



WORK&STAY BY

ATZAVARA
HOTEL & SPA ★★★★★

Coffee Breaks

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Price per person, VAT not included.

QUICK COFFEE

100% Arabica espresso coffee and infusions

Mineral water

€8.00

(3 hours)

QUICK COFFEE&BREAK

100% Arabica espresso coffee and infusions

Cocoa

Fresh orange juice

Mineral water

Homemade cold tea

€11.00

(30 minutes)

STOP&CLEAR YOUR MIND

100% Arabica espresso coffee and infusions

Cocoa

Fresh orange juice

Fruit juice selection

Mineral water

Homemade cold tea

Mini butter croissant

Selection of Danish biscuits

Seasonal fruit salad

€14.00 €

(30 minutes)

SUPPLEMENTS:

CONTINUOUS COFFEE BREAK FOR 3 HOURS

Quick Coffee&Break | €11 / person

Coffee Stop&Clear your mind | €14 / person

Coffee break services are offered in the common areas of our convention centre.

Coffee Breaks

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Price per person, VAT not included.

GIVE YOURSELF A BOOST

100% Arabica espresso coffee and infusions
Cocoa
Fresh orange juice
Fruit juice selection
Mineral water
Homemade cold tea Orange & Green smoothie
Yoghurt selection
(Orange marmalade, red fruit jam, muesli)
Finger sandwiches (cheese, vegetable, Iberian)

€16.00 €
(30 minutes)

MAKE MY DAY

100% Arabica espresso coffee and infusions
Cocoa
Fresh orange juice
Fruit juice selection
Mineral water
Homemade cold tea
Mini butter croissant
Selection of Danish biscuits
Orange & Green smoothie Yoghurt selection
(orange marmalade, red fruit jam, muesli)
Finger sandwiches (cheese, vegetable, Iberian)
Mixed dried fruit
(almonds, prunes, dates, peaches)

€20.00
(30 minutes)

SUPPLEMENTS:

CONTINUOUS COFFEE BREAK FOR 3 HOURS

Give yourself a boost | €16 /person
Make my day | €20 /person

Coffee break services are offered in the common areas of our convention centre.



Price per person, VAT not included.

FINGER MENU

COLD DISHES

- Acom ham on flatbread, tomato and tapenade
 - Kumato tartare and Verdedoncella apple
 - Melon soup with Iberian ham gelée
 - Km.0 Cheese board
 - Aubergine and honey dips with organic vegetables and olive grissini
 - Shrimp mille-feuille with palm hearts and leek mayonnaise
 - Tuna tartar with crispy shrimp
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HOT DISHES

- Free range chicken croquettes
 - Shrimp skewer with kadaifi and codium dressing
 - Porcini and truffle risotto
 - Mini salmon and cuttlefish burgers with scamorza cheese and olive bread
 - Crispy duck bonbon with candied Williams pear
 - Grilled sirloin skewers with BBQ sauce
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DESSERTS

- Selection of pastries in different textures
 - Selection of seasonal fruits
 - Marie Brizard cream with Maresme strawberries and macadamia nuts
-

Wines from our cellar, waters, soft drinks and beers included.

€48.00

Food buffet prepared for consumption in small portions, without cutlery. Set out on tables and assisted by the waiter service.

Conceived to replace lunches or dinners in a private room.

Plates can be customised to specific needs. Estimated duration, 60 minutes. Assembly: in a private room.

Prices for a minimum of 25 people, please enquire for lower numbers. Price per person, VATnot included.

Welcome drink, Cocktail & Open Bar

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Price per person, VAT not included.

1

Vegetable chip selection
Kalamata olives
Km 0 cheese taco
Toasted almonds

*Wines from our cellar, waters,
soft drinks and beers included.*

€12.00

(30 minutes)

2

Vegetable chip selection
Kalamata olives
Spanish omelette dice with garlic
mayonnaise
Iberian ham flatbread with green olive
pesto
Home-cured salmon with our dressing
Goat cheese bonbon
Coastal mussels with vegetable
vinaigrette

*Wines from our cellar, waters,
soft drinks and beers included.*

€14.00

(30 minutes)

3

Toasted almonds
Spanish omelette with garlic mayonnaise
Iberian ham flatbread with green olive
pesto
Goat cheese bonbon
Home-cured salmon with our dressing
Foie bonbon

Hot:

Our oxtail gyozas in their juice
Free range chicken croquettes
Cod dumplings and lime mayonnaise

*Wines from our cellar, waters,
soft drinks and beers included.*

€21.00

(30 minutes)

Estimated duration, 30 to 45 minutes. Assembly: in a private room. Prices for a minimum of 25 people, please enquire for lower numbers.

Open bar (2 hours)

Mineral waters

Beer

Soft drinks

Wines from our cellar

GIN

Beefeater, Tanqueray, Bombay Sapphire, Puerto de Indias Strawberry & Hendricks

VODKA

Absolut & Grey Goose

RUM

Barceló, Santa Teresa & Matusalem 7

WHISKY

Ballantine's, Four Roses, Jameson

TEQUILA

José Cuervo & Herradura Reposado

€30.00. Extra hour supplement €15/person.

BBQ&RICE Experience by Jospet

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(Min. 50 people- 1:30 hrs.)

Price per person, VAT not included.

BBQ&RICE EXPERIENCE

SALAD POSITION

Caesar, quinoa, Russian salad, tomato salad, black olives and fresh mozzarella pearls.

Platter of cheeses and Iberian cold slice.

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LIVE GRILL POSITION

Veal entrails

Iberian plume

Criollo chorizo

Beef tenderloin skewer

100% Organic Beef Mini Burgers

Buffalo Wings

Skewers of salmon with vegetables

Corn on the cob and herb butter

Flavoured baked potatoes

Grilled vegetables

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SAUCES

“Chimichuri” sauce

BBQ sauce, Ketchup curry

Hot sauce

PAELLAS WITH RICE FROM PALS (2 TO CHOOSE FROM)

Seafood and fish paella

Chicken and vegetable paella

Empordà black rice

Vegetable risotto

Seafood noodle fideuà

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DESSERTS

Glass of seasonal fruit

Vanilla cream with cinnamon jelly

Brownie with caramel

Citrus sorbets

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Wines from our cellar, waters, soft drinks and beers included.

€85.00

OUR BUFFET

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(Min. 50 people- 1:30 hrs.)
Price per person, VAT not included.

THE MARKET

FRESH SALAD POSITION

Fresh and seasonal products to prepare salads to taste.

Legumes, vegetables, prepared salads, pasta, rice dishes, cold soups, sauces, vinaigrettes and all the accessories for a fresh salad.

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OUR SPECIALS

Cut ham and Iberian cold slice.

Selection of national cheeses.

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HOT STARTERS

Rice dishes, fideuà noodles, risotto, pasta and pizza.

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SHOW COOKING

Meat, fish and vegetables all prepared on our barbecue or grilled.

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DESSERTS

Pastry selection.

Natural fresh fruit sliced and in pieces.

Variety of yoghurts and cheeses.

Ice creams, mousses, crèmes caramel or homemade creams.

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Wines from our cellar, waters, soft drinks and beers included.

€39.00

Duration from 60 to 90 minutes. Assembly: indoors and tables for a maximum of 10 diners. Prices for a minimum of 25 people, please enquire for lower numbers.

Work menu

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Price per person, VAT not included.

1

STARTER

Ricotta ravioli with seasonal mushrooms

MAIN COURSE

Sea bass supreme with corn cream and anchovy mousseline

DESSERT

Raspberry sorbet with macerated fruit and citrus coulis

Wines from our cellar, waters, soft drinks and beers included.

€39.00

2

STARTER

Wok of organic vegetables with truffle oil

MAIN COURSE

Creamy veal with pasta, vegetables from the Maresme region and porcini sauce

DESSERT

Brownie strawberries, mango coulis and white iced chocolate powder

Wines from our cellar, waters, soft drinks and beers included.

€42.00

3

STARTER

Goat cheese salad, duck, raspberry vinaigrette and crispy sesame

MAIN COURSE

Grilled beef tenderloin with vegetables from the Maresme region

DESSERT

Brownie strawberries, mango coulis and white iced chocolate powder

Wines from our cellar, waters, soft drinks and beers included.

€45.00

Duration from 30 to 45 minutes. Assembly: in private area. Prices for a minimum of 25 people, please enquire for lower numbers.



Price per person, VAT not included.

GALA 1

HORS D'OEUVRES

Iberian ham flatbread with green olive pesto
Goat cheese bonbon

FIRST STOP

Hake with seasonal mushrooms, spinach juice and honey
mousseline

SECOND STOP

Beef ingot with seasonal mushroom “trinxat” and Maresme
vegetables in Café Paris sauce

DESSERTS

Lemon sorbet with Maresme strawberries, gin and tonic pearls
and lime jelly

Wines from our cellar, waters, soft drinks and beers included.

€68.00

GALA 2

HORS D'OEUVRES

Bonbon of spider crab and prawn from Blanes
Crispy crystal bread with Iberian ham and Raf tomato

FIRST STOP

Coastal sea bass supremes with anchovy mousseline, corn
cream and piquillo pepper oil

SECOND STOP

Girona beef tenderloin with baby vegetables, Gorgonzola ravioli
and Café de Paris sauce

DESSERTS

Raspberries from Llaveneres with mango sorbet, dill cream
cheese and passion fruit juice

Wines from our cellar, waters, soft drinks and beers included.

€90.00

Duration from 60 to 90 minutes. Prices for a minimum of 50 people, please enquire for lower numbers.

Our cellar

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VAT not included.

Our cellar (included)

WHITE WINES

Marta Violet Blanc DO Penedès

Mar i Cel DO Penedès

RED WINES

Abadal franc negre DO Pla del Bages

A Cau d'Orella DO empordà

SPARKLING WINE

Prima Vides

Bodega Premium

WHITE WINES

Pansa Blanca DO Alella

Perro Verde DO Verdejo

RED WINES

Modernista DO Terra Alta

Austum DO Ribera del duero

SPARKLING WINE

Parxet Brut Reserva

€5/pers.

#Atzavaragreen

WHITE WINE

Espelt Quinza Roures ECO 

RED WINE

Cims de Porrera Vi de la Vila de Porrera

2017 DOQ Priorat ECO 

SPARKLING WINE

Mont-ferrant Brut Reserva ECO 

€7/pers.