

MUN

cuina evocativa

CELEBRATIONS



HOTEL
DON CANDIDO
★★★★

TERRASSA



AFINIA
HOTELES

HOTEL DON CÁNIDO**** Rambleta Pare Alegre, 98 - 08224 TERRASSA (BCN)
T. 93 733 33 00 / F. 93 736 73 18 - convenciones.doncandido@cirsa.com

MENU PROPOSALS

Note:

- All diners must choose the same menu, there may be an option to choose between meat and fish.
- In case of having allergies or intolerances, we adapt completely.
- In each of the suggestions you can substitute the first course for the pica pica (dishes to share) from menu nº6, the price will be modified.

1

Starter

MOUNTAIN SALAD

With vegetables and mushrooms,
black catalan sausage and lettuce

Main courses

CAPON WELLINGTON

With sweet cream from Jerez and
creamy truffled potato

Dessert

To choose

*Check the list

The Cellar

SOFT DRINKS AND BEERS

WHITE WINE MUGUET BLANC

D.O. Penedès

RED WINE RAMAIT CLAMOR

D.O. Costes del Segre

MINERAL WATER

COFFEE

27€ (Per person, VAT included)

(31.50€ with pica pica)

2

Starter

CAESAR TRADITIONAL SALAD

Innovated with chicken, bacon and
parmesan shavings

Main courses

CHEEK OF IBERIAN PORK

With Porto juice and mushroom
graten

Dessert

To choose

*Check the list

The Cellar

SOFT DRINKS AND BEERS

WHITE WINE MUGUET BLANC

D.O. Penedès

RED WINE HEREDERO CRIANZA

D.O. Rioja

MINERAL WATER

COFFEE

33€ (per person, VAT included)

(38.50€ with pica pica)

These menu proposals **includes**
exclusive staff and a **private space** for your event
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3

Starter

DUCK HAM SALAD
With its prawns and
mushroom timbale

Main courses

SEA BASS
With pickled vegetables and fruits
from the sea

Dessert

To choose

*Check the list

The Cellar

SOFT DRINKS AND BEERS

WHITE WINE MUGUET BLANC
D.O. Penedès

RED WINE HEREDERO CRIANZA
D.O. Rioja

MINERAL WATER

COFFEE

35€ (per person, VAT included)
(41.50€ with pica pica)

4

Starter

SALAD
With txangurro and seafood

Main courses

ROAST RACK OF LAMB
Juice to the fine herbs

Dessert

To choose

*Check the list

The Cellar

SOFT DRINKS AND BEERS

WHITE WINE MUGUET BLANC
D.O. Penedès

RED WINE HEREDERO CRIANZA
D.O. Rioja

MINERAL WATER

COFFEE

40€ (per person, VAT included)
(45.50€ with pica pica)

These cocktails proposals **includes**
exclusive staff and a **private space** for your event

5

Starter

TRADITIONAL DUCK CANNELLONI

Roast with a touch of black truffle and fine soy *béchamel*

Main courses

ANGLER FISH MEDALLION

Mushroom *blanquette* and baked potato

Dessert

To choose

*Check the list

The Cellar

SOFT DRINKS AND BEERS

WHITE WINE MUGUET BLANC

D.O. Penedès

RED WINE HEREDERO CRIANZA

D.O. Rioja

MINERAL WATER

COFFEE

60€ (per person, VAT included)

(68.50€ with pica pica)

6

Dishes to SHARE (at table center)*

Recebo ham

Bread with tomato

Varied cheese with toast

Rustic *sobrasada* bread

Crunchy of Gouda and Honey Glaze

Squid croquettes

Sautéed clams with garlic and prawns

*100 people maximum

It can be replace for starters from proposals 1, 2, 3 and 4

Main Courses

GOAD KID BACK

Baked with Mediterranean gratin

Dessert

To choose

*Check the list

The Cellar

SOFT DRINKS AND BEERS

WHITE WINE MUGUET BLANC

D.O. Penedès

RED WINE HEREDERO CRIANZA

D.O. Rioja

MINERAL WATER

COFFEE

75€ (per person, VAT included)

These cocktails proposals **includes**
exclusive staff and a **private space** for your event

INFANTIL MENU

Note:

- All diners must choose the same menú

1

CHILDREN MENU - one dish

PASTA BOLOGNESE OR CANELLONIS

Note: to choose

CHICKEN SCALOPPINE
WITH POTATOES

ICE CREAM

SOFT DRINK AND WATER

22€ (per children, VAT included)

2

CHILDREN MENU - two dishes

CHICKEN SCALOPPINE
WITH POTATOES
AND PASTA WITH TOMATO

ICE CREAM

SOFT DRINK AND WATER

18€ (per children, VAT included)

These cocktails proposals **includes**
exclusive staff and a **private space** for your event

MANAGE YOUR EVENT

Dessert to be chosen

LEMON CAKE
BERRIES YOGURT
SELVA NEGRA CAKE
SACHER CAKE WITH BLUEBERRIES JAM
CHOCOLATE BROWNIE
CATALAN CREAM CAKE
CREAM CARDINALE WIT FOUNDANT CHOCOLATE
LIME AND CHOCOLATE CAKE
VANILA WITH PASSION FRUIT CAKE

Drinks

Cup of cava Brut Cinta Púrpura (Juvé & Camps):
Shot of basic liquor:

1,50€/ person VAT incl.
2,00€/ person VAT incl.

Cakes to choose

CARDINALE CREAM CAKE
with hot chocolate sauce

SACHER TORTE
rum syrup and coffee

CHOCOLATE BROWIE

SELVA NEGRA CAKE
Chocolate with cream cake and chocolate shavings

LEMON CAKE

MASSINI CAKE
Truffle, cream and burned yolk

Single service: **5,45€/ person** (VAT included)

Cake presentation:

- Cake of 0.5 Kg: **20 €** (VAT included)
- Cake of 1 Kg: **30 €** (VAT included)

Beverages service

Option A - minimum 15 people

- First drink 6 € (VAT included)
- Second drink:
 - Drink with alcohol: 5,00 € (VAT included)
 - Beer: 3,00 € (VAT included)
 - Soft drink: 2,00 € (VAT included)
- Duration of 1 hour 30 minutes
- Waiter included
- The first drink has to be contacted by all the adults

Option B

- Fixed budget of 15 € (VAT included)
- Duration of 1 hour 30 minutes
- Waiter included

Animation

- Professional DJ 475,00€ € (VAT included)
 - * During the banquet
 - * 1 hour 30 minutes of dance

Extra animation of DJ and Beverage service

- Professional DJ 50 € / every 30 minutes extra
- Beverage service 8 € / every 30 minutes extra per person

Other services

- Assortment of mini cold sandwiches
different types to finalize the dance 5,50 € / per person
- Chocolate with churros
to finalize your dance 5,75 € / per person
- CANDY BAR
to sweeten your dance 175 € / per candy bar

Ornaments

Floristeria Oliveras
Carrer del Nord, 62, 08221 Terrassa, Barcelona
937 83 39 27

Conditions and Contract Booking

Name:

Surname:

Adress:

DNI:

Event date:

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The client must be agreement with what is started then:

Payment

- Confirmation: 300€
- Three days before to the event the total invoice have to be paid

Aspects to consider for billing purposes 72 hours in advance

- It will be considered the last number of dinner guests indicated to the hotel
- In case of change of the chosen dishes, will be required an additional charge on the menu.

Note: For payment, we only accept up to 2.500 € in cash. If you would like to pay more, you have to make a Bank transfer.

Cancelations

Cancellation fees will be charged as detailed below.

The fees are based on the total value of the booking:

- Between 90-180 days (from date of event): 15%
- Between 90-60 days: 25%
- Between 60 days or less: all pre-payment are no refundable

Other aspects to consider:

The hotel has the right to change the place of the event celebrated outdoor for climatological reasons.

The hotel will not be responsible of any loss or defect of the objects left in the rooms, if there is not any written contract.

Guest will be liable for any loss, damage or personal injury they may cause at the Hotel.

The Hotel reserves the right to require a guest to leave if he/she is causing a disturbance, annoying other guests or Hotel staff or is behaving in an unacceptable manner.

· Client Signature ·