



GRAN HOTEL ★★★★★
REYMAR



Wedding & Events Brochure





Appetizers

44,00 € p.p

COLD Appetizers

1. Mozzarella pearls marinated in olive oil and basil with cherry tomatoes
2. Bite of smoked salmon and fresh cheese
3. Shots of Andalusian gazpacho with spring onion oil
4. Mini-puff pastry with partridge pate olive oil flavored and Maldon salt
5. Melon brochette with a touch of Spanish ham
6. Roast beef 'coca', horseradish, caramelized onion and watercress
7. Fish and seafood ceviche with corn tacos
8. Teaspoon of peppers, eggplant, foie, crystal caramel and Modena reduction
9. Salmon marinated with yogurt sauce
10. Tropical seafood salad
11. Bite of crab and herring roe
12. Pickled tuna loin with candied onion
13. Duck micuit taco with raisin and pine nuts vinaigrette
14. Vegetable mini sandwich
15. Salmon and avocado Makis with soy sauce

HOT Appetizers

16. Goat cheese lollipop, quince, nuts and tomato jam
17. Roasted octopus, mashed potatoes broken with paprika, apple and sprouts
18. Mushrooms risotto, asparagus and crispy parmesan
19. Cod fritters with mango sauce
20. Reymar homemade croquettes
21. Chicken teriyaki brochette
22. Mini-hamburgers with brie cheese and Dijon mustard
23. Reymar handmade croquettes
24. Skewered prawns coated with soy noodles

Extra Aperitif suggested

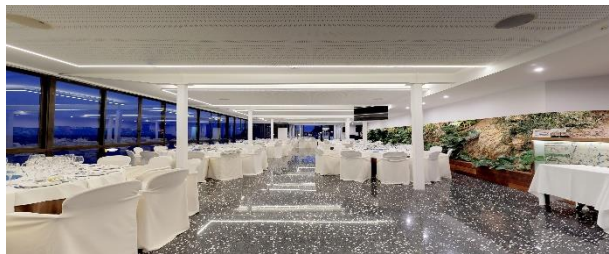
Price p. p.

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| 1. Steak tartar of veal | 3,00 € |
| 2. Steak tartar of salmon with scales of Maldon salt | 3,00 € |
| 3. Rice with seafood, black rice, or fideua | 5,00 € |
| 4. Spanish Ham (*) | 15,00 € |

The aperitif includes the drinks:

Martini Bianco and Rosso
Refreshments
Bier

Fruit juices
Mineral water
Wines and Cava



STARTERS

Price p. p.

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| 1. Flavored Beef consommé and diced foie and funky | 11,00 € |
| 2. Lobster cream with king prawns marinated in Cava | 18,00 € |
| 3. Pumpkin cream with cheese marinated in truffle oil | 14,00 € |
| 4. Wild mushrooms cream with flaked almonds and spatter ceps | 14,00 € |
| 5. Ananas and tropical fruit cocktail with salsa rose king prawns | 25,00 € |
| 6. Lobster salad with trout roe with mango and fennel vinaigrette | 38,00 € |
| 7. King prawns salad with dices of marinated water melon and
Vinaigrette of green pistachio | 30,00 € |
| 8. Salmon Tartar with avocado slices and vegetables | 25,00 € |

MAIN DISHES (Meat or/and fish)

Price p. p.

Fish

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| 1. Turbot with ceps vinaigrette and green asparagus | 39,00 € |
| 2. Monk fish fillet with shrimp and clams | 36,00 € |
| 3. Baked Supreme of Gilt-head bream with potatoes | 33,00 € |
| 4. Hake and prawns with green asparagus
and Mousseline of sea urchin | 32,00 € |
| 5. Supreme of sea Bass with shrimp cream and strudel | 33,00 € |
| 6. Cim i Tomba (typic Tossa fishers' dish) | 41,00 € |
| 7. Grilled seafood Reyamar style
<i>(1/2 crawfish, ½ lobster, red prawns, razor clams, clams and cockles)</i> | 90,00 € |

Meat

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| 1. Fillet Mignon with foie cream and baked potatoes slices | 37,00 € |
| 2. Lamb roasted in oven at low temperature with candied
Potatoes with thyme | 38,00 € |
| 3. Medallions of duck breast with confited apple with cinnamon
with toasted honey creamy | 33,00 € |
| 4. Entrecôte of Girona's beef with mushroom sauce and
creamy potato cake | 36,00 € |
| 5. Roasted Lamb with chalotas and potatoes | 39,00 € |
| 6. Beef cooked at 65 degrees temperature with ratafia
and pears in red wine | 32,00 € |
| 7. Beef tenderloin medallions with Pedro Ximenez sauce
And vegetables and bacon | 37,00 € |



WEEDING CAKE

Price p. p. 15,00 €

At your choice

1. Three chocolates cake with passion fruit
2. San Marcos cake with crunchy crystal candy
3. Red Velvet
4. Biscuit glace cake with crunchy chocolate
5. Sara Cake with almond butter
6. Delirium mousse of chocolate, coffee and almond
7. Cream and strawberries cake

STANDARD BODEGA

Price p. p. 29,00 €

At your choice

White Wine

1. Blanc Pescador, d.o. Empordà
2. Masía Hill, d.o. Penedès
3. Palomo Cojo Verdejo, d.o. Rueda

Red Wine

1. Gran Civet Hill, d.o. Penedès
2. Viña Paceta crianza, d.o. Rioja
3. Jaros Crianza, d.o. Rivera de Duero

Cava

1. Rigol Brut Nature, d.o. Cava

RESOPON (evening meal)

Price p. p.

At your choice

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| 1. Assortment of sausages and cheeses with bread buffet | 10,00 € |
| 2. Chocolate fountains with fruit slices | 12,00 € |

OPEN BAR

Price p. p.

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| 1. 2 Hours | 25,00 € |
| 2. 3 Hours | 29,00 € |





CIVIL CEREMONY

950,00 €

CHILDRENS MENU

Price p. p.

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| 1. Cannelloni of the house, breaded steak
with french fries. Dessert, bridal cake | 32,00 € |
| 2. Macaroni au gratin, ribs of lamb
with french fries. Dessert, bridal cake | 36,00 € |

STAFF

Price p. p. 42 €

(Photographer, musician, video...)

Menu of the day, desert, drinks and coffee

GENERAL CONDITIONS

The prices included

- Free tasting menu
- Drinks during appetizers.
- Set tables with white tablecloths
- Chair covers
- Exclusive floral decoration in banquet tables
- Printed standard minutes and seating list
- Wedding planner for the event organization
- Room Special fares for guests
- Special menus on your disposal for vegetarians, religious, allergic, ...
- Prices are VAT included

Newlyweds present

- Free wedding night in Junior Suite sea view with bridal decoration
- Free bottle of cava in room
- Free entrance to the spa
- Celebrations are at midday and Finishing time should be around 20:00 hours
- We can guide you in hiring extra additional services as: Dj, hairdresser, makeup, flowers, photographer, ...The musical performance during the event must be supervised and coordinated with the hotel
- The music copyright must be paid by the bride and groom with total compensation for the hotel
- For confirmation of the event, a deposit of € 1,500 will be requested to book the date
- By municipal ordinance is prohibited the launch of any type of pyrotechnic fires within the hotel and surroundings