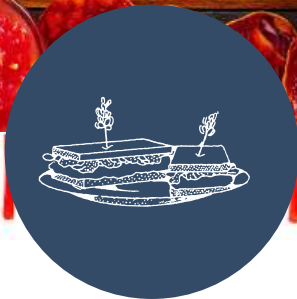
Salmon cubes with cherry tomatoes  
and citrus olive oil  
Mini chicken & truffle cannelloni  
Crispy chicken with Teriyaki sauce  
Mini Porcini mushroom paella (V)  
Pulled pork bao with a touch of curry sauce

### DESSERT OPTIONS

Petit four

Water  
Soft drinks

MIN 20 PEOPLE MAX 150



## MENU TAPAS

**42€**  
PER PERSON

**1 HOUR AND 30 MINUTES OF SERVICE**

### TAPAS

Marinated olives (V on request)  
Toasted crystal bread with tomato and extra virgin olive oil (V)  
Thinly sliced Iberian ham  
Patatas bravas with our homemade spicy sauce (V)  
Grandma's croquettes (V on request)  
Mini beef burger with melted cheese  
Mini roasted chicken and truffle cannelloni

### DESSERTS

Assorted petit fours

### OUR DRINKS

Still and sparkling water  
Wines & cava  
Beers  
Soft drinks

MIN 20 PEOPLE MAX 150



## BUFFET

**42€**

PER PERSON

1 HOUR OF SERVICE

**A**

### COLD OPTIONS

Crudités and assorted salad corners (V)  
Couscous salad with seasonal vegetables (V)  
Greek salad with feta cheese, tomatoes,  
and Kalamata olives (V)  
Gazpacho with crudités (V)  
Caesar salad

### HOT OPTIONS

Grilled salmon with seasonal vegetables,  
black olives, and teriyaki sauce  
Chicken cacciatore with a hint of truffle  
Rösti potato with green and asparagus (V)  
Provençal-style roasted tomatoes (V)

### DESSERT OPTIONS

Seasonal fruit  
Sachertorte-torte  
Galician almond cake

Still and sparkling water  
Soft drinks

**B**

### COLD OPTIONS

Crudités and assorted salad stations (V)  
Cheese board with jams (V)  
Tomato and mozzarella salad (V)  
Roasted vegetables with goat cheese (V)  
Quinoa salad with nuts and seasonal vegetables (V)

### HOT OPTIONS

Seasonal vegetables paella (V)  
Grilled sea bream with green sauce  
Sliced baked potatoes with white wine-braised onions,  
and chopped parsley (V)  
Zucchini with basil and sun-dried tomato (V)

### DESSERT OPTIONS

Seasonal fruit  
Chocolate cake  
Cheesecake

Still and sparkling water  
Soft drinks

MIN 25 PEOPLE MAX 100



## MENU PETIT COMITÉ

**48€**

PER PERSON

**1 HOUR AND 30 MINUTES OF SERVICE**

### STARTER OF CHOICE

Caesar Salad: lettuce hearts, free-range chicken, croutons, parmesan slices and Caesar sauce  
or

Creamy burrata seasoned with sundried tomato, walnuts and fresh basil vinaigrette (V)  
or

Roasted eggplant with honey all i oli, tomato vinaigrette, nuts and aromatic herbs (V)

### MAIN COURSE OF CHOICE

Mediterranean stone bass with creamy celeriac purée and crispy capers  
or

Angus beef entrecôte served with potato, and red peppers & spinach sauce  
or

Fresh Pappardelle with pesto sauce (V)

### DESSERT

Soft cheesecake served with our wild red fruit jam

White and red wines

Beers

Soft drinks

Coffee & tea

**MIN 10 PEOPLE MAX 80**



## SEATED MENU

1 HOUR AND 30 MINUTES OF SERVICE

**48€**

PRICE PER PERSON

**A**

### STARTER

Buffalo stracciatella, roasted eggplant, basil, and pine nut vinaigrette (V)

### MAIN COURSE OF CHOICE

Tender hake in saffron sauce, served with gnocchi and shellfish

or

Iberian pork tenderloin in Port wine sauce and raisins, with sweet potato creamy sauce

or

Ricotta and spinach tortelloni with pesto (V)

### DESSERT

Chocolate brownie with red fruits and vanilla ice cream

White and red wines  
Beers, soft drinks  
Coffee & tea

**52€**

PRICE PER PERSON

**B**

### ENTRANTE

Prawn timbale with avocado, apple, fresh salad, and honey mustard vinaigrette

### PRINCIPAL A ELEGIR

Grilled sea bass with sautéed tomatoes, grilled asparagus, and creamy mashed potatoes

o

Beef entrecôte with crispy potatoes and piquillo pepper sauce

o

Fresh pasta with pumpkin cream and basil (V)

### POSTRE

Cheesecake served with our wild red berry jam

White and red wines  
Beers, soft drinks  
Coffee & tea

MIN 20 PEOPLE MAX 80



## APERITIF

30 MINUTES OF SERVICE

A

Welcome drink ticket

**8€** PRICE PER PERSON

B

Potato Chips (V)  
Peanuts (V)  
Mini crackers (V)  
Olives stuffed with anchovies

Wine  
Cava  
Beers  
Soft drinks

**18€** PRICE PER PERSON

C

Potato Chips (V)  
Peanuts (V)  
Mini crackers (V)  
Olives stuffed with anchovies  
Bread with tomato and Iberian ham  
Selection of cheeses with jams (V)  
Hummus with vegetable crudité (V)

Wine  
Cava  
Beers  
Soft drinks

**25€** PRICE PER PERSON



## COCKTAIL

**56€**

PER PERSON

1 HOUR AND 30 MINUTES OF SERVICE

**A**

### COLD OPTIONS

Mini roasted vegetables flatbread with goat cheese (V)  
Quinoa salad with fresh cheese and arugula (V)  
Legume hummus with crispy vegetables (V)  
Smoked salmon blinis with cream cheese  
Mini brioche with Brie cheese and mango chutney (V)  
Gazpacho shoots (V)

### HOT OPTIONS

Mini beef burgers with bacon and melted cheese  
Spoon of confit cod with black garlic aioli  
Prawn and kimchi Bao  
Chicken and vegetable gyozas with teriyaki sauce  
Traditional stew croquettes (V on request)  
Grilled mushroom with a touch of romesco sauce (V)

### DESSERT OPTIONS

Cups of fresh seasonal fruit  
Assorted macarons  
Petit four

White and red wines  
Beers, soft drinks

**B**

### COLD OPTIONS

Guacamole tartlet with goat cheese (V)  
Mozzarella and cherry tomato salad (V)  
Mini truffled ham and cheese grilled sandwich  
Ham canapé with melon pearls  
Sea bass ceviche with mango and apple  
Strawberry gazpacho shoots (V)

### HOT OPTIONS

Garlic prawns served in a small casserole  
Vegetable gyozas (V)  
Homemade Iberian ham croquettes (V on request)  
Mini chicken truffle cannelloni  
Stir-fried rice with vegetables (V)  
Yakitori chicken skewer

### DESSERT OPTIONS

Chocolate brownie with berries  
Cups of fresh seasonal fruit  
Petit fours

White and red wines  
Beers, soft drinks

MIN 25 PEOPLE MAX 150



# COCKTAIL SPANISH TAPAS

**58€**

PER PERSON

1 HOUR AND 30 MINUTES OF SERVICE

## STARTERS

Glass bread with grated tomato and Iberian ham  
Manchego cheese in extra virgin olive oil (V)  
Shrimp mousse tartlet with Béarnaise sauce  
Sea bass ceviche with mango and apple  
Andalusian azpacho shot(V)  
Mini spanish omellet (V)

## MAINS

Galician-style octopus with potato confit and paprika emulsion  
Mini Iberian pork and artichoke paella (V on request)  
Andalusian-style squid  
Marinated salmon cubes with citrus vinaigrette  
Mini beef burgers with gratinéed Brie cheese

## DESSERTS

Catalan cream  
Churros with chocolate  
"Vineyard" cheesecake

Wines & Cava  
Beers, soft drinks, water

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## SUPPLEMENTS

Paella station 4€ p/p  
National sausage station 4€ p/p  
Regional cheese and jam station (V) 4€ p/p  
Station with ham cutter\* 10 € p/p



## OPEN BAR

2 HOURS SERVICE

**A**

**18€**

PRICE PER PERSON

**WINE**

**BEERS**

**SOFT DRINKS**

**B**

**26€**

PRICE PER PERSON

**GINS**

BEEFEATER

PORT OF INDIES

**WHISKIES**

BALLANTINES

JAMESON

**VODKAS**

ABSOLUT

STOLICHNAYA

**RUMS**

BRUGAL

HAVANA 3

**TEQUILA**

JOSE CUERVO

**LICOR**

BAILEYS

SOFT DRINKS, BEERS AND WATER

**C**

**30€**

PRICE PER PERSON

**GINS**

BEEFEATER

NORDES

BOMBAY SAPHIRE

**WHISKIES**

BALLANTINES

JAMESON

BLACK LABEL

**VODKAS**

ABSOLUT

STOLICHNAYA

SKYY

**RUMS**

BRUGAL

HAVANA 7

SANTA TERESA

**TEQUILA**

JOSE CUERVO

**LICOR**

BAILEYS

SOFT DRINKS, BEERS AND WATER



# MICE EXPERIENCE

**Groups & Events Department**

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