

# CATALOGUE WEDDINGS

---



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

to choose one

---

### RICE AND FIDEUÀ BUFFET

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*

Fresh Tomato  
Dough Bread  
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.

## 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.

## JAPANESE CUISINE TABLE

Sushi, Makis, Nigiris  
*Suppl. €5.50/person*  
Accompanied by Wasabi and Soy Sauce

## 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*



## 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)

Sweets

*Suppl. €8.80 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 Rodero, 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)



# 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



# 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*

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

All prices include 10% VAT



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

T.: 93 674 91 51  
[www.canametller.com](http://www.canametller.com)  
[info@canametller.com](mailto:info@canametller.com)

