

Cocktail

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!

Menu 1

Cocktail Appetizer...

Celery, green apple and ginger pearls
Tomato and mozzarella cone-pizza
The best olives in the world
Iberian ham air-baguette
Filipino of foie with Pecan nuts
Tuna tartar with nori seaweed crunch
Taco of chicken wings and guacamole
Mellow mushrooms croquettes
Chilly crab brioche FOC — Singapur
Mille-feuille of patatas bravas
Roasted free-range chicken cannelloni
Beef steak tartar New York Times

Showcooking Specialities...

Quail egg with sobrassada crumbs
Shrimps takoyaki

Grilled...

Omelette with prawns
Millefeuille pibil tuna

Cheese board and wines

Beverages, Estrella Damm beers and aperitifs

Cava RSVA d'AT Roca i Kir Royal

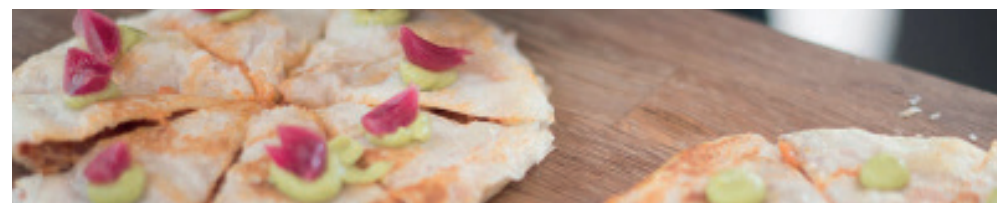
The Tapa...

Roast beef coca bread with vegetable pearls

The Desserts...

Glass of crema catalana mousse

Price: 74,20€ + Set Up + Venue rental + 10% V.A.T.



Menu 2

Cocktail Appetizer...

Celary, green apple and ginger pearls
Tomato and mozzarella cone-pizza
The best olives in the world
Iberian ham air-baguette
Filipino of foie with Pecan nuts
Tuna tartar with nori seaweed crunch
Taco of chicken wings and guacamole
Mellow mushrooms croquettes
Chilly crab brioche FOC — Singapur
Mille-feuille of patatas bravas
Roasted free-range chicken cannelloni
Beef steak tartar New York Times

Showcooking Specialities...

Quail egg with sobrassada crumbs
Shrimps takoyaki

Grilled...

Omelette with prawns
Millefeuille pibil tuna

Cheese board and wines

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

The Tapa...

Potato gnocchi with Iberian meat cream
Roast beef with vegetable pearls

The Desserts...

Glass of piña colada with a coconut mousse

Price: 76,30€ + Set Up + Venue rental + 10% V.A.T.

Menu 3

Cocktail Appetizer...

Celary, green apple and ginger pearls
Tomato and mozzarella cone-pizza
The best olives in the world
Iberian ham air-baguette
Filipino of foie with Pecan nuts
Tuna tartar with nori seaweed crunch
Taco of chicken wings and guacamole
Mellow mushrooms croquettes
Chilly crab brioche FOC — Singapur
Mille-feuille of patatas bravas
Roasted free-range chicken cannelloni
Beef steak tartar New York Times

Showcooking Specialities...

Quail egg with sobrassada crumbs
Shrimps takoyaki

Grilled...

Omelette with prawns
Millefeuille pibil tuna

Cheese board and wines

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

The Tapa...

Coca bread with caramelized apple, foie gras and a salad of contrasting flavours
Shrimp cannelloni with fresh vegetables
Our version of fricandó veal stew with crunchy aubergine

The Desserts...

Glass of gin & tonic

Price: 85,35€ + Set Up + Venue rental + 10% V.A.T.

Menu 4

Cocktail Appetizer...

Celery, green apple and ginger pearls
Tomato and mozzarella cone-pizza
The best olives in the world
Iberian ham air-baguette
Filipino of foie with Pecan nuts
Tuna tartar with nori seaweed crunch
Taco of chicken wings and guacamole
Mellow mushrooms croquettes
Chilly crab brioche FOC — Singapur
Mille-feuille of patatas bravas
Roasted free-range chicken cannelloni
Beef steak tartar New York Times

Showcooking Specialities...

Quail egg with sobrassada crumbs
Shrimps takoyaki

Grilled...

Omelette with prawns
Millefeuille pibil tuna

Cheese board and wines

Beverages, Estrella Damm beers and aperitifs

Cava RSVA d'AT Roca i Kir Royal

The Tapa...

Coca bread with caramelized apple, foie gras and a salad of contrasting flavours
Pumpkin gnocchi with prawns and crispy Iberian ham
Hake cooked at a low heat with bread, tomato and olives
Iberian suckling pig with fruit chutney

The Desserts...

Mini-selection of sweet pastries

Price: 92,40€ + Set Up + Venue rental + 10% V.A.T.

Menu 5

Special cocktail Appetizer...

Celery, green apple and ginger pearls
Tomato and mozzarella cone-pizza
The best olives in the world
Iberian ham air-baguette
Filipino of foie with Pecan nuts
Tuna tartar with nori seaweed crunch
Taco of chicken wings and guacamole
Mellow mushrooms croquettes
Chilly crab brioche FOC — Singapur
Mille-feuille of patatas bravas
Roasted free-range chicken cannelloni
Beef steak tartar New York Times

Showcooking Specialities...

Quail egg with sobrassada crumbs
Shrimps takoyaki

Showcooking Dim-Summ...

Duck a l'Orange dumplings
Steamed seaweed bun with Tuna tataki

Grilled...

Omelette with prawns
Millefeuille pibil tuna

Cheese board and wines

Beverages, Estrella Damm beers and aperitifs

Cava RSVA d'AT Roca i Kir Royal

The Tapas...

Coca bread with caramelized apple, foie gras and a small salad of contrasting flavours
Grilled sirloin steak with virgin olive oil

The Desserts...

Mini-selection of sweet pastries

Price: 97,40€ + Set Up + Venue rental + 10% V.A.T.

Menu 6

Special cocktail Appetizer...

Celery, green apple and ginger pearls
Tomato and mozzarella cone-pizza
The best olives in the world
Iberian ham air-baguette
Filipino of foie with Pecan nuts
Tuna tartar with nori seaweed crunch
Taco of chicken wings and guacamole
Mellow mushrooms croquettes
Chilly crab brioche FOC — Singapur
Mille-feuille of patatas bravas
Roasted free-range chicken cannelloni
Beef steak tartar New York Times

Showcooking Specialities...

Quail egg with sobrassada crumbs
Shrimps takoyaki

Showcooking Dim-Summ...

Duck a l'Orange dumplings
Steamed seaweed bun with Tuna tataki

Grilled...

Omelette with prawns
Millefeuille pibil tuna

Cheese board and wines

Beverages, Estrella Damm beers and aperitifs

Cava RSVA d'AT Roca i Kir Royal

The Tapas...

Coca bread with caramelized apple, foie gras and a small salad of contrasting flavours
Shrimp cannelloni with fresh vegetables
Iberian suckling pig with fruit chutney

The Desserts...

Mini-selection of sweet pastries

Price: 102,15€ + Set Up + Venue rental + 10% V.A.T.

Menu 7

Special cocktail Appetizer...

Celery, green apple and ginger pearls
Tomato and mozzarella cone-pizza
The best olives in the world
Iberian ham air-baguette
Filipino of foie with Pecan nuts
Tuna tartar with nori seaweed crunch
Taco of chicken wings and guacamole
Mellow mushrooms croquettes
Chilly crab brioche FOC — Singapur
Mille-feuille of patatas bravas
Roasted free-range chicken cannelloni
Beef steak tartar New York Times

Showcooking Specialities...

Quail egg with sobrassada crumbs
Shrimps takoyaki

Showcooking Dim-Summ...

Duck a l'Orange dumplings
Steamed seaweed bun with Tuna tataki

Grilled...

Omelette with prawns
Millefeuille pibil tuna

Cheese board and wines

Beverages, Estrella Damm beers and aperitifs

Cava RSVA d'AT Roca i Kir Royal

The Tapas...

Coca bread with caramelized apple, foie gras and a small salad of contrasting flavours
Scallops, pumpkin gnocchi and crunchy Iberian
Roasted monkfish with potatoes and a fried garlic sauce
Sirloin steak with foie gras and a port sauce

The Desserts...

Mini-selection of sweet pastries

Price: 111,60€ + Set Up + Venue rental + 10% V.A.T.



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**

Service, coffee, teas, Ying-Yang and Frozen lime lemon +3,50€ p/p



Additional Tapas

Cold tapas...

Coca bread with caramelized apple, foie gras "mi-cuit" +5,60€ Courgette
cannelloni with king crab +7,90€
Seafood medley with crudités +8,40€

Hot tapas...

Courgette cannelloni with crispy Iberian ham +2,10€
Shrimps, pumpkin gnocchi and crispy Iberian ham +4,65€
Shrimp cannelloni with fresh vegetables +5,25€

Fish tapas...

Hake cooked at low temperature with codium and plakton emulsion +5,60€ p/p
Roasted monkfish +7,35€
Boneless sole fillet with citrus fruits and nuts +8,20€

Meat tapas...

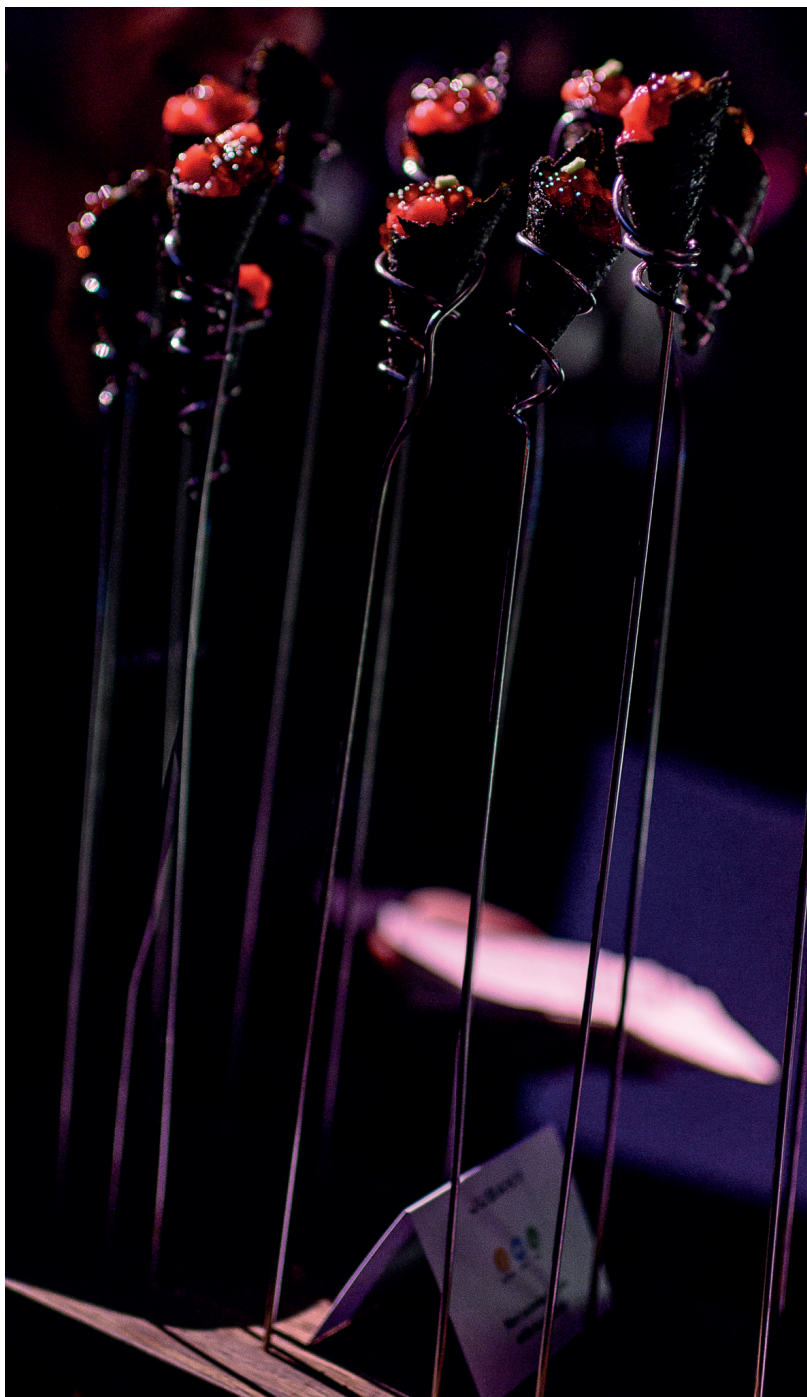
Coca bread with roast beef and vegetable pearls +4,75€
Iberian suckling pig with fruit chutney +5,25€
Grilled sirloin steak with virgin olive oil and fleur de sel +5,60€
Sirloin steak with foie gras and a port sauce +7,35€

Additional desserts...

Glass of layered gin & tonic +5,80€
Glass of "Jubany" cherries and creamy yogurt +5,80€
Glass of piña colada +5,80€
Glass of red berries and coconut ice cream +5,80€

Mini-selection of sweet pastries +4,20€

*Changing the dessert included for this one



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.

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 4,50€ p/p

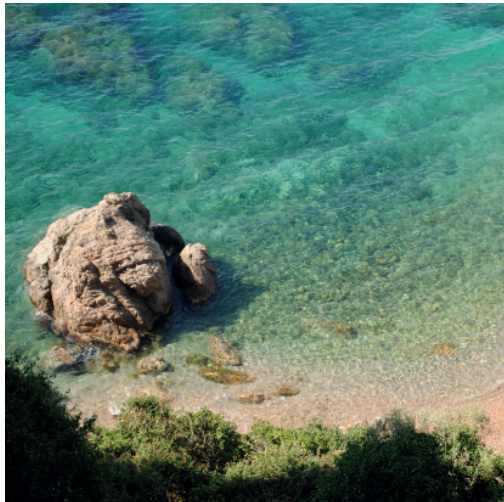
Open bar hours...

Daytime celebrations, until 10pm

Evening celebrations, until 3am

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





Contact

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