



  
**ROYAL CATERING**  
BY FAIRMONT REY JUAN CARLOS I

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**Coffee Break**



# ROYAL CATERING

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We love working with clients to create world-class experiences; we understand that show-stopping cuisine can turn a great event into an occasion that is truly memorable.

This is why Fairmont Rey Juan Carlos I offers its clients Royal Catering, an unrivaled catering service creating wondrous menus for magnificent events.

From intimate drinks parties to large outdoor weddings and from small business functions to grand banquets and balls, every event is uniquely tailored and thoughtfully executed.

Royal Catering has more than 2,000 square meters of kitchen space brimming with the latest technology and utilized by our talented, creative team of chefs.

We take health and the environment seriously, so whether you choose bold, contemporary cuisine or something more classic, our professional team is committed to using authentic natural ingredients from sustainable local sources.

Our aim is not just to enrich your experience but those of your guests too. Bon Appétit!

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Claudio Aguirre was born in Viña del Mar, a touristic city along the pacific coast in central Chile. He studied at the Escuela de Hostelería y Turismo (INACAP) of Santiago meanwhile gaining experience through various internships. Upon finishing, he and a friend partnered up to manage three vibrant and modern restaurants in Santiago, Chile.

In 1992, when the Hotel Rey Juan Carlos I was due to launch, Claudio was selected to take the roll of Chef de Partie. At the time, the hotel was a real landmark within the city; it was a culinary meeting point, the scene for large events and a rendezvous for many political figures.

In 2000, the complex (Hotel Rey Juan Carlos I and Palau de Congressos de Catalonia) was created and Claudio was promoted to Executive Chef. His kitchen became the centerpiece of production within the entire facility, taking care of all catering and banqueting services.

During these years he has conducted the following major events:

- Expo Zaragoza 2008 – moving 320 km from the complex
- Press box catering services, suites and VIP area for the Formula 1 and Motorcycle GP prizes on the Cataluña Circuit
- Rock in Rio Madrid, 500 km distance from the complex
- Official supplier for Mobile World Congress
- Tennis Conde de Godó Trophy Restaurant Village, sales points and catering stands



Claudio Aguirre, Executive Chef



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## **Morning coffee break**

### Morning coffee break 1

Mini croissant

Apple chausson

Coffee, coffee with milk, herbal teas

Orange juice, mineral water

### Morning coffee break 2

Sweet roll fritter with cream

Mini spiral pastry

Coffee, coffee with milk, herbal teas

Orange juice, mineral water

### Morning coffee break 3

Chocolate mini croissant

Mini snecken

Coffee, coffee with milk, herbal teas

Orange juice, mineral water

### Morning coffee break 4

Puff-pastry mini-heart

Mini croissant with cream

Coffee, coffee with milk, herbal teas

Orange juice, mineral water



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## Afternoon coffee break

### Afternoon coffee break 1

Lemon ingot

Mini brownie

Coffee, coffee with milk, herbal teas

Orange juice, mineral water

### Afternoon coffee break 2

Pistachio ingot

Chocolate brioche

Coffee, coffee with milk, herbal teas

Orange juice, mineral water

### Afternoon coffee break 3

Chocolate ingot

Apple mini cake

Coffee, coffee with milk, herbal teas

Orange juice, mineral water

### Afternoon coffee break 4

Cream brioche

Chocolate mini donet

Coffee, coffee with milk, herbal teas

Orange juice, mineral water

  
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## Sweet & salty coffee break

### Sweet&salty coffee break 1

Mini “pain au chocolat”

Mini croissant

Vegetarian ingot with Cheddar cheese

Cured ham mini-bun

Coffee, coffee with milk, herbal teas

Orange juice, mineral water

### Sweet&salty coffee break 2

Mini spiral pastry

Chocolate mini croissant

English bread ingot with roastbeef, lettuce, mustard and gherkin

Cured sausage mini-bun

Coffee, coffee with milk, herbal teas

Orange juice, mineral water





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**Morning/Afternoon coffee break 11.75€ +10% VAT**

**Sweet&salty coffee break 12.75€ +10% VAT**

## Conditions

Duration 30 minutes

Valid prices 2017

Minimum service: 100 guests

Any delays of more than the maximum service time, will have an extra charge of 34€/hour/waiter in service

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## CONTACT

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