

## Wedding Proposal 2020-2021



[www.masialagarriga.com](http://www.masialagarriga.com)



## Creating spaces, moments and emotions.

After many years working in different catering companies and growing within them, in 2009 Elena Arran, Josep Carreras, Sergi Chacón and Oriol Tortosa agreed to join forces and do together what they know to do best: Catering.

Catering Sensacions was born with two objectives: To make the client live an unforgettable experience and take satisfaction by a job well done..

By the hand of the Chef Sergi Chacón SENSACIONES gastronomy is the choice for the authenticity based on the respect for Catalan culinary tradition, mixture of illusion and daring, nuances of other cultures and nurturing by each experience, challenge and suggestion that which helps turn each event into a singular and unique piece.

Gastronomy that will not leave you indifferent, Interpreting the Mediterranean cuisine with new cooking techniques always with the premise of respecting the quality of the products, their selection and their true flavors.



## OUR PROPOSAL

### includes

#### APERITIF

Welcome drink followed by 14 aperitif

1 Buffet

Open bar during 2 hours

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#### MENU

Starters

Main course

Dessert

Wedding cake

Wines and cava to choose

Coffee and petit fours

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#### OPEN BAR EVENING TIME

During 3 hours

Evening food

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Materials and furniture regarding detail in page nº 16

Staff needed during the event / transport

Tasting menu

Coordination of the catering



## Welcome After the ceremony

We propose a 5 appetizers to choose 3 with the welcome drink  
A casual and quality entertainment  
waiting for the arrival of all remaining guests  
and following on with the other canapés chosen.

We could offer you  
another type of welcome drink or cocktail.

**Glass of Cava Parxet Signat Brut Rosé Pinot Noir**

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**Peppered**  
Yucca crisps  
**Funny Catalan sausage “fuet”**  
Hanging  
**Kalamata**  
Black olive  
**Fake Peanut**  
**Red curry biscuits**



## Cold canapes

Choose 6 options

**Manchego cured cheese**

With quince and caramelized almond

**"Idiazabal" sandwich**

with anise crystal bread

**"Caprese"**

Pizza

**Beetroot tartar**

with olive oil spherification

**Coca roast beef**

with mustard mayonnaise and honey and tomato confit

**Truffle**

With mushroom butter and olive oil caviar

**Foie Semi sphere**

"carquinyoli biscuit" and fried corns

**Salmon Sashimi marinade**

smoked at the moment with dill

**Gilthead Tartar**

in ceviche with "aji Amarillo"

**"Tortita" and corn gelée**

tuna mayonnaise and jalapeño emulsion

**Melon**

infused with Mojito



## Warm canapes

Choose 5 options

**Liquid croquette** of spinach  
and blue cheese

**Potatoes “bravas”**

with hot and spicy sauce

**Cod fish**

with “all i oli” sauce with pear

**Prawns “airbag”**

With air bag and romesco sauce

**“bocadillo de calamares”**

Special brioche bread, Onion mayonnaise and lemon skin

**Cannelloni**

With roasted duck, mushroom béchamel sauce and parmesan

**Hamburger with water bread(bun)**

sweet potato and red onion

**Gyozas**

with Catalan sausage and mushrooms

**“tocadero” sam with crunchy crab**

Cilantro, mint and basil, and kimchi sauce



## Buffet

Included in the aperitif

### Mediterranean Station Show cooking

Choose 1 option during tasting

**Catalan Paella "Parellada"**

With "ceps" and marine crayfish

or

**Mushrooms Risotto**

Chicken broth and parmesan

or

**Spanish Paella "Parellada"**

with seafood





## Open Bar during aperitif 2 hours

### DRINKS

Fountain with fresh mineral water

Beer

Juices

apricot, pineapple, orange and cranberries

Soft drinks / light soft drinks

white wine and red wine  
cava Rose Brut

Vermouth

White and red Cinzano

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### OPTIONAL BEER CORNER

Price : 110,00 euros / station

With Moritz and Estrella Damm beers

Other kind of international beer, to ask



## Optional Complements during aperitif – 2 hours

### SANGRIA

De red wine or cava

Price per person : 2,50 euros / person

### MOJITOS

Price per person : 6,00 euros

### Alcoholic drinks

Whisky Famous Grouse / Jameson /Cutty Sark

Rum Bacardi / Rum Santa Teresa

Gin Seagram's /Poto de Indias / Beefeater

Vodka Absolut / Moskovkaya

Baileys and Cointreau

Jägermeister

Terquila Cuervo

Extra price : 7,00 euros / person

Extra Premium Spirits ; 14,00 euros / person

### COCKTAIL STATION

International cocktail service by a professional Bartender

Drinks and garnish : 10,00 euros / person

Price for bartender : 320 euros / bartender





## MENU

### Starters

We propose you 6 options during the tasting  
To choose the option you like more

**Melon and mint soup**

With Iberian olive caviar, osmotic melon  
And Iberian ham

**Stracciatella with cockles**

Beef Heart tomatoe, Black Olive Spherification,  
`Modena vinaigrette caviar and yuzu foam

**Tomato`s velvet**

with fake tomato stuffed with almonds  
and prawn

**King Prawns salad**

with chopped mango, jam tomato and topped  
with crunchy deep fried onions

**Fine Flat bread "coca" with marinated salmon**  
with king prawns and passion fruit

**Iberian « roast meat»**

with tomatoes, potato foam, Kalamata tapenade,  
mustard and honey mayonnaise



## MENU

### Main Course

We propose you 5 options during the tasting  
To choose the option you like more

**Duck leg**

with green apple, sweet potato tear  
and a sweet local wine reduction

**Lamb cylinder with Iberian bacon**

Plums, rosemary and its sauce

**Black Angus rib**

With barbecue sauce, baby potatoes with cheddar

**Tender Beef and foie foam**

carrot purée with Spanish sauce

**Iberian fillet “ Joselito “**

and Perigord sauce



## MENU

### Dessert

We propose 7 options during the tasting  
To choose your best option

#### **Lemon Pie**

lemon gelé and lemon twist

#### **“Catania “**

A new version of a traditional Catalan petit four

#### **Ferrero sphere**

With chocolate, gold dust, and hazelnut praline

#### **Coconut and white chocolate**

Pinnapple with Malibú and lemon

#### **“Amarena” cherry**

#### **Chocolate, oil and salt**

With different olive textures and chocolate “ganache “

#### **Banoffee rubik**





## Wedding Cake

**Fondant cake with 4 layers**

And 2 flavors

2 real layers on top ( 40 /45 portions )

And other layers, below, fake cake

Wedding cake presented with sparking candles  
And big Spanish sword to cut it

**Flower decoration not included in the price**

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**These 40 portions we'll present in a table  
As a midnight snack, during dancing time**



**If you supply yourselves wedding cake  
We'll discount 380,00 euros**



## Other Drinks Complements during dinner

Included in the proposal

### Drinks served by waiters

Drink Service during Dinner

Mineral water

Wines and cava regarding wine list ( next page )

### Drinks with guests order

Coffee, & herbal infusions

Beers with and without alcohol

Fruit Juices

Soft drinks / light soft drinks

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## OPTIONAL DRINKS DURING DINNER

### Spirit drinks

Whisky Famous Grouse / Jameson / Cutty Sark

Rum Bacardi / Rum Santa Teresa

Gin Seagram's / Bulldog / Beefeater

Vodka Absolut / Moskovkaya

Terquila Cuervo

Extra price : 7,00 euros / person

With Premium spirits : 12,00 euros / person

## Our wine and cava selection

Included in the proposal

### White wine

Sumarroca – Blanc de Blancs – D.O.Penedès

Bolet – Xarel·lo – Ecològic - D.O.Penedès

Alsina Sardà Xarel·lo Chardonnay D.O.Penedès

Agustí Torelló Mata - Xic - Xarel·lo - D.O.Penedès

Parés Baltà – Blanc de Pacs - Ecològic i biodinàmic – D.O.Penedès

A T Roca – Costers– Macabeu i Malvasia - D.O.Penedès

Masia Freye - Muscat i Perellada - D.O.Penedès

Parés Baltà – Honeymoon- Ecològic i biodinàmic – D.O.Penedès

Costers del Sió – Celestia – Viognier i Macabeu - D.O.Costers del Segre

Viore – Verdejo - D.O. Rueda

Vega Naium - Albariño - D.O.Rias Baixas

### Red wine

Bolet - Ull de Llebre – Ecològic - D.O.Penedès

Finca Viladellops – Garnatxa – D.O.Penedès

Masies d'Avinyó - Abadal Criança – Cabernet S. i Merlot - Pla del Bages

Raimat – Abadia - Cabernet S. i Ull de Llebre – D.O.Costers del Segre

Costers del Sió – Celestia – Ull de Llebre i Syrah - D.O.Costers del Segre

Portal del Montsant – Brunus – Carinyena, Garnatxa, Syrah D.O.Montsant

Mas Roig – Finca Cucó – Samsó Garnatxa Syrah D.O.Montsant

Grifoll Declara - El Predicat – Cariny. Caber. Sy. Mer. D.O.C.Priorat

Bodegas Bilbainas – Viña Pomal crianza – Tempranillo D.O.C Rioja

Legaris Roble - D.O. Ribera del Duero

Ramos Ducher - Crianza – D.O.Ribera del Duero

### Cava D.O.

Alsina & Sardà Rosat Brut Pinot Noir

Alsina & Sardà Blanc de Blancs Brut

Peret & Fuster Brut Nature Reserva

Parxet Signat Brut Rosé Pinot Noir

Parxet Brut Cuvée 21

A. T. Roca Brut Reserva

Rimarts Brut Nature Reserva

Agustí Torelló Mata Brut Reserva

If you prefer other products as a wine or champagne,  
Please ask for our wine list



## Open Bar during the dance

3 hours

### Drinks

Whisky Famous Grouse / Jameson / Cutty Sark  
Rum Bacardi / Rum Santa Teresa  
Gin Seagram's / La Pócima / Bombay  
Vodka Absolut / Moskovkaya  
Orujo Ruavieja white and herbs  
Brandy Mascaró and Frangélico  
Apple and apricot licours  
Malibú, Baileys & Tequila  
Cointreau - jägermeister  
White and red Cinzano  
Soft drinks, juices, beer  
Mineral water  
Wines and cava

**Extra hour Price: 8,50 euros / person**

**Minimum 80 people**

## If Guest would like to supplies all spirits

**We'll discount 7,00 euros / person** from Catering rate.

Catering Sensacions will provide soft drinks / beer / wines  
Juices, water, juices, glassware, bar setup and bartenders  
and waiters to clear tables

**Extra hour : 4,00 euros / person**



## Optional service Midnight Open Bar

### MOJITOS, CAHIPIRINHA & CAIPIROSKAS

Prepared with a fruit assortment of strawberry, lime and lemon

**Extra Price: 2,00 € / person / hour**

### PREMIUM GIN & TONICS

Martin Millers, Tanqueray Ten, Citadelle, Caorunn, Hendricks,  
London nº 1, G'Vine i Bulldog ...

lime twist, lemon or orange  
and water tonic like Fever Tree / Schweppes...

**Extra price : 4,50 euros / person / hour**

### PREMIUM SPIRITS

**Vodka:** Grey Gosse, Belvedere

**Whisky :** Nikka Days Blended, The Glenlivet 12y

Johnny Walker Black label / Macallan 12y / Chivas 12y

**Gin :** Martin Millers, citadelle, Hendricks, London nº 1, Bulldog

**Tequila :** Patron Silver / Café Patron

**Extra price : 6,00 euros / person / hour**

### COCKTAIL STATION

International cocktail service by a professional Bartender

**Price : 5,00 euros / person**

**Professional Bartender service :**

from 450,00 euros / bartender, during 3 hours





## Other complements

### Included in the proposal

Assortment of ecological breads  
Rustic and olive bread  
Coffee, tea & herbal infusions  
Petit fours

### Midnight food

Pizzas assortment  
Barbecue / 4 cheeses / other as your preference

### Tasting

From Tuesday to Friday with an appointment  
in Can Magí, 4 people included.

### Staff

Catering manager, waiters, cooks  
and logistical staff

### Note :

If you want to offer dinner in El Prat, we have to add more waiters  
to compensate distance  
between kitchen and dinner area  
**Extra Price : 4,00 euros / person**

### Transport





**Sensacions**  
GASTRONOMY & EVENT DESIGNERS

## Set up

### INCLUDED IN THE PRICE

La Garriga has materials exclusivity from MMPlats cia  
And is included in your proposal regarding following details

#### For aperitif

Open bar , buffets and high and low tables as a support  
with some wooden chair

#### For the banquet

A set up of round 1,80 m tables for 10 guests  
Tablecloths can be selected from various colors

3 kind of glassware to choose

3 kind of china to choose

3 kind of Cutlery to choose

Wicker or china presentation plate ( different options)

Glass or china Bread dish

#### Chairs option

Bellini chair with cushions or wooden chair

### OPTIONAL

We can suggest other kind of materials  
with an extra price, please to ask

Imperial table with tablecloth

Rustic wooden long table

Wooden barrels with glass on top

Wooden trolleys

Cover for Bellini Chair and bow

Other kind of chairs :

Crossback / tiffany ...



## The price doesn't included

### **Venue rental**

The quotation doesn't included the venue rental

### **Ceremony set up**

Ask at La Garriga

### **Flower decoration**

Please to ask

### **Menu card and other print**

Personalized menu card and list guest

Color printed : 1,20 euros / person

Seating Chart : please to ask

Optional : Individual guest name on wooden

Extra price : 1,20 euro / person



**lighting and sound, Live band, DJ,  
and other entertainments and needs**







## Ratings

### THE PRICE FOR CATERING SERVICE: 155,00 euros / adult

For less than 150 adults, a supplement needs to be added:

- From 140 to 149 : 2,30 euros supplement per person
- From 130 to 139 : 4,20 euros supplement per person
- From 120 to 129 : 7,10 euros supplement per person
- From 110 to 119 : 8,80 euros supplement per person
- For less people, please to ask

### OTHER PRICES

The price for child menu is 70,00 euros / child

The price for staff menu (musicians, photographer, technicians ...) is 50,00 euros / staff

### PAYMENTS AND CANCELATIONS POLICY

- The event is considered confirmed upon receipt of a deposit of **1,500.00** euros  
The balance of the bill is due to be paid via bank transfer seven calendar days prior to the wedding day
- In the event of cancellation, the deposit is non - refundable
- If cancellation notice is given less than 15 days prior to the event, fee of 30% of the estimated bill
- If cancellation notice is given during the same week of the event, the fee is 70%.
- Refunds for last minute guests cancellations are not permitted 7 days prior to the event
- Prices don't include 10 % VAT





... If you want to personalized  
the gastronomy and services...  
We propose you the following options  
and we are open to your suggestions....





## Welcome Before the ceremony

We can offer you our natural lemonade service  
to refresh your guests before the bride's arrival  
During 30 minutes, in side forest

**Extra price 3,00 euros / person**

**Price includes high support tables  
and lemonade counter**

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If you want to add alcohol during welcome,  
We suggest to serve Cava  
**Supplement : 1,50 euros / person**





## Optional Bufets during aperitif

### Cheese Buffet

6 varieties of cheeses, carefully selected  
Accompanied by red fruits, white grapes and black,  
Nuts, Quince, Jams, Oils And Bread Leaves

**Supplement : 6.00 euros / person**

### Sheep cured cheese macerated with pickles and Parmesan cheese

Accompanied by white grapes and black,  
Nuts, quinces, jams, olive oil and raisins

**Supplement : 4.50 euros / person**

### Foie Buffet

Marinated foie with brandy, quince and spiced bread

Foie Mi cuit con caramelised apple

Semi sphere of foie with "carquinyoli" biscuit and fried corns

Petit suisse de foie with Pedro Ximénes and pepper bread

Macaron with foie and hazelnut

**Supplement : 7.50 euros / person**

(optional fresh foie poêle cooked in front of the guests)

### Cold soups Buffet

Choose 3 options

Melon and avocado with mini scallops brochette

Watermelon and strawberry with currant seeds

Andalusian gazpacho with spaghetti

"Ajoblanco"

**Supplement : 3.80 euros / person**



*Sensacions*  
GASTRONOMY & EVENT DESIGNERS

### Iberian Ham Buffet

Cut it and sliced in front of the guests  
accompanied with Catalan crystal bread and spread tomato

**Supplement : 550,00 euros / Ham**

### Catalan Buffet

With different assortments of sausages with D.O.

Assortment of breads, olives and oils

**Supplement: 5,50 euros / person**



### Oyster Buffet

Presented in a metacrylate box with ice

Price regarding number of oysters

Example : 144 Ostres Thyerry Utah nº 2

**6,30 euros x 100 persones**

**Optional : 2,10 euros with Solid Cava ATM**





## Mexican buffet “tacos” Live cooking

Chicken and lamb and corn “tortillas”  
And garnish  
“alubias” / Letuce  
Chedar cheese /Pico de gallo  
Guacamole and “chile” green and red sauce



Supplement : 6,60 euros / person

## “PULPEIRA” ( octopus ) Buffet

Live cooking as a Galician style  
Octopus and potato with “ de la Vera ” Paprika

Supplement : 6,00 euros / person

## BACALHAU a BRÁS Buffet

A traditional Portuguese “delicatessen” live cooking  
With cod fish, French Fries, eggs, onion, black olive

Supplement : 6,00 euros / person

## Optional Bufets during aperitif

### Japanese buffet

Glass towers with 7 varieties to choose from the different options  
and accompanied by soy, wasabi and ginger

**Niguri sake** with salmon, **Tekka Maki** with tuna  
**Sake maki** with salmon, **Kyuri Maki** with cucumber  
**Ikura** with peach, prawn and salmon  
**Ichigo no Tarutaru** with cheese, strawberry and black pepper  
**Yoake-California** with tobiko, sesame, cucumber, avocado,  
crayfish, onion, and creamy cheese  
**Supplement : 8.80 euros / person**

### Peruvian buffet

Ceviches showcooking station

Gilthead with lime and coriander  
Prawns with "aji amarillo"  
Sea bass with tiger milk

And other garnish as:  
Sweet potato / “Choclos” / Canhas  
“Chifles” / Rocoto (spicy)



Supplement : 8,00 euros / persona



### **“Frita” from Ibiza**

**Traditional and Really amazing**

Vegetables, cuttlefish and French frites

**Supplement : 5,50 euros / person**

### **Quail eggs Buffet**

over toast with Mallorca Sausage and honey vinaigrette

**Supplement : 4,00 euros / person**

### **Scramble eggs buffet**

As Your preference

**Supplement : 6,00 euros / person**

### **Internacional Buffet**

Tataki tuna with black and white sesame

Mini hamburgers with its garnish

Fresh foie escalope

**Supplement : 7,70 euros / person**

### **Warm Catalan Buffet**

Choose 1 option during tasting

#### **Fideuà**

with squid, prawns, seafood's broth and “all-i-oli”

or

#### **Back Paella**

With sea food, squid ink and all I oli

**Supplement : 4,00 euros / person**



**Sensacions**  
GASTRONOMY & EVENT DESIGNERS

## **Opcional per l'Aperitiu Bufets showcooking**

### **Mussels Buffet**

With red curry

With onion, celery and white wine

**Supplement: 4,00 euros / person**

### **Sailor Buffet**

Octopus - Clams – Red Prawn

**Supplement: 9,00 euros / person**

Optional : Razor Shells

### **Sea & Mountain buffet**

Cuttlefish – Octopus - Beef Entrecote from Nebraska

**Supplement: 8,00 euros / person**

Optional : Red Prawn, vegetable skewers, Razor Shells

### **Gastronomic Cocktails Buffet**

to eat with a spoon, looking for proximity to surprise in its elaboration, its flavors and textures

Cava Solid with herring caviar, mango gelée

Martini with foam I scallop skewer

Cava cocktail made with NITROGEN

**Supplement: 10,00 euros / person**





## Optional - Starters

**Cured Duck ham**

with “foie gras” Pomegranate jelly and fig vinaigrette

**Zucchini cannelloni and crab**

Tomato gelée, dachie sauce, and guacamole

**Duck’s ham salad with Foie shavings**

fried corn and figs vinaigrette

**Creamy cheese**

Scallops, red fruits,  
fried corn, crunchy bacon, crystal seed and lavender and honey  
vinaigrette

**Warm Ravioli of rice pasta stuffed**

with shrimps and vegetables  
red prawn and shellfish soup

**Wanton pastry ravioli stuffed with “ Spider Crab”**

Prawns, giant scallops and vegetable vinaigrette

**Giant scallops**

Iberian parmentier and vegetables vinaigrette

**Artichoke cream and foie poilé**

Prawn and vanilla oil

**Fresh tuna marinade laying over “oil “ flat bread**

Ash cheese, home made Ketchup and citrus

**Supplement: 6,00 EUROS**

**Lobster ( 1 piece 500gr )**

Tuna tartar, red fruits and lemon and orange reduction

**Supplement: 10,80 EUROS**





## Optional - Main courses

### **"Suquet Sensacions"**

With Monkfish and hake

#### **Hake "supreme"**

with risotto of peas and plankton,  
natural white asparagus and poached egg

#### **Hake "supreme"**

with cabbage trotters and tender garlic and micro vegetables

**Supplement of 2.00 euros**

#### **Sea Bas**

with cabbage trotters and tender garlic and micro vegetables

**Supplement of 2.00 euros**

#### **Monkfish**

with red shrimp and cava sauce

**Supplement of 10,00 Euros**

#### **Poulard ( chicken ) and Foie Poêle**

as a Catalan style, with plumbs and pine kernels

Mashed potato and mellow wine

#### **Iberian pork**

with stewed pineapple, filibriquí and reduction of rancid wine

#### **Lacquered pork**

with truffle potatoes, spaghetti and passion fruit

**Supplement of 2.50 euros**

#### **Ribcage of Lamb**

with caramelized onions and potatoes gratin

#### **Beef steak from Girona in escalopes**

with Perigord sauce

**Supplement of 7,00 Euros**

#### **Beef Filet from Girona**

With scallions, mashed potato with truffle,  
asparagus, cherry tomatoes and Perigord sauce

**Supplement of 8.00 Euros**

with foie poêle escalope - **Supplement 2.00 euros**





## Optional Pre-Dessert

We propose 4 options during tasting  
To choose 1 or 2  
( 1 per guests )

**Supplement: 3,00 euros / person**

**Red fruit salad**  
with yogurt ice cream and “ Pop Rocks”

**Rum digestive**  
with passion fruit and tangerine

**Smoked fresh milk ice cream**  
With pineapple soup

**Vodka frappé**  
with lemon and basil”





## Optional Dessert Buffet

Assortment of patisseries and other desserts that will surprise your guests. Will be offered during the dance and in exchange of the individual wedding cake served on the table

**Mini Catalan custard**  
with “carquinyoli” *biscuit*

**Macaroons**  
Pistachio, raspberry with Modena vinegar,  
Passion fruit with chocolate

**Fruit skewers**

**Mini green tea with bergamot, mango and tangerine**

**Mini chocolate with orange**

**Mini cheese cake**

**Mini lemon pie**

**Mini sacher with red berries**

**Assortment with almonds with chocolate coverage**  
3 varieties

**Assortment of penny sweets**  
Funny and greedy for big kids

**Supplement of 6,00 euros / person**





## Optional Midnight food

### Donut's Bar

Different kind of Donuts with special counter

Price from 2,50 euros / person....

Regarding quantity forecasted

Penny sweets and fresh fruit

Price 3,00 euros / person

Show cooking fried eggs and bacon

In front of your guests and to their taste

Price 3,90 euros / person

Churros with chocolate

Price 3,00 euros / person

Mini sandwich assortment

Price 3.00 euros / person

Ice cream Sensacions trolley

Tangerine, piña colada, yogurt and strawberry or other flavors

Price 5,80 euros / person

Crepes Show cooking

Sweet: Nutella/ toffee / mermelada

Salat : ham and cheese / fresh cheese / mushrooms

( to choose 2 options of each ) Price 4,90 euros / person

“ Bikini “Showcooking

“Mallorquí “/ ham and cheese

Price 3,80 euros / person

Show cooking with burgers

with onion and cheese

Price 5,50 euros / person

Live cooking Donner Kebab

Price 5,50 euros / persona

( minimum 100 people )







Since 1969

## The flowers and other decoration to your wedding

The flower, decorations and other details are  
mean to help you create the staging of  
your wedding and the style that you like.

We can offer a customized proposal  
appropriate to your preference and budget  
To the hand of our florist and interior designer

*Núria Torres Curulla*

Tel. +34 615 649 213

E-mail : [nuria@florsamelia.com](mailto:nuria@florsamelia.com)

Raval 3 – 08770 Sant Sadurní d'Anoia

Furniture and floral decorations for the ceremony  
customized seating

flowers for appetizers and table

Tables signing and photo call back grounds

Themed buffets of appetizers, the  
dessert buffet, wedding cake

Corners and Posters

The flowers of the bride bouquet, boutonniere, crowns ...

*With Núria all is possible... You will love her*







**[www.cateringsensacions.com](http://www.cateringsensacions.com)**

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For further information,  
Don't hesitate to contact us

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