



EUROSTARS GRAND MARINA ***** GL

Eurostars Grand Marina is the perfect stage to celebrate your special moments. Enjoy your wedding at the highest level and with the best amenities that will ensure a guaranteed success.

We have different rooms celebrations for up to any number of guests and a natural light that lights up the room.

But without doubt, one of our greatest gifts on this day is our spectacular sightseen Surrounded by the Mediterranean Sea and under the great mountain of Montjuïc, the beauty and serenity flaunt at the Eurostars Grand Marina.

Seek advice from the best professionals and forget about the organization of the wedding ... We guarantee the best care and the most unforgettable memories.





1. WEDDING CLASSIC MENU

SNACKS

Crunchy vegetables snacks

Selection of Boca Bits (Saffron, Squid Ink and Seaweeds)

Crispy Rice Bread and Curry

COLD

Crisp ginger bread with foie mi-cuit and hazelnut

Black Olive Crackers with Codfish *Brandade*

Majorcan Sobrassada Brownie (soft sausage meat) with *Mahón* Cheese.

Clam in vinegar Chardonnay and Caviar

Galician Tuna Pie

Curd of Foie with Mango and roasted corn

Roast Beef of Veal with goat cheese and Quince

Bluefin tuna confit accompanied by pumpkin cream and Arbequina olive

Marinated Salmon with Sesame oil and Soya sauce

Roll of Smoked Salmon and Creamy Cheese with Capers and Radishes

Shot of Apple Gazpacho with Lime Oil

Shot of Gazpacho of *Módena* Strawberries

** 6 pieces to choose*

CELLAR

Welcome Drink Glass of Cava

White and red wine selected by the *Sommelier*

Water, Softdrinks, Juices and Beer

HOT

Baked Sardines and Roasted Red Pepper

Mini Brioche of Sausage and Apple

Crispy Prawn with *Romesco* Sauce

Homemade Croquettes of Iberian Ham

Cappuccino of Artichoke and Mushrooms

Monkfish and Shrimps Skewer in small glass with its sauce

Roast Veal with Terivaky Sauce

Light Cream of Potato and Truffles

Potatoes Blinis with Crispy Onion

Roast Octopus, Potato and Beer Sauce

Mini veal hamburgers with Foie

Homemade Codfish Fritters

** 6 pieces to choose*



STATIONS

Catalan Cheeses and breads with Homemade jams fruits	6€ / Person
(Garrotxa Cheese, Goat Cheese, Cow Cheese)	
Oysters station with seasonings and dressings	7€ / Unit
Cold cuts Iberian station (<i>Iberian loin, Iberian chorizo, Iberian salami, Iberian sausage</i>)	9€ / Person
Cold cuts Catalan station (<i>variety of pork sausages</i>)	9€ / Person
Assisted Station of Seafood rice with prawns	10€ / Person
Assisted station of <i>fideuá</i> with mushrooms	10€ / Person
Sushi mix station, fish makis and vegetables makis with soybean	15€ / Person
Assisted station of Iberian cured ham with tomato bread (minimum 80 pax)	From 600€
	(10% VAT included)

ADDITIONAL CELLAR

Bar of Catalan Champagne	12 € / Person
<i>Agustí Torelló and Mata Brut Nature Gran Reserva</i>	
<i>Blanca de Cusine de Parés Baltà</i>	
<i>Elyssia de Freixenet</i>	
Bar of Champagne Laurent Perrier	25 € / Person
<i>Brut Laurent Perrier L-P</i>	
<i>Laurent Perrier Ultra Brut</i>	
<i>Laurent Perrier Cuveé Rosé</i>	
Mojitos Open bar	14 € / Person
Caipirinhas Open bar	14 € / Person
Gin tonics Open bar (Bombay Sapphire, Gvine, HendriKs, Bulldog)	16 € / Person
Classic cocktail bar (Dry Martini, American, Negroni, Manhattan)	20 € / Person
	(10% VAT included)



STARTER

Mini vegetables salad with pork confit pieces and tomato jam

Octopus Carpaccio in parmentier of potato, onion and Iberian bacon

Cold tomato soup with basil and soft scallops in cava escabache

Terrine of foie with green apple and frisée salad with hazelnuts

Velouté of crabs with steamed lobster and fennel salad

Shrimps salad, avocado creamy and green apple

Salad cannelloni of spider-crab and eggplant with green asparagus and mayonnaise of lime and soybean

Grilled lobster, sauté mango with Asiatic spices and watercress and lettuce salad

MAIN COURSE

Roast suckling pork, sweet potato and shallots pie with orange sauce

Veal *coulant* with Foie inside, accompanied by morels in cream

Baked John Dory fish with white asparagus with citronella emulsion

Roasted monkfish with vegetable mosaic and different textures of black olive

Sirloin of veal, pumpkin cream and truffle

Wild sea bass baked with vegetables and potato with lemon emulsion and laurel

Boneless pork shoulder with goat cheese fondue, thyme bread and rosemary sauce

Wild sea bass with soft wheat ragout and red prawn

Price per person: 138€
(10% VAT INCLUDED)



2. WEDDING MENU COCKTAIL + MAIN COURSE

SNACKS

Crunchy vegetables snacks

Selection of Boca Bits (Saffron, Squid Ink and Seaweeds)

Crispy Rice Bread and Curry

COLD

Crisp ginger bread with foie mi-cuit and hazelnut

Black Olive Crackers with Codfish *Brandade*

Majorcan Sobrassada Brownie (soft sausage meat) with *Mahón* Cheese.

Clam in vinegar Chardonnay and Caviar

Galician Tuna Pie

Curd of Foie with Mango and roasted corn

Roast Beef of Veal with goat cheese and Quince

Bluefin tuna confit accompanied by pumpkin cream and Arbequina olive

Marinated Salmon with Sesame oil and Soya sauce

Roll of Smoked Salmon and Creamy Cheese with Capers and Radishes

Shot of Apple Gazpacho with Lime Oil

Shot of Gazpacho of *Módena* Strawberries

** 10 pieces to choose*

CELLAR

Welcome Drink Glass of Cava

White and red wines selected by the *Sommelier*

Water, Softdrinks, Juices and Beer

HOT

Baked Sardines and Roasted Red Pepper

Mini Brioche of Sausage and Apple

Crispy Prawn with *Romesco* Sauce

Homemade Croquettes of Iberian Ham

Cappuccino of Artichoke and Mushrooms

Monkfish and Shrimps Skewer in small glass with its sauce

Roast Veal with Terivaky Sauce

Light Cream of Potato and Truffles

Potatoes Blinis with Crispy Onion

Roast Octopus, Potato and Beer Sauce

Mini veal hamburgers with Foie

Homemade Codfish Fritters

** 10 pieces to choose*



STATIONS

Catalan Cheeses and breads with Homemade jams fruits (Garrotxa Cheese, Goat Cheese, Cow Cheese)

Cold cuts Iberian station (*Iberian loin, Iberian chorizo, Iberian salami, Iberian sausage*)

Assisted Station of Seafood rice with prawns

Assisted station of fideuá with mushrooms

*** 2 stations to choose**

MAIN COURSES

Roast suckling pork, sweet potato and shallots pie with orange sauce

Veal *coulant* with Foie inside, accompanied by morels in cream

Baked John Dory fish with white asparagus with citronella emulsion

Roasted monkfish with vegetable mosaic and different textures of black olive

Sirloin of veal, pumpkin cream and truffle

Wild sea bass baked with vegetables and potato with lemon emulsion and laurel

Boneless pork shoulder with goat cheese fondue, thyme bread and rosemary sauce

Wild sea bass with soft wheat ragout and red prawn

**Price per person: 135€
(10% VAT INCLUDED)**



3. WEDDING MENU COCKTAIL

SNACKS

Welcome Drink Glass of Cava

Crunchy vegetables snacks

Selection of Boca Bits (Saffron, Squid Ink and Seaweeds)

Crispy Rice Bread and Curry

COLD

Crisp ginger bread with foie mi-cuit and hazelnut

Black Olive Crackers with Codfish *Brandade*

Majorcan Sobrassada Brownie (soft sausage meat) with *Mahón* Cheese.

Clam in vinegar Chardonnay and Caviar

Galician Tuna Pie

Curd of Foie with Mango and roasted corn

Roast Beef of Veal with goat cheese and Quince

Bluefin tuna confit accompanied by pumpkin cream and Arbequina olive

Marinated Salmon with Sesame oil and Soya sauce

Roll of Smoked Salmon and Creamy Cheese with Capers and Radishes

Shot of Apple Gazpacho with Lime Oil

Shot of Gazpacho of *Módena* Strawberries

** 10 pieces to choose*

STATIONS

Catalan Cheeses and breads with Homemade jams fruits (Garrotxa Cheese, Goat Cheese, Cow Cheese)

Cold cuts Iberian station (Iberian loin, Iberian chorizo, Iberian salami, Iberian sausage)

Assisted Station of Seafood rice with prawns

Assisted station of fideuá with mushrooms

HOT

Baked Sardines and Roasted Red Pepper

Mini Brioche of Sausage and Apple

Crispy Prawn with *Romesco* Sauce

Homemade Croquettes of Iberian Ham

Cappuccino of Artichoke and Mushrooms

Monkfish and Shrimps Skewer in small glass with its sauce

Roast Veal with Terivaky Sauce

Light Cream of Potato and Truffles

Potatoes Blinis with Crispy Onion

Roast Octopus, Potato and Beer Sauce

Mini veal hamburgers with Foie

Homemade Codfish Fritters

** 10 pieces to choose*

Price per person: 135€
(10% VAT INCLUDED)



PRE-DESSERT

Lemon sorbet with honey and rosemary
Mint cream and chocolate crunchy pearls
Refreshing pear and cardamom cream
Pineapple, rum and coconut milk
Mandarin freeze cream and orange blossom with orange segments
Mohito sorbet with mint gelatine
Vanilla pudding, raspberry sorbet and cola granita
Flan de Vainilla, Sorbete de Frambuesa y Granizado de Cola

CAKES

Chocolate sponge cake, creamy chocolate and raspberry jam
White chocolate and lemon mousse, lemon cream and olive oil sponge cake
Vanilla sablée, red fruits ganache, mix of strawberries, raspberries and season fruits
Pear mousse, caramel mousse, nuts dacquoise, vanilla and pears agar
Joconde almond cake, lime cream, rum syrup, light coconut ganache, fresh mint agar
Hazelnut financier, Guanaja namelaka, whipped vainilla ant tonka ganache, raspberries, hazel nut streusel and basil
Milk chocolate mousse with yuzu, banana and caramel interior, hazelnut dacquoise base



Wedding presentation cake Supplement 210 €



CHILDREN'S MENU

Veal cannelloni with béchamel sauce and parmesan
or
Penne riggate with tomato sauce

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Escalloped veal a la Milanese
or
Hake with steamed vegetables

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Tulip of vanilla and chocolate ice-cream
or
Fresh fruit salad

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Mineral water, Softdrinks and Juices

***Price per child: 37€
(10% VAT INCLUDED)***



INCLUDED CELLAR

White wine (1 option to choose)

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Blanc de Pacs D.O .Penedés
Marqués de Riscal Verdejo D.O. Rueda
Morriña o Pepiño e Poesia Albariño D.O. Rías Baixas

Red wine (1 option to choose)

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Legaris D.O. Ribera del Duero
Aribau Cuvée Reserva 2009 D.O. Rioja
Rotllán Torra Reserva 2009 D.O. Priorat

Cava (1 option to choose)

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Cava Parés Balta Brut D.O. Cava
Agustí Torelló i Mata Brut Reserva D.O.Cava
Elyssia Grand Cuvée D.O. Cava



DRINK SERVICE

OPEN BAR

Whisky (Ballantine's, Johnnie Walker Red Label, Jameson)
Gin (Bombay, Beefeater, Tanqueray, Hendrick's)
Rum (Bacardi, Havana 7, Cacique, Santa Teresa)
Vodka (Absolute Blue, Absolute Citron, Ketel One)
Aperitifs (Martini Blanco, Martini Rojo, Martini Dry, Campari)
Liquor (Bailey's, Malibú, Tia Maria)
Digestives (Tequila Sauza, Tequila José Cuervo, Grand Manier Jaune)
Malta's Whisky' (Cardhu, Glenfidich)
Station of white wine, red wine and cava
Mineral water, Softfrinks and beers

***Price per person: 24€
(10% VAT INCLUDED)***

Service of 120 minutes

Extended maximum one hour for 12€ VAT included per adult in room

At the moment of extended, minimum 50% of the assistants initially contracted is compulsory



CIVIL CEREMONY:

Civil ceremony assembly: 700€
(21% de VAT not included)

Includes:

- Red carpet
- Encase chairs for 50 guests
- Ribbons for the chairs
- Floral decoration at the altar
- Loudspeakers

Justice of the peace: 400€
(21% de VAT not included)





THIS MENU INCLUDE:

More than 50 guests weddings

- Floral decoration and table linen for choose (stone, grey or black)
- Musical setting during the appetizer
- Personalized menus
- Sitting in the appetizer area and on the banquet
- Tasting for 6 people of three of the menus
- Romantic dinner on the first wedding anniversary
- Bridal Suite for the wedding night with included breakfast
- 4 cars parking for the wedding day at the hotel
- Special price for the guests accommodation



Fewer than 50 guests weddings

- Floral decoration and table linen for choose (stone, grey or black)
- Musical setting during the appetizer
- Personalized menus
- Sitting in the appetizer area and on the banquet
- Tasting for 2 people of three of the menus
- Romantic dinner on the first wedding anniversary
- Bridal Suite for the wedding night with included breakfast
- 2cars parking for the wedding day at the hotel
- Special price for the guests accommodation



-Supplement for the appetizer space at the terrace 8 floor: 500€ (+21% VAT)

WEDDING MENU GRAND MARINA



For more information do not hesitate to contact us:

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