

FOOD & BEVERAGE MENU INSPIRED EVENTS

HILTON DIAGONAL MAR BARCELONA



Dear Guests,

Our intention is to make the time you choose to spend with us as pleasurable as possible.

With this in mind we have created a wide range of inspiring menu options and dining packages to delight you and your guests.

With a special focus on the *Mindful Eating* pillar from our **Meet with Purpose** philosophy have we created a wide range of menu options for all occasions.

This concept focusses on the wellbeing of your delegates to ensure you have a successful and productive meeting that has a big impact on your organizational objectives, but a smaller one on the environment.

All menu options you will find in this folder are example menus created by myself and my team.

Your actual menu offering will be based on seasonal offerings by using local and seasonal products that predominantly are produced in our vicinity and have shortest possible delivery ways.

In addition have we created a selection of themed experience breaks and live elements that can be added to your events in order to make your event even more inspirational. More information about the different experiences we offer can be found in our *Experience Guide*.

We do appreciate that each and every occasion is individual and as such demands special attention, after all every event should be as unique as the guest invited.

Please have a read through our different break-and menu options and make your choice. Should you have any questions, our team is always here to advise you.



Executive Chef
Pedro Corredor



INSPIRED EVENTS EXPERIENCE

We Connect

At the Hilton Barcelona Diagonal Mar we offer 3 unique meetings packages depending on your group size;

- The Boardroom Experience
- The Meetings Simplified Experience
- **The Inspired Events Experience**

The Ballroom, located on the ground floor of the hotel, can accommodate up to 1,000 guests in theatre style setting and offers a perfect venue for conferences, presentations, seminars and banquets. The Ballroom can be divided into seven smaller rooms for groups with fewer delegates, and is equipped with internet access and modern audio-visual equipment. In front of the room there is a spacious foyer with natural light, with direct access to the Plaza Willy Brandt, perfect for coffee breaks or standing lunches.

- Creating memorable, inspiring events is what we do best!
- Available for groups as of 25 persons
- Specialized food & beverage offering, designed for the group size
- Unique add-on options such as experience coffee breaks or lunches, team-building activities as part of your event
- Combining our “Work, Rest & Play” mantra by offering lunches or evening events in our PURO Beach



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BREAKFAST

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CONTINENTAL BREAKFAST

Sliced fresh fruit

Cereals

Fruits or natural yoghurt

Freshly baked rolls, Danish pastries, croissants and toasts

Fruit jam, honey, butter and margarine

Plate of assorted cold cuts and cheese

Juices, coffee, tea or hot chocolate with milk

€ 16.50 (VAT included)

AMERICAN BREAKFAST

Sliced fresh fruit

Cereals

Fruits or natural yoghurt

Freshly baked rolls, Danish pastries, croissants and toasts

Fruit jam, honey, butter and margarine

Plate of assorted cold cuts and cheese

Selection of scrambled eggs, bacon, tomato, rosti potatoes, mushrooms and sausages

Juices, coffee, tea or hot chocolate with milk

€ 25.00 (VAT included)

HILTON BREAKFAST

Sliced fresh fruit

Cereals

Fruits or natural yoghurt

Freshly baked rolls, Danish pastries, croissants and toasts

Fruit jam, honey, butter and margarine

Variety of Catalonian cold cuts
Spanish omelet

Plate of smoked salmon and cod

Spanish cheese assortment

Selection of scrambled eggs, bacon, tomato, rosti potatoes, mushrooms and sausages

Juices, coffee, tea or hot chocolate with milk

€ 28.00 (VAT included)



COFFEE BREAKS

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COFFEE BREAK SILVER

Seasonal Fruit
Custard – filled bun
Homemade almond pastries

Coffee, tea, fresh fruit juice
(mango and coconut) and
mineral water

€ 12.50 (VAT included)

COFFEE BREAK GOLD

Seasonal Fruit
Ensaimada filled with
chocolate (Majorcan pastry)
Carquinyolis - Catalan Biscotti
Rosquillas - Spanish
doughnuts

Coffee, tea, fresh fruit juice
(pineapple and mango) and
mineral water

€ 17.50 (VAT included)
Surcharge “Silver” DDR + € 5.00
per person

COFFEE BREAK DIAMOND

Seasonal Fruit
Catalan pastry with chocolate
Coca de Forner – Catalan
traditional brioche cake
Vanilla Wafers
Sandwich with grilled
vegetables and cottage
cheese

Coffee, tea, fresh fruit juices
(pineapple, strawberries and
orange) and mineral water

€ 20.50 (VAT included)
Surcharge “Silver” DDR + € 8.00
per person

Or choose one of our “Experience” Coffee Breaks. More information can be found in our **Experience Guide**.
Standing Buffet Service *** Standard serving time: 30 minutes *** Available for groups as of 10 persons

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CHOCOLATE EXPERIENCE COFFEE BREAK

Black chocolate truffles

Chocolate soup with orange and vanilla aroma

Chocolate rocks

Churros with chocolate

Creamy chocolate with olive and salt

Coffee, tea, fresh fruit juice and mineral water

€ 20.50 (VAT included)

Available for all group sizes

Surcharge "Silver" DDR + € 8.00 per person

Upgrade your Chocolate Experience break with a chocolate fountain at € 5.00 per person (available for groups as of 50 persons).

More suggestions to "upgrade" your Food & Beverage offering can be found in our *Experience Guide*.

DETOX EXPERIENCE COFFEE BREAK

*Green - apple, mint, celery, lemon,
spinach and avocado*

*Red - carrot, lemon, beetroot, apple,
raspberry and blueberry*

*Orange - pineapple, carrot, ginger,
lemon, mango and apple*

*Peach from Calanda, cranberries and
lemon verbena*

Apple biscuit mousse

Red berry brochette

*Coffee, tea, fresh fruit juice and mineral
water*

€ 20.50 (VAT included)

Available for all group sizes

Surcharge "Silver" DDR + € 8.00 per person

More suggestions to "upgrade" your Food &
Beverage offering can be found in our
Experience Guide.

SEA & MOUNTAIN EXPERIENCE COFFEE BREAK

Anchovies from L'Escala

Tapa of mousse de cod

Iberian ham mini sandwich

Hot chocolate with whipped cream and
caramelized *ensaimada* (Majorcan
pastry)

Coffee mousse with *Carquinyolis*
(Catalan Biscotti)

Coffee, tea, fresh fruit juice and mineral
water

€ 17.50 (VAT included)

Available for all group sizes

Surcharge "Silver" DDR + € 5.00 per person

More suggestions to "upgrade" your Food &
Beverage offering can be found in our
Experience Guide.

A buffet table set up with various finger foods. In the foreground, there are skewers with raspberries, blackberries, and blueberries. Next to them are sandwiches on small buns. To the right, there are several glass bowls filled with a yellow salad. In the background, there are more food items, including a large glass of orange juice and several small glass bottles with yellow liquid. The table is decorated with green grass and plants.

FINGERFOOD BUFFET

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FINGERFOOD BUFFET SILVER

Cold

Wraps with marinated salmon, mascarpone cream with dill, pickled cucumbers and semi-dried tomatoes

Vegetable sandwich with humus and seitan

Potato salad with peppers and olives from *Galarza*

Hot

Chicken soup with fine herbs

“Mac & Cheese”

Grilled sea bass with citrus oil

Mashed red potatoes with olive oil

Dessert – *Guilty Pleasures*

Sliced orange with cinnamon syrup

Mousse from red fruit

€ 37.50 (VAT included)

FINGERFOOD BUFFET GOLD

Cold

Wrap with humus, purple carrot and asparagus

Sandwich with Cecina (dried beef) and virgin olive oil

King prawn salad with mango and cocktail sauce

Broccoli salad, durum wheat, orange and apple vinaigrette

Tabbouleh salad of vegetables with seitan and green lemon vinaigrette

Hot

Curry lentil soup

Truffle mushroom lasagna

Grilled hake in “salsa verde”

Iberian ham with green pepper and Pedro Ximénez

Dessert – *Guilty Pleasures*

Caramelized pineapple

Tiramisu

Carrot cake

€ 47.50 (VAT included)

Surcharge “Silver” DDR + € 10.00 per person

*Standing Buffet Service *** Standard serving time: 1.5 hours *** Available for groups as of 15 persons (Meeting Simplified events or Inspired Events) *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included if not part of DDR*

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FINGERFOOD BUFFET DIAMOND

Cold

Smoked chicken sandwich with cream cheese
Tuna roll with egg and lime mayonnaise
Octopus with potato cream and pepper-oil
Roasted vegetable salad with thyme

Hot

Typical Spanish soup with meatballs, noodles and *Santa Pau* beans
Gnocchi with zucchini and parmesan cheese
Monkfish with salsa *Romescada*
Beef fillet with mushrooms, oyster sauce and pak-choi

Dessert – *Guilty Pleasures*

Strawberries with mint and pink pepper
Chocolate Mousse – 70% cacao
Lemon meringue cream tart
Cheesecake

€ 55.00 (VAT included)

Surcharge “Silver” DDR + € 17.50 per person

*Standing Buffet Service *** Standard serving time: 1.5 hours *** Available for groups as of 15 persons (Meeting Simplified events or Inspired Events) *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included if not part of DDR*

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A buffet station featuring four pots on a table. From left to right, the pots are blue, green, white, and red. Each pot has a matching lid and a silver serving fork resting on a white napkin in front of it. The pots are illuminated by four adjustable desk lamps with white shades. Above the lamps, a large, glowing light fixture with several wooden, teardrop-shaped shades is visible. The background is a warm, yellowish wall.

BUFFET LUNCH

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BUFFET LUNCH SILVER

Cold

Vegetable and Crudit  buffet
Tuna Tataki with citrus dressing
Quinoa-salad with avocado and poached egg
Slow cooked chicken with saut ed vegetables and a mustard vinaigrette
Kale salad with spinach, semi-dried tomatoes, maple syrup and apple cider vinegar

Hot

Truffle meat cannelloni
Aubergines au gratin Proven ale
Roasted beef tenderloin in a sweet wine sauce
Hake with a white wine sauce
Monkfish soup from *Cadaqu s*

Dessert – *Guilty Pleasures*

Fruit skewers
Brownie with vanilla cream
Chocolate profiteroles

€ 42.00 (VAT included)

*Standing or seated Buffet Service *** Standard serving time: 1.5 hours *** Available for groups as of 25 persons (Inspired Events only) *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included if not part of DDR*

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BUFFET LUNCH GOLD

Cold

Vegetable and Crudit  buffet
Tuna Tataki with citrus dressing
Quinoa-salad with avocado and poached egg
Slow cooked chicken with saut ed vegetables and a mustard vinaigrette
Kale salad with spinach, semi-dried tomatoes, maple syrup and apple cider vinegar
Gazpacho from *Andaluc a* served with crunchy Iberian ham
Scallops with a *wakame* seaweed salad

Hot

Truffle meat cannelloni
Aubergines au gratin Proven ale
Roasted beef tenderloin in a sweet wine sauce
Hake with a white wine sauce
Monkfish soup from *Cadaqu s*
Duck with Catalan pears
Saut ed wok vegetables

Dessert – *Guilty Pleasures*

Fruit skewers
Brownie with vanilla cream
Chocolate profiteroles
Cr me br l e *de guaran s*
Fruit tart with cream

€ 52.00 (VAT included)

Surcharge “Silver” DDR + € 10.00 per person

*Standing or seated Buffet Service *** Standard serving time: 1.5 hours *** Available for groups as of 25 persons (Inspired Events only) *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included if not part of DDR*

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BUFFET LUNCH DIAMOND

Cold

Vegetable and Crudit  buffet
Tuna Tataki with citrus dressing
Quinoa-salad with avocado and poached egg
Slow cooked chicken with saut ed vegetables and a mustard vinaigrette
Kale salad with spinach, semi-dried tomatoes, maple syrup and apple cider vinegar
Gazpacho from *Andaluc a* served with crunchy Iberian ham
Scallops with a *wakame* seaweed salad
Stove-pot of *Santa Pau* beans, codfish and sweet onions
Foie with a tomato marmalade

Hot

Truffle meat cannelloni
Aubergines au gratin Provenale
Roasted beef tenderloin in a sweet wine sauce
Hake with a white wine sauce

Monkfish soup from Cadaqu s
Duck with Catalan pears
Saut ed wok vegetables
Sea bass with a fennel sauce
Chicken breast with mushrooms and a truffle sauce

Dessert – *Guilty Pleasures*

Fruit skewers
Brownie with vanilla cream
Chocolate profiteroles
Cr me br l e de *guaran s*
Fruit tart with cream
Greek yoghurt with forest fruit
Passion Fruit / Mango mousse

€ 62.00 (VAT included)

Surcharge “Silver” DDR + € 20.00 per person

*Standing or seated Buffet Service *** Standard serving time: 1.5 hours *** Available for groups as of 25 persons *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included if not part of DDR*

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BUFFET DINNER SILVER

Cold

Vegetable and Crudit  buffet

Catalan Coca bread with grilled vegetables and chives

Lentil salad with seasonal vegetables and a sherry vinegar

Ceviche of shrimps, monkfish and red peppers

Hot

Carrot soup with ginger

Green *Tagliolini* served with a vegetable cream

Slow-cooked leg of lamb served with a rosemary sauce

Red snapper served with caramelized shallots and a pink pepper sauce

Basmati rice with mushrooms

Dessert – *Guilty Pleasures*

Fruit salad with lime

Opera cake

Tiramisu

€ 49.00 (VAT included)

*Standing or seated Buffet Service *** Standard serving time: 1.5 hours *** Available for groups as of 25 persons *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included*

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BUFFET DINNER GOLD

Cold

Vegetable and Crudit  buffet
Catalan Coca bread with grilled vegetables and chives
Lentil salad with seasonal vegetables and a sherry vinegar
Ceviche of shrimps, monkfish and red peppers
Guacamole with violet potatoes
Peruvian fish ceviche with white beans

Hot

Carrot soup with ginger
Green *Tagliolini* served with a vegetable cream
Slow-cooked leg of lamb served with a rosemary sauce
Red snapper served with caramelized shallots and a pink pepper sauce
Basmati rice with mushrooms
Broccoli with almonds
Marinated chicken brochette

Dessert – *Guilty Pleasures*

Fruit salad with lime
Opera cake
Tiramisu
Cream fritters
Apple pie

€ 59.00 (VAT included)

*Standing or seated Buffet Service *** Standard serving time: 1.5 hours *** Available for groups as of 25 persons *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included*

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BUFFET DINNER DIAMOND

Cold

Vegetable and Crudit  buffet

Catalan Coca bread with grilled vegetables and chives

Lentil salad with seasonal vegetables and a sherry vinegar

Ceviche of shrimps, monkfish and red peppers

Guacamole with violet potatoes

Peruvian fish ceviche with white beans

Smoked turkey salad with corn, heart of palm and semi-dried tomatoes

Roast beef with cranberry jam and a port sauce

Hot

Carrot soup with ginger

Green *Tagliolini* served with a vegetable cream

Slow-cooked leg of lamb served with a rosemary sauce

Red snapper served with caramelized shallots and a pink pepper sauce

Basmati rice with mushrooms

Broccoli with almonds

Marinated chicken brochette

Catalonian spinach

Potato gratin

Dessert – *Guilty Pleasures*

Fruit salad with lime

Opera cake

Tiramisu

Cream fritters

Apple pie

Mascarpone with red fruit

Crunchy chocolate with hazelnuts

€ 69.00 (VAT included)

*Standing or seated Buffet Service *** Standard serving time: 1.5 hours *** Available for groups as of 25 persons *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included*

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DINNER MENU "Create your own"

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"Create your Own"

HOME

SEATED DINNER MENU

3- Courses

Scallops served with truffle-vegetables
Braised pork-cheeks served with mushrooms and a *Priorat* red-wine sauce
Chocolate trilogy

3-course dinner

€ 56.00 per person

4- Courses

Quinoa salad with avocado, tomatoes and a fresh herb vinaigrette
Grilled hake served with mashed peas squash and an Iberian ham-sauce
Slow-cooked lamb served with seasonal vegetables
Passion-mango cake

4-course dinner

€ 64.00 per person

5- Courses

Burratina served with *Cecina* (dried beef) from León, tomatoes, and a Pedro Ximenez vinaigrette
Roasted sirloin from Girona, *Trinxat de la Cerdanya* and a porcini sauce
Cream of potato and celery with cubes of foie gras
Suquet (Spanish fish stew) of monkfish and corvina with a touch of saffron
Sacher cake with red berries

5-course dinner

€ 76.00 per person

Available for groups as of 10 persons *** Please note that the entire group needs to pre-order the same menu ** Supplements will apply in case of a choice-menu *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included

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“Create your Own”



SEATED DINNER MENU – “Create your own”

Starters

Pumpkin cream with foie grass dices

Crab cream with shaman's timbale

Escalivada (roasted vegetables) with sautéed mushrooms

Main Courses

Sea bass with squid, onions and asparagus

Mediterranean snapper with *Calax* sauce

Lightly salted cod served with spinach and plums

Desserts – *Guilty Pleasures*

Panna cotta with figs and caramel coulis

Citrus mousse with raspberry coulis

Semi-chocolate sphere filled with pistachio praline

3-course dinner

€ 56.00 per person

4-course dinner

€ 64.00 per person

5-course dinner

€ 76.00 per person

*Please select one item from each category *** Available for groups as of 10 persons *** Please note that the entire group needs to pre-order the same menu ** Supplements will apply in case of a choice-menu *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included*

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“Create your Own”





TAPAS COCKTAIL BUFFET

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TAPAS COCKTAIL BUFFET SILVER

Cold

Salmon tartar toast with chives
Cream cheese shot with Romanesco sauce and breadsticks
Foie spoon with a peach chutney sauce
Guacamole shot with lime caviar
Bloody Mary tomato with prawns

Hot

Beach squid croquettes
Tender wheat risotto with mushrooms
Crispy chicken sticks
Santa Pau beans with sautéed sausage
Thai king prawn brochettes

Desserts – *Guilty Pleasures*

Strawberry cream cups
70% *Ametller* chocolate mousse

€ 42.00 (VAT included)

*Standing Buffet*** Standard serving time: 1 hour *** Available for groups as of 25 persons *** Supplement of € 8.00 per person for dinner service *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included*



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TAPAS COCKTAIL BUFFET GOLD

Cold

Salmon tartar toast with chives
Cream cheese shot with Romanesco sauce and breadsticks
Foie spoon with a peach chutney sauce
Guacamole shot with lime caviar
Bloody Mary tomato with prawns
Cod-fish ceviche with heart of palm
Tomato tartare with duck ham

Hot

Beach squid croquettes
Tender wheat risotto with mushrooms
Crispy chicken sticks
Santa Pau beans with sautéed sausage
Thai king prawn brochettes
Brochetas de la Barceloneta filled with beef
Garlic mushrooms with poached quail eggs

Desserts – *Guilty Pleasures*

Strawberry cream cups
70% *Ametller* chocolate mousse
Catalan fritters with cream

€ 47.50 (VAT included)

*Standing Buffet*** Standard serving time: 1.hour*** Available for groups as of 25 persons *** Supplement of € 8.00 per person for dinner service *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included*

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TAPAS COCKTAIL BUFFET DIAMOND

Cold

Salmon tartar toast with chives
Cream cheese shot with Romanesco sauce and breadsticks
Foie spoon with a peach chutney sauce
Guacamole shot with lime caviar
Bloody Mary tomato with prawns
Cod-fish ceviche with heart of palm
Tomato tartare with duck ham
Blinis with goat cream cheese and blueberries
Veal carpaccio with truffle and *Salicornia* vinegar

Hot

Beach squid croquettes
Tender wheat risotto with mushrooms
Crispy chicken sticks
Santa Pau beans with sautéed sausage
Thai king prawn brochettes
Brochetas de la Barceloneta filled with beef

Garlic mushrooms with poached quail eggs
Andalusian cod-fish
Fried cheese ravioli with tomato pesto

Desserts – *Guilty Pleasures*

Strawberry cream cups
70% *Ametller* chocolate mousse
Catalan fritters with cream
Mini fruit brochettes
Mini “Puro” brownies

€ 52.50 (VAT included)

*Standing Buffet*** Standard serving time: 1 hour *** Available for groups as of 25 persons *** Supplement of € 8.00 per person for dinner service *** Mineral Water, Coffee / Tea included as part of package – additional beverages not included*

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BEVERAGES

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BEVERAGE PACKAGE SILVER

Cava
House Wines (red and white)
Non-Alcoholic Drinks
Beer Selection

Tubers Chips & Japanese Snacks served complimentary

| | |
|------------|--------------------|
| 30 minutes | € 11.00 per person |
| 1 hour | € 18.00 per person |
| 2 hours | € 22.00 per person |
| 3 hours | € 30.00 per person |

Every extra hour: € 8.00 per person
(Prices include VAT)

BEVERAGE PACKAGE GOLD

Cava
House Wines (red and white)
Martini (red and white + mixer)
Gin & Tonic (1 type of national Gin)
Non-Alcoholic Drinks
Beer Selection

Tubers Chips, Japanese Snacks & Olives served complimentary

| | |
|------------|--------------------|
| 30 minutes | € 15.00 per person |
| 1 hour | € 23.00 per person |
| 2 hours | € 28.00 per person |
| 3 hours | € 37.00 per person |

Every extra hour: € 9.00 per person
(Prices include VAT)

BEVERAGE PACKAGE DIAMOND

Premium Cava
House Wines (red and white)
Martini (red and white + mixer)
Gin & Tonic (3 types of national Gin)
Long-drinks (Whiskey, Vodka, Rum + mixer)
Non-Alcoholic Drinks
Beer Selection

Tubers Chips, Japanese Snacks & Olives served complimentary

| | |
|------------|--------------------|
| 30 minutes | € 20.00 per person |
| 1 hour | € 28.00 per person |
| 2 hours | € 37.00 per person |
| 3 hours | € 47.00 per person |

Every extra hour: € 10.00 per person
(Prices include VAT)

*Available for groups as of 10 persons *** The wines included in the package are our House Wines (Red: Mas Petit and White: Blanc de Pacs), for a supplement we would be able to upgrade those – ask your event planner for more information*

[Breakfast](#) [Coffee Breaks](#) [Fingerfood Buffets](#) [Buffet Lunch](#) [Buffet Dinner](#) [Dinner Menu](#) [Tapas](#) [Cocktail](#)
[Beverages](#) [Meeting Experiences](#)

[Beverage Package Silver](#) [Beverage Package Gold](#) [Beverage Package Diamond](#) [Wine Supplements](#) [Basic Package](#)



WINE SUPPLEMENTS

Our beverage packages have the following wines included;

- Mas Petit
- Blancs de Pacs

With the following supplements you can upgrade your package with the following wines;

Supplement of € 4.00 per person;

- Cosmic
- Camino Romano

Supplement of € 9.00 per person;

- Calcari
- Enate Crianza

Our sommelier is of course also available to make a personalized wine package based on your preferences.

BASIC BEVERAGE PACKAGE

2 glasses of House wine (red or white)

or

2 glasses of selected Beer

or

2 glasses of non-alcoholic drinks

Unlimited mineral water

Coffee / tea

€ 15.00 per person (including VAT)

Additional beverages will be charged upon consumption to the master account.

The BASIC beverage package can only be ordered as part of a lunch or dinner.



A large outdoor chess set is arranged on a black and white checkered board in a modern building courtyard. The chess pieces are white and black, and the board is set on a paved area. In the background, there are several modern buildings with many windows, and a wooden pergola structure is visible on the right side. The scene is lit with warm, golden light, suggesting late afternoon or early evening.

MEETING & EXPERIENCES

[Breakfast](#) [Coffee Breaks](#) [Fingerfood Buffets](#) [Buffet Lunch](#) [Buffet Dinner](#) [Dinner Menu](#) [Tapas Cocktail Beverages](#) [Meeting Experiences](#)

[Culture](#) [Out & About](#) [Go Play!](#) [Spice it up](#)





MEETING EXPERIENCES UNIQUE ADD-ONS

Designed by our mindfulness experts we have created a wide range of experiences with the aim to enrich the agenda of your event, bring creative energy to the group and help form emotional connections out of the business environment between the participants.

Our experiences have been divided into four pillars;

- ❖ Culture
- ❖ Out & About
- ❖ Go Play!
- ❖ Spice it up

On the following pages you will find a few examples of our unique *Spice it Up* add-ons. More information about our unique meeting add-ons can be found in our ***Experience Guide***.

MEETING EXPERIENCES

*** FUN DAY***

Surprise your delegates with our amazing *FUN DAY* concept.

Creating a little competition on our 16-person table football, a mini-golf court or some slam-dunks while playing basketball.

Supplement to the “Silver” lunch package of only € 15.00 per person.

Can be added complimentary as part of the “Diamond” fingerfood lunch package.

Minimum 50 delegates

More information about our unique meeting add-ons can be found in our ***Experience Guide***.



MEETING EXPERIENCES

*** *La Boqueria* ***

Let your delegates experience the famous “La Boqueria” market as part of a lunch or during one of the dinners you are planning during your event.

Enjoy the typical Catalan dishes in a real-live market feeling including the market stands and market noises.

€ 90.00 per person

Minimum 100 delegates

More information about our unique meeting additions can be found in our ***Experience Guide***.



Breakfast Coffee Breaks Fingerfood Buffets Buffet Lunch Buffet Dinner Dinner Menu Tapas Cocktail
Beverages **Meeting Experiences**

Culture Out & About Go Play! Spice it up



MEETING EXPERIENCES

*** COCKTAIL COMPETITION ***

Feel like a real mixologist when you and the other meeting delegates compete in a *COCKTAIL COMPETITION*.

We will use our portable bars, so this fun activity can easily be added to one of your breaks in the afternoon or after your meeting day.

Depending on your wishes we can create alcoholic or non-alcoholic cocktails and you will of course be supported by one of the Hotel's mixologists.

€ 20.00 per person.

Maximum 25 delegates

Duration: 30 minutes

More information about our unique meeting additions can be found in our *Experience Guide*.



CONTACT

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