

A top-down view of a wooden table set for a festive meal. The table is covered with various items: plates of food, glasses of wine, lit candles in glass holders, and a large arrangement of greenery including eucalyptus leaves, red berries, and pinecones. The overall lighting is warm and intimate.

Festive 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
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



Volta Restaurant & Bar



Volta Terrace, Under
The Arches



The Private Dining Room



The Gallery



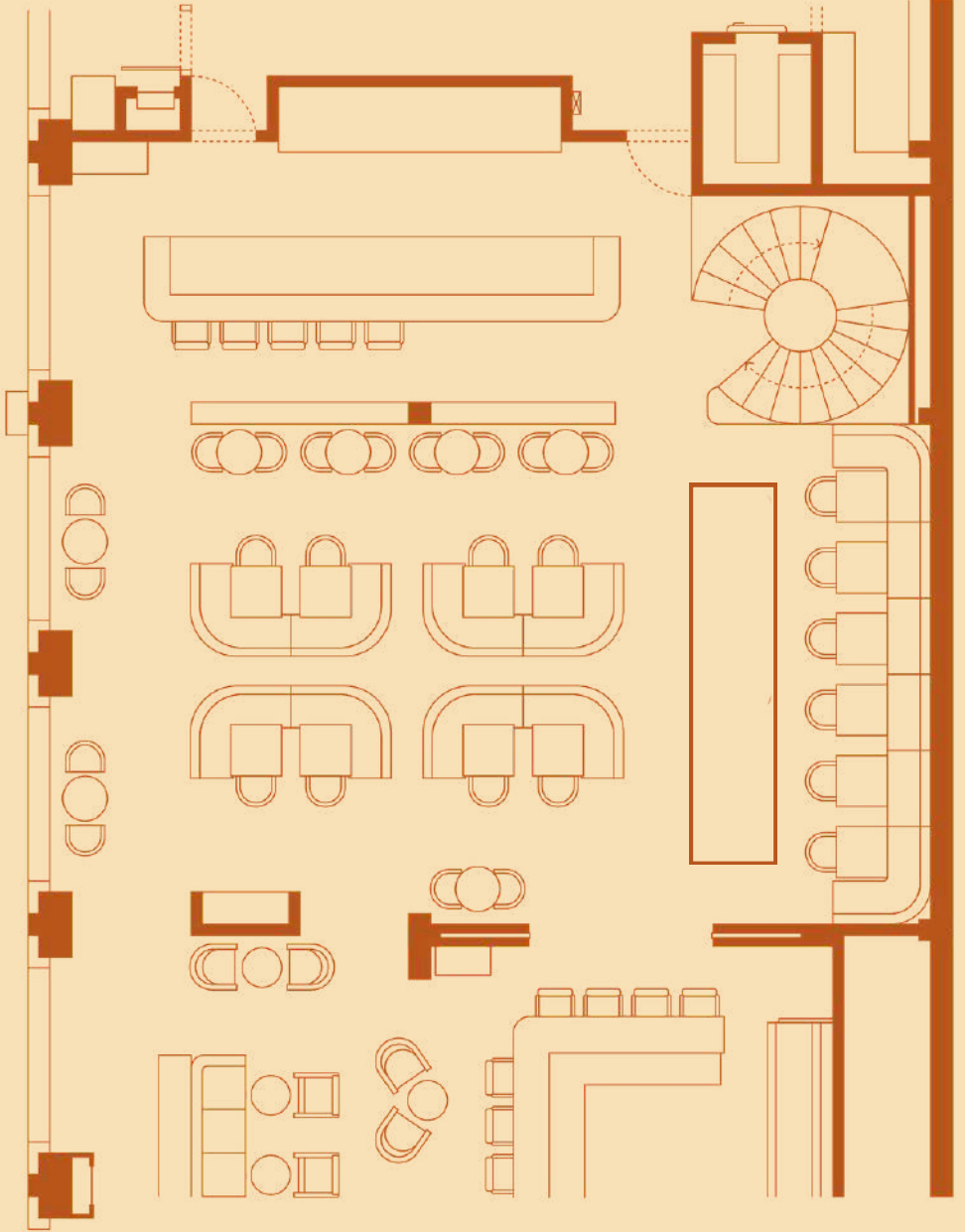
180 Rooftop Bar



Volta Restaurant & Bar

Volta is a neighbourhood restaurant serving comforting Italian cuisine. Seasonal ingredients, homemade pasta and generous sharing plates are paired with a selection of independent Italian wines and classic cocktails.

Gather the team for a festive lunch, settle in for dinner or take over the restaurant entirely. There's room for up to 70 guests seated or 100 standing, with menus and drinks arranged around your celebration.



SETUP

SEATED

STANDING

CAPACITY

70

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 48 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.



A floor plan diagram of the dining area, enclosed in a hand-drawn orange border. The diagram shows a rectangular table layout with 12 place settings, represented by orange icons: a cross for the table and a knot for the chairs. The layout is symmetrical, with a central aisle and a small L-shaped extension on the right side.

SETUP	SEATED
CAPACITY	48

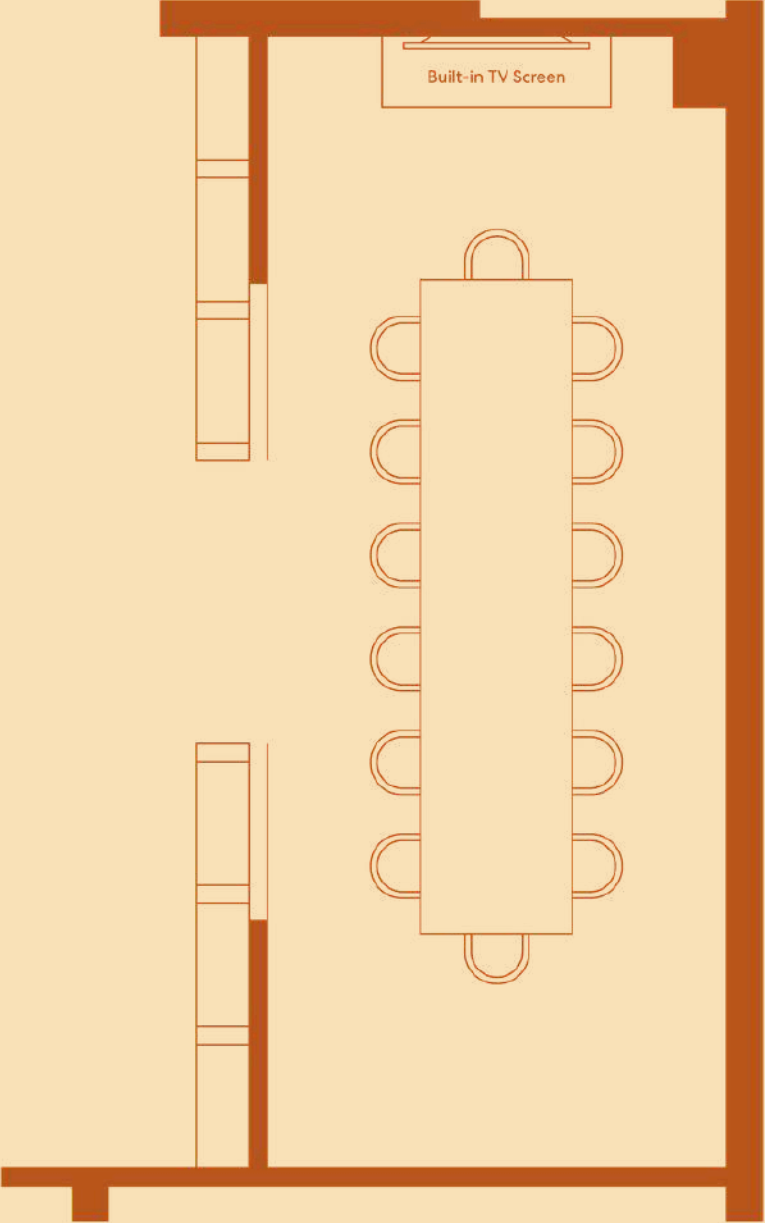


The Private Dining Room

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.





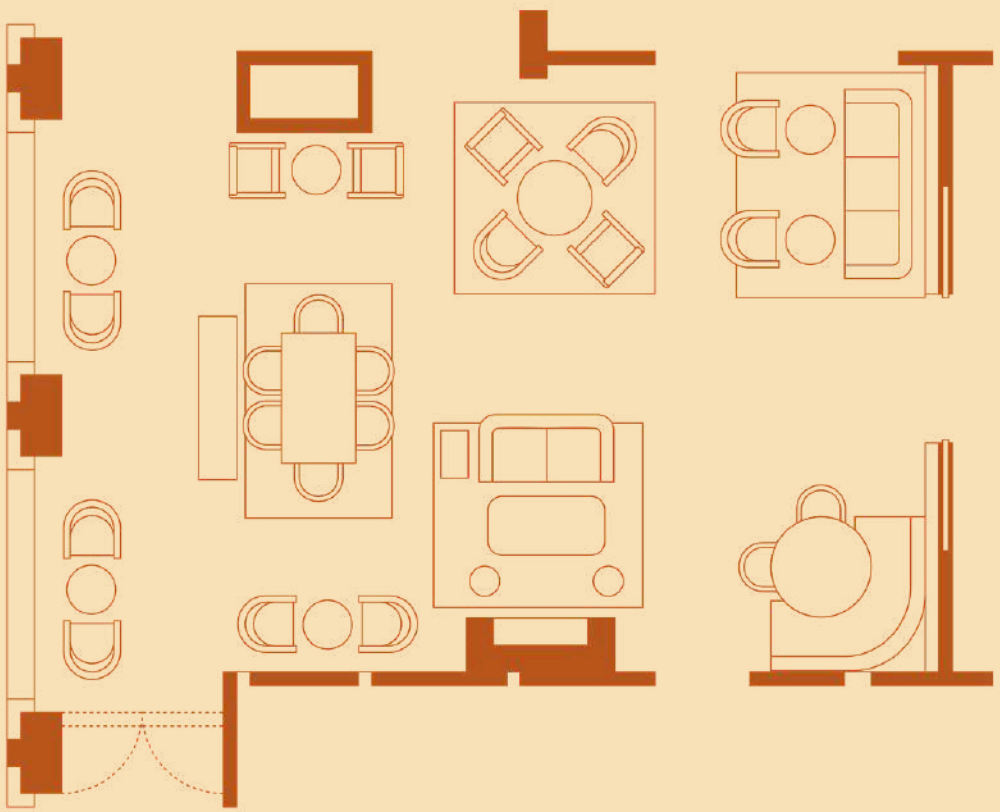
SETUP	SEATED
CAPACITY	14



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.



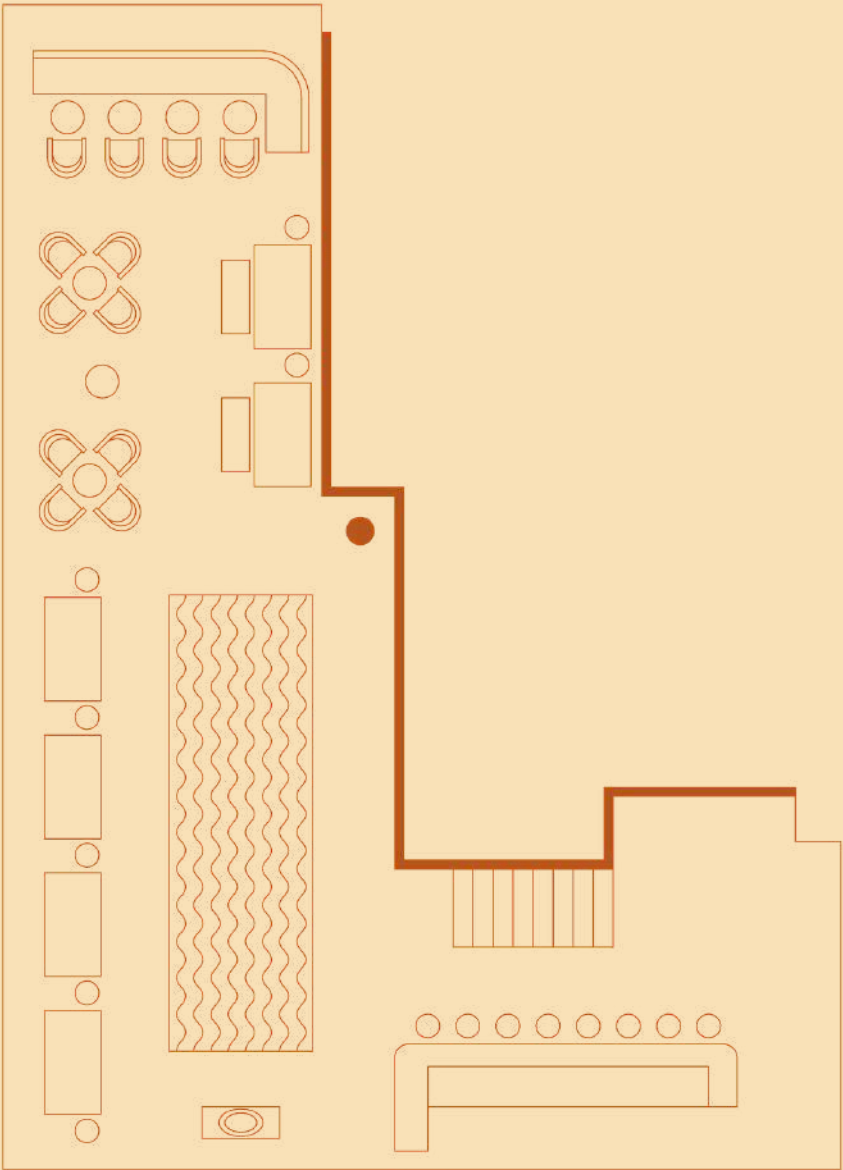
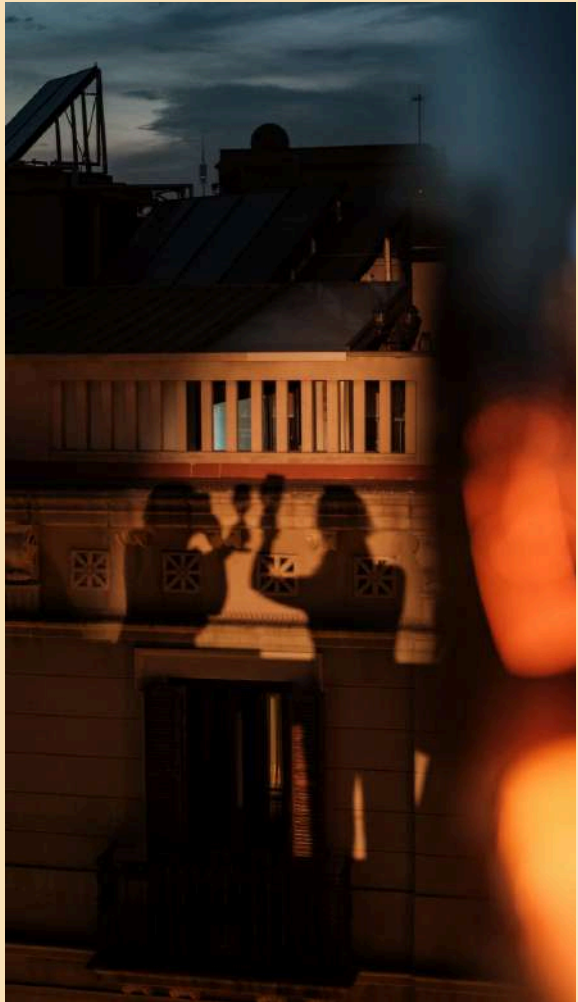
SETUP	SEATED	STANDING
CAPACITY	30	70

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. Whether you're planning a festive lunch, dinner or a more casual cocktail-style gathering, we offer a range of menus to suit the occasion. Choose from our festive lunch and dinner menus, featuring handmade pasta, fresh seafood, slow-cooked meats and tiramisù, or opt for a cocktail menu designed for relaxed mingling and sharing. Drinks can be arranged to match the celebration, from cava on arrival and personalised cocktails to open-bar packages and drink tokens.

Everything is made for sharing. The last spoonful of tiramisù is another matter.





Classic Menu

STARTER · TO SHARE

Cacio e Pepe croquettes with rich bone marrow sauce
Italian antipasti board with courgette, sun-dried tomatoes, pickled artichokes, taralli, olives, pumpkin marmalade and house-made focaccia
Roasted pumpkin salad with radicchio, toasted hazelnuts, creamy stracciatella and aged balsami

MAIN · TO CHOOSE

Fresh tagliatelle with mixed wild mushrooms and aged pecorino
Roasted chicken alla cacciatora with sweet peppers, black olives and golden potatoes
Truffle risotto finished Parmesan & black pepper

DESSERT · TO SHARE

Family-style tiramisù
Panettone served with silky crème anglaise

55€ PP



Signature Menu

STARTER · TO SHARE

Cacio e Pepe croquettes with rich bone marrow sauce
Italian antipasti board with courgette, sun-dried tomatoes, pickled artichokes, taralli, olives, pumpkin marmalade and house-made focaccia
Roast beef carpaccio with mizuna, Comté and a rich demi-glaze
Roasted pumpkin salad with radicchio, toasted hazelnuts, creamy stracciatella and aged balsamic

MAIN · TO CHOOSE

Seasonal white fish al guazzetto with tomato, basil and fragrant Mediterranean broth
Roasted chicken alla cacciatora with sweet peppers, black olives and golden potatoes
Pumpkin ravioli with sage butter

DESSERT · TO SHARE

Baked cheesecake with bright cherry coulis
Panettone served with silky crème anglaise
Soft drinks & coffee included

65€ PP



Premium Menu

STARTER · TO SHARE

Red prawn carpaccio with orange, fennel, pesto and dill
Cacio e Pepe croquettes with rich bone marrow sauce
Italian antipasti board with courgette, sun-dried tomatoes, pickled artichokes, taralli, olives, pumpkin marmalade and house-made focaccia
Vitello tonnato tartare with capers, tuna sauce and crisp polenta

MIDDLE COURSE · TO SHARE

Fresh tagliatelle al ragù, slow-cooked and rich with depth

MAIN · TO CHOOSE

Seasonal white fish al guazzetto with tomato, basil and fragrant Mediterranean broth
Pumpkin ravioli with sage butter
Roasted chicken alla cacciatora with sweet peppers, black olives and golden potatoes
Ribeye steak with truffle potatoes and wild mushrooms

DESSERT · TO SHARE

Baked cheesecake with bright cherry coulis
Family-style tiramisù
Panettone served with silky crème anglaise
Soft drinks & coffee included

80€ PP

*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

ADD DRINKS



CLASSIC MENU

Reception glass of cava	7€ PP
Reception Cocktail	10€ PP
Soft drinks & coffee	5€ PP
Wine & sparkling	15€ PP
Champagne	30€PP



SIGNATURE MENU

Reception glass of cava	7€ PP
Reception Cocktail	10€ PP
Wine & sparkling	15€ PP
Champagne	30€ PP



PREMIUM MENU

Reception glass of cava	7€ PP
Reception Cocktail	10€ PP
Wine & sparkling	15€ PP
Champagne	30€ PP



Menu 1

STARTER · TO SHARE

Italian croquettes with rich bone marrow sauce Winter tomato salad, toasted hazelnuts, creamy stracciatella and aged balsamic

MAIN · TO CHOOSE

Fresh tagliatelle with mixed wild mushrooms and aged pecorino Roasted chicken alla cacciatora with sweet peppers, black olives and golden potatoes Truffle risotto finished Parmesan & black pepper

DESSERT · TO SHARE

Family-style tiramisù
Panettone served with silky crème anglaise
Coffee included

ADD DRINKS

Reception glass of cava 7€ pp
Reception Cocktail 10€ pp
Soft drinks 5€ pp
Wine & sparkling 15€ pp
Champagne 30€ pp

40€ PP



Menu 2

STARTER · TO SHARE

Italian croquettes with rich bone marrow sauce Roast beef carpaccio with mizuna, Comté and a rich demi-glace Winter tomato salad, toasted hazelnuts, creamy stracciatella and aged balsamic

MAIN · TO CHOOSE

Seasonal white fish al guazzetto with tomato, basil and fragrant Mediterranean broth Roasted chicken alla cacciatora with sweet peppers, black olives and golden potatoes Pumpkin ravioli with sage butter

DESSERT · TO SHARE

Baked cheesecake with bright cherry coulis Panettone served with silky crème anglaise Soft drinks & coffee included

ADD DRINKS

Reception glass of cava 7€ pp
Reception Cocktail 10€ pp
Wine & sparkling 15€ pp
Champagne 30€ pp

50€ PP

*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

COCKTAIL MENU



SAVORY BITES

Polenta puff with beef tartare and tonnata sauce
Croquettes
Tempura selection
Parmigiana with pesto
Octopus skewer with anchovy butter
Salmon tartare with beetroot in two textures

MAIN · TO CHOOSE

Parmesan risotto with butter and black truffle
Ossobuco

DESSERT · TO SHARE

Cheesecake
Profiteroles

ADD DRINKS

Reception glass of cava 7€ pp
Reception Cocktail 10€ pp
Soft drinks 5€ pp
Wine & sparkling 15€ pp
Champagne 30€ pp

60€ PP

*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

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 or call us on +34 935 478 600 to start planning.





Miiro
Borneta

**FOR MORE INFORMATION,
PLEASE CONTACT**

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