Purobeach
Oasis Urbano
BARCELONA

GROUPS MENU
SURPRISE YOUR GUESTS IN OUR STUNNING LOCATION AND ENJOY AN UNFORGETTABLE EXPERIENCE

OUR TEAM WILL ORGANIZE AN EVENT TAILORED TO YOUR NEEDS, ENSURING EXCELLENCE IN SERVICE
OUR SERVICES

BAR

RESTAURANT

WELLNESS

SUNBEDS
THE AVAILABLE AREAS

EVERY EVENT IS DIFFERENT AND UNIQUE, THEREFORE WE ADAPT OUR AREAS TO YOUR NEEDS

RESTAURANT

Seating capacity: Outdoor 60 pax
Standing capacity: Outdoor 100 pax

Options:
- Formal dinner
- BBQ
- Buffet
- Meetings
- Cocktail

LOUNGE AREA

Seating capacity: Outdoor 60 pax
Standing capacity: Outdoor 100 pax

Options:
- BBQ
- Buffet
- Cocktail
- Meetings

POOL AREA

Standing capacity: Outdoor 270 pax

Options:
- Cooking by the pool
- BBQ
- Buffet
- Cocktail
- Sunbed day

OASIS AREA

Standing capacity: Outdoor 270 pax

Options:
- Cooking by the pool
- BBQ
- Buffet
- Cocktail
- Sunbed day
COCKTAIL RECEPTION
MIN 20 PAX, MAXIMUM 60 PAX.

COLD TAPAS
- Glass of lettuce with Gorgonzola cheese and nuts
- Mini wheat tart with branded cod and pine nuts
- Tartar cup of tomato and prawns with crispy Parma cheese
- Tikka Masala chicken cake pops
- Salmon cake pops with guacamole
- Classic Hummus with paprika oil and spiced bread stick
- Poke salad with tuna and Hawaiian salt
- Coca bread with ham and tomato
- Shrimp ceviche with lemon lime
- Vegetable wrap with spinach, beetroot Hummus, avocado and lettuce

DESSERTS
- Mini Crêpes filled with vanilla ice cream and chocolate sauce
- Mini ginos
- Brownie (gluten free) with English cream
- Strawberries Panna cotta with chantilly
- 70% chocolate mousse with candied orange
- Catalan cream with passion fruit
- Profiteroles stuffed with truffle
- Opera cake
- Creamy violet mousse with "mel i mató"
- Carrot cake with frosting

HOT TAPAS
- Croquettes of ham or cod
- Crunchy prawns with yellow pepper
- Crunchy chicken sticks with Romesco sauce
- Delhi vegetable samosas with mint sauce
- Mini pita bread with beef and barbecue sauce
- Mini pita bread with duck confit, apple and yogurt sauce
- Serranitos stuffed with veal (sirloin)
- Mini green bao bread stuffed with sautéed asparagus and mushrooms
- Mini bao bread stuffed with red pesto and mozzarella
- Mini white classic bao bread stuffed with Andalusian calamari
- Glass of leeks cream with sautéed scallops
- Mini quesadillas with jalapeños peppers
- Gyozas of octopus / Mexican chicken / vegetables

EXTRAS
Spanish ham carver
Spanish ham carver premium
Paella

13 TAPAS 55€ (5 cold tapas, 5 hot tapas, 3 desserts)
Duration 1h pass around service / Supplement for every extra piece 3.50€ / Drinks not included
CHOOSE YOUR OWN CITY MENU
MIN 12 PAX, MAXIMUM 60 PAX.

SERVICE AVAILABLE:
12:00-23:00

BARCELONETA

MENU

STARTER
Salmon Tiraírito with yellow pepper
or
Salad with poached eggs and strawberries

MAIN COURSE
Organic chicken with chimichurri sauce, accompanied by green asparagus and potato wedges
or
Thai style marinated meagre with jasmine rice, pak choi and shimeji mushrooms

DESSERT
Chocolate textures
or
Cheesecake with red berries

47 Euros (VAT INCLUDED)
Duration: 1.5h approx. / Seated dinner / Drinks not included

TIBIDABO

MENU

STARTER
Prawns salad marinated with citrus fruits and vegetable cous-cous
or
Hummus with piquillo peppers and raw vegetables

MAIN COURSE
Japanese-style grilled sea bass, ponzu sauce and vegetables wok
or
Miami-style tenderloin with barbecue sauce, coleslaw salad and roasted potato with cheese

DESSERT
Pineapple soup with coconut ice cream and pink pepper
or
White chocolate mousse and mango with lemon cream

60 Euros (VAT INCLUDED)
Duration: 1.5h approx. / Seated dinner / Drinks not included
POOLSIDE DINING WITH LIVECOOKING

A SPECIAL AND UNIQUE EXPERIENCE FOR SMALLER GROUPS. AN INTIMATE POOLSIDE DINNER. INCLUDED WITH THIS EXPERIENCE: A VARIETY OF SNACKS, 3 TYPES OF LIVE COOKING STATIONS AND A DESSERT TROLLEY.

TABLE SNACKS
Japenese Mix
Vegetable chips
Assortment of marinated olives

SHOWCOOKING 1
Mozzarella and rocket salad with parmesan crumble, mango jelly and gooseberries

SHOWCOOKING 2
Rice noodles with vegetables sautéed in the wok

SHOWCOOKING 3 (GRILLED)
Choose between
Iberian pork shoulder, sirloin or entrecôte
Grilled vegetables, roasted potatoes, mushrooms
or
Sea bass in salt
Sliced potatoes / Hollandaise sauce / asparagus and piquillo peppers

DESSERTS TROLLEY
Exotic pies
Chocolate mousse with 70% cocoa
Catalan Passion
Tiramisu with amaretto
Fresh fruit on bamboo

Min 20 pax, maximum 60 pax.
Standing 75€ p.p. (VAT Included)
Seated 80€ p.p. (VAT Included)
Duration: 2h approx. / Seated dinner / Drinks not included
CHOOSE YOUR BUFFET
MIN 35 PAX.

PURO BBQ

FOODSTATION
- Mix of lettuces, tomato, peppers, grated carrot, olives, hard-boiled egg, corn in grain, palm hearts, asparagus
- Summer potato salad with tuna
- Greek salad with feta cheese and Kalamata tomato
- Coleslaw salad with dressing
- Hummus with bread spikes

BBQ
- Chicken thighs marinated in Cajun
- Butifarra de payés (Catalan sausage)
- Beef skewers
- Angus burgers with their condiments

GARNISHES
- Grilled vegetables
- Baked potatoes

SAUCES
- All i Oli
- Mayonnaise
- BBQ sauce
- Tartare sauce
- Vinaigrettes

DESSERTS
- Chocolate brownie 70% cocoa
- Carrot cake
- Crème brulee
- Fresh laminated fruit

47€ p.p. (VAT included)
Duration: 1.5h approx. / Drinks not included

PURO BBQ DELUXE

FOODSTATION
- Mix of lettuces, tomato, peppers, grated carrot, olives, hard-boiled egg, corn in grain, palm hearts, asparagus
- Spinach salad with mango, orange grapefruit, cashews and sage oil
- Salad of roasted peppers with sherry vinaigrette
- Fattoush salad with pomegranate, pepper, tomato, onion, lime and lemon vinaigrette
- Manchego cheese marinated with extra virgin olive oil
- Shrimp ceviche

BBQ
- Mini entrecôte
- Squids Skewer
- Prawns brochette
- Marinated Tandoori Chicken skewer
- Cajun Salmon

GARNISHES
- Grilled vegetables
- Baked potatoes

SAUCES
- All i Oli
- Mayonnaise
- BBQ sauce
- Tartare sauce
- Vinaigrettes

DESSERTS
- Catalan cream puff pastry & fruits
- Chocolate mousse
- Cheesecake
- Almond cake with maple syrup
- Fruit skewers

65€ p.p. (VAT included)
Duration: 1.5h approx. / Drinks not included
M3 EXPERIENCE

A PURO SIGNATURE CULINARY EXPERIENCE BASED ON THE M3 EXPERIENCE CUISINE OF MIAMI, MARRAKESH AND MELBOURNE. ENJOY A JOURNEY TO THE TASTIEST CORNERS OF THE WORLD, WITH FLAVOURS THAT WILL DELIGHT YOUR PALATE. THIS M3 EXPERIENCE WILL INCLUDE 3 LIVE COOKING STATIONS.

MIAMI

- Shrimp ceviche with sweet potato and mango
- Chicken burritos with chipotle sauce and vegetables
- Fish corn tacos with cheddar cheese (Live cooking station)
- Roast beef vacuum with chimichurri sauce

MARRAKESH

- Fattoush salad with pomegranate
- Traditional hummus with pita bread and vegetables
- Marinated beef brochettes Marrakesh style (Live cooking station)
- Fish “Suquet” Soup

MELBOURNE

- Tuna tataki with ponzu and spring onion
- Bao bread stuffed with seared duck and sea lettuce
- Sweet and sour fried pork strips with sesame and sweet chili sauce
- Thai style prawns skewers (Live cooking station)

DESSERTS

- Puro Brownie
- Strawberries with orange juice
- Mango pannacotta
- Cheesecake
- Almond cake with vanilla ice cream
- Fruit skewers

Min 35 pax.

59€ p.p (VAT included)

1.5 hour service time / Drinks not included
LOCAL INFLUENCES OF BARCELONA

ENJOY A LOCAL CULINARY EXPERIENCE INSPIRED BY THE MEDITERRANEAN KITCHEN OF BARCELONA. LET US TAKE YOU THROUGH THE SMALL STREETS OF BARCELONA WHILE ENJOYING A PASS AROUND OF LOCAL TAPAS SELECTED BY OUR CHEF (45 MIN.), LIVE COOKING AND FOOD STATIONS.

COLD
· Escalivada with anchovies from l'Escala (Vegetarian option available)
· Acorn Iberian ham montadito
· Shrimp skewer with Salmorejo
· "Cor de Bou" tomato salad with tuna belly and salt flower
· Summer salad with potato and hard-boiled egg
· Rock mussels in vinaigrette
· Assortment of Catalan cheeses with jams and dried fruits

HOT
· Veal fricandeau with mushrooms
· Grilled Catalan sausage with white beans
· Seafood paella (Live cooking station)
· Marinated chicken skewer (Live cooking station)
· Bravas potatoes with grilled vegetables

DESSERTS
· Amatller Chocolate cake
· Catalan cream
· Sara Bernat cake with almonds
· Fresh fruit skewers

Min 35 PAX.
52€ p.p (VAT included)
Duration: 1.5h approx. / Drinks not included
**BEVERAGES**

**PURO SELECTION**
1h - 20€ / 1.5h - 25€ / 2h - 33€ / 3h - 50€
From 3h extra hour more 15€

**Blanc de Pacs** (D.O. Penedès, España)
Macabeu, Xarel-lo, Parellada

**Mas Petit** (D.O. Penedès, España)
Cabernet Sauvignon, Garnacha

**Ros de Pacs** (D.O. Penedès, España)
Merlot, Syrah, Cabernet Sauvignon

Beer
Soft drinks
Still and sparkling water
Coffee

**PURO QUALITY**
1h - 30€ / 1.5h - 38€ / 2h - 51€ / 3h - 76€
From 3h extra hour more 25€

**Blanc de Pacs** (D.O. Penedès, España)
Macabeu, Xarel-lo, Parellada

**Mas Petit** (D.O. Penedès, España)
Cabernet Sauvignon, Garnacha

**Ros de Pacs** (D.O. Penedès, España)
Merlot, Syrah, Cabernet Sauvignon

Beer
Soft drinks
Still and sparkling water
Coffee

**WINE SUPPLEMENTS**
Upgrade your beverage package with the following wines

**Cosmic** (D.O. Penedès, España) Xarel-lo

**Camino Romano** (D.O. Ribera del Duero) Tinto Fino

Supplement of 10€ per person (1h)
Supplement of 13€ per person (1.5h)
Supplement of 17€ per person (2h)

**PURO OPEN BAR**
1h - 35€ / 1.5h - 44€ / 2h - 59€ / 3h - 88€
From 3h extra hour more 28€

**Blanc de Pacs** (D.O. Penedès, España)
Macabeu, Xarel-lo, Parellada

**Mas Petit** (D.O. Penedès, España)
Cabernet Sauvignon, Garnacha

**Ros de Pacs** (D.O. Penedès, España)
Merlot, Syrah, Cabernet Sauvignon

Beer
Soft drinks
Still and sparkling water
Coffee

Cava (Parellada, Viura / Macabeo, Xarel-lo - D.O. Penedès)
House vodka, gin, rum, whisky and tequila
Aperol Spritz

**CELEBRATE IT SPECIAL**
Cava, puro selection wine, beer and softdrinks 15€ p.p.
Duration of 30 minutes
Tubers chips, Japanese snacks & olives served complimentary
Bottle of Moët & Chandon 6l 1000€
Bottle of Moët & Chandon 15l 6000€

**DRINK TICKETS**

**Basic ticket** Valid for one mix drink (vodka, gin, rum, whisky) or a glass of cava. 12€ p.p

**Premium ticket** Selection of cocktails (Mojito, puro selection cocktails or other cocktails upon request) 15€ p.p

**Glass of Sangria** 16€ p.p

Welcome drink of Moët & Chandon 22€ p.p

Welcome drink of Moët & Chandon Ice 24€ p.p

**TERMS AND CONDITIONS**
Additional beverages will be charged upon consumption to the master account.
Any special wine requests? Our sommelier is able to make a personalized wine package on your preferences.
THE PURO EXPERIENCE

WOULD YOU LIKE TO ADD ANYTHING SPECIAL TO YOUR EVENT?

SURPRISE YOUR GUESTS BY ADDING ONE OF THESE UNFORGETTABLE EXPERIENCES TO YOUR EVENT.
IF YOU HAVE ANY SPECIAL REQUESTS, PLEASE FEEL FREE TO ASK US!

PURO COCKTAIL MASTERCLASS
Price 40€ p.p. / Min 6 - Max 30 pax / Duration 1h
Depending on your wishes we can create alcoholic and non-alcoholic puro signature cocktails. Two cocktails per person are included.

MINDFULNESS YOGA
Price Upon request / Duration 1h
Together with your guests, start the day with some relaxation and live our mindfulness yoga experience. A healthy Puro smoothie will be served at the end of the session.

SHISHA EXPERIENCE
Price from 100€ per sisha on / Duration approx. 1h
Available for all group sizes
Give your guests the feeling like they are visiting one of the rooftop terraces of Marrakesh with our signature sishas. Decide how many sishas will be served at the tables of the event and our sisha expert will be present to refresh the shisha and explain everything about the flavours to the guests.

PURO SPA EXPERIENCE
Prices upon request / Available for all group sizes
Spoil your guests with a 5 minute Melbourne (or one of our other M3 massage types) inspired hand massage. Our massajist will go around and offer them to the guests.
OPENING HOURS
Every day of the week from 9 am until 11 pm in high season.
Every day of the week from 10 am until 9 pm in low season.

FOOD SERVICE
Every day from 12pm until 18pm in low season (for other timetables consult the Events department)
Every day from 12pm to 11pm in high season

MUSIC
Music is the hallmark of the Puro brand. It is carefully chosen by our resident DJs and consists of several styles (Lounge, Soulful & House) which change according to the time of the day. For this reason, music will not be changed or adapted for any event.
All live entertainment is subject to license restrictions in place by the local authorities. Please consult the events department.

SOUND LIMITATION
From 10am to 10pm up to 80 db
From 10pm music is not allowed

CAPACITIES
Oasis deck: Cocktail 270 pax.
Pool deck: Cocktail 270 pax.
Terrace: Cocktail 100 pax.
Restaurant: 60 pax for seated dinners / 100 pax for cocktail service.
For bigger groups consult the events department.

EXCLUSIVITY
For quotations on full exclusivity please contact our Events department.

PAYMENT POLICY
For full details please contact our events department.
The deposit must be made by bank transfer to the following account:

HEADLINE: HILTON OF SPAIN, S.L.
BANK: DEUTSCHE BANK
ADDRESS: Paseo de la Castellana, 18 – 28046 - Madrid
IBAN: ES3600190020974010308062
SWIFT: DEUTESBBXXX

When making the transfer please indicate the name of the booking and the date of the event, and send a copy of the transfer confirmation to: sales.barcelona@purobeach.com

The customer will be responsible for any bank charges incurred in the transfer.