

# Corporate

## el convent

B L A N E S

2022



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!

# Appetizer

## Appetizer at Table...

Celery, green apple and ginger pearls  
The best olives in the world  
Iberian ham air-baguette  
Filipino of foie with Pecan nuts  
Cuttlefish bombs  
Beef steak tartar *New York Times*

---

## Cocktail Appetizer...

Celery, green apple and ginger pearls  
The best olives in the world  
Iberian ham air-baguette  
Filipino of foie with Pecan nuts  
Cuttlefish bombs  
Beef steak tartar *New York Times*

## Showcooking Specialities...

Quail egg with sobrassada crumbs  
Shrimps takoyaki

## Drinks and refreshments

Cerveza Estrella Damm Inèdit  
Selection of wines and Cava AT Roca Brut Reserva

Supplementary cost of 10,40€ p/p





## Additional buffets

### Cold

"SELECCIÓN PRIVADA DE

ENRIQUE TOMÀS GLAMURÓ" HAM +**825€ / u**

JAPANESE BUFFET +**5,75€ p/p**

SPECIAL SELECTION OF WINES AND CHAMPAGNES+ **11,50€ p/p**

FRESH SEAFOOD BUFFET +**9,25€ p/p**

## Additional buffets

### Hot

'DRY RICE' WITH CALAMARI AND AIOLI +**3,50€ p/p**

'DRY RICE' WITH SEA CUCUMBERS +**4,60€ p/p**

### Dim Summ...

DIM SUM WITH SALMON AND CAVIAR +**2,30€ p/p**

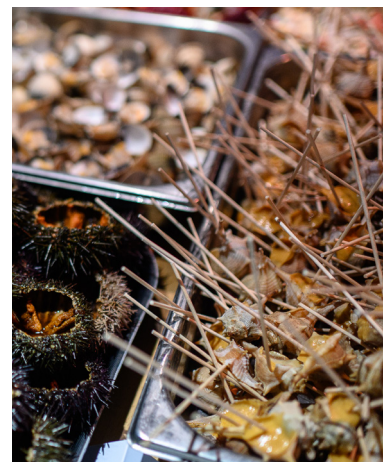
DIM SUM WITH DUCK A L'ORANGE +**2,30€ p/p**

### Grilled...

OCTOPUS AND PANCETTA SKEWER +**3,50€ p/p**

SHRIMPS WITH A SPICY MAYONNAISE MOUSSE +**4,20€ p/p**

PRAWNS WITH EXTRA VIRGIN OLIVE OIL +**8€ p/p**



## Menu 1

### Sit down appetizer

Artichoke soup, cod fritters and crispy Iberian ham  
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: 85,30€ + 10% V.A.T.**

## Menu 2

### Sit down appetizer

Pumpkin gnocchi with prawns and crispy Iberian ham  
Coca bread with roast beef with sweet onion and boletus mushrooms

### Desserts...

Glass of layered piña colada  
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: 91,70€ + 10% V.A.T.**

## Menu 3

### Sit down appetizer

Cold soup of mini 'raf' tomatoes, guacamole and shrimp  
Iberian suckling pig cooked at a low heat with fruit chutney

### Desserts...

Jubany cherries over creamy yoghurt and rhubarb compote  
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: 96,30€ + 10% V.A.T.**

## Menu 4

### Sit down appetizer

Shrimp cannelloni with fresh vegetables and seafood cardinal  
Grilled sirloin steak with extra virgin olive oil and fleur de sel

### Desserts...

Glass of red berries, burrata, strawberry and black pepper 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: 98€ + 10% V.A.T.**

## Menu 5

### Sit down appetizer

Coca bread with caramelized apple, foie gras and a salad of contrasting flavours  
Hake cooked at a low heat with bread, tomato and black olive oil

### Desserts...

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: 103,80€ + 10% V.A.T.**

## Menu 6

### Sit down appetizer

Plate of the 4 tapas:  
Coca bread with caramelized apple and foie gras  
~~New York Times~~ steak tartare  
Crunchy shrimp with sugar-roasted almonds  
Traditional mini-cannelloni with roasted free-range chicken  
Grilled sirloin steak with virgin olive oil

### The Desserts...

Glass of layered piña colada  
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: 108,40€ + 10% V.A.T.**

## Menu 7

### Sit down appetizer

1/2 Cold soup of mini 'raf' tomatoes, guacamole and shrimp  
1/2 Hake cooked at a low heat with bread, tomato and olive oil  
1/2 Grilled beef fillet with virgin olive oil

### Desserts...

Our version of the caipirinha  
Mini coconut and yuzu pie  
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: 111,45€ + 10% V.A.T.**

## Menu 8

### Sit down appetizer

Boneless sole fillet served with citrus fruit and nuts  
Sirloin steak served on a stone slab

### Desserts...

Glass of red berries, burrata, strawberry and black pepper 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: 114,20€ + 10% V.A.T.**

## Menu 9

### Sit down appetizer

- 1/2 Coca bread with caramelized apple, foie gras and a salad of contrasting flavours
- 1/2 Traditional cannelloni with roasted free-range chicken
- 1/2 Grilled sirloin steak served on a stone slab

### Desserts...

- Glass of gin & tonic
- Crocant hazelnut of chocolate with stracciatella 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: 117,50€ + 10% V.A.T.

## Menu 10

### Sit down appetizer

- Seafood medley with crudités
- Sirloin steak with foie gras and port sauce

### Desserts...

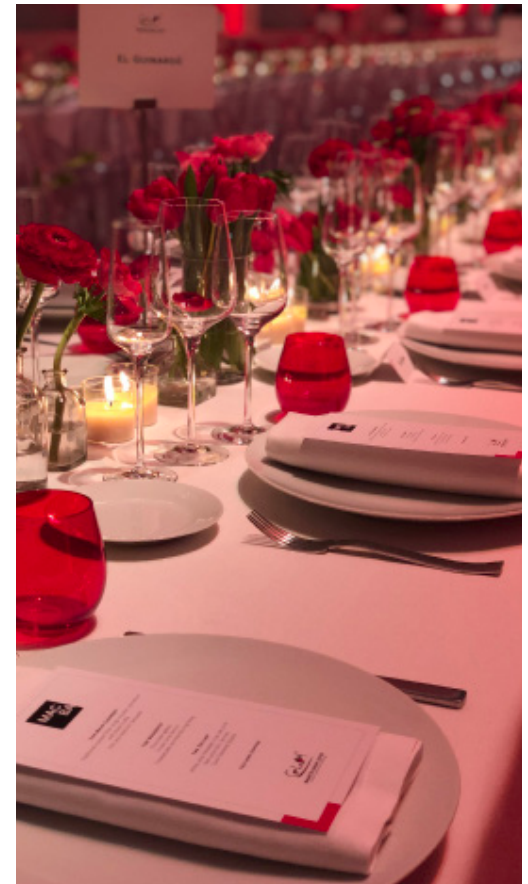
- Jubany cherries over creamy yogurt and rhubarb compote
- Chocolate Galaxy with chocolate clusters
- Frozen Lime lemon
- Cheesecake and Nocilla Ying-Yang

### The Cellar...

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

### Service, teas and coffees

Price: 133,90€ + 10% V.A.T.





# Appetizers & starters

## Appetizers

Sit down appetizer	17,30€
Outdoor appetizer	27,70€

## Cold starters

Cold soup of mini 'raf' tomatoes, guacamole and shrimp	15,80€	—	22,55€
Foie gras g, biscuit crumble, nuts and goat cheese	16,20€	—	23,10€
Coca bread with roasted vegetables and shrimp	16,60€	—	23,70€
Coca bread with caramelized apple or g, foie and fresh salad	17,00€	—	24,25€
Lobster salad with tomalley mayonnaise	19,05€	—	27,20€
Lobster with citrus fruit and pickles	19,85€	—	28,30€
Courgette cannelloni with king crab and fresh vegetables	20,25€	—	28,90€
Fried lobster salad with olive oil and pickled vegetables	21,50€	—	30,70€
Seafood medley with crudités	25,90€	—	36,95€
Royal shellfish: king crab, snails, razor-shell, shrimp and scampi on a bed of seaweed	29,15€	—	41,60€

## Soups & Creams

Artichoke soup, 'jabugo' pork crackling and cod fritters	9,75€	—	13,85€
Scampi broth with scampi and crispy Iberian ham	21,85€	—	31,20€
Seafood bouillabaisse soup	28,75€	—	41,05€

## Hot starters

Pumpkin gnocchi with prawns and crispy Iberian ham	14,20€	—	20,25€
Shrimp cannelloni with fresh vegetables and seafood cardinal Sca-	16,20€	—	23,10€
llops, pumpkin gnocchi, Iberian ham and black truffle oil Cannelloni	16,20€	—	23,10€
with roasted free-range chicken	19,40€	—	27,70€
Palamós prawns suquet with potato pearls	29,15€	—	41,60€
Four "tapes" starter			31,80€





## Fish

Hake cooked at a low heat with codium and plakton emulsion	17,00€ — 24,25€
Hake cooked at a low heat, pumpkin gnocchi and crunchy Iberian	19,40€ — 27,70€
Hake cooked al pil-pil at 65oC with pickled vegetables	19,40€ — 27,70€
Grilled lobster with mushroom oil, vegetables and seaweed	21,50€ — 30,70€
Roasted monkfish with potatoes and a fried garlic sauce	22,65€ — 32,35€
Sole fillet with citrus fruits and nuts	25,10€ — 35,80€
Roasted wild sea bass with onions and mushrooms	30,35€ — 43,35€
Turbot or sea bass over potatoes and fried garlic sauce	30,35€ — 43,35€
Sea bass over a potato mousse and summer truffle	30,35€ — 43,35€

## Meats

Our version of fricandó veal stew with crunchy aubergine	14,60€ — 20,80€
Coca bread with roast beef with sweet onion and boletus mushrooms	14,60€ — 20,80€
Iberian suckling pig with mango, pear and pineapple chutney	16,20€ — 23,10€
Roasted loin of lamb with potatoes	17,00€ — 24,25€
Grilled sirloin steak with extra virgin olive oil and fleur de sel	17,00€ — 24,25€
Boneless roasted shoulder of lamb with dried fruit and nuts	17,75€ — 25,35€
Succulent veal with apple, foie gras and quince	18,25€ — 26,10€
Sirloin steak served on a stone slab and an accompaniment	19,40€ — 27,70€
Roasted lamb over Tou de Til·lers cheese, artichokes and spring garlic	19,90€ — 28,40€
Veal entrecote served on a fire grill	20,25€ — 28,90€
Sirloin steak with foie gras and port sauce (figs, apple, quinces or cherries)	22,65€ — 32,35€
‘Surf and turf’ terrine with Iberian suckling pig and lobster	23,50€ — 33,50€
Grilled Galician beef steak	27,50€ — 39,30€

# 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

6,40€

## 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 +3,25€

Rum babá cake ambéed at the table served with ice cream +6,40€

11€





# 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 26,95€**

# 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: 32,45€ p/p**

\*Supl. Premium drinks 4,95€ p/p

## Open bar hours...

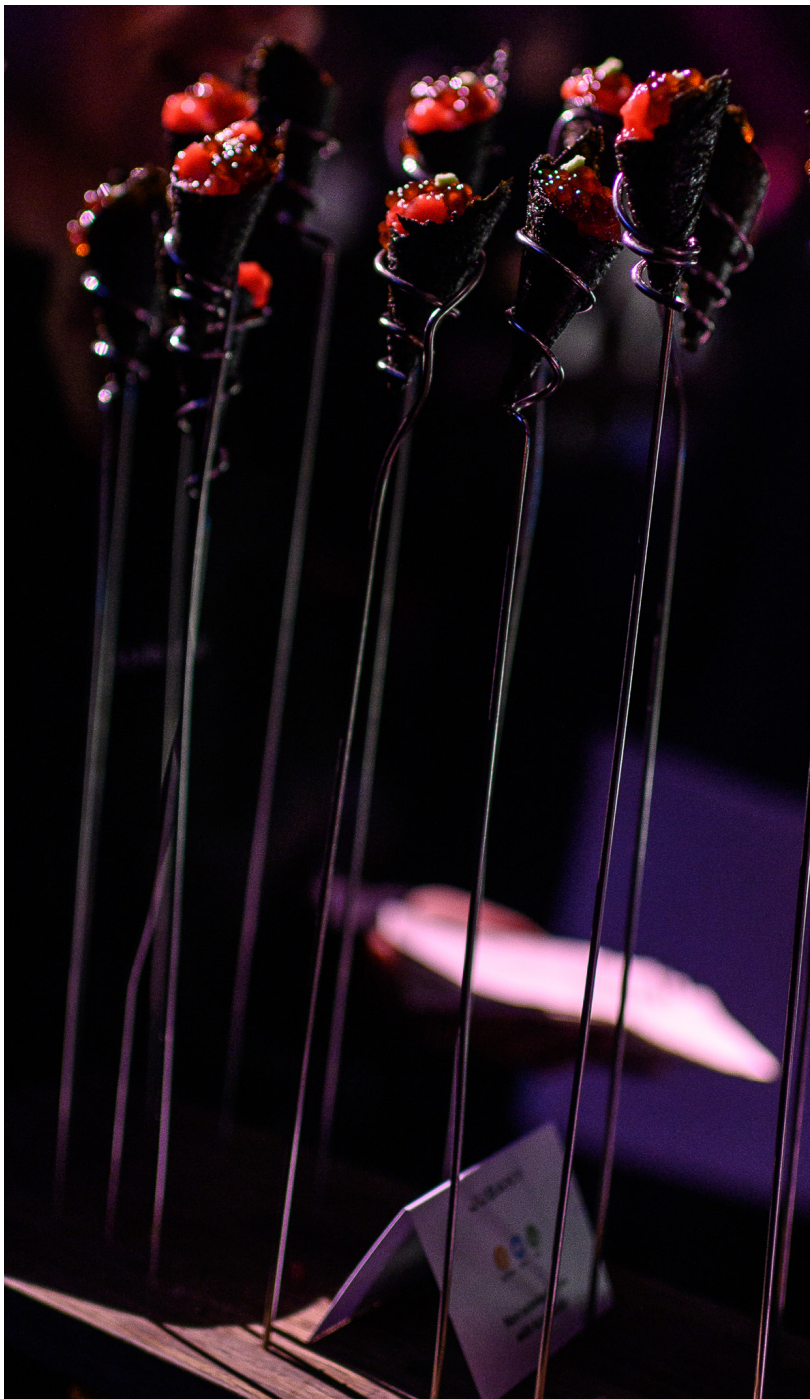
Daytime celebrations, until 10pm

Evening celebrations, until 3am

From 3am there is an extra charge of 4,95€/person/hour







## Venue rent

From Monday to Thursday	4.500€
Friday	8.000€
Saturday	8.800€
Sunday	6.000€
From november to march	5.000€

### 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 26,40€/person, including breakages.**

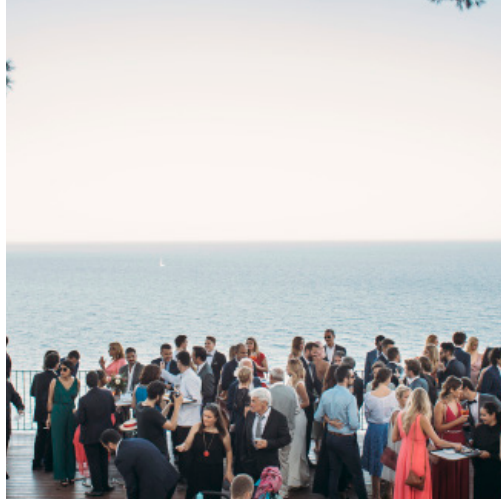
Under no circumstances are these prices valid for future years. Each year prices increase in line with market price. These prices are subject to possible variations according to market price without prior notice.

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.

**In case of not reaching 65 guests, the price of the menu will be seen increased by 20%.**







# Contact

---

## **El Convent de Blanes**

Carles Faust, 4  
17300 Blanes (Girona)

Tel. 972 357 345

[comercial@elconventblanes.com](mailto:comercial@elconventblanes.com)

[www.elconventdeblanes.com](http://www.elconventdeblanes.com)