



# Coffee Break

*Minimum 15 guests*

## Welcome Coffee

Coffee, decaffeinated coffee and milk  
Selection of teas and herbal teas  
Mineral waters and varied juices

*Price per person 6,00 € (VAT included)*

## Sweet Break

Coffee, decaffeinated coffee and milk  
Selection of teas and herbal teas  
Mineral waters and varied juices  
Assortment of sweet pastries(3 pieces per person)

*Price per person 9,00 € (VAT included)*

## Savoury Break

Coffee, decaffeinated coffee and milk  
Selection of teas and herbal teas  
Mineral waters and varied juices  
Assortment of savoury pastries(3 pieces per person)

*Price per person 10,00 € (VAT included)*

## Mini Sandwich Break

Coffee, decaffeinated coffee and milk  
Selection of teas and herbal teas  
Mineral waters and varied juices  
Assortment of mini-sandwiches (2 pieces per person)

*Price per person 12,00 € (VAT included)*

## Healthy Break

Coffee, decaffeinated coffee and milk  
Selection of teas and herbal teas  
Mineral waters and varied juices  
Whole wheat croissants(1 piece per person)  
Small fresh fruit cups  
Small flavoured plain yogurt  
Nuts

*Price per person 14,00 € (VAT included)*

## Sweet / Savoury Break

Coffee, decaffeinated coffee and milk  
Selection of teas and herbal teas  
Mineral waters and varied juices  
Assortment of sweet pastries(3 pieces per person)  
Assortment of mini-sandwiches (2 pieces per person)  
Small fresh fruit cups

*Price per person 15,00 € (VAT included)*

## Permanent Coffee Station in Room

Coffee, decaffeinated coffee and milk  
Selection of teas and herbal teas  
Mineral waters and varied juices

*Price per person 10,00 € (VAT included)*



**10** anys d'emocions

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## SUPPLEMENTS

Sweet / Savoury pastries *3,00 €/ pax (3 pieces)*  
Assortment of mini-sandwiches *4,50 €/ pax(2 units)*

Small fresh fruit cups *2,00 €/ pax (1 unit)*  
Soft Drinks *3,00 €/ pax (1 unit)*



# Menu A

## Option 1

*Minimum 20 guests*

### **Starter**

Cream of pumpkin with Iberian ham shavings or cream of ceps mushrooms with Iberian bacon

### **Main Course**

Beef shank with mushrooms and Bages wine sauce

### **Dessert**

Chocolate textures

### **Drinks**

Aurum white wine, DO Pla de Bages  
Grau i Grau Selecció, DO Pla de Bages  
Mineral water  
Bread and coffee

*Price per person 30,00 € (VAT included)*

## Option 2

*Minimum 20 guests*

### **Starter**

Our autumn salad

### **Main Course**

Hake with soft wheat and basil 'al pil pil' with fresh herbs

### **Dessert**

Yuzu, creamy coconut and matcha tea ingot

### **Drinks**

Aurum white wine, DO Pla de Bages  
Grau i Grau Selecció, DO Pla de Bages  
Mineral water  
Bread and coffee

*Price per person 30,00 € (VAT included)*

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### **SUPPLEMENTS**

ABADAL D.O Pla de Bages red/white wine  
Cava Brut Nature  
Soft drink / beer

**2.50 € / person**  
**3.00 € / person**  
**3.00€ / person**



# Menu B

## Option 1

*Minimum 20 guests*

### Hors d'oeuvre at the table

Cream of pate with port, crispy brie and quince

### Starter

Marinated salmon salad with beetroot and lime vinaigrette

### Main Course

Cod 'mi-cuit' with sautéed blood sausage and potato foam

### Dessert

Yogurt and strawberry ingot with coconut cream

### Drinks

Aurum white wine, DO Pla de Bages  
Grau i Grau Selecció, DO Pla de Bages  
Mineral water  
Bread and coffee

*Price per person 35,00 € (VAT included)*

## Option 2

*Minimum 20 guests*

### Hors d'oeuvre at the table

A small glass with creamy duck, port, crispy brie and quince

### Starter

Artichoke and ham ravioli in cream with parmesan crisp

### Main Course

Lamb terrine with vegetables and cumin sauce

### Dessert

Citrus textures

### Drinks

Aurum white wine, DO Pla de Bages  
Grau i Grau Selecció, DO Pla de Bages  
Mineral water  
Bread and coffee

*Price per person 35,00 € (VAT included)*

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### SUPPLEMENTS

ABADAL D.O Pla de Bages red/white wine  
Cava Brut Nature  
Soft drink / beer

**2.50 € / person**  
**3.00 € / person**  
**3.00€ / person**



# Menu C

## Option 1

*Minimum 20 guests*

### Hors d'oeuvre at the table

Thai-style mussels  
Olive oil bread with Iberian ham

### Starter

"Coca" Flatbread with vegetables  
and shitake mushrooms

### Main Course

Monkfish "en Papillote" with vegetables  
and shitake mushrooms

### Dessert

Aroma of Seville

### Drinks

Abadal white wine, DO Pla de Bages  
Abadal Cabernet Franc, DO Pla de  
Bages Mineral water  
Bread and coffee

*Price per person 40,00 € (VAT included)*

## Option 2

*Minimum 20 guests*

### Hors d'oeuvre at the table

Thai-style mussels  
Olive oil bread with Iberian ham

### Starter

Prawn lasagne with grilled vegetables,  
pesto and Parmesan cheese

### Main Course

Guinea fowl stuffed with pistachios and  
foie with potatoe terrine

### Dessert

Glass of "piña colada"

### Drinks

Abadal white wine, DO Pla de Bages  
Abadal cabernet franc, DO Pla de Bages  
Mineral water  
Bread and coffee

*Price per person 40,00 € (VAT included)*

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### SUPPLEMENTS

Cava Brut Nature  
Soft drink/beer

**3.00 € / person**

**3.00€ / person**



# Menu D

## Option 1

*Minimum 20 guests*

### Hors d'oeuvre at table

Creamy foie with cola jelly  
The Chef's Croquette  
Prawn skewer with Romesco sauce

### Starter

Foie duck cannelloni with potato foam

### Main Course

Grilled turbot with pumpkin,  
vegetables, and mushrooms

### Dessert

Chocolate and toffe fondant

### Drinks

Abadal white wine, DO Pla de Bages  
Abadal Cabernet Franc, DO Pla de Bages  
Glass of cava  
Mineral water  
Bread and coffee

*Price per person 50,00 € (VAT included)*

## Option 2

*Minimum 20 guests*

### Hors d'oeuvre at table

Creamy foie with cola jelly  
The Chef's Croquette  
Prawn skewer with Romesco sauce

### Starter

"Coca" flatbread with smoked salmon and prawns,  
baby lettuce and a pine nuts and anchovy vinaigrette

### Main Course

Goat leg with sautéed tubers and asparagus

### Dessert

Mango and strawberry sandwich

### Drinks

Abadal white wine, DO Pla de Bages  
Abadal Cabernet Franc, DO Pla de Bages  
Glass of cava  
Mineral water  
Bread and coffee

*Price per person 50,00 € (VAT included)*



**10** anys d'emocions

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### SUPPLEMENTS

Cava Brut Nature  
Soft drink/beer

**3.00 € / person**

**3.00€ / person**

# Buffets

## Standing

*Minimum 30 guests*

### Starter

Seasonal croquettes  
Cured meats from Bages with “coca” flatbread  
Mini mozzarella and arugula pizzas  
Chef-style Caesar salad  
Crispy vegetables in Romesco sauce  
Mini pork burger with melted cheese  
Velvety tomato, cucumber and white Martini

### Main Course

Mushroom risotto with parmesan and truffle sauce  
Roasted meat ravioli with creamy béchamel sauce  
Grilled beef brochette  
Sautéed squid with vegetables and ink oil

### Dessert

Fruit salad  
Sweet mini-fingers

### Drinks

Aurum white wine, DO Pla de Bages  
Grau i Grau Selección, DO Pla de Bages  
Mineral water and coffee  
(Self-service bar)

*Price per person 39,00 € (VAT included)*

## Seated

*Minimum 30 guests*

### Starter

Tomato and mint soup  
The Chef's Croquette  
Mozzarella skewer with tomato and basil  
Assorted cured meats and pates with “coca” flatbread  
Chef-style Caesar salad  
Salad from the Sant Benet orchard

### Main Course

Black rice with clams  
Penne pasta with Romesco sauce and prawns  
Pork terrine with soy and honey  
Sautéed legumes, squid and vegetables  
Cod with ratatouille and aioli

### Dessert

Fresh fruit  
Mini cottage cheese with honey from Montserrat  
Chocolate and vanilla

### Drinks

Aurum white wine, DO Pla de Bages  
Grau i Grau Selección, DO Pla de Bages  
Mineral water and coffee

*Price per person 39,00 € (VAT included)*



**10** anys d'emocions

### SUPPLEMENTS

ABADAL D.O. del Bages red/white wine  
Cava Brut Nature  
Soft drink/beer

**3.00 € / person**

**3.00 € / person**

**3.00€ / person**

# Cocktails

## Welcome A

*Minimum 20 guests*

Welcome glass of cava, soft drinks and beer  
Vegetable chips  
"Montadito" of foie gras and apple on bread  
Poularde croquette

*Price per person 12,00 € (VAT included)*

## Welcome B

*Minimum 20 guests*

Welcome glass of cava, soft drinks and beer  
Vegetable chips  
Iberian ham on "coca" flatbread  
Egg with chistorra sausage  
Croquette with ceps mushrooms and foie  
Brick of foie and Granny Smith apple  
Chicken breast brochette with almond  
Triangle of spinach and cod

*Price per person 18,00 € (VAT included)*



**10** anys d'emocions

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### SUPPLEMENTS

ABADAL D.O. del Bages red/white wine  
Cava Brut Nature  
Soft drink/beer

**3.00 € / person**  
**3.00 € / person**  
**3.00€ / person**



# Contract Conditions



The same dish must be selected for the entire group

The estimated duration of the coffee break is between 20-30 minutes

Coffee breaks will be served in an area close to the room or in the same room

The estimated duration of a served lunch/dinner or buffet is a maximum of 2 hours

The rates for food and beverages are per person

## OTHER SUPPLEMENTS –PRICE PER PERSON (VAT INCLUDED)

Supplement for printed menus	2,00 €
Supplement for tables and chairs with banquet cover	5,50 €
Supplement for party cake, from	3,00 €
Supplement for liquor cart	6,00 €
Floral centerpieces, from	20,00 € per table

**These menus will be served in the Factory rooms**

**For rooms in the Monastery, there will be a supplement of €10 per person**



