

# Weddings

*Nandu Jitwanig*

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.

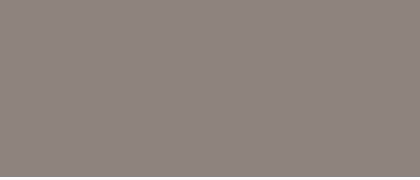






*Menu options*





*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 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

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  
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

## *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

Selecció Privada d'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

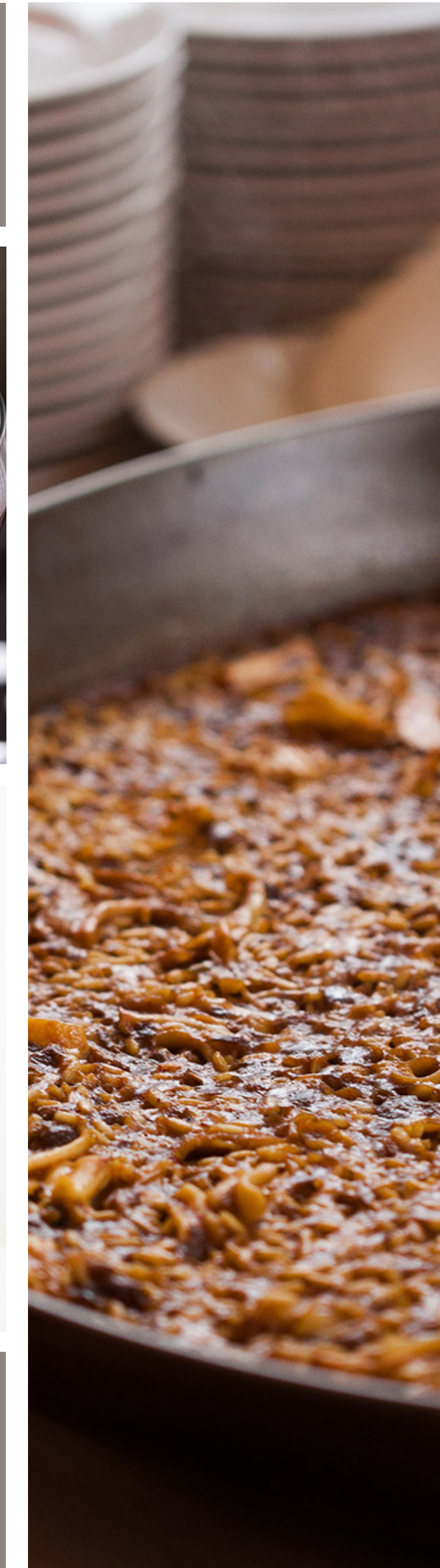
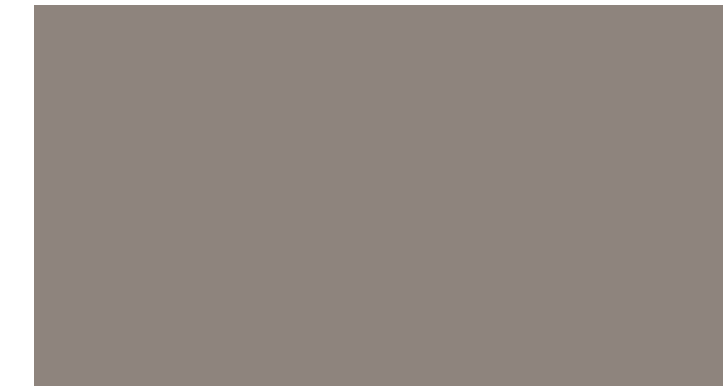
Special selection of sushi

“Espardenyes” dry rice buffet

Moët & Chandon Ice 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

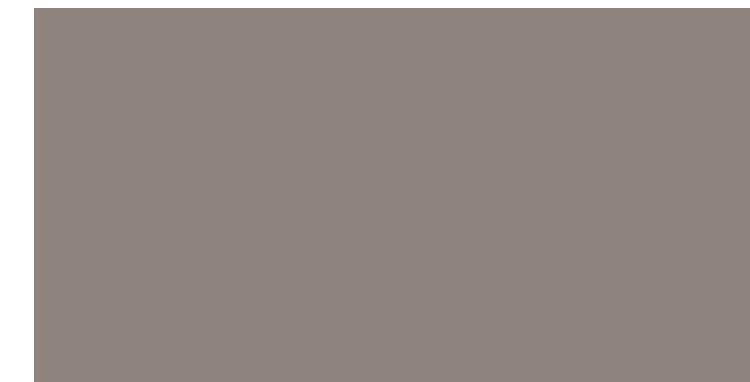
## The Desserts

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*

Aromatic and fresh

**Hi Canten els Àngels** – Verdejo – DO Rueda – Vins Jubany  
**Olbieta** – Grenache Blanc and Macabeo – DO Terra Alta – Marco Abella  
**Màgia** – Xarel·lo and Grenache Blanc – DO Penedès – Vins Jubany  
**Viu** – Grenache Blanc – DO Terra Alta – Aucalà  
**White** – Xarel·lo – DO Penedès – Mont Rubí  
**Passe Partout** – Godello and Verdejo – Montràs, Baix Empordà  
**Pazo Señorans** – Albariño – DO Rías Baixas – Pazo Señorans

With tact

**Perelada Collection Blanc** – Chardonnay and Sauvignon Blanc – DO Empordà – Perelada  
**Polvorete de Emilio Moro** – Godello – DO Bierzo – Emilio Moro  
**Can Ràfols dels Caus Terraprima** – Xarel·lo and Macabeo – DO Penedès – Can Ràfols dels Caus  
**Abadal Picapoll** – Picapoll – DO Pla de Bages – Abadal  
**Idoia Blanc** – Xarel·lo, Grenache Blanc and Chardonnay – DO Catalunya – Ca N'Estruc

Rosé

**Cara Nord Rosat** – Trepal – DO Conca de Barberà – Cara Nord  
**Whispering Angel** – Grenache and Syrah – AOC Côtés de Provence – Chateau d'Esclans



# The Jubany Cellar

## Red Wines



### Fresh

**Rouge** – Grenache, Carignan and Syrah – DO Conca de Barberà – Vins Jubany  
**Obsessió** – Grenache and Carignan – DO Montsant – Vins Jubany  
**Tomàs Cusiné Llebre** – Ull de Llebre and Tempranillo – DO Costers del Segre – Tomàs Cusiné

### Medium-bodied

**Arienzo de Marqués de Riscal Crianza** – Tempranillo – DO Rioja – Marqués de Riscal  
**Emilio Moro Finca Resalso** – Tempranillo – DO Ribera del Duero – Emilio Moro  
**Equilibri CVNE** – Tempranillo, Graciano and Mazuelo – DOCa Rioja – CVNE  
**Mineral de Montsant** – Carignan and Grenache – DO Montsant – Cara Nord  
**La Montesa** – Grenache – DOCa Rioja – Palacios Remondo  
**Loidana** – Grenache, Mazuelo and Cabernet Sauvignon – DO Priorat – Marco Abella  
**Alto Siós** – Syrah, Ull de Llebre and Grenache – DO Costers del Segre – Costers del Siós  
**Muga Crianza** – Tempranillo – DOCa Rioja – Muga  
**Pétalos del Bierzo** – Mencía – DO Bierzo – Descendientes de J. Palacios  
**Camins del Priorat** – Grenache and Cabernet Sauvignon – DOQ Priorat – Álvaro Palacios

### Structured

**Abadal Matís** – Cabernet Sauvignon, Merlot and Mandó – DO Pla de Bages – Abadal  
**Perelada 5 Finques** – Merlot, Syrah, Cabernet, Grenache and Monastrell – DO Empordà – Perelada  
**Pas Curtei** – Cabernet Sauvignon, Merlot and Carignan – DO Penedès – Alemany i Corrió  
**Susterris** – Cabernet Sauvignon, Cabernet Franc and Petit Verdot – DO Costers del Segre – Castell d'Encús  
**Marqués de Murrieta Reserva** – Tempranillo – DOCa Rioja – Marqués de Murrieta  
**Alteri de Mas Doix** – Garnacha, Cariñena y Syrah – DO Priorat – Mas Doix

# The Jubany Cellar

## *Sparkling Wines and Champagnes*

Sparkling **AT Roca RSVA Jubany** – Xarel·lo, Macabeo and Parellada – DO Clàssic Penedès – AT Roca  
**Rimarts Brut Reserva 18 mesos** – Xarel·lo, Macabeo and Parellada – DO Cava – Rimarts  
**Mestres Reserva Especial Jubany** – Xarel·lo, Macabeo and Parellada – DO Cava – Mestres  
**Gramona Imperial Màgnum** – Xarel·lo, Macabeo and Parellada – DO Corpinnat – Gramona  
**Torelló Tradicional Brut Nature** – Xarel·lo, Macabeo and Parellada – DO Corpinnat – Torelló

Sparkling rosé **Albet i Noya Efecte Brut Rosat** – Pinot Noir – DO Clàssic Penedès – Albet i Noya  
**Torelló Pà·lid Brut Reserva** – Macabeo and Pinot Noir – DO Corpinnat – Torelló

AOC Champagne **Collet Brut** – Pinot Noir, Chardonnay and Meunier – AOC Champagne – Collet  
**Delamotte Brut** – Pinot Noir, Chardonnay and Meunier – AOC Champagne – Delamotte  
**Laurent Perrier la Cuvee** – Pinot Noir, Chardonnay and Meunier – AOC Champagne – Laurent Perrier  
**Moët & Chandon Brut Impérial** – Pinot Noir, Chardonnay and Meunier – AOC Champagne – Moët & Chandon  
**Veuve Clicquot Brut** – Pinot Noir, Chardonnay and Meunier – AOC Champagne – Veuve Clicquot  
**Taittinger Brut Reserva** – Pinot Noir, Chardonnay and Meunier – AOC Champagne – Taittinger Champagne  
**Ruinart R Brut** – Pinot Noir, Chardonnay and Meunier – AOC Champagne – Ruinart

Champagne rosé **Moët & Chandon Impérial Rosé** – Pinot Noir, Chardonnay and Meunier – AOC Champagne – Moët & Chandon



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

Maître 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

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 (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.





# Contact

## Jubany Events

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