



Event Planning



Revised March 2026

**Historic German Village
263 E. Whittier St.
614-443-3699
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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 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. The minimum does not include sales tax or gratuity. Gratuity and tax will be added to the final bill.
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. For young diners, we do have options available.
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

\$63.00 Per Person for Dinner Service

Special Weekday Lunch Pricing Available

Tapa Course:

Hummus with pita bread, fresh vegetables and Spanish Olives

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

Salad/Soup Course:

Select 1 item from our salad offerings

*1 additional item, plus \$6 per person

Bread service included

Entrée Course:

Select 2 items from our entrée offerings

Side:

Select 1 item from our side offerings

*2 sides, plus \$5 per person; 3 sides plus \$8 per person

Dessert:

Choose 2 items from our current Dessert Menu

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

Beverages:

Coffee, Tea and Soda_included

Alcohol:

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



Family Style Dining Option Two

\$75.00 Per Person for Dinner Service

Special Weekday Lunch Pricing Available

Tapa Course:

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

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

Salad/Soup Course:

Select 2 items from our salad offerings

*1 additional item, plus \$6 per person

Bread service included with this course

Entrée Course:

Select 3 items from our entrée offerings

Side:

Select 1 item from our side offerings

*2 sides, plus \$5 per person; 3 sides plus \$6 per person

Dessert:

Choose 2 items from our current Dessert Menu

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

Beverages:

Coffee, Tea and Soda 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 vinaigrette

Spinach Salad – spinach, red onion, Granny Smith apple, almonds, blue cheese crumbles, balsamic vinaigrette

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

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

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 – cherry gremolata

Cod – oven roasted, lemon beurre blanc sauce

Stuffed Chicken – herb stuffed chicken breast, Manchego cheese bechamel, crispy jamón Serrano

Pork Loin – roasted, sherry brown butter

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

Pesto Pasta – pesto cream sauce, tomato, spinach

Flank Steak – grilled, chimichurri sauce

Sides:

Green Beans

Brussels Sprouts

Asparagus

Ratatouille

Patatas Bravas

Mashed Potatoes

Scalloped Potatoes

Spanish Rice

Mushroom Risotto

Couscous Salad

Mac and Cheese

Entrée Upgrades: add \$10 per person

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

Petite Filet – grilled 4 oz petite filet, herb compound butter

Beef Shank – oven roasted, tomato sauce

Lamb Chops – grilled chops, mint chimichurri sauce

Crab Cakes – lump crab cakes, spicy remoulade sauce

Lobster Tail

Barcelona Tapas Bar

\$18 per person base price

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

Minimum order of 20 for each item ordered

*all items subject to availability

Charcuterie – selection of cured meats and cheeses, accompaniments \$12 pp

Queso - a selection of cheeses, accompaniments \$6 pp

Gazpacho Shooters – chilled tomato soup \$4 ea

Spanish Tortilla Bites – egg, peppers, potato, piquillo pepper coulis \$5 ea

Tuna Stuffed Piquillo Peppers – Ortiz Spanish tuna \$5 ea

Deviled Eggs – Spanish paprika \$4 ea (2 per order)

Salmon Mousse - on cucumber rounds \$6 ea

Salmon Crostini – smoked salmon, herb cream cheese on crostini \$6 ea

Mushroom Crostini - sauteed mushrooms and herb cream cheese on crostini \$5 ea

Tomato and pepper Crostini – diced tomato, piquillo pepper, olive oil, manchego cheese \$6 ea

Chicken Escabeche

Manchego Cheese and Olive Skewer \$4 ea

Gilda Skewer- Gordal olive, anchovy, Basque pepper \$5 ea

Caprese Skewer – tomato, mozzarella cheese, basil \$4 ea

Stuffed Peppadew Peppers – herb goat cheese \$6 ea (2 per order)

Jamon Serrano Wrapped Dates – blue cheese stuffed \$7 ea

Pan con Tomate - toasted baguette, tomato purée, shaved Manchego, jamón Serrano \$6 ea

Calamari – fried calamari, spicy tomato vinaigrette \$8 pp

Shrimp – grilled shrimp, chimichurri \$8 (2 per order)

Meatballs – pork meatballs, rice, tomato vinaigrette, Manchego cheese \$5 ea

Patatas Bravas - fried potatoes, garlic aioli \$4 pp

Chicken Croquettes – Spanish chicken and potato croquettes, Basque mustard \$6 ea

Empanada – house made pastry turnover, current dinner menu version \$8 ea

Jamon Croquettes – jamon and potato croquettes, tomato vinaigrette \$7 ea

Costillas – braised short ribs, blue cheese sauce, chimichurri \$7 pp

Braised Chorizo – chorizo, red wine braised \$6 pp

Salad – choose 1 salad from dinner options - \$8 pp

Family sized Barcelona Paella \$160 per order

Family sized Vegetable Paella (current menu offering) \$140 per order