

ENGLISH

H O T E L

ELISABETH
BY THE SEA



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BY THE SEA
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COFFEE BREAKS

ESSENTIAL BREAK

(3H – MEETING ROOM)

Selection of coffee pods
Selection of teas and infusions
Natural mineral water

13,00 €

CLASSIC COFFEE BREAK 1

(30m – Breakfast Room or Meeting Room)

Selection of coffee pods
Selection of teas and infusions
Natural mineral water
Fresh orange juice
Selection of artisan mini pastries

12,50 €

CLASSIC COFFEE BREAK 2

(30m - Breakfast Room or Meeting Room)

Selection of coffee pods
Selection of teas and infusions
Natural mineral water
Fresh orange juice
Selection of artisan mini pastries
Selection of finger sandwiches

17,00 €

PERMANENT COFFEE BREAK SUPPLEMENTS

(3h – Meeting Room)

Classic Coffee Break 1: 12.50€/person
Classic Coffee Break 2: 17.00€/person

CONDITIONS

Price per person. VAT not included. Menu available for a minimum of 10 people. For fewer guests, please enquire. The same menu must be selected for all guests. The service schedule must be communicated at least 7 days in advance, as well as any possible allergens, if applicable.

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COFFEE BREAKS

HEALTHY BREAK

(30m – Breakfast Room or Meeting Room)

Selection of coffee pods
Selection of teas and infusions
Natural mineral water
Fresh orange juice
Selection of fruit juices and smoothies
Iced tea
Selection of yogurts
Cocoa
Selection of finger sandwiches

18,00 €

BREAK BY THE SEA

(30m – Breakfast Room or Meeting Room)

Selection of coffee pods
Selection of teas and infusions
Natural mineral water
Fresh orange juice
Selection of fruit juices and smoothies
Iced tea
Selection of yogurts
Cocoa
Selection of finger sandwiches
Selection of artisan mini pastries
Selection of nuts

22,00 €

PERMANENT COFFEE BREAK SUPPLEMENTS

(3h – Meeting Room)

Healthy Break: 18.00€/person
Break By The Sea: 22.00€/person

CONDITIONS

Price per person. VAT not included.

Menu available for a minimum of 10 people. For fewer guests, please enquire.

The same menu must be selected for all guests.

The service schedule must be communicated at least 7 days in advance, as well as any possible allergens, if applicable.

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BRUNCH BY THE SEA

(From 12:00 to 14:00 – Breakfast Room – Buffet)

House appetizer

Eggs Benedict

Avocado toast

Glass bread toast with tomato and Iberian ham

Beetroot hummus with nuts and toast crisps

Tuna belly, fresh cheese and sun-dried tomato sandwich

Chicken wings

Cheese platter

Yogurt with red berries and nuts

Pancakes with organic honey, icing sugar and banana

Carrot cake

Fresh orange juice

Melon, cucumber and mint juice

Watermelon, tomato and rosemary juice

¼ WATER AND ¼ CAVA/WINE INCLUDED

Natural mineral water

Cava: Castell del Remei La Cuvée Brut Nature

White wine D.O. Empordà: Aporta o Aparta

Red wine D.O. Bierzo: Malditos Cuñados

55,00 €

SUPPLEMENTS

Coffee: 2.00€/coffee

Premium wine cellar: conditions upon request

CONDITIONS

Price per person. VAT not included.

Buffet with food prepared to be consumed in small portions, displayed on tables.

Menu available for a minimum of 20 people.

Any allergens must be communicated at least 7 days in advance.

Dishes may vary. Any changes will be communicated prior to guests' arrival.

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OPEN BAR

SELECT BAR

(2h – The Bar, The Patio or The Rooftop)

Natural mineral water

Beer

Soft drinks

White wine D.O. Empordà: Aporta o Aparta

Red wine D.O. Bierzo: Malditos Cuñados

30,00 €

PREMIUM BAR

(2h – The Bar, The Patio or The Rooftop)

Natural mineral water

Beer

Soft drinks

White wine D.O. Empordà

Red wine D.O. Bierzo

Gin Seagram's Extra Dry or similar

Vodka Smirnoff Red Label

Rum Negrita Dark

Whisky Ballantine's

Tequila Jose Cuervo Silver

42,00 €

SUPPLEMENTS

Extra hour: 18.00€/person

Coffee: 2.00€/coffee

Premium wine cellar: conditions upon request

CONDITIONS

Price per person. VAT not included.

Menu available for a minimum of 20 people. For fewer guests, please enquire.

Certain spaces may be subject to a usage surcharge.

The same menu must be selected for all guests.

The service schedule must be communicated at least 7 days in advance.

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SNACKS SELECTION

(30m – The Bar, The Patio or The Rooftop)

Selection of vegetable chips
Green and black olives
Almonds

6,00 €

CONDITIONS

Price per person. VAT not included.

Menu available when the open bar service is contracted. If it is not contracted, a minimum consumption will be required.

Menu available for a minimum of 20 people. For fewer guests, please enquire.

Certain spaces may be subject to a usage surcharge.

The service schedule must be communicated at least 7 days in advance, as well as any possible allergens, if applicable.

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FINGER BUFFET

(60m – Breakfast Room, The Bar, The Patio or The Rooftop)

Coca bread with tomato and cured ham
Cheese platter
Tuna belly sandwich
Vichyssoise with caviar
Duck carpaccio with chistorra mayonnaise
Olivier Salad with prawns and cod crumbs

Iberian ham croquettes
Mini chicken burgers
Crispy prawn
Slow-cooked beef sandwich with truffle cream

Brownie
Seasonal fruit skewers
Chocolate-dipped strawberries

¼ WATER AND ¼ WINE INCLUDED
Natural mineral water
White wine D.O. Empordà
Red wine D.O. Bierzo

47,00 €

SUPPLEMENTS

Coffee: 2.00€/coffee
Rice dishes: 3.00€/person (subject to availability)
Premium wine cellar: conditions upon request

CONDITIONS

Price per person. VAT not included.
Standing cocktail-style service.
Menu available for a minimum of 20 people.
Some spaces may have an additional usage fee.
Service schedule and allergens must be communicated at least 7 days in advance.
Dishes may vary.

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MENÚ BY THE SEA

(1h – Breakfast Room or The Patio)

STARTERS (1 DISH TO CHOOSE)

Gazpacho with croutons
Beef carpaccio with arugula, Parmesan and capers
Tuna tataki
Pappardelle al pomodoro

MAIN COURSES (1 DISH TO CHOOSE)

Grilled sole with sweet potato cream and Roquefort threads
Pork escalope with French fries or tomato salad
Vegetable lasagna
Porcini mushroom cannelloni

DESSERTS (1 DISH TO CHOOSE)

Sandro Dessi truffles
Lemon pie
Artisan ice cream

¼ WATER AND ¼ WINE INCLUDED

Natural mineral water
White wine D.O. Empordà
Red wine D.O. Bierzo

55,00 €

SUPPLEMENTS

Coffee: 2.00€/coffee
Premium wine cellar: conditions upon request

CONDITIONS

Price per person. VAT not included.
Prepared food buffet intended to be consumed in small portions, displayed on tables.
The service is provided standing, in a cocktail-style format.
Menu available for a minimum of 20 people. For fewer guests, please enquire.
Certain spaces may be subject to a usage surcharge.
The service schedule must be communicated at least 7 days in advance, as well as any possible allergens, if applicable.
Dishes may vary. Any changes will be communicated prior to the guests' arrival.

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STARTERS

(30m – Breakfast Room or The Patio)

CLASSIC STARTERS

Cheese or ham croquettes
Gildas (anchovy, olive and cherry tomato skewers)
Patatas bravas with sauce

6,00 €

DELUXE STARTERS

Coca bread with Iberian ham
Crispy Spheres filled with beef
Chicken wings with barbecue sauce

12,00 €

STARTERS BY THE SEA

Andalusian-style fried calamari with citrus mayonnaise
Marinated anchovies with pickles
Crispy corn taco with salmon

15,00 €

CONDITIONS

Price per person. VAT not included.

Menu available when contracting the By The Sea Menu.

Served at the table prior to the By The Sea Menu. Prepared food intended to be consumed in small portions.

Menu available for a minimum of 20 people. For fewer guests, please enquire.

Certain spaces may be subject to a usage surcharge.

The same menu must be selected for all guests.

The service schedule and any allergens must be communicated at least 7 days in advance.

Dishes may vary. Any changes will be communicated prior to the guests' arrival.