

Mas
d'Osor
Weddings

Nandu Jutawong

2023



A unique space for celebrations and events

Located in the heart of Montseny, in Viladrau, among magnificent landscapes all year long. A pleasant environment, ideal for the celebration of any kind of event and, at the same time, enjoy the modern but rooted to tradition cuisine, with Nandu Jubany's gastronomical signature.

Cuisine and nature to live unforgettable moments.

Location

Mas d'Osor is located in a privileged position, in the center of Montseny Natural Park, approximately one hour from Barcelona and forty-five minutes from Girona.







Menu options



Mas d'Osor 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
Tomato and mozzarella pizza-cone
Mimetic tender almond
Tuna tartare with crunchy nori seaweed
Cuttlefish bombs
Mellow mushroom croquettes
Patata brava millefeuille
FOC - Singapur chili crab pastry
The New York Times beef steak tartar
Mini-canelón tradicional de pollo de corral

Specialties Showcooking

Quail eggs with bottarga
Octopus takoyaki

Griddled

Mini-shrimp omelettes
Pibil tuna millefeuille

Grilled

Octopus and confitted pork belly skewer
Prawn with foamed spicy mayonnaise

Special Wines and Cheeses Table

Drinks Bar

Estrella Damm beers
Selected cava and Kir Royale
Jubany Ice with fresh mint and strawberries
Soft drinks and vermouth liquors

Menu 1

Mas d'Osor Appetizer
Cold soup of guacamole mini-raf tomatoes and prawns
Roast-beef coca with vegetable pearls

Menu 2

Mas d'Osor Appetizer
Potato gnocchi with prawns and Iberian cream
Roast-beef coca with vegetable pearls

Menu 3

Mas d'Osor 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 Kin cacau Oreo
Wedding cake presentation

*Aperitivo
Can Jubany*

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



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

Selección Privada de Enrique Tomás Glamurós Iberian Ham

“La Llauna”

Special “conservas”, selected “latas”, vegetable chips, purple dye murex and “gildas”

The “Jubany” Oven

Our crunchy “cocas” made at the moment

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 Appetizer

Mas d'Osor Appetizer
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 Kin cacau! 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



Ceremony

In Mas d'Osor you can celebrate your civil ceremony in a space full of magic and surrounded by nature.

Includes bench for the bride and groom, altar table, chairs for the guests and basic floral decoration.



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

The chosen 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 venue

Not included

Rental of the venue

Open bar and snacks

Ceremony set-up

Author's rights (SGAE)

Furniture and tableware (to choose from our options)

Other suppliers (DJ, entertainment, etc.)

10% IVA

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 (Caldetenes) 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.

Our suppliers*

DJ

DJ Spexen - spexen@spexen.com

Ceremony

Open bar

Includes all the sound and lighting equipment and the DJ's menu

Florist

elgallaret@gmail.com

Material

info@ahrental.com

*Our suppliers are exclusive and under no circumstances will be changed.



Contact

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