

Torremirona Weddings

PORTFOLIO 2020 - 2021

TORREMIRONA RELAIS HOTEL GOLF & SPA



" Our objective is to tailor your dreamed
wedding in a unique environment "

Torrebriconda

01
*Gourmet
passionate*

Our experience in the
gastronomy and service sector,
combined with a high dosis of
passion for our profession, are
our secret recipe

02
Personalisation

You are the main characters!
We want to build your perfect
wedding as a reflection of your
personality.

03
Essence

The environment, warmth and
professionality of each person
that takes part of our team
create our core.



01

We love details.
We take care of every single detail to make your dreamed wedding come true.



02

**Outstanding
gastronomy**
Local products and quality homemade meals.



03

Doing our bit.
We help you to create and organise your big day, and we will be by your side during all the process.



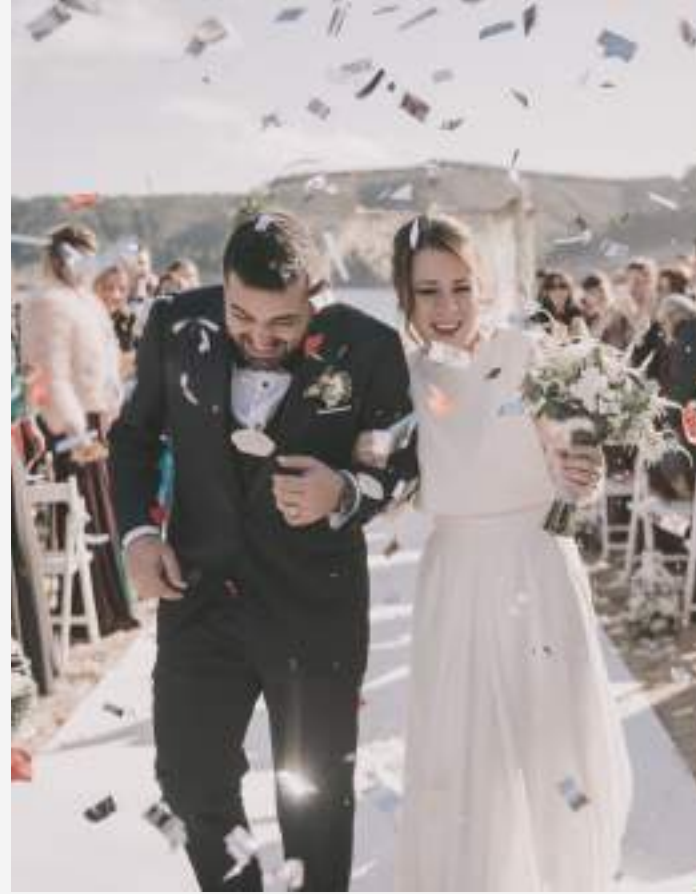
01
*Charming
gardens*

To have a ceremony
surrounded by nature and an
extraordinary appetizer
outdoors.



01
Banquet hall

Wide hall with rustic touches
and large windows with
stunning views to the golf
court!



Ceremony ✨

We arrange every detail.

Assembly of the ceremony in our gardens, welcome guests with a table of natural lemonades, personalized floral decorations... and much more!

Everything to achieve the ceremony you have always imagined.

Gastronomic proposal

We cook to convey emotions.

We propose menus based on our appreciated cuisine, the Mediterranean cooking, innovating it with influences from other gastronomic cultures, in order to get traditional meals but with extraordinarily surprising flavors.

The menus are flexible in order to offer you the opportunity to create your ideal menu.

All menus include appetizer, entree, main course, pre-dessert, cake, and cellar.





Appetizer

08

Welcome

Cold references and Cava

Tasting

Artisanal croquettes

Donosti sandwich

Crunchy eggs with truffle

Preserved seafood

Black olives and guacamole muffins

Octopus with seaweed and pesto sauce

Crunchy chicken with caesar sauce

Thin bread with marinated salmon and trout eggs

Honey-flavoured lamb skewers

Beef ravioli with shitakes dressing

Crispy sardines with tartara sauce

Passion fruit, lemon and mint cocktail

+ Drinks

appetizer corners

To complement your appetizer!

Iberian ham

Cheeses

Iberian sausages

Paella and fideuá

Show cooking barbecue





Menus

Menus

Eagle Starter

Roasted tomato and vegetables salad,
with red pesto and mozzarella

Main course

Dough bread with Roast-Beef
and arugula, sweet onion and mushrooms

Pre-dessert and cake

to choose

Birdie Starter

Seafood cannelloni with
coconut mousse and saffron

Main course

Veal rump in its sauce served
with parmentier with truffle

Pre-dessert and cake

to choose

Green Starter

Tomato tartare with tuna,
guacamole and miso sauceo

Main course

Veal cheek with mushroom
sauce and parmentier

Pre-dessert and cake

to choose

Menus

Canigó

Starter

Gilthead bream fillet in a green sauce and vegetable's escabeche Japanese style

Main course

Slow-roast lamb with ratafia sauce

Pre-dessert and cake

to choose

Royal

Starter

Catalan corn cream with mi-cuit foie, toasted hazelnuts and citrus fruits.

Main course

Galician beef fillet with asparagus and shitake sauce

Pre-dessert and cake

to choose

Relais

Starter

Tuna cannelloni with beetroot tartar, feta cheese and sesame vinaigrette

Main course

Iberian pork laminate with apple chutney, melon and mayonnaise of citrus fruits

Pre-dessert and cake

to choose

Menus

Essence

Starter

Roast chicken ravioli with
its juice and foie sauce

Main course

Monkfish with foam of roasted garlic,
baked potatoes and chopped vinaigrette

Pre-dessert and cake

to choose

Special

Starter

Gyozas of Catalan perol sausage and shrimps
with soft American sauce

Main course

Turbot with parmentier and mushroom
vinaigrette with pine nuts

Pre-dessert and cake

to choose

Empiries

Starter

Scallops with peas, capers butter and Iberian ham

Main course

Duck magret with wok of shitakes, apple,
celery and touches of ginger and soy

Pre-dessert and cake

to choose

Menus



Pre-desserts

The new sorbet! Elaborated to enjoy an explosion of flavours!

Cava slush with lemon ice cream and vanilla foam

Mango soup, pineapple and coconut ice cream

Coffee slush, Baileys foam and whiskey gelatin

Catalan cream foam with red fruits and orange ice cream

Apple in textures and fennel

Menus

The cake

To succeed with the desert!

Hazelnuts' praline with vanilla and passion fruit

White chocolate, coconut and mango

Mascarpone, chocolate with coffee and amaretto

Citrus mousse with basil, mint and caramelized pistachios

Chocolate truffle with mint, coffee mousse and red fruits

Chocolate with passion fruit truffle

*It includes the presentation cake



Cellar

White wines

Cigonyes blanco, DO Empordà
Tierra de Godos, DO Rias Baixas
Viña Vilano, DO Rueda

Red wine

Malcuat, DO Empordà
XIII Lunas, DO Rioja
Baluarte Roble, DO Ribera del Duero

Cava

Stars Brut Nature Reserva de Perelada

+ mineral water, coffees and infusions



A special gift for you...

Menu tasting for you two

2 hours of Open bar

Floral decoration of the banquet centerpieces

Stationary design: Seating plan and name tag.

You can also contract the service of...

Liquor bar

Sweet or salty snack during the dance!



Relax!

Let us pamper you during the
day after the wedding...

We offer you the chance to spend
the wedding night in a superior
hotel room, with a romantic
decoration, breakfast included
and free entry to the Dubhé Spa.

All free of charge!



We want to be part
of the big day!

Noelia, our wedding planner, will
guide you and facilitate your
wedding planification!

SEND HER A WHATSAPP MESSAGE!
602 18 88 26

CALL HER AT...
972 56 67 00

SEND HER AN EMAIL AT...
events@hoteltorremirona.com

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Contact us!