

TORREMIRONA



www.hoteltorremirona.com +34 972 56 67 00 Our aim is to create the wedding of your dreams in a unique setting.







Quality gastronomy

Because our experience in the world of gastronomy and service, combined with a high dose of passion for what is rubbish, is our secret recipe. We are passionate about quality gastronomy. We work with local products and our own elaborations.



We are detail-oriented

Because we want your wedding day to be the most unforgettable day of your life. Therefore, we work to get your wedding just as you have dreamed it.

We are always looking after your ideas!



Our grain of sand

Because the environment, the warmth and professionalism of the people who make up our team are our philosophy. We help you to create and organise your big day, we support you throughout the whole process.

OUR SPACES



The Golf Pavilion

It is the ideal place to taste our gastronomic offer. Our lounge with rustic touches and large windows where you can enjoy views of the golf course. With capacity for up to 160 guests.

The gardens

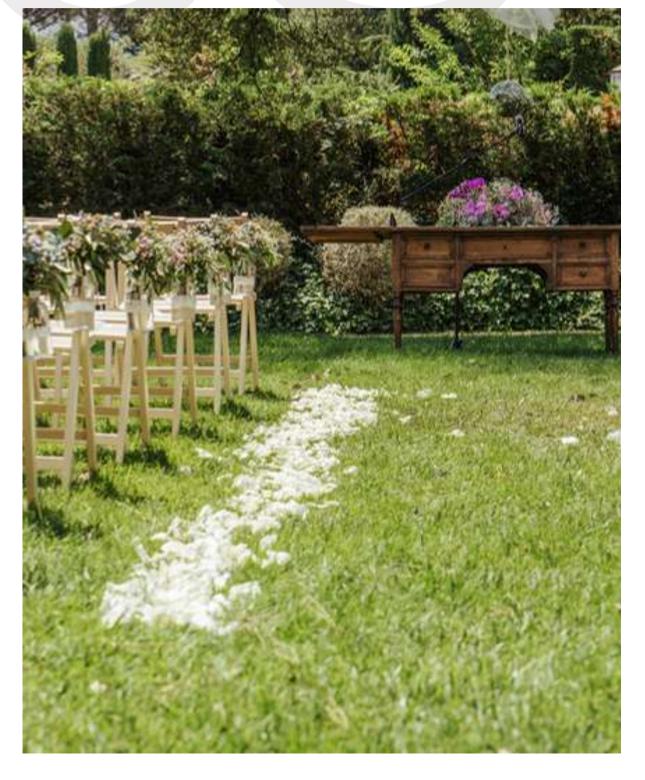
Our charming gardens are the ideal place to declare your love with exceptional views of the Canigó Massif.

You will perform a fantastic triumphal entrance and taste the appetizer with all your guests.





THE CEREMONY





We organise every detail

Ceremony set up in our garden. It includes welcoming the guests with natural lemonade, water, personalised floral decorations and coordination of the ceremony.

Everything to achieve the ceremony you have always imagined.

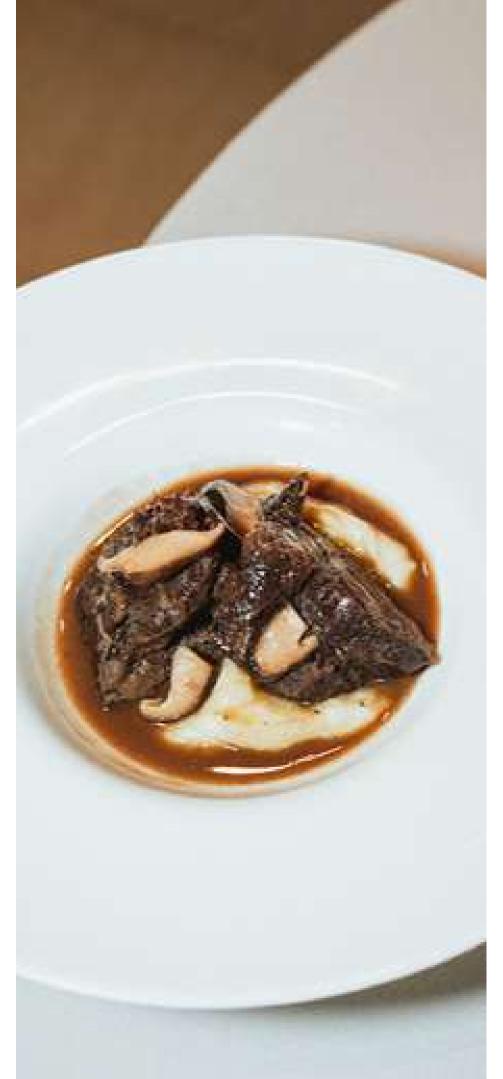
Price on request

GASTRONOMIC PROPOSAL

We propose menus based on the cuisine of our house, Mediterranean cuisine, innovating it with influences from other cultures, to achieve lifelong dishes with extraordinary flavours.

The menus are flexible, to give you the opportunity to create your ideal menu.

They all include appetizer, starter, main course, pre-dessert, dessert and wine cellar.











APPETIZERS FROM TORREMIRONA

Bienvenida

Glass of cava Peralada Stars Sucio Nature

Snacks

Vegetable chips made of cassava, purple potato, sweet potato and carrot

Our Gilda

Hummus with corn nachos

Seaweed and prawn crisp

Parmesan cones

Cold appetizers

Macaron of foie royal

Pop salad waffle

Donosti crab roll

Panipuri of fried egg truffat

Clericó cocktail - with mint and passion fruit

Hot appetizers

Assortment of homemade croquettes

Crunchy prawns with tartar sauce

Bacon and wakame bacon bath

Peking duck gyozes

Mancho of free-range chicken, shepherd's style

Beef tail ravioli with shitakes vinaigrette

+ Open bar

OUR CORNERS

THE RICE DISHES

Seafood rice - Black rice - *Seafood and mountain noodles *two options to choose from

THE HAM CORNER

*Ham strips with coca bread and tomato

THE CHEESES

Selection of cheeses with jams, dried fruit and nuts and coca bread

IBERIAN CURED MEATS

Selection of a variety of Iberian cured meats accompanied with coca bread with tomato

CUT HAM

The ham includes the carving service, Iberian ham 50% Iberian breed and coca bread with tomato.

*price per person on request.







AT THE TABLE...

STARTERS

Tomato tartar (depending on season)

with guacamole, anchovies emulsion, capers and croutons

Bluefin tuna salad

with roasted potatoes, tartar sauce and saffron mayonnaise

Creamy feta cheese

with preserved tomatoes, black olives, anchovies from l'Escala, *rucca and croutons

Roast meat and *foie cannelloni

with soft truffle bechamel sauce

Pork foot cannelloni

with grilled black pudding, apple and dried fruit vinaigrette

Roast chicken ravioli I supplement

with *foie sauce and caramelised fruit

Fresh seafood cannelloni I supplement

with sweet and sour sauce and *kimchi *emulsion

Mediterranean sea bream I extra

with white garlic, grilled tomatoes and mango-citrus vinaigrette

MAIN DISHES

Hake fillet

with creamy celeriac-radish and green seaweed sauce

Tender yeal stew

with mushroom and parmentier sauce

Low-temperature slices of secret

with mustard sauce and shallots

Monkfish fillet with baked potatoes

with burnt garlic sauce and mince vinaigrette

Roast veal round steak

in its own juice, with potato foam and champignons

Grilled turbot I supplement

with black garlic puree, coconut and saffron sauce

Duck breast at its best I *supplement*

with roasted seasonal fruit and hoisin sauce

Slow-cooked lamb terrine I *supplement*

with Ratafia and sultana sauce

WE CONTINUE...

PRE - DESSERTS

Mascarpone and coffee

Mango, pineapple and coconut soup

Catalan cream and toffee

White chocolate, passion fruit and citrus fruit mousse

Cava granita with lemon ice cream and vanilla foam

DESSERTS

Vanilla, passion fruit and hazelnut praline Citrus with basil, mint and pistachios White chocolate, mango and pistachios Chocolate with passion fruit truffle

PRESENTATION CAKE I

Price on request

Cake with two tiers to choose from:

- Lemon
- Chocolate
- Red velvet
- Red berries
- Carrot cake
- Sacher





THE WINERY

White wine

Inspirador, DO Ampurdán Camino del puerto, DO Rueda Terra de Godos, DO Rías Baixas

Red wine

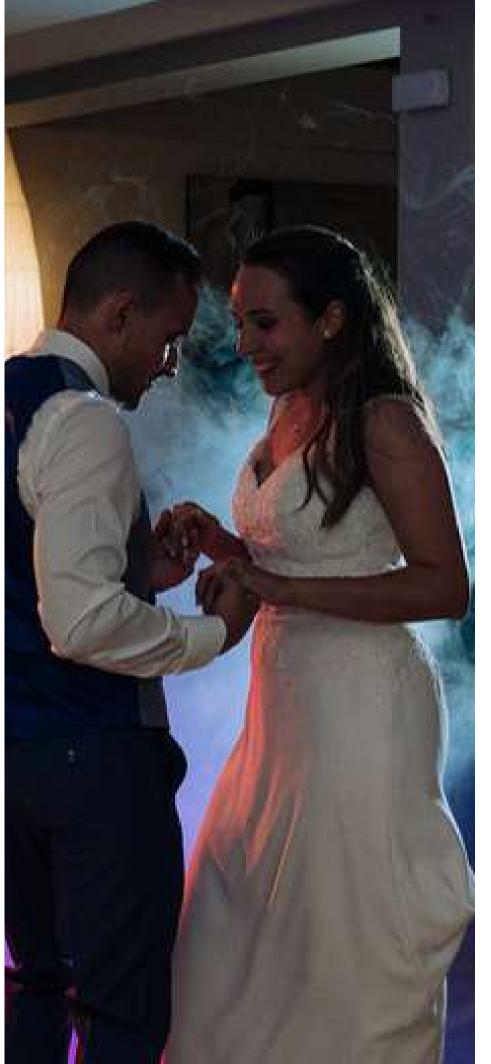
Inspirador, DO Ampurdán Malcuat, DO Ampurdán Viña Salceda, DO Rioja

Cava

Stars Brut Nature Reserva de Peralada

Includes water and cafeteria service





THE OPEN BAR

After the two hours of open bar included in the price of the menu, you can continue hiring open bar at a rate of €16 person/hour.

Only counting the number of adults in each extra early start, and with the express consent of the bride and groom to the room manager.

The minimum billing per extra hour is 560€ per hour, regardless of the number of people is less than 35.

Once the bride and groom have finished the open bar, the party is over.

For weddings in the afternoon/evening, the maximum time available is until 03.00h.

DJ service to be hired by the bride and groom.

We also offer a service of:

LIQUOR TROLLEY

after cafeteria service

LARGE ASSORTMENT OF SWEET, SAVOURY OR MIXED DELIGHTS

during the open bar

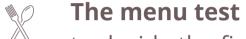
CANDY BAR - ASSORTMENT OF SWEETS

during the open bar

*price per person on request

GET MARRIED AT TORREMIRONA HOTEL AND

WE GIFT YOU...



to decide the final dishes for your day



Natural flower arrangement for the guest table and the presidential table

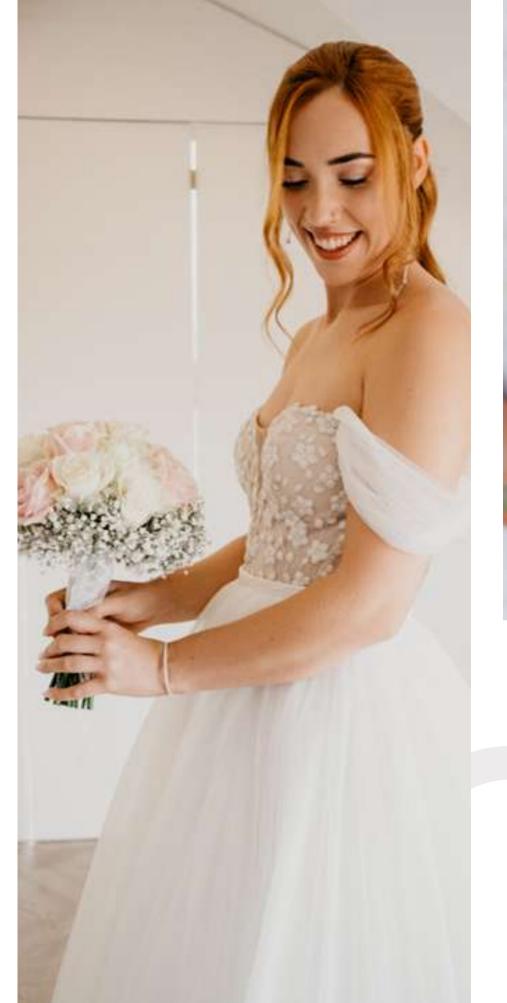
Banqueting minutes with the chosen menu

Seating Plan
Table plan with the name of the guests to facilitate the entrance to the banquet hall.

Topper for the wedding cake

Bridal room

on the occasion of your wedding we want to give you a room for the wedding night with lunch the next day and access to the Spa *Duhbé







Let's create your big day together!

CONTACT US

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