



## Gastronomic Offer – Benetti – AB SKIPPER

### Welcome Drink

Glass of Sparkling Wine or Cocktail  
Fruit Cocktail (non-alcoholic)  
Soft drinks and beers  
Tropical Cocktails Stand

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Green Olive and Rosemary Snack  
Sautéed cashew with curry  
Crispy Papadum  
Cured Ham Snack

Price per person: €22,50 7% VAT not included

Aproximate Service Time 45 minuts  
*All catering services will be carried out in Port Olympic's ship mooring*

### Champagne & Oysters

Champagne Moët Chandon Impérial  
Half dozen of Napoleon Oysters

Price per person: €70,00 7% VAT not included  
Supplement for Oyster €5,00 7% VAT not included

Supplement blinis, crème fraîche and caviar beluga baeri, per persona, €195,00 7% VAT not included

Approximate Service Time 30-45 minuts  
*All catering services will be carried out in Port Olympic's ship mooring*

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## Open Bar Service

### Liqueurs:

Cardenal Mendoza, VS Hennessy  
Bombay Sapphire, Habana 7 años, Belvedere, Tequila Sauza  
Kuhri Pêche de Vignes, Kurhi Mora  
Ballantine's, Jack Daniels, Macallan 12 años  
Martin Codax Orujo Albariño, Marie Brizard, Cointreau  
Bailey's, Limoncillo Villa Massa, Bonet, Frangelico, Amaretto di Saronno

### Cellar:

Vino Blanco Olvena Chardonnay D.O. Somontano  
Vino Tinto Olvena Coupage D.O. Somontano  
Cava Parxet Brut

### Soft Drinks & Beers:

Coca cola , Coca cola Zero , Limón , Naranja , Tonic Water  
Red Bull  
Beer & Beers with no alcohol

Price per person 1 hour:	€25, 00 7% VAT not included
Price per person 2 hours:	€35, 00 7% VAT not included
Price per person 3 hours:	€45,00 7% VAT not included

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## Cocktail Service - Option A

Green Olive and Rosemary Snack  
Crispy Cummin-Seasoned Papadum

Cheese Drap D.O. skewer, anchovy in olive oil and dried tomato with oregano  
Baked vegetable coca Mediterranean Style and goat cheese  
Smoked salmon, herb cream and Kalix Caviar roulade  
Foie Lollipop with Toasted Corn Kernels

Breaded King Prawn Tail with Rocket Pesto Bread and parmesan cheese  
Soy sauce and cilantro marinated chicken satay  
Square acorn-fed cured Iberian ham croquettes

White Wine Olvena Chardonnay – D.O. Somontano  
Red Wine Olvena Coupage – D.O. Somontano  
Cava Parxet Brut  
Soft Drinks & Beers

Price per person: €39.50 7% VAT not included  
Approximate service time: 75 minutes

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## Cocktail Service – Option B

Sage and Sesame Snack  
Citric-Salted Yucca Chips  
Crispy Cummin-Seasoned Papadum

Beef rosseto marinated with romesco cream  
Duck ham skewer, quince and Feta cheese  
Cod brandada, potato and Beluga caviar  
Toasted Focaccia with onion, black olives, roasted vegetables and anchovies in oil  
Mildly Pickled Baby Scallops with Vegetables  
Candied Duck, Fennel and Toasted Flat Bread  
Porcini mushroom and mozzarella risotto balls

White Wine Olvena Chardonnay – D.O. Somontano  
Red Wine Olvena Coupage – D.O. Somontano  
Cava Parxet Brut  
Soft drinks and beers

Price per person: €45,50 7% VAT not included

Approximate service time: 75 minutes  
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## Cocktail Service – Option C

Kalamata Black Olives Snack  
Male Plantain Chips  
Crispy Cummin-Seasoned Papadum  
Etherification's green olive

Foie Lollipop with Toasted Corn Kernels  
Refreshing head lettuce, Kalamata olives and extra vergin olive oil  
Marinated salmon with vanilla and tobico  
Duck ham skewer, quince and crispy almonds  
Tete de Moine Cheese on a Girolle Cheese Slicer  
Toasted Ciabatta Bread with Acorn-Fed Iberian  
Smoked salmon, herb cream and Kalix Caviar roulade

Grilled Octopus skewer, Potato Cream and Vera Paprika Oil  
Mushroom, Butifarra Sausage and Mozzarella Cheese Risotto

White Wine Olvena Chardonnay – D.O. Somontano  
Red Wine Olvena Coupage – D.O. Somontano  
Cava Parxet Brut, Soft drinks and beers

Price per person: €55.00 7% VAT not included

Approximate service time: 75 minutes  
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## Cocktail Lunch or Dinner – Option A

Kalamata Black Olives Snack  
Citric-Salted Plantain Chips  
Crispy Cummin-Seasoned Papadum  
Etherification's green olive

Foie Lollipop with Toasted Corn Kernels  
Refreshing head lettuce, Kalamata olives and extra vergin olive oil  
Marinated salmon with vanilla and tobico  
Mildly Cooked Turkey Breast with Almond Crunch  
Tete de Moine Cheese on a Girolle Cheese Slicer  
Toasted Ciabatta Bread with Acorn-Fed Iberian  
Smoked salmon, herb cream and Kalix Caviar roulade

Grilled Octopus skewer, Potato Cream and Vera Paprika Oil  
Mushroom, Butifarra Sausage and Mozzarella Cheese Risotto

Ceps and Lobster's Fideuá  
Grand Beef Steak with smash potatoes with beef gravy

### Dessert Station

White Wine Olvena Chardonnay – D.O. Somontano  
Red Wine Olvena Coupage – D.O. Somontano  
Cava Parxet Brut,  
Soft drinks and beers  
Coffee, decaf, assorted teas and herbal teas

Price per person: €67.50 7% VAT not included

Approximate service time: 90 minutes  
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## Cocktail Lunch or Dinner – Option B

Sage and Sesame Snack  
Citric-Salted Yuca Chips  
Crispy Cummin-Seasoned Papadum  
Etherification's green olive

Beef Roseto marinated in Romesco Cream  
Duck ham skewer, feta cheese and quince  
Traditional English Potato filled with crushed cod, topped with Caviar  
Toasted Focaccia of anchovies with traditional 'escalivada'  
Pickled "zamburiñas" with softy vegetables  
Duck Ravioli with spring onion and coriander

Bamboo clay pot with rice raviolis  
Beef filet with truffled mash potatoes  
Cod clay pot with black sausage and wild green asparagus  
National Chesses Station

Dessert Station

White Wine Olvena Chardonnay – D.O. Somontano  
Red Wine Olvena Coupage – D.O. Somontano  
Cava Parxet Brut Nature  
Soft Drinks & Beers  
Coffee, decaf, assorted teas and herbal teas

Price per person: €77.50 VAT not included

Approximate service time 1 hour and 45 minutes  
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## Morning – Coffee Break

### Option A

Coffee, decaf, assorted teas and herbal teas  
Milk, skimmed milk, mineral water and freshly squeezed orange juice  
Butter croissant, *pain au chocolat* and *ensaimadas* (sweet buns)

### Option B

Coffee, decaf, assorted teas and herbal teas  
Milk, skimmed milk, mineral water and freshly squeezed orange juice  
Traditional chocolate and walnuts brownies, raspberry pastry  
Cookies Selection

Price per person: €27,50 7% VAT not included

Approximate Service Time: 30 minuts

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## Traditional Afternoon – Coffee Break

### Option A

Coffee, decaf, assorted teas and herbal teas  
Milk, skimmed milk, mineral water and freshly squeezed orange juice  
Raisin snake pastry, Apricot Sneken  
Cookies Selection

### Option B

Coffee, decaf, assorted teas and herbal teas  
Milk, skimmed milk, mineral water and freshly squeezed orange juice  
Apple tart with pistachio, lemon and poppy muffin  
Mini chocolate and cream shot

Price per person: €27,50 7% VAT not included

Approximate Service Time: 30 minuts

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**All the Food & Beverage services can be served from 10 to 30 people maximum.**

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