


ROYAL CATERING
BY FAIRMONT REY JUAN CARLOS I





A ROYAL TREATMENT

by Fairmont Rey Juan Carlos I

For more than a century, the Fairmont hotels have been at the heart of it all. The exhilarating events, significant meetings and indelible moments that have taken place within our hallowed halls are fascinating and countless.

From New York to London to Monte Carlo, each Fairmont property reflects the energy, culture and history through locally inspired tastes, spirited bars and lounges, distinctive design and decor.



**Bringing memorable experiences to
your venues with thoughtful service
and exceptional cuisine.**

- This is what drives our catering service

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PURE QUALITY

From Fairmont's vegetable garden or the world's greatest gourmet destinations, we bring the freshest and most exclusive products to your plate. Likewise, we are committed to the use of authentic natural ingredients from sustainable local sources.



TAILOR-MADE EVENTS

Intimate cocktail parties, extravagant weddings, small business functions and majestic banquets, every event is uniquely tailored and thoughtfully executed. Should you prefer traditional cuisine or creative original dishes, we make it happen.



STATE-OF-THE-ART TECHNOLOGY

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.



Claudio Aguirre, Executive Chef

THE MASTER BEHIND THE SCENE

Claudio Aguirre was born in Viña del Mar, Chile, where he studied at the Escuela de Hostelería y Turismo (INACAP) of Santiago. Upon finishing, he and partnered up to manage three vibrant and modern restaurants in Santiago, Chile.

In 1992, Claudio was selected to take the roll of Chef de Partie at Hotel Rey Juan Carlos I. 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.

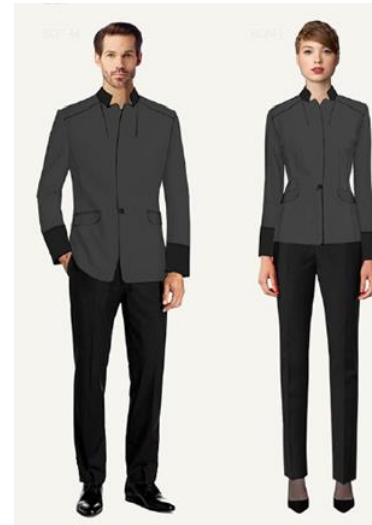
In 2000, Claudio was promoted to Executive Chef. His kitchen became the centerpiece of production within the entire facility, taking care of all catering and banqueting services.



PERFECTING THE ART OF SERVICE

We believe that great service and unparalleled events coincide. Our teams are led by the most experienced managers and continuously trained to enrich your event with knowhow and engaging service.

UNIFORMS



Waiters



Maître



MENU OPTIONS



ROYAL BUFFET

Colors and flavors blend seamlessly in this abundant buffet, ideal for lively celebrations as well as for socializing with business partners.



GALA DINNER

A gastronomic journey right at your table. Royal Catering also work with experts in decor, flower arrangement and audiovisual to create an unforgettable atmosphere. We attend to every detail, you just enjoy the event.



BUSINESS LUNCH

Pamper your guests between meetings. From light to plenteous lunches, our vast offering will surely satisfy your needs.



COCKTAILS

We combine our culinary creations with unique stylish drinks for all appetites and desires.



COFFEE BREAK

Enjoy the pause you deserve with premium coffee products and local pastries. A large selection of salty delights is also available.



VENUES

Aquarium - Bell Recó - Casa Batlló - Casa Llotja de Mar - Cava Codorniu - Cava Freixenet - Cava Vilarnau - CCCB - DHUB Museu del Disseny de Barcelona - Drassanes Reials i Museu Marítim de Barcelona - El Born Centre Cultural - El Palauet - El Portal de l'Eixample - Esferic - Fundación Godia - Fundació Joan Miró - Futbol Club Barcelona - MACBA - MNAC - Museu Nacional d'Art de Catalunya - Masia Egara - Masia Ribas - Palau Moxó Barcelona - Palau Sant Jordi / Estadi Olímpic - Poble Espanyol - Torre de Collserola



Ready for a royal treatment?


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