

Catering

# Cocktail

*Nandu Jubsany*

2023



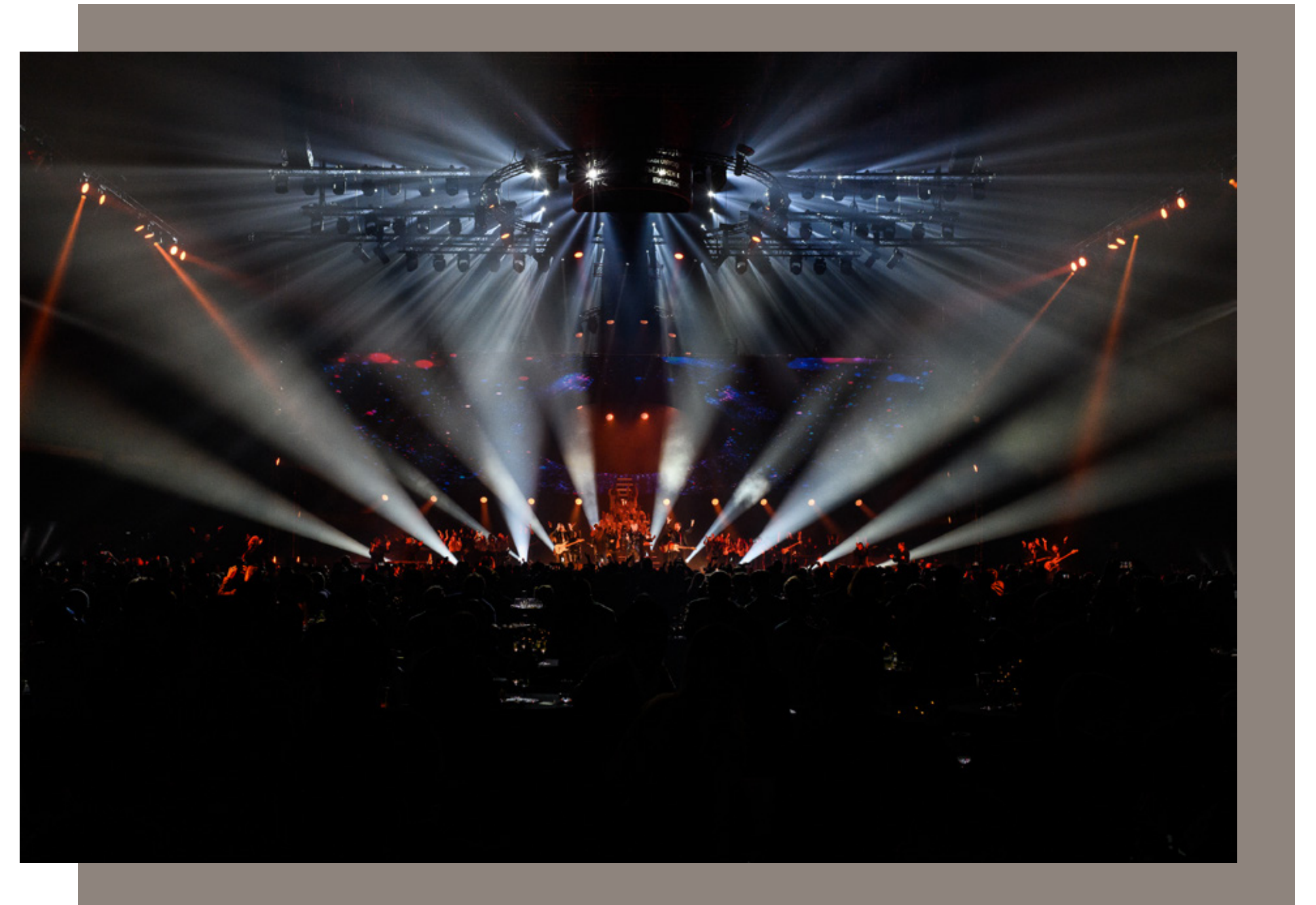
# Your moment: unique for the memory

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 options*



# Menu 1

“Gazpacho” pearls / Es Còdol Foradat’s cava “sangría” pearls  
The best olives in the world  
Tomato and mozzarella pizza cone  
Crunchy air-baguette with Iberian ham  
Mimetic tender almond  
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

## 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”

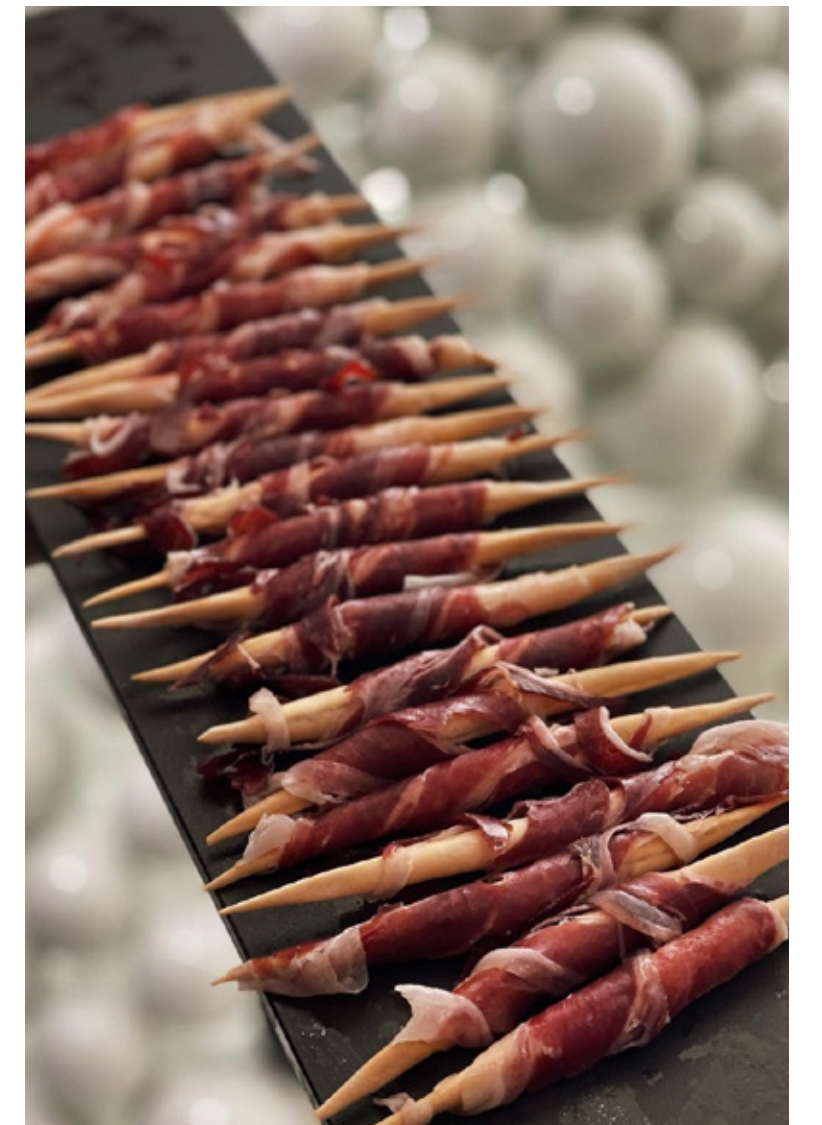
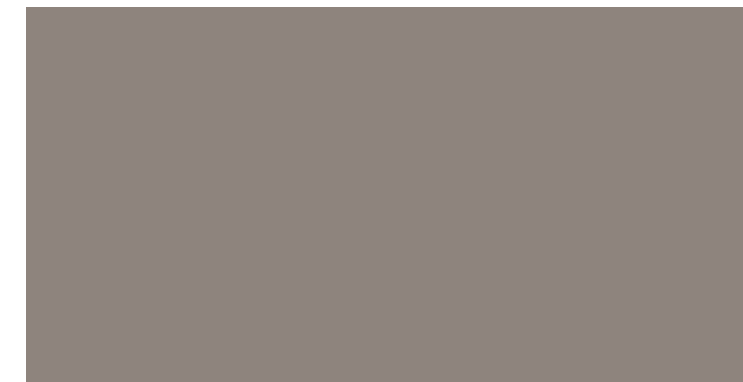
Traditional roasted chicken cannelloni  
Roast-beef “coca” with vegetable pearls

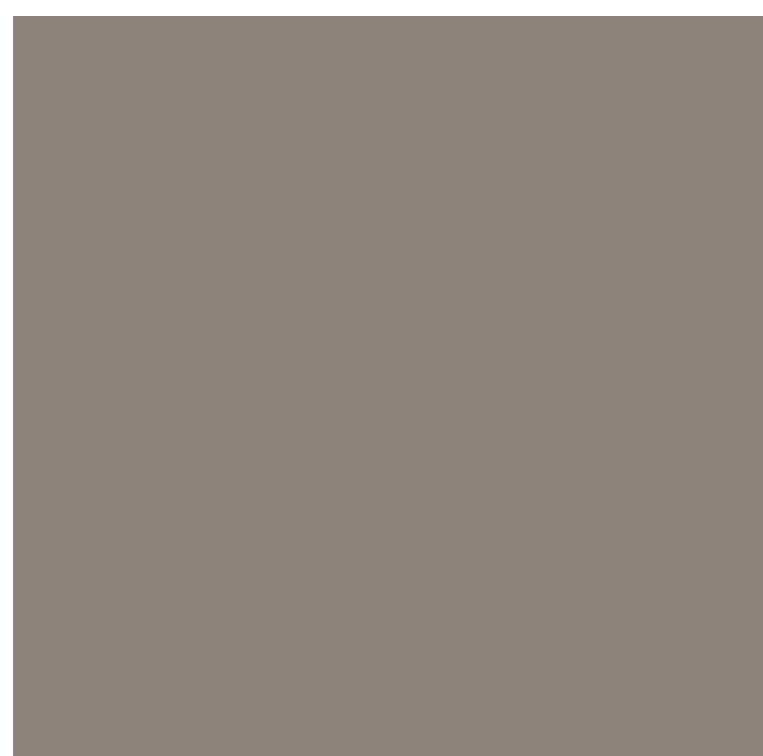
## The Desserts

Chocolate coulant croquettes

## Coffees and Teas

Frozen lime lemon and cheesecake with berries and Quin Cacao Oreo





# Menu 2

“Gazpacho” pearls / Es Còdol Foradat’s cava “sangría” pearls

The best olives in the world

Tomato and mozzarella pizza cone

Crunchy air-baguette with Iberian ham

Mimetic tender almond

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

Quail eggs with “sobrassada” crumbs

Prawn takoyaki

## Griddled

Mini-shrimp omelettes

Pibil tuna millefeuille

## Selected wines and cheeses table

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

## The Desserts

Sweet mini-pastries

## Coffees and Teas

Frozen lime lemon and cheesecake with berries and Quin Cacau Oreo

# Additional buffets

Selección Privada de Enrique Tomás Glamurós Iberian Ham

Fresh Seafood

Oysters, razor clams and purple dye murex with romesco

The Japanese

Special selection of sushi

Calamari and all i oli dry rice

“Espardenyes” dry rice

Grilled

Octopus and confitted pork belly skewer

Prawn with spicy foamed mayonnaise

Shrimp from the Coast with virgin olive oil

Dim Sum

Salmon dumplings with its caviar

Duck à l'orange dumplings



# 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

Made at the moment sweet fritters filled with “crema catalana”  
Chocolate coulant croquettes  
Mini-sweet pastries

## 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 Party

## On the Bar

Special selection of Gin & Tonics  
Mojitos, caipirinhas, daikiris and caipiroskas  
Variety of non-alcoholic cocktails  
\*Premium distillates: supplement per person

## 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. From the third hour,  
supplement per extra hour per person

## Conditions

We will always be in charge of the open bar





# Additional information

## The menu price

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 option

The chosen menu

The appetizer drinks bar

The cellar

Distillates or after-meal Gin & Tonic

Design and/or printing of the stationery (menu cards, plotters and seating plan)

Maître responsible for the celebration

One waiter every ten guests

Chef and one cook every fifteen guests

Technical visit at the venue where the celebration will take place

## Not included

The transport

Material

Venue kitchen canon

Open bar and snacks

Flowers and decoration

Other suppliers (DJ, entertainment, etc.)

10% IVA

# Contact

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