

VIVERO
BEACH CLUB RESTAURANT
SITGES

PICA - PICA
2020



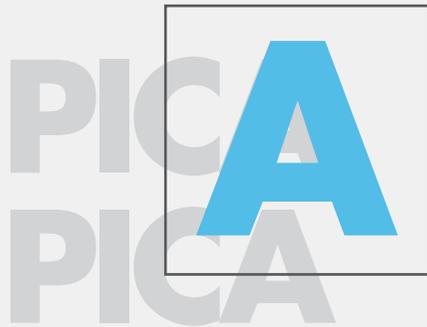
A relaxed atmosphere, a Km 0 gastronomic offer where the quality of the product is the most important, the chill out music present in all the spaces and a careful service make **Vivero Beach Club** one of the iconic places on the Catalan coast.

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.





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

Price per person 46,90 €
(10% Vat not included)



Starters

- ≈ Vegetable crudité, apple, guacamole, and red prawn from the Vilanova fish market, seasoned with apple scented oil
- ≈ Taste of croquettes
- ≈ Garlic Shrimp from Vilanova fish auction
- ≈ Mussels in a white wine sauce
- ≈ Maresme coca bread spread with tomato and virgin olive oil

Main courses

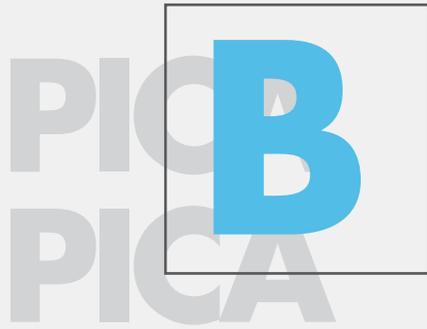
- ≈ Roasted noodles with cuttlefish, squid, mussels and Vivero garlic mayonnaise
Ør
- ≈ Diced Catalan sausage sautéed with seasonal mushrooms in a Priorat red wine sauce

Dessert

- ≈ Chocolate Brownie with 70% of cocoa on a bed of English cream
Ør
- ≈ Natural fruit skewer on a bed of burnt cream and sprinkled cinnamon

Cellar

- ≈ Mineral water
- ≈ White wine selection Vivero Beach Club
- ≈ Red wine selection Vivero Beach Club
- ≈ Espresso coffee or herbal infusions



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

Price per person 48,80 €
(10% Vat not included)



Starters

- ≈ Tataki salmon Salad with mixed lettuce leaves, seasoned with soya and sesame scented oil
- ≈ Roast beef and chicken Croquettes
- ≈ Tomato tartare with scented guacamole and white truffle oil
- ≈ Rice Noodles and seasonal sliced vegetables sautéed in a wok with prawn tails and clams
- ≈ Maresme coca bread spread with tomato and virgin olive oil

Main courses

- ≈ Donosti style Hake fillet on a bed of Prades potatoes
- Ør
- ≈ Gentleman's rice paella (everything ready to eat)

Dessert

- ≈ Catalan cream hat in the manner of Vivero
- Ør
- ≈ Tiramisu cake with sprinkled cocoa

Cellar

- ≈ Mineral water
- ≈ White wine selection Vivero Beach Club
- ≈ Red wine selection Vivero Beach Club
- ≈ Espresso coffee or herbal infusions



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

Price per person 53,80 €
(10% Vat not included)



Starters

- ≈ Spinach leaves Salad, diced Kumato tomato, fresh cheese, slivers of Iberian ham with a flowered honey vinaigrette
- ≈ Vivero red prawn Croquettes
- ≈ *Agnolotti* tasting, fresh pasta with *Ricotta* cheese and conference Pear
- ≈ Shell festival: cockles, mussels and clams sautéed on a high flame
- ≈ *Maresme coca* bread spread with tomato and virgin olive oil

Main courses

- ≈ *Salmon* loin on a bed of compote pumpkin
- Ør
- Thousand-Leaves of veal with Parmentier potato covered with red wine sauce

Dessert

- ≈ Fresh fruit brochette on a bed of *creme brulée* and sprinkled cinnamon
- Ør
- ≈ Homemade churros with sugar and chocolate

Cellar

- ≈ Mineral water
- ≈ White wine selection Vivero Beach Club
- ≈ Red wine selection Vivero Beach Club
- ≈ Cava glass Brut Rva. Macabeo, Xarel-lo, Parellada D.O Cava
- ≈ Espresso coffee or herbal infusions



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

Price per person 55,90 €
(10% Vat not included)



Starters

- ≈ Codfish Timbale with persimmon, peppers trio and Kalamata olives vinaigrette
- ≈ Mushroom *Risotto* with crunchy shortbread and Parmesan cheese
- ≈ Sliced artichoke chips fried southern style with homemade *romesco* sauce
- ≈ Shell festival: mussels, clams, cockles.. all sautéed with white wine
- ≈ Beach Squid battered in a crunchy *tempura* with coriander, lime and squid ink mayonnaise
- ≈ Maresme *coca* bread spread with tomato and virgin olive oil

Main courses

- ≈ Sea bream stew with mussels, clams, lobster and frosted potato
- Ør
- ≈ ½ leg of Lamb baked in wine candied potatoes

Dessert

- ≈ Fresh cheese shortcake in a berries sauce and Maresme sweet strawberries
- Ør
- ≈ *Mojito* sorbet with fresh mint and rum

Cellar

- ≈ Mineral water
- ≈ White wine selection Vivero Beach Club
- ≈ Red wine selection Vivero Beach Club
- ≈ Cava glass Brut. Rva. Macabeo, Xarel-lo, Parellada D.O Cava
- ≈ Espresso coffee or herbal infusions



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

Price per person 64,90 €
(10% Vat not included)



Starters

- ≈ Tasting of fish soup *bouillabaisse* style
- ≈ Steamed Shrimp Salad from St. Carles de la Rápita with tartare tomato, basil and yoghurt balsam
- ≈ Tasting of homemade cod Fritters with roasted pepper Compote
- ≈ Garlic prawns from Vilanova fish market
- ≈ Beach Squid battered in a crunchy tempura with coriander, lime and squid ink mayonnaise
- ≈ Maresme coca bread spread with tomato and virgin olive oil

Main courses

- ≈ Wild Bass fillet baked Thailand style with Vegetables festival
- Ør
- Beef sirloin from the Pyrenees with grilled vegetables, Maldon sea salt and olive oil

Dessert

- ≈ Homemade tiramisu with Mascarpone cheese and Amaretto
- Ør
- ≈ Catalan cream burned in our own way accompanied by sweet strawberries from Maresme

Cellar

- ≈ Mineral water
- ≈ White wine selection Vivero Beach Club
- ≈ Red wine selection Vivero Beach Club
- ≈ Cava glass Brut Rva. Macabeo, Xarel-lo, Parellada D.O Cava
- ≈ Espresso coffee or herbal infusions
- ≈ Liqueur shots and cold spirits



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

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



Starter (in the table)

- ≈ Galician octopus brochette on a Parmentier potato and paprika
- ≈ Morsel of Salmon tartare and citrus vinaigrette

Starter

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

Main course

- ≈ Monkfish Stew with potato wedges, clam and crawfish from Arenys
- Ør
- Beef tenderloin from Pyrenees covered in a Pedro Ximénez sauce and parmentier truffled violet potato

Dessert

- ≈ Chocolate Coulant with 90% of cocoa
- Ør
- ≈ Apple Tatin tart and semi-whipped fresh cream tear emulsion

Cellar

- ≈ Mineral water
- ≈ White Wine Vol D'Anima, Bod. Raimat. D.O Costers del Segre
- ≈ Red Wine Luís Cañas Cza. Bod. Luís Cañas. 95% Tempranillo, 5% Garnacha D.O Rioja
- ≈ Cava (sparing wine) Anna Codorniu. Blanc de Blancs. 70% Chadornay, 15% Perellada, 15% Macabeo. D.O Cava
- ≈ Espresso coffee or herbal infusions , liqueur shots and cold spirits

2 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

- ≈ Buffet of Iberian ham, Maresme coca bread with tomatoes and virgin olive oil
- ≈ A selection of national and imported cheeses with marmalade and bread dips
- ≈ Buffet of grilled Iberian meat with complements | Rechaud
- ≈ Buffet of rice | noodles *Fideuà*
- ≈ Japo Corner, Sushi, Maki, 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
www.viverositges.com



Please, note:

- ≈ Soft drinks, beers or other drinks not on the menu may have additional charges
- ≈ Expected service time: two hours
- ≈ Please, check if any show has been scheduled at lunch or dinner times, as it may affect the final price
- ≈ Waiters' overtime will be charged € 34,00 per hour
- ≈ Should cash register service be required, there will be an additional charge of € 1,30 per guest

Budget includes:

- ≈ Maitrê, waiters | waitresses, cooks, assistants and office
- ≈ Dinnerware, cutlery, glassware and table linen

Budget does not include:

- ≈ Cloth napkins
- ≈ Floral arrangements
- ≈ Security guard service
- ≈ Cloakroom service
- ≈ Open bar
- ≈ DJ or background music
- ≈ Photography or video Service
- ≈ Removal or change of furniture
- ≈ Additional staff costs in public holidays

10% I.V.A Vat not included



Terms and conditions laid down in Vivero 2, SA services

Booking policy:

- ≈ Booking is confirmed with a 30% deposit payment
- ≈ A 50% deposit payment is required thirty days prior to the event date
- ≈ The remainder 20% is required ten days prior to the event date
- ≈ All bank receipts for deposit payments should be promptly delivered

Cancellation policy:

- ≈ In case of cancellation 30 days or longer prior to the event date, a 30% cancellation fee will apply
- ≈ Between 29 and 7 days prior to the event date, a 50% cancellation fee will apply
- ≈ In case of cancellation 6 days or less prior to the event date, the client will be billed an amount equivalent to 100% of the order to cover cancellation expenses prevista, así como su logística en la ejecución del mismo

Reductions in the number of guests:

- ≈ 15 or more days prior to the event date, our client may reduce the number of guests up to 50%
- ≈ Between 14 and 9 days prior to the event date, our client may reduce the number of guests up to 25%
- ≈ Between 8 and 3 days prior to the event date, our client may reduce the number of guests up to 10%
- ≈ 2 days or less prior to the event date, clients will be charged the full amount of guests previously confirmed

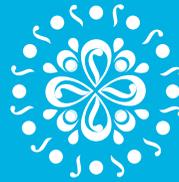
Weather conditions:

- ≈ Events will not be cancelled in because of weather conditions
- ≈ The location of the event, logistics or conditions might be altered because of weather conditions

Data, bank account number:

BANKINTER
IBAN ES13 0128 0536 9101 0002 8702
Swift BKBKESMMXXX
EI VIVERO2 S.A





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