

WEDDINGS & EVENTS



URBAN STYLE 1

Select 6 signature dishes:

Iberian ham and crystal bread (Catalan ciabatta) with fresh tomato

Home-made meat and vegetable croquettes

Bamboo mussels with seaweed and citrus peel

Buffalo mozzarella with fennel, sundried tomato, mint and spice salad

Marinated salmon blinis with roe and herbed aniseed cream

Galician-style octopus skewers

Donostia-style clams with garlic and chilli

Steak tartare on toast

Shrimp wrapped in potato threads with sweet and sour sauce

Main dish

Grilled beef sirloin with Parmentier potatoes and Périgux sauce

or

Hake suquet casserole with clams and strips of cuttlefish

Dessert

Crema catalana mousse



VAT included





URBAN STYLE 1

Cellar

Wine:
Synera (D.O. Catalunya)

Cava:
Castellroig Brut Nature (D.O. Penedès)
Macabeo, Xarel·lo y Parellada

Mineral water

Coffees and teas

Wedding cake

Sachertorte, black forest
gateau or massini cake

VAT included

77 € per person

URBAN STYLE 2

First course

Marinated salmon and dill salad with
toasted pine nut vinaigrette

Second course

Grilled beef sirloin with Parmentier
potatoes and Périgux sauce

or

Hake suquet casserole with clams
and strips of cuttlefish

Dessert

Bar of turrón with a crunchy
almond toffee

Cellar

Wine:
Synera (D.O. Catalunya)

Cava:
Castellroig Brut Nature (D.O. Penedès)
Macabeo, Xarel·lo y Parellada

Mineral water

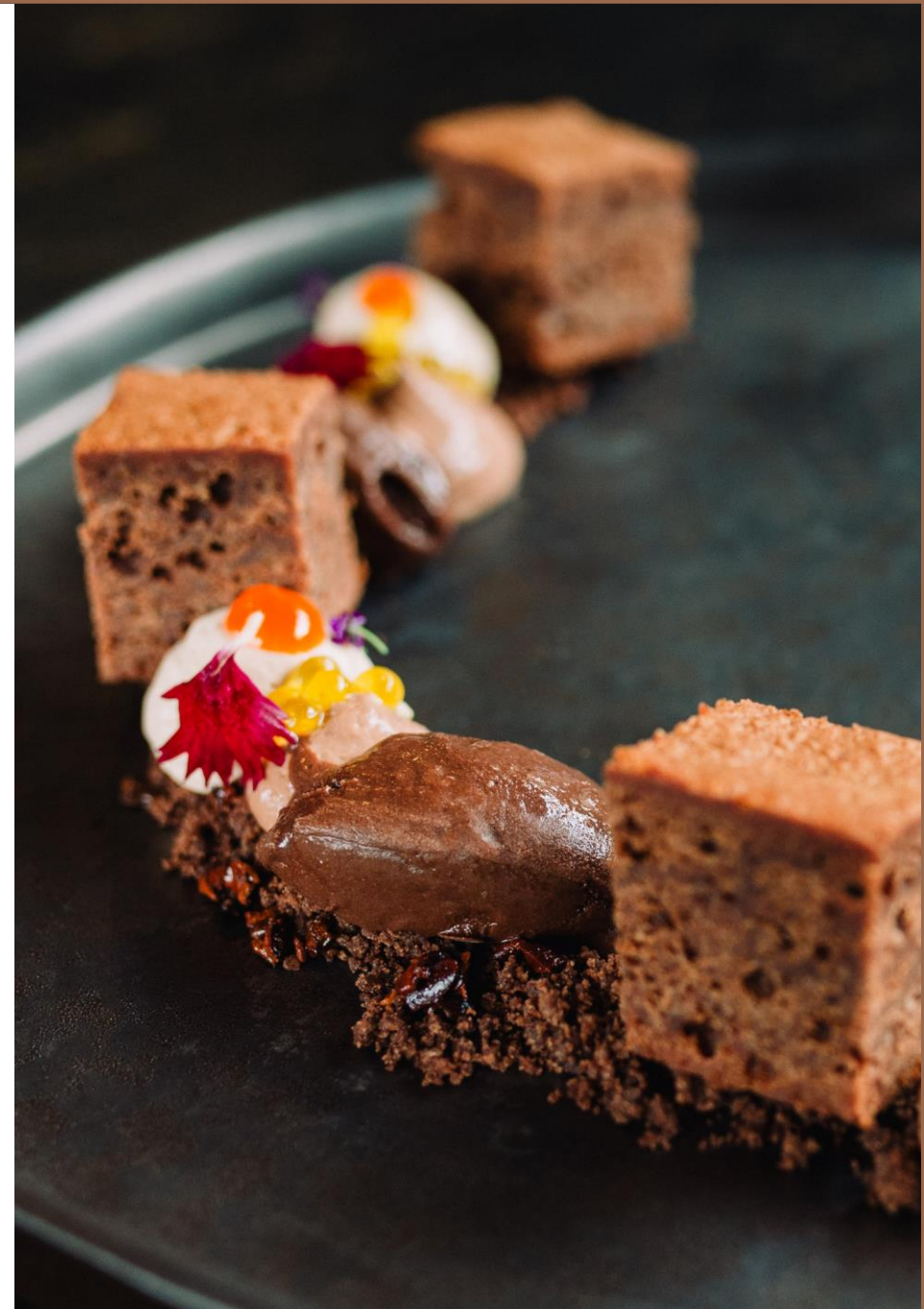
Coffees and teas

Wedding cake

Sachertorte, black forest gateau
or massini cake

VAT included

77 € per person





URBAN STYLE COCKTAIL

Snacks

Culinary snacks

Selection of Gallery seasoned olives
(gordal, arbequina and black)

Cold bites

Iberian ham and crystal bread

Cheese, pickle, roe and anchovy
horns

Shot of salmorejo cold soup with
shrimp and herb oil

Spoon of seafood salad with an
Urban Style touch of spice

Endive leaf with salmon tartare and
green apple

Motticella tomato tartare, wholegrain
mustard and mascarpone

Buffet of international cheeses with
garnishes

URBAN STYLE COCKTAIL

Hot bites

Pork gyoza with vegetables and soy sauce

Pork cheek gua bao with hoisin sauce

Sobrasada (Catalan sausage) and honey rolls

Fish cubes in spiced marinade

Iberian ham croquettes

Mini beef burger with cheese and mustard

Risotto with peppers, prawns and scallops

Sweet bites

Seasonal fruit skewers

Mixed mini pastries

Red fruits with yoghurt mousse

Cellar

Abadal Blanc 2019 (D.O. Pla de Bages)
Chardonnay, Sauvignon Blanc, Picapoll

Massaluca Negre (D.O. Terra Alta)
Garnacha Negra, Cariñena

Cava Castellroig Brut Nature (D.O. Penedès)
Macabeo, Xarel·lo y Parellada

Mineral water and soft drinks
Coffee service

Wedding cake

Sachertorte, black forest gâteau
or massini cake

VAT included

80 € per person





TRADITION 1

Starters

Culinary snacks

Iberian ham and crystal bread with tomato

Grilled chicken brioche with spiced mayonnaise

Marinated salmon cubes, roe and herbed aniseed cream

Lightly pickled mussels

White fish ceviche with guacamole

Our patatas bravas

Fried fish in a spiced marinade

Shot of gazpacho

Iberian ham croquettes

Galician-style octopus skewers

Squid fideuà

Menu

Tomato and basil soup, marinated bluefin tuna, lime and ginger

Tender veal with vanilla endive

Wedding cake

TRADITION 1

Castellroig Winery* (D.O. Penedès)

Castellroig blanco, Xarel·lo

Castellroig tinto, Ull de Llebre

Cava Castellroig, Macabeo, Xarel·lo y
Parellada

Mineral water
Coffee service

Supplement

Supplement for superior or
sustainable wine: 8 €

For groups of 50 or more people.
There will be a surcharge for
smaller groups, please ask

98 € per person

VAT included





TRADITION 2

Starters

Culinary snacks

Iberian ham and crystal bread with tomato

Marinated salmon cubes, roe and herbed aniseed cream

Lightly pickled mussels

White fish ceviche with guacamole

Our patatas bravas

Tataki bluefin tuna with ginger, soy sauce and sesame

Shot of gazpacho

Iberian ham croquettes

Galician-style octopus skewers

Ras el hanout shrimp wrapped in potato thread

Mushroom risotto with parmesan

Menu

Foie gras salad with apple, honey and spiced bread

Monkfish fillet suquet casserole with potato and strips of cuttlefish

Mojito sorbet

Wedding cake

TRADITION 2

Wine

La Tortuga Veloz (D.O. Rueda)
Verdejo

Gomez Cruzado (D.O.C. Rioja)
Tempranillo y Garnacha

Castellroig Cava Reserva (D.O. Penedès),
Macabeo, Xarel·lo y Parellada

Mineral water and soft drinks
Coffee service

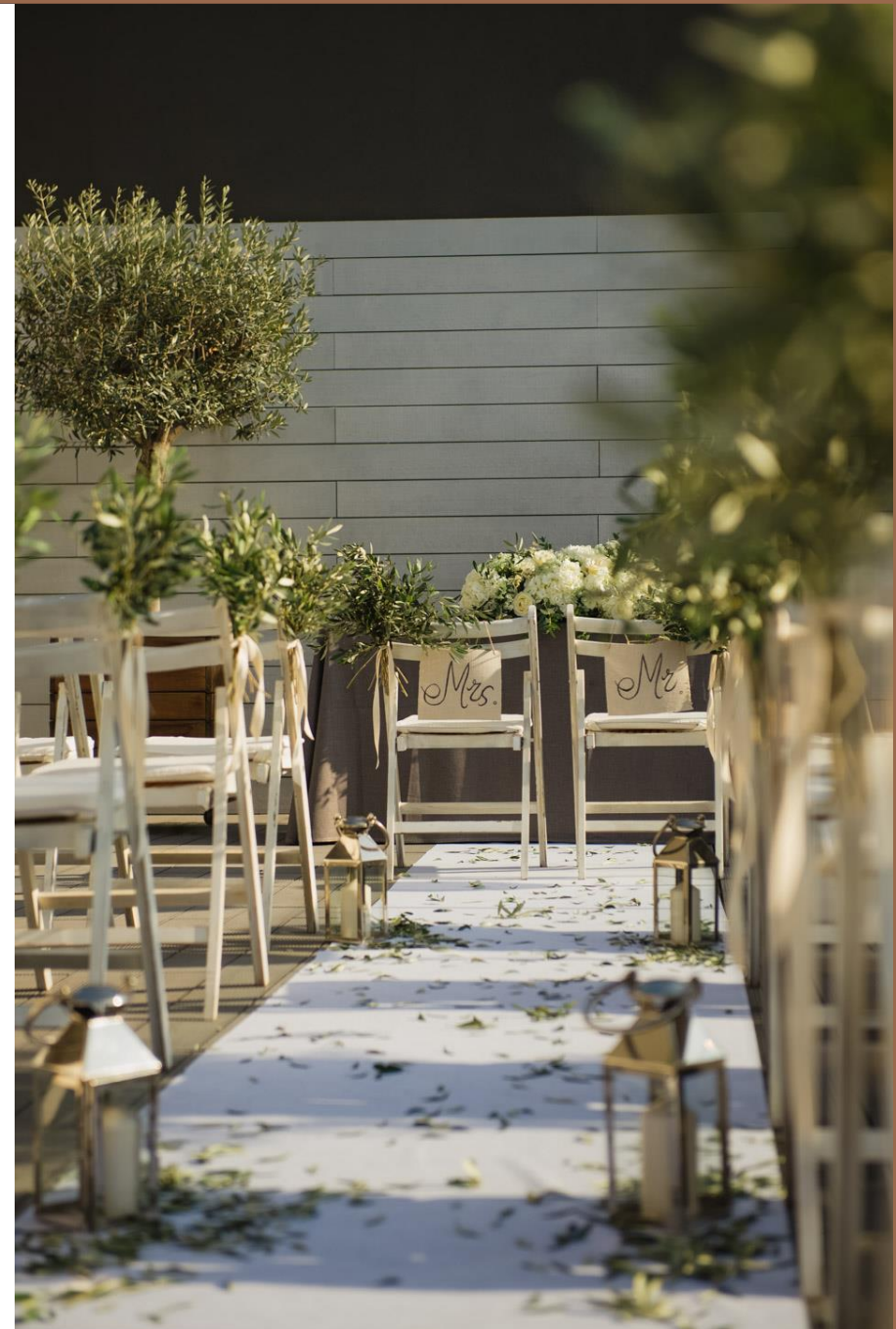
Supplement

Supplement for superior or sustainable
wine: 8 €

For groups of 50 or more people. There
will be a surcharge for smaller groups,
please ask.

VAT included

120 € per person





TRADITION 3

Starters

Culinary snacks

Iberian ham and crystal bread with tomato

Marinated salmon cubes, roe and herbed aniseed cream

Natural oysters

Lightly pickled mussels

White fish ceviche with guacamole

Our patatas bravas

Tataki bluefin tuna with ginger, soy sauce and sesame

Shot of gazpacho

Iberian ham croquettes

Galician-style octopus skewers

Ras el hanout shrimp wrapped in potato thread

Fish and seafood risotto

Menu

Russian salad with lobster, mango, roe and coral bisque

Grilled beef sirloin, Parmentier potatoes and truffle sauce

Lime and basil sorbet

Wedding cake

TRADITION 3

Cellar

Jean Leon Vinya Gigi (D.O. Penedès),
Chardonnay

Jean Leon “Le Havre” (D.O. Penedès),
Cabernet Sauvignon

Castellroig Cava Brut Nature Gran Reserva
(D.O. Penedès),

Macabeo, Xarel·lo y Parellada

Mineral water and soft drinks
Coffee service

Supplement

Supplement for superior or sustainable
wine: 8 €

For groups of 50 or more people. There
will be a surcharge for smaller groups,
please ask.

VAT included

149 € per person





SUPPLEMENT FOR TRADITION MENUS 1, 2 & 3

Superior wine

Pazo Das Bruxas (D.O. Rías baixas) Albariño

Lindes de Remelluri (D.O.C. Rioja) Garnacha Tinta, Graciano, Tempranillo

Cava Castellroig Brut Nature (D.O. Penedès) Macabeo, Xarel·lo y Parellada

Ecological wine

Bodega Mas d'en Gil

Bellmunt blanc (D.O.Q. Priorat) Garnacha Blanca, Macabeo, Viognier

Bellmunt Negre (D.O.Q. Priorat) Garnacha, Cariñena

Mont-Ferrant Brut Reserva Ecològic (D.O. Cava) Xarel·lo, Chardonnay, Macabeo, Parellada

WE LOVE COCKTAIL 1

Buffet

Hand-made Catalan sausages with crystal bread and tomato

Selection of national and international cheeses with conserves and crisps

Squid fideuá

Waiter service

Our selection of culinary snacks

Iberian ham and crystal bread with tomato

Marinated salmon cubes, roe and herbed aniseed cream

Lightly pickled mussels

White fish ceviche with guacamole

Tataki bluefin tuna with ginger, soy sauce and sesame

Shot of gazpacho

Truffled mozzarella toasties

Our patatas bravas

Iberian ham croquettes

Galician-style octopus skewers

Beef skewers with chimichurri sauce

Mini burger with mustard and pickles





WE LOVE COCKTAIL 1

Wine

Castellroig Blanco (D.O. Penedès), Xarel·lo

Castellroig Tinto (D.O. Penedès), Ull de Llebre

Cava Castellroig Brut Nature (D.O. Penedès),
Macabeo, Xarel·lo y Parellada

Mineral water and soft drinks

Coffee service

Wedding cake

Wedding cake or buffet of hand-made
pastries (a selection)

Supplement

Supplement for superior or sustainable
wine: 8 €

Minimum number of diners 80 people.

For events with fewer diners, ask for the
supplement.

VAT included

98 € per person

WE LOVE COCKTAIL 2

Buffet

Selection of national and international cheeses with conserves and crisps

Hand-sliced Iberian ham (ham slicer)

Seafood rice (fish and shellfish)

Beef skewers with Café de Paris sauce

Waiter service

Culinary snacks

Open devilled oysters

Marinated salmon cubes, roe and herbed aniseed cream

Lightly pickled mussels

White fish ceviche with guacamole and roe

Tataki bluefin tuna with ginger, soy sauce and sesame

Shot of gazpacho

Our patatas bravas

Iberian ham croquettes

Galician-style octopus skewers

Ras el hanout shrimp wrapped in potato thread

Mollete bread with pork cheeks and truffled mozzarella

Mini burger with mustard and pickles





WE LOVE COCKTAIL 2

Cellar

La Tortuga Veloz (D.O. Rueda) Verdejo

Gomez Cruzado (D.O.C. Rioja)

Tempranillo, Garnacha

Castellroig Cava Brut Nature Reserva
(D.O. Penedès), Macabeo, Xarel·lo y Parellada

Mineral water and soft drinks

Coffee service

Wedding cake

Wedding cake or buffet of hand-made pastries (a selection)

Supplement

Supplement for superior wine: 8 €

Minimum number of diners 80 people.

For events with fewer diners, ask for the supplement.

VAT included

120 € per person

WE LOVE COCKTAIL 3

Buffet

Selection of national and international cheeses with conserves and crisps

Hand-sliced Iberian ham (ham slicer)

Seafood (open oysters, winkles, shrimps and razor clams)

Beef sirloin skewers with chimichurri sauce

Waiter service

Culinary snacks

Marinated salmon cubes, roe and herbed aniseed cream

Lightly pickled mussels

White fish ceviche with guacamole and roe

Tataki bluefin tuna with ginger, soy sauce and sesame

Shot of gazpacho

Our patatas bravas

Iberian ham croquettes

Galician-style octopus skewers

Ras el hanout shrimp wrapped in potato thread

Mollete bread with pork cheek and truffled mozzarella

Lobster risotto





WE LOVE COCKTAIL 3

Wine

Jean Leon Vinya Gigi (D.O. Penedès),
Chardonnay

Jean Leon “Le Havre” (D.O. Penedès), Cabernet
Sauvignon

Castellroig Cava Brut Nature Gran Reserva (D.O.
Penedès), Macabeo, Xarel·lo y Parellada

Mineral water and soft drinks
Coffee service

Wedding cake

Wedding cake or buffet of hand-made
pastries (a selection)

Supplement

Supplement for superior or sustainable
wine: 8 €

Minimum number of diners 80 people.

For events with fewer diners, please ask
for the supplement.

VAT included

145 € per person

SUPPLEMENT FOR WE LOVE COCKTAIL MENUS 1, 2 & 3

Superior Wine

Pazo Das Bruxas (D.O. Rias baixas) Albariño

Lindes de Remelluri (D.O.C. Rioja) Garnacha Tinta, Graciano, Tempranillo

Cava Castellroig Brut Nature (D.O. Penedès) Macabeo, Xarel·lo, Parellada

Ecological Wine

Bodega Mas d'en Gil

Bellmunt Blanc (D.O.Q. Priorat) Garnacha Blanca, Macabeo, Viognier

Bellmunt Negre (D.O.Q. Priorat) Garnacha, Cariñena

Mont-Ferrant Brut Reserva Ecològic (D.O. Cava) Xarel·lo, Chardonnay, Macabeo, Parellada

VAT included





KIDS COCKTAIL

Food festival

Crisps

Nachos with guacamole

Iberian ham sandwich

Fuet de vic sausage sandwich

Spanish omelette

Chocolate and hazelnut spread sandwich

Ham and cheese toasties

Mini beef burger with pickles

Iberian ham croquettes

Time of cake!

Choice of party cakes:

Sachertorte, black forest gâteau or
massini

or

Hot chocolate with sponge fingers

I'm thirsty!

Mineral water, soft drinks and juices

VAT included

39 € per person

KIDS MENU

Never-fail dishes

Pasta in Bolognese sauce with tomato and grated cheese

Breaded chicken breast with french fries

Dessert for everyone

Choice of sorbets, ice creams or chocolate brownie

I'm thirsty!

Mineral water, soft drinks and juices

VAT included

32 € per person





SERVICES INCLUDED

Menus from 77 € (minimum 25 pax):

- Personalised Gallery Hotel branded menu cards
- Floral table centrepiece
- Figurines for the wedding cake

Menus from 98 € (minimum 50 pax):

- Personalised Gallery Hotel branded menu cards
- Floral table centrepiece
- Figurines for the wedding cake
- Wedding night in our Suite or Superior room
- Bride and groom car parking
- Free menu test for two people



CONFIRMATION AND CONDITIONS

Confirmations

- The reservation will be considered confirmed once we have received the first deposit (20% total) along with the signed contract.
- The remaining amount should be paid no later than 15 days before the date of the event.
- 15 days before the event, the Hotel should receive the confirmed guest list.
- Confirmation of the selected menu should be communicated to the Hotel at least 1 month in advance of the date of service.

Cancellations

- In the case of cancelling the event reservation, the values paid are not refundable.





Contact our Groups & Events department:

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galleryhotel.com

