

COCKTAIL MENU

COLD DISHES

Iberian ham with "coca de vidre" and tomato

Mini spoon of guacamole and salmon roe

Beetroot remini with sliced quince and crumbled goat
cheese

Mini tartlet with stuffed egg and herring roe mayonnaise

Caramelized foie bonbons

HOT DISHES

Potato omelet

Grilled shrimp skewer with cherry tomato Sirloin

Variety of croquettes

Steak Skewer with red pepper

Mini chicken burgers with cheese and onion with curry

DESSERT

Mini tartlet with creamy raspberry yogurt

BEVERAGE

Sommos Roble Chardonnay D.O Somontano

Añares D.O Rioja

(1 bottle for every 4 guests) or 2 soft drinks or beers

Mineral water

Coffees and infusions

PRICE PER PERSON: €45

10% VAT included

The definitive number of diners for contracted restaurant services will be reconfirmed 72 hours before the event, this being the definitive number to be considered for billing purposes, accepting a margin of error of 10% less at no cost.

In case of increasing the number of dinners, the hotel commits up to 10% more of the contracted volume, provided that the capacity of the room allows it.

Hotel Vilamari has information on the dishes it offers available to customers with food allergies and intolerances.