

# MUN

cuina evocativa

## CELEBRATIONS



HOTEL  
**DON CANDIDO**  
\*\*\*\*

TERRASSA



AFINIA  
HOTELES

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

## MENU PROPOSALS

1

Starter

**TRINXAT DE LA Cerdanya**

With iberian cracklings with vinaigrette

Main courses

**VEAL PAUPIETTE**

Stuffed with turkey, vegetable tatin  
and Pedro Ximénez cream

Dessert

**To choose**

\*Check the list

**The Cellar**

SOFT DRINKS AND BEERS

WHITE WINE MUGUET BLANC

D.O. Penedès

RED WINE COVILA JOVEN

D.O. Rioja

MINERAL WATER

COFFEE

**26€** (Per person, VAT included)

2

Starter

**GOAT CHEESE SALAD**

with tomato Provençale, sautéed baby  
broad bean with ham and Modena  
vinaigrette

Main courses

**DUCK CONFIT**

With citrus glacé, potatoes and dried fruit

Dessert

**To choose**

\*Check the list

**The Cellar**

SOFT DRINKS AND BEERS

WHITE WINE MUGUET BLANC

D.O. Penedès

RED WINE COVILA JOVEN

D.O. Rioja

MINERAL WATER

COFFEE

**32€** (per person, VAT included)

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

3

Starter

**ROASTED VEGETABLES PIE**

With prawn brochette, mounted vinaigrette and green leaves bouquet

Main courses

**SALMON SUPREME**

With leek cream at cava style and prawns

Dessert

**To choose**

\*Check the list

**The Cellar**

SOFT DRINKS AND BEERS

WHITE WINE MUGUET BLANC  
D.O. Penedès

RED WINE COVILA JOVEN  
D.O. Rioja

MINERAL WATER

COFFEE

**35€** (per person, VAT included)

4

Starter

**SALAD**

With txangurro and seafood

Main courses

**BRAISED LAMB BACK**

Baby onions and Provençale broth

Dessert

**To choose**

\*Check the list

**The Cellar**

SOFT DRINKS AND BEERS

WHITE WINE MUGUET BLANC  
D.O. Penedès

RED WINE COVILA JOVEN  
D.O. Rioja

MINERAL WATER

COFFEE

**40€** (per person, VAT included)

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

5

Starter

**TRADITIONAL ROASTED CANELLONI**

With a drop of black truffle and soya béchamel béchamel sauce

Main courses

**BAKED ANGLER FISH**

potatoes and onion with sea urchins broth

Dessert

**To choose**

\*Check the list

**The Cellar**

SOFT DRINKS AND BEERS

WHITE WINE MUGUET BLANC  
D.O. Penedès

RED WINE COVILA JOVEN  
D.O. Rioja

MINERAL WATER

COFFEE

**60€** (per person, VAT included)

6

**Dishes to SHARE** (at table center)\*

Recebo cured ham  
Bread with tomato  
Cheeses assortement  
Mini hot dog with barbecue sauce  
Gouda's crunchy with honey glacé  
Stewed home-made croquets  
Marinated prawn lollipop

\*100 people maximum  
It can be replace for starters from proposals 1, 2, 3 and 4

Main Courses

**GOAD KID BACK**

Baked with potato gratin and mushrooms

Dessert

**To choose**

\*Check the list

**The Cellar**

SOFT DRINKS AND BEERS

WHITE WINE MUGUET BLANC  
D.O. Penedès

RED WINE COVILA JOVEN  
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

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

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### 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  
GUINADUJA WITH CREAMY TANGERINE  
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

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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 ·