

Celebrations

eL convent

B L A N E S

2021



JUBANY
EVENTS



Your moment: unique and unforgettable

A celebration begins the moment you decide to celebrate a special occasion. And it does not finish until all the guests have left the table.

It is the work of Jubany Events to support you through every step of this exciting process, filled with expectations, hope and emotions.

Since its founding in 2001, Jubany Events has worked together with hosts to create many celebrations and events. Each one magical, unique and unforgettable.

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

Join us to let your imagination run free!

Sit down appetizer

Celery, green apple and ginger pearls

The best olives in the world

Lettuce hearts filled with crispy chicken and Caesar sauce Crispy

Iberian ham air-baguette

Tomato and mozzarella cone-pizza

Filipino of foie with Pecan nut

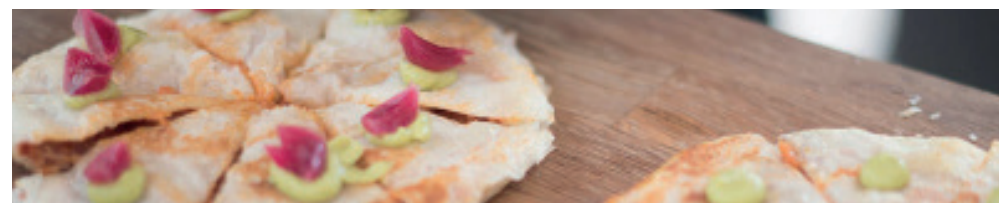
Taco with chicken wings and guacamole

Melt-in-the-mouth mushrooms ham croquettes

Beef steak tartar New York Times

Traditional cannelloni with roasted free-range chicken

'Dry rice' with calamari, artichokes and alioli



Outdoor appetizer

Frosty cocktail fruits
Celery, green apple and ginger pearls
The best olives in the world
Iberian ham air-baguette
Tomato and mozzarella cone-pizza
Filipino of foie with Pecan nut
Tuna tartar with crispy nori seaweed
Taco of chicken wings and guacamole
Melt-in-the-mouth mushrooms ham croquettes
Cuttlefish bombs
Mille-feuille of patatas bravas
'Chilly crab brioche', speciality of FOC (Singapore)
Traditional cannelloni with roasted free-range chicken

Showcooking Specialities...

Quail egg with sobrassada crumbs
Prawns Takoyaki

Rice buffet...

'Dry rice' with shrimp and artichoke

Grilled...

Mini shrimp omelettes
Millefeuille pibil tuna

Cheese board and wines

Beverages, Estrella Damm beers and aperitifs
Cava RSVA d'AT Roca

Additional buffets

Cold

"SELECCIÓN PRIVADA DE

ENRIQUE TOMÀS GLAMURÓS" HAM +**750€ / u**

JAPANESE BUFFET +**5,25€ p/p**

SPECIAL SELECTION OF WINES AND CHAMPAGNES +**10,50€ p/p**

FRESH SEAFOOD BUFFET +**8,40€ p/p**

Additional buffets

Hot

'DRY RICE' WITH CALAMARI AND AIOLI +**3,15€ p/p**

'DRY RICE' WITH SEA CUCUMBERS +**4,20€ p/p**

Dim Summ...

DIM SUM WITH SALMON AND CAVIAR +**2,10€ p/p**

DIM SUM WITH DUCK A L'ORANGE +**2,10€ p/p**

Grilled...

OCTOPUS AND PANCETTA SKEWER +**3,15€ p/p**

SHRIMPS WITH A SPICY MAYONNAISE MOUSSE +**3,70€ p/p**

PRAWNS WITH EXTRA VIRGIN OLIVE OIL +**7,35€ p/p**



Menu 1

Sit down menu...

Coca bread with roast beef with sweet onion and boletus mushrooms

Desserts...

Glass of crema catalana mousse

Frozen lime lemon

Cheesecake and Nocilla Ying-Yang

The Cellar...

White wine Costers del Segre, Vibrant

Red wine Montsant, J de Jubany

Cava RSVA d'AT Roca

Service, teas and coffees

Price: 74,40€ + Set Up + Venue rent +10% V.A.T.

Menu 2

Sit down menu...

Grilled sirloin steak with virgin olive oil and fleur de sel

Desserts...

Glass of layered piña colada

Chocolate ingot and chocolate ice-cream

Frozen lime lemon

Cheesecake and Nocilla Ying-Yang

The Cellar...

White wine Costers del Segre, Vibrant

Red wine Montsant, J de Jubany

Cava RSVA d'AT Roca

Service, teas and coffees

Price: 87,55€ + Set Up + Venue rent + 10% V.A.T.

Menu 3

Sit down menu...

Pumpkin gnocchi with prawns and crispy Iberian ham

Coca bread with roast beef with sweet onion and boletus mushrooms

Desserts...

Our version of the Caipirinha

Frozen lime lemon

Cheesecake and Nocilla Ying-Yang

The Cellar...

White wine Costers del Segre, Vibrant

Red wine Montsant, J de Jubany

Cava RSVA d'AT Roca

Service, teas and coffees

Price: 92,80€ + Set Up + Venue rent + 10% V.A.T.

Menu 4

Sit down menu...

Cold soup with shrimp, mini 'raf' tomatoes and guacamole

Iberian suckling pig with fruit chutney

Desserts...

Cheesecake sphere with red berries

Frozen lime lemon

Cheesecake and Nocilla Ying-Yang

The Cellar...

White wine Costers del Segre, Vibrant

Red wine Montsant, J de Jubany

Cava RSVA d'AT Roca

Service, teas and coffees

Price: 101,20€ + Set Up + Venue rent + 10% V.A.T.

Menu 5

Sit down appetizer...

Hake cooked at a low heat with bread, tomato and olives
Grilled sirloin steak with virgin olive oil and fleur de sel

Desserts...

Glass of citrus fruit with mint and coconut pesto
Frozen lime lemon
Cheesecake and Nocilla Ying-Yang

The Cellar...

White wine Costers del Segre, Vibrant
Red wine Montsant, J de Jubany
Cava RSVA d'AT Roca

Service, teas and coffees

Price: 99,60€ + Set Up + Venue rent + 10% V.A.T.

Menu 6

Sit down snacks...

Celery, green apple and ginger pearls
The best olives in the world
Filipino of foie with Pecan nuts

Tasting menu...

1/2 Cold soup with shrimp and mini 'raf' tomatoes
1/2 Roasted free-range chicken cannelloni
1/2 Hake cooked at a low heat with bread, tomato and olives
1/2 Our version of fricandó veal stew with crunchy aubergine

Desserts...

Glass of red berries, burrata, strawberry and black pepper
Frozen lime lemon
Cheesecake and Nocilla Ying-Yang

The Cellar...

White wine Costers del Segre, Vibrant
Red wine Montsant, J de Jubany
Cava RSVA d'AT Roca

Service, teas and coffees

Price: 103,60€ + Set Up + Venue rent + 10% V.A.T.

Menu 7

Sit down appetizer...

Grilled lobster with mushroom oil, vegetables and seaweed
Grilled sirloin steak with extra virgin olive oil and fleur de sel

Desserts...

Our version of the Caipirinha
Chocolate sphere with dulce de leche
Frozen lime lemon
Cheesecake and Nocilla Ying-Yang

The Cellar...

White wine Costers del Segre, Vibrant
Red wine Montsant, J de Jubany
Cava RSVA d'AT Roca

Service, teas and coffees

Price: 115,45€ + Set Up + Venue rent + 10% V.A.T.

Menu 8

Sit down appetizer...

Coca bread with caramelized apple and foie gras
Roasted monkfish with potatoes and a fried garlic sauce

Desserts...

Glass of citrus fruit with mint and coconut pesto
Lemon pie with lemon sorbet
Frozen lime lemon
Cheesecake and Nocilla Ying-Yang

The Cellar...

White wine Costers del Segre, Vibrant
Red wine Montsant, J de Jubany
Cava RSVA d'AT Roca

Service, teas and coffees

Price: 116,95€ + Set Up + Venue rent + 10% V.A.T.

Menu 9

Sit down appetizer...

Sole fillet with citrus fruits and nuts
Sirloin steak with foie gras and port sauce

Desserts...

Jubany cherries over creamy yoghurt and rhubarb compote
Chocolate ingot with chocolate ice cream
Frozen lime lemon
Cheesecake and Nocilla Ying-Yang

The Cellar...

White wine Costers del Segre, Vibrant
Red wine Montsant, J de Jubany
Cava RSVA d'AT Roca

Service, teas and coffees

Price: 127,45€ + Set Up + Venue rent + 10% V.A.T.

Menu 10

Sit down snacks...

Celery, green apple and ginger pearls
The best olives in the world
Filipino of foie with Pecan nuts

Tasting menu...

1/2 Coca bread with caramelized apple and foie gras
1/2 Scallops, pumpkin gnocchi and crunchy Iberian
1/2 Wild sea bass roasted with onions and mushrooms
1/2 Sirloin steak served on a stone slab

Los Postres...

Glass of gin & tonic
Chocolate Galaxy with chocolate clusters
Lima limón helado
Ying-Yang de cheesecake y Nocilla

The Cellar...

White wine Costers del Segre, Vibrant
Red wine Montsant, J de Jubany
Cava RSVA d'AT Roca

Service, teas and coffees

Price: 130,20€ + Set up + Venue rent + 10% I.V.A.





Appetizers & starters

Appetizers

Sit down snacks	12,60€
Sit down appetizer	25,20€
Outdoor appetizer	35,70€

Cold starters

Cold soup of mini 'raf' tomatoes, guacamole and shrimp	14,35€	—	20,50€
Foie gras g, biscuit crumble, nuts and goat cheese	14,70€	—	21,00€
Coca bread with roasted vegetables and shrimp	15,10€	—	21,55€
Coca bread with caramelized apple or g, foie and fresh salad	15,45€	—	22,05€
Lobster salad with tomalley mayonnaise	17,30€	—	24,70€
Lobster with citrus fruit and pickles	18,05€	—	25,75€
Courgette cannelloni with king crab and fresh vegetables	18,40€	—	26,25€
Fried lobster salad with olive oil and pickled vegetables	19,55€	—	27,90€
Seafood medley with crudités	23,55€	—	33,60€
Royal shellfish: king crab, snails, razor-shell, shrimp and scampi on a bed of seaweed	26,50€	—	37,80€

Soups & Creams

Artichoke soup, 'jabugo' pork crackling and cod fritters	8,85€	—	12,60€
Scampi broth with scampi and crispy Iberian ham	19,85€	—	28,35€
Seafood bouillabaisse soup	26,15€	—	37,30€

Hot starters

Pumpkin gnocchi with prawns and crispy Iberian ham	12,90€	—	18,40€
Shrimp cannelloni with fresh vegetables and seafood cardinal	14,70€	—	21,00€
Scallops, pumpkin gnocchi, Iberian ham and black truffle oil	14,70€	—	21,00€
Cannelloni with roasted free-range chicken	17,65€	—	25,20€
Palamós prawns suquet with potato pearls	26,50€	—	37,80€





Fish

Hake cooked at a low heat with codium and plakton emulsion	15,45€ — 22,05€
Hake cooked at a low heat, pumpkin gnocchi and crunchy Iberian	17,65€ — 25,20€
Hake cooked al pil-pil at 65oC with pickled vegetables	17,65€ — 25,20€
Grilled lobster with mushroom oil, vegetables and seaweed	19,55€ — 27,90€
Roasted monkfish with potatoes and a fried garlic sauce	20,60€ — 29,40€
Sole fillet with citrus fruits and nuts	22,80€ — 32,55€
Roasted wild sea bass with onions and mushrooms	27,60€ — 39,40€
Turbot or sea bass over potatoes and fried garlic sauce	27,60€ — 39,40€
Sea bass over a potato mousse and summer truffle	27,60€ — 39,40€

Meats

Our version of fricandó veal stew with crunchy aubergine	13,25€ — 18,90€
Coca bread with roast beef with sweet onion and boletus mushrooms	13,25€ — 18,90€
Iberian suckling pig with mango, pear and pineapple chutney	14,70€ — 21,00€
Roasted loin of lamb with potatoes	15,45€ — 22,05€
Grilled sirloin steak with extra virgin olive oil and fleur de sel	15,45€ — 22,05€
Boneless roasted shoulder of lamb with dried fruit and nuts	16,15€ — 23,05€
Succulent veal with apple, foie gras and quince	16,60€ — 23,70€
Sirloin steak served on a stone slab and an accompaniment	17,65€ — 25,20€
Roasted lamb over Tou de Til·lers cheese, artichokes and spring garlic	18,10€ — 25,80€
Veal entrecote served on a fire grill	18,40€ — 26,25€
Sirloin steak with foie gras and port sauce (figs, apple, quinces or cherries)	20,60€ — 29,40€
‘Surf and turf’ terrine with Iberian suckling pig and lobster	21,35€ — 30,45€
Grilled Galician beef steak	25,00€ — 35,70€

Desserts

Pre-desserts

Glass of gin & tonic

Glass of citrus fruit with mint and coconut pesto

Glass of layered piña colada

Jubany cherries over creamy yoghurt and rhubarb compote

Glass of crema catalana mousse

5,80€

Desserts

Lemon pie with lemon sorbet

Sacher sphere of chocolate and apricot

Crocant hazelnut of chocolate with stracciatella ice-cream

Mini-american cake of yogurth and mint

Chocolate Galaxy with chocolate clusters +2,95€

Rum babá cake ambéed at the table served with ice cream +5,80€

10€



The Cellar

House wines and Cava

White wine Costers del Segre, Vibrant

Red wine Montsant, J de Jubany

Cava AT Roca Brut Reserva

House wines and cava, service, coffee and teas 24,50€

The Party

Open Bar...

Special selection of Gin & tonics

Free-alcohol Cocktails

Mojitos, Caipirinhas, Daikiri, Caipiroskas

Food in the open bar...

Our Candy Bar

Mini hot dogs cooked on the spot

Chocolate with churros

Iberian ham and truffled mozzarella bikini

Price: 29,50€ p/p

*Supl. Premium drinks 4,95€ p/p

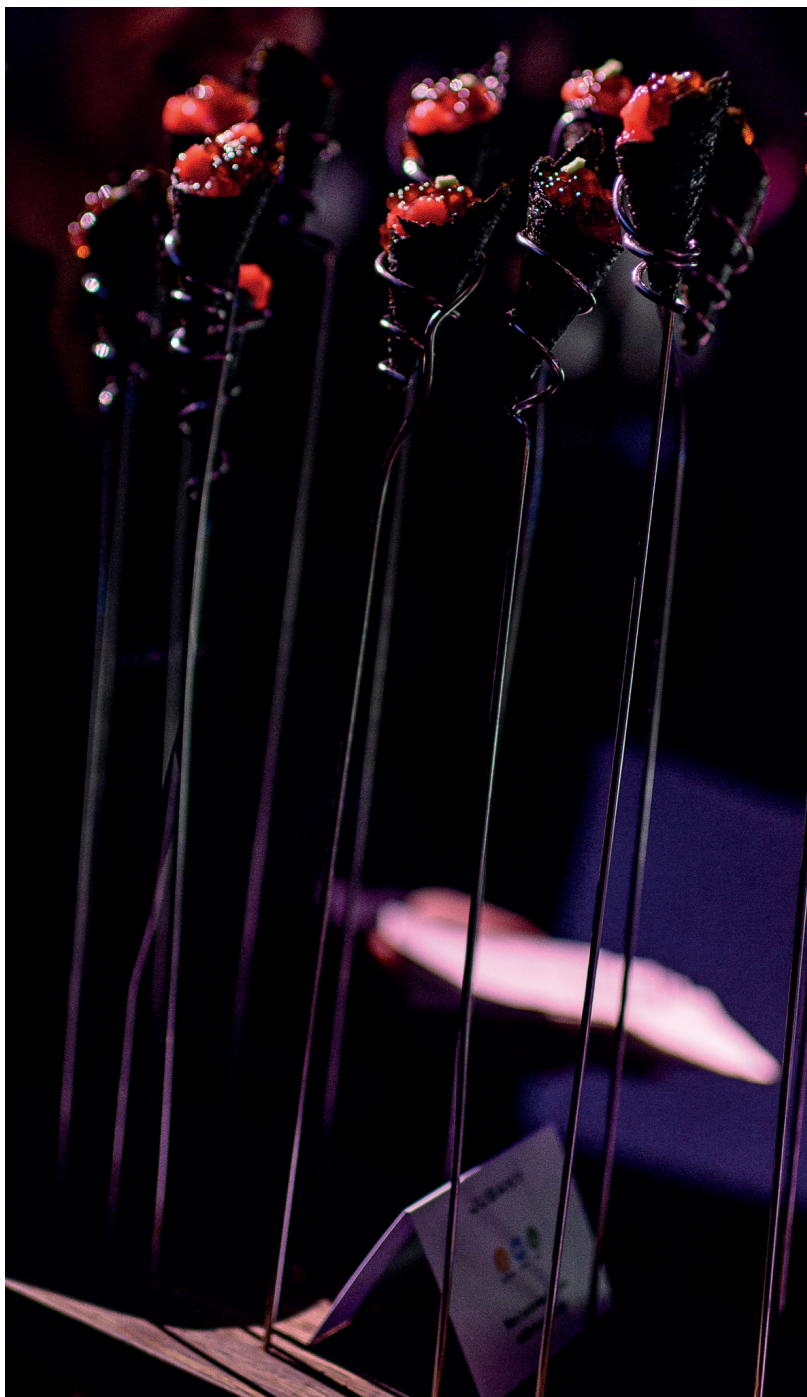
Open bar hours...

Daytime celebrations, until 10pm

Evening celebrations, until 3am

From 3am there is an extra charge of 4,50€/person/hour





Venue rent

From Monday to Thursday	4.000€
Friday	7.200€
Saturday	8.000€
Sunday	6.000€
From november to march	5.000€

Includes

Includes
Wardrobe service
Clean during the event
Security staff
Coordination of the event
Minibus service from Cala St.Francesc or
Port de Blanes

Additional Information

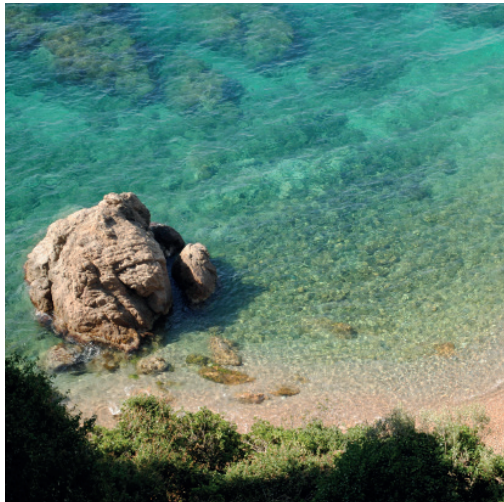
These menus are indicative; variations can be made to meet the needs and tastes of the host and their guests.

In these menus the cost of renting equipment is not included. In the case that the equipment is ours, the cost is 22€/person, including breakages.

Under no circumstances are these prices valid for future years. Each year prices increase in line with market price. These prices are subject to possible variations according to market price without prior notice.

The event will be only confirmed once a downpayment of 25% of the total cost has been made.

Full payment must be made 48 hours before the event, via bank transfer.



Contact

El Convent de Blanes

Carles Faust, 4
17300 Blanes (Girona)

Tel. 972 357 345

comercial@elconventblanes.com

www.elconventdeblanes.com