

COMPANIES & CONVENTIONS



**MASIACAN
AMETLLER**





INTRODUCTION

Restaurant Masia Can Ametller is a unique establishment located in the town of Sant Cugat del Vallès. The building, a former country house, renovated for its current use, contains several large rooms where a range of different events can be held.

The country house is in an exceptional location. Close to Barcelona, Catalonia's capital city, the B-30 road, and with the FGC train station only 5 minutes away, it can be easily accessed from anywhere.

Its views over the Collserola mountain range, paired with the tranquility of being out of the hub of the town centre, make it a truly extraordinary space.

In its interior, Masia Can Ametller has eight private rooms, catering for 4 to 20 people, and six large rooms catering for 18 to 300 people. There are also outdoor areas and gardens, as well as free private parking for up to 300 cars.

MENU 1

First Course Options

Shrimp Bouquet with Mango and Tender Greens with Caviar Vinaigrette

Or

Cream of Porcini Mushrooms with Parmesan Crisp and Truffle Oil (*Winter Season*)

Or

Cold Melon Soup with Fresh Mint-Infused Cava and Iberian Ham Crisp (*Summer Season*)

Second Course Options

Rice with Seasonal Organic Vegetables

XL Chicken Cannelloni with Foie and Truffle Bechamel

Seabass Fillet with Kalamata Olive "Pil Pil" Sauce and Vegetable Stir-fry

Dessert

Lemon & Lime Ice Cream Tulip

Chocolate Coulant with Vanilla Ice Cream

Fruit Assortment

Beverages

Mineral Waters

White Wine Montemar D.O. Terra Alta

Red Wine Montemar D.O. Terra Alta

Cava Castell de Ribes Brut Nature

Coffee and Herbal Teas

Price per person:

€40.00 + VAT



MENU 2

First Course of Appetisers at the Table

Iberian Cured Ham with Flatbread, Tomato and Extra Virgin Olive Oil

Foie Gras Bonbon on "Recapte" Flatbread with Caramelised Apple

Burrata Bouquet with Dual-Textured Tomatoes and Black Olive Tapenade

Farmhouse Croquettes with Oxtail and Kimchi Mayonnaise

Can Ametller-Style Spicy Fried Potatoes with Sobrasada (spicy pork spread) and Quail Egg

Second Course Options

Rice with Iberian Pork Shoulder Blade and Seasonal Mushrooms

Beef Medallion with Foie Sauce and Ratafia Reduction with Pearl Onions and Sweet Potato Crisps

Salmon Loin with Teriyaki Sauce and Aubergine Crisps

Dessert

Lemon & Lime Ice Cream Tulip

Chocolate Coulant with Vanilla Ice Cream

Fruit Assortment

Beverages

Mineral Waters

White Wine Montemar D.O. Terra Alta

Red Wine Montemar D.O. Terra Alta

Cava Castell de Ribes Brut Nature

Coffee and Herbal Teas

Price per person:
€43.00 + VAT





MENU 3

First Course of Appetisers at the Table

Iberian Cured Ham with Flatbread, Tomato and Extra Virgin Olive Oil

Foie Gras Bonbon on “Recapte” Flatbread with Caramelised Apple

Avocado and Braised Prawn Timbale with Lamb’s Lettuce

Farmhouse Croquettes with Oxtail and Kimchi Mayonnaise

Can Ametller-Style Spicy Fried Potatoes with Sobrasada (spicy pork spread) and Quail Egg

Second Course Options

Seafood Rice with Shrimp and Clams

Iberian Pork Fillet with Thinly Sliced Apple and Marchand du Vin Sauce

Empordà-Style Cod with Leek Crisp

Dessert

Lemon & Lime Ice Cream Tulip

Crème Brûlée with Strawberries

Chocolate Hazelnut Rock with Mango Coulis

Beverages

Mineral Waters

White Wine Montemar D.O. Terra Alta

Red Wine Montemar D.O. Terra Alta

Cava Parxet Brut Reserva

Coffee and Herbal Teas

Price per person:

€47.00 + VAT

MENU 4

First Course of Appetisers at the Table

Iberian Cured Ham with Flatbread, Tomato and Extra Virgin Olive Oil

Foie Gras Bonbon on "Recapte" Flatbread with Caramelised Apple

Avocado and Braised Prawn Timbale with Lamb's Lettuce

Can Ametller-Style Spicy Fried Potatoes with Sobrasada (spicy pork spread) and Quail Egg

Shrimp Tempura with Spicy Honey

Second Course Options

Duck Magret Tatin with Caramelised Pear and Puff Pastry Bouquet

Yuca Marinated Supreme of White Seabass with Yuzu Miso Sauce, Snow Peas and Yuca Chips

Dessert

Lemon & Lime Ice Cream Tulip

Crème Brûlée with Strawberries

Chocolate Hazelnut Rock with Mango Coulis

Beverages

Mineral Waters

White Wine Vincles D.O. Penedès

Red Wine Heredad Don Tomás D.O. Rioja

Cava Parxet Brut Reserva

Coffee and Herbal Teas

Price per person:
€51.00 + VAT



MENU 5

First Course of Appetisers at the Table

Iberian Cured Ham with Flatbread, Tomato and Extra Virgin Olive Oil

Foie Gras Bonbon on "Recapte" Flatbread with Caramelised Apple

Avocado and Braised Prawn Timbale with Lamb's Lettuce

Can Ametller-Style Spicy Fried Potatoes with Sobrasada (spicy pork spread) and Quail Egg

Glazed Octopus on Paprika Parmentier

Shrimp Tempura with Spicy Honey

Second Course Options

Duo of Beef Fillet with Creamy Porcini Mushroom and Black Truffle Sauce (*the fillet will be cooked to order*)

Turbot Stew with Langoustines, Clams and Potato

Dessert

Lemon & Lime Ice Cream Tulip

Crème Brûlée with Strawberries

Chocolate Hazelnut Rock with Mango Coulis

Beverages

Mineral Waters

White Wine Vínacles D.O. Penedès

Red Wine Heredad Don Tomás D.O. Rioja

Cava Parxet Brut Reserva

Coffee and Herbal Teas

Price per person:

€57.00 + VAT

VEGAN MENU

First Course of Appetisers at the Table

Guacamole Soup with Nachos

Vegetable Parcel in Tempura

Piquillo Peppers Timbale with Garlic

Baba Ghanoush with Tofu Cheese and
Pumpkin Seeds

Mini Chickpea Burger with Crushed Tomato
Relish

Second Course Options

Rice with Seasonal Vegetables

Spinach and Pumpkin Cannelloni with Soy
and Almond Bechamel

Dessert

Vegan Chocolate Mousse

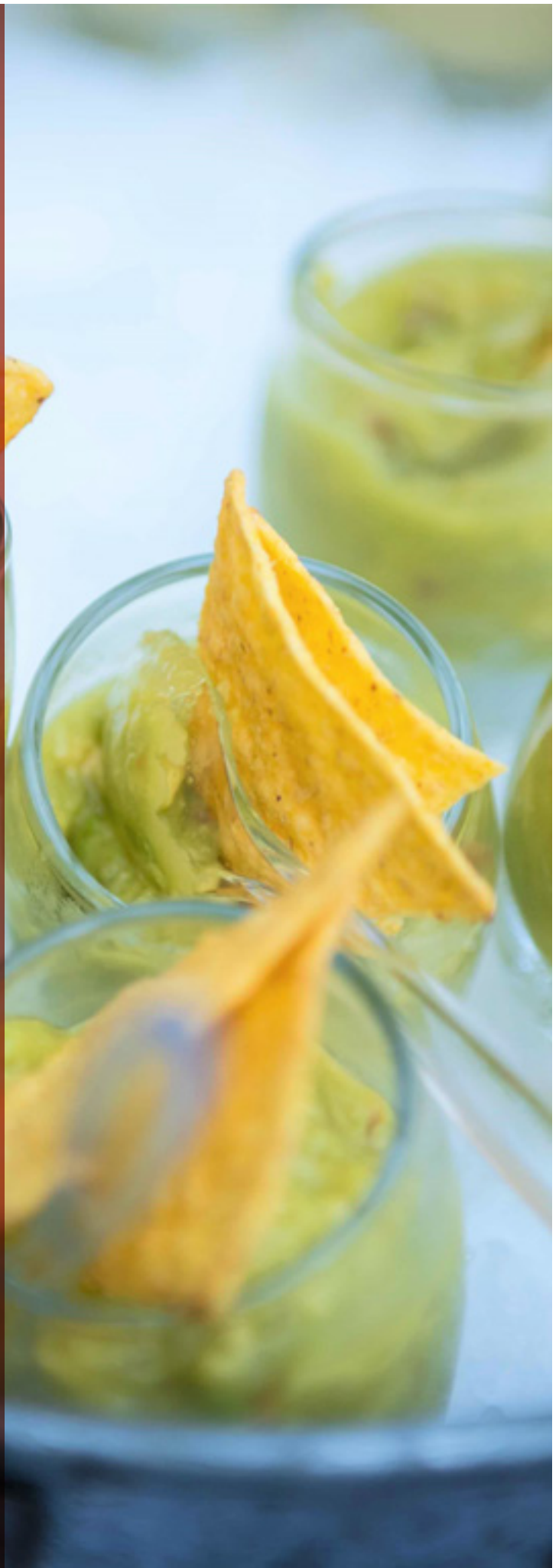
Seasonal Fruit Medley with Mandarin Sorbet

Beverages

According to the MENU Chosen by the
Group

Price per person:

According to the MENU Chosen by the Group





WELCOME DRINK & APPETISER

OPTION 1

Fruit and vegetable crisps
Parmesan lollipops
Cubes of potato omelette
Lightly battered squid rings

Drinks

Mineral water, soft drinks and beer
Red and white wine selected for the event
Glass of cava

Price per person:
€15.00 + VAT

OPTION 2

Fruit and vegetable crisps
Gazpacho olives
Selection of cheese cut into cubes

Drinks

Mineral water, soft drinks and beer
Red and white wine selected for the event
Glass of cava

Price per person:
€10.00 + VAT

OPTION 3

Fruit and vegetable crisps
Gazpacho olives

Drinks

Mineral water, soft drinks and beer
Red and white wine selected for the event
Glass of cava

Price per person:
€7.00 + VAT

OPTION 4

Fruit and vegetable crisps

Drinks

Mineral water, soft drinks and beer
Red and white wine selected for the event
Glass of cava

Price per person:
€5.50 + VAT

LATE NIGHT SNACK

SAVOURY LATE NIGHT SNACK

Mini Iberian cured ham sandwich
Mini Manchego cheese sandwich
Mini salad sandwich

Price per person: €8.00 + VAT

SWEET LATE NIGHT SNACK

Mini-croissants (plain and chocolate)
Mini-donuts
Fruit bonbon (plain or dipped in chocolate)

Price per person: €11.00 + VAT

MIXED LATE NIGHT SNACK

Mini Iberian cured ham sandwich
Mini Manchego cheese sandwich
Mini-croissant or mini-donut (to choose)
Fruit bonbon (plain or dipped in chocolate)

Price per person: €13.00 + VAT

CANDY BAR

Price: €270.00 + VAT

CHOCOLATE FOUNTAIN

Chocolate (black, milk or white) with
marshmallows, sponge cake and seasonal fruit

Price: From €495.00 + VAT

SUPERIOR WINE CELLAR OPTION

White wine: Casar de Burbia D.O. Godello
Red wine: Cuvée Cair D.O. Ribera del Duero
Cava: Juve i Camps Xarel·lo

Price per person: €6.50 + VAT

SOFT DRINKS AND BEER OPTION

Unlimited soft drinks and beer during the
meal

Price per person: €5.00 + VAT





OPTIONS

Music

DJ for 2 h slot:	€500 + VAT
Speakers with Bluetooth:	€70 + VAT
Live music	Request a quote

Drinks

Open bar: (minimum 2h)	€12 + VAT per person & hour
Drink ticket: (minimum 1 OPTION per person)	€8 + VAT one drink €15 + VAT two drinks
Open bar service: (Drinks charged separately)	€70 + VAT per hour

Other

Minutes	€1.50 per minute + VAT
Seating	€2 per person + VAT
Floral decoration for tables	From €3 per person + VAT
Private show (Magician, hypnosis, stand-up, ...)	Request a quote
Personalised decoration (Flowers, balloons, ...)	Request a quote
Photo booth and/or 360° platform	Request a quote
See more options in our Additional Services dossier	

THE PRICE INCLUDES

Attached menu selection
Set-up and disassembly
Service staff
Free parking

THE PRICE NOT INCLUDES

Audiovisual services

GENERAL CONDITIONS

Prices don't include VAT: 10%.

The booking will be confirmed once a deposit has been made of:

Up to 50 pax: €300.

From 51 to 100 pax: €500.

From 101 to 200 pax: €800.

More than 201 pax: €1,000.

The number of guests can only vary by 15% from the initial number when the contract is signed. If the number varies by more than 15%, 50% of the price of the selected menu will be charged for each guest who does not attend.

In the event of cancellation, the amounts paid shall not be returned. If the event is postponed, the deposit shall not be returned, nor can it be used for a future event.

The definitive number of guests must be confirmed at least 7 days prior to the event. The invoice will be based on the number of guests confirmed 7 days before the event.

The event must be fully paid for 2 working days before the event at the latest.

The company can provide photography, flowers, music service, audiovisual services, etc. upon request. If the client wishes to hire any external service, the company will charge a fee of €150. We shall not be held responsible for any delays caused by external service providers.

Methods of payment: Cash (for amounts less than €1,000), bank transfer or credit card.

Individual payments per guest will not be accepted. Only one payment/payer will be accepted.

Midday opening hours are from 1pm to 6pm, and evening opening hours are from 8pm to 1am.

The start and finish time can be modified on request, agreeing this modification with the restaurant and applying a supplementary fee of €180 per hour, with a minimum consumption.

In the event of bad weather, the outdoor appetiser service (supplement of €5 per guest), will be held in the same room as the event.

The company reserves the right to change the location of the event due to force majeure or changes in the number of guests.

It is prohibited to throw rice, confetti, firecrackers or use sparklers in our facilities. It is also forbidden to hang anything on the walls without the permission of the establishment. In the event of breaching this contract, the company will charge a cleaning fee of €100.

The company has a civil liability insurance that covers all the facilities, except the car park.

To contract the event at our restaurant these conditions must be accepted.





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