

MÓN SANT BENET

MENUS FOR GROUPS 2023



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BENET



Coffee Break

Minimum 15 guests

Welcome coffee

- Coffee, decaffeinated coffee and milk
- Selection if teas and infusions
- Mineral water and juices

Minimum service 112,50 € (VAT not included)
From 16 guests: 7,50 €/person (VAT not included)

Supplements

- Permanent coffee lounge station
 - Half day (maximum 4 hours)
 - Full day (maximum 8 hours)
- Assorted sweet pastries (3 pieces per person)
- Assorted salty pastries (3 pieces per person)
- Assorted mini sandwich (2 pieces per person)
- Wholemeal croissants (3 pieces per person)
- Natural fruit cups (1 per person)
- Cups of natural flavoured yogurt
- Nuts
- Soft drinks
- Soft drinks permanent station (self-service)
 - Half day (maximum 4 hours)
 - Full day (maximum 8 hours)

VAT not included

9,50 €
13,50 €
4,50 €
5,00 €
5,50 €
4,50 €
3,00 €
3,00 €
3,00 €
3,00 €
8,00 €
12,00 €

Minimum service for supplements: for the number of total persons of the group or for 15 people in case of groups under 15 people.

Contract conditions

Same coffee break options must be chosen for the entire group
The estimated service length of the coffee break is 20-30 minutes.
Coffee breaks will be served in an area close to the meeting room or inside the meeting room



COCKTAILS

Welcome A

Minimum 20 guests

Cheese and raspberry lollipop
Roast croquette
Iberian ham with “coca” flatbread
Cava Lluís Guitart Brut
Beer or soft drinks

Price per person 17,00 € (VAT not included)
Price added to a meal in the same place
12,00 € guest (VAT not included)

Welcome B

Minimum 20 guests

Iberian ham with “coca” flatbread
Esqueixada (shredded cod, tomato and olives salad) with tomato mousse
Raspberries and foie macaron
Roast croquette
Organic crunchy cheese with tomato jam
Cava Lluís Guitart Brut
Beer or soft drinks

Price per person 21,00 € (VAT not included)
Price added to a meal in the same place
16,00 € guest (VAT not included)

Welcome C

Minimum 20 guests

Iberian ham with “coca” flatbread
Spherical olive with Martini
Foie and chocolate lollipop
Roast croquette
Pork mini burger with mustard
Prawns brochette with crunchy sweet corn and Romesco (Catalan sauce)
Norway lobster rice “tapa” with saffron allioli (Catalan mayonnaise with garlic)
Cava Lluís Guitart Brut
Beer or soft drinks

Price per person 25,00 € (VAT not included)
Price added to a meal in the same place
20,00 € guest (VAT not included)

Supplements

White/red Abadal wine D.O. Pla de Bages

4,00 € VAT not included / guest (for the total of diners)

laFàbrica

el Monestir

Beneta's menu*

Minimum 20 guests

Starter

Tomato gazpacho with green asparagus, cheese spherical and king prawns (based on the season)

or

Creamy pumpkin soup with cheese spherical and king prawns (based on the season)

Main course

Hake supreme with roasted mushrooms

Dessert

Nougat coulant with ice cream, toffee and pistachios

Cellar

Vinya Nostra white D.O. Catalunya
Vinya Nostra red D.O. Catalunya
Still water, beer or soft drinks, bread and coffee

Price per guest 35,00 € (VAT not included)

Valentina's menu*

Minimum 20 guests

Starter

Warm lasagna with prawns, grilled vegetables and cheese

Main course

Boneless king chicken with potato parmentier, stuffed with truffle and pistachios

Dessert

Vanilla whipped cream, cocoa and red fruits

Cellar

Vinya Nostra white D.O. Catalunya
Vinya Nostra red D.O. Catalunya
Still water, beer or soft drinks, bread and coffee

Price per guest 35,00 € (VAT not included)

Supplements

Cava Vilarnau Brut Nature Reserva

4,00 € VAT not included / guest (for the total of diners)

laFàbrica

Sal·la's menu*

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Cheese lollipop with nuts and raspberries

Starter

Lobster cannelloni with norway lobster velouté and vegetable chips

Main course

Pork cheek tenderloin with grilled seasonal vegetables and mushrooms

Dessert

Crunchy velvet chocolate and cocoa saber

Cellar

Vinya Nostra white D.O. Catalunya
Vinya Nostra red D.O. Catalunya
Still water, beer or soft drinks, bread and coffee

Price per guest 39,00 € (VAT not included)

Ricardis' menu*

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Cheese lollipop with nuts and raspberries

Starter

King prawns warm salad with vanilla potatoes and citrus fruits vinaigrette

Main course

Cod loin with mariner stew, gnocchi and peas

Dessert

Creamy coconut with pineapple jelly

Cellar

Vinya Nostra white D.O. Catalunya
Vinya Nostra red D.O. Catalunya
Still water, beer or soft drinks, bread and coffee

Price per guest 39,00 € (VAT not included)

Supplements

Cava Vilarnau Brut Nature Reserva

4,00 € VAT not included / guest (for the total of diners)

laFàbrica

Rosita's menu

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Creamy roast and ham croquette

Starter

Foie, artichokes, Iberian ham, cheese and salad pie

Main course

Suckling veal cheek, truffle tubercle purée and local wine sauce

Dessert

Mango and passion fruit ingot with berries

Cellar

Abadal Blanc D.O. Pla de Bages
Abadal Cabernet Franc D.O. Pla de Bages
Still water, beer or soft drinks, bread and coffee

Price per guest 44,00 € (VAT not included)

Supplements

Cava Vilarnau Brut Nature Reserva

4,00 € VAT not included / guest (for the total of diners)

laFàbrica

el **Monestir**

Júlia's menu

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Creamy roast and ham croquette

Starter

Cream of wild mushroom soup with creamy ravioli and
Norway lobster

Main course

Seabass supreme with blue crab and lemon grass Thai sauce

Dessert

Chocolate trilogy with creamy coffee

Cellar

Abadal Blanc D.O. Pla de Bages
Abadal Cabernet Franc D.O. Pla de Bages
Still water, beer or soft drinks, bread and coffee

Price per guest 44,00 € (VAT not included)



Cloister's menu

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Creamy roast and ham croquette

Starter

Seafood warm ravioli with mushrooms and vegetables

Main course

Grilled veal tenderloin with vegetables, rosemary salt and truffled roasted sauce

Dessert

Chocolate coulant with toffee dressing

Cellar

Abadal Blanc D.O. Pla de Bages
Abadal Cabernet Franc D.O. Pla de Bages
Still water, beer or soft drinks, bread and coffee

Price per guest 49,00 € (VAT not included)

Supplements

Cava Vilarnau Brut Nature Reserva

4,00 € VAT not included / guest (for the total of diners)

laFàbrica

el Monestir

Carbó's menu

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Creamy roast and ham croquette
King prawn brochette with "romesco" sauce

Starter

Poularde cannelloni with creamy foie Roayl and "oloroso"

Main course

Grilled turbot with pumpkin, vegetables and wild mushrooms

Dessert

The vanilla and caramel egg

Cellar

Abadal Blanc D.O. Pla de Bages
Abadal Cabernet Franc D.O. Pla de Bages
Glass of cava Oriol Rossell Reserva Brut Nature
Still water, beer or soft drinks, bread and coffee

Price per guest 54,00 € (VAT not included)

Casas' menu

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Creamy roast and ham croquette
King prawn brochette with "romesco" sauce

Starter

Scallop, prawns and vanilla potatoes salad with chervil and pine nut vinaigrette

Main course

Boneless leg of kid goat with sautéed asparagus and mushrooms

Dessert

The Lemon, citrus fruits textures

Cellar

Abadal Blanc D.O. Pla de Bages
Abadal Cabernet Franc D.O. Pla de Bages
Glass of cava Oriol Rossell Reserva Brut Nature
Still water, beer or soft drinks, bread and coffee

Price per guest 54,00 € (VAT not included)

laFàbrica

el Monestir

BUFFETS

Finger buffet

Minimum 30 guests

Starters

Mushrooms and ham croquettes
Catalan cold sausages and cheese selection
Crunchy dough bread with tomato
Roasted tomato, green pepper and onion pie with anchovies
Our cream soup or gazpacho with our orchard vegetables
Green bean salad with tuna belly
Organic veal burger from Moianès with onion chutney

Main courses

Prawns and cuttlefish creamy rice
Foie and poularde cannelloni
Curry chicken brochette
Angler fish medallions with fried garlic

Desserts

Mint and fresh fruit brochette
Small crazy sweets

Cellar

Wines from different Designation of Origin from Catalonia
Still water, beer or soft drinks, bread and coffee

Price per guest 39,00 € (VAT not included)

Seating buffet

Minimum 30 guests

Starters

Cod croquette
Catalan cold sausages and cheese selection
Crunchy dough bread with tomato
Seasonal crudités and salads selection
Our cream soup or gazpacho with our orchard vegetables
Courgette, tomato and bresaola pie
Prawns and tuna quiche Lorraine

Main courses

Rice with Ral pork skirt and mushrooms
Artichokes ravioli with basil cream
Boneless free range chicken with Bordelaise sauce, prunes and raisins
Prawns and cuttle fish sautéed with spinach and asparagus

Desserts

Mint and fresh fruit brochette
Individual pastry selection

Cellar

Abadal Blanc D.O. Pla de Bages
Abadal Cabernet Franc D.O. Pla de Bages
Still water, beer or soft drinks, bread and coffee

Price per guest 43,00 € (VAT not included)

Supplements

Cava Vilarnau Brut Nature Reserva

4,00 € VAT not included / guest (for the total of diners)

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el **Monestir**



BUFFETS

Healthy buffet

Minimum 30 guests

Starters

Seasonal crudités and salads selection

Seasonal soup

Assorted organic chesses

Chickpeas hummus, walnuts bread and sesame

Roasted tomato, green pepper and onion pie with smoked sardine

Avocado, smoked salmon and spring onion stew

Prawns and tuna quiche Lorraine

Main courses

Organic rice risotto with wild mushrooms, green asparagus and shepherd's cheese

Grilled sea bass sautéed with spinach and asparagus

Desserts

Fruit salad

Creamy organic yogurt with pineapple

Chef's selection desserts

Still water, bread and coffee

Price per guest 48,00 € (VAT not included)

laFàbrica

el Monestir

Contract conditions

The same dish must be selected for the entire group. If the group wants to choose between 2 main courses (meat or fish) a 5 € supplement will apply for the entire group and personal main course selections must be informed 15 days prior to the group arrival.

Món Sant Benet reserves the right to change the content of the chosen menus in case it cannot have the raw material needed in place, due to external causes or major force.

The estimated duration of the coffee break is 20-30 minutes. Coffee breaks will be served in a close area to the meeting room or inside the same meeting room.

The estimated duration of a served lunch/dinner or a seated buffet is 2 hours, and 1 hour for the finger buffet.

Rates for food and beverage are per person and don't include VAT.

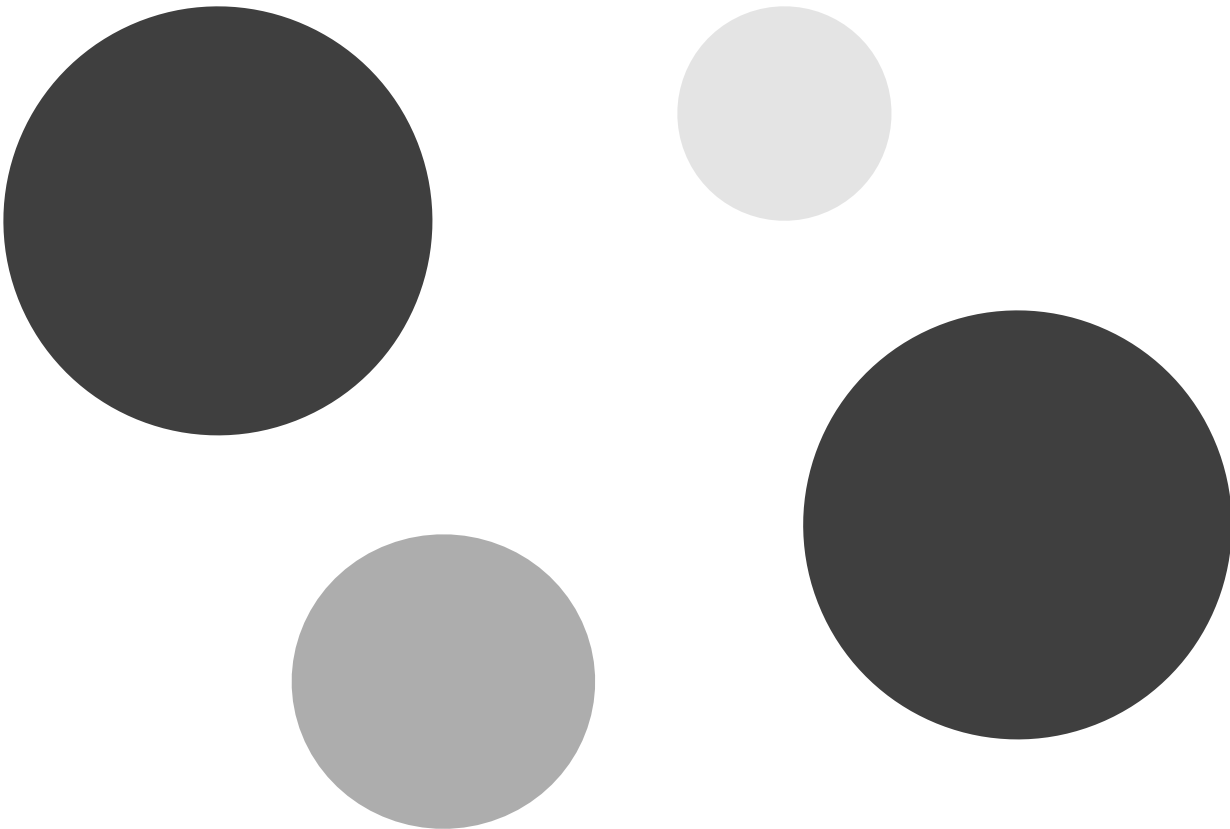
Menus marked with an asterisk can only be served in a private room in La Fàbrica building. The rest of menus can be served in both La Fàbrica and Monastery rooms. In the Monastery rooms a 10 € per person supplement will apply for kitchen relocation.

laFàbrica

el Monestir

OTHER SUPPLEMENTS - PRICE PER GUEST (VAT NOT INCLUDED)

Supplement menu print	2,00 € / u.
Supplement outside location	5,00 € / pax
Supplement tables & chairs with banquet covers	5,50 € / pax
Supplement party cake, from...	5,00 € / pax
Supplement liquor cart	8,00 € / pax
Supplement floral centres, from...	20,00 € / centre



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Information & Reservations

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