

BANQUETING MENUS

Coffee Breaks

Deli finger

Buffet

Lunch

Cocktail

Dinner

Bar Options

AWAKEN YOUR SENSES / 12.00€ pp

Cookie Selection

All-Day Coffee Break (4hrs) / 11.00€ pp

All-Day Coffee Break (8hrs) / 19.00€ pp

Mineral water, orange juice, coffee and tea selection

MONDAY / 16.00€ pp

MORNING

Fruit cup with homemade jam
French toast with red berry jam
Smoked chicken focaccia

AFTERNOON

Mini apple tatin
Red berry braid
Marinated salmon and avocado toast

TUESDAY / 16.00€ pp

MORNING

Yoghurt parfait with granola
Mini chocolate and walnut brownie
Tuna and olive sandwich

AFTERNOON

Chocolate croissant
Mini tiramisú
Manchego cheese and rocket sandwich

All Coffee Breaks include:

Mineral water, orange juice, coffee and tea selection

WEDNESDAY / 16.00€ pp

MORNING

Fruit salad
Mini financier
Croissant filled with ham and cheese

AFTERNOON

Yogurt with nuts
Mini carrot cake
Hazelnut and cocoa cream bikini

THURSDAY / 16.00€ pp

MORNING

Yoghurt with jam
Cheese cake with red berries
Toast with avocado and fresh cheese

AFTERNOON

Glass of fruit
Mini lemon pie
Coca bread with pesto and vegetables

FRIDAY / 16.00€ pp

MORNING

Fruit skewers
Mini muffin filled with caramel
Cream cheese and turkey sandwich

AFTERNOON

Mascarpone with red berry coulis
Assortment of macarons
Brioche with salami and pepper

EXTRAS (SWEET OPTION) 2€ / PAX / PRODUCT

Muffin / Pain au chocolat / Mini pain with custard cream /
Cinnamon roll / Blueberry braid / Biscuits

EXTRAS (SAVOURY OPTION) / 3.50€ / PAX / PRODUCT

BCN "bikini" toasted ham & cheese sandwich / Olive bread
sandwich with goat's cheese and local cold cuts / Mini
sandwich with cured ham and tomato

*VAT 10% not included

*Menu selections must be confirmed at least 1 week before the event.

*Please inform us of any allergies or dietary needs that we should take into account when preparing the menu

*Price per person and service

Minimum of 6 people
30-minute service

MONDAY

COLD DISHES

Duck and red berry salad
Mini quinoa and vegetable poke bowl
Roasted vegetables on toasted bread
Grilled chicken ciabatta

HOT DISHES

Mushroom croquettes
Gnocchi in cheese sauce
Sesame chicken yakitori stir-fry

DESSERTS

Seasonal fruit
Variety of desserts

TUESDAY

COLD DISHES

Tabbouleh-style wheat salad
Caesar salad with crispy chicken
Mature cheese and iberian ham platter
Marinated salmon montadito

HOT DISHES

Pumpkin snack with pine nuts
Vegetable ravioli with basil
Wok fried curry prawn

DESSERTS

Seasonal fruit
Variety of desserts

All Deli Fingers include:

Mineral water and brew coffee

WEDNESDAY

COLD DISHES

Caprese salad with rocket pesto
Chickpea and tapenade salad
Anchovies and roasted pepper toast
Veal and mushroom brioche

HOT DISHES

Orzo pasta with feta cheese and dried tomatoes
Salmon cubes with lime cream
Pork sausage with onion and apple

DESSERTS

Seasonal fruit
Variety of desserts

THURSDAY

COLD DISHES

Salad mix with aubergines and fresh cheese
Grilled buckwheat and avocado bowl
Potato omelette skewer
BLT sandwich (bacon lettuce tomato)

HOT DISHES

Paccheri pasta with mushrooms
Mussels with tomatoes and coriander
Fried meatballs with spicy mayonnaise

DESSERTS

Seasonal fruit
Variety of desserts

FRIDAY

COLD DISHES

Barley with diced beetroot and yogurt cream sauce
Seafood medley
Brie coca with jam
Chicken salad sandwich

HOT DISHES

Fusilli with roasted aubergine
Fish and chips
Taco of veal cheek with crispy onions

DESSERTS

Seasonal fruit
Variety of desserts

*VAT 10% not included

*Please inform us of any allergies or dietary needs that we should take into account when preparing the menu.

*Supplement of 3.50€ + 10% VAT per person in case the group wants to consume soft drinks.

From 10 to 30 people
45 - 60 minute service
Available for lunch only

MONDAY

Selection of crudités

Duck confit salad with berries
Quinoa bowl with cucumber and mango

Cream soup or seasonal soup

Vegetable ratatouille
Ravioli with truffled béchamel sauce
Sea bream supreme with tender garlic and grilled fennel
Veal cheek in its juice with crispy onions

Seasonal fruits
Chef's selection of desserts

TUESDAY

Selection of crudités

Caesar salad with crispy chicken
Tabbouleh with citrus fruit and mint

Cream soup or seasonal soup

Sweet potatoes with honey
Gnocchi with puttanesca sauce
Hake fillet with romesco sauce and finely chopped char
grilled leek
Roast chicken supreme in mushroom sauce

Seasonal fruits
Chef's selection of desserts

All buffets include:

Mineral water and brew coffee

WEDNESDAY

Selection of crudités

Roasted tomatoes in a modena vinaigrette with
mozzarella di bufala cheese
Cold chickpea and cod salad with olives

Cream soup or seasonal soup

Mixed roasted root vegetables with zest of citrus fruit
Baby potatoes in salt
Baked salmon in soya sauce and sesame
Roast leg of lamb with rosemary

Seasonal fruits
Chef's selection of desserts

THURSDAY

Selection of crudités

Buckwheat bowl with avocado, pickled red onion and
coriander
Cheese platter with homemade jams

Cream soup or seasonal soup

Sautéed beans with tomato
Noodle casserole with vegetables
Sea bass suquet or fish soup with aniseed
Pork tenderloin with mustard and pepper sauce

Seasonal fruits
Chef's selection of desserts

FRIDAY

Selection of crudités

Barley with grilled beetroot and yoghurt cream
Charcuterie platter with tomato bread

Cream soup or seasonal soup

Grilled vegetables
Rice with vegetables in soya sauce
Thai mussel curry
Chicken thigh with bbq mango

Seasonal fruits
Chef's selection of desserts

*VAT 10% not included

*Buffets are served from 12:30h onwards.

*Please inform us of any allergies or dietary needs that we should take into account when preparing the menu.

*Supplement of 3.50€ + 10% VAT per person in case the group wants to consume soft drinks.

Minimum of 20 people
60-minute service
Available for lunch only

MONDAY

FIRST COURSE TO CHOOSE FROM

Quinoa salad with marinated baby vegetables
Prawn tartar, avocado mousse and citrus jelly

SECOND COURSE TO CHOOSE FROM

Duck confit rice
Sea bream on roasted vegetables and romesco sauce

DESSERT TO CHOOSE FROM

Chocolate and coffee mousse with mascarpone ice cream
Fruits with mandarin sorbet

TUESDAY

FIRST COURSE TO CHOOSE FROM

Salad of roast beef, parmesan, moutarde a l'ancienne and pear
Truffle beet hummus with seasonal mushrooms

SECOND COURSE TO CHOOSE FROM

Hake with matcha tea butter
Chicken supreme marinated in orange sauce

DESSERT TO CHOOSE FROM

Orange brioche with cinnamon cream
Red berry soup with vanilla ice cream and crumble

WEDNESDAY

FIRST COURSE TO CHOOSE FROM

Roasted tomato with cold basil soup
Cod carpaccio

SECOND COURSE TO CHOOSE FROM

Salmon served on sautéed spinach, seeds and grilled beetroot
Leg of lamb confit, baked potatoes and honey sauce

DESSERT TO CHOOSE FROM

Brownie with macadamia ice cream
Lemon sorbet with mint jelly and crumble

THURSDAY

FIRST COURSE TO CHOOSE FROM

Leeks in truffle carbonara sauce
Vegan ceviche of red cabbage and roasted sweet potato

SECOND COURSE TO CHOOSE FROM

Baked sea bass, almond cream and enoki mushrooms
Oxtail mountain rice with cabbage petals

DESSERT TO CHOOSE FROM

Walnut mousse with white chocolate
Passion cream with yoghurt ice cream and crumble

FRIDAY

FIRST COURSE TO CHOOSE FROM

Warm octopus salad with smoked paprika and honey
Vegan tri color carpaccio

SECOND COURSE TO CHOOSE FROM

Seafood fideuá with green aioli
Pork shoulder with smooth mashed sweet potato

DESSERT TO CHOOSE FROM

Chocolate and hazelnut cake
Roasted spiced pineapple with yoghurt ice cream

SUPPLEMENT / 6.00€

FINGER FOOD OPTION (REPLACES FIRST COURSE)

Grilled bread and garland tomato
Prawn tempura with sweet and sour tamarind sauce
Patatas bravas "111"
Marinated salmon with avocado foam
Beef tomato tartar, stracciatella and basil crunch
Artichoke cream soup with iberian ham

All lunches include:

Mineral water and brew coffee

*VAT 10% not included

*Lunches are served from 12:30h onwards.

*Please inform us of any allergies or dietary needs that we should take into account when preparing the menu.

*Supplement of 3.50€ + 10% VAT per person in case the group wants to consume soft drinks.

Minimum of 10 people
45 - 60 minute service
Available for lunch only

OPTION 1 / 40.00€ pp

FIRST COURSE TO CHOOSE FROM

Grilled rainbow baby carrots with tahini and beetroot powder

Prawn, green curry and coconut gyoza

SECOND COURSE TO CHOOSE FROM

Low-temperature cod, pak choi and crispy rice with nori

Pressed veal cheek with celery and mashed turnip in a red wine and berry reduction

DESSERT TO CHOOSE FROM

Mango mousse with bulgarian yoghurt ice cream

Tiramisu with chocolate ice cream

OPTION 2 / 46.00€ pp

FIRST COURSE TO CHOOSE FROM

Marinated salmon salad

Hummus on a forest of crudités and endives

SECOND COURSE TO CHOOSE FROM

Sea bass with spicy corn marinade and grilled corn on the cob

Iberian pork butt with red berries

DESSERT TO CHOOSE FROM

Lime pie with black lemon meringue

Hazelnut mousse with chocolate crunch

All dinners include:

Mineral water, beer, house wine Mediterranean by René Barbier, and Castellblanc Cava (1 bottle per 3 persons)

*Gala dinner includes the following wine: Mas d'Aranyó, Creu de Lavit y Anna de Codorniu Blanc de Blancs

OPTION 3 / 50.00€ pp

FIRST COURSE TO CHOOSE FROM

Tataki of smoked tomato, caramelized grape and ponzu sauce

Octopus ceviche with red chilli paste

SECOND COURSE TO CHOOSE FROM

Monkfish with pumpkin suquet and black garlic oil

Iberian pork shoulder with apple mille-feuille and foie gras mousse

DESSERT TO CHOOSE FROM

Baked apple with cinnamon sponge

Salted caramel pie with chai chantilly

GALA DINER / 85.00€ pp

APPETIZER

Razor clams with our marine version of pisco sour

Clam, cucumber meringue and spicy sorbet

FIRST COURSES

Confit leeks with sea urchin romesco sauce

Smoked pigeon tartare on a nest of sweet churro and mustard honey

MAIN COURSES

Bluefin tuna, coriander seed oil and crisp, avocado foam and sea grapes

Manchego flower, herb moss, suckling lamb chop with sheep's cheese mousse

DESSERTS

Passion fruit pie - lemon meringue and ginger crumble

Red berry texture with bulgarian yoghurt ice cream and white chocolate ganache

OTHER WINES WITH SUPPLEMENT:

RIOJA & RUEDA

Arienzo Crianza, Viña Calera,

Castellblanch / 7.00€pp

CATALUÑA

Mas d'Aranyó, Creu de Lavit, Anna

Codorniu Blanc de Blancs / 14.00€pp

*VAT 10% not included

*Menu selections must be confirmed at least 1 week before the event.

*Please inform us of any allergies or dietary requirements that we should take into account when preparing the menu.

*Supplement of 3.50€ + 10% VAT per person in case the group wants to consume soft drinks.

Dinner: minimum of 15 people

Gala dinner: minimum of 25 people

60 - 90 minute service

MENU 01 / 39.00€ pp

Patatas bravas "lll"

Ham croquettes

Rice and herb crisp, yoghurt cream and pickled vegetables

Prawn brochette wrapped with spicy pineapple sauce

Sashimi of grilled salmon and ponzu sauce

Croissant filled with steak tartare and cured egg yolk

*Desserts option available at a supplement of 4€ pp

MENU 02 / 49.00€ pp

Patatas bravas "lll"

Ham croquettes

Creamy corn soup with smoked cauliflower popcorn

Citrus toast, salmon roe and lemon thyme powder

Prawn brochette wrapped with spicy pineapple sauce

Grilled baby carrot yellow curry

Monkfish medallion with pistachio romesco sauce

Croissant stuffed with steak tartar and cured egg yolk

Chef's dessert

Fruit brochette

All cocktails include:

Mineral water, beer, house wine Mediterranean by René Barbier, and Castellblanc Cava (1 bottle per 3 persons)

MENU 03 / 55.00€ pp

Corn cream with smoked cauliflower popcorn

Truffled beetroot hummus with garden vegetables

Citrus toast, salmon roe and lemon thyme powder

Sea squid pesto

Cold ravioli with pickled partridge and red berry sauce

Grilled baby carrot yellow curry

Prawn brochette wrapped with spicy pineapple sauce

Grilled octopus with toasted hazelnut parmentier and paprika foam

Brioche with pressed veal cheek, sour cream and pickled onions

Lamb with black mole

Chef's dessert

Fruit brochette

APPETIZER / 25.00€ pp

Vegetable chips with dips

Marinated olives

Mixed nuts

*Option of extra paella or fideuà station
15€ pp (seafood or vegetables)

*Buffet station featuring paella or seafood or vegetable fideuà available for an additional 15€ per person

OTHER WINES WITH SUPPLEMENT:

RIOJA Y RUEDA

Arienzo Crianza, Viña Calera,
Castellblanch / 7.00€pp

CATALUÑA

Mas d'Aranyó, Creu de Lavit, Anna
Codorniu Blanc de Blancs / 14.00€pp

*VAT 10% not included

*Menu selections must be confirmed at least 1 week before the event.

*Please inform us of any allergies or dietary requirements that we should take into account when preparing the menu.

*Supplement of 3.50€ + 10% VAT per person in case the group wants to consume soft drinks.

Minimum of 20 people

60-minute service

Standing

Supplement of €800 + 21% VAT for 50 pax private terrace

TCHIN TCHIN / 11.00€ pp

*30 min

A Glass of Cava, Sangria, Wine or Soft Drink

Potato Chips and Nuts

BEVERAGES

Mineral Water / 4.00€.

Fresh Orange Juice / 5.00€

Soft Drinks / 4.00€

René Barbier Mediterranean White Wine / 15.00€

René Barbier Mediterranean Red Wine / 15.00€

Cava Castellblanc / 18.00€

Cava Anna de Codorniu / 20.00€

Beer Estrella Damm / 4.00 €

Coffee & Tea / 3.00€

SPARKLING PAUSE 01 / 20.00€ pp / Hour

*Additional hour 11.00€ / pp

Cava

Sangría

Soft drinks

Beer

Fruit Juices

White Wine, Viña Calera D.O Rueda

Red Wine, Marqués de Arienzo D.O. Rioja

Potato Chips and Nuts

SPARKLING PAUSE 02 / 28.00€ pp / Hour

*Additional hour 15.00€ / pp

Cava Anna de Codorniu Blanc de Blancs

Soft drinks

Beer

Fruit Juices

White Wine, Viña Calera D.O Rueda

Red Wine, Marqués de Arienzo D.O. Rioja

Whiskey 06 years

Gin

Vodka

Vermouth

Potato Chips and Nuts

UNLOCK THE INPIRATION

At Le Méridien Barcelona, we harness the power of sounds, aromas, flavors, and textures to craft an inspiring ambiance, fostering creativity through immersive sensory experiences. We are committed to stimulating creative thinking and problem-solving through the lens of local culture and traditions.

Furthermore, our hotel is deeply committed to sustainability principles by integrating environmentally conscious practices into our daily operations and events.

We offer convenient parking for bicycles and electric vehicles.

*VAT 10% not included

*Menu selections must be confirmed at least 1 week before the event.

*Please inform us of any allergies or dietary requirements that we should take into account when preparing the menu.

HALF DAY / 90.00€ pp

From 08:00 to 13:00 or from 14:00 to 19:00
Minimum 15 people

UN TOQUE DE CAFÉ

Start your day off right

LUNCH

Finger food or buffet at Restaurant CentOnze
*According to the number of guests

Screen, projector, board, stationery, water, etc.
Individual light control
Personal assistance from the Starmeeting Concierge
Personalized web page with event information
Free 5Mbps WiFi access
15Mbps high-speed WiFi access available for additional charge

WHOLE DAY / 105.00€ pp

From 08:00 to 18:00
Minimum 15 people

02 TOQUES DE CAFÉ

Start your day off right

LUNCH

Lunch, or finger food or buffet at Restaurant CentOnze
*According to the number of guests

Screen, projector, board, stationery, water, etc.
Individual light control
Personal assistance from the Starmeeting Concierge
Personalized web page with event information
Free 5Mbps WiFi access
15Mbps high-speed WiFi access available for additional charge

ALL PACKAGES INCLUDE:

STARMEETING CONCIERGE

Your personalized point of contact for all your needs, ensuring a successful meeting. From the moment you arrive until your departure, the Starmeeting Concierge will be your dedicated liaison, connecting you seamlessly with every department within the hotel.

MARRIOTT REWARDS

Earn points for each event you plan and enjoy free nights.

BUSINESS CENTER

Located next to the meeting rooms. Equipped with computers and printer.

WI-FI

Free low speed Internet. High speed Internet access available upon request and additional charge of 10€ + 10% VAT per person.

DYNAMIC DISPLAYS

Announce your event from the screens next to your meeting room

AUDIOVISUAL EQUIPMENT PRICE LIST

Video projector 5000 lumens / 350€.
Plasma display 50" / 190€.
PA system from / 245€
Microphone from / 50€
Laptop / 150€.
Paper whiteboard / 40€
Lectern / 80€
Laser pointer / 25€
Hands-free telephone / 180€.
Stage / 200€
Technician from / 285€
Transportation from / 30€.

*Some services and meeting rooms may not be available 24 hours a day or without prior request.

*Charges may apply for certain services or setups.

*Inquire about our personalized coffee services to add a signature moment to your events.

EVENT ROOMS PRICE LIST:

Gràcia / 490€
Raval / 490€
Ribera / 490€
Born / 540€
Gòtic / 540€
Gràcia + Raval / 800€
Ribera + Raval / 800€
Gràcia + Raval + Ribera / 1.200€
Born + Gòtic / 1.000€
Fortuny / 1.000€
Espai Barcelona / 2.100€
Liceu / 2.400€

*Rate per day



EVENT ROOMS

	Liceu	Longitude Bar	Espai Barcelona	Espai Rambles	Fortuny	Born	Gòtic	Born + Gòtic	Gràcia	Raval	Ribera	Gràcia + Raval	Raval + Ribera	Gràcia + Raval + Ribera	Panoramic suite	Grand Terrace suite
Dim in metres	148 x 123	-	175 x 136	110 x 50	84 x 51	76 x 51	76 x 6.5	116 x 76	6.8 x 4.3	6.8 x 4.7	6.8 x 5.3	90 x 6.8	100 x 6.8	14.3 x 6.8	-	-
Dim in feet	485 x 403	-	574 x 446	360 x 164	275 x 16.7	249 x 16.7	249 x 21.3	380 x 24.9	22.3 x 14.1	22.3 x 15.4	22.3 x 17.4	29.5 x 22.3	32.1 x 22.3	46.9 x 22.3	-	-
M ²	182	78	238	55	43	39	49	88	29	32	36	61	68	97	53	47
F ²	1955	839	2560	590	459	416	530	946	314	343	388	658	716	1046	570	549
Height in metres	3.19	-	2.40	2.40	2.40	2.40	2.40	2.40	2.40	2.40	2.40	2.40	2.40	2.40	-	-
Height in feet	10.46	-	7.87	7.87	7.87	7.87	7.87	7.87	7.87	7.87	7.87	7.87	7.87	7.87	-	-
Banquet	126	-	130	-	-	20	30	50	19	20	24	40	44	65	-	-
Theatre	126	-	150	-	-	26	33	60	19	20	24	40	45	65	-	20
Classroom	72	-	100	-	-	20	18	42	19	14	16	24	30	42	-	12
U-Shape	35	-	40	-	-	15	15	30	10	10	14	20	20	30	-	12
Boardroom	38	-	42	-	19	17	18	33	12	12	16	23	22	33	14	12
Reception	126	52	150	30	-	26	33	60	19	20	24	40	45	65	20	-
Cabaret	50	-	60	-	-	10	10	25	10	10	10	20	20	30	-	10

