



Wedding  
Proposal  
Hotel Barcelona Golf  
Resort



# *Welcoming your guests in our garden and swimming pool*

We welcome all your guests with these refreshing options:

Bellini cocktail with liquid strawberry base

Smooth mini mojitos with natural mango

Scented water bar:

Refreshing citrus: lemon lime and mint

Spicy: cucumber and black pepper

Tropic: frozen watermelon and pineapple

Glass of rosé cava

Glass of Brut nature cava



## *With a welcome drink*

While the guests are waiting for the bride and groom, you

can choose two of these references:

- Spiced Canary Island banana crispies
- Wok sautéed almonds with Indian curry
  - Oregano spiral breadcrumbs
- Grana Padano lollipops with poppyseed
- Mixed vegetable crisps of cassava, beetroot and carrot





# *Appetizers, served by our waiters*

- Shots of Torrelles cherry gazpacho with mango coulis
- Iberian ham shavings on ciabatta bread with tomato and beech-smoked AOVE (olive oil)
- Mini salmon pitas with cream cheese and blueberry jam
- Prawn lollipops with a light marinade and cocktail sauce
- Crunchy foie bonbon with KM. 0 peppers jam
- Focaccia of seasonal vegetables with honey goat's cheese and chia seeds
- Wrap of duck confit, diced mango, seasonal mézclum and red onions
- Handmade beef samosa with Indian curry
- Handmade croquette of Iberian ham
- Beef mini-burger on sesame bread with brie cheese and caramelised onion



# *Other gastronomies to exchange for an aperitif*



- Shots of melon marinated in mint with Guijuelo ham salt
  - Shots of shrimp cream with toasted hazelnuts
- Baby potato brochette with Canary Island green mojo artenasanal
- Smoked salmon blinis with cream cheese and AOVE (olive oil)
- Tropical pineapple and mango ceviche with corn and red onion
  - Crab tartlet with hard-boiled quail egg and chives
    - Tartlet of mussel appetizer in two textures
  - Toast with diced foie gras and caramelised onion
    - Homemade Iberian ham croquette
    - Homemade boletus croquette
- Potato cylinders with salsa brava, aioli and paprika de la Vera
  - Rolls of roast beed with vitello tonato
  - Satay marinated chicken skewers
- Mini mushroom mini cannelloni with bechamel sauce and crunchy onions
  - Skewered salmon and pineapple marinated in Malibu
- Octopus minis with cansalada, soy and oyster sauce and chipotle mayonnaise
  - Crispy king prawns, fresh guacamole and piri-piri



# *Buffets show cooking*

We give a different touch to the aperitif by complementing it with a buffet with its own snack, you can choose from one of the following:

- Tasting of fideuá a la marinera with mild prawn aioli
- Tasting of creamy mushroom risotto, aged cheese, Grana padano and pears
- Fried eggs with potatoes, caramelised onion, girolles, portobello mushrooms and Iberian ham  
Perol de Girona sausage spread station
- Assortment of European cheeses: (pure sheep's Manchego, Manchego semi, Caesar cake, Emmenthal, and Camembert: > Complements: picos, tostas, regañas and homemade jams).
- Duck, prawn, chicken and veggie gyozas station.
- Sitges Xatonada salad bar station, Thai marinated prawns, mozzarella and salmon pearls and caramelised goat's cheese with honey.





**Green point station:**

Roasted pepper hummus, oriental tabouleh with citrus, garlic shiitakes vol au vent, aubergine sticks with honey and lime and nachos with homemade guacamole.

**Ham cutting station:**

Jamón Sanchez Romero Carvajal 5J sliced Iberian acorn-fed ham station with coca bread, picos and regañás.

Ham Shoulder

**BBQ Buffet:**

Galician Txuletón Txuletón cut.

**Asian corner:**

Niguiris, maris and uramakis.

Wasabi and ginger





# *Starters*

- Crunchy toast with smoked sardines, roasted peppers, micro mézclum and garlic chips
  - Veal and idiazábal cheese cannelloni with smoked béchamel sauce on beech shavings
- Slices of foie mi-cuit, cured duck ham, seasonal mézclum and orange vinaigrette
- Pineapple carpaccio and mango coulis with king prawns, poppy seeds and seasonal mix
- Boletus and ceps cannelloni with sliced portobello and béchamel sauce
  - Tomato and blood peach cream with mozzarella pearls, crunchy cheese and souffle bread
  - Low temperature duck ravioli with foie gras, soft truffle and butter sauce





# *Main course*

- Mellow beef in sauce with crispy carrot and potato hasselback with lemon thyme
- Low temperature suckling pig sirloin in portobello sauce with truffled parmentier
- Iberian pork shanks in Guinness draught sauce, potato cream and beetroot coulis
- Sole and prawn rolls in almond sauce and parmesan gratin
- Supreme of sea bass with Kimchi mayonnaise and aubergine sticks with lime and honey
- Galician veal sirloin with creamy mushroom base
- Fan with green mojo picón with shallots and cumin-glazed carrots



# *A sweet moment with our cakes*

Red Velvet with chocolate flakes

Saccher with white chocolate couverture

Raspberry Saccher

Classic Masini

Condal, with mascarpone, chocolate and white chocolate chips

Followed by coffee, tea and liqueurs for all guests.

\*Possibility to personalize the cake as in the photo with  
separate quotation.





# *And enjoy the end!*

2 hours of open bar and the possibility of adding:

Mojito bar with natural fruit flavours (mango, strawberry and mint).

Premium drinks bar

(To be arranged according to chosen brands)

Snack buffets

Ask us to send you our proposals!

\* Not included in the menu price





# *For your peace of mind we include*

**Person for the coordination of the whole event from the arrival of the guests until the end of the wedding.**

**During the aperitif... water, soft drinks, beer, wine and cava throughout the service; coffees and liqueurs; 2 hours of open bar.**

**Crockery, glassware and table linen to be chosen during the menu tasting in our showroom. If you wish to hire equipment, please make an appointment with the hire company, separate quotation.**

**Personalised menu to be chosen on the day of the menu tasting.  
Seating**

**Tasting menu for the bride and groom (2), other people ask for price.**



# *Additional services*

Wedding invitations, wedding favours, possibility of renting a buggy for the photo shoot at Golf Barcelona

Special minutes

Decoration/Florist

Rental of table linen and special tableware

Porex Pan initials

Children's entertainment

Photo booth

## *Partners*

Hairdressing service

Florist service

Photography service

Photo booth

Wedding dresses

Rental car for wedding couple

Musical performances, monologues

Children's entertainment



# *Stay with us*

- For getting married in our hotel, you have a one night stay in our fabulous Golf Suite, with breakfast buffet for two people.
- The rest of the guests will enjoy a special rate for the night of the event.
- Free parking



# *Enjoy our Health and Wellness*

- Also for formalising your wedding in our space you will enjoy 1 hour of circuit in our Spa for 2 people (prior reservation is required).



# *Terms and conditions*

- To formalize the reservation a deposit of 1000€ must be paid, otherwise the date will not be guaranteed.
- The definitive number of guests is made 7 working days before the event, from the closing date onwards, no guests will be allowed to drop.
- Prices for a minimum of 60 adult guests, for less there will be a charge of 45€ for each missing guest until the minimum is reached.
- \*Prices do not include 10% VAT on gastronomy and 21% on all other services.

## Deposit conditions

- Down payment: 1.000,00€ (non-refundable)
- Tasting menu: 25% of the wedding
- Prepayment of 50% : 15 days before the wedding
- The remaining amount is to be paid 7 days before the wedding.
- Any extras during the day of the event will be paid the same day at the reception or the day after the wedding with the check out.