

### **WELCOME TO BORNETA**

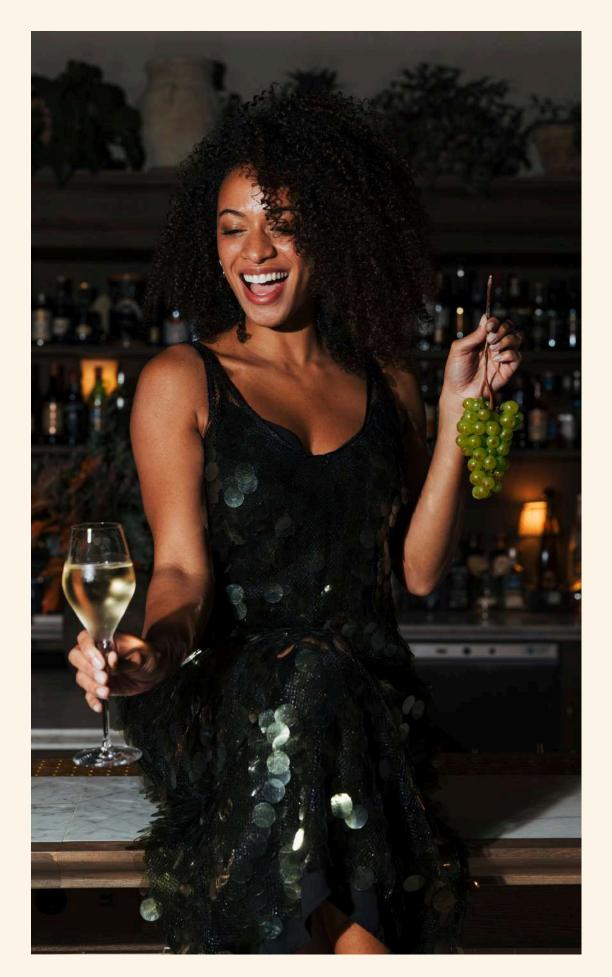
Located in the heart of **El Born**, Borneta is Barcelona's newest hotel—designed for stylish gatherings and end-of-year celebrations.

From festive dinners at Volta Restaurant to cocktail receptions at Volta Bar or private events in our intimate dining room, we offer flexible spaces for teams of all sizes.

With modern interiors and a rotating local art program, Borneta offers a fresh, creative setting for your company's holiday event.

Celebrate the season with us in one of Barcelona's most exciting venues.

**Address:** Passeig de Picasso, 26, 30, Ciutat Vella, 08003 Barcelona, Spain







# PRIVATE SPACES TO HIRE

- 01. Volta Restaurant
- 02. Volta Bar & Gallery
- **03. Volta Terrace**
- 04. Private Dinning Room
- **05. The Library**
- 06. 180° Rooftop Bar













### **VOLTA RESTAURANT**

This December, Volta offers the perfect setting for your company's Christmas lunch or dinner. Located under the iconic Porxos de Fontseré arches in El Born, our open-kitchen restaurant is designed for festive gatherings with style.

Our group menus are inspired by Mediterranean flavours and crafted for sharing—featuring seasonal, flamecooked dishes made with locally sourced ingredients.

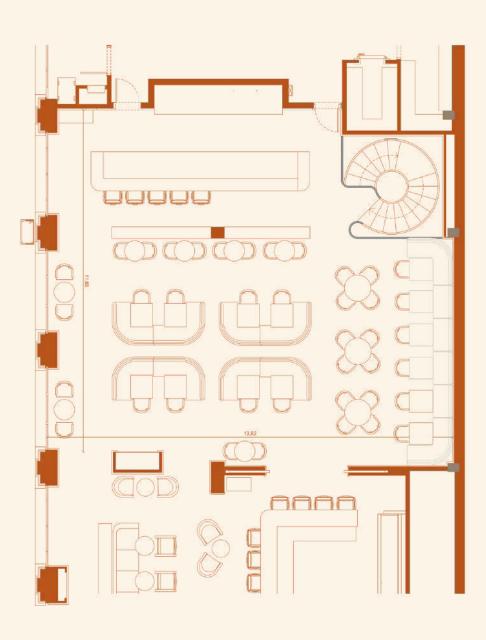
Whether you're planning a team lunch or an end-of-year dinner, we offer flexible menu options to suit different group sizes and budgets.











SETUP	SEATED	STANDING
CAPACITY	54	100

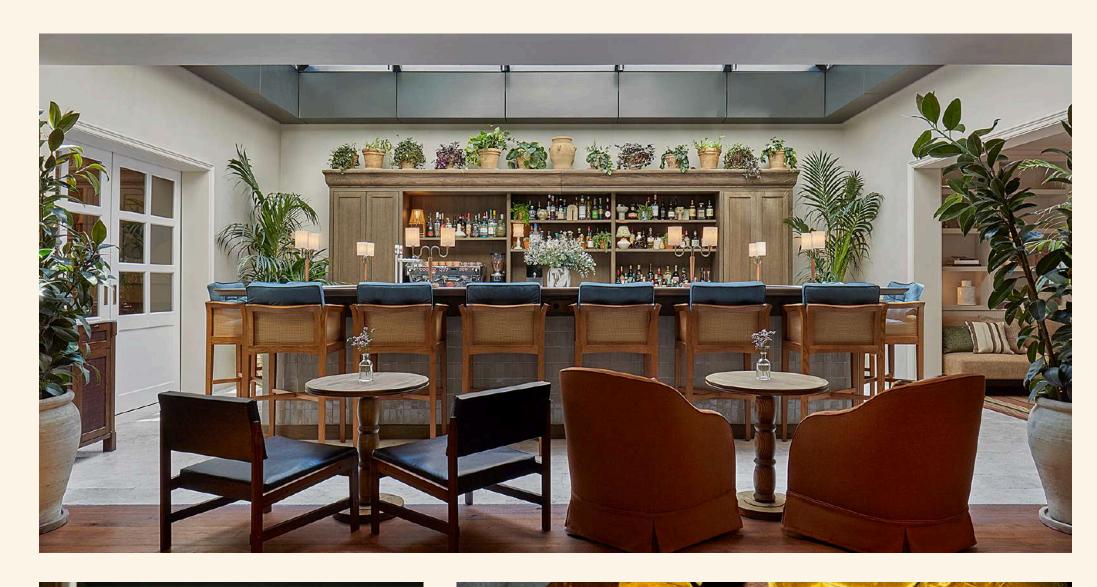


### **VOLTA BAR**

Volta Bar offers a bright, stylish space for your company's holiday drinks or end-of-year celebration.

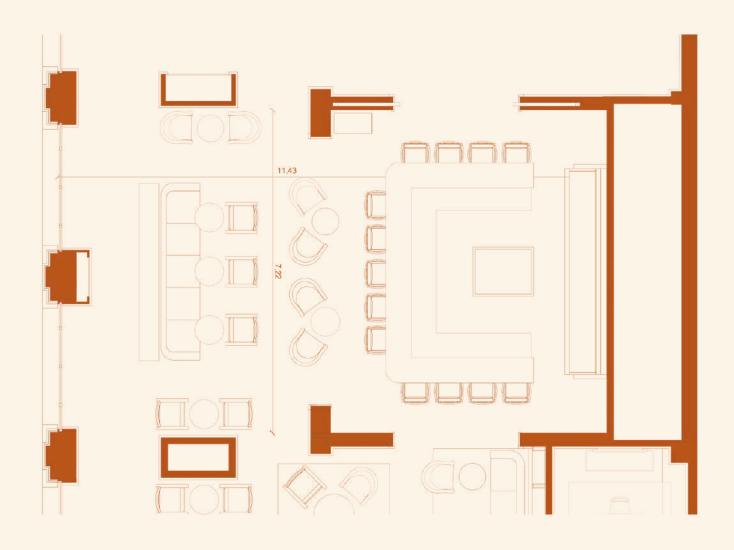
Enjoy festive cocktails prepared by our expert mixologists, paired with a selection of seasonal canapés and snacks made for sharing.

It's the ideal setting for relaxed team gatherings or full-company toasts—right in the heart of El Born.









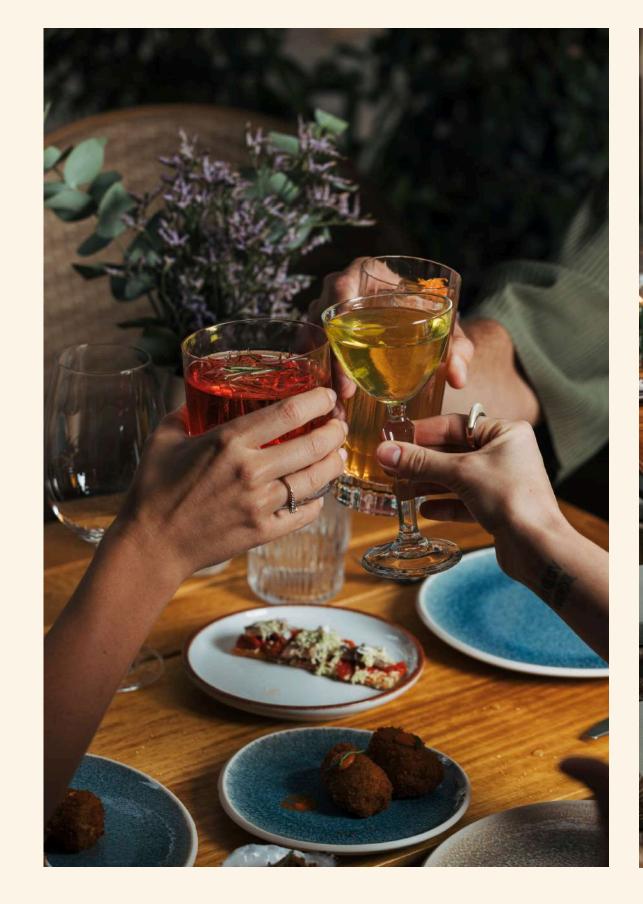
SETUP	SEATED	STANDING
CAPACITY	20	40



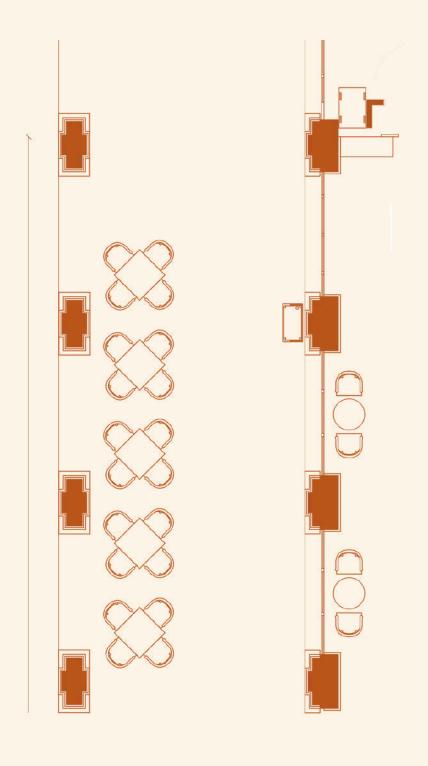
### **VOLTA TERRACE**

For a truly memorable event, host your festive dinner under the iconic Porxos de Fontseré arches.

This unique setting offers a striking backdrop for a candlelit celebration, paired with a Mediterranean-inspired menu from Volta Restaurant—ideal for groups looking to make an impression.







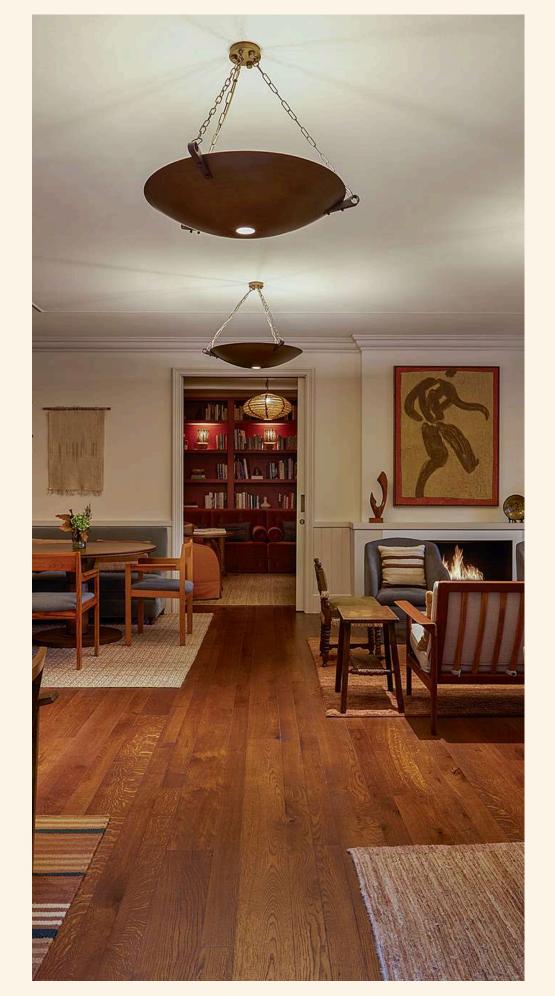
SETUP	SEATED	STANDING
CAPACITY	20	20



# THE GALLERY

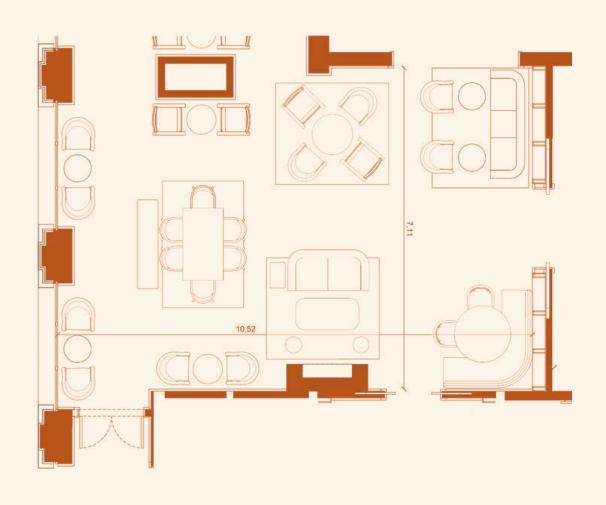
The Gallery, located in the lobby, offers a relaxed lounge setting—perfect for informal holiday drinks by the fire.

Ideal for team gatherings, the space combines comfort with creativity, featuring rotating artworks from Borneta's curated local art programme.









SETUP	SEATED	STANDING
CAPACITY	40	70



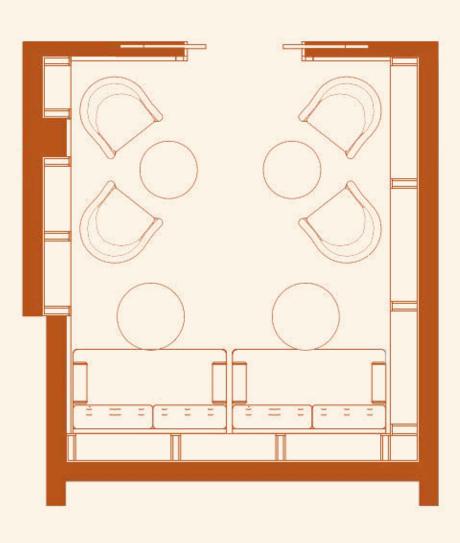
### THE LIBRARY

For a more intimate celebration, our book-lined snug offers a warm, private space for up to 8 guests.

Perfect for small team gatherings or drinks with close colleagues, it's an ideal spot to toast the season with festive snacks and cocktails in a relaxed setting.







SETUP	SEATED
CAPACITY	8



### PRIVATE DINING

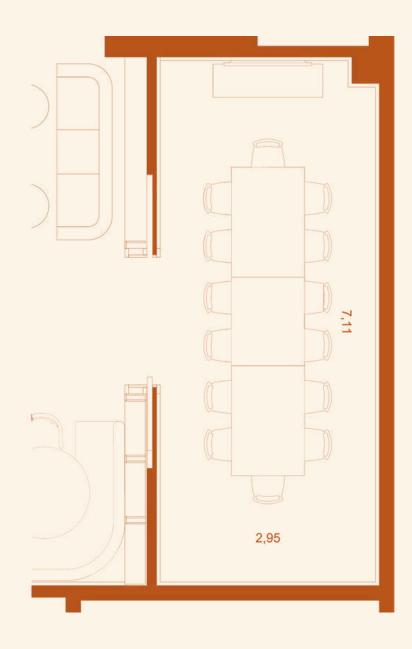
Our Private Dining Room is the perfect setting for an intimate Christmas or New Year's dinner, seating up to 14 guests around a single long table.

The space can be fully closed off for privacy or left open to enjoy the lively atmosphere of the adjoining Gallery. Custom decorations can also be arranged to suit your event.









SETUP	SEATED
CAPACITY	14



### **MENUS**

Following a recent culinary journey across the Mediterranean, chef Andrea de Benedictis has crafted a festive menu inspired by the bold flavours of Spain, Italy, France, and North Africa.

The offering includes a selection of refined canapés followed by seasonal starters, mains, and indulgent desserts, including our signature yule log.



#### **STARTERS**

Iberian croquet, bone marrow sauce
Fried cod cheek, porcini, crispy guanciale
Cauliflower couscous, mixed vegetables, marinated apple,
yoghurt, citrus caviar

#### MAIN

Trofie, basil pesto, potato, green beans Ossobuco, marrow, celeriac

#### **DESSERTS**

Profiteroles, praline, hazelnut cream Cheesecake, cherry coulis

MENU1-50€ PP



#### **STARTERS**

Fried cod cheek, porcini, crispy guanciale

Mille-feuille bread, marinated peppers, smoked sardine, parsley butter

Veal tartare, tuna sauce, bone marrow, capers, puff polenta

Pumpkin carpaccio, chestnut, balsamic reduction, sage, anchovies sauce

#### MAIN

Trofie, porcini & black truffle Ossobuco, marrow, celeriac

#### **DESSERTS**

Profiteroles, praline, hazelnut cream Cheesecake, cherry coulis

MENU 2 - 65€ PP



#### **STARTERS**

Red Prawns carpaccio, orange, fennel, hazelnut pesto
Mille-feuille bread, marinated peppers, smoked sardine, parsley butter
Veal tartare, tuna sauce, bone marrow, capers, puff polenta
Fried cod cheek, porcini, crispy guanciale
Organic egg, potato & parmesan foam, Jerusalem artichoke, black truffle

#### MIDDLE COURSE

Culurgiones, pecorino, potato, mint, white truffle

#### MAIN

Red snapper, carrot, beurre blanc, broad beans, sage Ribeye, truffle mash, wild mushroom

#### **DESSERTS**

Cheesecake, cherry coulis
Profiteroles, orange cream, orange reduction

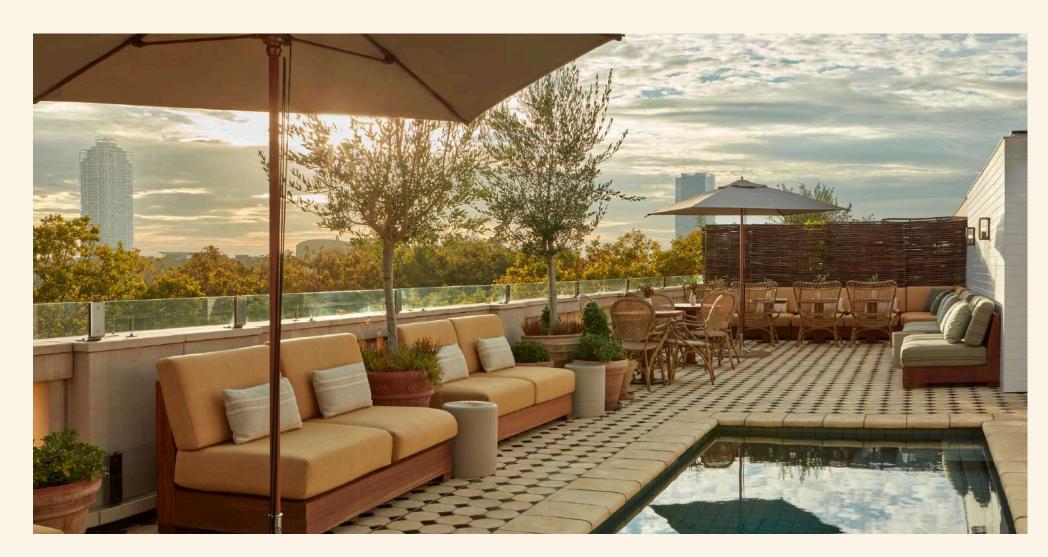
MENU 3 - 80€ PP



# 180° ROOFTOP BAR

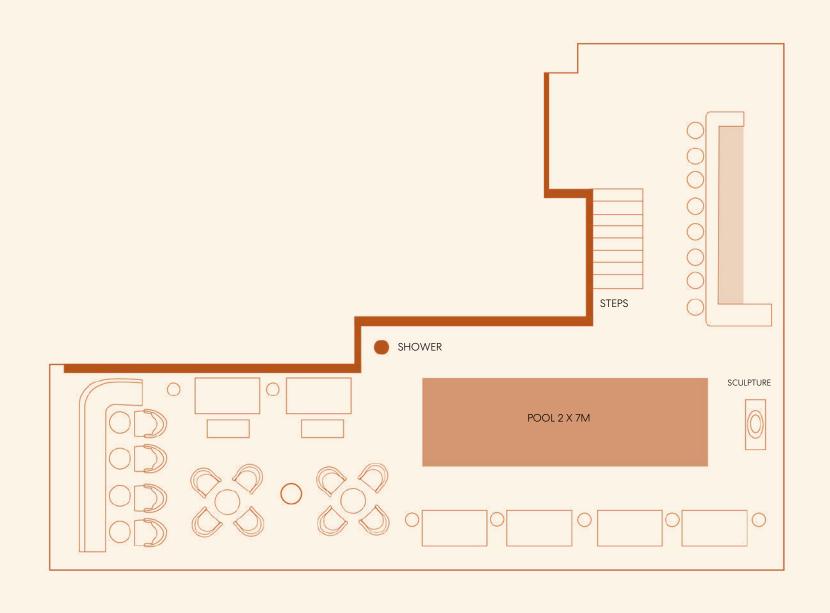
Our rooftop is a standout option for private festive events—offering panoramic views over Parc de la Ciutadella in an intimate, open-air setting.

Ideal for drinks receptions or casual gatherings, the space also features a striking art installation by Pilar Zeta, adding a unique visual element to your celebration.









SETUP	SEATED	STANDING
CAPACITY	26	48



# **DRINKS PACKAGES**

Elevate your event with our curated drinks packages—available for all festive group bookings.

Choose from a tailored selection of wines, cocktails, and spirits to suit your team's celebration and budget.







### PACKAGE 1 PACKAGE 2 PACKAGE 3

Soft drinks
Tea and Coffee
Water KMO
House wine
Beer 0,3cl

Soft drinks
Tea and Coffee
Water KMO
House wine
Beer 0,3cl
Cava

Soft drinks
Tea and Coffee
Water KMO
House wine
Beer 0,3cl
Cava
Long drinks

20€ PP 50€ PP



FOR MORE INFORMATION, PLEASE CONTACT

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