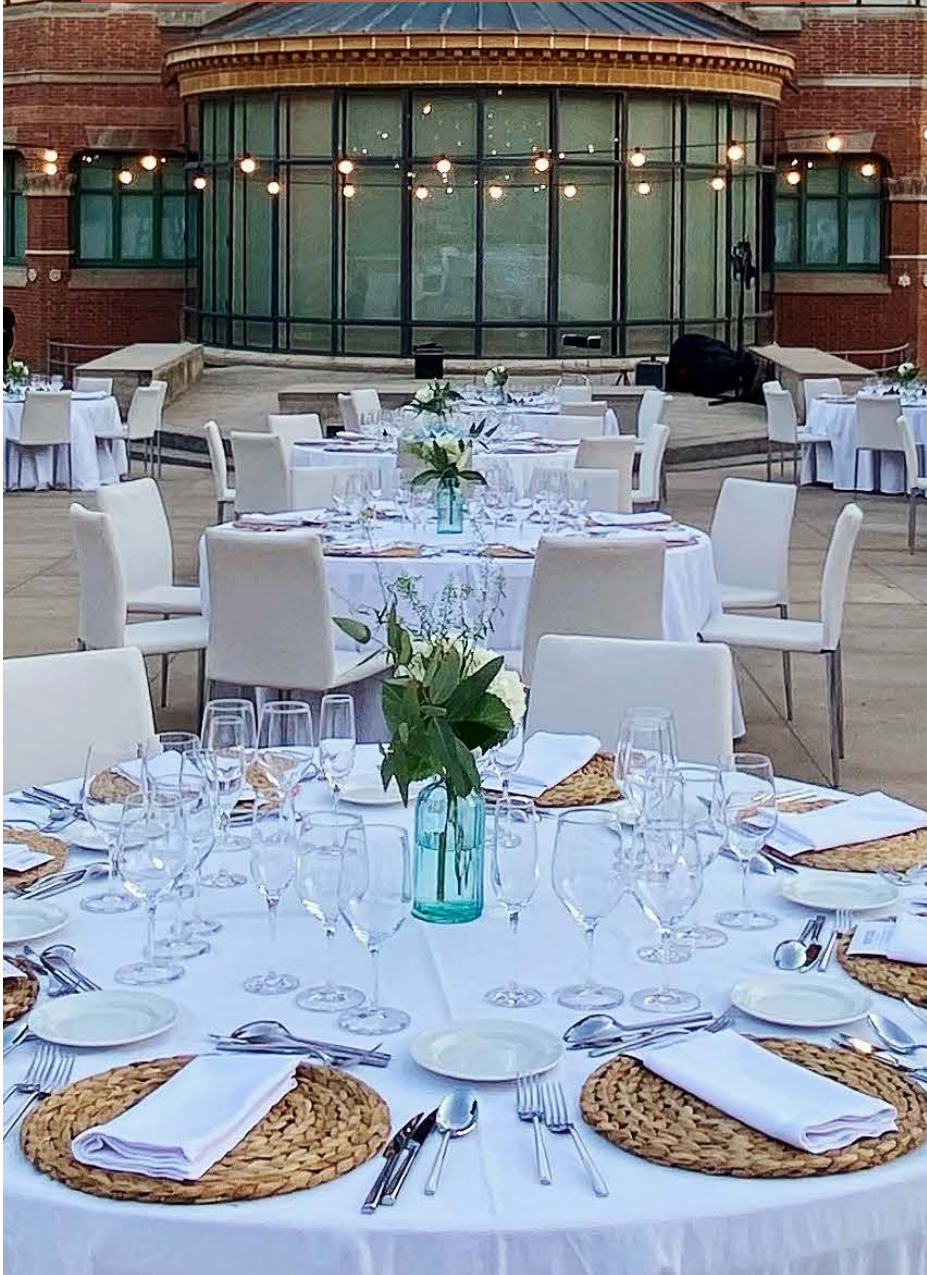


COMPANIES PROPOSAL



INTRODUCTION

In the world of gastronomy and events organization, the name of Ametller Catering is synonymous of quality and good service. It is part of the prestigious company Ametller Grup de Restauració, which has among its references Masia Can Ametller in Sant Cugat del Vallès. The group has almost 40 years offering restaurant service to its clients.

Ametller Catering is in charge of bringing good cuisine and organizational excellence wherever there is an event to prepare: event, celebration, meeting or family party. Whether it is a simple act or a huge event, our team of professionals always pours its full attention and know-how to offer the best catering service possible. Tell us what you need and we will make it happen.

At Ametller Catering we also have a wide range of spaces where you can celebrate your acts and events: traditional farmhouses, picturesque castles, large halls and small rooms. Both outdoor or indoor, Ametller Catering will offer you an exceptional service and high-quality catering.



COFFEE BREAKS

COFFEE DRINKS

Coffee, milk, teas
Fruits juices
Mineral water

Price: 6,50€ + 10% VAT

COFFEE 1

Assortment of sweet puff pastries (2)
Coffee, milk, teas
Fruits juices
Mineral water

Price: 8,50€ + 10% VAT

COFFEE 2

Mini chocolate croissant (1)
Mini butter croissant (1)
Coffee, milk, teas
Fruits juices
Mineral water

Price: 9,50€ + 10% VAT

COFFEE 3

Mini chocolate croissant (1)
Mini butter croissant (1)
Mini sausages ciabatta (1)
Coffee, milk, teas
Fruits juices
Mineral water

Price: 11,00€ + 10% VAT

COFFEE 4

Mini croissant de chocolate (1)
Mini croissant de mantequilla (1)
Mini brioche salado (1)
Mini chapata de jamón ibérico (1)
Café, leche, infusiones
Zumos de frutas
Aguas minerales

Price: 12,00€ + 10% VAT

COFFEE 5

Mini chocolate croissant (1)
Mini butter croissant (1)
Mini classic cupcakes (1)
Mini savory brioche (1)
Mini iberian ham ciabatta (1)
Coffee, milk, teas
Fruits juices
Mineral water

Price: 13,00€ + 10% VAT



COFFEE 6

Mini chocolate croissant (1)
 Mini butter croissant (1)
 Assortment of mini donuts (1)
 Mini ham and cheese brioche (1)
 Mini sausages ciabatta (1)
 Seasonal fruit skewer (1)
 Coffee, milk, teas
 Fruits juices
 Mineral water

Price: 14,50€ + 10% VAT

COFFEE 7

Mini cheese ciabatta (1)
 Mini sandwich of turkey, lettuce and tomato (1)
 Mini smoked salmon and creamy cheese brioche (1)
 Mini iberian ham ciabatta (1)
 Seasonal fruit skewer (1)
 Mini glass of yogurt with cereals (1)
 Coffee, milk, teas
 Fruits juices
 Mineral water

Price: 16,00€ + 10% VAT

COFFEE 8

Mini chocolate croissant (1)
 Mini butter croissant (1)
 Assortment of sweet puff pastries (1)
 Mini smoked salmon and creamy cheese brioche (1)
 Mini iberian ham ciabatta (1)
 Seasonal fruit skewer (1)
 Mini glass of yogurt with cereals (1)
 Coffee, milk, teas
 Fruits juices
 Mineral water

Price: 17,00€ + 10% VAT

COFFEE 9

Mini chocolate croissant (1)
 Mini butter croissant (1)
 Mini classic cupcakes (1)
 Mini smoked salmon and creamy cheese brioche (1)
 Mini iberian ham ciabatta (1)
 Mini cheese ciabatta (1)
 Seasonal fruit skewer (1)
 Coffee, milk, teas
 Fruits juices
 Mineral water

Price: 18,00€ + 10% VAT



COCKTAILS

COCKTAIL 1

Fruits and vegetables chips
Assortment of nuts

Drinks

Mineral water

Class of cava

**Soft drinks/beer suppl. 3,5€ + VAT per person*

Price: 10,50€ + 10% VAT

COCKTAIL 4

Fruits and vegetables chips
Iberian ham shavings on bread with tomato
Assortment of canapes
Assortment of cheese cubes

Drinks

Mineral water

Class of cava

**Soft drinks/beer suppl. 3,5€ + VAT per person*

Price: 17,00€ + 10% VAT

COCKTAIL 2

Fruits and vegetables chips
Assortment of nuts
Assortment of canapes

Drinks

Mineral water

Class of cava

**Soft drinks/beer suppl. 3,5€ + VAT per person*

Price: 13,50€ + 10% VAT

COCKTAIL 3

Fruits and vegetables chips
Iberian ham shavings on bread with tomatoe
Assortment of cheese cubes

Drinks

Mineral water

Class of cava

**Soft drinks/beer suppl. 3,5€ + VAT per person*

Price: 15,50€ + 10% VAT



EVENTS

LUNCH COLLSEROLA

Fruits and vegetables chips
 Iberian ham on bread with tomato
 Beetroot hummus with concassé tomato
 Mini sandwich of salmon and creamy cheese
 Mascarpone, tomato and basil brioche
 Tenderloin sandwich with peppers and cheese
 Assortment of spanish omelette (potatoe and zucchini)

Ametller pastries

Drinks

Mineral water
 Soft drinks and beer
 White wine l'Arnot D.O. Terra Alta
 Red wine l'Arnot D.O. Terra Alta

Price: 22,00€ + 10% VAT

LUNCH TIBIDABO

Fruits and vegetables chips
 Iberian ham on bread with tomato
 Mini César salad with yogurt vinaigrette
 Assortment of canapes
 Veggie sandwich of avocado, spinach and mushrooms
 Chicken fingers with corn and yuzo sauce
 Sobrassada toast with grilled quail egg
 Assortment of homemade croquettes

Seasonal fruit skewer
 Ametller pastries

Drinks

Mineral water
 Soft drinks and beer
 White wine l'Arnot D.O. Terra Alta
 Red wine l'Arnot D.O. Terra Alta

Price: 25,00€ + 10% VAT

LUNCH LA MOLA

Fruits and vegetables chips
 Iberian ham on bread with tomato
 Mini caprese salad of fresh pasta with nuts vinaigrette
 Assortment of canapes
 Salmon and mascarpone skewer
 Tomato tartar and kalamata olive
 Caramelized pineapple and duck ham skewer
 Assortment of homemade croquettes
 Mini beef burger with cheese and onion

Meat balls buffet with vegetables

Seasonal fruit skewer
 Ametller pastries

Drinks

Mineral water
 Soft drinks and beer
 White wine l'Arnot D.O. Terra Alta
 Red wine l'Arnot D.O. Terra Alta

Price: 29,00€ + 10% VAT

LUNCH MONTSERRAT

Fruits and vegetables chips
 Iberian ham on bread with tomato
 Mango and feta cheese mini salad with citrus vinaigrette
 Foie bonbon on 'coca de recapte' and caramelized apple
 Coca mallorquina' with vegetables
 Salmorejo' shot with basil oil / Asparagus cream shot
 *Seasonal
 Assortment of spanish omelette (potatoe and zucchini)
 Truffled bikini of iberian ham
 Tuna tataki battered with sesame and soy sauce
 Chicken fingers with corn and yuzo sauce
 Mini beef burger with cheese and onion

Seasonal fruit skewer
 Ametller pastries

Drinks

Mineral water
 Soft drinks and beer
 White wine Montemar D.O. Terra Alta
 Red wine Montemar D.O. Terra Alta

Price: 31,00€ + 10% VAT



LUNCH MONT CARO

Fruits and vegetables chips
 Iberian ham on bread with tomato
 Vegetables mini salad with basil vinaigrette
 Assortment of canapes
 Cucumber, Eneldo cream cheese and ham roll
 Caramelized pineapple and duck ham skewer
 Sea bass ceviche with apple and celery granita
 Seafood gyoza with teriyaki sauce
 Truffled bikini of iberian ham
 Roast beef roll on caramelized apple and P.Ximenez reduction
 Assortment of homemade croquettes
 Prawn with Greek noodles and soy sauce and honey

Mediterranean fideuà buffet

Seasonal fruit skewer
 Ametller pastries

Drinks

Mineral water
 Soft drinks and beer
 White wine Montemar D.O. Terra Alta
 Red wine Montemar D.O. Terra Alta

Price: 34,00€ + 10% VAT

LUNCH MONTSENY

Fruits and vegetables chips
 Iberian ham on bread with tomato
 Mini caprese salad of fresh pasta with nuts vinaigrette
 Foie bonbon on 'coca de recapte' and caramelized apple
 Tuna, lettuce and mayonnaise sandwich
 Cucumber, Eneldo cream cheese and ham roll
 Salmon and avocado tartar
 Sobrassada toast with grilled quail egg
 Chicken fingers with corn and yuzo sauce
 Prawn with Greek noodles and soy sauce and honey
 Honeyed octopus on potato parmentier
 Mini beef burger with cheese and onion

Fresh pasta ravioli buffet with foie sauce

Seasonal fruit salad with raspberry coulis
 Ametller pastries

Drinks

Mineral water
 Soft drinks and beer
 White wine Montemar D.O. Terra Alta
 Red wine Montemar D.O. Terra Alta
 Cava Parxet Brut D.O. Cava

Price: 41,00€ + 10% VAT

LUNCH CADÍ

Fruits and vegetables chips
 Iberian ham on bread with tomato
 Mango and feta cheese mini salad with citrus vinaigrette
 Watermelon soup shot / Mushrooms cream shot
**Seasonal*
 Foie bonbon on 'coca de recapte' and caramelized apple
 Cucumber, Eneldo cream cheese and ham roll
 Steak tartar with crudites
 Prawn with Greek noodles and soy sauce and honey
 Galician style octopus on a bed of mashed potato
 Chicken cannelloni with foie bechamel sauce
 Mini beef burger with cheese and onion
 Grilled sirloin skewer with pepper and truffle oil

Mediterranean fideuá buffet
 Cheeses buffet with assortment of breads and jams

Seasonal fruit salad with raspberry coulis
 Ametller pastries

Drinks

Mineral water
 Soft drinks and beer
 White wine Bitácora Verdejo D.O. Rueda
 Red wine Heredad Don Tomas D.O. Rioja
 Cava Parxet Brut D.O. Cava

Price: 48,00€ + 10% VAT

LUNCH PEDRAFORCA

Fruits and vegetables chips
 Iberian ham on bread with tomato
 Watermelon soup shot / Mushrooms cream shot
**Seasonal*
 Foie bonbon on 'coca de recapte' and caramelized apple
 Tomato tartar and kalamata olive
 Cucumber, Eneldo cream cheese and ham roll
 Smoked cod and cherry tomato skewer with olivada oil
 Prawn with Greek noodles and soy sauce and honey
 Truffled bikini of iberian ham
 Galician style octopus on a bed of mashed potato
 Chicken cannelloni with foie bechamel sauce
 Tuna tataki battered with sesame and soy sauce
 Mini beef burger with cheese and onion
 Grilled sirloin skewer with pepper and truffle oil

Cheeses buffet with assortment of breads and jams
 Fresh pasta ravioli buffet with foie sauce

Fruit bonbon (50% with chocolate, 50% normal)
 Ametller pastries

Drinks

Mineral water
 Soft drinks and beer
 White wine Bitácora Verdejo D.O. Rueda
 Red wine Heredad Don Tomas D.O. Rioja
 Cava Parxet Brut D.O. Cava

Price: 51,00€ + 10% VAT



BUFFEES

RICE OR FIDEUÁ BUFFET (choose an option)

Cuttlefish and clam fideuá
 Mushroom fideuá and pork rib
 Cuttlefish and clam rice
 ECO vegetables rice
 Soupy lobster rice (Suppl. 4€ + VAT per person)
 Señorito rice with monkfish, cuttlefish and shrimp
 (Suppl. 5,5€ + VAT per person)
 Price: 5,50€ + 10% VAT per person

CHEESES BUFFET

Parmesan lolipops
 Mahón
 Gorgonzola
 Garrotxa
 Pesto
 With an assortment of breads, homemade jams and nuts.
 Price: 5,50€ + 10% VAT per person

ACORN-FED IBERIAN HAM BUFFET

Acorn-fed Iberian shoulder ham
 (maximum 50 people)

Price: 400€/u + 10% VAT

Acorn-fed Iberian ham cut
 (maximum 100 people)

Price: 680€/u + 10% VAT*

*Both options accompanied with coca bread with tomato
 and virgin olive oil.*

**Supplement second ham 350€ + 10% VAT*



JAPANESE BUFFET

Sushi, makis, nigiris

Accompanied with wasabi and soy sauce

Price: 9,50€ + 10% VAT per person

HEALTHY CORNER

Iberian ham and mozzarella truffled sandwich

Mango and feta cheese mini salad with citrus vinaigrette

Melon cream shot / Asparagus cream shot *Seasonal

Guacamole with nachos

Mini salmon burger with coloured bread

Price: 9,50€ + 10% VAT per person

AMERICAN CORNER

Mini beef burger with cheese and caramelized onion

Tenderloin sandwich with peppers and cheese

Chicken nuggets with barbecue sauce

Mini frankfurt with crunchy onion

Price: 7,50€ + 10% VAT per person

SKEWER BUFFET

Chicken and vegetables skewer

Monkfish and prawn skewer

Duck breast and caramelized pear skewer

Iberian secreto and candied onions skewer

Price: 8,50€ + 10% VAT per person



AMENUS



MOSCATELL MENU

Starters

- Fruit and vegetable salad in different textures
- Ganxet beans timbale with crunchy acorn-fed ham
- Mushrooms cream with vegetable ravioli
- Asparagus cream with sautéed prawns
- Sautéed of artichokes, wild asparagus and prawn with Romesco
- Eggplant hummus with gilled octopus and sweet potato chips

Main dishes

- Duck confit with eggplant caviar and caramelized onions
- Galician beef ingot with mashed potatoes and vegetables
- Duck magret with candied artichoke in rosemary oil and red berries
- Grilled sea bass with tender garlic fried and Verdejo reduction
- Hake supreme donostiarra style on a vegetable bed

Drinks

- Mineral water
- White wine l'Arnot D.O. Terra Alta
- Red wine l'Arnot D.O. Terra Alta
- Cava Parxet Brut D.O. Cava

Price: 38,00€ + 10% VAT per person

PARELLADA MENU

Starters

Baby spinach salad with crispy bacon, feta cheese and strawberries
 Beef carpaccio with parmesan cheese shavings
 Truffled potato parmentier with grilled scallops and vegetable chips
 Pumpkin cream with candied scallops and crispy ham
 Seafood cannelloni with carabinieri sauce
 Marined crab ravioli with Anís del Mono

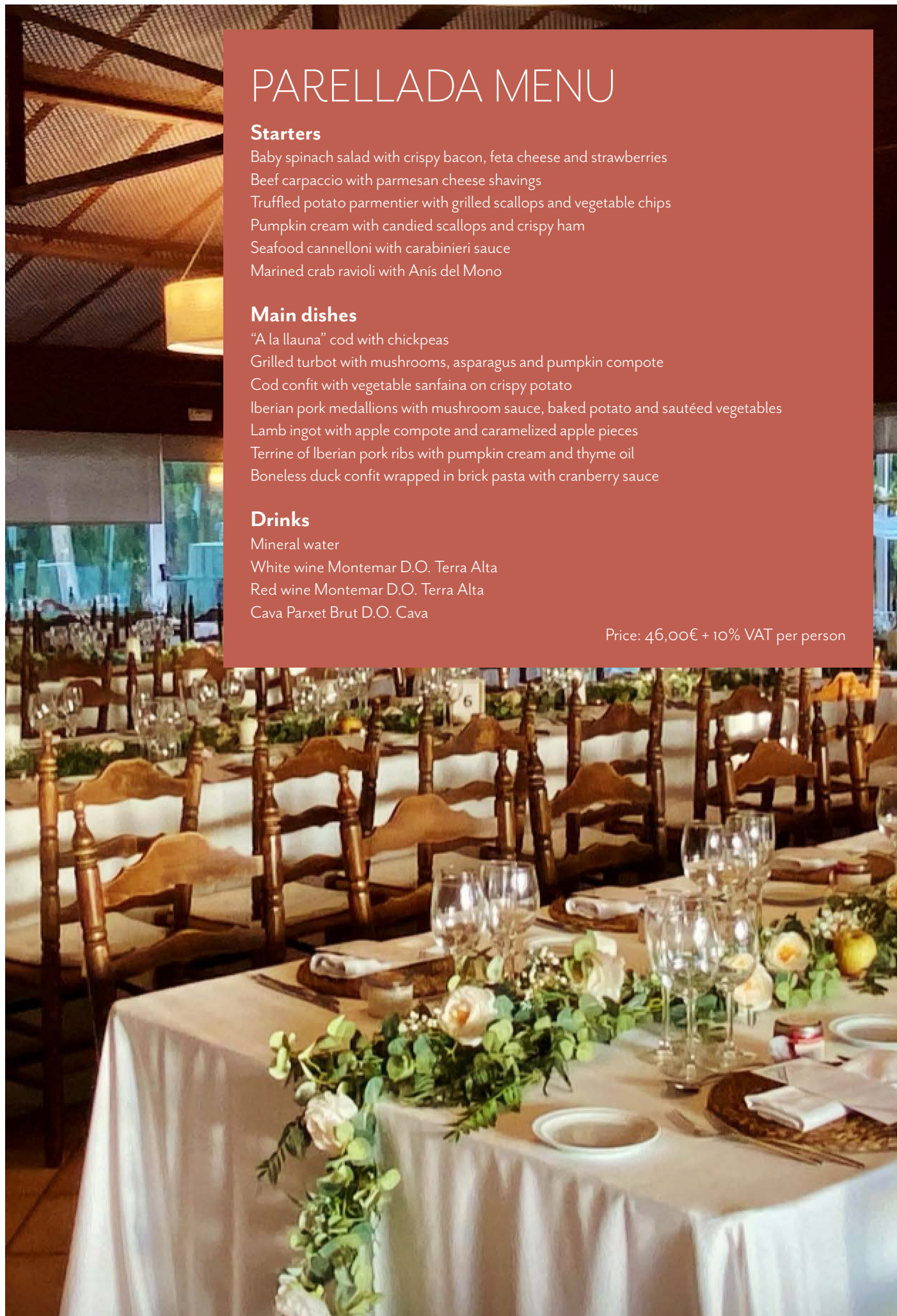
Main dishes

“A la llauna” cod with chickpeas
 Grilled turbot with mushrooms, asparagus and pumpkin compote
 Cod confit with vegetable sanfaina on crispy potato
 Iberian pork medallions with mushroom sauce, baked potato and sautéed vegetables
 Lamb ingot with apple compote and caramelized apple pieces
 Terrine of Iberian pork ribs with pumpkin cream and thyme oil
 Boneless duck confit wrapped in brick pasta with cranberry sauce

Drinks

Mineral water
 White wine Montemar D.O. Terra Alta
 Red wine Montemar D.O. Terra Alta
 Cava Parxet Brut D.O. Cava

Price: 46,00€ + 10% VAT per person



XAREL·LO MENU

Starters

Prawn salad with baby broad beans and fresh mint
 Beef carpaccio with pesto tagliatelle and grilled Norway lobster
 Mango, coriander and casse tomato tartare with sautéed prawns
 Red tuna tartare with sesame oil and wasabi ice cream
 Seafood cream with lobster medallions
 Crab ravioli "a la marinera" with Anís del Mono

Main Dishes

Roasted sea bream with crunchy leek and zucchini and eucalyptus soup
 Suquet-style turbot trunk
 Turbot supreme with sea urchin sauce
 Veal medallions with café paris sauce and creamy potato
 Terrine of Iberian pork ribs with pumpkin cream and thyme oil
 Lamb ingot with candied puigcerdá pears
 Pularda cannelloni with béchamel and Pedro Ximénez reduction

Drinks

Mineral water
 White wine Bitácora Verdejo D.O. Rueda
 Red wine Heredad Don Tomas D.O. Rioja
 Cava Parxet Brut D.O. Cava

Price: 52,00€ + 10% VAT per person



STARTERS TO SHARE

Iberian ham on bread with tomato

Mango and feta cheese salad with citrus vinaigrette

Caramelized pineapple and duck ham skewer

Assortment of homemade croquettes

Honeyed octopus on potato parmentier

Price: 4,50€ + 10% VAT* per person

**Supplement for changing a start for starters to share

DESSERTS FOR MENUS

Seasonal fruit skewer with chocolate

Cream profiteroles with cocoa and caramelized hazelnut coating

Apple tatin with anglaise crème and candied orange slices

Caramelized pineapple carpaccio with coconut ice cream

Chocolate mousse with orange coulis

Hazelnut sweet with praline sauce and lemon ice cream

Seasonal fruit skewer with anglaise crème

Yogurt soup with berries granita and ice cream bourbon vanilla

Homemade cakes (supplement according to cake)

GENERAL INFORMATION

GENERAL CONDITIONS:

Prices do NOT include VAT which is 10%

All the proposals are for a minimum order of:

- 250€ coffees
- 300€ cocktails
- 350€ lunches
- 400€ menus

**If the total amount is lower, the minimum amount will have to be paid.*

In the event that any guest has a food intolerance, we can adapt the chosen menu. In the case of serious allergies with the possibility of poisoning by contact or contamination, we cannot be held responsible for the risk.

PRICES INCLUDES:

Gastronomic offer previously exposed

Transport and logistic service (till 25km away from Ametller catering offices). For longer distance please ask for the price.

Necessary material to do the lunch, cocktail and coffee service till 50 people (crockery, cutlery and glassware for single use in case of delivery only).

In case of delivery only but with own material (crockery, cutlery and glassware) the collection supplement is going to be from 65€ + 10% VAT (depends on the distance).

Black or white tablecloths (except if it's just a delivery service).

Ametller catering paper napkins

Necessary kitchen material to do the service.

PRICES DOES NOT INCLUDE:

Kitchen furniture (cooker, oven, fridge, freezer, fryer, preparation table, etc) for a catering service: from 22,00€ + 10%VAT per person.

Furniture for banquet service: from 25€ + 10%VAT per person.

Furniture for lunch service for more than 50 people: from 20€ + 10%VAT per person.

Special or personalized furniture, tablecloths and utensils.

Flower decoration.

Space rent or canon.

Waiter/Chef service:

- Coffee break: 100€ + 10% VAT / Waiter/Chef

- Cocktail, lunch and banquet: 150€ + 10% VAT / Waiter/Chef

**We recommend a waiter every 15 people for a good service.*

**Chef service essential for set menus and lunch for more than 40 people.*

Coffee or tea service: 2,50€ + 10% VAT per person

Mineral water 1,5l: 2,00€ + 10% VAT per unit

Soft drink/beer: 5,00€ + 10% VAT per person

Cava glass: 3,50€ + 10% VAT per person

PAYMENT CONDITIONS:

Service reservation will be made effective at the time of paying a down payment of 20% of the budget.

A second payment of 50% of the budget will be made one month before the event.

In case of cancellation less than 7 days before the event, the amounts paid will not be refunded. In case of cancellation with more than 7 days the amounts paid will be on account for a new date.

The remaining 30% of the total amount will be paid, at the latest, 48 business hours before the event.





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