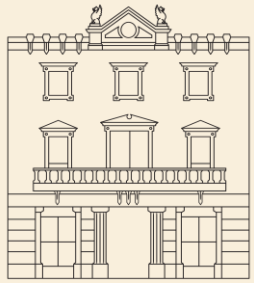
MENUS
GROUPS & EVENTS



DERBY HOTELS
COLLECTION

2026 – 2027

HOTEL DERBY 4*
HOTEL GRAN DERBY 4*

BARCELONA

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COFFEE BREAK

WELCOME COFFEE

8,50€ per person

Coffee, tea, milk, water, and herbal infusions
Small bottle of mineral water
Fresh orange juice

ESSENTIAL COFFEE

10,50€ per person

Coffee, tea, milk, water, and herbal infusions
Small bottle of mineral water
Fresh orange juice
Assortment of mini pastries

BUSINESS COFFEE

11,50€ per person

Coffee, tea, milk, water, and herbal infusions
Small bottle of mineral water
Fresh orange juice
Assortment of mini sandwiches

PREMIUM COFFEE

16,50€ per person

Coffee, tea, milk, water, and herbal infusions
Small bottle of mineral water
Fresh orange juice
Assortment of mini pastries
Assortment of mini sandwiches





Gluten Free

Gluten-free croissant
Gluten-free sandwich
Fruit salad

Lactose Free

Lactose-free croissant
Lactose-free sandwich
Fruit salad

Vegetarian

Mini croissant
Vegetable sandwich (2pcs.)
Fruit salad

Vegan

Lactose-free muffin
Tomato and avocado sandwich (2 pcs.)
Fruit salad

Notes:

The price of these menus will be the same as for all other guests.
Please inquire about other special diets, intolerances, or allergies.
All products may contain traces of allergens.

COFFEES TERMS & CONDITIONS

Coffees include:

- Coffee breaks will last approximately 30 minutes.
- No waiter service is provided.

Terms & Conditions:

- Special dietary requirements must be communicated in advance.
- Prices include applicable taxes and VAT.
- Final confirmation of the number of guests and service details is required 3 days prior to the event date.
- The hotel reserves the right to modify prices without prior notice in the event of changes in applicable taxes, annual inflation, unforeseen cost increases, or other factors that may affect its operations.

Additional services:

- **Waiter:** €180.00 per waiter.
- **Soft drinks:** 3€ per person.
- **Capsule coffee machine:** 3€ per person.
- **Continued beverage availability:** 8€ per person (whole day) or 4€ per person (half day).
- **Beer, white wine, and red wine (Poesia DO Tarragona/Catalunya):** €8 per person.


FINGER LUNCH

FINGER BUFFET EPSOM

37€ per person

Iberian acorn-fed ham with breadsticks
Aged cheese from Ciudad Real with grapes, walnuts, and regañás (crispy bread)
Spanish potato omelet
Assorted mini salads
Assorted ciabatta rolls
Yakitori chicken skewer
Gazpacho in a small glass
Chicken curry bao bun
Assorted sweets
Fresh sliced fruit

FINGER BUFFET DERBY

37€ per person

Assorted Iberian cured meats with breadsticks
Tuna pastry
Assorted sandwiches
Assorted mini salads
Iberian ham croquettes
Crudités with hummus
Small glass of salmorejo (cold tomato soup)
Mini Caesar salad wraps
Assorted sweets
Fresh sliced fruit



Gluten Free / Lactose Free

Gluten-free/lactose-free plant-based sandwich (1 pc.)
Spanish omelet skewer
Mixed salad (1 pc.)
Fruit salad
Gluten-free/lactose-free bread

Vegetarian

Spanish potato omelet skewer
Manchego cheese 40g
Vegetable sandwich (2 pcs.)
Italian salad (1 pc.)
Fruit salad
House Bread roll

Vegan

Toasted bread with tomato (2 pcs.)
Spring salad
(lettuce, orange, grapes, avocado, and nuts)
Piece of fruit: Apple
Grilled vegetables
Fruit salad
House Bread roll

Notes:

The price of these menus will be the same as for all other guests. Please inquire about other special diets, intolerances, or allergies. All products may contain traces of allergens. Guests must identify themselves to any server in order to be served the special menu.



FINGER LUNCHES TERMS & CONDITIONS

Finger lunches include:

- The buffet service will last a maximum of 1.5 hours.
- Two drinks per guest: Coca-Cola, Coca-Cola Zero, Fanta (orange and lemon), still and sparkling water.
- One server for every 20 guests during service.

Terms & Conditions:

- If there are fewer than 15 guests, an additional €50 service fee will be charged.
- If there are fewer than 10 guests, an additional €75 service fee will be charged.
- Prices include applicable taxes and VAT.
- Special dietary requirements must be communicated at least one week in advance.
- Final confirmation of the number of guests and service will be required one week prior to the event date.
- The hotel reserves the right to modify prices without prior notice in the event of changes in applicable taxes, annual inflation, unforeseen cost increases, or other factors that may affect its operations.

Additional services:

- **Additional waiter:** €180.00 per waiter.
- **Beer, white wine, and red wine (Poesia DO Tarragona/Catalunya):** €8 per person.
- **Coffee service:** €3 per person.


COCKTAIL



COCKTAIL SIGNATURE

65€ per person

Iberian acorn-fed ham with breadsticks

Mini salmon blini with dill cream

Betanzos-style potato omelet (cut into squares)

Mini chicken curry wraps

Iberian ham croquettes

Mini tequeños with red berry coulis

Tuna pastry

Small glass of salmorejo (cold tomato soup)

Mini vegetable croissant

Toasted foie gras mi-cuit with coulis

Caprese skewer with pesto

Ciabatta with sobrasada and brie

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Assorted sweets

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Drinks bar and

Coffee service

Gluten Free / Lactose Free

Iberian ham with gluten-free breadsticks
Cured cheese with with gluten-free breadsticks
Mini mixed salad
Basque gilda (pickled pepper and olive)
Grilled sirloin cubes with shoestring potatoes
Fresh sliced fruit

Vegan / Vegetarian

Carrot crudités with hummus
Avocado and mango tartare
Salmorejo in a glass
Mini quinoa salad
Grilled vegetables

Notes:

The price of these menus will be the same as for all other guests.
Please inquire about other special diets, intolerances, or allergies.
All products may contain traces of allergens. Guests must identify themselves to any server in order to be served the special menu.



COCKTAILS TERMS & CONDITIONS

Cocktails include:

- The cocktail hour will last approximately 2 hours.
- 2 drinks per guest, or 1 bottle of wine for every 4 guests.
- Coca-Cola, Coca-Cola Zero, Fanta (orange and lemon), still and sparkling water.
- Alcoholic and non-alcoholic beer.
- White and red wine (Poesia DO Tarragona/Catalunya).
- 1 server for every 20 guests.

Terms & Conditions:

- If there are fewer than 15 guests, an additional €180 service will be charged.
- Prices include applicable VAT.
- Special dietary requirements must be communicated at least 7 days prior to the event date.
- Final confirmation of the number of guests and service will be required 7 days prior to the event date.
- The hotel reserves the right to modify prices without prior notice in the event of changes in applicable taxes, annual inflation, unforeseen cost increases, or other factors that may affect its operations.

Additional services:

- **Additional waiter:** €180.00 per waiter.
- **Coffee service:** €3.00 per person.


WORK
LUNCH

GUESTS RECEPTION

Welcome snack (optional) – 30’

Vegetable chips
Basque gilda (pickled pepper and olive)
Small glass of salmorejo

Price: 15€ per person

Welcome gala cocktail (optional) – 45’

COLD APPETIZERS

Iberian acorn-fed ham with Jerez breadsticks
Assortment of Iberian acorn-fed cured meats with breadsticks
Foie gras lollipops with chocolate glaze
Toasted bread with crab salad
Betanzos potato omelet
Mini chicken curry wrap
Tuna pastry
Small glass of salmorejo (cold tomato soup)
Caprese skewer with pesto

WARM APPETIZERS

Iberian ham croquettes
Mini tequeños with red berry coulis
Mini pulled pork bao buns
Navarra-style chistorra sausage
Crispy prawns with teriyaki sauce
Curry samosas
Porcini and truffle croquettes

Price 6 units: 21€ per person
(4€ extra unit)



WORK LUNCH

CORPORATE MENU

Starters (to be chosen in advance)

Salad with avocado and mango
Cream of pumpkin soup with curry
Confit artichokes with ham

Main course (to be chosen in advance)

Supreme of capon stuffed with foie gras and mushrooms with foie gras sauce,
served with basmati rice and grilled vegetables,
Or
Grilled sea bream with vegetables

Desserts

Baked cheesecake with red berries coulis
Fruit salad with fresh orange juice

47€ per person



WORK LUNCH

EXECUTIVE MENU

Starters (to be chosen in advance)

Derby Salad *(Mini mozzarella, cherry tomatoes, raisins, and nuts)*
Shredded quail salad with avocado
Cordoban salmorejo with diced ham

Main course (to be chosen in advance)

Beef tenderloin with roasted potatoes,
Or
Hake Bilbao-style with vegetables and boiled potatoes

Desserts

Baked cheesecake with red berries coulis
Fruit salad with fresh orange juice

62€ per person



WORK LUNCH TERMS & CONDITIONS

Work lunch includes:

- 2 hours of service + 30 minutes of aperitifs (if requested).
- 2 drinks per guest, or 1 bottle of wine for every 4 guests.
- Coca-Cola, Coca-Cola Zero, Fanta (orange and lemon), still and sparkling water.
- Alcoholic and non-alcoholic beer.
- Red and white wine (Poesia DO Tarragona/Catalunya).
- 1 server for every 20 guests.

Terms & Conditions:

- If there are fewer than 15 guests, an additional €180 service will be charged.
- Prices include applicable taxes and VAT.
- Special dietary requirements must be communicated at least 7 days prior to the event date.
- Final confirmation of the number of guests and service will be required 7 days prior to the event date.
- A half-hour grace period will be allowed for the start time; if this is exceeded, overtime charges will apply.
- The hotel reserves the right to modify prices without prior notice in the event of changes in applicable taxes, annual inflation, unforeseen cost increases, or other factors that may affect its operations.

Additional services:

- **Additional waiter:** €180.00 per waiter.
- **Sparkling wine:** €8 per person.
- **Coffee service:** €3 per person.


AFTERWORKS
BAR EPSOM

AFTERWORK

15€ per person

Included two drinks:
To choose: Beer, House wine, Soft drink, Water.
+
One cocktail from the bar menu.

AFTERWORK PLUS

23€ per person

Included two drinks:
To choose: Beer, House wine, Soft drink, Water.
+
One cocktail from the bar menu.
+
Snacks to share:
Cold cut meats and cheese.
Olives and chips.
Bread with tomato.

AFTERWORK TERMS & CONDITIONS

An experience available to groups by prior reservation.
Enhance your selection with additional items, available under direct payment.
Prices include all applicable taxes and VAT.
Service available from 5:00 PM to 11:00 PM.




GALA
MENU

GUESTS RECEPTION

Welcome snack (optional) – 30’

Vegetable chips
Basque gilda (pickled pepper and olive)
Small glass of salmorejo

Price: 15€ per person

Welcome gala cocktail (optional) – 45’

COLD APPETIZERS

Iberian acorn-fed ham with Jerez breadsticks
Assortment of Iberian acorn-fed cured meats with breadsticks
Foie gras lollipops with chocolate glaze
Toasted bread with crab salad
Betanzos potato omelet
Mini chicken curry wrap
Tuna pastry
Small glass of salmorejo (cold tomato soup)
Caprese skewer with pesto

WARM APPETIZERS

Iberian ham croquettes
Mini tequeños with red berry coulis
Mini pulled pork bao buns
Navarra-style chistorra sausage
Crispy prawns with teriyaki sauce
Curry samosas
Porcini and truffle croquettes

Price 6 units: 21€ per person
(4€ extra unit)





STARTERS

Tomato, basil, and prawn salad

Tomato, avocado, and prawn tartare in salmorejo sauce

Quinoa timbale with guacamole, salmon, and beetroot salmorejo sauce

Curried pumpkin cream soup with tiger prawn relish

STARTERS PREMIUM (7€ extra)

Shredded quail, avocado, and tomato salad

Seafood bisque and langoustine tartare

Confit artichokes with ham on sweet potato parmentier

Sea bass dice in asparagus cream

MAIN COURSE

Sirloin steak from mature beef with Périgourdine sauce and foie gras, served with a potato gratin and seasonal vegetables

Slow-cooked suckling pig or lamb on a bed of potatoes and sprouts

Confit duck with orange sauce, glazed carrots, and truffled pumpkin purée

Hake in green sauce on a bed of baby broad beans with Iberian ham

Roasted sea bass with Hasselback potatoes and seasonal vegetables





DESSERTS

Fruit salad with fresh orange juice

Baked cheesecake with red berries coulis

Thin apple tart with vanilla ice cream

Brownie with vanilla ice cream and chocolate sauce

Chocolate fondant with vanilla ice cream

GALA MENU TERMS & CONDITIONS

Price per person

Starter, Main course and Dessert: 105€ per person.

Gala Menus include:

- 2 hours of service + 30 or 45 minutes of aperitif time if added.
- 2 drinks per guest, or 1 bottle of wine for every 4 guests.
- Rioja Crianza or Poesia DO Tarragona/Catalunya red wine.
- Rueda Verdejo or Poesia DO Tarragona/Catalunya white wine.
- Water, sparkling water, beer, and soft drinks.
- 1 server for every 15 guests.

Terms & Conditions:

- If there are fewer than 30 guests, an additional €180 service fee will be charged.
- Prices include applicable VAT.
- Special dietary requirements must be communicated at least 7 days prior to the event date.
- Final confirmation of the number of guests and service will be required 7 days prior to the event date.
- A half-hour grace period will be allowed for the start time; if this is exceeded, overtime charges will apply.
- The hotel reserves the right to modify prices without prior notice in the event of changes in applicable taxes, annual inflation, unforeseen cost increases, or other factors that may affect its operations.

Additional services:

Additional waiter for 4 hours: €180.00 per waiter.
Sparkling cava: €8.00 per person.
Open bar with premium brands for 1 hour: €30.00 per person (€14.00 per additional hour).