



# TORREMIRONA

weddings



HOTEL

# TORREMIRONA

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

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*Our aim is to create the wedding of your dreams in a unique setting.*



# WHY TORREMIRONA?



## 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.





# 03

## 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.

04+





# 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

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### **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

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### **Hake fillet**

with creamy celeriac-radish and green seaweed sauce

### **Tender veal 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

***Menus starting at 150 €***

# WE CONTINUE...

## **PRE - DESSERTS**

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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**

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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**

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*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...**



**The menu test**

to decide the final dishes for your day



**\*2h of free open bar**



**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



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*Let's create your big day together!*

## CONTACT US

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