



Planning Your Event

At Barcelona

Revised October 2019

Group/Event Information

1. **Barcelona can offer semi-private spaces as part of the main dining room .** This curtained area is in the back of the restaurant, holding up to 65 guests for a sit down affair. The space can also be divided in half for groups of 24-30 seated guests. For a stand up cocktail party, the space accommodates 80 comfortably. If your event is larger than 65 guests, it may require use of the entire restaurant.
2. If your event requires use of the entire restaurant because of size, there will be minimum requirements that must be met. Saturday and Sunday daytime events are an alternative to evening events where the minimum for the nighttime may be outside of your budget. We will have guidelines for the minimum number of guests required and time constraints, but this can be a very economical alternative.
3. The patio is very popular. We can only plan events that include the use of the patio if the event is large enough to warrant having it at a time when we are closed. (i.e. Saturday or Sunday afternoon.) We will allow the patio to be rented, but only under certain conditions with minimum requirements.
4. Most of our events for 20 guests or more are presented family-style. A manager will explain what this entails.
5. We require a \$500.00 non-refundable deposit to hold your date. On the day of your event, the \$500.00 will be credited to your bill. If you cancel your event, we do not refund the deposit.
6. Larger events may require a contract and a 50% deposit. If the event is cancelled, the deposit will not be returned.
7. Valet parking is available, as well as street parking. If your event is on a Saturday or Sunday in the daytime, the valet service will need to be hired. We can arrange this for you with the valet company.
8. This packet is a starting point for conversation and is designed to be a guideline of what we can do for you. These menus are not set and may be changed. In fact, we like to customize each event to reflect your personal wishes.

Family Style Dining Option One

(minimum of 20 guests)

\$34.00 Per Person for Lunch (Monday-Friday)

\$48.00 Per Person for Dinner and Saturday/Sunday Day Events

Tapas: Green Hummus with house-made flatbread and fresh vegetables

Tapas Option: Add Our Hot Tapas Selection
-fried calamari, garbanzo fritters with dipping sauces - **add \$5 per person**

Salads: Barcelona Caesar Salad with shaved parmesan cheese, sourdough croutons
(Choose 1) Baby Spinach Salad with red onion, gorgonzola, Marcona almonds, cava vinaigrette
Mixed Greens Salad with Chef's choice of seasonal vegetables, house made vinaigrette

Entrées:
(Choose 2) Vegetable Paella - calasparra rice, onions, piquillo peppers, peas, mushrooms, sofrito
Seafood Paella - calasparra rice, shrimp, squid, mussels, clams, piquillo peppers, peas, sofrito
Pasta Barcelona – grilled chicken, chorizo, toasted garlic, spinach, tomatoes, olive oil, white wine
Grilled Salmon Fillets - served with sherry gastrique
Stuffed Chicken – boneless chicken breast, jamón Serrano, Manchego cheese, herbs
Spanish Tortilla - eggs, poblano peppers, potatoes, piquillo pepper coulis

Other Entrée Choices: (in lieu of any of the above entrées)

Beef Short Ribs - served in a red wine mushroom sauce - **add \$4.00 per person**
Sautéed Scallops - bacon, mushrooms, lima beans, dates, cream, chile flake - **add \$6.00 per person**
Grilled 4oz. Petit Filet Mignon - garlic parsley oil - **add \$8.00 per person**

Sides: Spanish Rice, Potato or Seasonal Vegetable (One side included)
(For two sides - add \$2.00 per person, For three sides - add \$4.00 per person)

Desserts: Grand Dessert Plates - an assortment of Barcelona house-made desserts

Beverages: Coffee, Tea and Soda

Alcohol: We will be happy to work with you to create your own Cocktail, Beer or Wine program.

Family Style Dining Option Two

(minimum of 20 guests)

\$40.00 Per Person for Lunch (Monday-Friday)

\$55.00 Per Person for Dinner and Saturday/Sunday Day Events

Tapas: **Barcelona Tapas Platter**- green hummus with house-made flatbread and fresh vegetables, Spanish olives, Barcelona potato salad, plus two seasonal salads

Tapas Option: **Add Our Hot Tapas Selection**
-fried calamari, garbanzo fritters with dipping sauces - **add \$5.00 per person**

Salads: **Barcelona Caesar Salad** with shaved parmesan cheese, sourdough croutons
(Choose 2) **Baby Spinach Salad** with red onion, gorgonzola, Marcona almonds, cava vinaigrette
Mixed Greens Salad with Chef's choice of seasonal vegetables, house made vinaigrette

Entrées:
(Choose 3) **Vegetable Paella** - calasparra rice, onions, piquillo peppers, peas, mushrooms, sofrito
Seafood Paella - calasparra rice, shrimp, squid, mussels, clams, piquillo peppers, peas, sofrito
Pasta Barcelona – grilled chicken, chorizo, toasted garlic, spinach, tomatoes, olive oil, white wine
Grilled Salmon Fillets - served with sherry gastrique
Stuffed Chicken – boneless chicken breast, jamón Serrano, Manchego cheese, herbs
Spanish Tortilla - eggs, poblano peppers, potatoes, piquillo pepper coulis

Other Entrée Choices: (in lieu of any of the above entrées)

Beef Short Ribs - served in a red wine mushroom sauce - **add \$4.00 per person**
Sautéed Scallops - bacon, mushrooms, lima beans, dates, cream, chile flake - **add \$6.00 per person**
Grilled 4oz. Petit Filet Mignon - garlic parsley oil - **add \$8.00 per person**

Sides: **Spanish Rice, Potato or Seasonal Vegetable (One side included)**
(For two sides - add \$2.00 per person, For three sides - add \$4.00 per person)

Desserts: **Grand Dessert Plates** - an assortment of Barcelona house-made desserts

Beverages: **Coffee, Tea and Soda**

Alcohol: **We will be happy to work with you to create your own Cocktail, Beer or Wine program.**



Barcelona Tapas Bar

\$15 per person

Chickpea Hummus with House-Made Flatbread and Fresh Vegetables,
Spanish Olives, Barcelona Potato Salad plus Two Seasonal Salads

May we suggest adding the following to your tapas bar (priced per person)

- Calamares – fried calamari, spicy tomato vinaigrette \$4
- Camarones – grilled shrimp, chimichurri \$5
- Albondigas – pork meatballs, rice, tomato vinaigrette, Manchego cheese \$6
- Quesos - a selection of cheeses, served with fresh fruit \$5
- Charcuterie – a selection of cured meats, served with accompaniments \$6
- Patatas Bravas - fried potatoes with garlic aioli \$3
- Coca de Verduras – house-made flatbread, herb pesto, seasonal vegetables \$5
- Coca de Jamón – house-made flatbread, shaved ham, tomato, olive oil, red onion \$5
- Vegetales Rellenos – seasonal stuffed vegetables \$5
- Pan con Tomate - toasted baguette, tomato purée, shaved Manchego cheese, jamón Serrano \$4
- Garbanzo Fritos – fried garbanzo bean fritters, dill yogurt sauce \$5
- Gilda - Gordal olive, anchovy, Basque pepper, pickle \$5
- Croquetas de Pollo – Spanish chicken croquettes, honey mustard \$6