



Event Planning



Revised September 2024

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. Menus are subject to change.
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

\$55 Per Person for Dinner Service
Special Weekday Lunch Pricing Available

Tapa Course:

Hummus with pita bread and fresh vegetables

(Additional Tapas may be added for a per person cost, see last page)

Salad/Soup Course:

Select 1 from this Category (one additional item, plus \$5 per person)

Bread service included with this course

Entrée Course:

Select 2 from our Entrée Offerings

Side:

Select 1 from our Side Offerings (2 sides, plus \$4 per person; 3 sides plus \$6 per person)

Dessert:

Choose 2 from our current Dessert Menu

Your guests will be given a choice of these during the event.

Beverages:

Coffee, Tea and Soda are included.

Alcohol:

We will be happy to assist with your Wine, Beer and Cocktail selections.



Family Style Dining Option Two

\$65.00 Per Person for Dinner Service
Special Weekday Lunch Pricing Available

Tapa Course:

Assorted cold tapas including: hummus with pita bread and fresh vegetables, Marcona almonds, Spanish olives, potato salad, and artichoke salad

(Additional Tapas may be added for a per person cost, see last page)

Salad/Soup Course:

Select 2 from this Category (one additional item, plus \$5 per person)

Bread service included with this course

Entrée Course:

Select 3 from our Entrée Offerings

Side:

Select 1 from our Side Offerings (2 sides, plus \$4 per person; 3 sides plus \$6 per person)

Dessert:

Choose 2 from our current Dessert Menu

Your guests will be given a choice of these during the event.

Beverages:

Coffee, Tea and Soda are included.

Alcohol:

We will be happy to assist with your Wine, Beer and Cocktail selections.



Course Selections

Salad/Soup 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 with our current dinner menu selection of fresh vegetables and sofrito
Roasted Salmon – served with cherry gremolata
Cod – oven roasted served with lemon beurre blanc sauce
Stuffed Chicken – herb stuffed chicken breast, Manchego cheese bechamel, crispy jamón Serrano
Pork Loin – roasted pork loin with sherry brown butter
Pasta with Chicken -grilled chicken, garlic, spinach, tomato, olive oil, white wine, campanelle 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 Red Skin Potatoes
Scalloped 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
Petite 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 pita bread and fresh vegetables, Marcona almonds, Spanish olives, potato salad and artichoke salad

The following items may be added to your Lunch, 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 \$6
- Salmon Crostini** – smoked salmon and herb cream cheese on crostini \$6
- Chorizo Stuffed Mushroom** – house made chorizo \$5
- Empanada** – house made pastry turnover, current dinner menu version \$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
- Jamon Serrano Wrapped Dates** – stuffed with blue cheese \$6
- Calamari** – fried calamari, spicy tomato vinaigrette \$6
- 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

