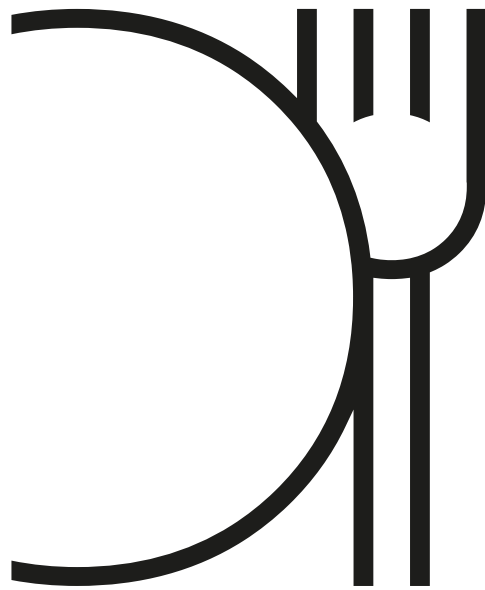


# Hotel Sant Just



**MEETINGS &  
EVENTS SERVICE**

# Coffee Break



## **Coffee EXPRESS**

Coffee and milk.  
Selection of teas and herbal teas.  
Still and sparkling water.  
Soft drinks.

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## **SWEET Coffee**

Coffee and milk.  
Selection of teas and herbal teas.  
Still and sparkling water.  
Soft drinks.  
Fresh orange juice.  
Mini croissants.  
Micro muffins.  
Mini palmiers.

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## **SAVOURY Coffee**

Coffee and milk.  
Selection of teas and herbal teas.  
Still and sparkling water.  
Soft drinks.  
Fresh orange juice.  
Assorted mini savoury pastries.  
Mini flavoured quiches.  
Mini veggie sandwiches.

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### **Price per person / VAT included**

*Regular Coffee – duration of 30 minutes*

*Permanent Coffee – duration of 4 hours, refresehed once.*



# Coffee Break



## **MIXED Coffee**

Coffee and milk.  
Selection of teas and herbal teas.  
Still and sparkling water.  
Soft drinks.  
Fresh orange juice.  
Mini croissants.  
Micro muffins.  
Assorted mini savoury pastries.  
Mini veggie sandwiches.  
Mini fresh fruit skewers.

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### **Price per person / VAT included**

*Regular Coffee – duration of 30 minutes*

*Permanent Coffee – duration of 4 hours, refresehed once.*

# Corporate Menu



## **APERITIF SERVED AT THE TABLE (Extra €3 per person. VAT Included)**

Idiazábal cheese croquettes with quince.  
Iberian ham on Catalan coca bread with tomato.

## **FIRST COURSES**

Caprese salad with buffalo mozzarella and basil pesto.  
2 Giant prawn and mushroom ravioli with cream, ham shavings and candied boletus mushrooms. (+ €3)  
Cream of pumpkin soup with sautéed clams and caviar oil.  
Truffle Parmentier potatoes with crispy pancetta and 62°C egg.  
Fresh salmon tartar timbale with guacamole. (+ €2)  
Rigatone with cream of boletus mushrooms, rocket and Parmesan shavings.

## **MAIN COURSES**

Fresh market fish of the day with seasonal sautéed vegetables and romesco sauce.  
Teriyaki salmon with pak choi, Napa cabbage and candied shitake mushrooms.  
Oxtail cannelloni with pumpkin compote, its pulp and truffle béchamel sauce.  
Sweet veal with a mushroom sauce and crispy rice noodles.  
Duck confit with red fruit sauce and a Granny Smith apple cream. (+ €3)  
Ingot of lamb with Catalan-style "bubble and squeak" and a Port cream. (+ €2)

## **DESSERTS**

Texture of seasonal fruit with sorbet and passion fruit mousse.  
Dark and white chocolate coulant with vanilla ice cream.  
Apple pie with crème anglaise. (+ €3)  
Lemon and flambéed meringue tart  
Chocolate fondant sable with mango coulis. (+ €2)  
Catalan crème brûlée with osmotised pineapple.

## **DRINKS**

White Wine Perlat - D.O. Montsant.  
Red Wine Gran Gesta Merlot Barrica - D.O. Penedés.  
Mineral water, soft drinks, beer, wine and coffee.

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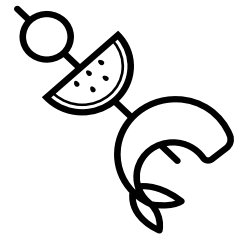
### **Price per person / VAT Included.**

*Bookings must be made 15 days in advance.  
3 days prior to the event, we will require final confirmation of the number of guests.  
There are 2 options to choose from with 10 days notice for groups up to 20 pax.  
For groups of over 30 pax, fixed menu only.*

### **Cancellations or reductions:**

*7 days prior to the event date: 100% penalty.  
10 days prior to the event date: 50% penalty.  
15 days prior to the event date: no cancellation fees*

# *Finger Food - A*



## **COLD**

Iberian ham on catalan coca bread with tomato.  
Shot of maresme gazpacho.  
Mini chicken, rocket and truffle pesto chapati sandwiches.  
Goat cheese, red fruits and cornmeal lollipops.  
Mini catalan xatonada salad with romesco.

## **HOT**

Fish fideuá (paella with noodles) with apple aioli.  
Mini burgos black pudding croquettes with caramelised apples.  
Teriyaki chicken skewers.  
Spinach, goat cheese and olive paste sandwiches.  
Cod fritters with cream of kalamata olives.

## **DESSERTS**

Fruit skewer.  
Sweet nutella and maria biscuit croquettes.  
Mini apple pie.

## **DRINKS**

White Wine Perlat - D.O. Montsant.  
Red Wine Gran Gesta Merlot Barrica - D.O. Penedés.  
Fontallada – D.O. Cava.  
Mineral water, soft drinks, beer, wine and coffee.

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### **Price per person / VAT Included.**

*Minimum of 20 persons.*

*Bookings must be made 15 days in advance.*

*3 days prior to the event, we will require final confirmation of the number of guests.*

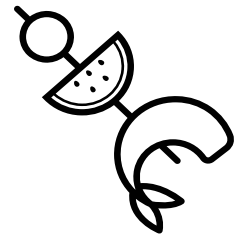
### **Cancellations or reductions:**

*7 days prior to the event date: 100% penalty.*

*10 days prior to the event date: 50% penalty.*

*15 days prior to the event date: no cancellation fees*

# *Finger Food - B*



## **COLD**

Iberian ham on catalan coca bread with tomato.  
Our small glass of caprese salad.  
Selection of local cheeses with fig jam.  
Shot of andalusian salmorejo (andalusian tomato soup) with guacamole.  
Mini cod carpaccio with ñora pepper oil and sundried tomatoes.

## **HOT**

Fish fideuá (paella with noodles) with apple aioli.  
Mini burgos black pudding croquettes with caramelised apples.  
Teriyaki chicken skewers.  
Spinach, goat cheese and olive paste sandwiches.  
Cod fritters with cream of kalamata olives.

## **DESSERTS**

Fruit skewer.  
Sweet nutella and maria biscuit croquettes.  
Mini apple pie.

## **DRINKS**

White Wine Perlat - D.O. Montsant.  
Red Wine Gran Gesta Merlot Barrica - D.O. Penedés.  
Fontallada – D.O. Cava.  
Mineral water, soft drinks, beer, wine and coffee.

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### **Price per person / VAT Included.**

*Minimum of 20 persons.*

*Bookings must be made 15 days in advance.*

*3 days prior to the event, we will require final confirmation of the number of guests.*

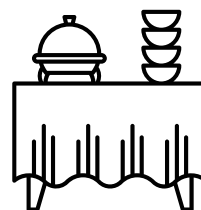
### **Cancellations or reductions:**

*7 days prior to the event date: 100% penalty.*

*10 days prior to the event date: 50% penalty.*

*15 days prior to the event date: no cancellation fees*

# Buffet



## **COLD**

**Breads:** Mini baguettes, seeded bread and rustic bread.

**Cold meats:** Cured ham, Iberian chorizo, Iberian spicy sausage.

**Cheeses:** Local manchego, Idiazábal and sheep's cheeses.

**Salads and sides:**

- Seasonal shoots and assorted crudités (tuna, boiled egg, tomato, cucumber...).
- Duo of vinaigrettes: Modena balsamic and mustard.
- Caprese salad with tomato pesto.
- Smoked salmon with toast and butter.
- Aubergine hummus with homemade tortilla chips.
- Pickled mussel dips with breadsticks.

## **HOT**

**Creams and soups:** Andalusian salmorejo (tomato soup) and seasonal cream.

**Pastas:** Rigatone with duo of sauces (Bolognese sauce and truffle sauce).

**Main: one fish and one meat dish, the same for the entire group.**

- Hake with honey mousseline.
- Teriyaki salmon .
- Grilled market fish of the day.
- Thai-style chicken with red curry and coconut sauce.
- Beef terrine with red wine reduction.
- Braised Iberian pork cheek.

**Sides:** Seasonal vegetables, Parmentier potatoes and basmati rice.

## **DESSERTS**

Small jars of fresh fruit.

Red fruit cheesecake.

Chocolate and almond cake.

## **DRINKS**

Fenomenal – White Wine D.O. Rueda.

Petit Pittacum – Red Wine D.O. Bierzo.

Mineral water, soft drinks, beer, wine and coffee.

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### **Price per person / VAT Included.**

*Minimum of 25 persons.*

*Bookings must be made 15 days in advance.*

*3 days prior to the event, we will require final confirmation of the number of guests.*

### **Cancellations or reductions:**

*7 days prior to the event date: 100% penalty.*

*10 days prior to the event date: 50% penalty.*

*15 days prior to the event date: no cancellation fees*