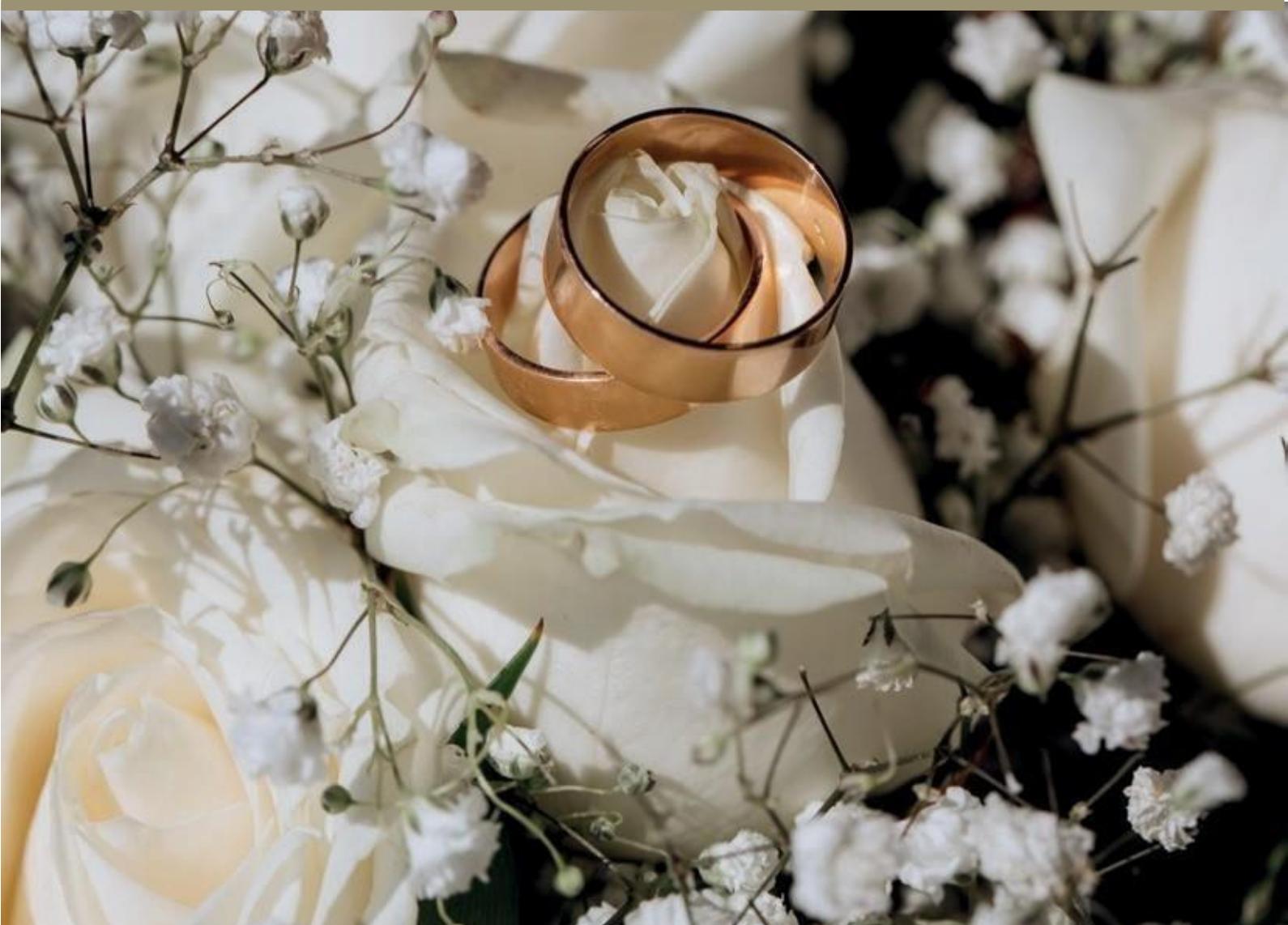


# SPECIAL WEDDING MENU 2026



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## HOTEL EL CASTELL

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## de SANT BOI

« More than 50 years in the sector guarantee our experience, the success of your wedding »

First of all, we give you our most sincere congratulations on your future marriage and we appreciate the trust you have placed in El Hotel El Castell (Hotels by Numbers) to celebrate your big day.

Our philosophy is to offer the highest quality: a mix between tradition and constant evolution. Putting our experience at your service, offering a world of possibilities so that the most important day of your lives is an unforgettable and personalized day.

We will advise you to prepare an exclusive menu for the wedding banquet, the decoration of all spaces, as well as all the details so that your day is

as you always dreamed of.



CIVIL CEREMONY  
&  
APPETIZER IN  
GARDENS AND  
OUTDOORS



MENU  
TASTING



PERSONALIZED  
DECORATION



PHOTOGRAPHY  
&  
VIDEO



GASTRONOMIC  
ADVICE



DJ AND  
EXCLUSIVE  
DISCOTHEQUE



WEDDING  
NIGHT GIFT



ROMANTIC PACK IN  
ROOM



FREE BUFFET  
AT BREAKFAST

# THE GREAT COCKTAIL

## WELCOME DRINK

Glass of Frizzante Sparkling Cava  
&

Multicolor Vegetable Chips  
Emmental Cheese Cracker with Pistachio Powder  
Selection Sugared Nuts

## COLD SNACKS ·

(TO CHOOSE 4 OPTIONS) – Add 1 Reference More by 2,50€ p/p-

Montadito of Iberian Ham on Coca Bread with Tomato and Extra Virgin Olive Oil  
Anchovy Toast in Vinegar with Caramelized Onion and Oil Pearls  
Salmorejo Cordobés with Quail Egg and Crispy Jabugo Sauce  
Roast Beef Craker on Sprouts and Parmesan Slices  
Shot of Cantaloupe Melon Gazpacho with Oil Caviar  
Multicolor Goat Cheese Lollipop with Tomato Jam  
Marinated Salmon Tartare with Avocado, Mango and Sesame  
Caramelized Pineapple Spoon with Duck Ham  
Mini Cochinita Pibil Taco with Lime Tear  
Crocanti Foie Bonbon on Fig Bread

## HOT SNACKS ·

(TO CHOOSE 4 OPTIONS) – Add 1 Reference More by 3,50€ p/p-

Veal Cheek Croquette  
Boat of Fried Fish with Romesco Sauce  
Mini Beef McBoi with Confit Onion  
Chicken Skewer with Teriyaki and Sesame Sauce  
Prawn Lollipop in Panko with Tartar Sauce  
Andalusian Squid Cone with All i Oli Negro Tear  
Veal Sirloin Boat with Yuka Candle and Yakitori Sauce  
Spoonful of Feira Octopus on Potato and Paprika Parmentier from La Vera  
Quail Egg on Straw Potato Nest with Volcanic Salt Pearls  
Mini Pularda Cannelloni with Caramelized Apple, Ceps and Truffle Sauce

## STATION INCLUDED ·

Mediterranean Fideuá Buffet

Served in Mini Palleitas with their Suave All i Oli ·

## WINERY DURING THE APPETIZER ·

Waters Minerals, Soft Drinks, Beers, Vermouths,  
Red Wine, White Wine and Cava Selected for the Wedding

\* The approximate duration of the Great Cocktail will be approximately 1.45 hours.



# ADDITIONAL BUFFETS

## JABUGO IBERIAN HAM STATION: (Show Cooking)

Jabugo Iberian Shoulder Cut (up to 50 pers.)	600€ / u
Cut Jabugo Iberian Ham (up to 100 pers.)	750,00€ / u

\* Accompanied by Bread with Tomato and Extra Virgin Olive Oil  
(Prices Include Ham Cutter Service)

## CHARCOAL CUTS PLATTER:

Bull Blanc, Bull Negre, Fuet, Longaniza, and Catalan Butifarra

\*Accompanied by Crystal Bread with Tomato Sauce and Extra Virgin Olive Oil

€8,50 / pp.

## CHEESE STATION (minimum 50 people)

Mahón (D.O.P. Mahón / Menorca)	9,50€ /p.p.
Gouda al Pesto (D.O.P. Nord Holandesa)	
Garrotxa (D.O.P. Garrotxa)	
Manchego (D.O.P. La Mancha)	
Urgèlia (D.O.P. Cadí)	

\*Accompanied by Jams, Grisinis and Variety of Breads

## NEW YORK STATION:

6,50€ /p.p.

Chicken Nuggets with Barbecue Sauce

Mini Hot Dogs with Mustard and Ketchup

Mini Beef Burgers  
with Melted Cheese and Caramelized Onion

**(Hire this station for the party, Supplement 2.50€ per person)**

## JAPANESE STATION:

9,90€ /p.p.

Sushi  
Makis  
Nigiris

\* Accompanied by wasabi and soy sauce

\*CHEF SUPPLEMENT, LIVE COOKING SHOW: 295€



## FIRST COURSES

Seafood Cream with Scallops and Iberian Ham Tiles

Watermelon Gazpacho with Green Apple Ice Cream and Basil Infusion

Creamy Melted Octopus with La Vera Paprika and Extra Virgin Olive Oil

Mediterranean Coca with Prawns, Tartuffe Parmentier and Tomato Jam

Cannelloni Stuffed with Rust Free-Range Chicken Bathed with Sage and Fig Bechamel

Strawberry Soup with Cactus Sorbet, Oil Caviar and Shavings of Iberian Ham

Crispy Seafood Cannelloni with Lobster Cream, Parmesan Tiles and Flower Petals

Scallop and Prawn Salad Bouquet with Micro Vegetables and Soft Mango and Citrus Vinaigrette

Avocado and Mango Timbale with Garden Tomatoes, Duck Ham and Fennel Vinaigrette with Fresh Mint

Red Prawn Carpaccio with Avocado Cream and Pink Tomato Tartare (Supl. 5,50€ p/p)

Warm Salad with Whole Lobster with Orange and Currant Vinaigrette (Supl. 9,50€ p/p)



## SECOND COURSES

Corvina Suquet with Mussels and Prawns

Monkfish Loin with Clams and Crayfish "Suquet Style"

Turbot Supreme with Bouquet of Trinxat de la Cerdanya and Young Garlic

Melted Cod Loin with Apple Muslin with Tomato Jam

Poularda Cannelloni with Foie Bechamel and Truffle Oil

Mellow Oxtail with Port Sauce, Potato Gratin and Glazed Onions

Thousand Sheets of Iberian Sirloin Stuffed with Caramelized Apple and Ratafia Reduction

Duo of Young Beef Sirloin Medallions with Murugules Bathed in Foie Sauce

Lamb Tub with Trumpets of Death, Candied Pear Wedges and P.X Reduction

Beef Rib at Low Temperature on Potato Stick and Rusted Rosemary in its Juice (Supl. 3,50€p/p)

Beef Tenderloin with Foie Medallion and Glazed Apple (Supl. 5,50€ p/p)

Rusted Goat Leg with Potato Timbale and Trigueros Bundle (Supl. 8€ p/p)





## PRE-DESSERTS

### Served in a Tulip Glass



Cold Lemon and Mint Soup with Cava Gelée

Strawberry Mojito Sorbet with Mint Aroma

Cactus Sorbet with Grenadine Pineapple and Cava Sorbet

Supl. 5,50€ /p.p.

## WEDDING CAKE

### · Three Chocolate Mousse:

A Soft Dark Chocolate Cake, Above the Creamy ones

Dark Chocolate, Milk Chocolate and White Chocolate Mousse



### · Red Velvet:

Soft Cake made with Beetroot, Filled with Cream Cheese and Finished with

Red Velvet Crumble and White Chocolate Tile



### · Carrot Cake:

Fluffy Carrot Cake with Almond, Raisins, Walnuts and Spices,

Filled and Covered with Fresh Cream Cheese



### · White Chocolate and Mango Mousse:

Fluffy Yogurt Cake, White Chocolate Mousse, Compote Filling

of Mango and Finished with a Passion Fruit Glaze



### · Lemon Mousse:

Fluffy White Cake and a Soft Lemon Mousse on Top



### · Massini:

Creamy Dark Chocolate Truffle, Fluffy Sponge Cake and Whipped Cream,

Finished with Candied Yolk and Burnt Sugar, on the Outside, Crispy White Chocolate



### · Selva Negra:

Fluffy Dark Belgian Chocolate Cake, Filled with Cream Mousse

and Candied Black Cherry, Wrapped in a Thin Layer of Dark Chocolate

### · Cheese Cake 4 Cheeses:

An Excellent Pairing of 4 Cheeses, Parmesan, Queso Fresco, Gongonzola and Emmental,

With a Surprising Creamy Texture

### · Lemon Pie with Cloud:

Crispy Butter Sablé Base, Filled with Natural Lemon Cream

and Finished with a Creamy Meringue and Lemon Clouds



# WINES AND CAVAS

## WHITE WINES

- Bitácora Verdejo, D.O Rueda
- Bestué Chardonnay, D.O Somontano
- Vila Closa Garnacha Blanca, D.O Terra Alta
- Vol d'Anima Raimat Ecològic, D.O Costers del Segre

## RED WINES

- Legaris Roble, D.O Ribera del Duero
- Heredad Don Tomás Crianza, D.O.C Rioja
- Vol d'Anima Raimat Ecològic, D.O Costers del Segre
- Bestué Roble 100% Garnacha (3 Meses Crianza), D.O Somontano

## CAVAS

- Raimat Brut Nature Ecològic, D.O Cava
- Castell d'Or Brut Nature, D.O Cava
- Gran Bach Brut Reserva, D.O Cava

WE HAVE MORE THAN 25 REFERENCES IN WINES AND CAVAS  
SO THAT YOUR PAIRING IS PERFECT



# —~ CHILDREN'S MENU ~—

## OUTDOOR APPETIZER

Stuffed Olives  
Potato Chips  
Fuet lollipops  
Mini Croquettes  
Cheese Cubes  
Mini Ham and Cheese Pizzas

## FIRST COURSE

Macaroni Bolognese with grated cheese  
Neapolitan Meat-Stuffed Ravioli  
Cuban Rice with Fried Natural Tomato and Fried Egg



## SECOND COURSE

Fish Soldiers with Natural French Fries  
Beef Burger with Natural Fried Potatoes  
Sweet Ham and Cheese Booklets with Natural Fried Potatoes

## DESSERT

Sweet Chocolate Texture with Peta Zetas  
or  
Ice Cream Tub

## DRINK

Waters, Fruit Juices and Soft Drinks

# VEGAN MENU

## COLD APPETIZER

- Mango and Pineapple Rock & Rolls
- Beet Hummus with Crudités and Walnuts
- Escalivada Coca with Romesco Tear
- Puff Pastry with Avocado Cream, Cherry Tomato and Basil



## HOT APPETIZER

- Homemade Mushroom Croquettes
- Vegetable Tempura Nest with Romesco
- Crispy False Sobrasada with Dried Tomato and Nuts
- Mini Vegan Broccoli, Carrot and Lamb's Lettuce Burger



## STATION INCLUDED

- ECO Vegetable Fideuá



## FIRST COURSES

- Cold Strawberry Soup with Violet Potato Sorbet
- Ceps and Black Truffle Cream



## SECOND COURSES

- Sautéed Papardelle Nest with Pesto and Cherry Tomatoes
- Baked Ratatouille Bouquet with Provencal Herbs



## DESSERT

- Caipirinha with Cachaça and Coconut Ice Cream
- Melon or Osmotized Watermelon with Sangria (Depending on Season)



# OPEN BAR

## 2 First Hours of Open Bar Included



Rum: Barceló / Brugal  
Whisky: J&B / Ballantines  
Ginebra: Puerto de Indias / Seagrams / Bombay Dry  
Vodka: / Absolut /Smirnoff  
Beer  
Soft Drink  
Cava  
Mineral Water

## 2 Open Bar Hours Adding Premium Gin Tonics (Supl. 9,50€ p/p)



Bombay Sapphire

Bulldog

Mombasa Club

Citadelle



Served in a balloon glass  
&  
Accompanied with Premium Tonics  
Fever-Tree

## 2 Hours Open Bar Adding Mojitos (Supl. 5,50€ p/p)

To choose: During the Aperitif or the Open Bar”



# MENU RATES

**Full Menu Price per Adult: 128€**

**Price per Adult Without First Course: 118€**

**Price per Adult Without Open Bar: 113€**

**Price per Child: 63€**

**Price per Child Without First Course: 53€**

**This menu is only suitable for weddings with more than 50 adult guests.**

## SERVICES INCLUDED IN THE MENU

Welcome Drink + Appetizer in the Outdoor Area (1h 45h)

Banquet in a Private Room (First Course + Second Course + Cake + Coffees and Infusions)

Selected Winery During Aperitif & Banquet + 2 Hours Open Bar

Assembly and Disassembly of Exterior and Interior Area

Service Personnel (6h Aprox)

Basic Kitchenware + Low Wicker Plate + Golden Cup

Basic Center of Natural Flower in Aperitif & Banquet

Seating Plan + Sittings + Minutes

Free Parking, Limited Places

Wedding Night + Buffet Breakfast for the Bride and Groom

Tasting of the Menu for 2 Diners at Weddings of More than 50 Guests

Tasting of the Menu for 4 Diners at Weddings of More than 100 Guests

All Prices Include VAT

## PROMOTIONS: (EXCEPT: HOLIDAYS OR EVE OF HOLIDAYS):

**The Months of January, February, March and August:** Full Adult Menu Price: 122€

**Weddings on Friday and Sunday:** Special Gift Courtesy of the Hotel (On Request)



## FORMALIZATION OF RESERVATION

For a Firm Reservation of the Exterior Space as a Banquet Room, a Payment and Deposit of €1,000 will be Required.

Which can be done in Cash, Card or Via Bank Transfer.

The Second Payment Will Be Approximately 50%, 3 Months Before the Wedding After the Menu Test  
and Based on the Confirmed Diners at Said Moment.

7 Days Before the Wedding, the Final Guests will be Defined and the Total Payment for the Wedding will be Made  
(Both the Second Payment and the Final Payment Can Only Be Made Via Bank Transfer)

# EXTRA SERVICES

## Civil Ceremony in Our Gardens:

Exterior Space and Interior Plan B for Rain or Bad Weather, Assembly and Disassembly, Decoration with Natural Flower, Music, Sound Technician and Master of Ceremonies

Up to 50 People: **950€**

More than 50 People: **1.100€**

More than 100 People: **1.250€**

More than 150 People: **1.400€**

Montserrat Glazed Tent Rental for Banquet (Maximum Capacity 180 Guests): **1.500€**

Montserrat Glazed Tent Rental for Aperitif + Banquet: **850€** (Weddings Maximum 70 Guests)

Pool Area Rental for Cocktail: **750€**

## Flavored Water Buffet: **165€**

Ideal for Before Ceremonies, Both Morning and Afternoon,

Give your Guests a Refreshing Welcome with a Buffet Mix of Aromatized Waters.

Trio of Flavors: Lemon, Orange and Mint

## Beer Buffet (Choose 3 Types) **3,50€ p/p**

**During your wedding appetizer**, your guests will be able to enjoy 3 types of fifths to choose from.:

\*Heineken \*Volldam \*Estrella \*Mahou \* Turia

## Audiovisual Service:

Projector + Screen + Sound (External Portable) **165€**

Additional Wedding Menu Test: **65€ p/p**

## Wedding DJ Service (6 Hour Service)

Entertainment 2 Hours of Outdoor Appetizer + Entertainment 2 Hours of the Banquet in the Room + 2 Hours of Party

**850€ (Canon SGAE Included +Staff Menu)**

## Party Extension and Open Bar (Starting at 7pm and starting at 1am)

El Castell Disco Exclusive: **495€** (Minimum 2 Hours and Maximum Hours 03am)

Room Staff Service: **180€** per Hour

DJ Service: **210€** per Hour

Open Bar Overtime:

3rd Hour: **9€** for 80% of Contracted Adult Guests

4th Hour: **8€** for 70% of Contracted Adult Guests

## Child Monitoring Service: From **250€** (To Consult According to Needs and Schedules)

**Candy Bar:** Sweets, Popcorn, and Gummies: From **285€** (Depending on the number of guests)  
(Includes set-up and decoration)

## Mixed Sweet and Salty Soup: **9,90€ p/p**

Iberian Ham Pulguitas, Mini Manchego Cheese Chaparritas, Mini Tuna and Vegetable Sandwiches, Mini Butter Croissants and Mini Donuts

# GENERAL CONDITIONS

- The duration of the banquet service will be 6 hours with the possibility of contracting a party extension.
- This menu is only valid for weddings of more than 30 Adult guests.
- For the firm reservation of the contracted space, a deposit of €1000 will be required.
- The total number of guests to be billed will be at least the number contracted with the establishment for 7 days. before the date of the banquet, regardless of those who actually attend definitively, If there are more, they will be invoiced separately.
- Payment in full must be made in advance, always at most 7 days before the wedding day.
- Free parking. Limited places. Breakfast buffet hours: 7:30am – 10:30am.
- In case of cancellation by the client, it will entail the loss of the deposit or payment and deposit, if the celebration is postponed, the payment and deposit will not be returned nor will it be held on account for a new date.
- The use of confetti, rice, firecrackers, fireworks, candles and glue is strictly prohibited. or other materials to attach decoration to the rooms that damage the aesthetics of the rooms. The cleaning cost will be 100€.
- In the event that there is any damage to the material during the event, as long as it is the responsibility of the client, the client will pay the corresponding amount determined by the hotel.
- The musical entertainment for the midday celebrations will be until 7 p.m. and the evening celebrations until 1 a.m..
- There is the possibility of extending the hours of musical entertainment in our Club el Castell nightclub. (Depending on availability)
- The party at the midday wedding discotheque will be maximum until 10pm and afternoon weddings until 3am.
- Check-in time in hotel rooms is from 3pm and check-out time is 12pm.
- In outdoor spaces, it is prohibited to play music after 10pm. (Including the Montserrat room)
- The company has suppliers of flowers, photography, monitors, etc. If the client wants to hire any service externally, the company will charge a fee (variable depending on the service). We are not responsible for delays in schedules caused by external providers.
- He client can take the floral decoration, but not the vases, since these belong to the hotel.
- Canon External Photographer: 100€ + Menú Staff: 50€ p/p  
(Hiring an external DJ is not permitted under any circumstances due to company regulations)
- The company reserves the right to vary the event room due to force majeure or due to a large variation of the number of diners by the client from said contract until the date of the contract.
- Payment methods: Cash or Visa (amounts less than 1,000€) and bank transfer for larger amounts.
- With the exception of open spaces, smoking is prohibited in the lounges and/or common areas of the hotel..
- In the case of delay of the agreed time by the client upon arrival (of more than 1 hour), said event, will entail a penalty that the client must pay the corresponding amount determined by the hotel.
- All prices have VAT included.
- Hiring the event at our facilities implies acceptance of these conditions.



Hotel El Castell \*\*\*  
de Sant Boi de Llobregat

