



Event Planning



Revised September 2022

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 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%. Minimums will vary depending on the day of the week, time of day/night and duration of event. Daytime events are an alternative to evening events with more budget friendly minimums.
3. The patio is popular with our guests and a major attraction during warmer weather months. We will allow the patio to be rented, but only under certain conditions with minimum requirements.
4. Most of our events for 15 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. Some events may require a contract and a larger deposit. If the event is cancelled, the deposit will not be returned. The deposit is applied to the final bill.
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.
9. There may be additional costs for special accommodations such as AV equipment rental, specialty linens, etc.
10. Final food and beverage selections must be submitted 2 weeks prior to the event and final guest count is due 1 week prior to the event.

Family Style Dining Option One

(minimum of 15 guests)

\$55.00 Per Person

Your dinner includes:

Tapa Course: Hummus with house-made flatbread and fresh vegetables
Additional Tapas may be added to your dinner for a per person cost

Salad Course: Select 1 from our Salad Offerings
Bread service included with salad course
(additional salad \$5 per person)

Entrée Course: Select 2 Entrees from our Entrée Offerings

Side: Select 1 Side from our Side Offerings
(2 sides for additional \$4 per person, 3 sides for additional \$6 per person)

Dessert: Barcelona Desserts – Choose 2 from our current dessert menu
Guests will be given a choice of dessert at time of event

Beverages: Coffee, Tea and Soda

Alcohol: We will be happy to work with you to create your own custom
Cocktail, Beer and Wine Menu

Family Style Dining Option Two

(minimum of 15 guests)

\$65.00 Per Person

Your dinner includes:

Tapa Course: Assorted cold tapas including: hummus with house-made flatbread and fresh vegetables, Marcona almonds, pickled vegetables, Spanish olives, potato salad, and artichoke salad

Additional Tapas may be added to your dinner for a per person cost

Salad Course: Select 2 from our Salad Offerings
Bread service included with salad course
(additional salad \$5 per person)

Entrée Course: Select 3 Entrees from our Entrée Offerings

Side: Select 1 Side from our Side Offerings
(2 sides for additional \$4 per person, 3 sides for additional \$6 per person)

Dessert: Barcelona Desserts – Choose 2 from our current dessert menu
Guests will be given a choice of dessert at time of event

Beverages: Coffee, Tea and Soda

Alcohol: We will be happy to work with you to create your own custom
Cocktail, Beer and Wine Menu

Course Selections

Salad Course:

Caesar Salad – romaine lettuce, shaved manchego cheese, Caesar dressing, sourdough croutons

Mixed Greens Salad – mixed greens, red onion, tomato, Manchego cheese, sherry balsamic vinaigrette

Spinach Salad – spinach, red onion, granny smith apple, almonds, blue cheese dressing

Arugula Salad – arugula, red onion, dried cranberries, raisins, goat cheese, mustard vinaigrette

Gazpacho – chilled tomato soup, cucumber, micro greens, olive oil

Spanish Bean Soup - garbanzo beans, white beans, carrots, celery, onions, potatoes, tomatoes, vegetable stock, tarragon, kale

Entrees:

Spanish Paella – calasparra rice, tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas

Vegetable Paella – calasparra rice, white bean sofrito, tomato, peas, mushroom, caramelized onions, apple slaw

Roasted Salmon – served with cherry gremolata

Cod – oven roasted served with lemon bur blanc sauce

Stuffed Chicken – herb stuffed chicken breast, Manchego cheese bechamel, crispy jamon serrano

Pork Loin – roasted pork loin with sherry brown butter

Pasta with Chicken -grilled chicken, garlic, spinach, tomato, olive oil, white wine, campanili pasta

Pesto Pasta – bowtie pasta, pesto cream sauce, tomato, spinach

Spanish Tortilla – egg, peppers, potatoes, onion, spinach, piquillo pepper sauce

Flank Steak – grilled flank steak with chimichurri sauce

Sides:

Green Beans

Brussels Sprouts

Asparagus

Ratatouille

Patatas Bravas

Mashed Redskin Potatoes

Scallop Potatoes

Spanish Rice

Mushroom Risotto

Couscous Salad

Mac and Cheese

Entrée Upgrades: add \$8 per person

Barcelona Scallops – pan seared sea scallops, cream, bacon, mushroom, baby lima beans, dates, chili flake

Petit Filet – grilled 4 oz petite filet with herb compound butter

Beef Shank – oven roasted with tomato sauce

Lamb Chops – grilled chops served with mint chimichurri sauce

Crab cakes – lump crab cakes with spicy remoulade sauce

Halibut – oven roasted with sofrito of tomato, olives, capers, anchovies, and garlic

Barcelona Tapas Bar

\$16 per person base price

Assorted cold tapas including: hummus with house-made flatbread and fresh vegetables, Marcona almonds, pickled vegetables, Spanish olives, potato salad, and artichoke salad

The following items may be added to your dinner or tapas bar

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

- Charcuterie** – a selection of cured meats and cheeses, served with accompaniments \$10
- Queso** - a selection of cheeses, served with served with accompaniments \$5
- Gazpacho Shooters** – chilled tomato soup \$4
- Spanish Tortilla Bites** – egg, peppers, potato with piquillo pepper coulis \$5
- Tuna Stuffed Piquillo Peppers** – Ortiz Spanish tuna \$5
- Deviled Eggs** – Spanish paprika \$4
- Salmon mousse** - on cucumber rounds \$5
- Salmon Crostini** – smoked salmon and herb cream cheese on crostini \$6
- Chorizo Stuffed Mushroom** – housemade chorizo \$5
- Empanada** – potato, cream cheese, manchego cheese and artichoke empanada with chimichurri \$6
- Bacon Wrapped Bay Scallop** – oven baked \$6
- Manchego cheese and olive skewer** \$4
- Mushroom Crostini** - sauteed mushrooms and herb cream cheese on crostini \$5
- Stuffed Peppadew peppers** – herb goat cheese \$6
- Bacon Wrapped Dates** – stuffed with blue cheese \$6
- Calamari** – fried calamari, spicy tomato vinaigrette \$5
- Shrimp** – grilled shrimp, chimichurri \$5
- Meatballs** – pork meatballs, rice, tomato vinaigrette, Manchego cheese \$6
- Patatas Bravas** - fried potatoes with garlic aioli \$4
- 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
- Pan con Tomate** - toasted baguette, tomato purée, shaved Manchego cheese, Jamón Serrano \$5
- Gilda** - Gordal olive, anchovy, Basque pepper, pickle \$5
- Croquettes** – Spanish chicken and potato croquettes, Basque mustard \$6

