

The image features a central text area framed by delicate, stylized eucalyptus branches with small, rounded leaves in various shades of green and blue. The branches are thin and brown, with leaves clustered along them, creating a natural, organic border around the text.

HOTEL MIRAMAR BARCELONA

WEDDINGS

2019

OUR WELCOME

(1 option to choose)



Olive spheres with vermouth jelly
Gilda olive, anchovy and chilli pepper
Smoked chocolate bonbon
Parmesan cookie



COLD APPETIZERS

(6 options to choose)



Quinoa salad with mutabal and smoked tofu

Hummus with quail egg and green emulsion

Roasted vegetables "coca" bread, marinated tofu and green sprouts

Veggy ceviche with mango and corn

"Salmorejo" with tomato caviar

Crusty bread with Iberian ham

Foie and roasted apple savarin

Cod brandade with anchovy, quince and kalamata

Marinated tuna dice with crispy nori and tobi tobiko

King crab whole wheat croissant

Shrimp and corn ceviche

Prawns bonbon with sweet and sour sauce

Steak tartar with "soplao" bread

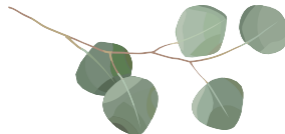
Maki california

Salmon tartar, avocado and its caviar

Lime cause of marinated squid

Sea bass and mango aguachile

Mini lobster brioche with seafood emulsion



HOT APPETIZERS

(6 options to choose)



"Bravas" Miramar

Mini vegetable burgers

Mini classic beef burgers

Mini lamb burgers with confit onion and Zaatar

Roasted croquettes

Cuttlefish and seafood black croquettes

Cod fritters and quince aioli

Crispy shrimp with green romesco

Jowl, cucumber and kimchi sauce mini buns

Chicken at low temperature and Sirach emulsion mini buns

Prawn gyoza and teriyaki sauce

Squid Andalusian style with a touch of lime

Octopus and jowl brochette with Sherry reduction

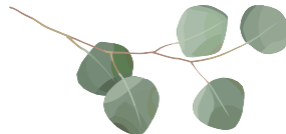
Dumplings duck and hoisin sauce

"Cochinita pibil" mini pita

Parmentier with marinated and crunchy jowl

Hot spicy sausage and goat cheese mini brioche

Truffled mozzarella mini brioche



SMALL CASSEROLES AND BUFFET STATIONS

(1 option to choose)



APPERITIF SMALL CASSEROLE

Meatballs with cuttlefish and Catalan "picada" minced

Mini black catalan sausage with mushrooms and apple

Asparagus and ham risotto

Sweet veal and mushrooms cannelloni



BUFFET STATIONS

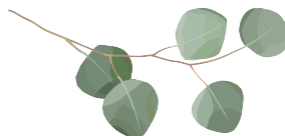
Catalan, national and international cheeses with a variety of breads, jams and fresh fruit

Healthy station with vegetable crudité, shot glasses, salads and dressing sauces

Catalan cold cut station

Mushroom and parmesan risotto station

Fideuà station



COMPLEMENTARY OPTIONS

(minimum 100 persons)

STATIONS

ACORN-FED HAM STATION

Accompanied with bread with tomato

+ 10€ / Person

CEVICHES AND MARINATED FISH STATION

Marinated salmon with herbs, cod and ceviche

Accompanied by a variety of sauces, breads and toasts

+ 9€ / Person

JAPANESE STATION

Makis, uramaki, temaki and niguiris

+ 12€ / Person

PALS RICE STATION

to choose from seafood rice, mushrooms, free range chicken or vegetables

+ 7€ / Person

SHOW COOKING

Oyster Bar with different sauces and side dishes

+ 16€ / Person

Grilled T-bone steak from different certificate of origin

+ 12€ / Person

Seafood grill: Prawns, scampi, razor clams, mussels fisherman style

+ 12€ / Person

THEMATICIZED DRINK BAR

Mojitos and Caipirinhas

9€ Person / hour

Gin Tonics

12€ Person / hour

Wine tasting

(On request)

Cocktails (3 options to choose)

10€ Person / hour

Beer tasting: National and international

14€ Person / hour



SELECT ONE OF OUR STARTERS

COLD AND HOT STARTERS

Txangurro ravioli, asparagus and seafood suquet

Scallops and prawns "Surf and turf" with crispy Iberian ham

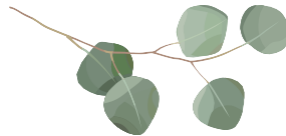
Foie mi-cuit terrine with green leaves bouquet, pistachios and mango chutney

Cold cream (soup) of tomato with prawns ravioli and minced pesto

Roasted vegetables millefeuille with lobster, romesco sauce, confit tomato and escarole

Lobster in seasonal vegetable salad, fruits and roasted celeri

Seafood cannelloni with vegetable and citrus vinaigrette with beetroot coulis



SELECT ONE OF OUR MAIN DISHES

MEAT AND FISH

Beef tenderloin with vegetable truffled polenta, green asparagus and roasted juice

Marinated roast veal with pumpkin parmentier and sauteed seasonal vegetables

Lamb confit with onion, sauteed mushrooms and wine sauce

Suckling pig with apple and eggplant tatin and spicy mango sauce

Beef tenderloin with foie poêle, potato terrine and mushroom sauce *

Monkfish "suquet" with king prawns and potato ingot

Cod confit with mushrooms pil-pil and snow peas

Baked sea bass with marinated zucchini, spiced tomato, Roman tapenade and "beurre blanc" sauce

Turbot with roasted potatoes and celeri, seasonal mushrooms and aniseed sauce

(*) SUPPLEMENT OF 5€ / PERSON



DESSERTS

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

Chocolate and raspberry sacher
Classic Massini
Cream strudel with strawberries
Black chocolate and orange mousse, almond biscuit
Vanilla mousse with caramelized apple and caramel sponge cake
Creamy milk chocolate, tangerine caramel and spices
White chocolate and passion fruit mousse



OPTIONAL

DESSERTS BUFFET

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

LATE NIGHT SNACK

(1 option to choose)

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 AT 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

Azpilicueta 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 Minguet DO Cava

PREMIUM CELLAR +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 Trepato 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 MENU

APPETIZERS

(5 options to choose)

Catalan sausage cornet
Ham croquettes
Manchego cheese dices
Stuffed olives
Ham and cheese brioche
"Bravas" Miramar
Iberian ham toast with tomato

STARTERS

(1 option to choose)

Mushrooms or vegetable risotto
Rigattoni bolognese with cheese
Pasta salad with mozzarella and tomato
Roast croquettes
Battered prawns, salad and deep sauces

MAIN

(1 option to choose)

Sautéed sirloin dice with French fries
Hamburger with bacon and cheese
Chicken breast with French fries
Fish of the day Roman style with sautéed vegetables
Roasted chicken cannelloni with bechamel sauce

DESSERTS

(1 option to choose)

Chocolate coulant and vanilla ice cream
Mango, pineapple and orange salad
Assorted ice cream
Cheesecake with red berries
Vanilla and chocolate ice cream



36€ VAT included

PRICE WEDDING MENU: 160€ per person – VAT INCLUDED

INCLUDED:

- Welcome drink
- Beverages Bar during the appetizer
- 6 Cold appetizers and 6 Hot appetizers
- 1 option of small casseroles or 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
- Tasting menu for six people (events over 100 people)
- (To choose 3 Starters , 3 Main courses, 3 Desserts , 3 Cakes and a Cellar)
- Wedding Anniversary Dinner in our Studio Miramar Restaurant

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 2019(revisable prices on 2020)
- 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

BORRAS CAMPS

Enric Borràs Quintana

93-4579760 610606906

foto@borrascamps.com

VIDEO CLIPS

SHASTA DAISY PRODUCTIONS

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

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