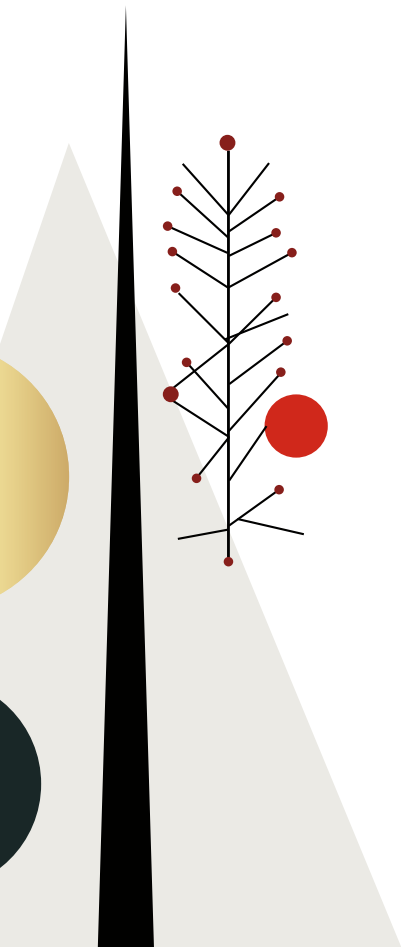


KIMPTON
VIVIDORA
BARCELONA

CHRISTMAS MENUS FOR GROUPS 2024

Group menu 2024
MENU 1



TO START WITH

Welcome glass of cava

APERITIFS TO SHARE

Airbag of acorn-fed Iberian ham with tomato

Farmhouse cheeses from LA DESPENSA DE VIVI

Chopped vegetable taco with tuna and pickled peppers

Creamy Christmas stew croquettes

Crunchy ravioli stuffed with Mallorcan sobrasada by Xesc Reina

STARTERS

(choose one)

Tender stem broccoli with cranberries, roast sweet potato puree, tomato basil vinaigrette and green pistachios

The Cardinal's pasta shells stuffed with acorn-fed Iberian pork and fresh winter truffles

Seasonal mushroom carbonara with Montgomery cheddar and fried quail's egg

MAINS

(choose one)

Roast red sea bass with Hermitage butter, baby vegetables and seafood veloute

Low temperature cooked veal with its jus and baby vegetables

Risotto Milanese with artichokes, wild mushrooms and Fogassa cheese

DESSERTS

(choose one)

Sacher torte with red fruits and whipped cream

Granny smith apple tatin with toffee and raspberry ice-cream

Ermesenda d'Eroles cheese cake with vanilla ice-cream



DIGESTIF

Selection of turróns and traditional wafers

Group menu 2024

MENU 2

TO START WITH

Welcome glass of cava

APERITIFS TO SHARE

Airbag of acorn-fed Iberian ham with tomato

Farmhouse cheeses from LA DESPENSA DE VIVI

Steak tartar with crunchy patatas bravas by Fauna

Chopped vegetable taco with tuna and pickled peppers

Creamy croquettes with acorn-fed duck and pears

Crunchy ravioli stuffed with Mallorcan sobrasada by Xesc Reina

STARTERS

(choose one)

Tender stem broccoli with cranberries, roast sweet potato puree, tomato basil vinaigrette and green pistachios

The Cardinal's pasta shells stuffed with acorn-fed Iberian pork and fresh winter truffles

Grilled scallops with clam and coconut veloute

MAINS

(choose one)

Seafood stew with monkfish, crayfish and crunchy, Iberian scented breadcrumbs

Grilled, aged beef tenderloin with glazed new potatoes and green asparagus

Risotto Milanese with artichokes, wild mushrooms and Fogassa cheese

DESSERTS

(choose one)

Sacher torte with red fruits and whipped cream

Granny smith apple tatin with toffee and raspberry ice-cream

Ermesenda d'Eroles cheese cake with vanilla ice-cream

DIGESTIF

Selection of turróns and traditional wafers



Group menu 2024
VEGETARIAN

TO START WITH

Welcome glass of cava

APERITIFS TO SHARE

Airbag of marinated pumpkin and tomato

Farmhouse cheeses from LA DESPENSA DE VIVI

Chopped vegetable taco with Arbequina olive caviar and pickled peppers

Creamy, wild mushroom croquettes

Soufflé potato omelet with kimchi mayonnaise

STARTERS

(choose one)

Raviolo of roast pumpkin and seitan

Tomato and beetroot tartar with guacamole and Kalamata olives

MAINS

(choose one)

Creamy rice with wild mushrooms, grilled artichokes and baby vegetables

Roast cauliflower with tahini, toasted hazelnuts and confit of leeks

DESSERTS

(choose one)

Sacher torte with red fruits and whipped cream

Granny smith apple tatin with toffee and raspberry ice-cream

Ermesenda d'Eroles cheese cake with vanilla ice-cream

DIGESTIF

Selection of turrons and traditional wafers





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PRICE MENUS

MENU 1: 72€

MENU 2: 75€

VEGETARIAN MENU: 72€

DRINKS INCLUDED

Welcome glass of cava.

White wine Nuviana, D.O. España (Chardonnay).

Red wine Nuviana, D.O. España (Cabernet Sauvignon, Tempranillo).

Water, soft drinks, beer.

EXTRAS

Cava supplement during dinner: + 5€/person.

Ticket option : 12€/ticket. (1 mixed drink)

2-hour open bar: +36€/person.

Premium winery: +9,5€/person:

White wine Jean Leon 3055, D.O. Penedès (Chardonnay).

Red wine Jean Leon 3055, D.O. Penedès (Merlot, Petit Verdot)

CONDITIONS

Pre-selection of dishes for the whole group at least 7 working days before the celebration.

Price per person, VAT included.

All guests at the table must order the same dishes.

Exclusive space included for groups of more than 55 people.

Menu applicable for groups of at least 10 people.