

Corporate
Christmas
Menus

— 2026 —



CHRISTMAS 2026 · CORPORATE

Complimentary Appetiser

Pre-meal appetiser to complement the menu



WELCOME DRINK

Glass of brut cava
Orange juice and mineral water

TABLE SNACKS

Vegetable chips and bite-sized fuet

COLD APPETISERS

Iberian ham slices on coca bread with hanging tomato and extra virgin olive oil
Spoonful of escalivada and L'Escala anchovy
Smoked salmon cubes with avocado cream, trout roe and black sesame
Black cone of tuna tartare with wasabi mayonnaise and sprouts

HOT APPETISERS

Roasted pumpkin cream with cardamom, goat's cheese and honey
Crispy prawn skewer with romesco sauce
Roast meat croquettes
Chicken and tender garlic skewers with hoisin sauce

DRINKS

Open bar with all kinds of drinks

PRICE PER PERSON

25€

+ 10 % VAT / person

Valid for a minimum of 25 guests



Menu 1

*Welcome glass of cava in the lounge
Vegetable chips and bite-sized fuet*



STARTER

Goat's cheese salad with roasted pumpkin, rocket and
honey and cumin vinaigrette

MAIN COURSE

Iberian pork tenderloin with glazed vegetables and creamy
morel sauce

DESSERT

Chocolate and peanut pañuelo with mango cremoso
Wafers and turrón

WINES & DRINKS

White wine Lasurreal D.O. Catalunya
Red wine Marqués de Mundáiz Crianza D.O. Rioja
Cava Rovellats Premier Brut Nature D.O. Cava
Coffee and infusions
Liqueur trolley

PRICE PER PERSON

63€

+ 10 % VAT / person

Valid for a minimum of 25 guests

— II —

Menu 2

*Welcome glass of cava in the lounge
Vegetable chips and bite-sized fuet*



STARTER

Cep royale with caramelised foie gras, toasted pine nuts and
Pedro Ximénez pearls

MAIN COURSE

Grilled sea bass with mortar-crushed potato and rock mussel cream

DESSERT

“Ferrero Rocher” Christmas log
Wafers and turrón

WINES & DRINKS

White wine Lasurreal D.O. Catalunya
Red wine Marqués de Mundáiz Crianza D.O. Rioja
Cava Rovellats Premier Brut Nature D.O. Cava
Coffee and infusions
Liqueur trolley

PRICE PER PERSON

67 €

+ 10 % VAT / person

Valid for a minimum of 25 guests

— III —

Menu 3

*Welcome glass of cava in the lounge
Vegetable chips and bite-sized fuet*



STARTER

Roast meat cannelloni with rosemary béchamel and Parmesan crisp

MAIN COURSE

Beef tenderloin with “pont neuf” potatoes, baby spinach and
Szechuan pepper sauce

DESSERT

Pistachio and raspberry ingot
Wafers and turrón

WINES & DRINKS

White wine Lasurreal D.O. Catalunya
Red wine Marqués de Mundáiz Crianza D.O. Rioja
Cava Rovellats Premier Brut Nature D.O. Cava
Coffee and infusions
Liqueur trolley

PRICE PER PERSON

75€

+ 10 % VAT / person

Valid for a minimum of 25 guests

— A —

Sharing & Main Course

Option A



SHARING AT THE TABLE

Iberian ham montadito on toasted bread with tomato
Russian salad tapa with tuna belly
Smoked salmon cubes with avocado cream, trout roe and black sesame
Mozzarella and basil cream
Roast meat croquettes
Shot of escudella broth
Octopus skewer with potato parmentier and La Vera paprika
Chicken skewer with sesame and soy

MAIN COURSE

Slow-cooked beef with glazed baby carrots, celeriac purée and red wine sauce

DESSERT

Cocoa Breton sablé with praline cremoso and dark chocolate coating
Wafers and turrón

WINES & DRINKS

Mineral water, soft drinks, beer and alcohol-free beer
White wine Lasurreal D.O. Catalunya
Red wine Marqués de Mundáiz Crianza D.O. Rioja
Cava Rovellats Premier Brut Nature D.O. Cava
Coffee and infusions
Liqueur trolley

PRICE PER PERSON

63€

+ 10 % VAT / person

Valid for a minimum of 25 guests

— B —

Sharing & Main Course

Option B



SHARING AT THE TABLE

Iberian ham montadito on toasted bread with tomato
Russian salad tapa with tuna belly
Smoked salmon cubes with avocado cream, trout roe and black sesame
Mozzarella and basil cream
Roast meat croquettes
Shot of escudella broth
Octopus skewer with potato parmentier and La Vera paprika
Chicken skewer with sesame and soy

MAIN COURSE

Roast turbot with baker-style potatoes, pil pil, green asparagus and citrus

DESSERT

Lemon pie: Breton sablé with lemon cremoso and flambéed meringue
Wafers and turrón

WINES & DRINKS

Mineral water, soft drinks, beer and alcohol-free beer
White wine Lasurreal D.O. Catalunya
Red wine Marqués de Mundáiz Crianza D.O. Rioja
Cava Rovellats Premier Brut Nature D.O. Cava
Coffee and infusions
Liqueur trolley

PRICE PER PERSON

67 €

+ 10 % VAT / person

Valid for a minimum of 25 guests



CHRISTMAS 2026 · CORPORATE

Bookings & contact

WHERE

Hotel Ciudad de Castelldefels ***
Paseo de la Marina, 212 · Castelldefels

CONTACT

Tel. 93 665 19 00
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grup-soteras.com

CONDITIONS

Prices per person, VAT (10 %) not included.
Menus valid for groups of 25 guests or more.