



CAL BLAY WEDDINGS

Gastronomic Proposals

— AND MUCH MORE! —



La Garriga ★★★★★
de Castelladral



GASTRONOMY



DECORATION



TABLE SET-UP



FURNITURE



MENU TASTING

"We cook with love and passion
to feed the soul"



Our Weddings

WE ACCOMPANY YOU ON THE WAY



Menu



TRADITIONALS MENUS

CB2 | Cal Blay 2 menu

CB3 | Cal Blay 3 menu

CB4 | Cal Blay 4 menu

CB5 | Cal Blay 5 menu

CB6 | Cal Blay 6 menu

COCKTAILS MENUS

MCC | Casual Cocktail Menu

MCP | Paraditas Cocktail Menu

What is included in all the menus?



GASTRONOMY



DECORATION



TABLE SET-UP



FURNITURE



MENU TASTING

Cal Blay Menu

2



APPETIZERS

OPEN DRINKS BAR

Beers and "Vermouth"
Sparkling wine cocktails
Selection of wines and sparkling wines
Soft drinks, mineral water and fruit juices

SALTY SNACKS

Mini sausages
Truffle chips
Popcorns with Tandoori spices

APPETIZERS *To choose depending on the option A or B*

Tomatoes, mozzarella and mint scent
Spanish omelette spongy skewer with "brava" sauce
Cockles with their juice in a pipette
Macaron of foie micuit and spices
Salmon cube, guacamole and mustard vinaigrette
Marinated octopus with hummus and smoked red pepper
Catalan onion sausage with spicy pepper chutney
Cod fritters with a garlic and parsley sauce
Panipuri of Almadroc, olive tapenade and green apple
Beef Cannelloni with mushrooms sauce and parmesan cheese
Our egg with Iberian pork "sobrasada" from Mallorca
"Sant Carles" King prawns with "romesco" sauce
Salmorejo with shrimp and Iberian ham
Croquettes of beef and chicken and a crispy fried
Skewer of octopus and bacon on a mobile barbeque
Tartlet with tuna tartar, beet and "chipotle" mayonnaise

And to wrap up the appetizers ...

Mini refreshing cocktails served in test tubes:
Piña Colada
San Francisco
Sparkling wine with peach







Appetizer Paraditas

To choose 3 or 4 options, depending on the number of appetizers

CHEESE

CHEESE SELECTION

**Goat cheese, «manchego», Gorgonzola,
Parmesan, “Petit Neu “**

with some varieties of jam: sweet fig jam,
peach, raspberry and a selection of bread
(**) *in case you want to change the cheeses*

for Xerigots cheeses:

Supplement of €2.5/pers

Description of Xerigots cheeses in optional buffets

CHARCUTERIE

Ham buffet (*)

These will be sliced in front of guests
and served on traditional bread
spread with tomato

(*) If the wedding is for less than 70 guests, the ham
buffet is served with thin local bread
with tomato, olive oil and iberian ham shavings.

(**) *In case client wants Iberian ham from
acorn-fed pigs : +250€/unit*

FARMER'S EGGS

Mixed farmer eggs

with Prades Potatoes, truffle and foie

COOKED DISHES

To choose an option

Mushroom risotto with parmesan cheese
or

“Fideuà” local dish equivalent to Paella
but made with fine noodles rather than rice
or

Broth rice with beach squids

VEGGIE FOOD

Vegetal “sobrasada” with toast
Zucchini spaghetti, basil oil and tomatoes
Hummus with olives

SHOWCOOKING

FISH MARKET STALL

(Available option only in Cal Blay venues)

Galician **razor clams**

Galician **clams**

Galician **Cockles**

*If you choose this option in external spaces,
there is a supplement of: +7€/person + VAT*



CB2



STARTERS *To choose an option*

King prawns with xutney mango, tomato, crispy onions and mint vinaigrette

Tuna tataki salad, daikon radish, seaweed and soy mayonnaise

Garlic prawns ravioli with vegetables salad and prawns vinaigrette

Marinated salmon salad with beetroot, citrus and spiced yoghurt

MAIN COURSES *To choose an option*

Low temperature cooked beef with vegetables and merlot sauce on prune and citrus sauce

Iberian Pork with foie, caramelized apple and sauce

Millefeuille of beef with ceps cream and assorted vegetables with truffle butter

Low temperature cooked Iberian pork, truffle potato, port sauce and vegetables

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Handmade bread selection: rustic bread – maize bread – cereal bread

DESSERTS *To choose an option*

Wild aromatic herbs infusion soup with tangerines ice cream and passion chrispis

Lemon Frappe and Sparkling Wine

Green Apple with Tahiti Vanilla and yogurt ice cream with crunchy toffee

WEDDING CAKE *To choose and option*

Our Ferrero Rocher

Pistachio cake and red fruits

Raspberry Sacher

Sweet pastries assortment: Our cheesecake + cream puffs with chocolate sauce + cornet of praline + lioness+ lemon pie macaron

Duo: Chocolate sachet and our cheesecake

COFFEES AND LIQUORS SELECTION

Coffee and teas selection

Liquors

Petit Fours

OPTIONAL WEDDING CAKE:

Supplement 4,00 €/person

Dessert buffet or

Dessert buffet served by the couple

(this option is instead of the wedding cake)



CB2



What is included in Cal Blay 2 menu?



GASTRONOMY

APPETIZER

OPTION A: Snacks + 11 appetizer + 4 buffets to choose

OPTION B: Snacks + 14 appetizer + 3 buffets to choose
+ digestive cocktails (included in both options)

MENU

Starter to choose

Main course to choose

Dessert, wedding cake, coffee and liquors

CELLAR

Wines and sparkling wines selection
(see attached proposal)

DRINKS BAR

Open bar service during 2h30 after the meal

LATE NIGHT SNACKS for the open bar

Fresh fruit

Ham, cheese and sausage mini sandwiches

EVENT COORDINATION

Event coordinator, waiters, chefs and logistic staff



DECORATION

- Buffets decoration
- Menu cards to choose from **Pack 2**
- Personalized Seating plan
- Table decoration to choose from **Flower Pack 2**



STANDARD SET UP

FROM 'MM PLATS'

- Cutlery
- Glassware
- Dishes



PACK DECO 2



BANQUET FURNITURE

TABLES & CHAIRS FROM LA GARRIGA

Cal Blay Menu

3



APPETIZERS

OPEN DRINKS BAR

Beers and "Vermouth"
Sparkling wine cocktail
Selection of wines and sparkling wines
Soft drinks, mineral water and fruit juices

SALTY SNACKS

Mini sausages
Truffle chips
Popcorns with Tandoori spices

APPETIZERS *13 options to choose*

Macaron of foie micuit and spices
Cured cheese fritters with truffle oil
Salmon cube, guacamole and mustard vinaigrette
Pork gyoza with honey and soy, sesame oil and ginger
Spongy truffled potato omelette made individually
Cockles with their juice in a pipette
Marinated octopus with hummus and smoked red pepper
Salmorejo with shrimp and Iberian ham
Catalan sausage and mushrooms
Croquette of perol meat
Panipuri of Almadroc, olive tapenade and green apple
Our egg with Iberian pork "sobrasada" from Mallorca
Crispy duck hoisin
"Sant Carles" King prawns with "romesco" sauce
Marinated fish on a cornet

And to wrap up the appetizers ...

Mini digestive cocktails served in test tubes:

Piña Colada
San Francisco
Sparkling wine with peach



CB3





Appetizer Paraditas

To choose 4 options

CHEESE

CHEESE SELECTION

**Goat cheese, «manchego», Gorgonzola,
Parmesan, “Petit Neu “**

with some varieties of jam: sweet fig jam,
peach, raspberry and a selection of bread

(**) in case you want to change the cheeses
for Xerigots cheeses:

Supplement of €2.5/pers

Description of Xerigots cheeses in optional buffets

CHARCUTERIE

Ham buffet (*)

These will be sliced in front of guests
and served on traditional bread
spread with tomato

(*) If the wedding is for less than 70 persons, the
ham buffet is served with thin local bread
with tomato, olive oil and iberian ham shavings.

(**) In case client wants Iberian ham from
acorn-fed pigs : +250€/unit

RAW

TARTARS MADE AT THE MOMENT

Beef steak tartar

Tuna tartar

and different crusty breads

COOKED DISHES

To choose an option

Mushroom risotto with parmesan cheese
or

“Fideuà” local dish equivalent to Paella
but made with fine noodles rather than rice
or

Broth rice with beach squids

FARMER'S EGGS

Mixed farmer eggs

with Prades Potatoes, truffle and foie

SHOWCOOKING

FISH MARKET STALL

(Available option only in Cal Blay venues)

Galician razor clams

Galician clams

Galician Cockles

If you choose this option in external spaces,
there is a supplement of: +7€/person + VAT



CB3



STARTERS *To choose an option*

Seafood ravioli, scallops, prawns, truffle and salad

Tatin of tomato confit, prawns and octopus with mediterranean vinaigrette

King prawns and scallops in an poached oil, grapes and hazelnut mayonnaise cake

Lobster with salad and sprouts (supplement +5 € / person)

MAIN COURSES *To choose an option*

Low temperature cooked beef with vegetables and merlot sauce on prune and citrus sauce

Fillet of beef with truffled potato, green asparagus and cream of mushroom

Duck with foie gras and caramelized apple

Iberian feather with sweet onion, mushrooms and Mogent cheese cream

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Handmade bread selection: rustic bread – maize bread – cereal bread

DESSERTS *To choose an option*

Wild aromatic herbs infusion soup with tangerines ice cream and passion chrispis

Lemon Frappe and Sparkling Wine

Green Apple with Tahiti Vanilla and yogurt ice cream with crunchy toffee

WEDDING CAKE *To choose and option*

Our Ferrero Rocher

Pistachio cake and red fruits

Raspberry Sacher

Sweet pastries assortment: Our cheesecake + cream puffs with chocolate sauce + cornet of praline + lioness+ lemon pie macaron

Duo: Chocolate sachet and our cheesecake

COFFEES AND LIQUORS SELECTION

Coffee and teas selection

Liquors

Petit Fours

OPTIONAL WEDDING CAKE:

Supplement 4,00 €/person

Dessert buffet or

Dessert buffet served by the couple

(this option is instead of the wedding cake)



CB3



CB3

What is included in Cal Blay 3 menu?



GASTRONOMY

APPETIZER

3 snacks, 13 appetizers

4 buffets to choose

Digestive cocktails

MENU

Starter to choose

Main course to choose

Dessert, wedding cake, coffee and liquors

CELLAR

Wines and sparkling wines selection
(see attached proposal)

DRINKS BAR

Open bar service during 2h30 after the meal

LATE NIGHT SNACKS for the open bar

Fresh fruit

Ham, cheese and sausage mini sandwiches

Candy bar buffet

EVENT COORDINATION

Event coordinator, waiters, chefs and logistic staff



DECORATION

- Buffets decoration
- Menu cards to choose from **Pack 3**
- Personalized Seating plan
- Table decoration to choose from **Flower Pack 3**



STANDARD SET UP FROM 'MM PLATS'

- Cutlery
- Glassware
- Dishes



PACK DECO 3



BANQUET FURNITURE

TABLES & CHAIRS FROM LA GARRIGA

TRADITIONAL MENU

Cal Blay Menu

4



APPETIZERS

OPEN DRINKS BAR

Beers and "Vermouth"
Sparkling wine cocktail
Selection of wines and sparkling wines
Soft drinks, mineral water and fruit juices

SALTY SNACKS

Mini sausages
Truffle chips
Popcorns with Tandoori spices

APPETIZERS *To choose depending on the option A or B*

Tomatoes, mozzarella and mint scent
Spanish omelette spongy skewer with "brava" sauce
Cockles with their juice in a pipette
Macaron of foie micuit and spices
Salmon cube, guacamole and mustard vinaigrette
Marinated octopus with hummus and smoked red pepper
Catalan onion sausage with spicy pepper chutney
Cod fritters with a garlic and parsley sauce
Panipuri of Almadroc, olive tapenade and green apple
Beef Cannelloni with mushrooms sauce and parmesan cheese
Our egg with Iberian pork "sobrasada" from Mallorca
"Sant Carles" King prawns with "romesco" sauce
Salmorejo with shrimp and Iberian ham
Croquettes of beef and chicken and a crispy fried
Skewer of octopus and bacon on a mobile barbeque
Tartlet with tuna tartar, beet and "chipotle" mayonnaise

And to wrap up the appetizers ...

Mini refreshing cocktails served in test tubes:
Piña Colada
San Francisco
Sparkling wine with peach



CB4





Appetizer Paraditas

To choose 3 or 4 options, depending on the number of appetizers

CHEESE

CHEESE SELECTION

**Goat cheese, «manchego», Gorgonzola,
Parmesan, "Petit Neu "**

with some varieties of jam: sweet fig jam, peach,
raspberry and a selection of bread

() in case you want to change the cheeses
for Xerigots cheeses:**

Supplement of €2.5/pers

Description of Xerigots cheeses in optional buffets

CHARCUTERIE

Ham buffet (*)

These will be sliced in front of guests
and served on traditional bread
spread with tomato

(*) If the wedding is for less than 70 persons, the
ham buffet is served with thin local bread
with tomato, olive oil and iberian ham shavings.

() In case client wants Iberian ham from
acorn-fed pigs : +250€/unit**

FARMER'S EGGS

Mixed farmer eggs

with Prades Potatoes, truffle and foie

COOKED DISHES

To choose an option

Mushroom risotto with parmesan cheese
or

"Fideuà" local dish equivalent to Paella
but made with fine noodles rather than rice
or

Broth rice with beach squids

VEGGIE FOOD

Vegetal "sobrasada" with toast
Zucchini spaghetti, basil oil and tomatoes
Hummus with olives

SHOWCOOKING

FISH MARKET STALL

(Available option only in Cal Blay venues)

Galician **razor clams**

Galician **clams**

Galician **Cockles**

**If you choose this option in external spaces,
there is a supplement of: +7€/person + VAT**



CB4



MAIN COURSES *To choose an option*

Low temperature cooked beef with vegetables and merlot sauce on prune and citrus sauce

Iberian Pork with foie, caramelized apple and sauce

Millefeuille of beef with ceps cream and assorted vegetables with truffle butter

Marinated salmon salad with beetroot, citrus and spiced yoghurt

OPTIONAL STARTERS:

Salmorejo with shavings of Iberian ham and micro vegetables

Tomato creamy soup with prawns, basil oil and micro vegetables

Supplement : + 6€/ person

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Handmade bread selection: rustic bread – maize bread – cereal bread

DESSERTS *To choose an option*

Wild aromatic herbs infusion soup with tangerines ice cream and passion chrispis

Lemon Frappe and Sparkling Wine

Green Apple with Tahiti Vanilla and yogurt ice cream with crunchy toffee

WEDDING CAKE *To choose and option*

Our Ferrero Rocher

Pistachio cake and red fruits

Raspberry Sacher

Sweet pastries assortment: Our cheesecake + cream puffs with chocolate sauce + cornet of praline + lioness+ lemon pie macaron

Duo: Chocolate sachet and our cheesecake

COFFEES AND LIQUORS SELECTION

Coffee and teas selection

Liquors

Petit Fours

OPTIONAL WEDDING CAKE:

Supplement 4,00 €/person

Dessert buffet or

Dessert buffet served by the couple

(this option is instead of the wedding cake)



CB4



CB4

What is included in Cal Blay 4 menu?



GASTRONOMY

APPETIZERS

OPTION A: snacks + 11 ap + 4 buffets to choose

OPTION B: snacks + 14 ap + 3 buffets to choose
+ digestive cocktails (included in both options)

MENU

Main course to choose

Dessert and Wedding Cake

Coffees and liquors selection

CELLAR

Wines and sparkling wines selection
(see attached proposal)

DRINKS BAR

Open bar service during 2h30 after the meal

LATE NIGHT SNACKS for the open bar

Ham, cheese and sausage mini sandwiches

Fresh fruit

EVENT COORDINATION

Event coordinator, waiters, chefs and logistic staff



DECORATION

- Buffets decoration
- Menu cards to choose from **Pack 1**
- Personalized Seating plan
- Table decoration to choose from **Flower Pack 1**



STANDARD SET UP FROM 'MM PLATS'

- Cutlery
- Glassware
- Dishes



PACK DECO 1



BANQUET FURNITURE

TABLES & CHAIRS FROM LA GARRIGA

Cal Blay Menu

5



APPETIZERS

OPEN DRINKS BAR

Beers and "Vermouth"
Sparkling wine cocktail
Selection of wines and sparkling wines
Soft drinks, mineral water and fruit juices

SALTY SNACKS

Mini sausages
Truffle chips
Popcorns with Tandoori spices

APPETIZERS *To choose depending on the option A or B*

Tomatoes, mozzarella and mint scent
Spanish omelette spongy skewer with "brava" sauce
Cockles with their juice in a pipette
Macaron of foie micuit and spices
Salmon cube, guacamole and mustard vinaigrette
Marinated octopus with hummus and smoked red pepper
Catalan onion sausage with spicy pepper chutney
Cod fritters with a garlic and parsley sauce
Panipuri of *Almadroc*, olive tapenade and green apple
Beef Cannelloni with mushrooms sauce and parmesan cheese
Our egg with Iberian pork "sobrasada" from Mallorca
"Sant Carles" King prawns with "romesco" sauce
Salmorejo with shrimp and Iberian ham
Croquettes of beef and chicken and a crispy fried
Tartlet with tuna tartar, beet and "chipotle" mayonnaise
Pork gyoza with honey and soy, sesame oil and ginger

And to wrap up the appetizers ...

Mini refreshing cocktails served in test tubes:
Piña Colada
San Francisco
Sparkling wine with peach



CB5





Appetizer Paraditas

CHEESE

CHEESE SELECTION

**Goat cheese, «manchego», Gorgonzola,
Parmesan, “Petit Neu “**

with some varieties of jam: sweet fig jam,
peach, raspberry and a selection of bread

(**) in case you want to change the cheeses
for Xerigots cheeses:

Supplement of €2.5/pers

Description of Xerigots cheeses in optional buffets

CHARCUTERIE

Ham buffet (*)

These will be sliced in front of guests
and served on traditional bread
spread with tomato

(*) If the wedding is for less than 70 persons, the
ham buffet is served with thin local bread
with tomato, olive oil and iberian ham shavings.

(**) In case client wants Iberian ham from
acorn-fed pigs : +250€/unit

COOKED DISHES

To choose an option

Mushroom risotto with parmesan cheese
or

“Fideuà” local dish equivalent to Paella
but made with fine noodles rather than rice

or

Broth rice with beach squids

FARMER'S EGGS

Mixed farmer eggs

with Prades Potatoes, truffle and foie

SHOWCOOKING

- RO BATA -

Monkfish and vegetable brochette
Prawn brochette

Octopus and bacon brochette
Accompanied with romesco sauce



CB5



MAIN COURSES *To choose an option*

Beef fillet with truffled potato, green asparagus and mushroom cream

Low temperature cooked Iberian pork, truffle potato, port sauce and vegetables

Iberian feather, sweet onion, mushrooms and Mogent cheese cream

Iberian feather with olive oil and salt

Accompanied by:

- Truffled potato casserole
- Tomato salad with oil anchovies and capers

Fillet sliced beef with oil and salt

Accompanied by:

- Truffled potato casserole
- Tomato salad with oil anchovies and capers

OPTIONAL STARTERS:

Salmorejo with shavings of Iberian ham and micro vegetables

Tomato creamy soup with prawns, basil oil and micro vegetables

Supplement : + 6€ / person

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Handmade bread selection: rustic bread – maize bread – cereal bread

DESSERTS *To choose an option*

Wild aromatic herbs infusion soup with tangerines ice cream and passion crisps

Lemon Frappe and Sparkling Wine

Green Apple with Tahiti Vanilla and yogurt ice cream with crunchy toffee

WEDDING CAKE *To choose and option*

Our Ferrero Rocher

Pistachio cake and red fruits

Raspberry Sacher

Sweet pastries assortment: Our cheesecake + cream puffs with chocolate sauce + cornet of praline + lioness+ lemon pie macaron

Duo: Chocolate sachet and our cheesecake

COFFEES AND LIQUORS

SELECTION

Coffee and teas selection

Liqueurs

Petit Fours

OPTIONAL WEDDING CAKE:

Supplement 4,00 €/person

Dessert buffet or

Dessert buffet served by the couple

(this option is instead of the wedding cake)



CB5



What is included in Cal Blay 5 menu?



GASTRONOMY

APPETIZERS

Snacks + 12 appetizers to choose + 5 buffets
+ digestive cocktails

MENU

Main course to choose
Desserts and Wedding Cake
Coffees and liquors selection

CELLAR

Wines and sparkling wines selection
(see attached proposal)

DRINKS BAR

Open bar service during 2h30 after the meal

LATE NIGHT SNACKS for the open bar

Ham, cheese and sausage mini sandwiches
Fresh fruit

EVENT COORDINATION

Event coordinator, waiters, chefs and logistic staff



DECORATION

- Buffets decoration
- Menu cards to choose from **Pack 2**
- Personalized Seating plan
- Table decoration to choose from **Flower Pack 2**



STANDARD SET UP FROM 'MM PLATS'

- Cutlery
- Glassware
- Dishes



BANQUET FURNITURE

TABLES & CHAIRS FROM LA GARRIGA

Cal Blay Menu

6



APPETIZERS

OPEN DRINKS BAR

Beers and "Vermouth"
Sparkling wine cocktail
Selection of wines and sparkling wines
Soft drinks, mineral water and fruit juices

SALTY SNACKS

Mini sausages
Truffle chips
Popcorns with Tandoori spices

APPETIZERS *To choose depending on the option A or B*

Tomatoes, mozzarella and mint scent
Spanish omelette spongy skewer with "brava" sauce
Cockles with their juice in a pipette
Macaron of foie micuit and spices
Salmon cube, guacamole and mustard vinaigrette
Marinated octopus with hummus and smoked red pepper
Catalan onion sausage with spicy pepper chutney
Cod fritters with a garlic and parsley sauce
Panipuri of *Almadroc*, olive tapenade and green apple
Beef Cannelloni with mushrooms sauce and parmesan cheese
Our egg with Iberian pork "sobrasada" from Mallorca
"Sant Carles" King prawns with "romesco" sauce
Salmorejo with shrimp and Iberian ham
Croquettes of beef and chicken and a crispy fried
Skewer of octopus and bacon on a mobile barbeque
Tartlet with tuna tartar, beet and "chipotle" mayonnaise
Steak tartar brioche and mustard mayonnaise
Pork gyoza with honey and soy, sesame oil and ginger

And to wrap up the appetizers ...

Mini refreshing cocktails served in test tubes:
Piña Colada
San Francisco
Sparkling wine with peach



CB6





Appetizer Paraditas

To choose 3 or 4 options, depending on the number of appetizers

CHEESE

CHEESE SELECTION

**Goat cheese, «manchego», Gorgonzola,
Parmesan, “Petit Neu “**

with some varieties of jam: sweet fig jam,
peach, raspberry and a selection of bread
(**) *in case you want to change the cheeses
for Xerigots cheeses:*

Supplement of €2.5/pers

Description of Xerigots cheeses in optional buffets

CHARCUTERIE

Ham buffet (*)

These will be sliced in front of guests
and served on traditional bread
spread with tomato

(*) If the wedding is for less than 70 persons, the
ham buffet is served with thin local bread
with tomato, olive oil and iberian ham shavings.

(**) *In case client wants Iberian ham from
acorn-fed pigs : +250€/unit*

FARMER'S EGGS

Mixed farmer eggs

with Prades Potatoes, truffle and foie

COOKED DISHES

To choose an option

Mushroom risotto with parmesan cheese
or

“Fideuà” local dish equivalent to Paella
but made with fine noodles rather than rice

or

Broth rice with beach squids

RAW

FRESHLY MADE TARTARS

Beef steak tartar

Tuna tartar

and different crusty breads

SHOWCOOKING

FISH MARKET STALL

(Available option only in Cal Blay venues)

Galician razor clams

Galician clams

Galician Cockles

*If you choose this option in external spaces,
there is a supplement of: +7€/person + VAT*



CB6



AT THE TABLE

Glass of Salmorejo with shavings of Iberian ham and sprouts

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Fillet sliced beef with oil and salt

With:

- Individual potato casserole with truffled potatoes
- Caramelized piquillo peppers

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Handmade bread selection: rustic bread – maize bread – cereal bread

DESSERTS *To choose an option*

Wild aromatic herbs infusion soup with tangerines ice cream and passion chrispis

Lemon Frappe and Sparkling Wine

Green Apple with Tahiti Vanilla and yogurt ice cream with crunchy toffee

WEDDING CAKE *To choose and option*

Our Ferrero Rocher

Pistachio cake and red fruits

Raspberry Sacher

Sweet pastries assortment: Our cheesecake + cream puffs with chocolate sauce + cornet of praline + lioness+ lemon pie macaron

Duo: Chocolate sachet and our cheesecake

COFFEES AND LIQUORS SELECTION

Coffee and teas selection

Liquors

Petit Fours

OPTIONAL WEDDING CAKE:

Supplement 4,00 €/person

Dessert buffet or

Dessert buffet served by the couple

(this option is instead of the wedding cake)



CB6



CB6

What is included in Cal Blay 6 menu?



GASTRONOMY

APPETIZERS

Snacks + 14 appetizers + 4 buffets + digestive cocktails

MENU

Dishes as described

Desserts and Wedding Cake

Coffees and liquors selection

CELLAR

Wines and sparkling wines selection
(see attached proposal)

DRINKS BAR

Open bar service during 2h30 after the meal

LATE NIGHT SNACKS for the open bar

Mini McBlays

Fresh fruit

Candy bar buffet

EVENT COORDINATION

Event coordinator, waiters, chefs and logistic staff



DECORATION

- Buffets decoration
- Menu cards to choose from **Pack 3**
- Personalized Seating plan
- Table decoration to choose from **Flower Pack 3**



STANDARD SET UP FROM 'MM PLATS'

- Cutlery
- Glassware
- Dishes



PACK DECO 3



BANQUET FURNITURE

TABLES & CHAIRS FROM LA GARRIGA

Casual cocktail menu

cc



Casual Cocktail Menu



+



+



It will be served in a single space with high and low tables, stools, chairs and chill-out areas,
guaranteeing seating for all guests

APPETIZERS

OPEN DRINKS BAR

Beers and "Vermouth"
Sparkling wine cocktail
Selection of wines and sparkling wines
Soft drinks, mineral water and fruit juices

SALTY SNACKS

Mini sausages
Truffle chips
Popcorns with Tandoori spices



MCC

APPETIZERS

A choice of 11 options

Spanish omelette spongy skewer
with “brava” sauce

Macaron of foie micuit and spices

Salmon cube, guacamole and
mustard vinaigrette

Marinated octopus with hummus
and smoked red pepper

Cockles with their juice in a pipette

“Gaspaxo” with olive oil

Croquettes of beef and
chicken and a crispy fried

Cod fritters with a garlic
and parsley sauce

Our egg with Iberian pork
“sobrasada” from Mallorca

Salmorejo with shrimp and Iberian ham

Catalan onion sausage with
spicy pepper chutney

Squid Andalusian style

“Sant Carles” King prawns
with “romesco” sauce

And to wrap up the appetizers ...

Mini refreshing cocktails served in test tubes:

Piña Colada

San Francisco

Sparkling wine with peach



MCC



MCC



Appetizer Paraditas

PLATILLUS

SERVED BY THE WAITERS

Cannelloni with mushroom
and parmesan sauce

Salmon tataki

with vegetables and mirin

Individual Casserole

of octopus and potatoes cream

Mini Mc Blay

caramelized onion, cheese and ketchup

Risotto with mushrooms

CHEESE

CHEESE SELECTION

Goat cheese, «manchego», Gorgonzola,

Parmesan, “Petit Neu “

with some varieties of jam: sweet fig jam,
peach, raspberry and a selection of bread

(**) in case you want to change the cheeses
for Xerigots cheeses:

Supplement of €2.5/pers

Description of Xerigots cheeses in optional buffets

VEGGIE FOOD

Vegetal “sobrasada” with toast

Zucchini spaghetti, basil oil and tomatoes

Hummus with olives

COOKED DISHES

“Fideuà” local dish equivalent to Paella
but made with fine noodles rather than rice

FARMER’S EGGS

Mixed farmer eggs

with Prades Potatoes, truffle and foie

SHOWCOOKING

Octopus and bacon

Sausages from around the world:

- USA: crunchy onion and barbecue sauce
- MEXICO: mayonnaise, Jalapa chilli ('jalapeño') and guacamole

Prawn brochette



MCC



MCC

SWEET MOMENTS

DESSERTS *To choose an option*

Wild aromatic herbs infused soup
with tangerine ice cream and passion chrispis
Lemon Frappe and Sparkling Wine
Green Apple with Tahiti Vanilla
and yogurt ice cream with crunchy toffee

WEDDING CAKE *To choose an option*

Cheesecake
Chocolate 70%
Passion pie

COFFEES AND LIQUORS SELECTION

Coffee and teas selection
Liqueurs
Petit Fours

OPTIONAL WEDDING CAKE:

Supplement 4,00 €/person

Dessert buffet or

Dessert buffet served by the couple

(this option is instead of the wedding cake)



MCC

What is included Casual Cocktail Menu?



PACK DECO 1



GASTRONOMY

APPETIZERS

3 snacks, 11 appetizers,
Digestive cocktails

MENU

4 'platillus'

4 buffets and Showcooking

Desserts and wedding cake

Coffees, teas and petit fours

CELLAR

Wines and sparkling wines selection
(see attached proposal)

DRINKS BAR

Open bar service during 2h30 after the meal

LATE NIGHT SNACKS for the open bar

Ham, cheese and sausage mini sandwiches

Fresh fruit

EVENT COORDINATION

Event coordinator, waiters, chefs and logistic staff



DECORATION

- Buffets decoration
- Menu cards to choose from **Pack 1**
- · Table decoration to choose from **Flower Pack 1**



STANDARD SET UP FROM 'MM PLATS'

- Cutlery
- Glassware
- Dishes



BANQUET FURNITURE

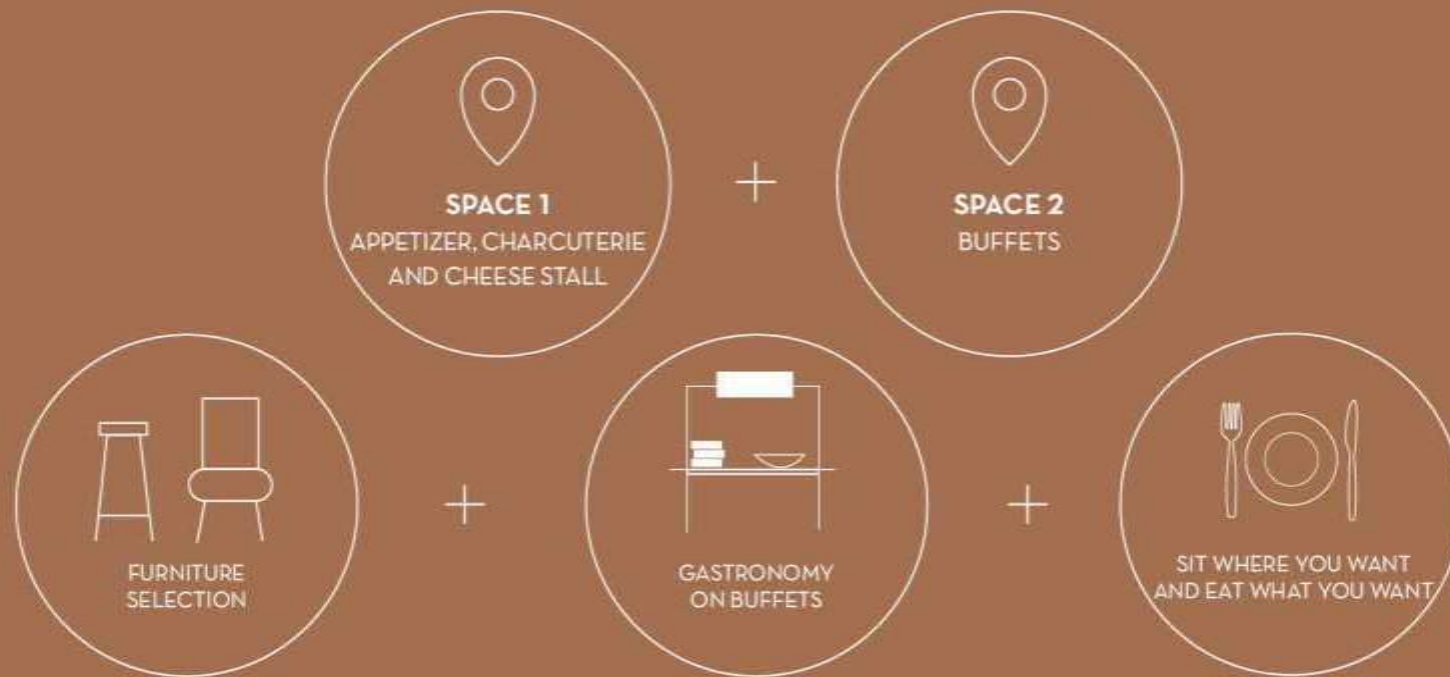
TABLES & CHAIRS FROM LA GARRIGA

Casual cocktail menu

CP



Paraditas Cocktail Menu



It will be served in a single spaces with high and low tables, stools, chairs and chill-out areas,
guaranteeing seating for all guests

APPETIZERS

OPEN DRINKS BAR

Beers and "Vermouth"
Sparkling wine cocktail
Selection of wines and sparkling wines
Soft drinks, mineral water and fruit juices

SALTY SNACKS

Mini sausages
Truffle chips
Popcorns with Tandoori spices



SPACE
1

LET THE
PARTY
BEGIN



MCP

APPETIZERS

SPACE
1

To choose 11 options

Spanish omelette spongy skewer with “brava” sauce

Macaron of foie micuit and spices

Salmon cube, guacamole and mustard vinaigrette

Marinated octopus with hummus and smoked red pepper

Cockles with their juice in a pipette

Squid Andalusian style

Cod fritters with a garlic and parsley sauce

Our egg with Iberian pork “sobrasada” from Mallorca

Salmorejo with shrimp and Iberian ham

Catalan onion sausage with spicy pepper chutney

Panipuri of *Almadroc*, olive tapenade and green apple

“Sant Carles” King prawns with “romesco” sauce

Croquettes of beef and chicken and a crunchy breading

And to wrap up the appetizers ...

Mini refreshing cocktails served in test tubes:

- Piña Colada
- San Francisco
- Sparkling wine with peach



MCP



MCP



CHEESE

CHEESE SELECTION

**Goat cheese, «manchego», Gorgonzola,
Parmesan, “Petit Neu “**

with some varieties of jam: sweet fig jam, peach,
raspberry and a selection of bread

(**) in case you want to change the cheeses
for Xerigots cheeses:
Supplement of €2.5/pers
Description of Xerigots cheeses in optional buffets



CHARCUTERIE

Ham buffet (*)

These will be sliced in front of guests
and served on traditional bread
spread with tomato

(*) If the wedding is for less than 70 persons, the
ham buffet is served with thin local bread
with tomato, olive oil and iberian ham shavings.

(**) In case client wants Iberian ham from
acorn-fed pigs : +250€/unit

SPACE
1



MCP



PLATILLUS

SERVED BY THE WAITERS

Cannelloni with mushroom and parmesan

Salmon tataki

with vegetables and mirin

Individual casserole of octopus and

creamy potatoes

Mini Mc Blay

caramelized onion, cheese and ketchup

Risotto with mushrooms



VEGGIE FOOD

Vegetal "sobrasada" with toast

Zucchini spaghetti, basil oil and tomatoes

Hummus with olives



FARMER'S EGGS

Mixed farmer eggs

with Prades Potatoes, truffle and foie



COOKED DISHES

"Fideuà" local dish equivalent to Paella
but made with fine noodles rather than rice

SPACE
2



MCP



SHOWCOOKING

- FISH STORE -

Prawns

Galician **Cockles**

Galician **Razors**

- MEAT STORE -

Gran Reserva beef chop

with salt and olive oil

Grilled Iberian pork with salt

Garnish with sautéed vegetables



MCP

SWEET MOMENTS

SPACE
2

DESSERTS *To choose an option*

Wild aromatic herbs infusion soup

with tangerines ice cream and passion chrispis

Lemon Frappe and Sparkling Wine

Green Apple with Tahiti Vanilla

and yogurt ice cream with crunchy toffee

DESSERTS BUFFET

Fruit

Cheese cake

Our Ferrero Rocher

Praliné Mini cone

Lemon pie macaron

Chocolate and walnuts brownie

Chocolate fritters

Cream lionesas

“Flamets (‘tocinillos de cielo’)

“Pasta de full”

“Coca de full”

COFFEES AND LIQUORS SELECTION

Coffee and teas selection

Liquors

Petit Fours



MCP

What is included Paraditas Cocktail Menu?



GASTRONOMY

APPETIZERS

3 snacks, 11 appetizers,

Digestive cocktails

MENU

6 buffets, 'platillus'

Desserts and buffet of desserts

Coffees, liquors and petit fours

CELLAR

Wines and sparkling wines

(according to the proposal)

OPEN DRINKS BAR

Open bar service during 2h30 after the meal

LATE NIGHT SNACKS

Ham, cheese and sausage mini sandwiches

Fresh fruit

EVENT COORDINATION

Event coordinator, waiters, chefs and logistic staff



DECORATION

- Buffets decoration
- Menu cards to choose from **Pack 2**
- Decoration corners to be consulted
- Table decoration to choose from **Flower Pack 2**



STANDARD SET UP FROM 'MM PLATS'

- Cutlery
- Glassware
- Dishes



PACK DECO 2



BANQUET FURNITURE

TABLES & CHAIRS FROM LA GARRIGA

Menú table



	SNACKS	APPETIZERS (OPTIONS)	PARADITAS (OPTIONS)	DISHES ON TABLE (STARTER & MAIN COURSE)	OPEN BAR	PLATILLOS	CELLAR (PROPOSAL)
CAL BLAY 2	3	11 ° 14	4 ° 3	2	2.30H	-	2
CAL BLAY 3	3	13	4	2	2.30H	-	3
CAL BLAY 4	3	11 ° 14	4 ° 3	1	2.30H	-	1
CAL BLAY 5	3	12	5	1	2.30H	-	2
CAL BLAY 6	3	14	4	2	2.30H	-	3
CASUAL COCKTAIL	3	11	5	0	2.30H	3	1
COCKTAIL PARADITAS	3	11	6	0	2.30H	4	2

Optional Buffets



APPETIZERS

Bufets Opcionals

BASQUE

Snacks of "Gildes"

(anchovy, chili and olives)

Snack of tuna, anchovy and "piquillo" pepper

Snack of seafood, egg and prawn

Snack of Iberian ham and green pepper

Accompanied by "Txacoli"

*** Price: 4,00 €/person**

«XERIGOTS» CHEESE

Cheese refiner

Payoyo (goat), *Maó* cured (cow), *Marantona* cured (sheep)

Petit cremós with truffle (cow), *Comté 18 mesos* (cow)

Timbal (goat), *Puigpedrós* (raw cow's milk), *Flor de neu* (cow)

With a selection of jams and breads

*** Add extra buffet→ Price: 4,00 €/person**

*** Replace the cheese buffet→ Preu: 2,5€/person**

IBERIAN HAM

Iberian ham sliced on the spot

and accompanied with bread with tomato

*** Premium Iberian ham: 800 €/unit.**

*** Iberian ham: 550 €/unit.**

JAPANESE

Californian Makis of salmon and tuna

Hosomakis of salmon and tuna

Nigiris of tuna

Accompanied by soya, ginger and wasabi

*** Price: 6,00 €/person**



APPETIZERS

Bufets Opcionals

"ESCALOPA OF FOIE MULARD"

COOKED ON THE GRILL ON THE SPOT

Caramelized apple and Pedro Ximénez reduction

***Price: 7€/person**

RED PRAWNS AND SEAFOOD

COOKED ON THE GRILL ON THE SPOT

with rosemary, olive oil and fleur de sel

***** to be confirmed according to the price of the market *****

MIX "ESCALOPA DE FOIE" + PRAWNS AND SEAFOOD

Grilled escalope of foie with caramelized apple

and Pedro Ximénez reduction

Red prawn with rosemary, olive oil and fleur de sel

***Price: 12€/person**

OYSTERS

Oysters of *Delta de l'Ebre* opened on the spot during the appetizer
(minimum 150 units)

***** to be confirmed according to the proposal*****

RAW

Steak tartar of beef

Tuna tartar

Accompanied by different breads

***Price: 5€/person**

TATAKIS

Of salmon and tuna

***Price: 7€/person**



EXTRA BUFFETS

FOR THE OPEN DRINKS BAR DURING THE PARTY

MOJITOS, CAIPIRINHAS
AND DIFFERENT COCKTAILS

Price: 3€/person

GINTONICS PREMIUM

With different gins

HENDRICK'S, G'VINE, CITADELLE, MARTIN MILLERS, BULLDOG

And different tonics: Fevertree, Schweppes
along with lime, twist, spices, ice...

Price: 4€/person

AMPLIATION OF THE OPEN DRINKS BAR

500€/hour increase for every 100 guests



EXTRA BUFFETS

FOR LATE NIGHT SNACKS

CANDY BAR

Price: 2€/person (min 70 people)

FRIED EGGS BUFFET

Price: 3€/person (min 100 people)

BUFET "COQUES DE LES VÍDUES"

(Typical "coques" of Sant Sadurní d' Anoya)

Price: 1,5€/person (min 100 people)

AMERICAN BUFFET

(FRANKFURTS, MC BLAYS AND FRIES)

With ketchup and mustard

Price: 5€/person (min 100 people)

CRÊPES BUFFET

Sweet → Nutella, red fruits, peach and cream

Salty → ham and Emmental cheese

Price: 6€/person

PIZZAS BUFFET

Price: 3€/person

CROISSANTS AND "XUXOS" BUFFET

Croissants Nutella, xuxos and donuts

Price: 3€/person

... And much more options! Ask us!



MENU TASTING

The menu tasting will be coordinated in two days



1st Day Appetizers & Buffets

How will it be done?

You will taste the snacks, appetizers and buffets. You will also see the actual staging of how we serve snacks and appetizers, in a more casual and relaxed atmosphere.

Where?

At Mirador de les Caves, Saturday or Sunday at noon (dates proposed by Cal Blay)

Who will attend?

The assistance is for the bride and groom for celebrations of at least 60 adults, who will share the space with other couples.

If someone else (parents, family, friends ...) wants to come to this 1st part of the menu test, the price will be 30€/person+VAT.*

2nd Day Main Dishes, Desserts & Winery

How will it be done?

Banquet Format Menu: dishes, desserts and winery

Cocktail Menu: Some 'paraditas', dishes, desserts and winery

The assistance is for the bride and groom, who will share the space with other couples.

If someone else (parents, family, friends ...) wants to come to this 1st part of the menu test, the price will be 30€/person+VAT.

Where?

At the restaurant Cal Blay Orígens, on a Wednesday or Thursday night (dates proposed by Cal Blay).

Who will attend?

Attendance at the menu test will depend on the number of guests of the celebration:

- For celebrations of at least 120 adult people: 2nd part of the menu test included for 6 people
- For celebrations between 81 and 120 adult people: 2nd part of the menu test included for 4 people
- For celebrations between 60 and 80 adult people: 2nd part of the menu test included for 2 people

*In case someone else wants to attend this 2nd part of the menu test, the price will be 40€/person + VAT.**

NOTE:

The assistance of extra people for the two days will cost 65€/person + VAT.*

In any of these days the special buffets will be tasted (Basque, Japanese, thematic, regional, etc.).

Special menus or out of season, it will be done in a single day, trying the appetizers, main dishes, desserts and winery.

The cost of the test described is included in the price of the menu.

Price of the menu tasting for unconfirmed weddings on request.

*** The prices that we offer you are special for having contracted the wedding with Cal Blay**

Prices and conditions

La Garriga ****
de Castelladral

TRADITIONAL MENUS

Cal Blay 2	178€+VAT
Cal Blay 3	187€+VAT
Cal Blay 4	169€+VAT
Cal Blay 5	176€+VAT
Cal Blay 6	182€+VAT

COCKTAIL MENUS

Casual cocktail	167€+VAT
'Paraditas' Cocktail	181€+VAT

OTHER MENUS

Children (up to 5 years old)	33€+VAT
Children (6-13 years old)	53€+VAT
Extra staff (DJ, photographer...)	42,50€+VAT

THE MENU PRICE DOESN'T INCLUDE

- VAT
- Children menu and extra staff menu
- Transport (displacement of the catering): between 1.000€ and 1.500€+VAT
- Welcome drink: 3€/pax+VAT
- Assembly of ceremony: the bride & groom arrange with the venue
- Extra hours for the open bar after banquet: 500€/extra hour+VAT
- The rent of the venue: the bride & groom arrange with the venue
- Extra staff service (DJ, photographer...)
- S.G.A.E. and A.G.E.D.I.
- Supplement Premium tableware MM (the bride & groom arrange with the supplier MM Plats)

PRICE NOTES

Menu prices are guaranteed for a minimum of 120 adult menus.

In case you are less than 120 adults, we will apply a supplement:

For less than 120 adult menus → suppl.+11€

For less than 100 adult menus → suppl.+13€

For less than 80 adult menus → suppl.+15€

For less than 70 adult menus → suppl. to be consulted

Note: the suppl. will be counted for all adult menus, starting from 1st adult.

PAYMENT METHOD

1500€ to reserve the service of Cal Blay

50% → 15 days before the celebration

50% → 7 days before the celebration

REMARKS

- We accept cancellations of the number of guests up to 6 days before the celebrations

- Other assembly options → to consult

- We don't have exclusivity with DJ, photographers, florists...

CELEBRATION SPACES:

Aperitif → upper esplanade

Lunch/dinner → Piano room or meadow

Dance → the covered porch in front of the Piano room

If you want to use other spaces, please consult the suppl.

REMARKS:

- The kitchen fee is included in the menu price.
- The furniture for the banquet is included in the menu price (tables and chairs from La Garriga de Castelladral).
- Standard tableware from MM Plats is included in the menu price (dishes, cutlery, crockery, tablecloth, side tables, kitchen equipment, etc.).
Note: if the bride & groom choose a superior/premium tableware, they have to pay the difference directly to the supplier MM Plats.
Contact MM Plats: Mònica: comercial@mmplats.com / 938372342 / 619706330).
- Transport is not included (displacement of the catering)

