



GROUP MENUS

Appetizers

Iberian Jam with Bread with Tomato

Foie Shavings with Oil and Maldon Sea Salt

Goat Cheese with Tomato Jam on a Toast

Greek Prawns breaded with crispy potato with Honey and Soya Sauce

Ham Croquettes

Marinated Chicken Stewer



Main Course

Menu I

Baked Fillet of Hake on a Bed of Sautéed Vegetables Veal Cheek with Wild Mushrooms, Asparagus and Potatoess *Price:* 35,20€(*VAT incl.*)

Menu II

Loin of Sea Bass with Julienne Vegetables and a Sea Urchin Sauce Shank of Veal with Mashed Potatoes and Vegetables

Price: 39,60€(*VAT incl.*)

Menu III

Cod au Gratin with Allioli Mousseline and Vegetables Ratatouille Medallions of Iberian Pork Slice with Sautéed Wild Mushrooms in Season *Price:* 44,00€(*VAT incl.*)

Menu IV

Turbot in a Classic "Suquet" (Fish Stew) with Shrimps, Clams and Potatoes Baked Leg of Kid on a Pan-roasted Potato

Price: 48,40€(*VAT incl.*)

Menu V

Roast Fillet of Angler Fish with Vegetables and a Cava with Basil Reduction Grilled Veal Tenderloin with Creamy Potato and Cabernet Sauvignon Sauce *Price:* 51,70 €(*VAT incl.*)



Desserts

Chocolate Coulant with Vanilla Ice Cream

Caramelized Pineapple Carpaccio with Coconut Ice Cream

Chocolate Brownie with Vanilla Ice Cream

Masia Can Ametller Catalan Cream

*Choose previously one or two maximum for the group



RESTAURANT MASIA CAN AMETLLER

Drinks Menus 1&2

Minerale Waters

White Wine DNA Murviedro

Red Wine DNA Murviedro

Cava Brut Reserva

Coffee and Fruit Liqueurs

Children's Menu

First Course

Cannelloni or Macaroni

Main Course

Chicken Fillet in Batter or Veal Escalope with Chips

Dessert

Ice Cream or CakePrice:Waters and Soft Drinks18,70€(VAT in)

Children's set main course

Pasta and Nuggets with Chips Ice Cream or Cake

Preu: 16,50 €(*VAT incl.*)

Drinks Menus 3, 4 & 5

Minerale Waters

White Wine Sumarroca Blanc de Blancs

Red Wine Murviedro Crianza

Cava Brut Reserva

Coffee and Fruit Liqueurs

Options

Welcome appetizer:

Parmesan Cheese Lollipops Vegetable Chips Roast Pepper and Aubergine Pastry Squids Andalusian Style Glass of Cava, Beer or Soft Drinks

Price: 13,20 €(*VAT incl.*)

Disk-jockey: 495 € (2 hours) Open Bar: 11 €/pax and hour

Audio visual equipment: 165 € (this includes screen, projector and sound)

The price includes

The attached gastronomic supply

Set up and tear down

Service staff

Free car park



General Terms & Conditions

The prices includes VAT

The reservation will be considered as confirmed only after the payment of the earnest money (200€)

Prepayment of 60% of the total cost of the banquet must be paid a week prior to the celebration day

Forms of payment: Cash, a Cheque certified by the bank or Credit Card

In case of cancellation of the event, the earnest money will not be refunded. If the cancellation is made less than 7 days prior to the agreed date or if it is not made at all, 100% of the total agreed amount will be charged by way of compensation for loss and general expenses made until that moment

The number of guests has to be confirmed at least 5 days in advance

The partial cancellation of the number of guests of a group will cause a charge by way of compensation for the expenses

The agreed schedule between the contracting party and the company will be followed in the course of the event

The company has at its disposal a civil liability insurance covering all the facilities, with the exception of the car park

The purchase of our services implies the acceptance of these terms and conditions

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