HOTEL MIRAMAR BARCELONA

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WEDDINGS



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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

J A CA

(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

J R V S

(To choose 6)

Mini lamb burger, spices and curry and voghurt 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 yeal 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

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(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

KI BOOK

(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

MARINATED FISH STATION +9€/Per Marinated salmon with herbs, smoked cod, "esqueixat" cod and smoked salmon, accompanied by a variety of sauces, breads and toast

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

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

GRILLED SHELLFISH STATION To choose from among oysters, prawns, Norway lobster, prawns or razor clams +9€/Per person

+15€/Per person

+10€/Per person

+7€/Per person

+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 $+16 {\rm €}/{\rm Per}$ 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, shallotsand 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

PAN/ SUSUAL SUS

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

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 Mistinguet DO Cava

BODEGA PREMIUM (+15€ PER PERSON)

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

WHITE WINE

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

RED WINE

Molí de Capellans TrepatDO 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

Prode CAC

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 2017(revisable prices on 2018):
- 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

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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



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