

MINIGROUPS COMPANY MENUS

MAXIMUM 16 PEOPLE



**MASIACAN
AMETLLER**

MENU I

Starters to Share

Iberian Ham with Flatbread and Tomato
Fresh Foie Shavings with Olive Oil and Maldon Salt
Papaya Bouquet with Mozzarella and Mango Vinaigrette
Homemade Cured Beef Croquettes with Mustard Mayonnaise

Main Dish

Rice with Seasonal Vegetables
Homemade Seafood Canneloni with Shrimp Sauce
Traditional Catalan-style Chicken

Deserts

Selection of Fruit
Bulgar Yoghurt Ice-cream Tulip with Redcurrant Coulis

Cellar

Mineral Water
White Wine Montemar D.O. Terra Alta
Red Wine Montemar D.O. Terra Alta
Coffee and Infusions

Price: 35,00€ + VAT

MENU II

Starters to Share

Iberian Ham with Flatbread and Tomato
Fresh Foie Shavings with Olive Oil and Maldon Salt
Teaspoon of Glazed Cod on a Bed of Mashed Potato
Papaya Bouquet with Mozzarella and Mango Vinaigrette
Homemade Cured Beef Croquettes with Mustard Mayonnaise

Main Dish

Perol Sausage Rice with Seasonal Mushrooms
Seabream with Spring Garlic and Sautéed Potato Slices
Iberian Pork Fillet with a Honey and Rosemary Reduction and Yuca Crisps

Deserts

White Chocolate Coulant with Biscuit Crumble
Bulgar Yoghurt Ice-cream Tulip with Redcurrant Coulis

Cellar

Mineral Water
White Wine Montemar D.O. Terra Alta
Red Wine Montemar D.O. Terra Alta
Coffee and Infusions

Price: 39,00€ + VAT

MENU III

Starters to Share

Iberian Ham with Flatbread and Tomato
Fresh Foie Shavings with Olive Oil and Maldon Salt
Grilled Prawn Timbal with Sprouts
Can Ametller-style Bravas Potatoes with Sobrasada and Quail Eggs
Homemade Cured Beef Croquettes with Mustard Mayonnaise

Main Dish

Seafood Rice
Baked Fillet of Sea Bass with Saffron Sauce and Crispy Leek
Veal Fillet with Mashed Celeriac and Port Sauce

Deserts

White Chocolate Coulant with Biscuit Crumble
Coconut Ice-cream Tulip with Oreo Crumble

Cellar

Mineral Water
White Wine Montemar D.O. Terra Alta
Red Wine Montemar D.O. Terra Alta
Coffee and Infusions

Price: 44,00€ + VAT

VEGAN MENU

Starters to Share

Crunchy Fruits and Vegetables
Guacamole with Nachos
Beetroot Hummus with Carrot and Celery Dips
Confit Leek with the Aroma of Rosemary
Coca de Recapate with Pepper, Onion and Mushrooms
Mini Chickpea Burger

Main Dish

Seasonal ECO Vegetables Rice
Pasta with Dry Tomato and Seasonal Mushrooms
Escalivada Timbale with Kalamata Olives and Basil Oil

Deserts

Assortment of Seasonal Fruits
Caipirinha with Cachaça Foam and Coconut Milk
*Caramelized Figs with Pedro Ximenez / Osmoticed Watermelon with Sangria

Cellar

According to the Chosen Menu for the Group

**Seasonal*

Price according to chosen menu for the group

INCLUDED SERVICES

Attached gastronomic offer
Assembly and disassembly
Service staff
Free parking

NOT INCLUDED SERVICES

Private room Supplement of 5,00€ + VAT per person
Audiovisual Request a quote
Floral decoration Request a quote

OPTIONS

SOFT DRINKS AND BEER

Unlimited soft drinks and beer during the meal
Price per person: €5.00 + VAT



GENERAL CONDITIONS

The prices NOT include 10% VAT.

The booking will be confirmed once a deposit has been made of €100 for groups of up to 8 people, or €150 for groups of more than 8 people.

The remaining amount of the event must be paid no later than 48 hours before the event.

The number of guests can only vary by 15% from the initial number when the contract is signed. If the number varies by more than this, 50% of the price of the selected menu will be charged for each guest who does not attend.

In the event of cancellation, the amounts paid shall not be refunded. If the event is postponed, the deposit shall not be returned nor can it be used for the new date.

The definitive number of guests must be confirmed one week in advance of the event. The invoice will be based on the number of guests confirmed 7 days before the event.

Payment methods: Cash (for amounts less than €1,000), bank transfer or credit card.

The opening hours are: midday from 1pm to 6pm (latest finishing time), and **evenings from 8pm to 1am** (latest finishing time). The **start and finish time can be modified on request**, agreeing this modification with the restaurant and **applying a supplementary fee of €180 per hour.**

In the event of bad weather, the outdoor appetiser service (supplement of €5 per person), will be held in the same room as the event.

The company reserves the right to change the location of the event due to force majeure, or in the event of changes in the number of guests.

The company has a civil liability insurance that covers all the facilities, except the car park.

To contract the event at our restaurant these conditions must be accepted.



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