

# Mas Albereda

Weddings  
*Nandu Zubizarin*

2025



# 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.

Will you join us to let your imagination fly?







*The Wedding  
party*  
- cocktail -



# Menu 1

Frosty cocktail fruits  
“Gazpacho” pearls / Sparkling wine “sangría” pearls  
The best olives in the world  
Air-baguette with Iberian ham  
Salted carrot cake macaron  
Margherita pizza cone  
Mimetic tender almond  
Tuna tartare with nori seaweed roll and soy caviar  
Cuttlefish bomb  
Mellow mushroom croquette  
“Patata brava” millefeuille  
FOC - Singapore chili crab pastry  
**The New York Times** beef steak tartare  
Traditional chicken mini-cannelloni

## Griddled

Mini-shrimp omelette  
Beef and foie gras McJubany

## Grilled

Octopus and confitted pork belly skewer  
Prawn with foamed spicy mayonnaise

## Calamari dry rice buffet

## The “Tapas”

Steamed egg with “sobrasada” crumbs  
Prawns, pumpkin gnocchi and crunchy Iberian ham  
Lean pork fillet “coca” with vegetables

## Selected Wines and Cheeses Table

## The Desserts

Nuptial cake  
Frozen lime lemon  
Cheesecake with berries and Quin Cacao Oreo

## Drinks bar

Estrella Damm beers  
Lemonade, soft drinks and vermouth liquors  
Natural juices and smoothies made at the moment  
Sparkling wine with Kir Royal



# Menu 2

Frosty cocktail fruits  
"Gazpacho" pearls / Sparkling wine "sangría" pearls  
The best olives in the world  
Air-baguette with Iberian ham  
Salted carrot cake macaron  
Margherita pizza cone  
Mimetic tender almond  
Tuna tartare with nori seaweed roll and soy caviar  
Cuttlefish bomb  
Mellow mushroom croquette  
"Patata brava" millefeuille  
FOC - Singapore chili crab pastry  
**The New York Times** beef steak tartare  
Traditional chicken mini-cannelloni

## Griddled

Mini-shrimp omelette  
Beef and foie gras McJubany

## Grilled

Octopus and confitted pork belly skewer  
Prawn with foamed spicy mayonnaise

## Calamari dry rice buffet

## The "Tapas"

Prawns, potato gnocchi and Iberian cream  
Hake on seabed with codium and grilled lettuce hearts  
Our version of the beef "fricandó"

## Selected Wines and Cheeses Table

## The Desserts

Nuptial cake  
Frozen lime lemon  
Cheesecake with berries and Quin Cacao Oreo

## Drinks bar

Estrella Damm beers  
Lemonade, soft drinks and vermouth liquors  
Natural juices and smoothies made at the moment  
Sparkling wine with Kir Royal





*Wedding  
Menus*

- at table -





*Mas Albereda*  
*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  
Tomato and mozzarella pizza-cone  
Mimetic tender almond  
Tuna tartare with crunchy nori seaweed  
Cuttlefish bombs  
Mellow mushroom croquettes  
Patata brava millefeuille  
FOC - Singapur chili crab pastry  
**The New York Times** beef steak tartare  
Traditional chicken mini-cannelloni

Specialties Showcooking

Quail eggs with bottarga  
Octopus takoyaki

Griddled

Mini-shrimp omelettes  
Pibil tuna millefeuille

Grilled

Octopus and confitted pork belly skewer  
Prawn with foamed spicy mayonnaise

Special Wines and Cheeses Table

Drinks Bar

Estrella Damm beers  
Selected cava and Kir Royale  
Jubany Ice with fresh mint and strawberries  
Soft drinks and vermouth liquors

## Menu 1

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

## Menu 2

Mas Albereda Appetizer  
Potato gnocchi with prawns and Iberian cream  
Roast-beef coca with vegetable pearls

## Menu 3

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

## In all menus...

Dessert to choose  
Tangerine textures with tarragon sorbet  
Lemon pie with lemon sorbet  
Banana and biscuit crumble mini-american pie  
Our version of the Black Forest with raspberry sorbet  
Chocolate and pecan nut textures  
The crunchy chocolate Hazelnut with stracciatella ice cream

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

# 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-corncob ceviche  
Tuna tartare with crunchy nori seaweed  
Tempura prawns  
Cuttlefish bombs  
Patata brava millefeuille  
**The New York Times** beef steak tartare  
Traditional chicken mini-cannelloni

The "Jubany" Oven

Our crunchy "cocas" made at the moment

Griddled

Mini-shrimp omelettes  
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  
Jubany Ice with fresh mint and strawberries  
Soft drinks and vermouth liquors



# *Nandu's Selected Appetizer*

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 tartlet  
Mimetic tender almond  
Sea bass and mini-corn cob ceviche  
Tuna tartare with crunchy nori seaweed  
Tempura prawns  
Cuttlefish bombs  
Patata brava millefeuille

**The New York Times** beef steak tartar  
Traditional roasted chicken cannelloni

## Specialty Showcooking

Quail eggs with caviar

## The "Jubany" Oven

Our crunchy "cocas" made at the moment

## The Rice

"Espardenyes" dry rice buffet

## Seafood Buffet

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

## Griddled

Mini-shrimp omelettes  
Pibil tuna crunchy millefeuille

## Grilled

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

## Drinks Bar

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”

The “Jubany” Oven

Our crunchy “cocas” made at the moment

Fresh Seafood

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

The Japanese

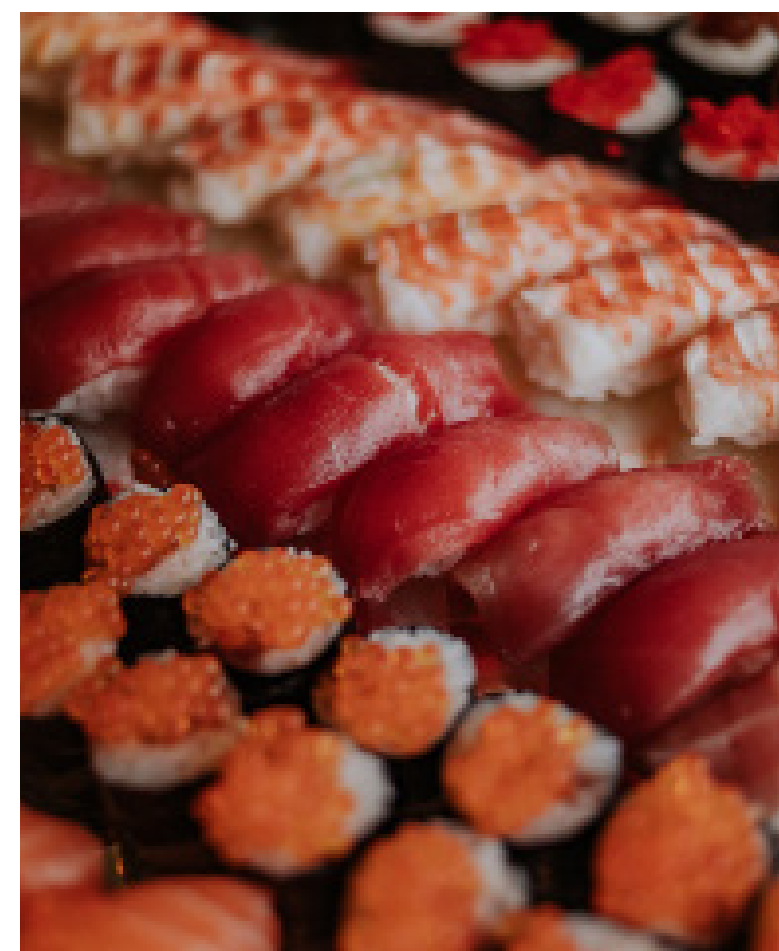
Special selection of sushi

“Espardenyes” dry rice buffet

Moët & Chandon Ice Imperial

IMPUR Cocktails

Special wines and champagnes table



# The Menu

## The Appetizer

Mas d'Osor Appetizer  
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

Tangerine textures with tarragon sorbet  
Lemon pie with lemon sorbet  
Banana and biscuit crumble mini-american pie  
Our version of the Black Forest with raspberry sorbet  
Chocolate and pecan nut textures  
The crunchy chocolate Hazelnut with stracciatella ice cream  
The chocolate Galaxy  
Butter and vanilla brioche with biscuit ice cream

## With the coffees and teas

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

Frozen lime lemon  
Cheesecake with berries  
and Quin Cacao Oreo





# The Jubany Cellar

## *White and Rosé Wines*



Fruity and Aromatic

**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

**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

Rosats

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

# The Jubany Cellar

## Red Wines



### Afruitat i Delicat

Petites Estones · Estones · DO Montsant · Garnatxa and 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

### De mig cos

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 and Carinyena  
Encanteri · Massís 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

### Estructurats

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  
Pago de Carraovejas · DO Ribera del Duero · Tempranillo, Cabernet Sauvignon and Merlot  
Les Terrasses · Álvaro Palacios · DOQ Priorat · Garnatxa, Carinyena, Cabernet Sauvignon, Syrah  
Remírez de Ganuza Reserva · DOCa Rioja · Tempranillo, Graciano and Mazuelo

# The Jubany Cellar

## *Sparkling Wines and Champagnes*



Escumosos **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

Escumosos rosats **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 i Chardonnay  
**Laurent Perrier La Cuvée Brut** · Laurent Perrier · AOC Champagne · Pinot Noir, Pinot Meunier i 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 rosé **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

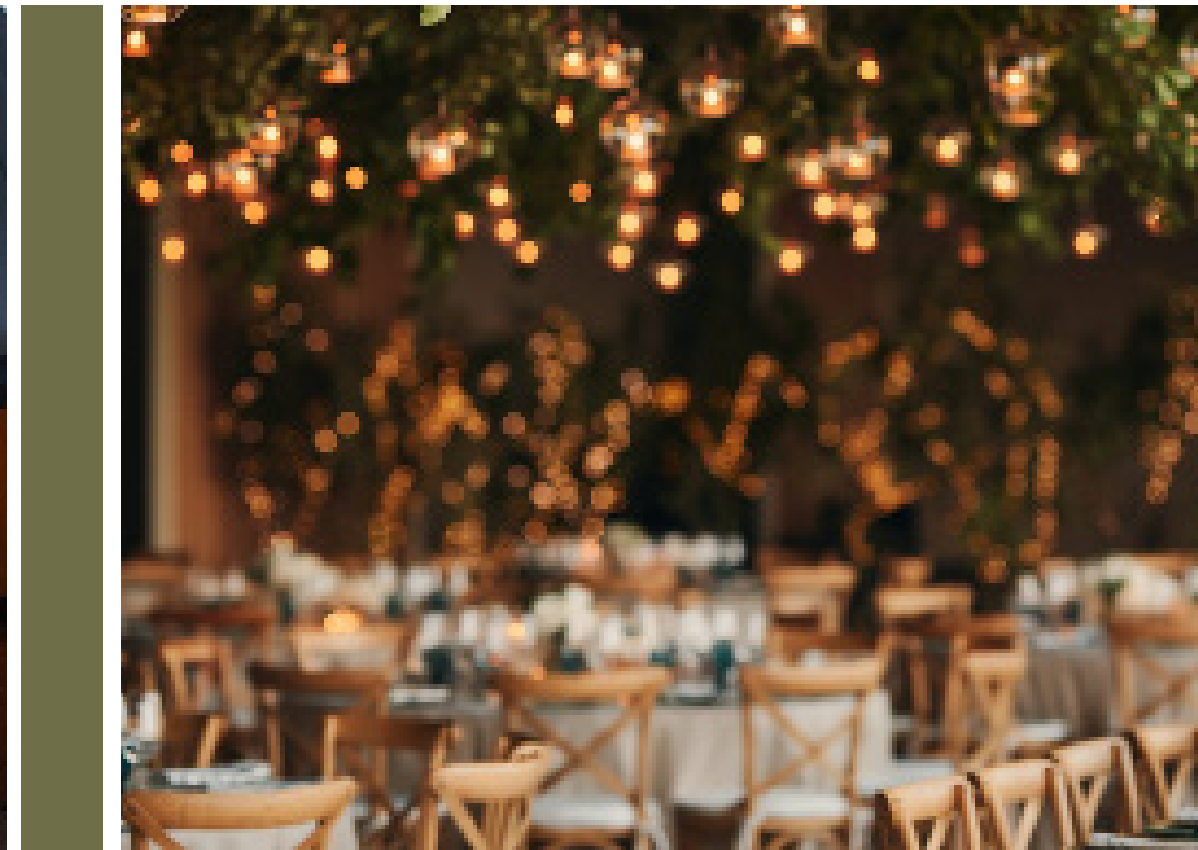
Our Candy Bar  
Mini-hot dogs made at the moment  
Iberian ham and truffled mozzarella grilled sandwich  
Chocolate with "churros"

## 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



# Ceremony

In Mas Albereda you can celebrate your civil ceremony in a space full of magic and surrounded by nature.

\*Includes bench for the couple, altar table, chairs for the guests and basic floral decoration.





# Conditions

## Menu price

From  
Cocktail Menu 1  
Cocktail Menu 2  
Wedding Menu

## Included

The gastronomic proposal  
The chosen menu  
The appetizer drinks bar  
The cellar  
Menu tasting for six people  
Design and/or print of the stationery (menu cards and seating plan)  
Maitre responsible for the celebration  
One waiter every ten guests  
Chef and a cook every fifteen guests  
Furniture and tableware from Mas Albereda

## Not included

Venue rental  
Open bar and snacks  
Ceremony set up at our venue  
Author's rights (SGAE)  
Other suppliers (DJ, entertainment, etc.)  
10% IVA

# 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 (Calldetenes) or at the gastronomic hotel Mas Albereda (Sant Julià de Vilatorça). 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.

# Venue rental

From Monday to Sunday

\*This cost does not include IVA.

# Timing

Midday weddings until 22.00h

Night weddings until 03.00h

# The rental includes:

Floral decoration (Buffets, appetizer and tables)\*

\*To choose from different options provided by our florists

Cloakroom service

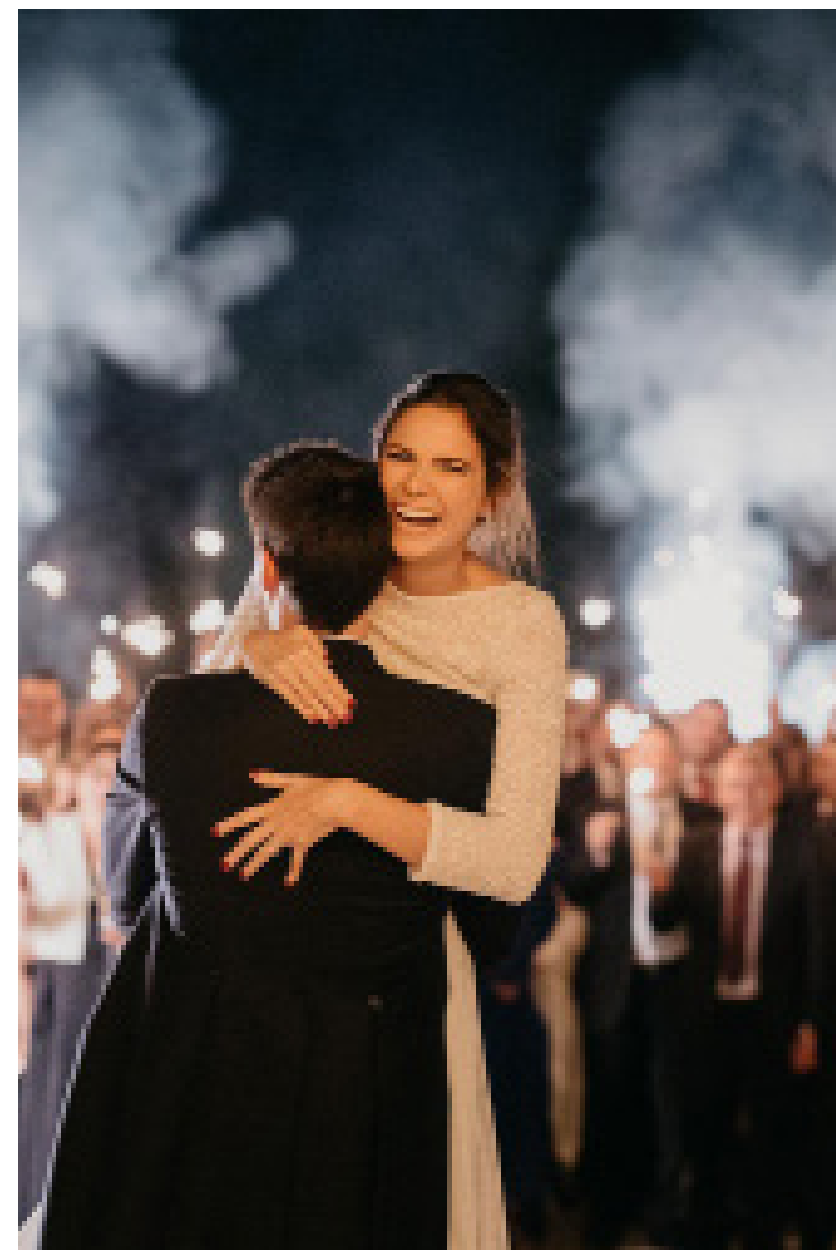
Cleaning during the event

Security personnel

Wedding coordination

20 double rooms

Breakfast on the morning after



# Contact

Mas Albereda

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