

HORITZÓ

Moments inèdits AMB PACO PÉREZ
I HOTEL ARTS BARCELONA

PACO PÉREZ + HOTEL ARTS BARCELONA
two *icons* come together to create a *unique* and genuine experience

01

Who WE ARE

01

Value PROPOSITION

Led by Paco Pérez, Horitzó redefines haute cuisine to create experiences that transcend its traditional boundaries.

Breaking away from the conventions of the catering world, we bring the excellence, creativity, and technical precision of a two Michelin-starred restaurant beyond its physical space — turning every event into a unique and remarkable gastronomic experience.

More than a service, it's a new way of celebrating, where culinary artistry and hospitality come together to craft unforgettable memories.





Culinary EXCELLENCE



HORITZÓ

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Operational PRECISION



Paco PÉREZ

5 MICHELIN STARS

With over 30 years of experience, Paco Pérez has established himself as one of the leading figures in haute cuisine, earning five Michelin stars. Faithful to his roots, he finds inspiration in the Mar d'Amunt—a landscape that fuels his creativity and brings soul to every one of his dishes.

HOLISTIC QUALITY AND INNOVATION

A cuisine that honours the land, nature and its cycles, while respecting tradition. Rooted in the flavours of the sea and the earth, it reinterprets classic dishes with an innovative perspective—always faithful to excellence and quality.

HOMELAND

Faithful to his homeland and roots, Paco Pérez creates a sustainable cuisine based on what the land naturally provides. With deep respect for the environment, his mission is to care for the planet by giving voice to the authentic flavours of the Mar d'Amunt, through a conscious and responsible approach.



Hotel ARTS BARCELONA
AND *Arts* CATERING

INHERENT
PRESTIGE

A brand with years of experience, where quality is an absolute guarantee. A benchmark in Barcelona, its service and focus on hospitality clearly set it apart from any competitor. A solid prestige built through dedication and consistency.

DISTINCTIVE
SERVICE

A distinctive service tailored to each need with the utmost precision—whether in format, number of guests, or venue. Our flexibility ensures a unique experience without ever compromising excellence and quality.

INFRASTRUCTURE
AND LOGISTICS

We have a highly skilled and experienced team. From operations and kitchen to sales, we possess the talent and infrastructure needed to make even the unprecedented possible.

02

Culinary PROPOSAL

02

a versatil proposal without compromising *quality* or *respect* for the environment

Origin EXPERIENCE

To start

Our 'gilda'
Roman-style calamari B&W
Caesar salad
Razor clam in 'escabeche'

Moments at the table

Scallops 'fricandó'
Hake in green sauce with molluscs
Roast goat shoulder

A sweet finale

Frozen passion fruit sponge,
chocolate, coco

220€ per person

Seasonal wine pairing

A pairing thoughtfully designed by our team to accompany and elevate each dish on the menu. We carefully select every wine in harmony with the flavors, textures, and nuances of the cuisine, creating a seamless dialogue between glass and plate.

Because when each pairing is chosen with intention, the gastronomic experience reaches a truly unprecedented dimension.

95€ per person



* Please note that the dishes presented are subject to seasonality and ingredient availability.
The menu may be modified over time, as it is designed to evolve and adapt to the products of each season.

Excellence EXPERIENCE

To start

Clams in green herb sauce
Our 'gilda'
Roman style hake, citrus mayonnaise
Tuna nigiri cloud
Truffled egg yolk bikini
Fried egg, caviar

Moments at the table

Tear peas, garden purée, 'quisquillas'
Grilled sea bass on a seafood base
Wagyu tenderloin, Café Barcelona

A sweet finale

Red berries with their sorbet,
chilled rose powder

250€ per person

Seasonal wine pairing

A premium pairing designed to elevate the overall gastronomic experience. Beyond the selection of wines, it is a carefully curated choice designed to engage in dialogue with the cuisine—bringing contrast, balance and depth to each dish, while accompanying the menu journey with coherence and character.

Each service is conceived as a fluid sequence, where the beverage not only accompanies but also interprets and enhances the culinary proposal.

105€ per person



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Unprecedented EXPERIENCE

To start

'Escalivada' croquette
Clam in green sauce
Caesar salad
Truffled egg yolk bikini

Stations

Garden vegetable rice
'Senyoret' rice
National and international cheese selection

Robatayaki moment

Sea: Prawn
Garden: Portobello
Forest: Rib

240€ per person

Seasonal wine pairing

A pairing designed by our team to elevate the cocktail menu experience. A balanced selection of two white wines, two red wines, and two sparkling references, chosen to harmonise with the variety of flavours, textures, and rhythms of the service.

Because even in a dynamic format, the right glass remains key to transforming each bite into a memorable moment.

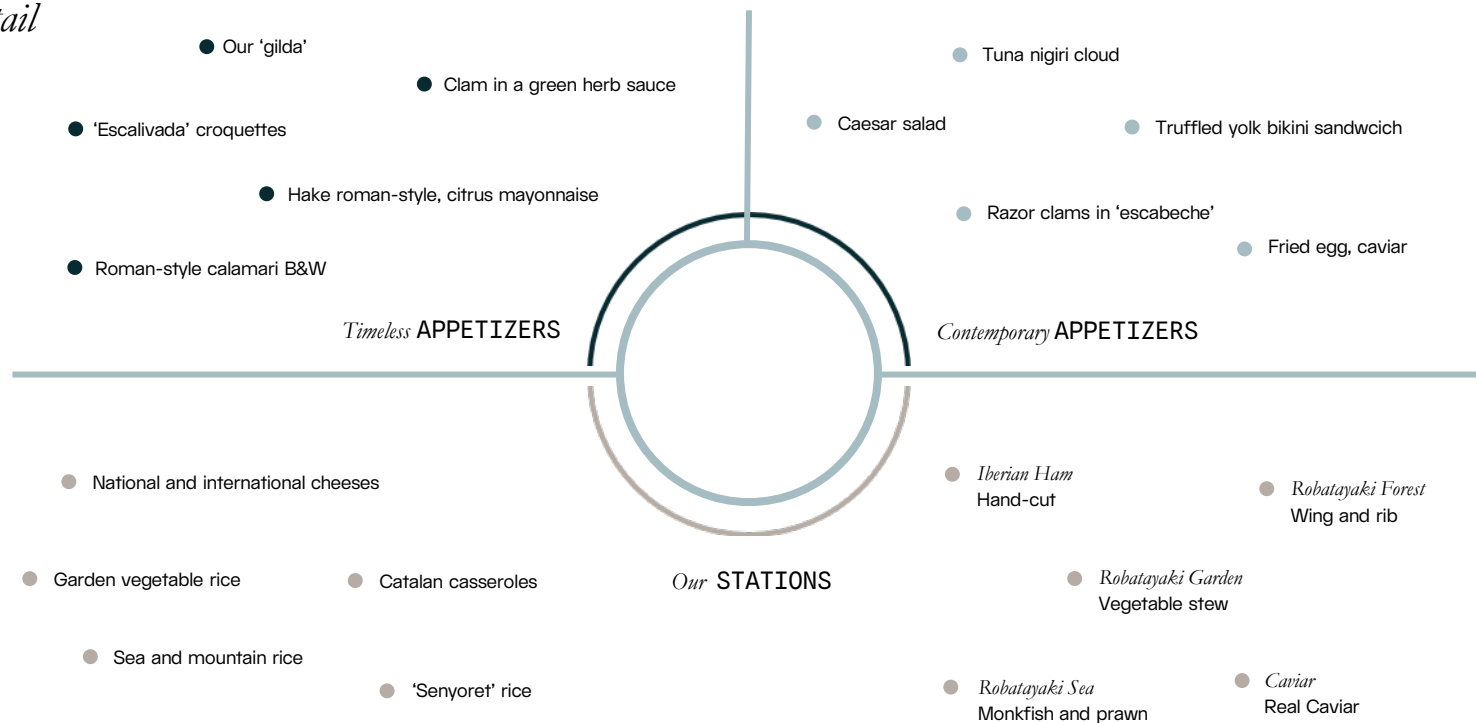
Included in the price



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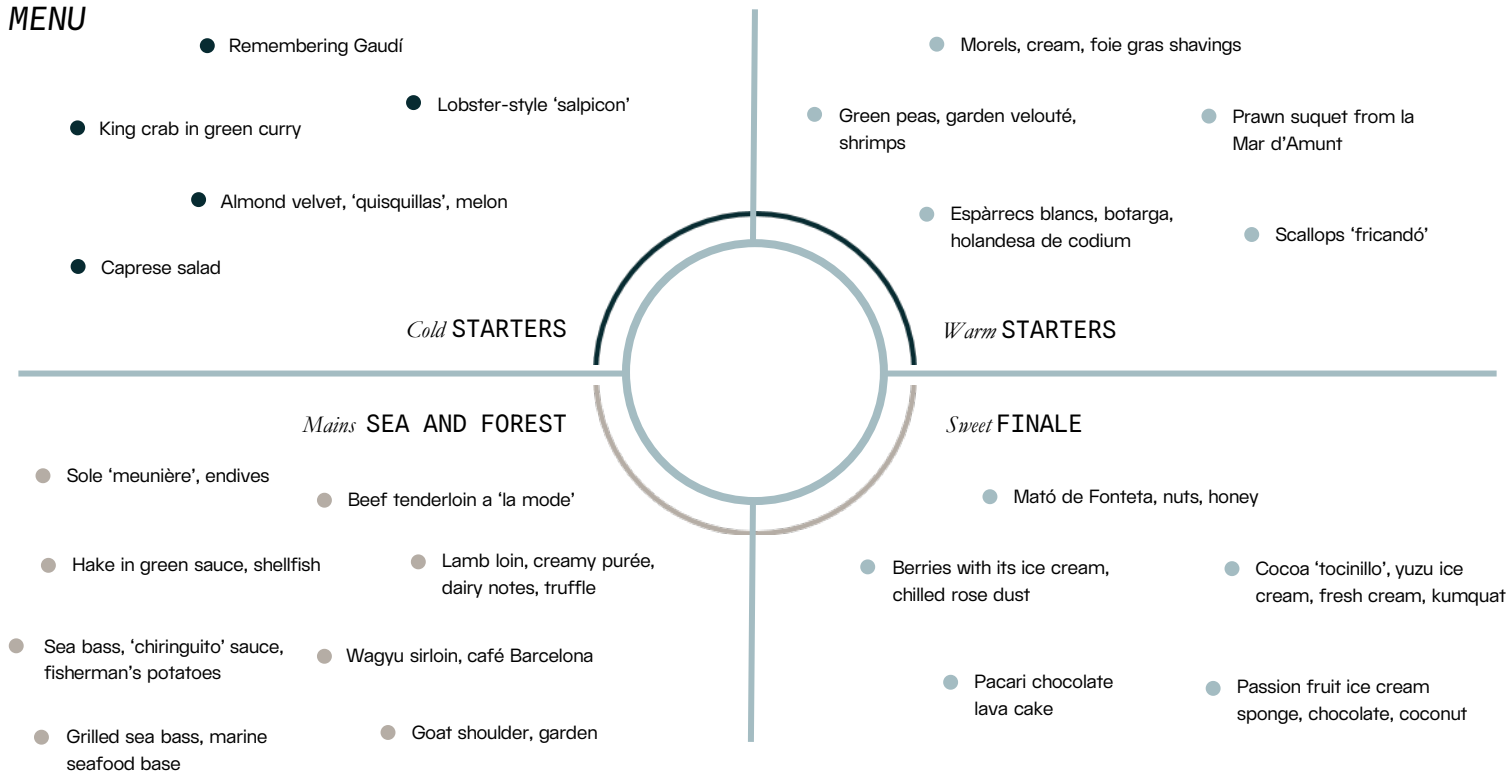


Cocktail



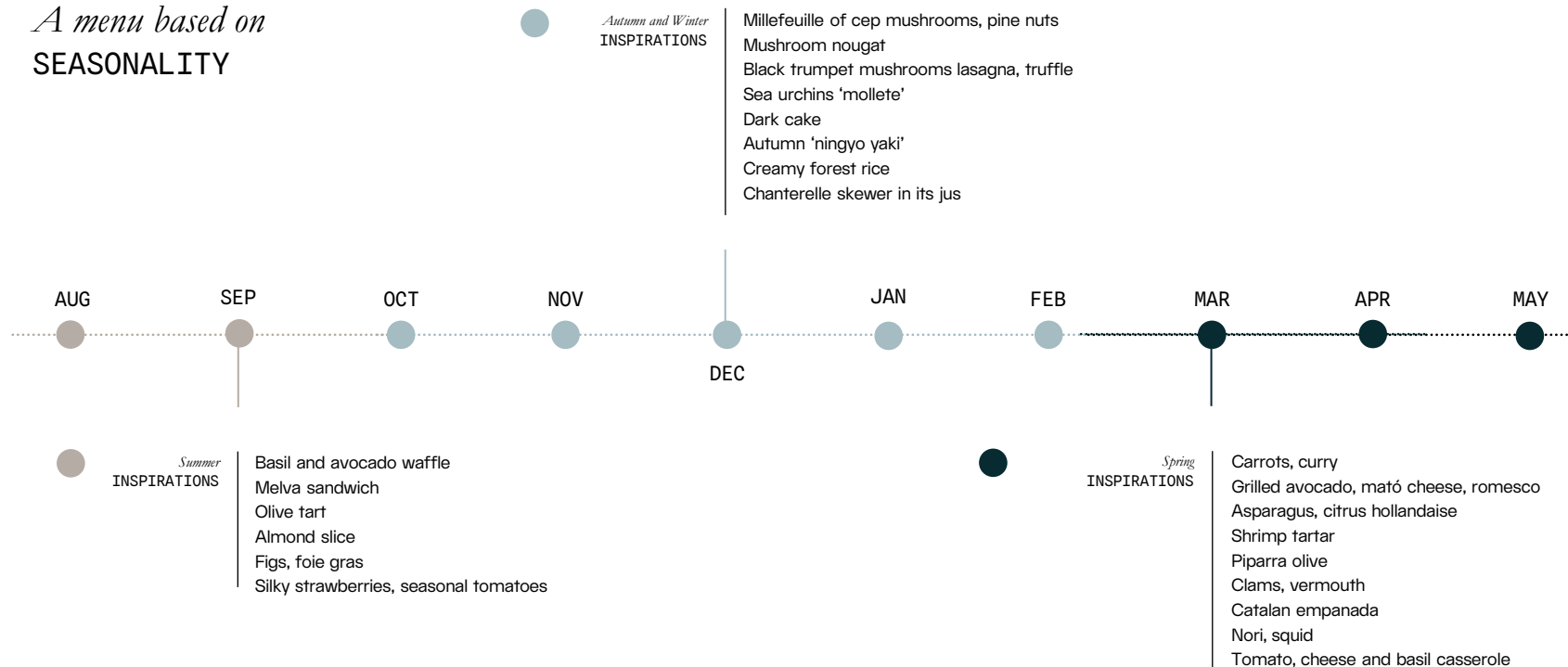
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Gala MENU



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A menu based on SEASONALITY



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03

Beverage PROPOSAL

03

Llindar by PACO PÉREZ

Our signature cava, created in collaboration with the Codorníu winery, has been specially designed to accompany Horitzó events.

'Llindar' pays tribute to the horizon, where the sea meets the sky and the earth opens to light. Inspired by the La Fideuera area in the Garraf, it is a single-varietal Xarel·lo cava shaped by the influence of the Mediterranean.

Its freshness and long ageing define a limited edition of unique character and an unrepeatable expression.



Every toast, A SPECIAL MOMENT

We offer exclusive options to enhance your event. From a welcome drink that sets the tone for the experience to a post-meal moment designed to extend the tasting and gastronomic dialogue. Each service is designed to complement the cuisine and create memorable moments.

Welcome drink (50€)

Dom Pérignon

'La sobretaula' (85€)

One-hour post-meal service with a premium selection of Macallan.



04

An immersive EXPERIENCE

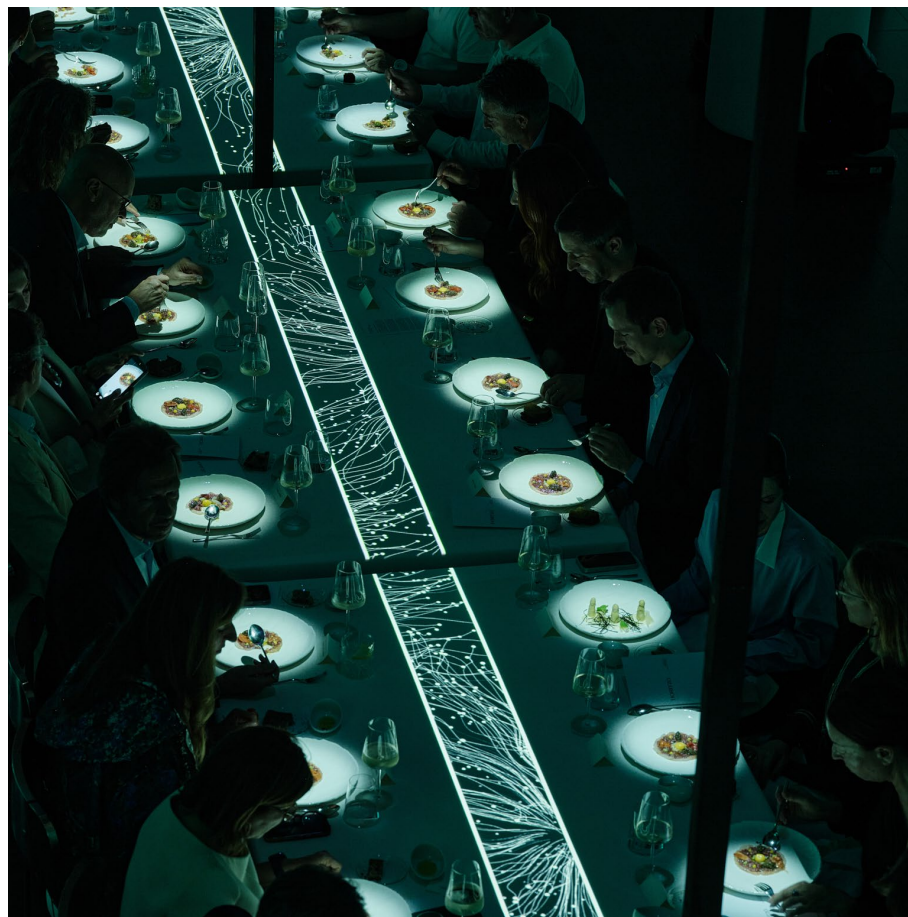
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Discover the culinary universe of
PACO PÉREZ

Because at Horitzó, every experience goes beyond dining. Designed as an optional enhancement for selected events, in collaboration with blit., we create a bespoke audiovisual concept that blends the culinary universe of Chef Paco Pérez with immersive storytelling.

Inspired by the creative journey behind a menu, this visual narrative translates cuisine into an artistic expression shaped by light, movement, sound and texture. Guests are invited to experience gastronomy from a new perspective, where flavor extends into emotion and imagination.

A refined fusion of culinary excellence and visual artistry, created to elevate exceptional events.



A journey through the culinary universe of PACO PÉREZ

We are the result of our experiences; they shape our character and define our personality. In much the same way, a chef translates their vision into the creation of a gastronomic proposal. It becomes a collage of intentions, experiences and emotions brought together in service of a unique and personal perspective. A menu is a sensory journey through the mind of a chef. The audiovisual experience unfolds through the following acts, conceived as a pairing that accompanies each course.

Act I. Horizon

The horizon line gradually emerges, beginning to form visual compositions. We are entering the world of the horizon. Graphic forms and minimalist geometric elements begin to appear.

Act II. Sky

The piece evolves, expanding its visual narrative through graphic interpretations of elements that bridge ideas initially perceived as opposites.

Act III. Sea

The sea is reimagined through color, form, and movement—an abstract, dreamlike world complemented by graphic elements that bring balance to the composition.

Act IV. Nature

An audiovisual graphic abstraction that plays with collective memories: leaves, branches, wind, terrain, clouds...

Act V. Senses

An explosion of the senses—a collage of sensations and intersecting sensory planes.

Act VI. Mind

The final act. A journey through creativity, where our imaginary forces are placed in service of creation.

Discover the experience [here](#).

Reserve the EXPERIENCE

Immersive Horitzó Experience

Presentation of "A journey through the culinary universe of Paco Pérez," a personalized Horitzó show including projectors, full setup and dismantling services.

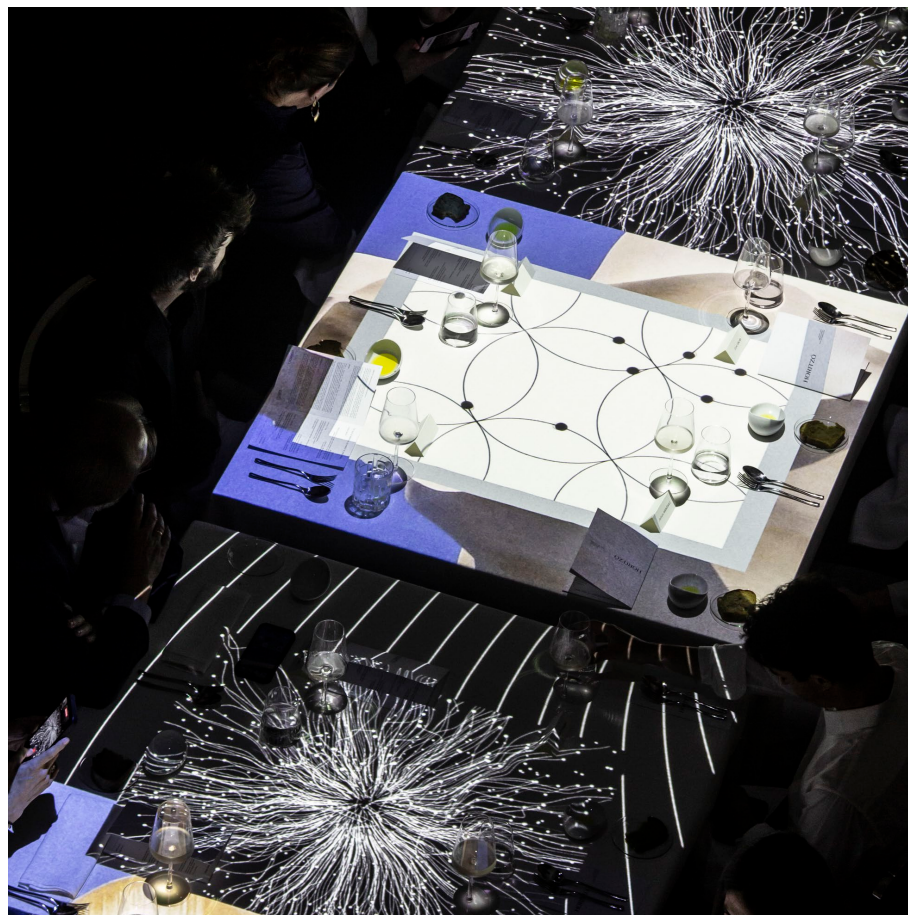
9.900€ for a table of 16 pax

4.125€ for each additional table up to 16 pax

Branded Visual Experience

If you'd like to further elevate the experience, BLIT can adapt the audiovisual show into a fully bespoke branded narrative, integrating your specific content and identity seamlessly into the performance.

Price starting from 15.000€



*Elevating gastronomy***TO ART**

'Exploracions a la Mar d'Amunt'. This exhibition explores Chef Paco Pérez's creative universe through an immersive experience that reveals the process behind his creations. Through gastronomic pieces, artworks, drawings, video installations and sound elements, the showcase uncovers how nature, territory and innovation are transformed into unique culinary experiences.

From direct observation of nature, ranging from marine species such as mollusks and algae as a starting point, to the materialization of thought in drawings, pigments and tableware, the chef's practice unfolds as a language of its own that transcends disciplines.

Price starting from 9.750€



some moments are remembered... others are experienced as something *unprecedented*

Terms and CONDITIONS

- Prices exclude VAT.
- Menu prices are valid for a minimum of 50 guests.
- Prices are indicative and may vary depending on logistics and venue characteristics.
- No minimum number of guests is required to hold an event.
- The gastronomic offer is subject to market availability and seasonal products.
- Menus do not include venue rental or any related fees or costs.
- Menus are designed as a complete gastronomic experience and are served with the proposed pairing.
- The gastronomic service duration is 3 hours, regardless of the menu format selected.
- The final number of guests must be confirmed in advance and will serve as the basis for invoicing.
- Any allergies or dietary requirements must be communicated in advance.
- The presence of Chef Paco Pérez is subject to availability and incurs an additional cost.
- To ensure event harmony, Horitzó will propose aesthetic and creative concept options ("look & feel"), aligned with the brand identity and operational standards.
- To ensure the smooth running of the event, the selected venue must meet appropriate operational requirements.



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