

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)



Ouinoa 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, guince 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 guince 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 crudités, shot glasses, salads and dressing sauces

Catalan cold cut station

Mushroom and parmesan risotto station

Fideuá station



COMPLEMENTARY OPTIONS

(minimun 100 persons)

STATIONS

ACORN-FED HAM STATION

Accompanied with bread with tomato + 10€ / Person

CEVICHES AND MARINATED FISH STATION + 9€ / Person

Marinated salmon with herbs, cod and ceviche

Accompanied by a variety of sauces, breads and toasts

JAPANESE STATION + 12€ / Person

Makis, uramaki, temaki and niguiris

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

TFMATI7FD DRINK BAR

Mojitos and Caipirinhas9€ Person / hourGin Tonics12€ Person / hourWine tasting(On request)Cocktails (3 options to choose)10€ Person / hourBeer tasting: National and international14€ Person / hour



SFIECT 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



SFLECT 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



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)

PREMIUM CELLAR +6€ PER PERSON)
(To choose 1 white wine, 1 red wine and 1 cava)

WHITE WINE Giró Ribot Karamba D.O. Penedès Gregal d'Espiells D.O. Penedès Martivilli D.O. Rueda

RED WINE Azpilicueta D.O. Rioja Casa Vella d'Espiells D.O. Penedès Lo petitó D.O. Montsant

CAVA (Sparkling wine) AB Origine Giró Ribot D.O. Cava Castell de Perelada Brut Nature D.O. Cava Juvé & Camps Cinta Púrpura D.O. Cava

Mineral water Soft drinks - Beer Coffee - Tea - Infusions

WHITF WINF

Més que Paraules D.O.Catalunya Terras Gauda D.O.Rias Baixas El Perro Verde D.O.Rueda

RED WINE Acústic D.O.Montsant Termes D.O.Toro Abadal 5 D.O.Pla del Bages

CAVA (Sparkling wine) Juvé & Camps Reserva de la Familia D.O. Cava Gran Reserva Brut Nature Tutusaus D.O.Cava Juvé & Camps Brut Rosé D.O.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
Cheescake with red berries
Vanilla and chocolate ice cream



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 v 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 2020 (revisable prices on 2021)
- 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

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PHOTOGRAPHY & VIDEO

DIANA SEGURA Diana Segura T. 93 457 95 93 / M. 609 11 02 24 www.dianasegura.com

MERMELADA PRODUCCIONES David M. 670 732277 Carla M. 620689 923 www.mermeladaproducciones.com

BORRAS CAMPS Enric Borràs Quintana 93-4579760 610606906 foto@borrascamps.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

SINGULAR ENVIT Laia Trías / Bárbara Pérez T.93 200 32 25 / 93 203 20 99 www.singularenvit.com

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

FLORES NAVARRO Noemí Miret T.93 207 3661 www.floresnavarro.com

ADDITIONAL MATERIAL

NUOVI PIATTI* Anna Badia T.93 470 1029 www.nuovipiatti.com



