

CELEBRATION MENUS 2024

CELEBRATION MENU - Nº1

"PICA PICA"/COCKTAIL TO SHARE SERVED AT THE TABLE:

"Montadito" of Iberian Ham on Glass Bread and Extra Virgin Olive Oil
Melon Cream Syrup with Passion Fruit Sorbet
Duo Selection of Croquettes
Crispy Prawns with Honey Tear
Cylinder of Patata Brava in "El Castell" Style

MAIN COURSE TO CHOOSE:

Melós of Carrilada Veal at Low Temperature
with Caramel Apple Carpaccio served on Pumpkin Puree Mousse and Arugula Crisp
or
Suprema de Dorada Baked
with Nest of Seasonal Vegetables and Toasted Hazelnut Jam

DESSERT:

Celebration cake to choose from:
(Massini, Sacher, Selva Negra, Sara or Tiramisu)

Cellar During the Banquet:

Still Water, Soft Drinks and Beers
White Wine Nuviana Chardonnay, D.O. Catalonia
Rimat Clamor Red Wine, D.O. Coasts of the Segre
Cava Castell d'Or Brut Nature, D.O. dig

Coffees and Infusions

Price: €52.00 / per person (VAT Included)

CELEBRATION MENU - Nº2

"PICA PICA"/COCKTAIL TO SHARE SERVED AT THE TABLE:

"Montadito" of Iberian Ham on Glass Bread and Extra Virgin Olive Oil
Melon Cream Syrup with Passion Fruit Sorbet
Duo Selection of Croquettes
Crunchy Shrimp with Honey Tear
Cylinder of Patata Brava in "El Castell" Style

MAIN COURSE TO CHOOSE:

Boneless Lamb Ingot
with Caramelized Pears and Glazed Onion Pearls
or
Baked sea bass supreme
with Cream of Asparagus and Candied Cherry Tomatoes

DESSERT:

Celebration cake to choose from:
(Massini, Sacher, Selva Negra, Sara or Tiramisu)

Cellar During the Banquet:

Still water, soft drinks, beers
White Wine Nuviana Chardonnay, D.O. Catalonia
Raimat Clamor Red Wine, D.O. Coasts of the Segre
Cava Castell d'Or Brut Nature, D.O. dig

Coffees and Infusions

Price: €58.00 / per person (VAT Included)

CELEBRATION MENU - Nº3

"PICA PICA" / COCKTAIL TO SHARE SERVED AT THE TABLE:

"Montadito" of Iberian Ham on Glass Bread and Extra Virgin Olive Oil
Magret and Foie a la Salt toast
Duo of Premium Croquettes "Chuletón de Ox"
Prawn Lollipop wrapped in Panko with Tartar Sauce
Mini Roast Chicken Cannelloni in Ceps Sauce

STARTERS TO CHOOSE:

Cold Strawberry Soup
with Violet Potato Sorbet and Iberian Ham
or
Avocado and Mango Timbal with Tomato Garden,
Duck Ham and Fennel Vinaigrette with Fresh Mint

MAIN COURSE TO CHOOSE:

Duet of Beef Fillet Medallions with P.X. Reduction,
Potato Gratin and Bladers Asparagus Bundle
or
Loin of cod
in Apple Mussolina with Tomato Jam

DESSERT:

Celebration cake to choose from:
(Massini, Sacher, Selva Negra, Sara or Tiramisu)

**

Cellar During the Banquet:

Still water, soft drinks, beers
White Wine Bestué Chardonnay, D.O. Somontano
Heredad Don Tomás Joven Red Wine, D.O.C. Rioja
Cava Castell d'Or Brut Nature, D.O. dig

Coffees and Infusions

Price: €65.00 / per person (VAT Included)

CELEBRATION MENU - Nº4

"PICA PICA" / COKCTAIL TO SHARE SERVED AT THE TABLE:

"Montadito" of Iberian Ham on Glass Bread and Extra Virgin Olive Oil
Magret and Foie a la Salt toast
Duo of Premium Croquettes "Chuletón de Ox"
Prawn Lollipop wrapped in Panko with Tartar Sauce
Mini Roast Chicken Cannelloni in Ceps Sauce

STATERS TO CHOOSE:

Bouquet of Scallops and Prawns Salad with Micro Vegetables
on Smooth Mango and Citrus Vinaigrette
or
Crispy Stuffed Seafood with Parmesan Tiles
Bathed with Lobster Sauce and Flower Petals

MAIN COURSE TO CHOOSE:

Low Temperature Milk Goat Leg with Orange Reduction,
accompanied by Baked Potatoes flavored with Rosemary and Thyme
or
"Monkfish stew
with Clams and Clam

DESSERT:

Celebration cake to choose from
(Massini, Sacher, Selva Negra, Sara or Tiramisu)

Cellar During the Banquet:

Still water, soft drinks, beers
White Wine Bestué Chardonnay, D.O. Somontano
Red Wine Heredad Don Tomás Crianza, D.O.C. Rioja
Cava Castell d'Or Brut Nature, D.O. dig

Coffees and Infusions

Price: €76.00 / per person (VAT Included)

(Option 1) CHILDREN'S COMBINED PLATE

MAIN COURSE:

Macaroni Bolognese with grated cheese
and Milanese Chicken Escalopins with Natural French Fries

DESSERT TO CHOOSE:

Celebration Cake or Ice Cream Terrine (Vanilla and Chocolate)

Price: €20.00 per child (VAT Included)

(Option 2) CHILDREN'S CELEBRATION MENU

STARTER TO CHOOSE:

Stuffed Meat Cannelloni Bechamel Gratin
or
Macaroni Bolognese with grated cheese
or
Cuban Rice with Candied Fried Tomato

MAIN COURSE TO CHOOSE:

Milanese chicken escalopini with natural fries
or
Hake Fingers with Natural French Fries
or
Beef burger with natural fries

DESSERT TO CHOOSE:

Celebration Cake or Ice Cream Terrine (Vanilla and
Chocolate)

Drink during the Banquet:

Still Water and soft drinks

Price: €29.50 per child (VAT included)

VEGAN CELEBRATION MENU

“PICA PICA” / COCKTAIL SERVED AT THE TABLE:

Beet Hummus with Crudités
Mini Sauteed Fresh Pasta Salad with Basil
Mango and Pineapple Rock & Rolls
Guacamole with Male Banana
Eggplant Blinis with Tomato and Capers Jam

STARTER TO CHOOSE: (Only choosing Menu nº3 and nº4)

Cold Strawberry Soup with Violet Potato Sorbet
or
Crispy Cannelloni Filled with Vegetables in Soft Ceps Cream
or
Burrata Salad with Tartufo Parmentier, Tomato Jam and Sprouts
(Option For Vegans who eat Animal Derivatives)

MAIN COURSE TO CHOOSE:

ECO Vegetable Rice
or
Baked Ratatouille Bouquet with Provençal Herbs
or
Nest of Papardelle with Pesto, Sautéed with Cherry Tomatoes and Basil Flower

DESSERT TO CHOOSE:

Seasonal Fruit Assortment
or
Melon or Watermelon Osmotized with Sangria
or
Caipirinha with Cachaça and Coconut Ice Cream

Cellar During the Banquet

Same Bodega of the Selected Menu

Price: Same price as the Adult Menu Chosen by the Group
*We adapt the Menus to any type of Allergy or Intolerance

CELEBRATION CAKES INCLUDED

Sara

Sacher

Massini

Selva Negra

Tiramisú

SPECIAL CELEBRATION CAKES (Supl. 3€ p/p)

Includes Presentation Cake + Individual Portions for guests

Lemon Pie with Clouds: Crispy Butter Sablé Base, Filled with a Natural Lemon cream and finished with a Creamy Meringue with Lemon Cloud

Red Velvet: Soft Gingerbread made with Beetroot and Cream Cheese Filling

Tanzania with passion fruit: Dark Chocolate 75% Filled with Passion Fruit Cream

Hazelnut Crunch in Three Textures: (Mousse, Gingerbread and Hazelnut Crunch)

Mousse of 3 Chocolates: Dark Chocolate Gingerbread and above Creamy Dark Chocolate Mousse, Milk Chocolate and White Chocolate

Cheesecake 4 Cheeses: Fusion of Gorgonzola, Parmesan, Fresh and Emmental cheese

Choco-Orange: Dark Chocolate Mousse with Blood Orange Mousse

Carrot Cake with Spices: Carrot Cake with Almonds, Raisins, Walnuts and Spices



TYPES OF WELCOME DRINKS OUTSIDE, ACCORDING TO AVAILABILITY (OPTIONAL)

BASIC

Your Guests will enjoy 30 Minutes of Open Bar with Outdoor Assembly of:
Waters, Soft Drinks, Beers, White Wine, Red Wine and Cava
& Vegetable Chips

7,50€ p/p

(Includes: Outdoor Area, Cocktail Assembly and Waiter Service)

COMPLETE

Your guests will enjoy 30 Minutes of Open Bar with Outdoor Assembly of:
Waters, Soft Drinks, Beers, White Wine, Red Wine and Cava

& Emmental Cheese Biscuits with Pistachio Powder

& Vegetable Chips

& Stuffed olives

& Tacos de Fuet

9,50€ p/p

(Includes: Outdoor Area, Cocktail Assembly and Waiter Service)

PREMIUM

Your guests will enjoy 30 Minutes of Open Bar with Outdoor Assembly of:
Waters, Soft drinks, Beers, White Vermouth, Black Vermouth, White Wine, Red Wine and Cava

& Emmental Cheese Biscuits with Pistachio Powder

& Vegetable Chips

& Stuffed olives

& Recovery Coke with Anchovy

& Squid Andalucia "Puntes"

12,50€ p/p

(Includes: Outdoor Area, Cocktail Assembly and Waiter Service)

Enjoy the Aperitif from the chosen Menu Served Outside!!! (To consult)

OPTIONAL SERVICES:

Minutes: €2 per person (VAT Included)

Natural Flower Centers: €2,50 per person (VAT Included) / Flower Shades of the Customer's Choice

Loudspeaker Service: Bluetooth connection: €65 (VAT Included)

Audiovisual Pack: Projector, Screen and Speaker for the Dance: €150 (External Laptop, HDMI Connection)

Liquor Cart: €3.50 per person (VAT included)
(Herb Pomace, Limoncello, Pomace Cream and Fruit Liqueurs)

DJ Service (Banquet entertainment + 2 Hours of Party): €450 (VAT Included) / **Promotion:** 2h + 3 of Party: €590

Discoteca Club El Castell 200m in Exclusive: €495 (VAT Included) / **Disco without Exclusivity:** €180 Personal Service
It's not allowed external services DJ

2-hour entertainment with our live singer: €490 (VAT included) Does not include a sound technician

External Photographer Fee: €100 (VAT Included)

External Supplier Staff Menu: €35 (VAT Included)

Extension 1 Additional Hour in Room: €150-180 Depending on Room and Availability (VAT Included)

Candy Bar de Xuxes: From €225 *To consult According to Diner (VAT Included)

Supplement per Person (Adults and children) in **Private Room (Communion Months):** €5 (VAT Included)

Special Pack 2 Hours of Children's Party with 1 Monitor: Globoflexia + Face painting + Games + Crafts
Max. 12 Children (Over 3 Years): €225 (VAT Included)

Special Pack 3 Hours of Children's Party with 2 Monitors: Globoflexia + Face painting + Games + Crafts
Max. 12 Children (Over 3 Years): €480 (VAT Included)

SPACE RENTAL SUPPLEMENT

Exclusive Montserrat Glazed Tent Rental:

Price (less than 100 people): €1,500 (VAT included) per Service

Price (100 people or more): €1,000 (VAT included) per Service

HOURS OF ROOMS:

Start time of the Lunch Celebrations: 1:00 p.m. Noon

Maximum End Time for Lunch Celebrations: 6:00 pm

Start time of the Dinner Celebrations: 8:00 p.m. at night

Maximum End Time for the Dinner Celebrations: 01:00 AM

PROMOTIONS:

The Events Held from Monday to Thursday (Not Holidays):

10% Discount on the Menú Price and Sundays: **5% Discount on the Menu Price**

GENERAL CONDITIONS OF CONTRACT

- The duration of the banquet service will be approximately 2 hours.
- Menus only valid for birthdays, baptisms, communions, golden weddings and weddings of less than 30 guests.
- For the firm reservation of the contracted space, a payment and sign of €300 (VAT Included) will be required.
- The total number of diners to be invoiced will be at least the one contracted with the establishment 48 hours before the date of the banquet, regardless of those who actually attend definitively, if there are more, they will be invoiced separately.
- The full payment must be made in advance, always at the latest 48 hours before the start of the event.
- Free parking. Limited places.
- In case of cancellation by the customer, it will result in the loss of the deposit or payment and deposit, if the celebration is postponed, neither will the payment and deposit be returned nor will it remain in the account for a new date.
- The use of confetti, rice, firecrackers, fireworks, candles and glue or other materials to attach decorations to the rooms that damage the aesthetics of the rooms is strictly prohibited.
- Damages will be borne by the customer and the cleaning service for rice or confetti will be €80.
- When hiring floral decoration, the flowers can be taken without problem, the vases belong to the hotel.
- The musical entertainment of the midday celebrations will be maximum until 6 pm and the night celebrations until 00 am. It is possible to extend the schedule of the musical entertainment at our Club el Castell discotheque (consult rates and availability)
- In open and outdoor spaces, it is forbidden to play music after 10pm included Montserrat Room.
- The Company has suppliers of flowers, music, dj, photography, etc. If the customer wants to contract any service externally, the company will charge a fee (variable according to the service). We are not responsible for delays in schedules caused by external suppliers.
- The company reserves the right to change the event room for reasons of force majeure or for a considerable change in the number of diners on the part of the client from the time of contracting until the date of the same
- Payment methods: Cash (amounts less than €1,000), bank transfer or credit card.
- With the exception of open spaces, smoking is prohibited in the rooms and/or common areas of the hotel.
- In case of delay of the customer to his agreed arrival (of more than 1 hour), this fact, will result in a penalty that the customer himself will have to pay.
- All prices include VAT.
- The contracting of the event in our facilities implies the acceptance of the mentioned conditions.