

HOTEL MIRAMAR BARCELONA

WEDDINGS

2018



PRE-APPETIZERS

(To choose 2)

Cod rinds, olive and orange tapenade

Vegetable chips, curry and spices

Peanut and wasabi sticks

Bloody Mary tomato on dry ice

COLD APPETIZERS

(To choose 6)

Tomato gazpacho, mozzarella and rocket

Olive spheres in a vermouth sauce reduction

Beet tartare cone, spices and orange

Foie pop cake, black chocolate and almonds

Cold shrimp bonbon, lime and coriander

Fuet pasta toast with tomato mousse

Sea bass ceviche in a cold tube with purple sisho

Courgette ravioli, fresh Mató cheese, tomato and basil

Citric pickled mussels

“Esqueixada” cod sushi and green romesco

Mini spider crab croissant

Marinated seaweed and tuna macaron

Marinated mackerel, almond cream, sun-dried tomato and basil

Marinated monkfish cube with Thai sauce and herbs

Caramelized onion flatbread, foie mi-cuit and herbs

Tomato compote and Iberian ham finger roll

L’Escala anchovies, salt cod brandade and Kalamata olives

Salmon tartare, roe and citrus

Peruvian king crab mousse

Wagyu steak tartare

HOT APPETIZERS

(To choose 6)

Mini lamb burger, spices and curry and yoghurt sauce

Potato, caramelized onion and white Catalan botifarra sausage vichyssoise

Acorn-fed Iberian ham, free range chicken and ceps mushroom croquettes

Sobrassada sausage, baked apple and sheep cottage cheese streusel

Cuttlefish, squid ink and king prawn croquettes

Cod fritters, baked garlic emulsion and squid ink

Single-serving “patata brava”

Tender veal and mushroom cannelloni

Steamed marinated Bao bun pork cheek with kimchi sauce

“Surf and Turf” octopus and free range chicken skewer with black trumpet dust

Vegetable tempura with soy emulsion

Meat stuffed ball, lightly fried tomato and roasted garlic mayonnaise

Crispy king prawn and green herb romesco

Onion and Catalan black botifarra sausage tartlet

Prawn, mushroom and vegetable Vietnamese spring roll

Batter-fried squid in ink cone, spices and chive emulsion

Fried Norway lobster and prawn chips with saffron sauce

Duck dumpling, vegetable garnish and teriyaki sauce

SMALL CASSEROLE AND BUFFET STATIONS

(Choose one out of both proposals)

APERITIFF CASSEROLE

Cod stew, seasonal vegetables, roasted garlic mayonnaise mousse and sweet paprika

Meatball stew with cuttlefish in its ink

Ceps mushroom and Parmesan risotto casserole

Creamy seafood Fideuá with Catalan picada and parsley foam

Rockfish and monkfish bouillabaisse stew

Black rice and prawn casserole

Foie and mushroom stew, tender veal juices and sweet Garnacha

BUFFET STATIONS

Cheese station, Catalan, National and International, accompanied by assorted breads, jams and fresh fruit

Healthy station, accompanied by vegetable crudités, shot glasses, salads and accompanying dressings

Catalan sausages Station

Fideuá station with different options, including, seafood, black, vegetable, mushrooms and duck

Broken fried eggs with sobrassada sausage, ham, potatoes, small squid or caramelized onion

COMPLETE YOUR MENU WITH THESE ADDITIONAL STATIONS

(minimum 100 people)

BUFFET STATIONS

ACORN-FED IBERIAN HAM STATION
accompanied by bread with tomato.

+10€/Per person

OYSTER AND COLD SHELLFISH STATION
Amélie oysters, red prawns, natural razor clams and cockles,
accompanied by a variety of cold sauces and vinaigrettes

+15€/Per person

MARINATED FISH STATION
Marinated salmon with herbs, smoked cod, “esqueixat” cod
and smoked salmon, accompanied by a variety of sauces, breads and toast

+9€/Per person

NIKKEY JAPANESE STATION
Nigiris, sushi, sashimi, tiradito, ceviche and tartare

+10€/Per person

PALS RICE STATION
To choose from among seafood, mushrooms and free range
chicken or vegetables

+7€/Per person

GRILLED SHELLFISH STATION
To choose from among oysters, prawns, Norway lobster,
prawns or razor clams

+12€/Per person

COMPLETE YOUR MENU WITH THESE ADDITIONAL STATIONS

(minimum 100 people)

ADDITIONAL SHOW COOKING

Live sushi show cooking at the Nikkey Japanese Station
+12€/Per person

Show cooking of oyster opening with different sauces and accompanying garnishes
+16€/Per person

Show cooking of grilled beef steaks of different designations of origin
+12€/Per person

Show cooking of grilled shellfish, prawns, Norway lobsters, razor clams, etc
+9€/Per person

OPTIONAL BARS

Mojitos and Caipirinhas 9€ Per person

Gin Tonic 12€ Per person

Wine Tasting (To consult)

Cocktail Bar (3 options to choose) 10€ Per person

Beer Tasting: National and international beer 14€ Per person

SELECT ONE OF OUR COLD OR HOT STARTERS

COLD STARTERS

Cold Palamós prawns with avocado hummus, chickpeas,
citrus contrasts, chives, mint and coriander(*)

Green vegetable salad, foie mi-cuit, cured duck ham, pine nuts and muscatel sauce

Cherry gazpacho, raspberries, tomato salad, avocado and king prawns marinated with lime

Pickled foie flatbread, caramelized onion and pickled apple with sweet and sour sauce

Spider crab cannelloni, herb salad, mustard vinaigrette and fresh tomato

Cold lobster salad, vegetable garnish, seaweed, caviar and tomato water gel(*)

Salmon tartare on a base of soy, orange, spices and “raifort” mayonnaise

Homemade puff pastry of roasted vegetables, romesco sauce and escarole frisee

Rockfish royale, saffron, muscatel gelatin and king crab

Organic roast beef salad, herb salad and Caesar dressing

HOT STARTERS

“Surf and turf “with scallops, prawns, Iberian ham, potato gnocchi and celeriac cream

Ceps mushroom cream, truffle potato, poached egg, basil and herbs

Seafood raviolone, cream of crab soup, saffron and fresh vegetable julienne

(*) SUPPLEMENT 4€ PER PERSON

SELECT ONE OF OUR MAIN COURSES: FISH OR MEAT

FISH

Monkfish casserole, king prawns, potato and prawns

Roasted turbot, potato, onion, tomato and seasonal mushrooms(*)

Steamed hake, cockles and citric contrasts

Roasted sea bass, celery purée and vegetable, pine nut, fresh tomato vinaigrette(*)

Spinach “bacalao al pil”, muscatel grapes and watercress salad

Roasted lobster, bouillabaisse sauce, candied salsify, shallots and fresh “Nero di sepia” pasta (*)

MEAT

Tender veal in red wine, parmentier potatoes and sautéed vegetables

Organic lamb roll cooked at a low temperature with sage sauce, morels
and Swiss chard, served with goat cheese mousse

Veal tenderloin, tomato petals, fresh spring onion, rocket and Mimolette pepper sauce (*)

Roasted loin of beef, foie poêlé and shallot sauce, sweet wine and muscatel raisins (*)

Glazed suckling pig, pickled vegetable and fruit salad with citric dressing

Roasted beef tenderloin served with chicken broth in red wine (*)

Beef steak tagliata accompanied by essential oils, rocket and sun-dried tomatoes (*)

(*) SUPPLEMENT 5€ PER PERSON

PRE-DESSERT

Wild berry mousse, yoghurt and citronella
Pineapple, coconut, rum and star anise
Sheep cottage cheese, Greek yoghurt, ginger and mint
Seasonal fruit salad, creamy lemon, orange and vanilla ice cream
Passion fruit sponge cake, liquorice and coffee
Mint soup with baby strawberries and sheep milk ice cream

WEDDING CAKES

Dark chocolate and orange mousse, chocolate plaques and almond cookie
Catalan crème brûlée cake
Sacher (chocolate cake, creamy chocolate and raspberries)
Creamy milk chocolate, mandarin caramel and spices
White-chocolate passion fruit mousse cake
Creamy coconut, lemon and almond cake
Massini (white sponge cake, caramelized cream, whipped cream and milk chocolate)
Vanilla and yoghurt mousse
Cream mille feuille with baby strawberries

OPTIONAL

DESSERT BUFFET

Selection of individual cakes, desserts in glasses, assorted chocolates and fresh fruit
+12€/per person

MIGNARDISES SPECIAL

(1 per table of 10 people) Surprise chocolate sphere on the table +5€/per person

LATE NIGHT SNACK

Assortment of ham and Iberian mini baguettes
Assortment of sweet pastries, cookies, mini- pastries and hot chocolate
Hot dogs and mini burgers with their accompanying sauces and potato chips
Fresh fruit buffet and sweets
+8€/Per person

CELLAR

CELLAR INCLUDED IN THE MENU

(To choose 1 white wine,
1 red wine and 1 cava)

WHITE WINE

Castillo Monjardin DO Navarra
Giró Ribot Karamba DO Penedès
Martivilli DO Rueda
Petit Caus DO Penedès

RED WINE

Azpilcueta DO Rioja (Crianza)
Cuatro Pasos DO Bierzo (Joven Crianza)
Lo petitó DO Montsant (Joven Crianza)
Mas Collet DO Montsant (Joven Crianza)
Viña Pomal DO Rioja (Crianza)

CAVA (Sparkling wine)

Castell de Perelada Brut Nature DO Cava
Prima Vides Codorniu DO Cava
AB Origine Giró Ribot DO Cava
Cava Mistinguet DO Cava

BODEGA PREMIUM (+15€ PER PERSON)

(To choose 1 white wine,
1 red wine and 1 cava)

WHITE WINE

Habitat Torres DO Catalunya
Més que Paraules DO Pla de Bages
Pansa Blanca DO Alella
Perro Verde DO Verdejo

RED WINE

Molí de Capellans Trepal DO Conca de Barberà
(Joven crianza)
Luis Cañas DO Rioja (Crianza)
GR.174 CAS Gran de Siurana DO Priorat (Joven Crianza)
Habitat DO Catalunya (Joven Crianza)
Nita DO Priorat (Joven Crianza)

CAVA (Sparkling wine)

Castell de Perelada Brut Nature Cuvée DO Cava
Cava Tutusaus DO Cava
Cava Raventós de Nit DO Cava
Cava SPUR Giró Ribot DO Cava

BOTTLE OF RUINART ACCORDING TO CONSUMPTION: 70 € / BOTTLE

CHILDREN'S MENU

STARTERS

Free range organic chicken cannelloni and vegetables
Pasta with tomato sauce
Chicken fingers with chips
Ham, tomato and mozzarella pizza

MAIN COURSES

Grilled chicken breast with mashed potatoes or chips
Cereal fried hake with steamed vegetables or chips
Veal tenderloin brochette with vegetable garnish or chips
Burger with salad or chips and tomato sauce

DESSERTS

Fresh fruit skewers
Glass of yoghurt with fruit
Assorted ice creams
Chocolate coulant served with vanilla ice cream

35€/PER PERSON

PRICE PER PERSON: 160€

THE WEDDING MENU INCLUDES:

- 2 pre appetizers (to choose)
- Beverages Bar during the appetizer
- Appetizers: 6 Cold and 6 Hot ones (to choose)
- 1 option out of small casseroles and buffet stations proposals
- 1 Starter and 1 Main Course
- 1 Dessert and 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
- Tableware and furniture
- Standard Hotel Material
- Cloakroom Service
- Premium Hotel Room for the wedding night with breakfast included
- Wedding Anniversary Dinner in our Forestier Restaurant
- Tasting menu for six people (events over 100 people)
- (To choose 3 Starters , 3 Main courses, 3 Desserts , 3 Cakes and a Cellar)

OUR PRICE DOES NOT INCLUDE

- Additional Options
- Floral Decorations
- Special Linen and Dishes
- Music

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%
- PRICE VALID FOR 2018(revisable prices on 2019)
- All prices include 10% VAT

OUR PROVIDERS

MUSIC

DISCO MODA - DJ'S *
Quino Fernandez
T. 93 330 33 00
www.disco-moda.com

DIVERTIMENTO - MÚSICA EN VIVO
Carles Ruiz
T. 93 453 19 64 / M. 649 958 832
www.divertimento.cat

PHOTOGRAPHY & 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 DECORATION*

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
Sofía Portabella
T. 93 159 29 76
www.tavola.es

FLORES NAVARRO
Noemí Miret
T. 93 207 36 61
www.floresnavarro.com

ADDITIONAL MATERIAL

NUOVI PIATTI*
Anna Badia
T. 93 470 10 29
www.nuovipiatti.com



HOTEL
MIRAMAR
BARCELONA
★ ★ ★ ★ ★ GL

Plaza Carlos Ibañez, nº 3
08038 Barcelona
Tel. (+34) 93 281 16 00
sales@hotelmiramarbarcelona.com
www.hotelmiramarbarcelona.com