

UNA GRAND NAVIDAD

COCKTAIL MENU

GRAND | HYATT™
BARCELONA





As the year draws to a close, it is time to bring together those who have been part of the journey and recognize the successes shared along the way.

*An invitation to enjoy gatherings designed to connect, share, and create lasting memories, in an atmosphere where every detail helps turn the celebration into something truly special; an experience that invites your entire team to look ahead to 2027 and ask:
Why go big when you can GO GRAND?*

Let's raise a glass together to what lies ahead!

Grandly Yours,

GRAND | HYATT™
BARCELONA





Cocktail 1

75€ per person / Min. 20 pax
Duration 90 - 150 min.

COLD APPETIZERS

Spherical olive with tomato concassé
Mediterranean liquid explosion, fresh and light



Fig stuffed with mató mousse, balsamic caviar and walnuts
Sweet-savory balance with a creamy texture



Creamed cod with potato rösti and parsley-lime gel
Creamy with a crunchy and fresh touch



Confit leek with hazelnut sauce and bay leaf powder
Soft vegetable profile with toasted and aromatic notes



HOT APPETIZERS

Escalivada vegetable croquettes
Crispy outside, creamy inside



Crispy monkfish skewer with shellfish emulsion
Intense marine flavor with a light texture



Cauliflower cream with candied lemon
Smooth and balanced with a touch of citrus



Curry pumpkin cube with pistachio dukkah
Aromatic and spiced with a crunchy contrast



DESSERTS

Cassis mousse with vanilla gel and pistachio sponge
Fresh and fruity with an airy texture



Mini passion pie tartlet
Tangy and refreshing



“Grand Cru” chocolate cake
Intense and indulgent



Neulas (Catalan Christmas wafers)
A traditional crunchy Christmas treat



If you have any food intolerances or allergies, please let our staff know.



Cocktail 2

80€ per person / Min. 20 pax
Duration 90 - 150 min.

COLD APPETIZERS

Crispy pillow with ham and tomato gel
Savory bite with a delicate texture



Mini leek and Comté quiche
Creamy and melting classic



Beet-glazed foie on brioche
Intense with a sweet contrast



Salmon taco with avocado and black sesame
Fresh and balanced



HOT APPETIZERS

Mollete bun with beef cheek
Tender and flavorful meat



Chicken roast cannelloni
Tradition and comfort



Escalivada croquettes
Vegetal intensity and creamy texture



Risotto bite with lobster aioli and salmon tartare
Creamy with a taste of the sea



DESSERTS

Vanilla mousse with salted toffee
Creamy with caramel notes



Spiced cake with mascarpone cream
Aromatic and smooth



5K chocolate textures
Different cocoa preparations



Nougats and neulas
Traditional Christmas selection



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Cocktail 3

90€ per person / Min. 20 pax
Duration 90 - 150 min.

COLD APPETIZERS

Fig stuffed with mató mousse, balsamic caviar and walnuts

Sweet-savory with intense creaminess

Cod brandade with rösti and parsley-lime gel

Creamy with a fresh touch

Gravlax-style marinated salmon with mango and beetroot

Fresh with sweet nuances

Mini leek and Comté quiche

Elegant classic

Beet-glazed foie on brioche

Intense and refined



HOT APPETIZERS

Ribeye croquettes

Intense flavor and creamy texture

Crispy monkfish skewer with shellfish emulsion

Deep and delicate sea flavor

Mollete bun with beef cheek and its jus

Tender and flavorful

Chicken roast cannelloni

Gastronomic tradition

Risotto bite with lobster aioli and salmon tartare

Creamy and elegant



DESSERTS

70% smoked “Grand Cru” chocolate mousse

Intense with toasted notes

Spiced cake pop with hazelnut praline

Aromatic, sweet and crunchy

Passion pie tartlet

Fresh and slightly tangy

Nougats and neulas

Christmas tradition



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Stations

RICE STATION

SUPL. 12€ / PAX

- Porcini risotto with truffle
- “Señoret” rice with mussels and prawns
- Dry rice with Iberian rib and sausage



HAM CARVING

SUPL. 12€ / PAX

- Iberian ham carved live with tomato bread



TARTARE STATION

SUPL. 12€ / PAX

- Beef
- Salmon
- Mediterranean tomato



SEAFOOD STATION

SUPL. 12€ / PAX

- Seafood selection



OYSTER STATION

SUPL. 14€ / PAX

- Fresh oysters opened on the spot



CHOCOLATE FOUNTAIN

SUPL. 8€ / PAX

- “Grand Cru” chocolate with fruit and marshmallow



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Upgrade your menu

GOURMET

SUPL.

Beet cannelloni	3€
Filled with goat cheese and truffle	
Smoked beef tartare	5€
Potato bar with pickles	
Palamós red prawn	5€
Marinated with citrus	
Cod fritter with orange mayonnaise	3€
Crispy and flavorful	
Ham and tomato flautas	4€
Mediterranean classic	
Tuna belly	4€
Marinated with soy and citrus	
Gratin scallops	3,50€
Seafood with a golden touch	

 Gluten	 Milk	 Eggs	 Nuts	 Sesame	 Mustard	 Celery	 Soy
 Peanut	 Lupine	 Fish	 Seafood	 Mollusk	 Sulphites	 Vegetarian	 Vegan



If you have any food intolerances or allergies, please let our staff know.

Eating burgers, meat, poultry, shellfish, fish and raw or undercooked eggs may increase the risk of foodborne illnesses, particularly if you have certain medical conditions.

This establishment complies with the regulations on the prevention of anisakis infection in fishery products.

WINE PACKAGE

La Charla
Verdejo • D.O. Rueda

Viña Pomal Oro
Tempranillo • D.O. Rioja

Cinta Púrpura Brut
Xarel·lo, Macabeo, Parrellada • D.O. Cava

The beverage service
includes beers, soft drinks,
water, and coffee.

26,50€
per person



SOFT PACKAGE

Soft drinks

Water

Coffee

9,50€
per person

WHITE WINE

SUPL.

Vol d'Ànima de Raimat Blanc **2€**
Chardonnay, Albariño, Xarel·lo • D.O. Costers del Segre

Raimat Albariño **3€**
Albariño • D.O. Costers del Segre

Louro **4€**
Godello • D.O. Valdeorras

RED WINE

SUPL.

El Pispa **2€**
Garnatxa Negra • D.O. Montsant

Raimat Turons de Vallacorba **3€**
Cabernet Sauvignon • D.O. Costers del Segre

Pruno **4€**
Tempranillo, Cabernet Sauvignon • D.O. Ribera del Duero

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CAVA & CHAMPAGNE

SUPL.

Ars Collecta Blanc de Blancs **3€**
Chardonnay • D.O. Cava

Ars Collecta Grand Rosé **3€**
Xarel·lo, Pinot Noir, Trepát • D.O. Cava

Juvé & Camps Reserva de la Familia **4€**
Xarel·lo, Macabeo, Parrellada • D.O. Cava

Champagne Veuve Clicquot **85€/bottle**
Brut Pinot Noir, Meunier, Chardonnay

STANDARD OPEN BAR

Vodka Absolut
Gin Bombay Sapphire
Whisky Dewars White Label
Ron Santa Teresa Gran Reserva
Tequila Olmeca Silver
Basic Cellar Package included

37€
per person

Service duration: 120 minutes
3rd extra hour: 18€ per person
4th extra hour: 16€ per person
(100 pax min.)
Selection of spirits and mixed drinks

PREMIUM OPEN BAR

Vodka Belvedere
Ginebra Bombay Sapphire
Premier Cru
Whisky Dewars 12 Años
Ron Santa Teresa 1796
Tequila Patrón Silver
Basic Cellar Package included

52€
per person

Service duration: 120 minutes
3rd extra hour: 26€ per person
4th extra hour: 24€ per person
(100 pax min.)
Selection of spirits and mixed drinks

TERMS & CONDITIONS

Standing cocktail service, passed on trays.

Prices per person in euros. VAT included. Prices valid for 2026. Menu selection must be made at least 15 days in advance. Same menu for all guests. If you have any intolerance or allergy, please inform our staff. This establishment complies with regulations on the prevention of anisakis parasitosis in fish products. To add a wine selection, please refer to the “bodega cellar” file (prices per person and supplements depending on the selection).

WELCOME DRINK

Appetizers

Vegetable chips
Parmesan crisp
Olive tapenade crisp

Bebida incluida

Soft drinks, water, coffee
La Charla • D.O. Rueda • White Wine
Viña Pomal Crianza • D.O. Rioja • Red Wine
Cinta Púrpura Brut • D.O. Cava • Sparklingwine

25€
per person

Service duration: 30 minutes

35€
per person

Service duration: 60 minutes

COCKTAILS

Mojito Station

Original (ron, mint and lime)
Strawberry (ron, mint, strawberry, and lime)

10€ PAX / HOUR

Caipirinha y Caipiroska Station

Caipirinha (cachaça and lime)
Caipiroska (vodka and lime)

10€ PAX / HOUR

Margarita Station

Original (tequila, triple sec)
Raspberry (tequila, triple sec, raspberry)

10€ PAX / HOUR

Daiquiri Station

Strawberry Daiquiri (ron, strawberries, lime)
Passion Fruit Daiquiri (ron, passionfruit, lime)

10€ PAX / HOUR

Gin Vanity Station

Gin, ginger, lemon, pineapple

10€ PAX / HOUR

Martini Station

Watermelon Martini (vodka and watermelon)

10€ PAX / HOUR

Craft Beer Station On Tap

15€ PAX

2 hours of service. Events of 150+ guests.
Craft draft beers from the Barcelona-based
brewery **Birra08**. Includes a talk and
demonstration.

Choice of two beers: Summer ale, Ipa o
Brown ale

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