

TEMBO

BARCELONA



MENU OPTIONS FOR MICE



LIQUID COFFEE BREAK

8€

PRICE PER PERSON

30MIN SERVICE

Coffee machine

Tea

Still and sparkling water



MINI COFFEE BREAK

10€

PRICE PER PERSON

30MIN 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€

PRICE PER PERSON

30MIN SERVICE

A

- Cereals croissant
- Mini muffin
- Mini sweet puff pastries
- Cereal bread with roast turkey and mustard
- Traditional ciabatta with Iberian sausage

Fresh seasonal fruit

- Coffee & tea
- Still and sparkling water
- Natural orange juice

B

- Butter croissant
- Mini chocolate coiled puff pastry
- Mini custard roll
- Traditional ciabatta bread with Iberian ham
- Pipe bread with arugula, cream cheese and salmon

Fresh seasonal fruit

- Coffee & tea
- Still and sparkling water
- Natural orange juice



AFTERNOON COFFEE BREAK

14€

PRICE PER PERSON

30MIN SERVICE

A

Pop dots choco and sugar
Butter croissant
Seasonal fruit
Coffee & tea
Still and sparkling water
Natural orange juice

B

Mini coiled puff pastry
Mini chocolate napolitanas
Seasonal cut fruit
Whole fruit bowl
Coffee & tea
Still and sparkling water
Fresh orange juice

C

Butter croissant
Mini snecken
Seasonal cut fruit
Fruit bowl
Coffee & tea
Still and sparkling water
Fresh orange juice

D

Chocolate chip cookies
Grain croissant
Seasonal cut fruit
Whole fruit bowl
Coffee & tea
Still and sparkling water
Fresh orange juice



BREAK PLUS

EXTENSION OF
15 MINUTES OF
SERVICE

1,00€
PER PERSON

EXTENSION OF
30 MINUTES OF
SERVICE

1,50€
PER PERSON

PERMANENT BREAK IN
ROOM
(HALF DAY 4H)

+ 50% MP

PERMANENT BREAK IN
ROOM
(FULL DAY 8H)

+ 100% MP





FINGER BUFFET

40€

PRICE PER PERSON

1 HOUR SERVICE

A

COLD OPTIONS

- Mini Xató salad with romesco sauce
- Gazpacho with Iberian ham shavings
- Beet hummus with pita bread
- Sobrasada pulguitas with figs jam
- Brie sandwich with berries jam

HOT OPTIONS

- Skewer of zucchini, cherry tomatoes, mushrooms, red pepper and red bell pepper
- Stew croquettes with romesco sauce
- Codfish fritters with allioli
- Iberian prey rice with vegetables and piquillo peppers
- Mini beef hamburger with Brie and caramelized onion

DESSERT OPTIONS

- Seasonal fruits
- Chocolate profiteroles filled with cream
- Coconut and pineapple cream

Water
Soft drinks

B

COLD OPTIONS

- Melon and Iberian ham
- Mini Caprese salad with olive tapenade
- Montadito of local sausages with bread and tomatoes
- Smoked salmon stuffed with fine herbs cheese
- Prawn mousse montadito with Bearnaise sauce

HOT OPTIONS

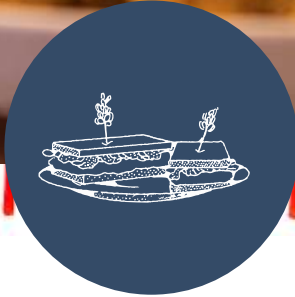
- Diced salmon with cherry tomatoes and citrus oil
- Beef brochette with pepper sauce
- Crispy chicken with teriyaki sauce
- Boletus rice
- Pulled pork mini burger with a touch of curry sauce of curry sauce

DESSERT OPTIONS

- Chocolate mousse
- Mini Petit Four
- Berry cheesecake

Water
Soft drinks

MIN 20 PEOPLE MAX 150



MENU TAPAS

40€

PRICE PER PERSON

1 HOUR AND 30MIN SERVICE

TAPAS

Marinated olives

Toasted glass bread with tomato and EVOO

Iberian ham in thin slices

Patatas bravas with our homemade spicy sauce

Grandma's croquettes

Mini veal burger with melted cheese

Mini cannelloni of roasted chicken and truffles

DESSERTS

Assortment of Petit Fours

OUR DRINKS

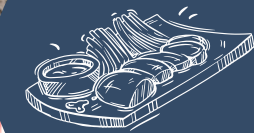
Sparkling and still water

Wines & cava

Beers

Soft drinks

MIN 12 PEOPLE MAX 150



BUFFET
40€
PRICE PER PERSON
1 HOUR SERVICE

A

COLD OPTIONS

Corners of crudités and assorted salads
Gazpacho with crudités

Cous cous salad with seasonal vegetables

Greek salad with feta cheese, olives and almonds

Endive salad with fresh cheese, anchovies and piquillo
peppers

HOT OPTIONS

Grilled salmon with seasonal vegetables, black olives
and teriyaki sauce

Chicken hunter with a touch of truffle

Potato rosti with asparagus and green beans

Roasted tomatoes Provencal style

DESSERT OPTIONS

Seasonal fruit cups

Sacher cake

Tiramisu cake

Lemon mousse

Water
Soft drinks

B

COLD OPTIONS

Corners of crudités and assorted salads
Cheese board with jams

Pasta, corn, carrot, carrot and mozzarella salad

Endive salad with oranges, plums, arugula and fine
green beans

Salad of quinoa, nuts and seasonal vegetables

HOT OPTIONS

Iberian prey rice with black garlic aioli

Grilled seabream with green sauce

Breaded potatoes with onion confit in white wine and
chopped parsley

Beans with Pomodoro sauce

DESSERT OPTIONS

Fruit salad

Three chocolate cake

Bavarian cake

Coffee mousse

Water
Soft drinks

MIN 25 PEOPLE MAX 100



MENU PETIT COMITÉ

48€

PRICE PER PERSON

1 HOUR AND 30MIN 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

or

Roasted eggplant with honey all i oli, cassé tomato vinaigrette, nuts and aromatic herbs

MAIN COURSE OF CHOICE

Mediterranean stone bass with creamy celeriac purée and crispy capers

or

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

or

Fresh Pappardelle with mushroom and black garlic sauce

DESSERT

Soft cheesecake served with our wild red fruit jam

White and red wines

Beers

Soft drinks

Coffee & tea

MIN 10 PEOPLE MAX 80



SITTING MENU

48€

PRICE PER PERSON

1 HOUR AND 30MIN SERVICE

A

STARTER

Salad of goat cheese, green apple, foie gras,
almonds and balsamic reduction

MAIN COURSE OF CHOICE

Codfish confit, chive pil-pil and salmon roe, with
potato confit

or

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

or

Ricotta and spinach tortelloni with blue cheese cream
and walnuts (V)

DESSERT

Chocolate brownie with red fruits and
vanilla ice cream

White and red wines

Beers, soft drinks

Coffee & tea

B

STARTER

Duck ham salad with camembert cheese and grapes
in blueberry dressing

MAIN COURSE OF CHOICE

Grilled sea bass with sautéed tomatoes, grilled
asparagus and Monalisa cream sauce

or

Entrecote of veal with green pepper accompanied
with spiced potato wedges

or

Chicken Heura with grilled pumpkin and carrot puree
(V)

DESSERT

Apple Tatin with vanilla cream and
Amarena ice cream

White and red wines

Beers, soft drinks

Coffee & tea

MIN 20 PEOPLE MAX 80



APERITIF

30MIN SERVICE

A

Welcome drink ticket

8€ PRICE PER PERSON

B

Potato Chips
Peanuts
Mini crackers
Olives stuffed with anchovies

Wine
Cava
Beers
Soft drinks

18€ PRICE PER PERSON

C

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

Wine
Cava
Beers
Soft drinks

25€ PRICE PER PERSON



COCKTAIL

56€

PRICE PER PERSON

1 HOUR AND 30MIN SERVICE

A

COLD OPTIONS

- Mini coca de escalivada (veggies) with goat cheese
- Quinoa salad with fresh cheese and rocket
- Vegetable hummus with crispy vegetables
- Cucumber cream with a refreshing touch of yoghurt and mint
- Nordic bread with smoked salmon and cheese cream
- Mini croissant stuffed with brie cheese and mango chutney

HOT OPTIONS

- Mini beef patties with bacon and melted cheese
- Cod confit spoon with black garlic aioli
- Yakitori chicken skewer with exquisite marinade
- Chicken and vegetable gyozas served with teriyaki sauce
- Stew croquettes
- Grilled mushrooms with a touch of rosemary

DESSERT OPTIONS

- Seasonal fruit cups
- Assortment of macarons
- Chocolate mousse with strawberry jam

White and red wines
Beers, soft drinks

B

COLD OPTIONS

- Grissini with Iberian ham
- Guacamole tartlet with goat cheese
- Caprese salad with mozzarella and cherry tomatoes
- Vol au vent with gorgonzola, heart of palm, foie and pine nuts
- Ham canapé with melon pearls
- Mini sesame bread with turkey, lettuce, celery and house sauce
- Strawberry gazpacho shots

HOT OPTIONS

- Small casserole of prawns, gulas and wakame
- Crispy vegetable samosas
- Homemade ham croquettes
- Skewered beef with coloured peppers
- Sautéed rice with vegetables
- Bao bread stuffed with prawns and kimchi

DESSERT OPTIONS

- Tantalizing coffee and caramel mousse with Frangelico sauce
- Chocolate brownie with fruits of the forest
- Small glasses of fresh seasonal fruits

White and red wines
Beers, soft drinks

MIN 25 PEOPLE MAX 150



COCKTAIL SPANISH TAPAS

56€

PRICE PER PERSON

1 HOUR AND 30MIN SERVICE

STARTERS

Glass bread with grated tomato and Iberian ham

Manchego cheese and grapes brochette (V)

Idiazabal lollipop(V)

Shot of Andalusian gazpacho and white garlic from Malaga(V)

Mini potato omelette (V)

MAIN

Mussels au gratin with garlic mayonnaise

Galician-style octopus with potato confit and paprika emulsion

Rice casserole with Iberian prey and artichokes

Cucurucho of fried anchovies

Codfish delights with bell pepper cream

DESSERTS

Catalan cream

Churros with chocolate

Vineyard cheesecake

Wines & Cava

Beers, soft drinks

SUPPLEMENTS

Paella station 2€ p/p

National sausage station 2€ p/p

Regional cheese and jam station 2€ p/p

Station with ham cutter* 5 € p/p



GALA COCKTAIL

70€

PRICE PER PERSON

1 HOUR AND 30MIN SERVICE

WELCOME APERITIF

Mushroom croquettes
Escalivada toast
Chocolate delight with foie gras
Idiazabal cheese Lollipop

COLD APPETIZERS

Foie bonbon with caramelized sunflower seeds
Mini lobster roll
Wild blackberries with cheese
Mini salmon tartar with whole wheat toast

HOT APPETIZERS

Crispy lamb lollipop
Kimchi prawns lollipop
Shrimp riz lollipop
Brioche with oxtail
Mini beef burger with brie cheese and caramelized onion

DESSERT

Seasonal Fruit Cups
Petit Fours

White and red wines
Beer
Soft drinks

MIN 25 PEOPLE MAX 150



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 and Events Department

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