



Weddings

.....2016.....

HOTEL
MIRAMAR
BARCELONA
***** GL





Appetizers

COLD

Fresh Cheese Lollipop with Raspberry Coulis
Smoked Salmon Skewer with Thai Sauce
Fetta Cheese, Cherry Tomato and Kalamata Olives Skewer
Melon Shot with Crispy Jabugo
Iberian Ham with Bread
Marinated Tuna with Sesame
Roll of Salmon with Guacamole
Foie candy with Pistachio on Green Tomato Jam
Cord comfit with All i Oli
Humus in Three Flavours
Truffled “Foie Gras” with Spices and Semi Gelée of Sauternes
Tuna Tartar with Yuca Chips and Saffron Emulsion
Roasted Vegetables and Anchovies on a Puff Pastry Cake
Salmon Tartar







Appetizers

HOT

Mushrooms Croquettes
Spinach Catalan Style Quiche with Goat Cheese
Crunchy Shrimp with Pasta Philo
Mini Falafel with Green Sauce
Mini Ox Cheese Burger
Catalan Sausage with *All i Oli*
Potato Omelette with Caramelized Onion
Quail Egg Tartlets with Sausage Majorcan Style
Crispy Goat Cheese with Tomato Comfit
Octopus with Ratte Potato and La Vera Pepper
Iberian Bacon with Pear Comfit
Creamy Cheese and Mullet Caviar
Chestnut Capuchino with mushrooms and black truffles
Quail Egg and Mullet Caviar
Bacon Comfit with Caramelized Pear
Iberian Ham Croquettes
Apple Puff Pastry with diced Foie Gras
Fried Eggs and Thin Red Paprika Sausage Croquettes
Thin Red Paprika Sausage with Honey rolled Wafers





Buffet Stations

(To choose 1)

Artisan Cheese Station

(Garrotxa, Torta del Casar, Idiazabal, Mahón)
Marmalades, Mini flavored breads and Breadsticks)

Fideua Miramar Station

Seafood Paella Station
Parmesan Cheese and Ceps Risotto
Seafood Risotto Station

Cold Creams

(Tomato, Green Asparagus, seasonal)

Cured Iberian Ham Station with Oils and Bread with Tomato

Supplement: 7 € /person - Minimum 100 people

Foie Station

Foie Poêlé
Foie Candy with pistachio and almonds
Foie Micuit Shot with Pear Cream
Foie Mousse
Black and White Bread Toasts

Supplement: 10€ /person





Buffet Stations

Seafood Grilled Station

(Shrimp, Scallop and Variagated Scallop /1 and a half piece per person)

Supplement: 8€ /person

Japanese Station

Supplement: 7€ /person

“Espinaler” Station (selection of tinned food)

Supplement: 8€ per person

Fried eggs Station with Ham or Thin Red Paprika Sausage or Mushrooms

Supplement: 8€ per person

Optional Bars

Mojitos & Caipirinhas 8€

Gin Tonics 10€

Wine Tasting TO CONSULT

Cocktails (3 options to choose) 10€





Cold Starters

Lemongrass Prawns with Green Sprouts, Mango Vinegar and Figs
Cherry or Pineapple *Gazpacho* with Lemongrass Prawn
Guacamole Timbale with King Prawns on a Passion Fruit Soup
Foie Micuit with Sauternes marmalade and caramelized Pear

Hot Starters

Mushrooms Cream with sautéed Scampi
Lobster Stew
Truffle Parmentier Potato Cream with Iberian Bacon and Foie Poêlé
Seafood Cream with Crab Timbale

Main Courses

Beef Tender with Foie Poêlé and Pumpking Timbale
Monkfish with Beurre Blanc Sauce with Vegetables and Scallop Skewer
Grilled Turbot with Artichoke Hearts
Veal Medallion with Morels Sauce and Potato Parmentier
Sea Bass Supreme with Mashed Kalamata Olives and Trout Caviar
Fillet Steak with Creamy Potato Millefeuille and Red Wine Sauce
Duck Tournedos with Rossini and Black Truffle





Desserts

Fruit Skewer
Mojito Glass
Strawberry Shake with Mint and Fialis
Watermelon Soup with Raspberry Sorbet
Citric Cava Jelly with Grey Salt

Wedding Cake

Chocolate and Orange Mousse Cake
Catalan Cream Cake
Chocolate millefeuille
Tiramisu Cake
Chocolate and Caramel Bar on a Crunchy Hazelnut wafer
Creamy Cheese Bar with Carrot and Raisins Biscuit
Cheese with Berries
“Jijona” Cake
Berries Millefeuille
Sacher Cake
(Chocolate Cake with Chocolate Mousse and Raspberry)
Massini Cake
(Burned Cream with White Cake, Whipped Cream and Milk Chocolate Mousse)





Cellar

WHITE WINE

Giró Ribot Blanc de Blancs (D.O. Penedés)

Martivilli Verdejo (D.O. Rueda)

Leiras (D.O. Rias Baixas)

RED WINE

Lo Petitó (D.O. Montsant)

Azpilicueta Crianza (D.O. Ca. Rioja)

Emilio Moro Finca Resalso Joven (D.O. Ribera de Duero)

CAVA

Perelada Brut Cuvee Especial (D.O. Cava)

Codorniu Prima Vides (D.O. Cava)

Blanc de Blancs Codorniu (D.O. Cava)

CHAMPAGNE

Blanc de Blancs de Ruinart

Supplement: 12€/person

(Appetizer and dinner)





Optional Late Snack

MINI SANDWICHES

Iberian Ham
Cured Cheese
Potato Omelette

Supplement: 8€ per person (3 Sandwiches / Person)

ASSORTMENT OF MINI SWEETS

Mini Tatin
Caramel and Nuts Mini Cake
Pistachio Sweet
Chocolate Fondant
Mini Almonds Cake with Flambeed Apple
Macarrons
Chocolate and Raspberry Brownie
Sweet Sushi

Supplement: 14€ per person (18 Grs / Sweet) (3 Pieces /person)





The Wedding Menu includes

Welcome drink and Beverages Bar during the appetizer
Appetizer: 5 Colds , 5 Hots and 1 Tasting (to choose)
Menu: 1 Starter, 1 Main Course, 1 Dessert y 1 Wedding Cake (to choose)
Cellar: 1 White, 1 Red y 1 Cava, Water, Coffees, Teas, and Petit Fours
Open Bar during 3 hours (from the fourth hour 770€/hour)
Service Staff
Candy Bar
Menu printing and personalized seating
Standard Hotel Material
Cloakroom Service
Premium Hotel Room for the wedding night with breakfast included.
Tasting menu for six people (events over 100 people)
(To choose 3 Starters , 3 Main courses, 3 Desserts , 3 Cakes and a Cellar)

The appetizers will last one hour and a half and the Banquet three hours

Our price does not include

Additional Options
Floral Decorations
Special Linen and Dishes
Music

PRICE PER PERSON: 155€

PRICES VALID FOR 2016

All prices include 10% VAT

General terms and conditions

To formalize the reservation we need the contract signed and a first deposit of € 2,500.
1 month before the event, the hotel needs a deposit of 80% of the estimated total
15 days before the event, the hotel needs the remaining 20%





OUR PROVIDERS:

MUSIC

DJ - DISCO MODA: Quino Fernández

T. 93 330 33 00

www.disco-moda.com

LIFE MUSIC - DIVERTIMENTO: Carles Ruiz

T. 93 453 19 64 / M. 649 958 832

www.divertimento.cat

PHOTOGRAPHY AND VIDEO

DIANA SEGURA: Diana Segura

T. 93 457 95 93 / M. 609 11 02 24

www.dianasegura.com

MERMELADA PRODUCCIONES

David M. 670 732 277

Carla M. 620689 923

www.mermeladaproducciones.com

VIDEO CLIPS

SHASTA DAISY PRODUCCIONS

Sergi Solera T. 609 353 567

www.sdp.cat



FLORAL DECORATIONS

MITRE MANDRI: Mia Parramon

T.93 200 84 54

www.mitremandriflors.com

ENVIT: Laia Trías / Bárbara Pérez

T. 93 200 32 25 / 93 203 20 99

www.envitbcn.com

TAVOLA: Sofia Portabella

T. 93 159 29 76

www.tavola.es

FLORES NAVARRO: Noemí Miret

T. 93 207 36 61

www.floresnavarro.com

FURNITURE AND EXTRA MATERIAL

NUOVI PIATTI: Anna Badia

T. 93 470 10 29

www.nuovipiatti.com





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