Wedding
Mas Albereda
2022

JUBANY
EVENTS

JUBANY

Your moment: unique and unforgettable

A celebration begins the moment you decide to celebrate a special occasion. And it does not nish 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, lled with expectations, hope and emotions.

Will you join us to let our imagination fly?

> “GASTRONOMY IS FUNDAMENTAL TO GET AN EVENT OR CELEBRATION TO KEEP THE MEMORYY”

The wedding party

- STANDING UP-

Menu 1

Appetizer...

Cocktail-fruits frosty
Vermouth pearls / pearls of celery, green apple and celery The best olives in the world
Iberian ham crunchy air-baguette
Salty carrot cake
Cocktail of prawns mochi
Filipino of foie with Pecan nut
Sea bass, scallop and avocado ceviche
Tuna tartar with nori seaweed crunchy
Shrimp in tempura
Cuttle fish bombs
Mille-feuille of patatas bravas
Beef steak tartar New York Times
Traditional cannelloni with roasted free-range chicken

Griddled...

Mini shrimp omelettes
Millefeuille pibil tuna

Grilled...

Skewer of octopus & candied pork belly
Shrimps with a spicy mayonnaise mousse

Rice buffet...

The Tapas...

Quail egg with sobrassada crumbs
Hake cooked at low heat, pumpkin gnocchi and crunchy iberian
Coca bread with iberian pork "secret" and vegetables

Special table of wines & Cheese Selected

Desserts...

Wedding cake
Frozen lime lemon
Cheesecake and Nocilla Ying-Yang

Drink bar...

Estrella Damm beer
Appetizer spirits & soft drinks
Selected cava & Kir Royal

from **100,10€ p/p***

*IN THE CASE OF WANTING TO FINISH THE MENU AT THE TABLE, A COST OF 27,50€ WILL BE APPLIED FOR THE MATERIAL

Menu 2

Appetizer...

Cocktail-fruits frosty
Vermouth pearls / pearls of celery, green apple and celery The best olives in the world
Iberian ham crunchy air-baguette
Salty carrot cake
Tomato and mozzarella cone-pizza
Filipino of foie with Pecan nut
Tuna tartar with nori seaweed crunchy
California roll con verduretes
Taco with chicken wings and guacamole
Mille-feuille of patatas bravas
Melt-in-the-mouth mushrooms ham croquettes
Beef steak tartar New York Times
Traditional cannelloni with roasted free-range chicken

Griddled...

Mini shrimp omelettes
McJubany of veal with foie

Grilled...

Skewer of octopus & candied pork belly
Shrimps with a spicy mayonnaise mousse

Rice buffet...

The Tapas...

Prawns, potato gnocchi and iberian cream
Hake cooked at low temperature with codium and plakton emulsion
Coca bread of roast-beef with vegetables pearls

Special table of wines & Cheese Selected

Desserts...

Wedding cake
Frozen lime lemon
Cheesecake and Nocilla Ying-Yang

Drink bar...

Estrella Damm beer
Appetizer spirits & soft drinks
Selected cava & Kir Royal

from **102€ p/p***

*IN THE CASE OF WANTING TO FINISH THE MENU AT THE TABLE, A COST OF 27,50€ WILL BE APPLIED FOR THE MATERIAL

Wedding Menus

- AT THE TABLE -

Mas Albereda Appetizer

Appetizer...

Cocktail-fruits frosty
Vermouth pearls / pearls of celery, green apple and celery
The best olives in the world
"Joselito" Iberian ham crunchy air-baguette
Salty carrot cake
Tomato and mozzarella cone-pizza
Star fish of foie and sea urchin
Tuna tartar with nori seaweed crunchy
Cuttle fish bombs
Mellow croquettes of mushrooms
Mille-feuille of patatas bravas
Brioche of chilly crab FOC - Singapur
Beef steak tartar New York Times
Traditional chicken cannelloni

Showcooking Specialties...

Quail egg with "sobrasada" crumbs
Octopus takoyaki

Griddled...

Mini shrimp omelettes
Millefeuille pibil tuna

Grilled...

Skewer of octopus & candied pork belly
Shrimp "de la costa" with extra virgin olive oil

Special table of wines & cheese selected

Drink Bar...

Estrella Damm beer
Cava AT Roca Brut Reserva & Kir Royal
Jubany Ice with fresh mint and strawberries
Appetizer spirits & soft drinks

Menu 1

Mas Albereda Appetizer
Cold soup of prawns and mini-raf tomatoes with guacamole
Our version of fricandó veal stew with crunchy aubergine

Menu 2

Mas Albereda Appetizer
Prawns, potato gnocchi and iberian cream
Coca bread of roast-beef with vegetable pearls

Menu 3

Mas Albereda Appetizer
Steamed hake with grilled herbs and pil-pil
Suckling pig without slaughter with fruits

In all menus...

Desserts to choose
Yogurt and mango sphere with its sorbet
Lemon pie with lemon sorbet
Chocolate and apricot sacher dial
Crunchy chocolate hazelnut with stracciatella ice cream

The Jubany Winery
Coffe and infusions
Iced Lemon Lime
Ying-Yang cheesecake and Nocilla
Presentation of the wedding cake

from 128,70€ p/p*

IN THIS PRICE YOU HAVE TO ADD 27,50€ OF MATERIAL

Can Jubany Appetizer

Appetizer...

Cocktail-fruits frosty
Vermouth pearls / pearls of celery, green apple and celery
The best olives in the world
"Joselito" Iberian ham crunchy air-baguette
Salty carrot cake
Cocktail of prawns mochi
Star fish of foie and sea urchin
Sea bass, scallop and avocado ceviche
Tuna tartar with nori seaweed crunchy
Shrimp in tempura
Cuttle fish bombs
Mille-feuille of patatas bravas
Beef steak tartar New York Times
Traditional chicken cannelloni

"Jubany" Oven...

Our crunchy "cocas" made at the moment

Griddled...

Mini shrimp omelettes
Millefeuille pibil tuna

Grilled...

Skewer of octopus & candied pork belly
Shrimp "de la costa" with extra virgin olive oil

Special table of wines & cheese selected & Champagne tasting

Drink bar...

Estrella Damm beer
Selected cava & Kir Royal
Appetizer spirits & soft drinks
Jubany Ice with fresh mint and strawberries

Supl. 12,10€ p/p

The Selective Appetizer of Nandu

Appetizer...

Cocktail-fruits frosty
Vermouth pearls / pearls of celery, green apple and celery
The best olives in the world
"Joselito" Iberian ham crunchy air-baguette
Cocktail of prawns mochi
Star fish of foie and sea urchin
Sea bass, scallop and avocado ceviche
Tuna tartar with nori seaweed crunchy
Shrimp in tempura
Cuttle fish bombs
Mille-feuille of patatas bravas
Beef steak tartar New York Times
Squid sandwich with wasabi mayonnaise

Showcooking Specialities

Quail eggs with caviar

"Jubany" Oven...

Our crunchy "cocas" made at the moment

Fresh seafood buffet...

Fresh oysters, whelks & Thai razor clams

Rice buffet: The sea cucumber dry rice

Griddled...

Mini shrimp omelettes
Millefeuille pibil tuna

Grilled...

Skewer of octopus & candied pork belly
Shrimp "de la costa" with extra virgin olive oil

Special table of wines & cheese selected & Champagne tasting

Impur Cocktails

Drink Bar...

Estrella Damm beer
Selected cava & Kir Royal
Appetizer spirits & soft drinks
Jubany Ice with fresh mint and strawberries

Supl. 28,60€ p/p

The Menu

Appetizers

Can Jubany appetizer	Supl. 12,10€ p/p
The selective appetizer of Nandu	Supl. 28,60€ p/p

Starters

Cold soup of prawns and mini-raf tomatoes with guacamole	
Potatoes gnocchi, crispy ham & king prawns	
Steamed hake with grilled herbs and pil-pil	
Scallops with pumpkin gnocchi, Iberian ham & tru e olive oil	Supl. 2,20€ p/p
Zucchini cannelloni with king crab and monk sh with spicy mayonnais	Supl. 3,30€ p/p
Lobster Fricassé	Supl. 13,20€ p/p

Main dishes

Coca bread of roast-beef with vegetable pearls	
Suckling pig without slaughter with fruits	
Grilled veal llet with extra virgin olive oil & sea salt	Supl. 2,20€ p/p
Roasted shoulder with potatoes and onions	Supl. 3,30€ p/p
Tournedó rossini with foie gras and truf ed sauce	Supl. 4,40€ p/p
Grilled cow rib with souf é potatoes and bearnese sauce	Supl. 13,20€ p/p
Turbot or sea bass with potato bottom and garlic refried	Supl. 17,60€ p/p

The Desserts

Yogurt and mango sphere with its sorbet	
Lemon pie with lemon sorbet	
Chocolate and apricot sacher dial	
Crunchy chocolate hazelnut with stracciatella ice cream	
The Chocolate Galaxy	
Baba made at the time amed with rum with cream ice	Supl. 2,90€ p/p
cream	Supl. 4,40€ p/p

With coffees and teas...

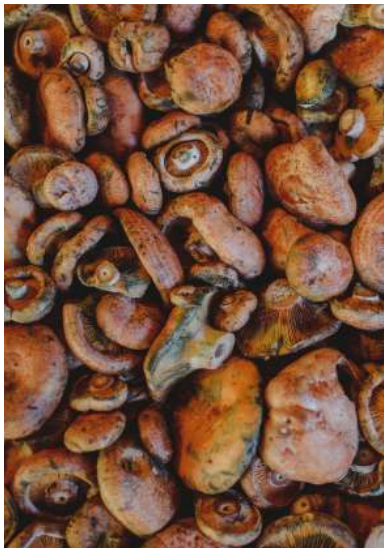
Frozen lime lemon
Cheesecake and Nocilla Ying-Yang

Apart from these dishes we can offer you other options adapted to your taste and season

Optional Buffets

"SELECCIÓN PRIVADA DE ENRIQUE TOMÁS GLAMURÓS" HAM

825€ / unitat



"LA LLAUNA"

5,50€ p/p

"JUBANY" OVEN

6,60€ p/p

FRESH SEAFOOD

8,80€ p/p

JAPANESE

5,50€ p/p

SEA CUCUMBER DRY RICE

6,60€ p/p

Optional Buffets

COCKTAILS IMPUR

Selection of cocktails premium made by our barmans

11€ p/p

SELECTION OF WINES & CHAMPAGNES

Our selection of wines premium & French Champagnes

11€ p/p

MOËT CHANDON ICE IMPERIAL

50€ p/bottle

The Cellar

WHITE WINE

FRESH AND AROMATIC

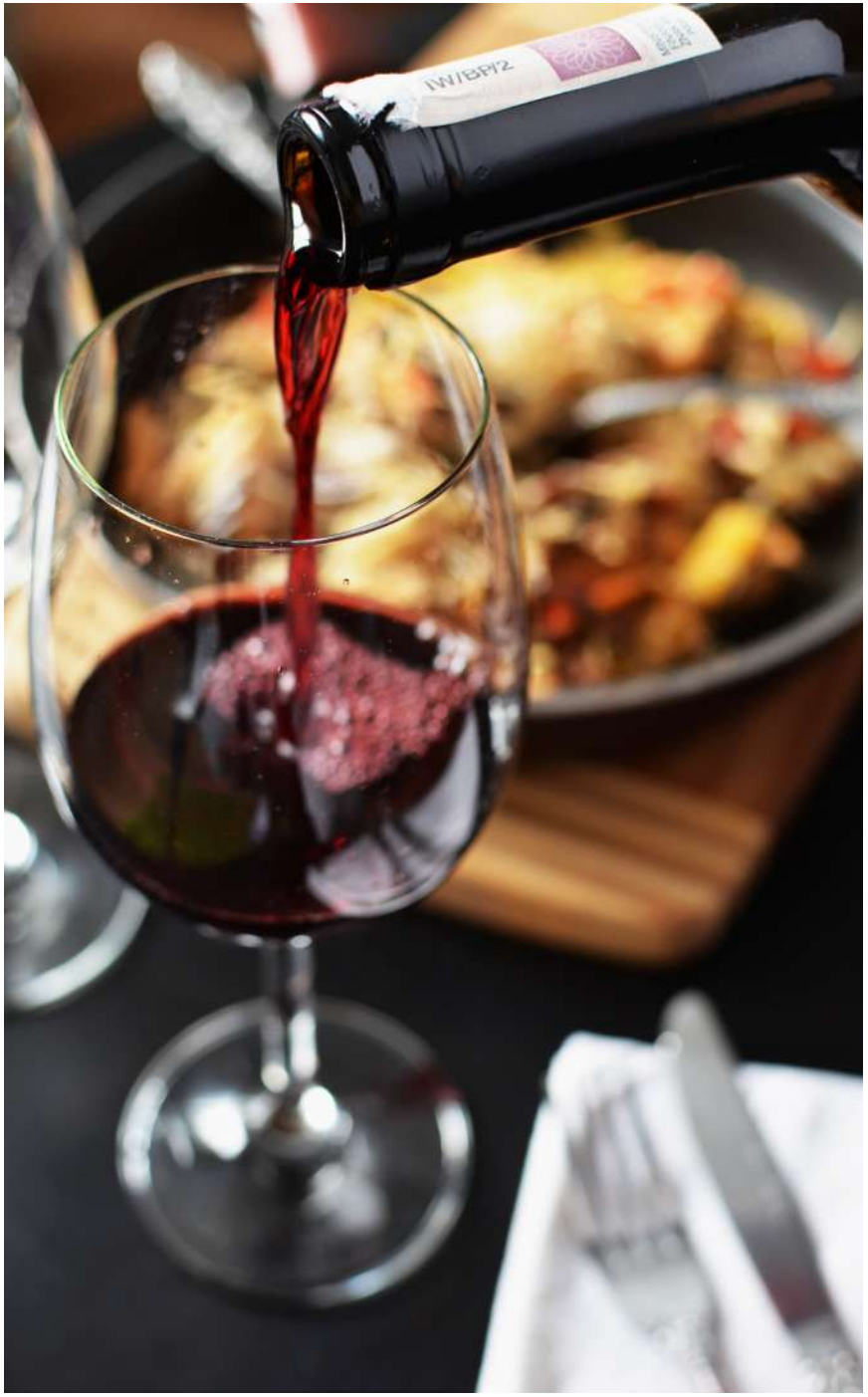
Palacio de Menade / Verdejo / DO Rueda / Palacio de Menade
Viu / Garnatxa Blanca / DO Terra Alta / Serra Barceló
Mosst / Garnatxa i Muscat / DO Empordà / Masia Serra
Dry Trocken / Riesling / Mosel (Alemania) / Dr Lossen
La Foresta Bosc del Calau / Xarel·lo i Viognier / DO Penedès / La Foresta
Pazo de Señorans / Albariño / DO Rías Baixas / Pazo de Señorans +1€ - +1,25€ Magnum

YOUNG AND DRY

L'Abrunet / Garnatxa blanca / DO Terra Alta / Frisach
Vibrant / Macabeu i Chardonay / DO Costers del Segre / Cérvoles Celler
Olbieta / Macabeu i Garnatxa blanca / DO Catalunya / Marco Abella
Màgia / Garnatxa blanca i Xarel·lo / DO Penedès / Alemany i Corrió & Jubany
Ardeche / Chardonnay / Vins de Pays de l'Ardeche / Louis Latour
Vora la Mar / Pansa Blanca / DO Alella / Wine Is Social
Pase Pour Tout Blanc / Godello i Verdejo / Vi fet a Montras (Baix Empordà) / Diaz Varela

MATURE

Muga Blanc / Viura i Malvasia / DOCa Rioja / Bodegas Muga
Onra Blanc / Garnatxa Blanca i Chenin Blanc / DO Costers del Segre / La Gravera



The Cellar

RED WINE

FRUITY AND YOUTHFUL

No té Nom / Garnatxa negra / DO Empordà / Arché Pagès
Couvent des Jacobins / Pinot Noir / AOC Bourgogne / Loui Jadot +2€

MEDIUM BODIED

Emilio Moro Finca Resalso / Tinta Fino / DO Ribera del Duero / Emilio Moro
Més que Paraules / Cabernet, garnatxa, merlot i sumoll / DO Catalunya/ Celler Més Que Paraules
Equilibri / Tempranillo, Graciano y Mazuelo / Doca Rioja / Cvne
Obsessió / Garnatxa, Carinyena i Syrah / DO Montsant / Vinyes Domenech
Rouge / Garnatxa, Carinyena i Syrah / DO Conca de Barberà / Cara Nord +1€ Magnum
Bernat Oller / Merlot / DO Pla del Bages / Celler Oller del Mas +1€
Herencia Remondo La Montesa / DO Rioja / Bodega Palacios Remondo +1,25€ - +1,25€ Magnum
Muga Crianza / Tempranillo, garnacha / DOca Rioja / BodegasMuga +1,50€ - 1,50€ Magnum
Alto Siós / Garnatxa, Merlot i Ull de llebre / DO Costers del Segre / Costers del Sió +1,75€ - 1,75€

STRONG AND FULL-BODIED

Surrealista / Garnatxa, merlot i syrah / DO Empordà/ Vinos Sin Etiquetas
Cuando el Rio Suena / Tinto Fino / DO Ribera del Duero / Virgen de la Asunción
Sardón / Tinta Fina / Tierra de Castilla y León / Quinta Sardonia
Loidana / Garnatxa, Carinyena i Cabernet Sauvignon / DOQ Priorat / Marco Abella +1€ Magnum
Pas Curtei / Merlot, cabernet i carinyena / DO Penedès / Alemany i Corrió +1€
Alteri / Garnatxa, Carinyena i Syrah / DOQ Priorat / Mas Doix +1,50€ - 2€ Magnum
Marqués de Murrieta Reserva / Tempranillo / DOCa Rioja / Marques de Murrieta +2€
Pétalos del Bierzo / Mencía / DO Bierzo / Descendientes de J. Palacios +2€ - +1,75€ Magnum
Pago de Capellanes / Tinta Fina / DO Ribera del Duero / Pago de Capellanes +3,75€ - +3,75€ Magnum

The Cellar

CAVA & CHAMPAGNE

CAVA RESERVA

RSVA d'AT Roca / Macabeu, Xarel•lo i Parellada / DO Clàssic Penedès / ATRoca
Aire de l'Origan / Macabeu, Xarel•lo i Parellada / DO Cava / L'Origan
Encisador de Gramona / Macabeu, Xarel•lo i Parellada / Corpinnat / Gramona

CAVA GRAN RESERVA

Rimarts Brut Nature 24 Mesos / Macabeu, Xarel•lo i Parellada / DO Cava / Rimarts
Torelló Brut Nature Gran Reserva / Macabeu, Xarel•lo i Parellada / Corpinnat / Caves Torelló
Gramona Imperial / Macabeu, Xarel•lo i Parellada / Corpinat / Gramona +2,75€
Juvé & Camps Reserva de la Familia / Macabeu, Xarel•lo i Parellada / DO Cava / Juvé i Camps +3€
Recaredo Terrers BN GR / Macabeu, Xarel•lo i Parellada / Corpinnat / Recaredo +4€

AOC CHAMPAGNE

André Clouet / Pinot Noir i Pinot Meunier / André Clouet +6,25€
Delamotte Brut / Pinot Noir, Pinot Meunier i Chardonnay / Delamotte +7,50€ - +10,25€ Magnum
Moet Chandon Brut Imperial / Pinot Noir, Pinot Meunier i Chardonnay / Moet Chandon +8,75€
R de Ruinart / Pinot Noir, Pinot Meunier i Chardonnay / Ruinart +11,25€
Louis Roederer Brut Premier / Pinot Noir, Pinot Meunier i Chardonnay / Louis Roereder +11,25€
Bollinger Special Cuvée / Pinot Noir, Pinot Meunier i Chardonnay / Bollinger +15,25€

CAVA AND CHAMPAGNE ROSAT

Raventós i Blanc de Nit / Macabeu, Monastrell i Parellada / DO Penedès / Raventós i Blanc +2,50€
AT Roca Rosat Reserva / Macabeu i Garnatxa / DO Clàssic Penedès / ATRoca +1,25€
Ruinart Rosè / Pinot Noir i Chardonnay / Ruinart +10,50€
Louis Roederer Rosè / Pinot Noir i Chardonnay / Louis Roederer +17,25€

The party

Open bar

Special selectionl of Gin & Tonics
Cocktails without alcohol
Mojitos
Caipirinhas
Daikiris
Caipiroskas

Food during the disco

Our Candy Bar
Mini Frankfurts cooked at the moment
Iberic ham and truffled mozzarella bikini hot
Chocolate & “xurros” (long fritters)

Price 33€ per person

Daylight wedding, until 22:00 pm
Nightlight wedding, until 03:00 am

Supplement +6€ for premium drinks
Supplement +8€ by extra hour per person

Ceremony

In Mas Albereda you can celebrate your civil ceremony in a space full of magic surrounded by nature.

Price: 770€*

* Includes assembly of the ceremony, collection, drink bar at the entrance

General information & Conditions

THE PRICE OF THE MENU...

***From...**

Menu 1 - 100,10€
Menu 2 - 102€
Wedding's menu - 128,70€

INCLUDES

Gastronomic proposal
- Selected menu
- Beverage Bar Aperitif
- The winery
- Distilled or table top gin
- Tasting menu for 6 people

Minutes and Seating Plan
Maitre responsible for the celebration
1 waiter every 10 guests
Mas Albereda Furniture and Tableware

DOES NOT INCLUDE

Rental of Mas Albereda and Floral Decoration
Open bar
Assembly of ceremony at Mas Albereda
Other suppliers (Dj, Entertainment, etc)
Staff menu
10% VAT

CONDITIONS

Hour:

Daylight wedding, until 22.00 pm
Nightlight wedding, until 03.00 am

Rent Mas Albereda:

From Monday to Sunday 4.200€

*These prices do not include VAT.

THE RENTAL INCLUDES:

Floral Decoration
- Buffets, appetizers and tables
- You can choose different options with our florists

Wardrobe service
Cleaning service during the event
Security personal
Coordination of the weeding
20 double rooms
Breakfast for the next day

Children's menu 50% of the chosen menu price
Staff menu 50% of the chosen menu price

Contact

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