

COCKTAILS



MAS
D'OSOR

2025

Nandu Zubizar

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.

Since we created Jubany Events in 2001, there have been many celebrations, couples, events in which we have joined together with hosts to make each moment unique, different, magical... for the memory.

To achieve this, we work in a spirit of continuous improvement with the ideal recipe: product, presentation and cooking at the moment.

Will you join us to let your imagination run wild?



MENU 1



MENU OPTIONS



COCKTAIL APPETIZER

Cava sangria pearls from Es Còdol Foradat
The best olives in the world
Mini avocado with salmon tartare pit
Iberian ham air-baguette
Carbonara tartlet
Tuna tartare with crunchy nori seaweed
Chicken wings "taco" with guacamole
Mellow mushrooms croquette
FOC – Singapore chili crab pastry
Patata brava millefeuille
The New York Times - beef steak tartare

SPECIALTIES SHOW/COOKING

Quail eggs with "sobrassada" crumbs
Prawn takoyaki

GRIDDLED

Mini-shrimp omelette
Pibil tuna millefeuille

Selected wines and cheeses table

DRINKS BAR

Soft drinks and vermouth liquors and Estrella Damm beers
RSVA AT Roca cava and Kir Royale

THE "TAPAS"

Traditional roasted chicken cannelloni
Roast-beef "coca" with vegetable pearls

THE DESSERTS

Chocolate coulant croquettes

Coffees and Infusions

Frozen lime lemon
Cheesecake and Quin Cacao Oreo

MENU 2



COCKTAIL APPETIZER

Cava sangria pearls from Es Còdol Foradat
The best olives in the world
Mini avocado with salmon tartare pit
Iberian ham air-baguette
Carbonara tartlet
Tuna tartare with crunchy nori seaweed
Chicken wings "taco" with guacamole
Mellow mushroom croquettes
FOC – Singapore chili crab pastry
Patata brava millefeuille
The New York Times - beef steak tartare

"ESPARDENYES" DRY RICE BUFFET

SPECIALTIES SHOWCOOKING

Quail eggs with "sobrassada" crumbs
Prawn takoyaki

GRIDDLED

Mini-shrimp omelettes
Pibil tuna millefeuille

Selected wines and cheeses table

DRINKS BAR

Estrella Damm beers
RSVA AT Roca cava and Kir Royale
Soft drinks and vermouth liquors

THE "TAPAS"

Caramelized apple "coca" with foie and contrasts salad
Scallops, pumpkin gnocchi and Iberian crunch
Traditional roasted chicken cannelloni
Beef steak with foie and Oporto sauce

THE DESSERTS

Sweet mini-pastries

Coffees and Infusions

Frozen lime lemon
Cheesecake with berries and Quin Cacao Oreo

ADDITIONAL BUFFETS

SELECCIÓN PRIVADA DE ENRIQUE TOMÁS GLAMURÓS IBERIAN HAM BUFFET

FRESH SEA FOOD

Oysters, razor clams and purple dye murex with romesco

THE JAPANESE

Special selection of sushi

BUFFET D'ARRÒS SEC DE CALAMARS I ALL I OLI

"ESPARDENYES" DRY RICE BUFFET

GRILLED

Octopus and confitted pork belly skewer

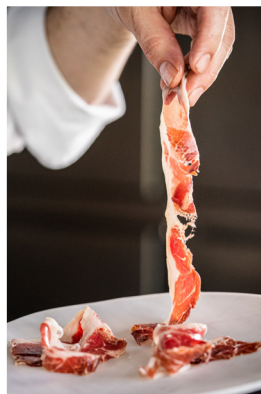
Prawn with spicy foamed mayonnaise

Shrimp from the Coast with virgin olive oil

DIM SUM

Salmon dumpling with its caviar

Duck a l'orange dumpling





ADDITIONAL “TAPAS”

THE COLD “TAPAS”

Caramelized apple and foie mi-cuit “coca”
Zucchini and royal crab involtini

THE HOT “TAPAS”

Potato gnocchi with crunchy Iberian ham
Scallops, pumpkin gnocchi and crunchy Iberian ham

THE FISH “TAPAS”

Steamed hake with codium and plancton emulsion
Roasted monkfish on potato base with refried garlic
Sole “sin faena” with nuts and potatoes

THE MEAT “TAPAS”

Roast-beef “coca” with vegetable pearls
Iberian suckling pig with fruit chutney
Grilled beef steak with virgin olive oil and fleur de sel
Beef steak with foie and Oporto sauce

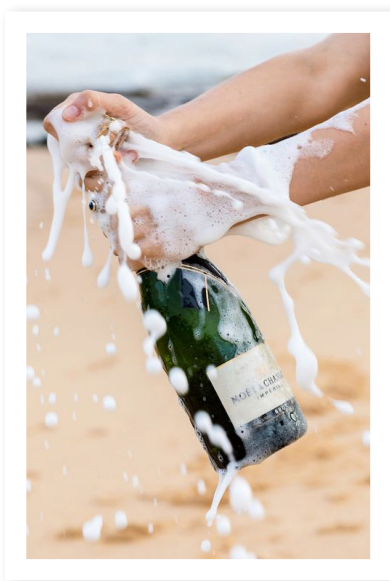
THE ADDITIONAL DESSERTS

Sweet fritters made at the moment filled with “crema catalana”
Mini-sweet pastries

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



OPEN BAR



ON THE BAR

Special selection of Gin & Tonics
Mojitos, caipirinhas, daikiris and caipiroskas
Variety of non-alcoholic cocktails

SNACKS

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

TIMING

Until 22.00h on midday celebrations
Until 3.00h on night celebrations
Three hours included

CONDITIONS

We will always be in charge of the open bar

CONDICIONS

MENUPRICE

These menus are illustrative. Convenient variations can be done as well as composing different menus to suit everyone's taste.

Under no circumstances will the prices be kept from one year to another. The prices will be increased yearly according to the market value. They are subject to possible variations according to the price of the market without previous notice.

The celebration will be confirmed once the payment of the 25% of the total is paid.

The payment of the remaining quantity will be done 48 hours before the celebration by means of bank transfer.

INCLUDED

The gastronomic proposal

The selected menu

The appetizer drinks bar

The wine cellar

After-dinner spirits or gin & tonics

Standard material

Venue rental

Design and/or printing of stationery (menus, signage, and seating plan)

Head waiter in charge of the event

One waiter per ten guests

Head chef and one cook per fifteen people

Technical visit to the venue where the celebration will take place

NOT INCLUDED

Open bar and snacks

Flowers and decoration

Other suppliers (DJ, entertainment, etc.)

10% IVA



CONTACT

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