

A top-down view of a festive holiday dinner table. The table is set with several plates of food, including what appears to be a roasted bird and a side of potatoes. There are several glasses of wine and water. The table is decorated with a large arrangement of greenery, including eucalyptus leaves, pine branches, and red berries. Several lit candles in glass holders are scattered around the table, creating a warm and cozy atmosphere. The overall color palette is dark and muted, with a focus on greens and browns.

# Feeling Season

Miirō  
**Borneta**



# *Celebrate at*

## **MIRO BORNETA**

Borneta knows a thing or two about celebrating.  
Great food? Check. Wine poured generously? Check.  
Plenty of spaces to make your own? Check.

This festive season, bring the team, entertain clients  
or gather your favourite people in the heart of El  
Born. Start with aperitivo at Volta Bar, settle in for an  
Italian-inspired feast, celebrate behind closed doors  
in our private dining room or head up to the rooftop  
for cocktails overlooking Barcelona. Pick the space  
that suits your plans or take over the whole place.  
And with 92 rooms upstairs, getting home can be as  
simple as taking the lift.



## PRIVATE SPACES TO HIRE



01.

Volta Restaurant & Bar



02.

Volta Terrace, Under  
The Arches



03.

The Private Dining Room



04.

The Gallery



05.

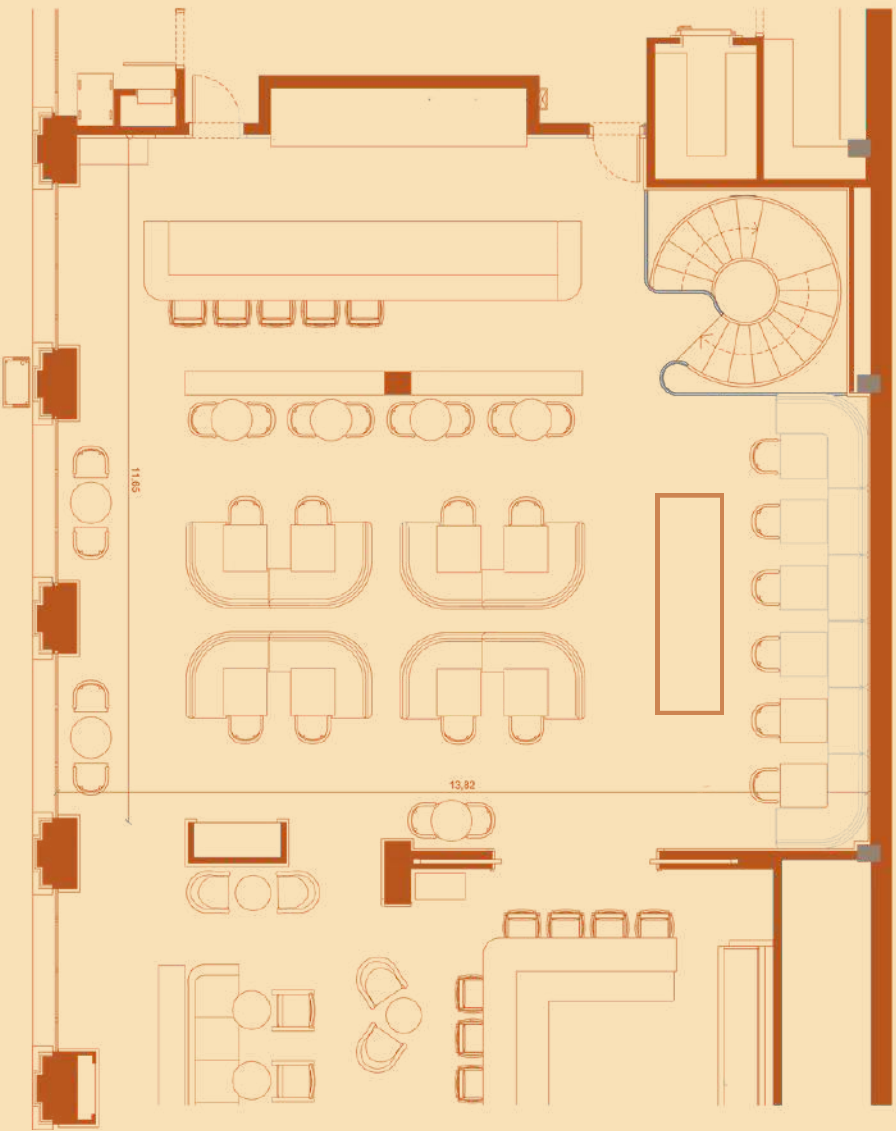
180 Rooftop Bar



# *Volta Restaurant & Bar*

Volta is a neighbourhood restaurant serving comforting Mediterranean cooking rooted in Italian tradition. Seasonal ingredients, handmade pasta and generous sharing plates are accompanied by independent Italian wines and cocktails with a Mediterranean spin on the classics.

Gather the team for a festive lunch, settle in for dinner or take over the restaurant entirely. There's room for up to 50 guests seated or 100 standing, with menus and drinks arranged around your celebration.



| SETUP    | SEATED | STANDING |
|----------|--------|----------|
| CAPACITY | 50     | 100      |



## *Volta Terrace*

Stretching beneath the historic Porxos de Fontseré arches, Volta Terrace brings the celebration out onto the streets of El Born.

Seating up to 20 guests, it's an intimate setting for festive lunches, candlelit dinners and drinks beneath the arches. Choose your menu, add a drinks package and settle in.



The floor plan diagram illustrates the layout of the dining area. It features a long rectangular table with a central aisle. On the left side, there are four high-top stools and four clusters of four circular tables. On the right side, there are four high-top stools and four clusters of four circular tables. The diagram is enclosed in a hand-drawn orange border.

| SETUP    | SEATED | STANDING |
|----------|--------|----------|
| CAPACITY | 20     | 20       |

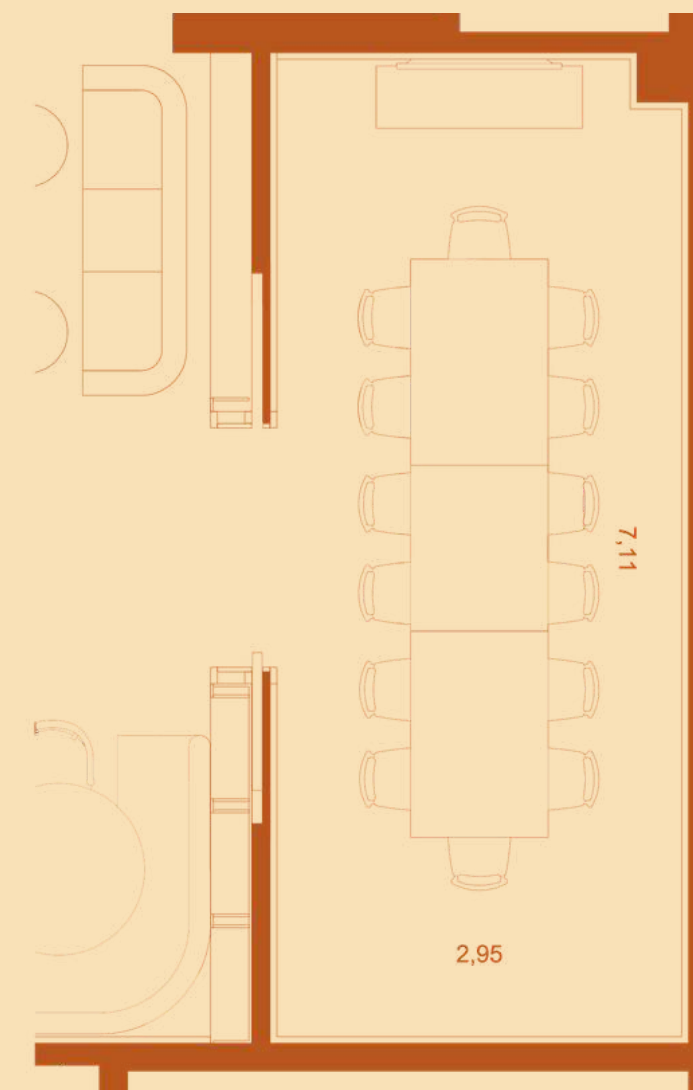


## *The Private Dining Room*

Some celebrations are better kept among a select few. Tucked away just off Volta Bar, our private dining room seats up to 14 guests around one long table, with festive menus from the Volta kitchen and plenty of good wine within reach.

Dress the room for the occasion and close the doors for complete privacy, or leave them open to soak up the atmosphere of the adjoining Gallery. A particularly good choice for client dinners, team celebrations and long-overdue get-togethers.





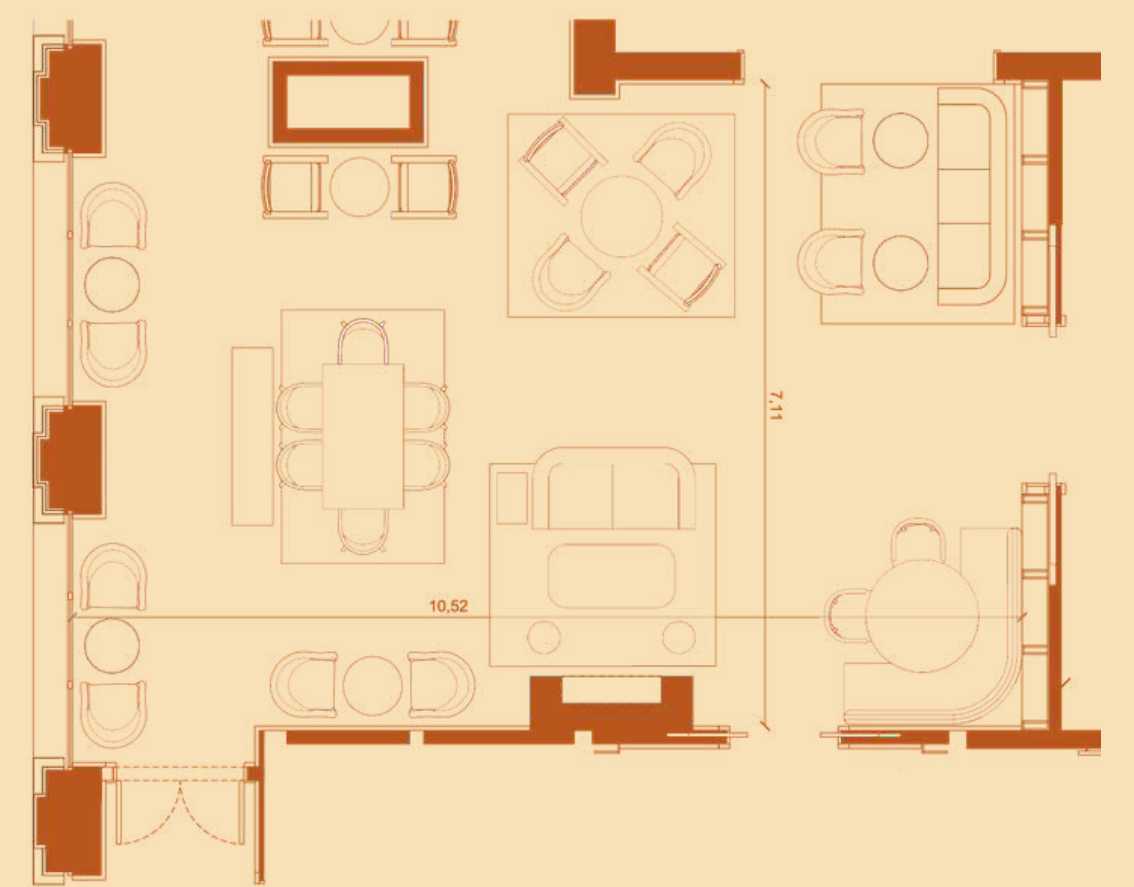
| SETUP    | SEATED |
|----------|--------|
| CAPACITY | 14     |



## *The Gallery*

Borneta's living room is filled with soft furnishings, cosy seating, book-lined shelves and carefully curated artwork.

With space for up to 30 guests seated or 60 standing, it's ideal for festive drinks receptions, end-of-year gatherings and seasonal catch-ups that call for something less formal. Settle in with cocktails, carefully chosen wines and festive bites from Volta. It's everything a good living room should be, just with a much better bar.



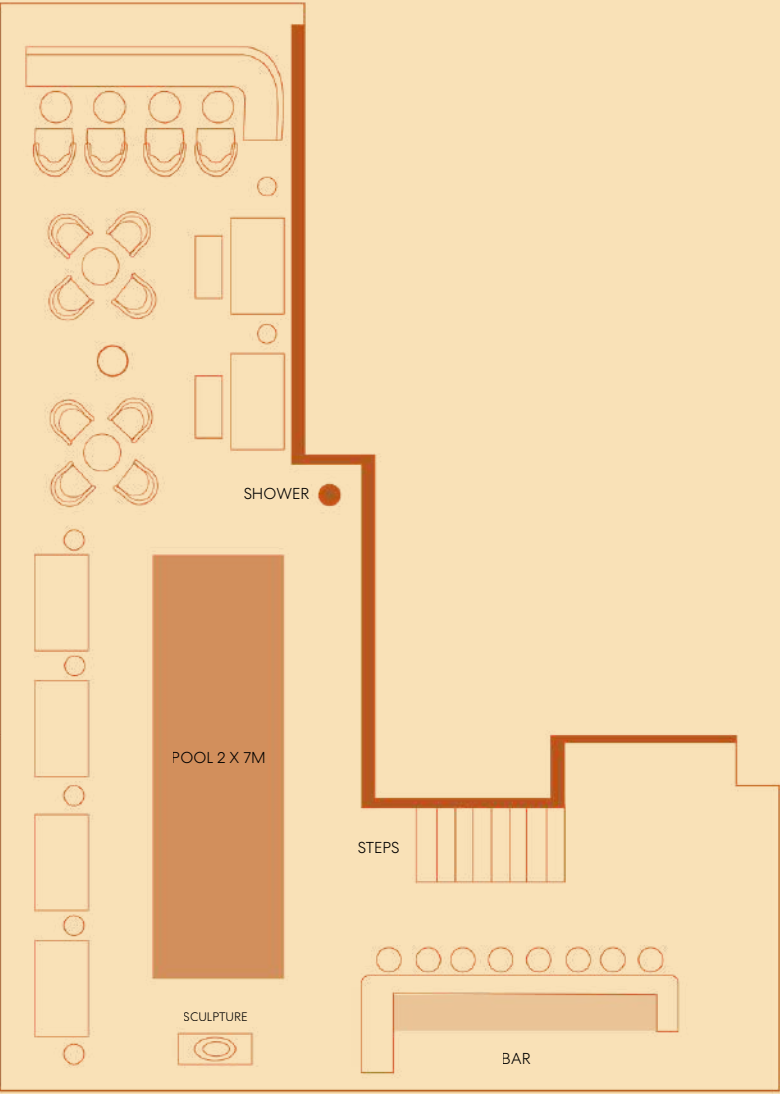
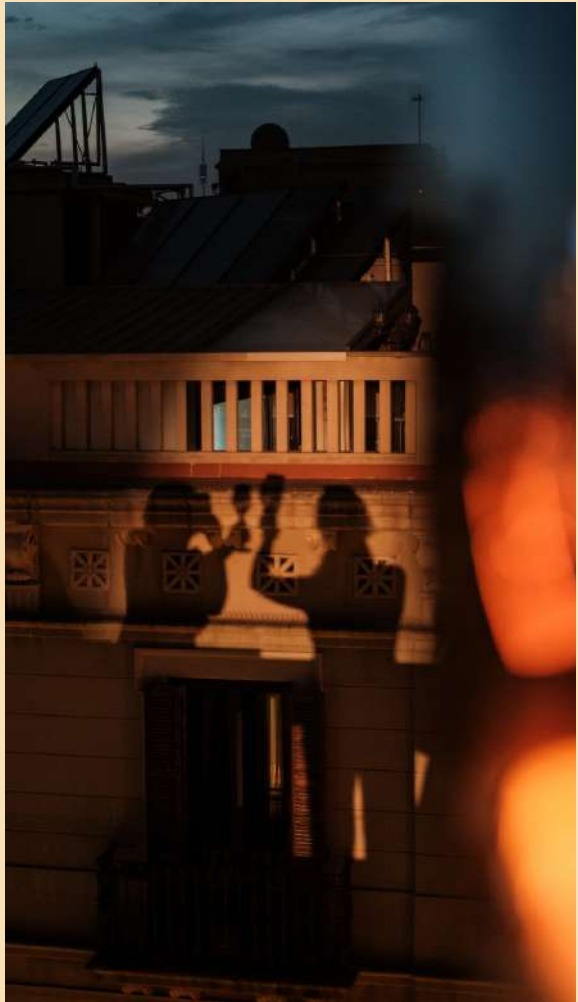
| SETUP    | SEATED | STANDING |
|----------|--------|----------|
| CAPACITY | 30     | 60       |

# 180 Rooftop Bar

Perched above El Born with sweeping views across Parc de la Ciutadella and Barcelona beyond, the 180 Rooftop is made for festive cocktail receptions, golden-hour gatherings and celebrations with Barcelona at your feet. Drinks flow from the rooftop bar, and festive bites from Volta's Mediterranean kitchen below.

Poolside lounge seating and our striking bespoke sculpture by artist Pilar Zeta complete the setting. Gather up to 45 guests standing or 20 seated. The view comes included.





| SETUP    | SEATED | STANDING |
|----------|--------|----------|
| CAPACITY | 20     | 45       |



## *The Menus*

Now for arguably the most important part: what everyone will eat and drink. Choose from three festive food menus, starting from €55 per person, featuring handmade pasta, fresh seafood, slow-cooked meats and tiramisù. Drinks can be arranged to suit the occasion, from cava on arrival and personalised cocktails to open-bar packages and tokens. Everything is made for sharing. The last spoonful of tiramisù is another matter.





Sample menu

**STARTER**

Iberian croquet, bone marrow sauce  
Cod cheek pil pil, white beans, crispy guanciale  
Tomato salad

**MAIN**

Trofie, vongole, bottarga  
Ossobuco, marrow, celeriac

**DESSERT**

Tiramisu'

**MENU 1 - 55€ PP**



Sample menu

**STARTER**

Cod cheek pil pil, white beans, crispy guanciale  
Mille-feuille bread, marinated peppers, smoked sardine,  
parsley butter  
Veal tartare, tuna sauce, bone marrow, capers, puff polenta  
Seasonal carpaccio, amaretto crumble, balsamic reduction,  
sage, anchovies sauce

**MAIN**

Trofie, porcini & black truffle  
Ossobuco, marrow, celeriac

**DESSERT**

Cheesecake, cherry coulis

**MENU 2 - 70€ PP**



Sample menu

**STARTER**

Red Prawns carpaccio, orange, fennel, pesto, dill  
Mille-feuille bread, marinated peppers, smoked sardine,  
parsley butter  
Veal tartare, tuna sauce, bone marrow, capers, puff polenta  
Cod cheek pil pil, white beans, crispy guanciale

**MIDDLE COURSE**

Seasonal ravioli, porcini, sage, pecorino

**MAIN**

Red snapper, carrot, nage, broad beans  
Ribeye, truffle mash, wild mushroom

**DESSERT**

Cheesecake, cherry coulis  
Tiramisu'

**MENU 3 - 85€ PP**

\*Sample menu. VAT included, Minimum of 10 pax  
\*These menus are available in all Our Spaces except the Rooftop  
\*Menus can be modified if there's dietary restrictions or special requests



### DRINKS SUPPLEMENTS

|                                                      |        |
|------------------------------------------------------|--------|
| Glass of cava                                        | 7€ PP  |
| Personalized cocktail                                | 11€ PP |
| 30 minutes service, cava, wine, beer and soft drinks | 12€ PP |
| 2 Beer/soft drinks                                   | 6€PP   |
| 2h service Cava, wine, beer and soft drinks          | 33€PP  |



### OPEN BAR

|             |             |
|-------------|-------------|
| Soft drinks | Soft drinks |
| Water KM0   | Water KM0   |
| House wine  | House wine  |
| Beer 0,3cl  | Beer 0,3cl  |
| Cava        | Cava        |
|             | Long drinks |
| 1H-20€ PP   | 1H-25€ PP   |
| 2H-35€ PP   | 2H-40€ PP   |



### TOKENS

|                               |     |
|-------------------------------|-----|
| Wine, beer, soft drinks       | 1TK |
| Cava or long drink            | 2TK |
| Cocktails (preselection of 2) | 3TK |
| 1 TOKEN 5€                    |     |

# A FEW FINAL DETAILS

To keep everything running smoothly, here are a few things to know before you book.

## PAYMENT

A 60% deposit is required to confirm your booking. The remaining 40% must be paid no later than three days before your celebration.

## GUEST NUMBERS

Plans change; we understand. Final guest numbers may be reduced by up to 10% without charge until three days before the event. After this point, all confirmed guests will be charged in full.

## CANCELLATION

If your celebration is cancelled after the booking has been confirmed, the full booking value will be charged.

## FESTIVE DECORATIONS AND BRANDING

You're welcome to dress the space for the occasion with prior approval from Miiro Borneta. Signage and branded materials must follow our venue guidelines and are subject to final approval by the hotel.

## SHALL WE GET SOMETHING IN THE DIARY?

Email our sales team at [sales@hotelborneta.com](mailto:sales@hotelborneta.com) or call us on +34 935 478 600 to start planning.





Miiro

# Borneta

FOR MORE INFORMATION,  
PLEASE CONTACT

**SALES**

[sales@hotelborneta.com](mailto:sales@hotelborneta.com)

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

**Phone:** +34 935 478 600

**Website:** [www.hotelborneta.com](http://www.hotelborneta.com)

**Instagram:** [@hotelborneta](https://www.instagram.com/hotelborneta)