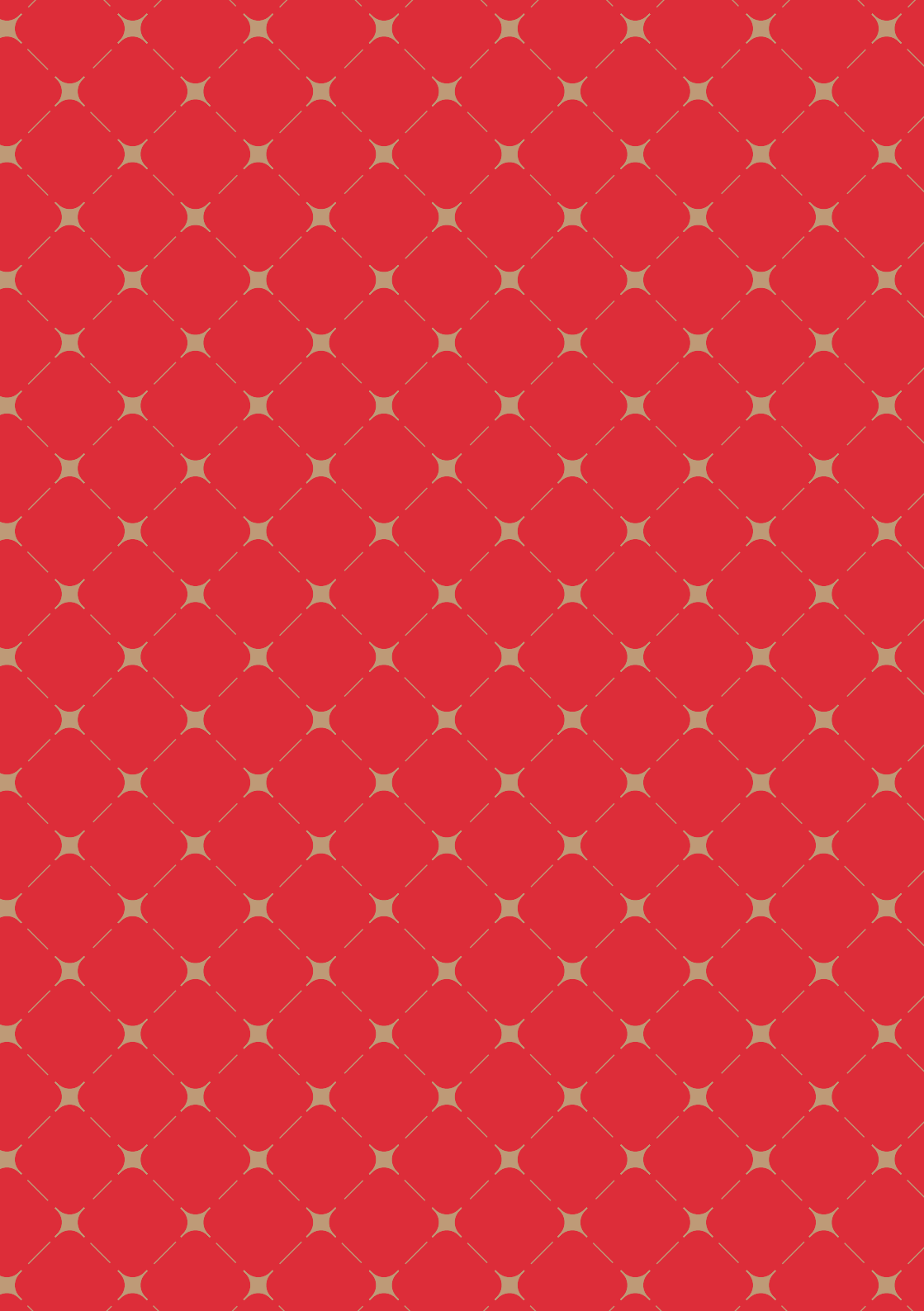


EL PALACE  
BARCELONA

*Festive Season*  
*2023*





*Festive Season*  
*2023*

at

**EL PALACE**  
BARCELONA

# Christmas Village

Our Rooftop Garden transforms itself into a beautiful village full of lights for the Festive season, inspired by northern European small towns where you will be surrounded by the magic of the season.

## Christmas Cinema

the best movies for this special season on our Rooftop Garden:

From **November 23** to **January 5**, Monday to Sunday, projections of special Festive season movies in original version (Spanish subtitles). Set in an alpine-inspired garden on the Rooftop Garden of the hotel, with mini chalets as movie seats, a blanket, a hot water bottle, popcorn, sweets and mulled wine with Grey Goose or hot chocolate.



## PROGRAM

MONDAY - 6pm and 9pm

*Love Actually*

TUESDAY - 6pm and 9pm

*Home Alone 1*

WEDNESDAY - 6pm and 9pm

*Miracle on 34th Street*

THURSDAY - 6pm and 9pm

*A Christmas Carol*

FRIDAY - 6pm and 9pm

*The Polar Express*

SATURDAY - 6pm and 9pm

*The Holiday*

SUNDAY - 6pm and 9pm

*Elf*

Price per cabin for 2 adults  
or 2 adults with a 12 years old or younger child.

€ 75

*\*Not available on December 24 and 31*



# Chalet El Palace

Travel to the Alps without leaving Barcelona



From **November 24**, the Rooftop Garden's pergola will become a cozy Alpine wooden cabin decorated with checkered tablecloths and furs, transporting you to a mountain hut where to enjoy traditional Alpine dishes such as raclette, fondue and much more!

Monday to Friday: dinner service  
Saturday and Sunday: lunch and dinner

**More information and reservations:**

[palace@hotelpalacebarcelona.com](mailto:palace@hotelpalacebarcelona.com) +34 93 510 11 30

[www.hotelpalacebarcelona.com](http://www.hotelpalacebarcelona.com)



# Christmas Market

on the Rooftop Garden



Our Rooftop Garden will host a Christmas market inspired by the markets of Northern Europe. Local suppliers will sell local products with soul, ideal for your Christmas gifts.

**Free entrance**

**More information:**

[palace@hotelpalacebarcelona.com](mailto:palace@hotelpalacebarcelona.com) +34 93 510 11 30



Let's descend from the Christmas Village to our ground floor, where you can continue to discover all our surprises for this Festive Season. ...

# Afternoon Tea with Santa Claus

at the Hall:

From **November 24** to **January 5**, our traditional Afternoon Tea will add a delicious holiday touch. Available at the grand Hall every day from **4pm to 7pm**.

On **Friday, Saturday** and **Sunday**, accompanied by **live piano music**.

On **9, 10, 16, 17, 23 and 24 December**, **Santa Claus** will meet children and their parents to collect their wish letters.

Christmas Afternoon Tea: €42 /pp

Christmas Afternoon Tea with a glass of cava: €48 /pp

Christmas Afternoon Tea with a Santa Eulalia cocktail: €54

Christmas Afternoon Tea with a glass of Champagne: €60 /pp

**More information and reservations:**

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*\*Reservations are required at least 24 hours in advance.*

*\*The Afternoon Tea can be ordered to take away with pick up at the hotel.*

# Arts and Drinks

at the Hall:

This festive season, create your own Christmas Card for your loved ones, attending our special Christmas Art & Drinks, with the illustrator Joel Miñana, while enjoying 2 cocktails made with Grey Goose.

**November 29 and 30**  
**December 13 and 14**  
at **7pm**

**More information and tickets:**

[www.feverup.com](http://www.feverup.com)



# Christmas Concert

## Escolania de Montserrat

Salón Gran Via



On **December 20** at **8pm**, El Palace Barcelona will host the traditional Grand Christmas Concert by l' **Escolania de Montserrat** at the Gran Via ballroom. After the concert, a cocktail dinner will be served at the at the hall at 9:30pm.

**Price: €150/person**



**More information and tickets:**  
[palace@hotelpalacebarcelona.com](mailto:palace@hotelpalacebarcelona.com)  
**+34 93 510 11 30**  
[www.hotelpalacebarcelona.com](http://www.hotelpalacebarcelona.com)

*L'Escolania de Montserrat is one of the oldest boys' choirs in Europe composed of more than fifty nine- to fourteen-year-old boy sopranos and altos based at the 13th century Benedictine abbey of Santa Maria de Montserrat, near Barcelona.*

# Festive season

## Menus

Christmas Eve, Christmas day lunch, Boxing Day and **New Year's Eve** in the majestic and elegant venues and Rooftop Garden of El Palace Barcelona.



## Group menus

We have designed several proposals for you to celebrate with your friends, clients or colleagues with the best of our gastronomy and a cozy and elegant Christmas atmosphere.



*\*Kids menu and special diets menu available*

**More information and contact:**  
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## *Christmas Eve dinner*

December 24 at 8:30pm,  
Gran Via ballroom and Rooftop Garden

*Dinner at Gran Via ballroom will be accompanied by live music*



100% acorn-fed Iberian ham, Spanish style *ciabatta*, tomatoes

Salmon roe *tataki* with *ponzu* sauce

Ebro Delta oysters with a shallot wine *mignonette*

*Foie gras* tart, duck ragout, and green apple

Sea bass tartare with beetroot on algae bread

-

*Reminiscent of the Ritz...*

Red prawn, Nantua sauce, and almond cream *crêpe*

-

Roast lamb, sweet potato, and *tomatillo* vinaigrette

-

*Christmas pavlova*

Citrus meringue, vanilla mousse, organic orange

-

Nougat, wafers, chocolate truffles

*Coffee, tea, or infusion service*

•

~ Cellar ~

Mirgin Gran Reserva Brut Nature, Alta Alella, DO Cava

Menade Verdejo Ecologic, DO Rueda

Pagos de Anguix Prado Lobo, DO Ribera del Duero

€ 130

- Price per person | VAT included -

## *Christmas lunch*

December 25 at 1:30pm - Gran Via ballroom and Rooftop Garden

*Lunch at Gran Via ballroom will be accompanied by live music*



Brioche with roasted peppers, *stracciatella* and L'Escala anchovies

Roasted scallops, curry and black garlic purée

100% acorn-fed Iberian ham, Spanish style *ciabatta*, tomatoes

Beef tartare with cured egg yolk

Asparagus pie with hollandaise sauce and caviar

Red wine braised oxtail

-

Coastal prawn tartare with white garlic cold soup

-

Roast sea bass, light potato purée, squid ink, and chopped nuts

-

Duck magret, roast *foie gras*, corn cream, and vanilla

-

*Christmas star*

Caramel biscuit, Gianduja chocolate, and hazelnut mousse

with passion fruit

-

Nougat and wafers

*Coffee, tea, or infusion service*

•

~ Cellar ~

Mirgin Gran Reserva Brut Nature, Alta Alella, DO Cava

Menade Verdejo Ecológico, DO Rueda

Pagos de Anguix Prado Lobo, DO Ribera del Duero

€145

- Price per person | VAT included -



# Boxing Day lunch



December 26 at 2pm - Hall and Rooftop Garden



Savoury pastry tart with smoky grilled vegetables and Garrotxa cheese

Red prawn croquettes

Cod fritters

Butifarra (Catalan sausage) with egg  
and mushrooms on toasted bread

-

Traditional *escudella* (vegetable stew),  
*galets* (filled pasta), and truffled *pilota* (meat balls)

-

Monkfish *Suquet* (traditional monkfish stew)

-

Baked *cannelloni* with Comté cream cheese

-

El Palace *crema catalana*

-

Nougat and wafers

*Coffee, tea, or infusion service*

•

~ Cellar ~

Mirgin Gran Reserva Brut Nature, Alta Alella, DO Cava

Menade Verdejo Ecológico, DO Rueda

Pagos de Anguix Prado Lobo, DO Ribera del Duero

€99

- Price per person | VAT included -





# *New Year's Eve dinner*

December 31 at 8:30pm - Rooftop Garden

*Dinner will be accompanied by live music*



*Brioche*, butter, and caviar

100% acorn-fed Iberian ham, Spanish style ciabatta, tomatoes

Red wine braised oxtail

Ebro Delta oyster, *tamari*, and lime

Suckling pig in spiced juices and herbs

Homemade red prawn croquettes

Scallop *ceviche* with passion fruit

-

*Foie gras* tart, pistachio sponge cake, dried apricots, and chives

-

Lobster *suquet*, codfish tripe, cabbage textures, arugula

-

Roasted monkfish, clam purée, and jig-caught squid

-

Dry-aged grilled Galician sirloin steak with potato purée  
and black truffle

-

The clock

*Cocoa biscuit*, 80% chocolate mousse, and vanilla cream

-

*Petit fours*

*Uvas de la suerte* (lucky grapes)

-

*Coffee, tea, or infusion service*

•

~ Cellar ~

Ruinart Blanc de Blancs, AOC Champagne

Ruinart Rosé, AOC Champagne

Chablis La Chablisienne | A.O.C. Bourgogne

Prado Enea Gran Reserva, DO Rioja

Chateau Climens 1e Cru Barsac Sauternes 2006



€625

- Price per person | VAT included -



Exclusive views to the city fireworks  
from the Rooftop Garden!

# New Year's Eve dinner

December 31 at 8:30h - Gran Via ballroom

*Dinner will be accompanied by live music*



Cheese *bonbons*, tomato and basil  
Salmon in a homemade marinade on toasted bread with *wasabi*  
mayonnaise and alga nori  
100% acorn-fed Iberian ham, Spanish style *ciabatta*, tomatoes  
Stewed cheek, light cauliflower purée, and truffle sauce  
Cuttlefish *tartare* with hollandaise sauce and algae bread  
Homemade red prawn croquettes

-

*Txangurro* crab *cannelloni* with leek and coconut purée

-

Dry-aged sirloin steak with spices, *millefeuille*, and fresh herbs

-

The clock

Cocoa biscuit, 80% chocolate mousse, and vanilla cream

-

*Petit fours*

Lucky grapes

-

*Coffee, tea, or infusion service*

•

~ Cellar ~

R de Ruinart Brut, AOC Champagne  
Chablis La Chablisienne I A.O.C. Bourgogne  
Les Terrasses, DO Priorat

€ 395

- Price per person | VAT included -

# New Year's Eve party!

December 31 · Bluesman Cocktail Bar



Celebrate the New Year's Eve party at Bluesman  
Cocktail Bar, the most authentic speakeasy in the city!

•

Price includes access and open bar from 12:30am to 5am  
Live music and DJ set!

€200

*\*Special price for guests attending the dinner  
in the Gran Via ballroom or Rooftop Garden: €100/person.*

- Price per person | VAT included -



## Children's menu



Roast chicken croquettes  
Boiled langoustines  
Cured Iberian ham with bread and tomatoes  
Artisanal cheese platter and *fuet* (cured Catalan pork sausage)  
-  
Beef sirloin escalopes  
*or*  
Homemade chicken fingers  
*or*  
Battered monkfish  
-  
French fries, parmentier potatoes, white rice or vegetables  
-  
Ice cream assortment  
*or*  
The famous cheesecake by our pastry chef  
*or*  
Brownie  
-  
Nougats and wafers  
-  
*Mineral water, soft drinks*

*\*Children from 3 to 11 years old (both included)*

Price per kid:

December 24 - €65, December 25 - €70, December 26 - €50  
December 31 - €198 - Salón Gran Via / €310 - Rooftop Garden

- VAT included -



## Special diets menu



Traditional *salmorejo* (Andalusian chilled tomato soup)  
Cucumber and seaweed salad  
*Guacamole* with corn *tortillas*  
Savoury pastry tart with smoky grilled vegetables and *tapenade*  
Vegetable tempura with *romesco* sauce  
-  
*Hummus* duo  
Creamy pumpkin purée with roasted mushrooms and tofu  
Vegetable and lime curry  
Spinach and truffle *risotto*  
-  
Coconut *panna cotta* with pineapple and lime chutney  
-  
Assortment of sweets  
*Coffee, tea, or infusion service*

Price per person:

December 24 - €130, December 25 - €145.  
December 31 - €395 - Salón Gran Via / €625 - Rooftop Garden

***Vegetarian menu. Excluding nuts, dairy products, gluten.***


*\* Please inform us of any food allergies or intolerances when booking*

- VAT included -



# AMAR

BARCELONA



Don't miss the special menus  
for the Festive Season at Amar Barcelona.

Enjoy the best Mediterranean and seafood  
gastronomy of chef [Rafa Zafra](#) and [El Palace Barcelona](#).

[reservas@amarbarcelona.com](mailto:reservas@amarbarcelona.com)



*Check out all our  
Festive Season offers*

[www.hotelpalacebarcelona.com](http://www.hotelpalacebarcelona.com)

More information and reservations:

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The image features a solid red background. A white cross is centered on the page, formed by two intersecting lines. Each arm of the cross is bordered by a thin white line, and within these borders, a series of white, four-pointed stars are arranged in a regular, repeating pattern. In the center of the cross, a white, rectangular tag with rounded corners and a slight shadow is attached. The tag contains the text "EL PALACE" in a bold, serif font, with "BARCELONA" in a smaller, similar font directly below it.

**EL PALACE**  
BARCELONA