

BANQUETS DOSSIER

Le MERIDIEN RA
BEACH HOTEL & SPA



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- ["All In One" Pack](#) | For big events, all our spaces and staff are available for you to ensure the success of your event.



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LLEVANT BUFFET

Events from 20 to 40 attendees

SALADS

Salad and Crudités Bar.
2 types of fresh lettuce.

Garnish: Tomato, Pineapple with sesame, Broccoli, Omelette, Cucumber, Rice, Tuna, Carrot and Corn.

Variety of bread.

Vinaigrettes: Tomato, Honey and Rosemary and Tarragon.

STARTERS

Asian noodles with thai style vegetables and tofu.

Pasta salad with brie cheese, mushrooms, bacon and caramelised pear.

Sweet lettuce with roasted peppers, egg and anchovies sauce.

MAIN

Stuffed chicken with apple, walnuts and plums.

Seafood rice.

Roasted vegetables with romesco sauce.

DESSERTS

Sacher Cake.

Cheesecake.

Fresh Fruit.

MESTRAL BUFFET

Events from 40 attendees

SALADS

Salad and Crudités Bar.
3 types of fresh lettuce.

Garnish: Tomato, Corn, Tuna, Zucchini, Peppers, Potatoes, Lentils, Fennel, Carrot and Eggplant.

Variety of bread.

Vinaigrettes: Balsamic, Honey and Tartar sauce.

STARTERS

Roasted vegetables with rosemary.

Cod "Empedrat".

Caesar salad with crispy chicken.

Broccoli salad with feta cheese, kalamata olives, sun dried tomatoes, dill and mint.

MAIN

Chicken thigh with spinach Catalan style

Hake supreme "vizcaina style" (garlic, onion and peppers sauce).

Beef cannelloni with truffled béchamel sauce

Vegetables chop Suey.

DESSERTS

Banana and caramel cheesecake.

Red berries financier.

Opera Cake.

Fresh fruit.

Vegetarian option

10% VAT not included



BUFFET XALOC

Events from 40 attendees

SALADS

Salad and Crudités Bar.
3 types of fresh lettuces.

Garnish: Tomato, Carrot, Cauliflower, Beans, Corn, Pumpkin, Tuna, Tender Onion, Cucumber and White Asparagus.

Variety of breads.

Vinaigrettes: Tomato and Olives, Soya with lime and mint, honey and mustard.

STARTERS

Tomato salad with tuna, Kalamata olives, spring onions and boiled egg.
Japanese lentils salad.
Waldorf salad.
Goat cheese and pear salad with balsamic and honey vinaigrette.

MAIN

Pork sirloin with sweet potato and "campestre" sauce. (carrot, tomato and leek sauce).
Sea bream with "trinxat" and oreo sauce.
Penne with tarragon sauce and smoked salmon.
Grilled vegetables.

DESSERTS

Tiramisu.
Red berries mousse with compote.
Chocolate tandem with mango brunoise
Fresh fruit.

BUFFET GREGAL

Events from 40 attendees

SALADS

Salad and Crudités Bar.
3 types of fresh lettuces.

Garnish: Tomato, Broccoli, Carrot, Cucumber, Corn, Pickled red onion, Tuna, Lentils, Boiled potato and Pumpkin.

Variety of breads.

Vinaigrettes: Thousand islands, Jerez, Citrus and Tarragon.

STARTERS

Potato salad with cucumber, raisins, apple and tzatziki sauce.
Melon with Ham.
Spinach Salad with bacon, caramelised walnuts and gorgonzola cheese.
Zucchini cream with garnish (hard-boiled egg, croutons and cheese).

MAIN

Slow roasted free-range chicken breast with veggie noodles and tandoori sauce.
Vegetable risotto with Parmesan cheese
Hake with chickpeas cream and virgin sauce.
Vegetables brian with fresh cheese and yogurt sauce.

DESSERTS

Sautéed pineapple with Catalan cream.
Egg custard with red fruits cream.
Apple sponge cake.
Fresh fruit.

BUFFET TRAMUNTANA

Events from 40 attendees

SALADS

Salad and Crudités Bar.
3 types of fresh lettuces.

Garnish: Cherry Tomato, Celery dices, Zucchini, Beetroot, Corn, Palm hearts, Tuna, Onion, Burgul and Artichokes.

Variety of breads.

Vinaigrettes: Fine herbs, orange and thyme, Forum Vinegar.

STARTERS

Fresh cheese, cantaloupe melon, orange and pear salad with yogurt and citrus sauce.
Baby lettuce, mussels, "piquillo" peppers and garlic rehash salad.
Quinoa salad with vegetables.
Hummus with Provençal vinaigrette and green olives.

MAIN

Confitted cod with rosemary, peppers piperade and tomato rehash.
Tagliatelle with gorgonzola cheese, baby spinach and walnuts.
Sautéed mushrooms with Provençal herbs.
Beef Stroganoff with basmati rice.

DESSERTS

Catalan cream mousse.
Chocolate and pear financier.
Lemon pie
Fresh fruit.



BUFFET PONENT

Events from 40 attendees

SALADS

Salad and Crudités Bar.
3 types of fresh lettuces.

Garnish: Cherry tomatoes, Beetroot, Broccoli, Chickpeas, Corn, Manchego cheese, Tuna, Ham, Cucumber and Boiled egg.

Variety of breads.

Vinaigrettes: Mustard, Tomato and Dill and Olives.

STARTERS

Potato salad with shallots, marinated salmon, fresh cream and dill.

Rice salad with beef, mushrooms and sweet onions.

Kumato tomato and mozzarella salad with chardonnay Forum vinaigrette.

Cous cous and mint salad.

MAIN

Beef with glazed carrots and turnips.

Roasted salmon with teriyaki sauce.

Penne vegetables eco with spinach and pesto.

Stuffed zucchini with ratatouille and cheese.

DESSERTS

Pannacotta with seasonal fruits.

Apple cake.

Chocolate Dalky.

Fresh fruit.

COFFEE BREAK

Coffee.

Decaffeinated coffee.

Hot milk.

Variety of teas.

Orange juice.

Mineral water.

Home made lemonade or ice tea with mint or lemon.

2 sweets selection.

1 salty / sandwiches selection.

PERMANENT SUPPLEMENT

4 hours 14 EUR per person.

8 hours 19 EUR per person.

Vegetarian option
10% VAT not included



OPTION 1

Coffee
Decaffeinated coffee
Hot milk
Variety of teas
Orange juice
Mineral water
Home made lemonade or
ice tea with mint or lemon

Mini croissant
Cinnamon shell

Smoked turkey, tomato,
lettuce and boiled egg mini
ciabatta

Vegetarian option
10% VAT not included

OPTION 2

Coffee
Decaffeinated coffee
Hot milk
Variety of teas.
Orange juice
Mineral water
Home made lemonade or
ice tea with mint or lemon

Chocolate mini muffins
Puff pastry with fruit

Tuna and vegetables
brioche

OPTION 3

Coffee
Decaffeinated coffee
Hot milk
Variety of teas.
Orange juice
Mineral water
Home made lemonade or
ice tea with mint or
lemon

Chocolate and yogurt
sponge cake
Pain au cream

Fuet mini baguette with
tomato

OPTION 4

Coffee
Decaffeinated coffee
Hot milk
Variety of teas.
Orange juice
Mineral water
Home made lemonade or
ice tea with mint or lemon

Rolled pastry stuffed with
cream
Fresh fruit

Croissant with vegetables

OPTION 5

Coffee
Decaffeinated coffee
Hot milk
Variety of teas.
Orange juice
Mineral water
Home made lemonade or
ice tea with mint or lemon

Raisins shell
Apple sponge cake

Catalan wrap

OPTION 6

Coffee
Decaffeinated coffee
Hot milk
Variety of teas.
Orange juice
Mineral water
Home made lemonade or
ice tea with mint or lemon

Smoked salmon and fine
herbs cheese bagel

Pain au chocolate
Pineapple and caramel
milkshake



BREAK 10€ P.P

Coffee
Decaffeinated coffee
Hot milk
Variety of tea
Orange juice
Mineral water
Home made lemonade or ice tea with
mint or lemon

PERMANENT

For 4 hours 14 EUR p.p
For 8 hours 19 EUR p.p

BREAK AM 15€ P.P

Coffee
Decaffeinated coffee
Hot milk
Variety of tea
Orange juice
Mineral water
Home made lemonade or
ice tea with mint or lemon

Mini croissant
Topsy chocolate and yogurt cake

Mini ciabatta with smoked turkey and
avocado

PERMANENT

4 hours 21 EUR p.p
8 hours 25 EUR p.p

BREAK PM 15€ P.P

Coffee
Decaffeinated coffee
Hot milk
Variety of tea
Orange juice
Mineral water
Home made lemonade or
ice tea with mint or lemon

Mini "Ensamada"

Mini vegetables focaccia with
mozzarella.
Catalan Wrap

PERMANENT

4 hours 21 EUR p.p
8 hours 25 EUR p.p

SPA BREAKS

Enjoy and relax during your
break, discovering our spa in your
meeting area.

- 4 – 6 therapists (depending on
the number of delegates)
- 5-10 minutes treatments

Vegetarian option

Every coffee break has a maximum duration
of 30 minutes. 10% VAT not included



BEVERAGE

13 EUR / liter
Fresh Coffee
Decaffeinated coffee
Variety of tea

8 EUR / liter
Whole milk, semi skimmed and skimmed milk

12 EUR / liter
Hot chocolate
Cookie milkshake
Variety of fresh juices
Variety of Vitamin boost

SAVOURY

Ham and Cheese mini sandwich -- 2,50 EUR
Smoked Salmon and fine herbs cheese bagel -- 3,50 EUR
Mini hot croissant with camembert & ham -- 3,50 EUR
Mini quiche with leeks and cheese -- 3,00 EUR
Sandwich with roasted ham, spinach and curry mayonnaise – 2,50 EUR
Onion bread mini sandwich with Idiazábal cheese, quince cream and balsamic vinaigrette – 2,50 EUR
Iberian ham stick with bread and tomato -- 3,80 EUR
Manchego cheese mini baguette with tomato-- 2,80 EUR
Crab and egg brioche -- 3,50 EUR
Mini brioche with avocado, tuna, baby lettuce and coriander mayonnaise --- 4 EUR

FRUIT

Fresh seasonal fruits -- 3,00 EUR
Melon and mint fruit salad -- 2,50 EUR
Fruit skewers with sauces -- 3,00 EUR
Tropical fruits stew -- 3,00 EUR
Fruit crudités with yogurt -- 3,50 EUR

Vegetarian option
10% VAT not included

SWEET

Chocolate pastry braid --- 1,50 EUR
Fruit tartlets -- 1,50 EUR
Mini éclairs --- 4 EUR
Yogurt with toppings --- 3,50EUR
Mini roll pastry --- 3,50 EUR
Mini brioche with red berries marmalade and cheese cream -- 3,50 EUR
Selection of Macarons --- 4,00 EUR
Variety of Mini Cookies --- 3 EUR
Variety of energy bars --- 2 EUR
Bircher with nuts --- 3 EUR
Strawberry or Apple Creppes – 3,50 EUR
Mini waffles with chantilly --- 3,50 EUR



STARTERS

Cold

Caesar salad with crispy chicken, bacon, parmesan cheese and bread croutons.

Marinated salmon salad with blue cheese, fennel and sour apple.

Tomato and beetroot cold soup with goat cheese pearl and brioche toast.

Goat cheese terrine with red berries compote and hazelnut vinaigrette.

Beans salad with ham and almonds and cherry tomato vinaigrette.

Tomato, mozzarella and pesto salad with caramelized pinenuts

Pineapple cream with avocado tartar and king prawns.

Roasted pumpkin with "Mató" cheese and spinach leaves salad with pine nuts oil.

Vegetarian Option

Please select one starter, one main dish and one dessert for the whole group.
Does not include beverages. 10 % VAT not included

Coconut and leek cream with mollusks and rye bread

Octopus carpaccio with potato and onion confit. **

Hot

Ceps cream with poached egg and Idiazabal cheese.

Shellfish and saffron cream with sea ravioli.

Crustaceans soup with gnocchi and clams.

Shellfish and seaweed risotto

Mushroom rice with low temperatura egg and iberian ham handkerchief.

Tuna Cannelloni stuffed with cheese, apple, teppanyaki sauce, wasabi mayonnaise and coriander.**

FISH

Sea Bream Suquet with oven baked potatoes and sautéed prawns.

Stone bass with marinated vegetables and virgin sauce.

Poached salmon with vegetable noodles and teriyaki sauce.

Grilled sea bass with roasted vegetables and romesco sauce.

Basil cod with saffron creamy rice and yucca chips.

Hake with roasted red pepper and fine cheese cream

Monkfish medallions with mushrooms and crispy parmesan cheese. **



MEAT

Pork sirloin with Chinese cabbage, 5 treasures sauce, fresh herbs and chili peppers

Mellow beef stuffed with prawns and potato mille-feuille, sweet potato and red wine sauce.

Slow cooked roasted chicken with mushrooms fricassee and wine sauce.

Iberian "secreto" with creamy smoked potato and chives in a fine demiglace sauce

Roast beef "coca" (flat bread) with caramelized onion and funghi.

Free-Range chicken stuffed with sultanas and walnuts with creamy apple wine sauce

Confitted lamb shoulder with buckwheat and vegetables with fine herbs sauce. **

DESSERTS

White chocolate pump with almond raspberry heart.

Vanilla pannacotta with red fruits.

Guanaja Chocolate pump with passion fruit heart.

Raspberry mille-feuille.

Lemon pie with italian meringue.

Penedés textures

Cheesecake mousse with red berries compote with cabernet sauvignon vinegar.

Hazelnut Magnum with guanaja creamy chocolate **

Baked apple with vanilla cream, truffle oil and cinnamon ice cream.

LUNCH
38€ P.P.

Includes:

- Starter
- Fish or Meat
- Dessert

Supplement:

- * 2 EUR P.P.
- ** 4 EUR P.P.
- *** 5 EUR P.P.

DINNER
44€ P.P.

Includes:

- Starter
- Fish or Meat
- Dessert and petit fours

Supplement:

- * 2 EUR P.P.
- ** 4 EUR P.P.
- *** 5 EUR P.P.



XAREL·LO 18 € P.P.

White Wine Xarel.lo Segura Viudas -
D.O. Penedés
Red wine Garnacha Segura viudas -
D.O. Penedés
Beer
Mineral water
Sparkling water
Variety of soft drinks
Coffee or Tea

VERDEJO 24 € P.P.

White Wine Verdejo Valdubon, D.O.
Rueda
Red Wine Masia Hill, D.O. Penedés
Beer
Mineral water
Sparkling water
Variety of soft drinks
Coffee or Tea

RIOJA 32 € P.P.

White Wine Albariño Vionta -
D.O. Rías Baixas
Red Wine Orube crianza - D.O Rioja
Beer
Mineral water
Sparkling water
Variety of soft drinks
Coffee or Tea

NO ALCOHOL 10 € P.P.

Mineral water
Sparkling water
Variety of soft drinks
Coffee or Tea

* All the beverage packages have a duration of between 90 and 120 minutes. Served during the lunch and/or dinner services.

* 10 % VAT not included



"EL VENDRELL" BUFFET

40 € P.P

SALADS

Salad bar and crudité.
Lettuce hearts and red lollo lettuce.

Garnish: Tomato, cauliflower, celery, Chinese cabbage, carrot, roasted pepper, eggplant and sardines.

Variety of breads.

Vinaigrettes: Balsamic and Thousand Islands.

STARTERS

"Cor de Bou" Tomato and mozzarella salad with pesto sauce.
Sweet lettuce with roasted peppers, egg and anchovies sauce.

MAIN

Penne rigate with mushrooms stew.
Cod casserole with potatoes and prawns.

DESSERTS

Apple cake.
Chocolate dalky.
Fruit salad.

Vegetarian Option

Beverages not included. 10 % VAT not included.

"TARRAGONA" BUFFET

43 € P.P

SALADS

Salad bar and crudité.
Mesclun lettuce and sweet Roman.

Garnish: tomato, olives, ham, grilled zucchini, celery with lime, chickpeas, corn and tuna.

Variety of breads.

Vinaigrettes: Citrus and yogurt and dill dressing.

STARTERS

Beef carpaccio with pickled onion, pine nuts and parmesan cheese.
Quinoa salad with vegetables, shellfish, parmesan and rosemary, honey and walnuts vinaigrette.
Carrot salad with cabbage, cranberry raisins and shallots vinaigrette.

MAIN

Seafood Paella.
Mellow beef with potatoes and Penedés wine sauce.

DESSERTS

Tiramisu with cinnamon.
Walnuts sponge cake with cream and red berries.
Fresh fruit.

"BARCELONA" BUFFET

47 € P.P

SALADS

Salad bar and crudité.
Rocket and sweet Roman.

Garnish: Dry tomatoes, tuna, cucumber, carrot, broccoli, cheese cubes in oil, boiled egg, grilled onions, lentils, cabbage tree.

Variety of breads.

Vinaigrettes: mustard, herbs and pesto sauce.

STARTERS

Strawberry Gazpacho with Forum vinegar.
Waldorf salad with gorgonzola cream and walnuts.
Shellfish cocktail.
Roast beef with mushroom dressing and pickled red onion.

MAIN

Monkfish "sailor style" with potato and tomato mille-feuille and clams.
Fungus ravioli with truffle sauce.

DESSERTS

Lemon meringue.
Crème broule with red berries.
Sacher cake.
Fruit skewer.



"CAP ROIG" BUFFET

40€ P.P

SALADS

Salad bar and crudités.
Heart lettuce, endive frize y rustic mezclum.

Garnish: Tomato, broccoli, carrot, roasted pepper, eggplant, corn, beetrot and asparagus.

Variety of bread.

Vinaigrettes: Balsamic and Thousand Islands.

STARTERS

Duck ham salad with orange and red berries.
Nicoise salad.
Flat bread with king prawns, mushrooms and onions with fungi mayonnaise.

MAIN

Tagliatelle with mushrooms and truffle cream.
Salmon with saffron sauce.
Beef with glazed carrots and turnips.

DESSERTS

Dark chocolate and mango tandem.
Puff pastry with red berries.
Fresh fruit.

Opción vegetariana

Beverages not included. 10 % VAT not included.

"ELS MUNTANYANS" BUFFET

46€ P.P

SALADS

Salad bar and crudités.
Rustic mezclum, green lettuce and Roman lettuce.

Garnish: Tomatoes, olives, diced ham, grilled zucchini, carrot, chickpeas, corn, heart palms and tuna.

Variety of bread.

Vinaigrettes: Citrus and yogurt and dill dressing.

STARTERS

Black quinoa salad with vegetables and prawns.
Hake "esqueixada" with Kalamata olives.
Caesar salad with crispy chicken and parmesan cheese.
Pear and coconut vichyssoise.

MAIN

Fungi tortellini with foie sauce.
Confitted lamb shoulder with rosemary dressing.
Grilled provencal vegetables.
Sea bass duglere.

DESSERTS

Bread, chocolate, olive oil and salt.
Red fruits puff pastry.
Tiramisu
Fruit skewer.

"ALTAFULLA" BUFFET

58€ P.P

SALADS

Salad bar and crudités.
Rustic mezclum, green lettuce and Roman lettuce.

Garnish: Tomatoes, cucumber, carrot, broccoli, beet, boiled egg, red onion, lentils, tuna, palm hearts and asparagus.

Variety of bread.

Vinaigrettes: mustard, herbs and tzatziqui sauce.

STARTERS

Cod carpaccio with tender beans.
Crispy buds with changurro and lime mayonnaise.
Puy lentils salad with foie, duck ham and Pedro Ximenez dressing.
Shellfish cream with saffron and rouille toasts.

MAIN

Roasted vegetables with romesco sauce.
Beef tenderloin with potato "graten", thyme and perigordini sauce.
Barcelona rice (butifarra "catalan sausage" and shellfish)
Catalan Sausage with king prawns, tender garlic and fungi.

DESSERTS

Red berries Mille-feuille.
Chocolate Sacher with apricot jam.
Almonds cake.
Opera cake.



"CASALS" BUFFET

40€ P.P

SALADS

Salad bar and crudités.
Roman, endives, mesclum and oak leaf .

Garnish: Cherry tomatoes, beetroot, broccoli, chickpeas, dressed corn, zucchini, tuna, ham, cucumber, boiled egg.

Variety of breads.

Vinaigrettes: Mustard, Provencal and Tarragon.

STARTERS

Pasta salad with feta cheese, mushrooms and red pesto.
Lentils salad with King prawns and pistachios.
Roasted peppers salad with tuna and olives.
Tabbouleh with vegetables, raisins and coriander.

MAINS

Sea and mountain rice.
Hake with mushrooms and glazed vegetables.
Roasted vegetables with herbs oil.
Chicken thigh with ratte potato, mini onions and ratafia sauce.

DESSERTS

Apple cake.
Mango cheesecake.
Chocolate textures.
Fresh fruit.

Vegetarian Option

Beverages not included. 10 % VAT not included.

"BARRAL" BUFFET

45€ P.P

SALADS

Salad bar and crudités.
Frisé rocket, spinach and trocadero lettuce.

Garnish: ham, pineapple, corn, chickpeas, tuna, carrot, fresh cheese, tomatoes, palm hearts, roasted purple onion and olives.

Variety of breads.

Vinaigrettes: citrus, tomato and olives and pesto.

STARTERS

Prawns and fungi cake.
Buds with roasted peppers, egg and anchovies sauce.
Beetroot, cucumber and spring onions salad with lemon vinaigrette.
Red berries, orange and duck ham salad with balsamic vinaigrette.

MAINS

Seafood rice.
Beef entrecote above butifarra "trinxa" and Oporto sauce.
Spinach mezzelune with salmon and walnuts cream.
Roasted potatoes with green asparagus and mushrooms with thyme.

DESSERTS

Lemon pie.
Cheesecake mousse with crumble and red fruit jam.
Pannacotta with seasonal fruits coulis.
Fresh fruit.

"DALI" BUFFET

52€ P.P

SALADS

Salad bar and crudités.
Buds, frisé, spinach and mixed lettuce.

Garnish: Sardines, beetroot, broccoli, rice, asparagus, pumpkin, roasted peppers, tuna, corn, tomato, Manchego cheese in herbs oil and palm hearts.

Variety of breads.

Vinaigrettes: Jerez, caramel and dill with yogurt.

STARTERS

"Cor de bou" tomato salad with baby beans, Kalamata olives and tuna belly.
Cherry gazpacho with prawns cocktail.
Goat cheese salad with variety of lettuce, red berries compote and hazelnut vinaigrette.
Roastbeef with fungi cream and courted red onion.

MAINS

Duck and king prawns rice.
Sirloin medallions with sechuan pepper sauce.
Monkfish with beans, prawns and clams sauce.
Provencal grilled vegetables.
Tagliatelle with shellfish and seafood bisque.

DESSERTS

Tropical tiramisu.
Red berries puff pastry.
White chocolate brownie.
Crème brule.
Fresh fruit.



CATALAN

45€ P.P

*ALL IN THE MIDDLE OF THE TABLE TO BE SHARED

'Calçots' with romesco sauce.
'Coca de recapte' (typical Catalonian dish consisting of 'escalivada' and various seasonal ingredients).

'Xató' salad.

Grilled meat with alioli sauce.
Vegetable 'escalivada' (smoky grilled vegetables).

'Crema catalana' (catalan crème brûlée).

Beverages not included. 10 % VAT not included.

MEXICAN

48€ P.P

STARTERS

Nachos with guacamole.
Beef nachos with cheese.
Spinach leaf salad with feta cheese, chili, fried rice and coriander and honey dressing.
Avocado and black beans fajitas.

COMPLEMENTS

Corn, avocado, tortilla chips, chilies, 'ajitamate', guava, baby lettuce, 'papaya', black beans and pumpkin .

MAINS

Deviled Shrimp.
Quesadillas.
Chicken, prawn and beef burritos with black beans.
Black beans with rice.
Pork tenderloin with plum sauce.

DESSERTS

Fruit with honey and tequila.
Mexican 'churros'.
'Cocada' (sweet coconut treats).
Mexican cheesecake.

ASIAN

48€ P.P

Lychee juice with sake.
Sushi & sashimi station.

Vietnamese vegetable rolls with peanut sauce.
Squid salad.
Tuna tataki.
Thai beef and mango salad.

Julienne chinese lettuce, cooked rice (three types).
Sautéed cabbage, sautéed soybeans, sautéed mushrooms with onion, tofu, cucumber, sesame, ginger, nori, julienne sweet ham, carrot and julienne omelette.

Rice with sugar and vinegar dressing, soy vinaigrette and sesame.

Beef and broccoli wok (spicy).
Shrimp and cashew nut noodles with coconut.
Steamed sea bass with ponzu sauce (ginger, vegetables and shiitake).
Vegetables chop suey (pak choi, bamboo, Chinese cabbage and green beans).
Sichuan Eggplant.

Pineapple Gyoza with coconut rice.
Fresh fruit (mango, lychee, papaya, banana and tangerine)
Chocolate with kumkuart jam.



AMERICAN 48€ P.P

Waldorf salad.
Crab Pie.
Palm heart and corn salad with cheese cream.
Coleslaw.
Pumpkin pie.

BBQ Ribs.
Burgers and hotdogs station with complements.

Creamy rice with mushrooms and parmesan cheese.
Vegetarian Burger.
Prawn jambalaya.
Grilled salmon au gratin with asparagus.
Cajun chicken.

Potatoes with chili con carne, cheese and corn cob.

Triple chocolate cake.
Peanut butter and maple sirup pancakes.
Apple cake.
Lemon pie.

ITALIAN 45€ P.P

Antipasti with prosciutto.
Caprese salad.
Beef carpaccio.
Artichokes, parmesan cheese and walnuts salad.

Arugula, radicchio and romaine lettuce, dried tomatoes, mozzarella pearls, seasoned eggplant, anchovies, cooked pasta, baked zucchini, olives, pickled cauliflower and tomato crostini with garlic.

Roasted tomato vinaigrette, oregano and herbs vinaigrette, Modena vinegar and pesto sauce.

Assortment of Italian cheeses, pizza bread and grissines (breadsticks).

Vegetarian pizza.
Creamy salmon tagliatelle.
Fiorentina steak with marsala mushroom sauce.
Cod puttanesca.
Bolognese polenta.

Tiramisu.
Fruit minestrone with sweet pesto.



"SURF & TOURF 1" MENU

45€ P.P

Caesar salad with crispy chicken, bacon, parmesan cheese and bread croutons.
Cob Ra salad.
Variety of omelets.
Strawberry gazpacho.

Lettuce bar and 6 compliments for the salads.

COMPLIMENTS

Oven potatoes.
Seasonal grilled vegetables.

MEATS

Butifarra catalana "Catalan sausage".
Beef entrecote.
Free range chicken.

FISH

Salmon.
Cuttlefish.

GARNISH

Bread with tomato, Romesco sauce, Alioli "garlic mayonnaise" and tartar sauce.

DESSERTS

Catalan cream.
Brownie.
Tropical tiramisu.
Fresh fruit.

"SURF & TOURF 2" MENU

65€ P.P

Potato salad with dill, shallots, marinated salmon and fresh cream.
Duck salad with legumes and apple.
Pasta salad with vegetables, king prawns and white truffle oil.
Variety of omelets.
Watermelon soup with strawberries.

COMPLIMENTS

Oven potatoes.
Seasonal grilled vegetables.
Corncob.

MEATS

Butifarra "Catalan sausage".
Premium loin entrecote.
Lamb ribs.
Yard chicken.

FISH

Salmon.
Sea bass.
Prawns.
Cuttlefish.

GARNISH

Bread with tomato, Romesco sauce, Alioli "garlic mayonnaise" and tartar sauce.

DESSERTS

Catalan cream.
White chocolate brownie.
Laminated fruit.
Coconut pannacota with mango and passion fruit.

SHOW COOKING

150€ for chef

Enjoy and discover Le Meridien tastes with your grilled menu made it at the moment in front of you by our professional chefs.

Vegetarian option

Beverages not included. 10% VAT not included.



"FINGER BUFFET 1"

40€ P.P

COLD

Seasonal fruit gazpacho

Iberian ham with bread and tomato

Russian salad with tuna belly

Caramelized goat cheese skewer with sweet apple

HOT

Funggi Croquettes

Traditional bravas potato

Andalusian style squid cone with citrus mayonnaise.

Breaded chicken with sesame and mustard sauce

DESSERTS

Sacher Cake

Cheesecake

Fruit skewer

"FINGER BUFFET 2"

40€ P.P

COLD

Cherry gazpacho with almond jelly

Flat bread with roasted vegetables and sardines

"Spanish Tortilla" with crab

Brie bikini with truffle

HOT

Mix of meat croquettes

Saffron risotto with prawns

Chicken Yakitori skewer

Crispy cheese with Iberian ham

DESSERTS

Creme brulée with vainilla and red berries

Carob Brownie

Fruit skewer

Vegetarian Option

Drinks are not included.

10% Vat not included



WELCOME COCKTAIL

20 mins length
6 € P.P

Welcome Sparkling cocktail.

WELCOME "MANHATTAN" COCKTAIL

20 minutes length
8,5 € P.P

Glass of Cava
Almond cartridge with flavours from the near and far east

15 EUR P.P.

Glass of Cava
Beer
Variety of softdrinks

Cold Appetizer

Smoked salmon on coca bread with raifort sauce

Hot Appetizer

Monkfish with romesco sauce

"COSMOPOLITAN" COCKTAIL

30 minutes length
Minimum 15 attendees
23 € P.P

Water, Soft drinks and House Winery.

Cold appetizer

Salmon wrap with fine herbs cheese. Foie-grass curd with toasted corn.

Hot appetizer

Fried breaded chicken with sesame and mustard.
Fungi croquettes with cheese sauce.

"NEGRONI" COCKTAIL

30 minutes length.
Minimum 15 attendees
28 € P.P

Water, Soft drinks and House Winery

Cold appetizer

Avocado tartar with King prawns
Foie-grass with Oporto sauce.

Hot appetizers

Marinated lamb skewer with yogurt and citrus sauce.
Crispy king prawns with wasabi mayonnaise.

"BLOODY MARY" COCKTAIL

45 minutes length
Minimum 15 attendees
37 € P.P

Water, Orange juice, Beer, Soft drinks and House Winery.

Cold appetizer

Green apple gazpacho with cockles.
Salmon wrap with fine herbs cheese.
Escalibada (grilled vegetables) and anchovy ball.

Hot appetizer

Andalusian style squid skewer with citrus mayonnaise.
Samfaina samosa (fried peppers and tomato sauce) with goat cheese.
Grilled sirloin dace with confitted "piquillo" peppers.



MARGARITA COCKTAIL

90 minutes length

36€ P.P

Cold appetizer

Salmon wrap with fine herbs cheese.
Sea bass ceviche sam with sweet potato.
Fine herbs "fuet" open face with sundried tomatoes.

Marinated mushrooms with forum vinegar
Strawberry gazpacho.

Hot appetizers

Meat croquettes.
Grilled king prawns with kimche foa.
Crispy monkfish with romesco sauce.
Yakitori chicken skewer.
"Sobrasada" mini sandwich with honey and sunflower pipes.

Vegetarian Option

Does not include drinks. 10% VAT not included.

MAI TAI COCKTAIL

90 minutes length.

45€ P.P

Cold appetizer

Cherry gazpacho with balsamic arome.
Tuna tartar sam.
Avocado and mango tartar.
Roasted peppers flat bread with melted "tetilla" and "carabinero" cheese.

Hot appetizers

Fungus croquettes.
"Capricho extremeño" with Iberico ham.
Prawn skewer with "suquet" foam.
Kinder egg (smoked potato foam with truffle).
"Senyoret" rice (with shelled seafood).
Tempura vegetables.
Chicken and prawns goyza with teriyaki sauce.



"CREATIVE" MENU 80€ P.P

Mini RA aperitif.

Goat cheese and artichoke ingot au lime perfume with rocket and sundried tomatoes.

Longline hake with foie-grass risotto croquette, mozzarella, smoked aubergine caviar and Cabernet Sauvignon vinaigrette.

Chocolate and toffee ingot with vanilla baileys cream and caramel ice cream.

Coffees and petit fours.

Vegetarian Option

Beverages not included. 10% VAT not included.

"UNLOCK" MENU 85€ P.P

Mini RA aperitif.

Grilled scallops with pine nut and watercress roast sauce.

Monkfish rolled on bacon with creamy Kennebec potato, tomato vinaigrette, spring onion and coriander.

Chocolates trilogy with seasonal red berries.

Coffees and petit fours.

"INSPIRED" MENU 95€ P.P

Mini RA aperitif.

Edible crab and scallop ravioli with vegetables salmagundi and green apple gazpacho.

Beef sirloin with potato gratin, crispy black pudding roll, mousseline and roasted red pepper.

Tropical mango and passion fruit tandem with coconut ice cream.

Coffees and petit fours.

"SOPHISTICATED" MENU 105€ P.P

Mini RA aperitif.

Lobster with sea lettuce, avocado, raspberry and mango.

Turbot on topinambur cream, spiced onion, asparagus and truffle sauce.

Rosted and glazed lamb shoulder with vegetarian lasagna, garlic and thyme sauce.

Vacherin with lemon sorbet, Italian meringue and passion fruits in two textures,

Coffees and petit fours.



TAPAS

8 Tapas of your choice

48€ P.P

HOT

Grilled king prawns with salt flakes and green oil.
Andalusian style calamari or calamari with onion.
Stuffed peppers with shellfish and bisque sauce.
Calafell pomp (Stuffed potato with spicy minced meat breaded and fried).

Traditional "patatas bravas".

Cuttlefish with mushrooms from Paris and padron peppers.
Galician style octopus.
Clams marnière (onion, garlic, parsley, paprika and white wine).
Meatballs with cuttlefish.
Ham croquettes.
Fungi croquettes.
Chicken wings with topical tomato sauce.

COLD

Gazpacho.
Spanish omelet.
Spicy marinated mussels.
Caramelized goat cheese skewer with sweet Apple.
Iberian ham with bread and tomato.
Our flag (guilda, pickled green onion, anchovy, artichoke) with "espinaler" sauce.
Russian salad with tuna belly and potato.
'Sobrasada' skewer with honey, apple and Idiazabal cheese.
Iberian ham and melon skewer.
Stuffed Spanish omelet with crab and boiled egg 'pincho'.
Our traditional cockles with olives.

PAELLA

Please, select one starter, one paella and one dessert equal for the all group. Does not include beverage.

65€ P.P

Tomato and basil soup with goat cheese and almond bonbon above quince and balsamic vinegar.
Seasonal fruit salad and king prawns with citrus vinaigrette with honey and dill.
Tuna tartar with strawberry and beetroot.
Black quinoa salad with cod and xató brandade.

Seafood paella
Barcelona rice (with Catalan sausage and seafood).
Seafood fideuá
Black rice
'Butifarra' (Catalan sausage) and mushrooms rice.

Caramel and toffee mousse.
Catalan cream with "carquiñolis".
Almond cake with amaretto and red berries cream.

SHOW COOKING

150€ for chef

Enjoy and discover Le Meridien tastes with your paella menu cooked in front of you for our chefs.

Vegetarian Option

Beverages not included. 10 % VAT not included.



BRUNCH

59€ P.P

COLD STATION

Waffles and pancakes with marmalades
Smoked salmon with toasts and a variety of flavored butter
Cheese assortment
Assortment of sausages and ham
3 salads (hummus, tomato olives tuna, chicken Caesar salad)
Quiche Loraine
Xato wrap

HOT STATION

Eggs Benedict
Free-range chicken thigh in wine sauce
Hake with Pico de Gallo
Sea and mountain rice
Roasted vegetables

DESSERT

Fruit skewers
Red fruits tandem
Muffins
Cheesecake
Cookies

DRINKS

Cava rosado
Mimosa
Limonada
Sangría
Vino blanco
Vino tinto
Zumos variados
Aguas
Refrescos
Café & té

10 % VAT NOT INCLUDED



"COSTA DORADA" PICNIC

22€ P.P

Sandwich with rustic bread, roasted ham, and brie cheese.

Butter croissant.

Banana cake.

Marmalade, butter and Nutella.

1 Yogurt.

Seasonal fresh fruit salad.

1 orange juice and 1 bottle of water.

Vegetarian Option

10 % VAT not included.

"COSTA BRAVA" PICNIC

26€ P.P

Potato salad with egg, cheese and smoked salmon with herbs dressing.

Roasted vegetables mini sandwich with pesto and rocket on green olives bread.

Chips.

Brownie with walnuts and chocolate sauce.

1 piece of fruit.

1 bottle of water, 1 soft drink.

"COSTA DE GARRAF" PICNIC

26€ P.P

Pasta salad with tomato, broccoli, mozzarella, oregano and olives.

Whole bread sandwich with, turkey, lettuce, tomato and avocado.

Cereals bar.

Carrot cake.

1 piece of fruit.

1 bottle of water, 1 juice.



"RA SENSATION"

1 hour -- 18 EUR P.P.
 2 hours -- 28 EUR P.P.
 3 hours -- 38 EUR P.P.
 4 hours -- 48 EUR P.P.
 5 hours -- 58 EUR P.P.

Martini Bianco
 Martini Rosso
 Aperol
 Brandy Torres 5
 Gin Gordons
 Ron Bacardi
 Whiskey J&B
 Vodka Eristoff
 Orujo Ruavieja
 Tio Pepe
 Licor Ratafia
 Licor Menta Marie Bizard
 Cointreau
 Beer
 House wine
 Mineral water
 Sparkling water
 Variety of soft drinks
 Tía María

"RA FEVER"

1 hour -- 23 EUR P.P.
 2 hours -- 36 EUR P.P.
 3 hours -- 49 EUR P.P.

Martini Bianco
 Martini Rosso
 Campari
 Brandy Torres 5
 Gin Bombay Original
 Ron Negrita
 Whiskey Famous Grouse
 Whiskey Johnny Walker Red Label
 Vodka Skyy
 Vodka Absolut
 Orujo Ruavieja
 Tio Pepe
 Licor Ratafia
 Cointreau
 Beer
 House wine
 Mineral water
 Sparkling water
 Variety of soft drinks

"GOLDEN RA"

1 hour -- 35 EUR P.P.
 2 hours -- 50 EUR P.P.
 3 hours -- 65 EUR P.P.

Martini Bianco
 Martini Rosso
 Aperol
 Campari
 Baileys Irish Cream
 Brandy Torres 10
 Tequila Sauza
 Amaretto
 Gin Bombay Sapphire
 Gin Tanqueray
 Ron Bacardi
 Ron Captain Morgan
 Ron Barcelo Añejo
 Ron Negrita
 Whiskey Jameson
 Whiskey Jack Daniel`s
 Whiskey J&B
 Vodka Absolut
 Vodka Skyy
 Vodka Absolut Citrus
 Tio Pepe
 Cointreau
 Beer
 House wine
 Mineral water
 Sparkling water
 Variety of soft drinks

"GIN IT UP"

12 EUR P.P.

Gin Citadelle
 Gin Hendricks
 Gin Bulldog

DJ

2 hours -- 750 EUR
 Addition hours -- 150 EUR

KARAOKE

2 hours -- 800 EUR
 Addition hours-- 125 EUR

N 01° 22' E 03° 44'
DESTINATION UNLOCKED

iTHANKS!

Le MERIDIEN RA
BEACH HOTEL & SPA

