



LUNCH



Lunch 16.1

Crunchy Parmesan Cheese Lollipops
Mini Ciabattas with Cold Sausages
Iberian Ham Croquettes
Mini Salad of Potato with Prawns and
Truffle Oil
Fresh Foie Shavings with Mini Toasts,
Maldon Sea Salt and Virgin Olive Oil
from Siurana
Marinated Chicken Brochette
Seafood and Mushrooms Temptations
Filo Pastry "Involtino" with Prawns
Parcels Stuffed with Cod Brandada
Quail Eggs in their Nest with Honey and
Truffled Tomato

House Cakes and Pastries (to choose) Massini or Selva Negra or Puff Pastry with Custard and Fruits

Mineral Waters, Soft Drinks White and Red Wine Cava Parxet Brut Reserva

Price per person 33,55 €

Lunch 16.2

Fruit and Vegetable Chips
Fresh Foie Shavings with Mini Toasts,
Maldon Sea Salt and Virgin Olive Oil
from Siurana
Iberian Ham Croquettes
Mini Ciabattas with Cold Sausages
Marinated Chicken Brochette
Seafood and Mushrooms Temptations
Filo Pastry "Involtino" with Prawns
Parcels Stuffed with Cod Brandada
Mini McCugat with Cheese
Degustation of Fideua with Aioli

House Cakes and Pastries (to choose) Massini Selva Negra Puff Pastry with Custard and Fruits

Mineral Waters, Soft Drinks White and Red Wine Cava Parxet Brut Reserva

Price per person 37,95 €





Lunch 16.3

Crunchy Parmesan Cheese Lollipops
Amuse-gueule of Iberian Ham
Fresh Foie Shavings with Mini Toasts,
Maldon Sea Salt and Virgin Olive Oil
from Siurana
Cod Brandada Croquettes
Marinated Chicken Brochette
Prawns with Crunchy Potatoes
Parcels stuffed with Cheese and
Vegetables
Mini Meatballs with Cuttlefish
Octopus and Potato Brochette
Degustation of Risotto

House Cakes and Pastries (to choose) Massini Selva Negra Puff Pastry with Custard and Fruits

Mineral Waters, Soft Drinks White and Red Wine Cava Parxet Brut Reserva

Price per person 40,59 €

Lunch 16.4

Crunchy Parmesan Cheese Lollipops
Amuse-gueule of Iberian Ham
Mini Salad of Fruits and Vegetables in
Different Textures
Marinated Chicken Brochette
Angler Fish and Prawns Brochette
Prawns with Crunchy Potatoes
Parcels stuffed with Cheese and
Vegetables
Mini McCugat with Cheese
Degustation of Fideua
Tuna Tataki with Soya Sauce

House Cakes and Pastries (to choose) Massini Selva Negra Puff Pastry with Custard and Fruits

Mineral Waters, Soft Drinks White and Red Wine Cava Parxet Brut Reserva

Price per person 43,89 €



Children's Lunch

Bread with Iberian Ham Chips Assorted Mini Pizzas Stuffed Olives Chicken Croquettes Veal Mini Burgers with Ketchup American Nuggets

Cake or Ice Cream Soft Drinks and Waters

Price per person 20,90 €

Options

Disk-jockey: 495 € (2 hours) Open bar: 11 €/pax & hour

Audiovisual equipment: 165 € (this includes

screen,projector and sound)

Condiciones Generales

The prices include VAT.

The reservation will be considered as confirmed only after the payment of the earnest money (250€).

Prepayment of 60% of the total cost of the banquet must be paid a week prior to the event. The remaining 40% will be paid the same day of the event, as well as the extra hours of the dance and the increase of the open bar.

Forms of payment: cash, a cheque certified by the bank, credit card or bank transfer.

The definitive number of guests has to be confirmed at least 2 days in advance.

Only in case of compulsory importance, the company will assume the cost of the not attending guests.

The agreed schedule between the contracting party and the company will be followed in the course of the event.

Events taking place on Sunday afternoons and with less than 40 guests will have a supplement of the price for staff.

Events taking place outdoors will have a supplement of 15% on the final price.

Events with the lunch menu or the amuse-gueules options will have a duration of 3 hours maximum from the arranged time of arrival. After this time there will be a supplement for staff overtime.

The company has got at its disposal a civil liability insurance covering all the facilities, with the exception of the car park.

The purchase of the banquet in our restaurant implies the acceptance of these terms and conditions.

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