

# WEDDINGS



2025

*Mandla Jutoany*

# YOUR MOMENT: UNIQUE FOR THE MEMORY

A celebration begins when the decision of celebrating a special occasion has been made and it does not end until all the guests and the protagonists have risen from the table. The whole Jubany Events team's job is to accompany you throughout this process full of hopes, expectations and emotions.





## CAN JUBANY APPETIZER

Frosty cocktail-fruits  
 "Gazpacho" pearls – Cava "sangría" pearls  
 The best olives in the world  
 Crunchy air-baguette with Iberian ham  
 Salted carrot cake macaron  
 Seafood cocktail mini-tartlet  
 Mimetic tender almond  
 Sea bass and mini-corn cob ceviche  
 Tuna tartare with crunchy nori seaweed  
 Tempura prawns  
 Cuttlefish bomb  
 Patata brava millefeuille  
**The New York Times** – beef steak tartare  
 Traditional chicken mini-cannelloni

## THE "JUBANY" OVEN

Our Carbonara pizzas made at the moment

## GRIDDLED

Mini-shrimp omelette  
 Pibil tuna millefeuille

## GRILLED

Octopus and candied pork belly skewer  
 Shrimp from the coast with virgin olive oil

Selected Wines and Cheeses Table  
 Champagnes Tasting

## DRINKS BAR

Estrella Damm beers  
 Selected Cava with Kir Royale  
 Soft drinks and vermouth liquors

## MENU OPTIONS



## MENU 1

Can Jubany Appetizer  
 Cold soup of guacamole mini-raf tomatoes and prawns  
 Roast-beef coca with vegetable pearls

## MENU 2

Can Jubany Appetizer  
 Potato gnocchi with prawns and Iberian cream  
 Roast-beef coca with vegetable pearls

## MENU 3

Can Jubany Appetizer  
 Steamed hake with grilled lettuce hearts and its pil-pil  
 Piglet "sense feina" with fruits

## IN ALL MENUS...

Dessert to choose  
 Our version of the Lemon pie  
 Tangerine textures with tarragon sorbet  
 XL Raspberry stuffed with Sicilian meringue and yoghurt  
 Palo cortado Viennetta with its ice cream  
 Our version of Tarte Tatin  
 The crunchy chocolate Hazelnut with stracciatella ice cream

The Jubany Cellar  
 Coffees and teas  
 Frozen lime lemon  
 Cheesecake with berries and Quin Cacau Oreo  
 Wedding cake presentation

\*The cost of material must be added to this price.  
 \* This price does not include waste management.

## NANDU'S SELECTED APPETIZER



## SPECIALTIES SHOWCOOKING

### THE "JUBANY" OVEN

### THE RICE

### SEAFOOD BUFFET

### GRIDDLED

### GRILLED

### DRINKS BAR



Frosty cocktail fruits  
"Gazpacho" pearls – Cava "sangría" pearls  
The best olives in the world  
Iberian ham crunchy air-baguette  
Salted carrot cake macaron  
Seafood cocktail mini-tartlet  
Mimetic tender almond  
Sea bass and mini-cornucob ceviche  
Tuna tartare with crunchy nori seaweed  
Tempura prawns  
Cuttlefish bomb  
Patata brava millefeuille  
**The New York Times** – beef steak tartar  
Traditional roasted chicken cannelloni

Quail eggs with caviar

Our Carbonara pizzas made at the moment

"Espardenyes" dry rice buffet

Oysters au naturel, purple dye murex with romesco and razor clams

Mini-shrimp omelettes  
Pibil tuna crunchy millefeuille

Octopus and candied pork belly skewer  
Shrimp from the coast with extra virgin olive oil

Selected Wines and Cheeses Table  
Champagne Tasting  
The Cocktails from IMPUR

Estrella Damm beers, soft drinks and vermouth liquors  
Selected Cava and Kir Royale

# ADDITIONAL BUFFETS

SELECCIÓN PRIVADA DE ENRIQUE  
TOMÁS GLAMURÓS IBERIAN HAM

“LA LLAUNA”

Special “conservas”, selected “latas”, vegetable  
chips, purple dye murex and “gildas”

FRESH SEAFOOD

Oysters, razor clams and purple dye murex with “romesco”

THE JAPANESE

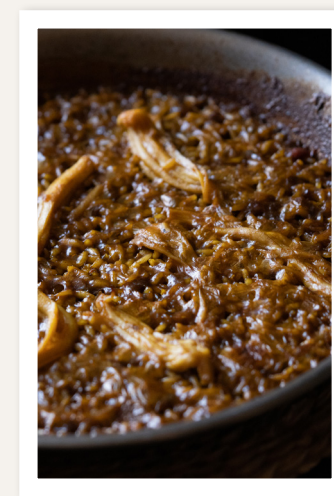
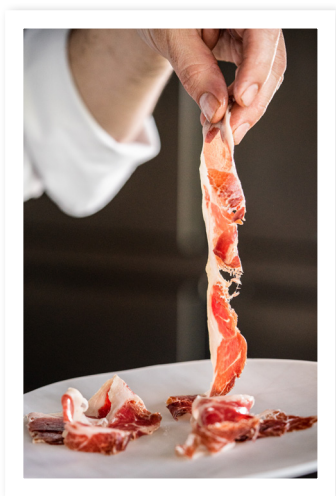
Special selection of sushi

“ESPARDENYES” DRY RICE BUFFET

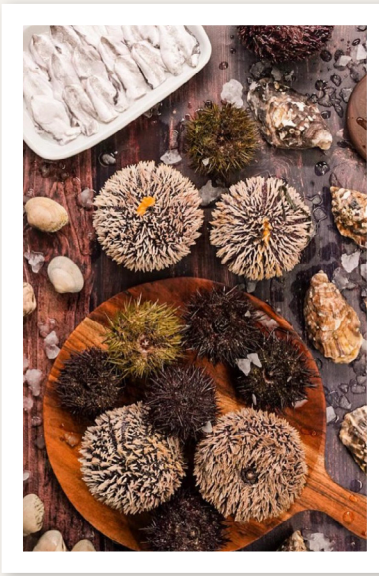
MOËT & CHANDON IMPERIAL

IMPUR COCKTAILS

SPECIAL WINES AND CHAMPAGNES TABLE



# THE MENU



## THE APPETIZERS

Can Jubany Appetizer  
Nandu's Selected Appetizer

## THE STARTERS

Cold soup of guacamole mini-raf tomatoes and prawns  
Potato gnocchi with prawns and Iberian cream  
Steamed hake with grilled lettuce hearts and its pil-pil  
Scallops, pumpkin gnocchi, Iberian ham and black truffle oil  
Sea bass and scallops coconut with avocado aguachile  
Zucchini involtini with royal crab, monkfish and spicy mayonnaise  
Lobster fricassé with fresh mini-vegetables

## MAIN DISHES

Roast-beef coca with vegetable pearls  
Piglet "sense feina" with fruits  
Grilled beef steak with virgin olive oil and fleur de sel  
Grilled beef steak served on a hot stone  
Suckling lamb with potato and onion  
Tournedó Rossini with foie gras and truffled sauce  
Grilled cow rib with soufflé potatoes and bearnaise sauce  
Turbot or sea bass on potato base with refried garlic

## THE DESSERTS

Our version of the Lemon pie  
Tangerine textures with tarragon sorbet  
XL Raspberry stuffed with Sicilian meringue and yoghurt  
Palo cortado Viennetta with its ice cream  
Our version of Tarte Tatin  
The crunchy chocolate Hazelnut with stracciatella ice cream  
The chocolate Galaxy  
Rom Baba flambéed with cream ice cream

## WITH THE COFFEES AND INFUSIONS

Aside from these dishes we can offer you other options adapted to your taste and season

Frozen lime lemon  
Cheesecake with berries  
and Quin Cacau Oreo



# THE CELLAR



## WHITE WINES AND ROSÉ

### AROMATIC AND FRUITY

**Hi Canten els Àngels** · Vins Jubany · DO Rueda · Verdejo  
**Vibrant** · Vins Jubany · DO Costers del Segre · Macabeu and Chardonnay  
**Ekam** · Castell d'Encús · DO Costers del Segre · Riesling and Albariño

### AROMATIC AND FRESH

**Celistia** · Costers del Sió · DO Costers del Segre · Viogner and Macabeu  
**La Volada** · Albet i Noya · DO Penedès · Muscaris, Sauvignac, Marina Riòn  
**Fransola** · Torres · DO Penedès · Sauvignon Blanc

### DRY AND FRESH

**Viu** · Vins Jubany · DO Terra Alta · Garnatxa Blanca  
**Ramon Do Casar Varietal** · Ramon Do Casar · DO Ribeiro · Treixadura, Albariño and Godello  
**Pazo Señorans** · DO Rías Baixas · Albariño  
**Louro do Bolo** · Rafael Palacios · DO Valdeorras · Godello

### WITH TACT

**Bestué Alicia Chardonnay Lías** · Otto Bestué · DO Somontano · Chardonnay  
**Fanio** · Albet i Noya · DO Penedès · Xarel·lo  
**Baigorri Blanco Fermentado en Barrica** · Baigorri · DOCa Rioja · Viura  
**Marger** · Sumarroca · DO Penedès · Xarel·lo i Macabeu  
**Les Tortugues** · Massís de l'Albera · DO Empordà · Garnatxa Roja  
**Mâcon-Bussieres Les Clos** · Joseph Drouhin · AOC Bourgogne · Chardonnay  
**Ossian** · Ossian Vides y Vinos · DO Rueda · Verdejo  
**Grand Régnard** · AOC Chablis · Chardonnay

### ROSÉ

**Chivite Rosado Las Fincas** · Chivite · DO Navarra · Garnacha Fina  
**Clarella Rosat** · Clarella · Santa Maria de Besora · Tempranillo  
**Muga** · DOCa Rioja · Garnacha i Viura

# THE CELLAR



## FRUITY AND DELICATE

### RED WINES

**Petites Estones** · Estones · DO Montsant · Garnatxa y Samsó  
**Zismero** · Locos por el Vino · DO Campo de Borja · Garnacha  
**La Montesa** · Palacios Remondo · DOCa Rioja · Tempranillo  
**Mandó** · Abadal · DO Pla de Bages · Mandó  
**Pinot Noir Clarella** · Clarella · Santa Maria de Besora · Pinot Noir  
**Thalarn** · Castell d'Encús · DO Costers del Segre · Syrah  
**Santenay** · Joseph Drouhin · AOC Bourgogne · Pinot Noir

## HALF BODIED

**Baigorri Crianza** · Baigorri · DOCa Rioja · Tempranillo  
**Rouge** · Vins Jubany · DO Costers del Segre · Garnatxa, Carinyena and Syrah  
**Equilibri Reserva** · Vins Jubany · DOCa Rioja · Tempranillo  
**Obsessió** · Vins Jubany · DO Montsant · Garnatxa i Carinyena  
**Encanteri** · Massis de l'Abera · DO Montsant · Garnatxa, Carinyena and Syrah  
**Pétalos del Bierzo** · Descendientes J. Palacios · DO Bierzo · Mencía  
**Bernat Oller** · Oller del Mas · DO Pla de Bages · Merlot, Syrah, Picapoll Blanc and Picapoll Negre  
**Marqués de Murrieta** · DOCa Rioja · Tempranillo, Graciano, Mazuelo, Garnacha  
**PSI** · Dominio de Pingus · DO Ribera del Duero · Tinto Fino

## STRUCTURED

**Salvio** · Perelada · DO Ribera del Duero · Tinta Fina, Merlot and Cabernet Sauvignon  
**Senda del Oro Roble** · Vizcarra · DO Ribera del Duero · Tinta Fina  
**Románico** · Teso La Monja · DO Toro · Tinta de Toro  
**Finca Malaveïna** · Perelada · DO Empordà · Merlot, Cabernet Sauvignon, Cabernet Franc and Garnatxa  
**Les Crestes** · Mas Doix · DOQ Priorat · Garnatxa, Carinyena and Syrah  
**3.9** · Abadal · DO Pla de Bages · Cabernet Sauvignon  
**Les Terrasses** · Álvaro Palacios · DOQ Priorat · Garnatxa, Carinyena, Cabernet Sauvignon, Syrah  
**Remírez de Ganuza Reserva** · DOCa Rioja · Tempranillo, Graciano i Mazuelo

# THE CELLAR



## SPARKLING WINES AND CHAMPAGNES

### SPARKLING

**Rimarts Brut Reserva 18 Mesos** · Rimarts · DO Cava · Macabeu, Xarel·lo, Parellada  
**Mestres Cupatge Jubany Extra Brut Gran Reserva** · Vins Jubany · DO Cava · Macabeu, Xarel·lo, Parellada  
**Llopart Integral Brut Nature** · Llopart · Corpinnat · Parellada, Chardonnay, Xarel·lo  
**Gramona Imperial Brut Gran Reserva** · Gramona · Corpinnat · Macabeu, Xarel·lo, Parellada  
**Recaredo Terrers Gran Reserva Brut Nature** · Recaredo · Corpinnat · Macabeu, Xarel·lo, Parellada

### SPARKLING ROSE

**Juvé & Camps Essential Reserva Brut Rosé** · Juvé & Camps · DO Cava · Pinot Noir  
**Llopart Brut Rosé** · Llopart · Corpinnat · Monastrell, Garnatxa, Pinot Noir  
**De Nit Brut Rosé** · Raventós i Blanc · Conca del Riu Anoia · Xarel·lo, Macabeu, Parellada, Monastrell

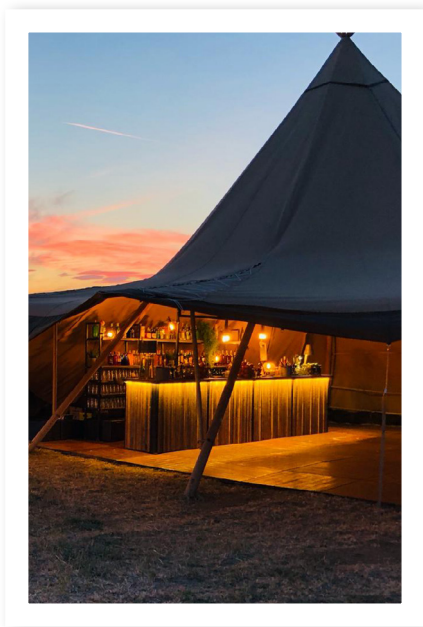
### AOC CHAMPAGNE

**Delamotte Brut** · Delamotte · AOC Champagne · Pinot Noir, Pinot Meunier and Chardonnay  
**Laurent Perrier La Cuvée Brut** · Laurent Perrier · AOC Champagne · Pinot Noir, Pinot Meunier and Chardonnay  
**Moët & Chandon Imperial Brut** · Moët & Chandon · AOC Champagne · Pinot Noir, Chardonnay, Pinot Meunier  
**Taittinger Brut Reserve** · Taittinger · AOC Champagne · Pinot Noir, Chardonnay, Pinot Meunier  
**Ruinart Blanc De Blancs** · Ruinart · AOC Champagne · Chardonnay

### CHAMPAGNE ROSE

**Moët & Chandon Imperial Brut Rosé** · Moët & Chandon · AOC Champagne · Chardonnay, Pinot Noir, Pinot Meunier  
**Moët & Chandon Ice** · Moët & Chandon · AOC Champagne · Chardonnay, Pinot Noir, Pinot Meunier  
**Ruinart Brut Rosé** · Ruinart · AOC Champagne · Chardonnay, Pinot Noir

# OPEN BAR



## ON THE BAR

Gin Club  
Whisky Scotch & Bourbon  
Ron, Vodka  
Cocktails and other liquors

## SNACKS

Our Candy Bar  
Mini-hot dogs made at the moment  
Iberian ham and truffled mozzarella grilled sandwich  
Chocolate with "churros"

## TIMINGS

Until 22.00h on midday weddings  
Until 3.00h on evening weddings  
Supplement per extra hour per person

## CONDITIONS

We will always be in charge of the open bar

In collaboration with

**SAPOREANDO.\***  
*events*

\*with a minimum of 150 people

# CONDITIONS

## PRICE OF THE MENU

The base price of the menu without supplements per person.

The price of the children's and staff menu will be 50% of the price of the chosen adult menu.

This will be modified depending on the number of guests.

For a minimum of 160 guests, there will be no price increase.

For a minimum of 140 guests, there will be a supplement of 5% of the total price of the menu.

For a minimum of 120 guests, there will be a supplement of 10% of the total price of the menu.

For a minimum of 100 guests, there will be a supplement of 15% of the total price of the menu.

For less than 80 guests, there will be a supplement of 20% of the total price of the menu.

## INCLUDED

Gastronomic proposal

Selected menu

The appetizer drinks bar

The cellar

Distillate or after meal gin&tonic

Menu tasting for six people

Design and/or printing of stationery

Maitre responsible for the celebration

One waiter every ten guests

Chef and one cook every fifteen people

Technical visit of the space where the wedding will be held

## NOT INCLUDED

Transport – (may vary depending on the mileage)

Material

Venue cooking fee

Open Bar

Flowers and decorations

Other suppliers (DJ, entertainment, etc.)

10% VAT

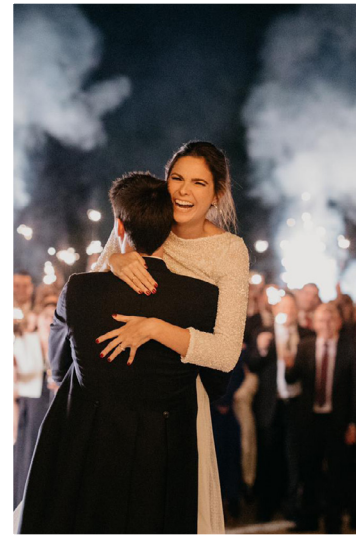
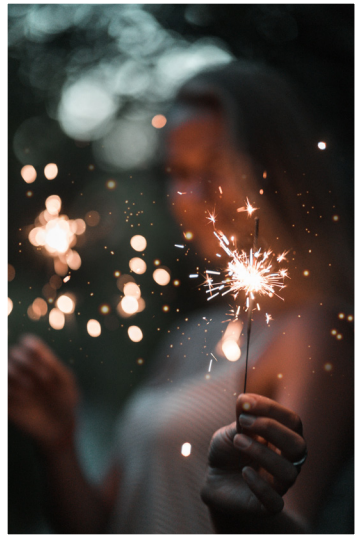
# GENERAL INFORMATION

The menu tasting will be held approximately three months before the chosen date. The bride and groom and the respective parents of each member of the couple are invited.

The tasting will take place in Can Jubany (Caldetenes) or at the gastronomic hotel Mas Albereda (Sant Julià de Vilatorrada). It will always take place on a weekday. The banquet will be confirmed from the moment the payment of 2.000€ is made.

No rates from the previous year will be applied. Prices will be updated according to the annual rate increase and market variations.

Couples must provide the exact number of guests within a maximum period of six days before the banquet. Three days before the banquet, the couple will confirm the final number of guests, which will be the one applied to the final invoice.



# CONTACT

## **Jubany Events**

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