

Christmas Programming

2026

HOTEL **BERNAT II**

★★★★s

www.hotelbernatcalella.com



Programming

CHRISTMAS 2026

THURSDAY, 24 DECEMBER

To welcome Christmas, we have a very special visitor coming on the afternoon of 24 December: Santa Claus himself will be joining us all the way from the North Pole! You'll have the chance to take photos with him and share your Christmas wishes.

For dinner, come and enjoy our buffet, featuring a variety of seasonal starters, fish, meat, side dishes and live cooking stations.

And finally, don't miss the chance to dance to the rhythm of Christmas at our festive party with a DJ and music for everyone to enjoy.

FRIDAY, 25 DECEMBER

The magic continues at Hotel Bernat II!
In the afternoon, enjoy a show for the whole family.

And to round off the day, join us for a Christmas celebration with dancing, a DJ and music for all tastes.

SATURDAY, 26 DECEMBER

To keep the Christmas celebrations going, we invite you to join our Music Bingo!

Put your music knowledge to the test, recognise the songs and enjoy a fun time with family or friends.

Don't miss it, we look forward to seeing you!

Special Buffet

CHRISTMAS EVE

COLD BUFFET

SALADS AND STARTERS

Farfalles salad with
avocado, strawberries and mint
Broad bean salad
Pineapple salad with ham
Salad of two salmon
Shrimp cocktail with pink sauce
Cooked prawns
Mussels with vinaigrette
Shot of cod brandade
with tomato jam
Fish and scallop pie

SAUSAGES. CHEESES AND PÂTÉS

Country charcuterie platter
Selection of cheeses
national / international
Assortment of pates
Glass bread

DESERT BUFFET

Assortment of mini pastries
Ice cream
Fruits of the season
Yoghurts
Chocolate mousse
Nougat
Wafer Rolls
Shortbread cookies

HOT BUFFET

STARTERS

Artichoke cream
Vol-au-vent stuffed with seafood
Stuffed eggplants with local
tomato sauce
Broken potatoes with ham
Grilled vegetables
Fresh pasta with sauce
Bolognese · Tomato · Carbonara
Pizza

FISH AND MEAT

Traditional Catalan Fish Stew
Baked sea bass
Prawns sautéed with garlic and parsley
Stuffed chicken in a catalan style
Pork shoulder with fried potatoes

SHOWCOOKING

Beef Entrecôte Steak
Cod
Local vegetables

ACCOMPANIMENTS

French fries
Steamed vegetables
Courgette in batter
White rice

CHEF'S DISH

Potatoes in seafood style

Special Buffet

CHRISTMAS

COLD BUFFET

SALADS AND STARTERS

Cabbage salad with anchovies
Mango salad
Spinach, apple compote and
Parmesan salad
Cold seafood cannelloni
Eggs stuffed with tuna
Palm hearts with vinaigrette
Cooked prawns
Vegetable pie
Assortment of mini savoury puff pastries
Shot of tomato soup with
goat cheese and basil

SAUSAGES. CHEESE AND PÂTÉS

Country cheese platter
Selection of cheeses
national / international
Assortment of pâtés
Glass bread

CHEF'S DISH

Meatball dish
with prawns and cuttlefish

DESERT BUFFET

Assortment of mini pastries
Ice cream
Fruits of the season
Yoghurts
Wafer Rolls
Nougat and Shortbread cookies

HOT BUFFET

STARTERS

Christmas soup with
galets (catalan pasta)
Quiche Lorraine
Artichokes stuffed with seafood
Razor clams with garlic and parsley
Seafood paella
Grilled vegetables
Tortellini with sauce
tomato or four cheese sauce
Pizza

FISH AND MEAT

Hake with Almadroc sauce
Sole meuniere
Sautéed langoustine
Chicken Fillet with
Mushroom Sauce
Boneless Pork Cheek with
Empordà Wine Sauce

SHOWCOOKING

Beef
Squid
Local vegetables

ACCOMPANIMENTS

Sautéed peas with ham
Steamed vegetables
White rice
Mushrooms
French fries

Special Buffet

SANT ESTEVE

COLD BUFFET

SALADS AND STARTERS

Pineapple salad with ham
Tomato and mozzarella salad
Cannelloni with ham and
Russian salad
Salmon and avocado salad
Bean cobbler
Mussels in vinaigrette
Boiled Prawns
Mini shot of foie gras with
apple compote
Bread with tomato and Iberian ham
Salmon and vegetable pie

SAUSAGES. CHEESE AND PÂTÉS

Country charcuterie board
Selection of cheeses
national / international
Assortment of pâtés
Glass bread

CHEF'S DISH

Rice with mantis shrimp and crabs

DESERT BUFFET

Assortment of mini pastries
Ice cream
Fruits of the season
Yoghurts
Nougat
Wafer Rolls
Shortbread cookies

HOT BUFFET

STARTERS

Escudella
Cannelloni au gratin
Carn d'olla
Clams with green sauce
Spaghetti with sauce
tomato sauce · bolognese
Pizza

FISH AND MEAT

Baked sea bream
with peppers sauce
Fish stew
Catalan veal stew with mushrooms sauce
Chicken skewers

SHOWCOOKING

Veal steak
Salmon
Local vegetables

ACCOMPANIMENTS

French fries
Steamed vegetables
White rice
Baked tomato
Sautéed vegetables

BOOKING

booking@hotelbernat.com

93 766 59 61

*The hotel reserves the right to make changes to the menu according to market variations.

In any case, the substituted product will be of equal or superior quality.

