

## all Inclusive

The prices of our wedding menus are all-inclusive: outdoor aperitif, banquet in the Palau dels Vents hall, tailored musical accompaniment from the moment you arrive, natural flower decoration and arrangements, mobile DJ, open bar (during the aperitif and after the banquet, during the dance), venue, service, parking, printed menus, seating plan, and personalised guidance and coordination

### what our proposals include

- Menu, waiter service, dining room and facilities, furniture, textiles and tableware
- Private parking area, easily accessible for guests
- Seating plan: list of guests by table
- Reception table layout for the dining room
- Personalised wedding menus
- Bride and groom figurine (by Art Carré)
- Natural floral centrepiece for the presidential table (custom colour palette)
- Natural floral centrepiece for each table
- Outdoor aperitif — in the garden or on the terrace — (*from 80 adult guests*)
- One hour of DJ service, with a pre-agreed repertoire (*from 80 adult guests*)
- One hour of open bar (*from 80 adult guests*)
- Wedding coordination: personalised attention, guidance and support throughout

## cocktail menu

informal, spontaneous, standing, outdoors

### hot

Gorgonzola and pear risotto

Assortment of croquettes:

- runny cheese
- roasted vegetables
- acorn-fed Iberian ham

Artisan potatoes La Deu, from Olot (since 1943)

Shrimp and monkfish mini twister with ginger cava

Tasting of crispy ravioli with chutneys, onion, coconut and tomato:

- sweet onion with perol sausage
- red shrimp
- lamb with rosemary

Mini Wagyu burger with brie and crispy bacon

Mediterranean black-ink fideuà casserole

### cold

Foie mochi with apple and caramelised onion

Marinated salmon tartare with dill and capers

Creamy esqueixada: brandade with lentil mousse

Anchovies with salmorejo

Three-cheese rocher with a crispy nut coating

Roasted vegetable tartlet with olives and walnuts

### and also

Iberian charcuterie table:

- acorn-fed ham (\*)
- Iberian pork loin
- sausage
- chorizo

(\*) whole ham leg carved by a master cutter, suppl. of 700 €

## the vermouth corner

The best vermouths in the world

Siphon: the water of happiness

Assortment of olives and pickles

Potato chips

Vegetable chips

## sweets

Macarons:

- caramel
- vanilla
- raspberries
- chocolate
- lemon

## wedding cake

## winery

Single-varietal Muscat white wine (celler Can Bas)

Red wine of Cabernet Sauvignon Origen (celler Can Bas)

Cava Pere Ventura Tresor (Gran Reserva)

Soft drinks

Beers

Vermouths

Mineral water

105 €

## fantastic menu

### appetizer

- Small salmon bite marinated with dill and capers
- Quail-egg tartlet with crispy Iberian ham
- Creamy esqueixada: brandade with lentil mousse
- Minimeatballs with curry cream
- Poularde bundle with creamy coconut
- Prawn skewer with pineapple and tomato confit
- Artisan potatoes La Deu d'Olot, stuffed with meat (tradition since 1943)
- Grilled octopus with coarse paprika salt
- Mini Wagyu burger with brie and crispy bacon
- Cone of our bicolour fried squid
- Garlic prawns with *argudell* olive oil from l'Empordà
- Mediterranean black-ink fideuà casserole
- Gorgonzola and pear risotto

### the vermouth corner

- The best vermouths in the world
- Siphon: the water of happiness
- Assortment of olives and pickles
- Potato chips
- Vegetable chips
- Cockle tape

### open drinks bar

Wines from different DOs, soft drinks, beers and cava

## f i s h

Monkfish bouillabaisse with coastal red prawns  
Icelandic cod loin in orange sauce with crystallised spinach leaves  
Grilled wild turbot with smoked pil-pil and baby vegetables  
Stone bass supreme stuffed with prawns and crayfish, on a seafood served over ajoblanco  
Sea bass with vegetable and almond velouté and an artichoke rose with tartar sauce

## m e a t

Empordà kid shoulder, slow-roasted, with vanilla and cinnamon sauce  
XXL duck confit and foie cannelloni with sweet fortified-wine béchamel and a crispy Parmesan basket with vegetables  
Origen Girona beef tenderloin with creamy potato parmentier, Pedro Ximénez sauce and onion petals  
Tender beef with velvety sweet potato cream, sautéed portobello and violet leek chips  
Iberian pork with old-style mustard and Alberes honey, with shallots drizzled with thyme oil

s o r b e t (mojito, strawberry & basil, mango or green apple)

## w e d d i n g   c a k e

Rocher, Massini, Red-fruit fraiser, Passion-fruit sun, Red Velvet or Chocolate dome

## w i n e r y

Mineral waters

Single-varietal Muscat white wine (Celler Can Bas)  
Origen Cabernet Sauvignon red wine (Celler Can Bas)  
Cava Pere Ventura Tresor (Gran Reserva)

120 €

# el pa volador menu

## appetizer

### cold

Small salmon bite marinated with dill and capers  
Crunchy cheese lollipop with fine herbs and nuts  
Icelandic cod pâté confit with honey and orange  
Red prawn bonbon with parmesan and avocado mayonnaise  
Smoked Cantabrian sardine with ajoblanco and lime oil  
Caramelised pineapple with duck ham  
Tasting of Origen Girona beef steak tartare with pickles  
Vegetable escabeche mussels with a touch of citrus  
Garden Russian-salad cones with tuna

### hot

Galician-style octopus skewer with coarse sweet-paprika salt  
Homemade bicolour cone of squid *a la romana*  
Wagyu beef mini-burger with onion, bacon and cheese  
Garlic prawns with *argudell* olive oil from l'Empordà  
Poularde bundle with creamy coconut  
Mediterranean black-ink noodle casserole  
La Deu artisan potatoes from Olot, stuffed with meat (tradition since 1943)

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potato chips  
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- Iberian pork with old-style mustard and Alberes honey, with shallots drizzled with thyme oil

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## w i n e r y

Mineral waters

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- Origen Cabernet Sauvignon red wine (Celler Can Bas)
- Cava Pere Ventura Tresor (Gran Reserva)

150 €