



MÓN
ST
BENET

Groups 2023

| Information and reservations

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Coffee Break

Minimum 15 guests

Welcome Coffee

Coffee, decaffeinated coffee and milk

Selection of teas and infusions

Mineral waters and varied juices

Minimum service 90 € (VAT not included)

From 16 guests: 6,00 €/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 yogurt with flavours

Nuts

Soft drinks

Soft drinks permanent station (self-service)

Half day (maximum 4 hours)

Full day (maximum 8 hours)

VAT not included

8,00 €

12,00 €

3,00 €

4,00 €

4,50 €

4,50 €

2,00 €

2,00 €

2,00 €

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
Vegetal pie with creamy avocado
Cava Lluís Guitart Brut
Beer or soft drinks

Price per person 13,00 € (VAT not included)

Price added to a meal in the same place 10,00 € 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
Ceps mini omelette with Romesco (Catalan sauce) mayonnaise
Organic crunchy cheese with tomato jam
Cava Lluís Guitart Brut
Beer or soft drinks

Price per person 16,00 € (VAT not included)

Price added to a meal in the same place 13,00 € 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 19,00 € (VAT not included)

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

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SUPPLEMENTS

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

3,00 € VAT not included/ guest (for the total of diners)

Beneta's menu*

Valentina's menu*

Minimum 20 guests

Starter

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

Main course

- Grilled fresh salmon with mushrooms, kale and spiced tomato

Desserts

- Our black forest pie (chocolate, cream and cherries)

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 31,00 € (VAT not included)

Minimum 20 guests

Starter

- Seasonal vegetables salad with prawns, tomato and smoked ingredients

Main course

- Duck with pear and vegetal chips textures

Desserts

- Mascarpone mousse with berries and almond crumble

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 31,00 € (VAT not included)

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SUPPLEMENTS

Cava Vilarnau Brut Nature Reserva

3,00 € VAT not included / guest (for the total of diners)

Sal la's menu*

Ricardis' menu*

Minimum 20 guests

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Cheese lollipop with nuts and raspberries

Starter

Seafood cannelloni with Norway lobsters sauce

Main course

Pork cheek tenderloin with grilled
seasonal vegetables and mushrooms cq

Desserts

Crunchy velvet chocolate and cocoa saber

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

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

Desserts

Creamy coconut with pineapple jelly

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 36,00 € (VAT not included)

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SUPPLEMENTS

Cava Vilarnau Brut Nature Reserva

3,00 € VAT not included / guest (for the total of diners)

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Rosita's menu

Júlia's menu

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Crunchy cheese and "sobrassada"

Starter

Foie, artichokes and Iberian cold
sausages pie

Main course

Suckling veal cheek, truffle tubercle purée
and local wine sauce

Desserts

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

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Crunchy cheese and "sobrassada"

Starter

Cream of wild mushroom soup with creamy ravioli
and Norway lobster

Main course

Cardinal sauce seabass with asparagus
and mushrooms

Desserts

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 41,00 € (VAT not included)

Price per guest 41,00 € (VAT not included)

SUPPLEMENTS

Cava Vilarnau Brut Nature Reserva

3,00 € VAT not included / guest (for the total of diners)

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Cloister's menu

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Crunchy cheese and "sobrassada"

Starter

Seafood warm ravioli with mushrooms and vegetables

Main course

Grilled veal tenderloin with vegetables and rosemary salt

Desserts

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 46,00 € (VAT not included)

SUPPLEMENTS

Cava Vilarnau Brut Nature Reserva

3,00 € VAT not included/ guest (for the total of diners)

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Carbó's menu

Casas' menu

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Crunchy cheese and "sobrassada"
King prawn brochette with "romesco" sauce

Starter

Foie and duck cannelloni with potatoes
and sweet wine mousse

Main course

Grilled turbot with pumpkin, vegetables and
wild mushrooms

Desserts

White chocolate mousse with exotic fruits

Cellar

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

Price per guest 51,00 € (VAT not included)

Minimum 20 guests

Appetizer's

Sesame and parmesan cookie
Crunchy cheese and "sobrassada"
King prawn brochette with "romesco" sauce

Starter

Scallop and vanilla potatoes salad with pine nuts
and Iberian cold sausages vinaigrette

Main course

Boneless leg of kid goat with sautéed
asparagus and mushrooms

Desserts

Berries mousse with creamy cheese-cake

Cellar

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

Price per guest 51,00 € (VAT not included)

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Buffets

Finger buffet

Minimum 30 guests

Starters

Seasonal croquettes
Local cold sausages with "coca" flatbread
Mozzarella and arugula mini pizzas
Chef-style Caesar salad
Crispy vegetables in "Romesco" sauce
Mini pork burger with melted cheese
Sant Benet orchard vegetable cream

Main courses

Seafood paella
Roasted meat ravioli with creamy béchamel sauce
Grilled beef brochettes
Sautéed squids with vegetables and ink oil

Desserts

Fruit salad
Sweet mini-fingers

Cellar

Vinya Nostra "Xarel-lo" white
Vinya Nostra "Garnacha" red
Still water, beer or soft drinks, bread and coffee

Price per guest 36,00 € (VAT not included)

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SUPPLEMENTS

Cava Vilarnau Brut Nature Reserva

Seating buffet

Minimum 30 guests

Starters

Assorted cured pork sausages with bread and honey
Foie and apple croquette
Sant Benet orchard vegetable cream
Lentils and duck cured ham salad
Tomatoes, mozzarella and basil
Bacon and leeks quiche

Main courses

Spinach's cannelloni with Sicilian pesto
Noodles cooked in fish broth with garlic mayonnaise
Tender beef cooked with local wine
Hake with orchard vegetables

Desserts

Fresh fruit
Sant Benet style's milk curd with honey
Millefeuille with vanilla and cream

Cellar

Vinya Nostra "Xarel-lo" white
Vinya Nostra "Garnacha" red
Still water, beer or soft drinks, bread and coffee

Price per guest 40,00 € (VAT not included)

3,00 € VAT not included / guest (for the total of diners)

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Buffets

Healthy buffet

Minimum 30 guests

Starters

- Raquel Mayer salad
- Seasonal soup
- Assorted organic cheeses
- Chickpeas cream soup, walnuts bread and sesame
- Roast pepper and aubergine focaccia with smoked pork
- Avocado, smoked salmon and spring onion stew
- Quiche Lorraine with leeks and Iberian cold sausages

Main courses

- Sweetcorn risotto with basil and creamy cheese
- Grilled sea bass sautéed with spinachs and asparagus

Desserts

- Fruit salad
- Apple cake with vanilla
- Natural sliced fruit cup
- Creamy organic yogurt with pineapple

Cellar

- Still water, bread and coffee

Price per guest 45,00 € (VAT not included)

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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 3 € 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 buffet is a maximum of 2 hours.

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.

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OTHER SUPPLEMENTS - PRICE PER GUEST (VAT NOT INCLUDED)

Supplement menu print	2,00 €
Supplement outside location	5,00 €
Supplement tables and chairs with banquet covers	5,50 €
Supplement party cake, from...	3,00 €
Supplement liquor cart	6,00 €
Supplement floral centres, from...	20,00 € / centre





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