

WEDDINGS





INTRODUCTION

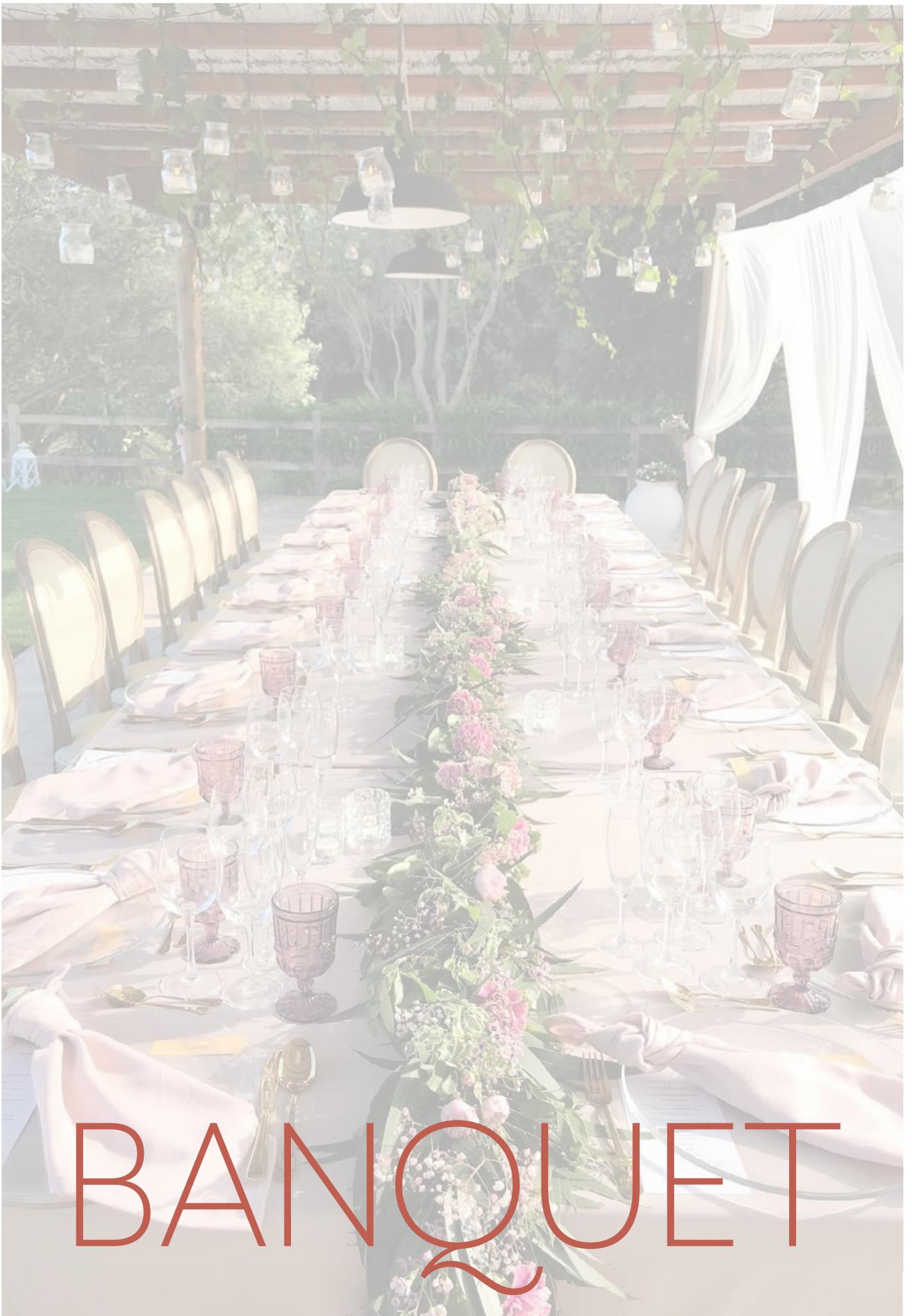
The illusion... the strength of an emotion... A feeling that makes us want to create an eternal commitment with our beloved ones...

It is the illusion of making a dream come true, of setting an important date on the calendar that will accompany you for the rest of your life. It is this illusion which leads us to do our best, making all the efforts and standing by you, so as to create an unforgettable day!

At Ametller Catering we will be there giving our advice, based on our experience and dedication, living with you the dream of a day, the commitment of a lifetime.

Leave it all in our hands, we will not let you down! You just have to enjoy it!

AMETLLER CATERING



BANQUET

WELCOME

Welcome drink

Japanese appetizer

Fruit and veggie chips

Parmesan biscuit with pumpkin seeds

COLD APPETIZERS

(choose six references)

Iberian ham shavings on coca bread with tomato and virgin oil

Watermelon “gazpacho” shot with crunchy parmesan

Tomato ceviche with kalamata “olivada” and marinated red onion

Hummus with carrot and green asparagus crudités

Foie and figs lollipops

Marinated salmon dice with caviar pearls

Roast beef roll on caramelized apple and P.Ximenez reduction

HOT APPETIZERS

(choose six references)

Andalusian style squid with black “all i oli”

Tataki tuna battered with sesame accompanied by yakitori sauce

Lobster cannelloni in its juice

Shrimp “espeto” with greek noodles and soy and honey sauce

Quail egg with straw potato and black salt pearls

Octopus “a feira” on potato parmentier bed

Fillet skewer, candied potato and P.Ximénez reduction

Mini guacamole taco and “pico de gallo”



BUFFETS
(to choose one)

BUFFET OF RICE AND
FIDEUÁ (to choose one option)

- Seafood fideuá
- Seafood rice
- ECO vegetables rice
- Soupy lobster rice (suppl. 5 €)
- “Señorito” rice with monkfish, cuttlefish and prawns (suppl. 5 €)

CHEESE BUFFET

- Mahón
 - Gorgonzola
 - Garrotxa
 - Pesto
- Accompanied by a wide variety of breads, artisan jams and dried fruits

BELLOTA IBERIAN HAM BUFFET

Acorn-fed Iberian shoulder ham
(maximum 50 people)

Price: 400,00 €/u

Acorn-fed Iberian ham cut
(maximum 100 people)

Price: 650,00 €/u

Both options accompanied with coca bread
with tomato and virgin olive oil

**Supplement second ham 350€*

AMERICAN CORNER

Mini beef burger with cheese and
caramelized onion

Tenderloin sandwich with peppers
and cheese

Chicken nuggets with barbecue sauce

Mini frankfurt with crunchy onion

Accompanied by ketchup, mustard,
mayonnaise and barbecue sauce

Price: 5,30 €/person

JAPANESE BUFFET

Sushi, makis, niguiris

Accompanied with wasabi and soy
sauce

Price: 7,50 €/person

SKEWERS STATION

Chicken skewer with teriyaki sauce

Monkfish and king prawns skewer with
vegetables

Duck "magret" skewer with
caramelized pineapple

Iberian skewer with caramelized onions

Accompanied by the following sauces:
tartar sauce, Oporto sauce, romesco
sauce, old mustard, coffee sauce from
Paris

Price: 5,50 €/person

HEALTHY CORNER

Iberian ham, mozzarella and truffle
sandwich

Mini salmon burger with coloured
bread

Mango and feta cheese mini salad

Shot of melon and cava cream with
crunchy ham

Guacamole with braised shrimp and
nachos

Price: 7,50 €/person



STARTERS

“Salmorejo” of strawberries with jabugo reduction and micro vegetables

Melon cream with its pearls, acorn ham and basil oil

Vegetable cannelloni wrapped in rice pasta, fennel and mint

Shrimp, avocado and mango salad with citrus vinaigrette

Seafood cream with grilled scallops and Iberian ham tiles

Tatin cake with caramelized apple and duck confit

Mushroom and prawn raviolis with foie sauce

Lobster salad with tender sprouts, pomegranate and toasted sesame in its vinaigrette (Suppl. 5,00€)

Suquet of monkfish with clams Can Ametller style (Suppl. 6,00€)

MAIN DISHES

Lamb terrine stuffed with foie and mushrooms with a Pedro Ximénez reduction

Galician beef ingot on caramelized apple carpaccio and pumpkin tear

Duo of beef tenderloins with potato gratin and pumpkin chips

Iberian fillet medallions with grape sauce and crispy Iberian bacon

Rested cod loin with mushrooms “trompetes de la mort” and ratafia

Cod fillet stuffed with bladders, Iberian bacon and murgula sauce

Veal fillet on puree with foie medallions and red wine demi-glace (suppl. 4,00€)

Baked kids shoulder on pumpkin cream and apple glaze (suppl. 5,50€)

Baked turbot with potato fondue and fried garlic sprouts (suppl. 6,50€)

PRE-DESSERT

Cold lemon and mint soup with gelée de cava
 Infusion of red fruits with melon and cinnamon sorbet
 Fruit trilogy with gin-tonic sorbet
 Tangerine sorbet with mezcal and cinnamon
 Pineapple sorbet with malibu reduction
 Mojito sorbet

WEDDING CAKE

Massini (cream, truffle, burnt yolk)
 Sacher (truffle and apricot jam)
 Cheesecake made of 4 cheeses (emmental, parmesan, gorgonzola and fresh cheese)
 3 chocolate mouse (dark chocolate, milk chocolate and white chocolate)
 Lemon pie with marshmallow (lemon, crumble and meringue cream)
 Tanzanie with passion fruit (tanzanian dark chocolate filled with passion fruit cream)
 Tiramisu (mascarpone cream with coffee and sponge cake)

DESSERT'S BUFFET

Red velvet, cheese cake, lemon pie, apple pie,
 White chocolate cousse and dark chocolate mousse

Suppl. 5,50 €/person

CELLAR

WHITE WINE

Sumarroca Blanc de Blancs, D.O. Penedès
 Celístia Tierra, D.O. Costers de Segre
 Bitácora Verdejo, D.O. Rueda
 Vila Closa Garnacha Blanca 100%, D.O. Terra Alta
 José Pariente Verdejo, D.O. Rueda (suppl. 2,50 €/person)
 La Trucha Albariño, D.O. Rías Baixas (suppl. 3,50 €/person)

RED WINE

Sumarroca Classic (ECO), D.O. Penedès
 Celístia Tierra, D.O. Costers de Segre
 Prado Rey Roble Origen, D.O. Ribera del Duero
 Vila Closa Garnacha Negra 100%, D.O. Terra Alta
 Ramón Bilbao Crianza, D.O. Rioja (suppl. 3,50 €/person)
 Luis Cañas Crianza, D.O. Rioja (suppl. 3,50 €/person)

CAVA

Sumarroca Brut Reserva, D.O. Cava
 Parxet Brut Reserva, D.O. Cava
 Agustí Torelló, D.O. Cava (suppl. 4,50 €/person)
 Juvé y Camps Família, D.O. Cava (suppl. 5,50 €/person)

OPEN BAR

Whisky J&B / Whisky Ballantine's
 Ron Bacardi / Brugal
 Ginebra Bombay / Ginebra Seagrams
 Vodka Absolut / Vodka Moskovskaya
 Soft drinks and beer
 Juices
 Mineral water



CHILDREN'S MENU

APPETIZERS

- Potato chips
- Fuet candy
- Cheese dices
- Olives
- Mix of mini croquettes
- Ham and cheese piccolinis

STARTERS

- Spaghetti bolognese volcano
- Gratinated homemade canelloni
- Cuban rice with fried egg and confit tomato sauce

MAIN DISHES

- Grilled sole fillet with potato wedges
- Grilled beef fillet medallions with French fries
- Milanese chicken escalope with French fries

DESSERTS

- Chocolate mousse with peta zetas
- Mini twister's
- Custard with chocolate chips

LUNCH



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Mini guacamole taco and “pico de gallo”

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BUFFET OF RICE AND FIDEUÁ (to choose one option)

Seafood fideuá

Seafood rice

ECO vegetables rice

Soupy lobster rice (suppl. 5 €)

“Señorito” rice with monkfish, cuttlefish and prawns (suppl. 5 €)

CHEESE BUFFET

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Gorgonzola

Garrotxa

Pesto

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Guacamole with braised shrimp and
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WEDDING CAKE

(to choose one)

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Sacher (truffle and apricot jam)

Cheesecake made of 4 cheeses (emmental, parmesan, gorgonzola and fresh cheese)

3 chocolate mouse (dark chocolate, milk chocolate and white chocolate)

Lemon pie with marshmallow (lemon, crumble and meringue cream)

Tanzanie with passion fruit (tanzanian dark chocolate filled with passion fruit cream)

Tiramisu (mascarpone cream with coffee and sponge cake)

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Juvé y Camps Família, D.O. Cava (suppl. 5,50 €/person)





DRINKS BAR

Martini bianco and rosso

Soft drinks and beer

Mineral water

Wines and cava selected for the event

OPEN BAR

Whisky J&B / Whisky Ballantine's

Ron Bacardi / Brugal

Ginebra Bombay / Ginebra Seagrams

Vodka Absolut / Vodka Moskovskaya

Soft drinks and beer

Juices

Mineral water

CHILDREN'S LUNCH

Potato chips and olives

Cheese dices

Fuet candy

Iberian ham with bread

Mini hamburguers with ketchup

Variety of piccolinis

Spanish omelette dices

Mix of mini croquettes

Mini hot dogs

Mini twister's and mini calipos (orange and lime)

Soft drinks, juices and mineral water

BANQUET PRICES

Price per person: 130,00 €

Price per children: 50,00 €

These rates are for groups of 40 people minimum. For smaller groups, ask prices.

Price includes:

Open bar during 2h
Menu tasting for 6 people (for weddings of more than 100 people.
In other cases, consult)
Basic tableware (white, black or beige)
Menu, siting and seating Plan
Preparation and clean-up
Service staff (maximum 6h)
Transport till 30km from Ametller Catering offices

Prices DO NOT include:

10% VAT | Banquet material from 25,00€ + VAT | Venue rental

LUNCH PRICES

Price per person: 90,00 €

Price per children: 40,00 €

These rates are for groups of 40 people minimum. For smaller groups, ask prices.

Price includes:

Open bar during 2h
Menu tasting for 6 people (for weddings of more than 100 people.
In other cases, consult)
Lunch menu
Preparation and clean-up
Basic tableware (white, black and beige)
Service saff (maximum 4h)
Transport till 30km from Ametller Catering offices

Prices DO NOT include:

10% VAT | Banquet material from 23,00€ + VAT | Venue rental

Discounts

Weekends from November till March, both included, 10% discount in adult's and children's menu.

Payment conditions

Service reservation will be made effective at the time of paying a down payment of 20% of the budget.

Second payment of 50% of remaining budget the day of menu's tasting.

The pending amount will be have to be paid 10 days before the celebration.

EXTRA

SNACKS

Salted snacks

Iberian mini sandwich
Manchego mini sandwich
Vegetable mini sandwich
Price: 7,00€ per person

Sweet snacks

Mini croissants (normal and chocolate)
Mini donuts (normal and chocolate)
Natural fruit bonbon coated in chocolate
Price: 8,50€ per person

Mixed snacks

Iberian mini sandwich
Manchego mini sandwich
Mini croissants (normal and chocolate)
Mini donuts (normal and chocolate)
Natural fruit skewer
Price: 10,00€ per person

EXTRA HOUR (OPEN BAR AND SERVICE)

Open bar:

1st hour: 9,00€ per person of the 80% of total adults confirmed
2nd hour: 9,00€ per person of the 70% of total adults confirmed

Service:

50€ per hour and waiter

OTHER SERVICES

Refreshing buffet of flavored waters: 120,00€
(to choose 3 flavors between: cucumber, mint, orange, lemon or strawberry)

Staff menu: 35,00€

Candy bar / Donuts bar / Sweet table (muffins, cookies, etc...)

Chocolate fountain with marshmallows

Chill out / special or personalized material or furniture



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