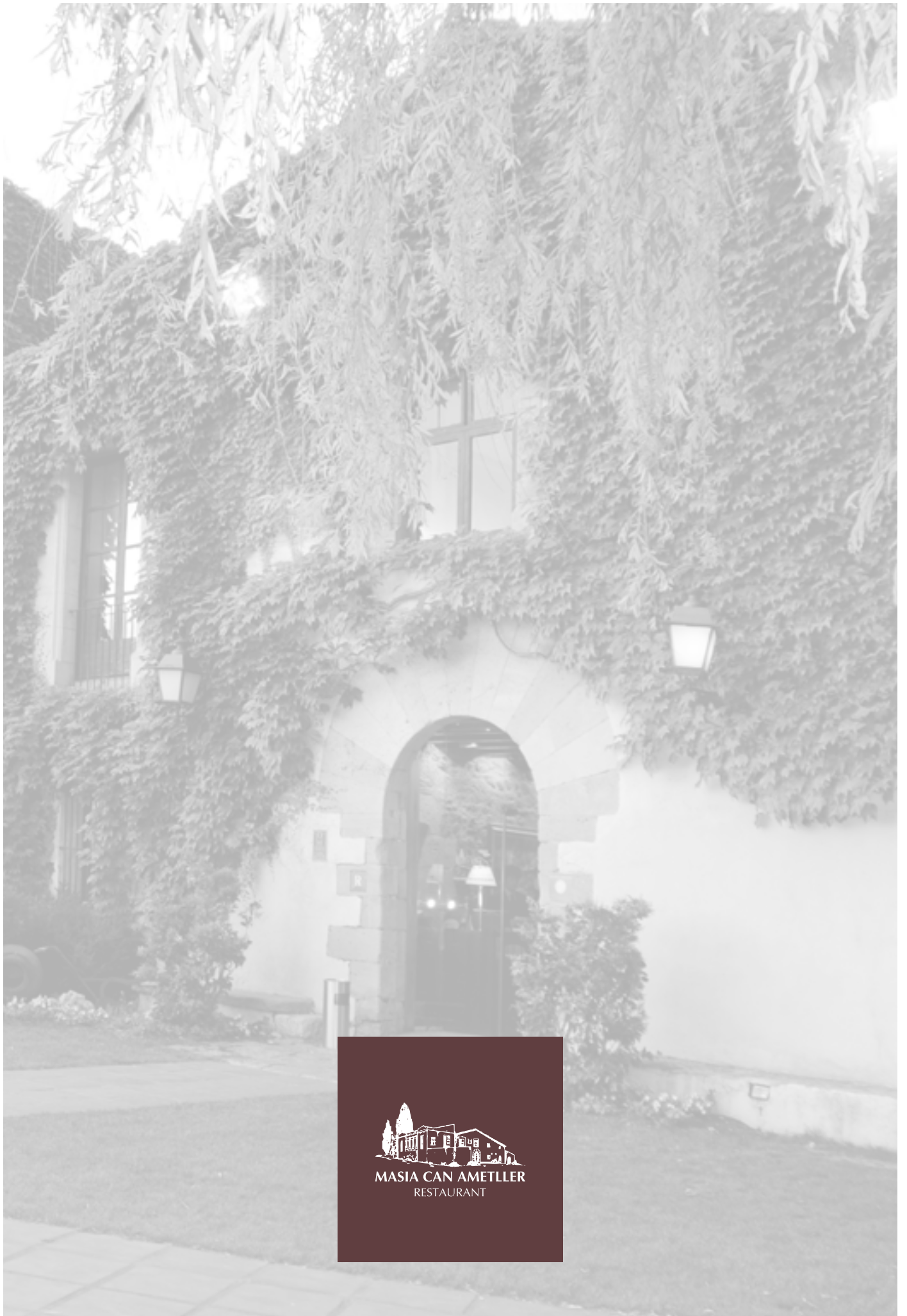


SPECIAL WEDDINGS



MASIA CAN AMETLLER
RESTAURANT



MASIA CAN AMETLLER
RESTAURANT



INTRODUCTION

That moment of happiness... the strength of that feeling... The feeling that makes you want to make an eternal commitment to your partner...

There is so much joy in making dreams come true, and marking a date on the calendar that you will remember for the rest of your life.

And it is that joyful moment that inspires us to carry out our work, making every effort to create an unforgettable day.

At Masia Can Ametller we will be by your side throughout the preparations, offering constructive advice based on our wealth of experience. We will be with you as you enjoy your dream day, making a commitment that will last a lifetime.

Enjoy reading our catering options as your happiness turns a dream into reality.

MASIA CAN AMETLLER

WELCOME

Mimosa (Cava and Orange Juice)

Snacks

Fruit and Vegetable Crisps

Palenta Biscuits (Parmesan and Sunflower seeds)

COLD APPETIZERS

Iberian Ham Amuse-bouche on Tomato Dough Bread

Shot of Salmorejo with Olive Bread

Prawn Ceviche Bite with Wasabi Sauce

Fig Bites in Armagnac with Foie Gras and Breaded in Crispy Corn Kernels

Avocado foam, Prawn Tartar and Tomato Jam

Guacamole Mojito with Mussels and Lime Peel

Foie Gras and Quince Jam Bombon on Pistachio Bread

Mango Spring Roll Bites Stuffed with Marinated Salmon, Cream Cheese and Dill.

Fresh Cheese, Quince Jam and Grape Brochette

HOT APPETIZERS

“Boix” Style Patatas Bravas (Fried Potatoes in Spicy Sauce)

Greek Prawns wrapped in Kataifi Pastry with Honey and Soy Sauce

Cod Bite with Tomato Jam.

Squid in Black Ink Sauce Croquette

Wild Mushroom and Prawn Ravioli with Foie Gras Sauce

Grilled Scallop Bite with Slow Cooked Smoked Bacon

Pulpo Feira Style Octopus on a Potato Base

Prawn and Mango Brochette with Vinaigrette

Beef Brochette with Potato Confit and Pedro Ximenez Reduction



BUFFETS

RICE AND FIDEUÀ BUFFET (choose two referen)

Catalan Style Noodles with Locally Caught Squid
Squid Ink Catalan Style Noodles with Baby Squid
and Prawns

Black Ink Rice with Cuttlefish and Prawns

Lobster Rice Broth

Vegetable and Wild Mushroom Risotto

Seafood Risotto

QUAIL'S EGGS BUFFET

Fried quail eggs served Individually Spoon
over with straw potatoes and Black Pearls Salt

IBÉRICO BELLOTA HAM CARVING

Freshly carved Ibérico Bellota ham

Suppl. €605.00

Dough Bread with Fresh Tomato and Virgin Olive Oil

CHEESE TABLE

Assortment of Multicoloured Goat Cheese Lollipops

Idiazabal Mahón

Gorgonzola

Garrotxa

Suppl. €3.30/person

Accompanied by a Wide Variety of Breads, Artisanal Jam and Dried Fruits and Nuts. Rustic and Elegant Presentation.

JAPANESE CUISINE TABLE

Sushi, Makis, Nigiris

Suppl. €5.50/person

Accompanied by Wasabi and Soy Sauce

SMOKED FISH TABLE

Choose 4 options:

Salmon, Cod, Tuna, Sardines, Trout, Herring

Selection of Toasted Bread

Suppl. €4.40/person

Selection of sauces to accompany the smoked fish: Tomato Tartar with Basil, Quince and Walnut Vinaigrette, Tartar Sauce, Cubes of Dry Sheep Cheese.

BROCHETTE TABLE

Choose 4 options:

Chicken and Vegetable Brochette

Angler Fish and Prawn Brochette with Vegetables

Duck Breast Brochette with Caramelised Pear

Catalan Sausage and Wild Mushroom Brochette

Iberian Pork Slice with Caramalised Spring Onion Brochette

Suppl. €4.40/person

All of the brochettes come accompanied with the following sauces: Tartar Sauce, Port Sauce, Romesco Sauce, Grainy Mustard, Café de Paris Sauce.



FIRST COURSE OPTIONS

Cantaloupe Melon Gazpacho, Grilled Scallops,
Julienne Vegetables and Beansprouts

Wild Mushroom Soup with Catalan Sausage and
Sautéed Prawns

Seafood, Avocado and Red Berry Salad with Coral
and Mint Vinaigrette

Grilled Scallops, Sliced Iberian Ham and Seafood
Soup

Caramelised Apple, Foie Gras and Beansprout Pie

Roast Beef, Spring Onion and Cabernet Sauvignon
Caramel Sauce Pie

Slow-cooked Loin of Cod with King Trumpet
Mushrooms and Ratafia

Angler Fish Suquet with Prawns, Norway Lobsters and
Clams (Suppl. €3.30)

Sea Bass Fillet Stuffed with Asparagus, Smoked
Iberian Bacon and Morel Mushrooms (Suppl. €3.30)

Norway Lobster Cannelloni with Fresh Vegetables and
Seafood Cardinal (Suppl. €3.30)

Roast Angler Fish Fillet on Semifreddo of Lobster
(Suppl. €6.60)

Warm Lobster Soaked in Little Lobster Soup, Julienne
Vegetable Ravioli Preserved in Vanilla Oil (Suppl. €8.80)



SECOND COURSE OPTIONS

Charcoal-grilled Boneless Lamb Stuffed with Foie Gras and Root Vegetables in a Pedro Ximenez Reduction

Pressed Lamb Confit on a Base of Dried Fruits and Nuts in a Dried Peach Sauce

Galician Beef Cut on a Based of Caramelised Apple Carpaccio and Pumpkin Sauce

Beef Tenderloin, Potato Confit and Textured Vegetables

Millefeuille Beef with Grape Sauce and Cruncy Iberian Smoked Bacon

Beef Steak on Warm Mashed Potatoes with Foie Gras Medallions and Demi-Glace Red Wine Sauce (Suppl. €4.40)

Roast Lamb Shoulder on Cream of Pumpkin with an Apple Glaze (Suppl. €5.50)

Roast Angler Fish with Basil Oil on Mushroom Spaghetti

Oven-baked Turbot with Potato Fondue and Fried Garlic

Wild Sea Bass on a bed of Wild Asparagus Foam and Leek Tempura (Suppl. €4.40)

All our Menus Include a Bread Selection

PRE-DESSERT

Yoghurt with Fruits of the Forest and Biscuiti Crocanti
Lemon and Mint Cold Soup with Cava Jelly
Red Berry Infusion with Melon and Cinnamon Sorbet
Mixed Fruits with Gin & Tonic Sorbet
Mandarin Sorbet with Red Berries
Pineapple Sorbet with Red Berries

WEDDING CAKE

Massini (Cream and Crispy Meringue)
Sachertorte (Triple Chocolate)
Cava Dessert (El Brut Mousse)
Whisky (Whisky Mousse with Crème Brûlée Topping)
Cranberry Cheese (Cream Cheese Mousse with
Cranberry Coulis)
Lemon (Lemon Juice, Cream and Meringue)
Chocolate and Orange (Orange Mousse with
Chocolate Mousse on a Thin Layer of Biscuit Cream)
Mango and Lime (Fresh Mango Purée on a Thin
Biscuit Layer and Fresh Lemon Juice Mousse)
Crème Brûlée (Mousse with Melody Liqueur, Burnt
Cream topping on a Thin Biscuit Layer)

DESSERT BUFFET

Supl. 5.50€ per person



WINERY

WHITE WINE

Sumarroca Blanc de Blancs, D.O Penedès
Calinda Verdejo, D.O. Rueda
José Pariente Verdejo, D.O. Rueda
Ermita d'Espiells, D.O Penedès
1+1=3, D.O. Penedès (suppl. €3.30/pax)
Mania Verdejo, D.O. Rueda (suppl. €3.30/pax)
Luna Creciente Albariño, D.O. Rías Baixas (suppl. €3.30/pax)

RED WINE

Sumarroca Sta. Creu de Creixà, D.O. Penedès
Viña Escarlata Merlot, D.O. Penedès
Ramón Bilbao Crianza, D.O. Rioja (suppl. €3.30/pax)
Carmelo Roderó, D.O. Ribera del Duero (suppl. €3.30/pax)
Luis Cañas Crianza, D.O. Rioja (suppl. €3.30/pax)

CAVA

Sumarroca Brut Reserva, D.O. Cava
Clos Gran Anyada, D.O. Cava (suppl. €2.75/pax)
Agustí Torelló, D.O. Cava (suppl. €6.60/pax)
Juvé y Camps Familia, D.O. Cava (suppl. €8.80/pax)



COCKTAIL BAR

Gin & Tonic Corner

Selection of international Gin

Hendrick's

Infused with cucumber and served with Fever Tree tonic

Citadelle

Infused with 19 spices and served with Fentimans

G-Vine

served with Sour Apple

London-1

While there is an Open Bar €11.00/pax

Fresh Mojito Bar

Selection of mojitos and caipirinhas

During the aperitif: €7.15/pax

During the open bar: €8.80/pax



COLD SUPPER

Iberian Ham Bun

Manchego Cheese Bun

Mini Sandwich

Suppl. €6.60 per person

HOT SUPPER

Mini Beefburger with Grated Cheese and Caramelised
Onion with Mustard

Hot Pork Sandwich with Pepper and Grated Cheese

Chicken and Cheese Bun

Mini Hotdog

Suppl. €11.00 per person

SWEET SUPPER

Mini Muffins

Assorted Cookies

Fruit Sweets (50% Dipped in Chocolate, 50% Not
Dipped)

Croissants

Suppl. €8.80 per person



CHILDREN'S MENU

First Course Options

Spaghetti Bolognese Volcano
Truffle Cannelloni with Grated Cheese
Homemade Ham and Cheese Pizza
Ham Croquettes

Second Course Options

Beef Steak Milanese
Hamburger with Potatoes
Chicken Nuggets with Potatoes
Chicken Escalope Milanese

Desserts

Chocolate Mousse Explosion with Peta Zetas
Ice Cream Selection
Chocolate Brownie

RATES

We hope you have enjoyed reading our catering options for your wedding. The following is a list of the rates for the services described above:

Price per person: €104.50

Price per person KIDS: €49.50

Find out more about our financing options

Includes

2 hours of open bar
Gourmet Set Menu for 6 people (minimum 100 people)
Food Lists, Place Cards and Guest List
Apéritifs Decorations
Parking Guests / Playground
Staff/Waiters

Exclusive Services Masia

Civil Wedding Chapel or Garden:
Actor
flowers
Mounting
Music
€935

Extras

Popcorn cart €330
Ice cream cart €330
Candy bar €412.50
Inflatable Castle 385 €
Audiovisuals € 165
Chill Out (budget by choice)
Chocolate fountain €660 (up to 100 people. For over 100 people, €4.95 per person)
Extra hour of open bar at €8.80 per person
Extra hour of open bar for a minimum of 50 people
All prices include 10% VAT

On Fridays and Sundays, and from November to March inclusive, there is a 10% discount

BLAUPLAT

GRUP D'HOSTALERIA

Masia Can Ametller is a company that is part of the Blauplat catering group, with more than 35 years of experience in the sector and mythical establishments such as the Masia Can Ametller in Sant Cugat del Vallés, the restaurant Tribeca in Barcelona, or Cafè Auditori of Sant Cugat.





Camí de Can Ametller s/n
08173 Sant Cugat del Vallès
Barcelona

T.: 93 674 91 51
www.canametller.com
info@canametller.com

