



Event Planning



Revised October 2020

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 60 guests for a sit-down affair. The space can also be divided in half for groups of up to 30 seated guests. For a stand-up cocktail party, the space accommodates 80 comfortably. If your event is larger than 60 guests, it may require use of the entire restaurant.
2. Certain dollar minimums will need to be met for semi-private and private dining. These minimums are based on a combined total of food and beverages that are consumed on premise. Minimums are subject to a suggested 20% gratuity and tax, currently 7.5%. 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. Minimums will vary depending on the day of the week, time of day/night and duration of event.
3. The patio is popular with our guests. 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. most day and afternoon time periods.) 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. Currently the valet service will need to be hired if it is not already in place during our typical business hours. 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)

\$50.00 Per Person

Cold Tapa: **Green Hummus** with house-made flatbread and fresh vegetables

Hot Tapas: **Add These Two Hot Tapas for \$5 per person**

-fried calamari with tomato vinaigrette

-patatas bravas with roasted garlic aioli

Salads: **Barcelona Caesar Salad** with shaved parmesan cheese, sourdough croutons

(Choose 1) **Seasonal Salad** with Chef's choice of the freshest greens and vegetables, house made vinaigrette

Mixed Greens Salad with red onions, tomatoes, Manchego cheese, cava 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)

Braised Beef Shank - served in an herb tomato sauce - **add \$4.00 per person**

Sautéed Scallops - bacon, mushrooms, lima beans, dates, cream, chile flake - **add \$6.00 per person**

Grilled Flank Steak - chimichurri sauce - **add \$7.00 per person**

Sides: **Spanish Rice, Herb Couscous or Seasonal Vegetable (One side included)**

(For two sides - add \$2.00 per person, for three sides - add \$4.00 per person)

Desserts: **Barcelona Desserts – Choose one from our current menu**

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)

\$57.00 Per Person

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

Hot Tapas: **Add These Two Hot Tapas for \$5 per person**
-fried calamari with tomato vinaigrette
-patatas bravas with roasted garlic aioli

Salads: **Barcelona Caesar Salad** with shaved parmesan cheese, sourdough croutons
(Choose 2) **Seasonal Salad** with Chef's choice of the freshest greens and vegetables, house made vinaigrette
Mixed Greens Salad with red onions, tomatoes, Manchego cheese, cava 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)

Braised Beef Shank - served in an herb tomato sauce - **add \$4.00 per person**
Sautéed Scallops - bacon, mushrooms, lima beans, dates, cream, chile flake - **add \$6.00 per person**
Grilled Flank Steak – chimichurri sauce - **add \$7.00 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: **Barcelona Desserts – Choose two from our current menu**

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 base price

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

The following items may be added to your tapas bar.

The per person prices below are in addition to the base price above for the total number of event guests.

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 served with accompaniments \$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

Gilda - Gordal olive, anchovy, Basque pepper, pickle \$5

Croquetas de Pollo – Spanish chicken croquettes, piquillo mustard \$6

