



VIVERO  
BEACH CLUB RESTAURANT  
SITGES

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GALA MENU  
2020

# GALA MENU

A relaxed atmosphere, a Km 0 gastronomic offer where the quality of the product is the most important, the chill out music present in all the spaces and a careful service make **Vivero Beach Club** one of the iconic places on the Catalan coast.

Its three spaces allow you to enjoy your stay throughout all day long. From a breakfast healthy, a privileged sunset until a romantic dinner.

A sunbath, a meal lit by the sea, a relaxed afternoon in their beds lounge - with a wide selection of cocktails - and good music will make your visit to **Vivero Beach Club** in an unique day.

Its location, its terraces with best views of the Mediterranean, meet people from around the world and fond of small pleasures in an emblematic place in Sitges.



# GALA **A**

(\*) Please note; the main course should confirmed 72 hours prior to your event

Price per person € 48,20  
(10% VAT no included)



## Appetizer *(on the table)*

≈ *Chupito* by Tomato and Basil Soup

## Starter Entree

≈ Assorted lettuce leaf salad with breaded Brie cheese and red fruit vinaigrette  
Ør  
≈ *Popurri* de Closques sautéed with white Txacolí (mussel Cockle and Clam)

## Main Course

≈ *Arrossejat* of noodles with cuttlefish, squid, mussels with “all i oli” del Vivero  
Ør  
≈ Thousand-Leaves of veal with potato Parmantier and red wine juice

## Dessert

≈ Brochette of seasonal fresh fruit on a bed of cream brulée and sprinkled cinnamon

## Cellar

≈ Mineral Waters  
≈ White Wine Selected Vivero Beach Club  
≈ Red Wine Selected Vivero Beach Club  
≈ Espresso coffee and natural Infusions

# GALAB

(\*) Please note; the main course should confirmed 72 hours prior to your event

Price per person € 52,20  
(10% Vat not included)



## Appetizer *(on the table)*

≈ Mini Spring Rolls

## Starter Entree

≈ Salad lettuce leaves with tomato Raff a wedges and homemade light pickled tuna  
Ør  
≈ Timbale of Escalivada au gratin with old parmesan cheese cookie

## Main Course

≈ Fish Hake Trunk baked with potatoes, tomato sauce and sweet onion Figueras  
Ør  
≈ Rice Paella Señorito (all peeled)

## Dessert

≈ Catalan cream hat in the manner of Vivero

## Cellar

≈ Mineral Waters  
≈ White Wine Selected Vivero Beach Club  
≈ Red Wine Selected Vivero Beach Club  
≈ Espresso coffee and natural Infusions



(\*) Please note; the main course should confirmed 72 hours prior to your event

Price per person € 56,90  
(10% Vat not included)



### Appetizer *(on the table)*

≈ Tasting of Mini Croquettes

### Starter Entree

≈ Spinach leaves Salad, diced *Kumato* tomato, fresh cheese, slivers of Iberian ham with a flowered honey vinaigrette

Ør

≈ Vegetable crudité, apple, *guacamole*, and red prawn from the Vilanova fish market, seasoned with apple scented oil

### Main Course

≈ Norwegian wild salmon Supreme served with laminated vegetables from the orchard

Ør

≈ ½ leg of lamb braised baked roast accompanied by slices of apple and cinnamon

### Dessert

≈ Chocolate Brownie with 70% of cocoa on a bed of English cream

### Cellar

≈ Mineral Waters

≈ White Wine Selected Vivero Beach Club

≈ Red Wine Selected Vivero Beach Club

≈ Brut Rva. Cava Glass. Macabeo, Xarel-lo, Parellada D.O Cava

≈ Espresso coffee and natural Infusions



(\*) Please note; the main course should confirmed 72 hours prior to your event

Price per person € 59,80  
(10% Vat not included)



### Appetizer *(on the table)*

- ≈ *Xips* of Potato, Yuca, Banana and Sweet potato
- ≈ *Tastet* of cream of shrimp from the Lonja de Vilanova

### Starter Entree

- ≈ Tataki salmon Salad with mixed lettuce leaves, seasoned with soya and sesame scented oil  
Ør
- ≈ *Esqueixada* salad with slices of Pincho hake and Ñoras sauce

### Main Course

- ≈ Sea bream stew with mussels, clams, lobster and frosted potato  
Ør
- ≈ Beef sirloin from the Pyrenees with grilled vegetables, Maldon sea salt and olive oil

### Dessert

- ≈ Fresh cheese shortcake in a berries sauce and Maresme sweet strawberries

### Cellar

- ≈ Mineral Waters
- ≈ White Wine Selected Vivero Beach Club
- ≈ Red Wine Selected Vivero Beach Club
- ≈ Brut Rva. Cava Glass. Macabeo, Xarel-lo, Parellada D.O Cava
- ≈ Espresso coffee and natural Infusions

# GALAE

(\*) Please note; the main course should confirmed 72 hours prior to your event

Price per person € 67,40  
(10% Vat not included)



## Appetizer *(on the table)*

- ≈ Taster of fish soup "Boullabaisse" style
- ≈ Prawns from the Lonja de Vilanova *al ajillo*

## Starter Entree

- ≈ Codfish Timbale with persimmon, peppers trio and Kalamata olives vinaigrette  
Ør
- ≈ Artichoke hearts with white clams in the style of fishermen

## Main Course

- ≈ Supreme of Wild Sea Bass baked with new potatoes from Prades, tomato sautéed and sweet onion from Figueras  
Ør
- ≈ Rumm-Steak of grilled beef from the Gerona with grilled vegetables, Maldom salt and olive oil cord

## Dessert

- ≈ Authentic homemade Tiramisu, with Amaretto and Mascarpone cheese

## Cellar

- ≈ Mineral Waters
- ≈ White Wine Selected Vivero Beach Club
- ≈ Red Wine Selected Vivero Beach Club
- ≈ Brut Rva. Cava Glass. Macabeo, Xarel-lo, Parellada D.O Cava
- ≈ Espresso coffee and natural infusions and liquors

# GALAF

(\*) Please note; the main course should confirmed 72 hours prior to your event

Price per person € 94,00  
(10% Vat not included)



## Appetizer *(on the table)*

- ≈ *Zurito de brocheta Galician octopus on potato parmantier*
- ≈ *Spiral lobster brochette*

## Starter Entree

- ≈ Salad with lobster and avocado slices on a bed of lamb's lettuce

## Main Course

- ≈ *Suquet de Rape* with slices of frosty potato, clam and crayfish from Arenys
- Ør
- ≈ Sirloin of Veal of the Pyrenees napado with reduction of Pedro Ximénez

## Dessert

- ≈ Chocolate couland with 90% cocoa

## Cellar

- ≈ Mineral Waters
- ≈ White Wine Bitacora, Bod. Cuatro Rayas, Verdejo, D.O. Rueda
- ≈ Red Wine Lagunilla Bod. Marques de la Concordia, Tempranillo, Garnatxa, D.O. Rioja
- ≈ Brut Nature Cava Glass Rva Macabeo, Xarel-lo, Parellada D.O Cava
- ≈ Espresso coffee and natural infusions and liquors
- ≈ Shot of liquors and frozen hard liquor

## Main courses by choice

Additional

- ≈ Grilled monkfish, salmon and tuna Brochette with steamed vegetable spaghetti € 4,30
- ≈ Monkfish stew with clam and crawfish served with Prades potatoes and cooked in the traditional style € 8,30
- ≈ Grilled red tuna fillet *Toro*, sweet pepper and glazed spring onions € 7,80
- ≈ Diced catalan sausage from Osona in a Garnacha red wine sauce and seasonal autumn mushrooms € 2,15
- ≈ *Meloso* beef with a selection of sautéed mushrooms and pilaff rice € 2,30
- ≈ Roast Beef from Pyrenees, cooked in its own juices, and caramelised apple € 2,95
- ≈ Grilled beef tenderloin from Galicia topped with a Cabernet sauce and wild asparaguses € 7,90
- ≈ ½ Lamb shoulder cooked with sliced potatoes and lightly fried tomatoes € 6,95
- ≈ Roasted lamb in a red wine sauce and Conference pears € 9,90



## Additional buffet meals

Check prices

- ≈ *Jabugo* buffet, Coca del Maresme with tomato and olive oil
- ≈ Buffet of assortment of national and imported cheeses with their jams and bread dips
- ≈ Buffet of noble and Iberian meats on the grill with its complements and Rachaud's
- ≈ Rice and Fideuás Buffet
- ≈ Buffet Sushi, Sashimi with or without show cooking

### VIVERO BEACH CLUB RESTAURANT

Avd. Balmins s/n  
08870 Sitges (BCN)  
T +93 894 21 49

[events@viverobeachclub.com](mailto:events@viverobeachclub.com)  
[www.viverositges.com](http://www.viverositges.com)



Please, note:

≈ Beverages will always be offered as described in the budget any other beverage will be considered as extra and will be billed as such

≈ These menus are for groups of 50 people minimum, for lower groups check price- For groups superior to 50 people, the Starter and Main will be common to all the guests

≈ Duration of service two hours- If there is entertainment planned during the act and the service is paralyzed, consult as it may affect the final price- The waiter's extra hour will be billed at € 34.00

≈ In case of requesting cash service the price will be increased by € 1.30/ Commensal

Budget includes:

≈ Service of waiters, cooks, assistants and office

≈ Crockery, cutlery and glassware

≈ Table linen service

Budget does not include:

≈ Clothes napkins

≈ Floral decoration

≈ Security Service

≈ Cloakroom service

≈ Open bar

≈ DJ or music

≈ Photography, video service

≈ Moving or changing furniture

≈ Personal cost supplement on holidays and indicated holidays

En estos presupuestos NO está contemplado 10% I.V.A



## Terms and conditions laid down in Vivero 2, SA services

### Booking event:

- ≈ The reservation is confirmed with the deposit of 30%
- ≈ Income in account of 50% the thirty days prior to the Event
- ≈ Income in account of 20% 10 days before the Event, sending bank receipt of the deposit

### Cancellation event:

- ≈ Up to 30 days before, the restaurant charges 30% as cancellation costs of the total
- ≈ Between 29 days and 7 days, the restaurant charges 50% as cancellation costs of the total
- ≈ From 6 days before, the restaurant charges 100% for cancellation costs of the total

### Reductions in the number of guests:

- ≈ Up to 15 days before, the customer can reduce the number of pax up to 50%
- ≈ Between 14 days and 9 days, the customer can reduce the number of pax up to 25%
- ≈ Between 8 days and 3 days, the client can reduce the number of pax up to 10%
- ≈ From 2 days before, the total number of confirmed pax will be billed

### Weather conditions:

- ≈ In case of meteorological incidents, the event will not be canceled
- ≈ This Event could be altered in terms of location, space or planned area, as well as its logistics in the execution of it.

Data, bank account number:

BANKINTER

IBAN ES13 0128 0536 9101 0002 8702

Swift BKBKESMMXXX

EI VIVERO2 S.A





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