



SAILING CATAMARAN CAT-100

BARCELONA – PORT OLIMPIC - COLON



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





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Sailing catamaran (In front of Colon – Drassanes)

Sailing catamaran with capacity for 100 people, equipped with a bar, sunbathing areas, music equipment and toilets. **Prices include:** water, soft drinks, crew, fuel and mooring in Barcelona.

Not included: 10% VAT and mooring in other ports.

"Prices except America's Cup services." These rates don't include the visit to the America's Cup regatta field, nor the visit to the teams' training sessions. Consult C.A. rates.			
BARCELONA AREA (+ 600€ in sunset time)			
2 HOURS	3 HOURS	4 HOURS	HOUR IN HARBOR
2410.00	2925.00	3805.00	695.00
CASTELLDEFELS-SITGES AREA			
2 HOURS	3 HOURS	4 HOURS	
5420.00	5790.00	6170.00	
BCN-GINESTA / GINESTA-BCN (2.5 h).... 3950.00 / BCN-SITGES / SITGES-BCN (3 h).....4790.00			



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2024

- **22nd August:** America's Cup opening ceremony.
- **23rd August:** Start of the last preliminary regatta, with all the teams competing for the first time on board their AC75s.
- **Late August to early September:** *Challenger Selection Series*, to decide the team who will face the current defender of the cup – Emirates Team New Zealand.
- **September 26 to October 16:** Celebration of the *Puig Women's America's Cup* and the *Youth America's Cup*.
- **October 12 to 20:** Start of the *America's Cup Match*. A competition of thirteen regattas, which will pit the current holders of the trophy – **Emirates Team New Zealand** – against the winning team of the *Challenger Selection Series*. The first team to win seven points will be the winner of the **37th America's Cup**, and the defender of the 38th.

RACE SPECTATOR BOAT IN EXCLUSIVE

Request information and prices to live the experience with your group. Follow the race with catering, music, drinks...



DRINKS OPTIONS

Price per person. Not included 21% VAT



Cava.....	€13
Cava + wine.....	€15
Cava + beer.....	€15
Cava + beer + wine.....	€16
Beer.....	€10
Beer + sangria.....	€11
Wine.....	€13
Wine + beer.....	€15
Wine + beer + sangria.....	€16
Wine + beer + sangria + cava.....	€17
Wine, beer, sangria, cava, whisky, rum, vodka, gin, etc.....	€35

- *Alcoholic drinks are served after swim.
- * Wine and cava is served in polycarbonate glasses.
- * The mixed option includes lemonade, orangeade or cola, ice, wide glasses and straws.
- * Prices up to a maximum of 4 hours.





PICA-PICA OPTIONS

Price per person. Not included 10% VAT

Chips and olives	€4.00
Appetizer no.1: cold cut sausages, cheese, olives and bread spikes.....	€10.00
Appetizer no.2: cold cut sausages, cheese, dried fruits, chips, olives.....	€12.00
Fresh chopped fruit.....	€9.50
Juices (orange, pineapple and peach).....	€7.00





Catering Options

APPETIZERS



APPETIZER X1

Mini Iberian ham croquettes
Focaccia of grilled red peppers with anchovies
Txaca tartlet
Spanish potato omelet
Melon with Iberian ham mini brochette
Dices of Catalan sausage and cured cheese
Coca bread with tomato

€22.50

APPETIZER B1

Montadito of Iberian ham
Mini cocktail croquettes
Focaccia of charcoal-grilled red peppers with anchovies
Spanish potato omelet, diced
Melon and duck ham mini brochette
Dices of Catalan sausage and Edam cheese
Tomato bread (Catalan style)

€19.90





Catering Options

APPETIZER X2	APPETIZER B2
<p>Assorted snacks Chips Pretzels Salted almonds Olives</p> <p>Assorted sausages Acorn ham 100% Iberian sausage Farmer's fuet Cured cheese Coca bread with tomato</p> <p>Pica-pica Iberian ham croquettes Spanish omelet</p> <p>Cold snack sandwiches Mini txaca navette Mini vegetable chicken navette</p>	<p>Spinach quiche Mini toast with Brie and nuts Battered zucchini, diced Mini vegetable spring rolls with sweet and sour sauce Little plate of avocado and tuna salad Fried fillets of fish Manchego sticks with Idiazábal cheese Slices of Iberian cured ham Tomato bread (Catalan style) Cream spinach tartlet</p>
€32.90	€29.90





Catering Options

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LUNCHES



LUNCH X1

Txaca and grilled vegetables tartlets
 Guacamole with toasted bread
 Carpaccio of zucchini, cheese, sesame and Modena cream
 Spanish omelet
 Coca bread with tomato
 Brie cheese and tomato marmalade "Montadito"
 Salmon Tartar
 Grilled squid with green mayonnaise
 Granma's croquettes
 Little vegetable chicken navette
 Fish cannelloni with creamy prawn

Dessert

Skewered fruit with Catalan cream
 Sacher cake

€44.00

LUNCH B1

Chicken fingers
 Country sausage with wild mushrooms
 Potato, vegetable omelet triangles
 Chistorra (red sausage) and fried quail egg canapé
 Fried squid Andalusian-style
 Spinach Quiche Lorraine
 Green grilled asparagus brochette
 Focaccia of grilled red pepper with zucchini
 Iberian cured ham croquettes
 Assortment of national and imported cheeses
 Selection of charcuterie
 Tomato bread (Catalan style)

Dessert

Fresh fruit brochette

€42.00



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Catering Options

LUNCH X2

Shot of cherry gazpacho
Hummus with paprika tartlet
Toasted bread with guacamole
Little vegetable chicken navette
Tuna tartar
Coca bread with ham (D.O Gujuelo)

Pica-pica

Micuit diced with caramelized apple
Brochette of prawns fried with seeds and zucchini
Vela steak tartar
Monkfish cannelloni with American sauce

Dessert

Skwered fruit with Catalan cream
Tiramisu

€55.00

LUNCH B2

Iberian cured ham canapé
Citrus marinated chicken lollipop
Prawn with cocktail sauce tartlet
Quail egg skewer
Roast-beef rolls with yolk threads
Mini baguette of crab salad
Eggplant, diced and battered
Tomato cubes and cheese salad with virgin olive oil and rosemary
Mini tuna pasties
Fish and zucchini in batter mini brochette
Mini toast of caramelized duck foie with apple
Mini stewed beef with mushrooms roll

Dessert

Mini fresh fruit brochette
Rock chocolate and walnut brownie

€55.00





Catering Options

LUNCH COMPLETE - BMV APC extended

Iberian cured ham shavings
Manchego cheese with Tête de Moine rosettes
Tomato bread (Catalan style)
Grilled red pepper and anchovy canapé
Smoked salmon roll
Cocktail croquettes
Assorted omelets (to choose)
Champignons montadito with goat cheese gratin
Chistorra (red sausage) and fried quail egg canapé
Mini toast of caramelized duck foie with apple
Chicken lollipop marinated with citrus
Mini sirloin pork pepito with the old mustard

Mini fresh fruit brochette
Fine apple puff pastry with nuts

€52.00

VEGAN APPETIZER X

Mushroom croquettes
Escalibada and black olive focaccia
Eggplant, goat cheese and honey montadito
Zucchini Omelet
Tomato tartare with sautéed nuts
Pineapple skewer with cheese
Coca de Folgueroles with tomato
Vegetable muffins
Coca de Folgueroles with tomato bread
Riojan-style mushroom skewer

€39.00





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VEGETARIAN OPTIONS



LUVEGE 1

Cherry tomato and buffalo mozzarella thorn
 Andalusian style gazpacho shot
 Omelet assortment canapé (potato, zucchini)
 Spinach creamy with pine-nut canapé
 Manchego cheese with Tête de Moine rosettes
 Tomato bread (Catalan style)
 Quinoa salad with avocado and vegetable little plate
 Dill-fresh cheese cream canapé
 Green beans with nuts little plate

Dessert

Season fruit mini brochette

€42.00

LUVEGE 2

Quails egg thorn
 Cold melon soup and fresh mint shot
 Mini toast with Brie and nuts
 Chickpea hummus dish
 Guacamole tartlet
 Mini walnut bread with tofu, cherry tomato and sprouts
 Lentil with leeks and vegetables salad mini plate
 Focaccia with charcoal-grilled red peppers
 Mushrooms with goat cheese gratin canapé

Dessert

Strawberry and kiwi mini brochette
 Strawberry and melon mini brochette

€55.00

