

Vichy Catalan

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Wedding





Thank you for letting us be part

of

*your day*

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# Spaces



# Our spaces

You will enjoy the most special day of your life in an idyllic setting, in one of the most emblematic hotel and spa facilities in Europe, forming part of the Architectural Heritage of Catalonia.

Extensive gardens for the celebration of the civil ceremony, a modernist chapel dedicated to Saint Joseph and Saint Stephen for the celebration of a religious ceremony, a terrace overlooking the garden and the pool for the cocktail, the Delicius Saloon with views of the gardens for the banquet and, to end the party, you will dance all night long in our 1881 nightclub.

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# Civil marriage

600€ + 21% VAT

We propose an area of our extensive garden to celebrate your civil wedding, with views of our century-old facade, the work of architect Cayetano Buigas and Architectural Heritage of Catalonia.

Assembly of chairs

Officiant table

Floral decoracion (basic package)





# Religious marriage

600€ + 21% VAT

You can also celebrate a religious ceremony in our beautiful modernist chapel dedicated to Saint Joseph and Saint Stephen.

Assembly of chairs

Officiant table

Floral decoracion (basic package)







Thermal kitchen



# Our kitchen

With our chef David Heras at the helm of the kitchen, our menus are made with local and top-quality products, enhancing their flavors, colors and textures thanks to the use of Vichy Catalan thermal water.

More than 140 years of experience is our guarantee that the gastronomic proposal of the event will be a success.

The Vichy Catalan Events team will be at your entire disposal at all times to design the wedding of your dreams.

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Cocktail



# Cocktail

Prices per person

Select 4 cold and 4 hot appetizers from the following list:

## Cold appetizers...

- Osmotized salmon cube with citrus fruits and their spheres
- Idiazábal cheese lollipop
- Fake maki of smoked salmon, mango and cottage cheese
- False olive, anchovy from La Escala and roasted pepper puree
- Red tuna tartar with guacamole and chilli caviar
- Foie and chocolate lollipop
- Bread airbag with Iberian ham and tomato jam

## Hot appetizers...

- Homemade squid croquettes or chicken and foie croquettes
- Panko breaded prawn and lemon aioli
- Galician-style octopus cube with creamy potato
- Skewer of mini meatball, cuttlefish and pea marinara style
- Bao Bread with Pork Rib, Pickled Onion and Soy Sauce
- Grilled vegetable skewers with romesco mousseline
- Mushroom Gyozas with soy sauce

The *Cocktail* lasts approximately 1 hour and 30 minutes, which includes: water, soft drinks, beer, wine and cava.

**50€ + 10% VAT**



# Gastronomic Experiences

\*Prices per person + 10% VAT

Add the stations that you like the most to complete the Cocktail:

## **Our cured meats station**

**13€**

A selection of the highest quality cured meats with bread and tomato

## **Cheese Bar**

**12€**

A selection of Catalan and the rest of the world cheeses with breads and jams

## **Jamón Ibérico de Bellota\***

**15€**

*With bread and tomato*

## **La mexicana**

**10€**

Cochinita Pibil tacos, *carnitas* tacos (pork rib tacos), chicken tacos and totopos (fried tortilla chip)

## **La asiática**

**10€**

Variety of sushi with a sushiman

## **La arrocera**

**5€**

Mushroom risotto with parmesan or seafood fideua or black rice or mixed dry rice

## **Vermutería**

**5€**

White and red local vermouth

## **Cocktails bar**

**5€**

Aperol Spritz or Mojito with Vichy Catalan water

\*Jamón cutter service available with an extra cost



A close-up photograph of a white ceramic bowl filled with a light-colored, creamy soup. The soup is garnished with a single stalk of green asparagus and a large, cooked shrimp with its tail intact. The bowl is set on a white tablecloth. In the background, another similar bowl is visible but out of focus. To the left of the bowl, a silver fork is partially visible. The overall lighting is bright and clean, suggesting a professional kitchen or restaurant setting.

The banquet



## To get started...

- Organic lettuce and lobster salad with citrus and guacamole 42€
- Cod brandade cannelloni, boletus cream and grilled crayfish 25€
- Grilled scallops with creamy celeriac, roast juice and sautéed snow peas 28€
- Fresh pasta cannelloni stuffed with country chicken and truffle, foie sauce, mushrooms and glazed green asparagus 21€
- Cold tomato and prawn soup with candied colored tomatoes, smoked sardine and olive oil caviar 23€
- Crispy bread with caramelized apple, foie shavings, raspberries, sprouts and flowers 18€
- Green asparagus with grapefruit, mayonnaise foam and organic salad bouquet 18€
- Ravioli stuffed with truffle and parmesan cheese or basil and Ricotta cheese 18€
- Fine green bean salad with red shrimp and citrus vinaigrette 19€
- Potato gnocchi with acorn-fed Iberian ham cream and creamy smoked eggplant 19€
- Baby pineapple stuffed with seafood, mango and pineapple, with pink sauce and vegetable sprouts 19€

## to refresh...

- Citrus and vegetable sorbet 3€
- Wild raspberry sorbet 3€
- Passion fruit sorbet 4€
- Lime and celery sorbet 3€
- Lemon and basil sorbet 4€
- Tropical pineapple sorbet 4€
- Balsamic raspberry sorbet 5€



## to continue...

- Girona beef sirloin with foie scallop, Oporto and truffle sauce **41€**
- Roasted boneless suckling pig with grilled pineapple, textured raspberry and creamy cinnamon apple **44€**
- Wild turbot loin, bone sauce and red shrimp from Palamós **32€**
- Northern hake supreme with potato base and white wine sauce with sautéed garlic **21€**
- Mellow block of beef with a creamy base of potato, shiitake, al dente zucchini and its juice **21€**
- Roasted and boneless lamb shoulder, potato gratin, celery and caramelized pears in rancid wine **22€**
- Iberian fillet with creamy pumpkin, glazed onions and rosemary wine sauce **18€**
- Extra loin of cod confit with vanilla, vegetables and creamy pickled pepper **18€**
- French Rack of suckling lamb with mustard with wild asparagus and cinnamon pears **20€**
- Costa Brava style monkfish suquet with potatoes and prawns **25€**
- Mellow Girona beef with turned vegetables and its juice reduced to rancid wine **21€**
- Wild sea bass supreme with fine sea urchin cream and vegetables **23€**
- Grilled lobster with Cardinale sauce **62€**



## to sweeten...

### Gourmet desserts

- Semisphere of berry mousse with creamy Greek yogurt and mango ice cream 9€
- Pecan Nut Mousse with crunchy cookie and neula with white chocolate and vanilla cream 9€
- Puff pastry and lemon cream millefeuille with strawberries with Sichuan pepper 11€
- Lemon mousse with white chocolate glaze 9€
- Land of dark chocolate, red fruits and creamy mascarpone 9€

or

### Wedding cake

- The traditional massini dipped in chocolate 9€
- Creamy hazelnut gianduja 9€
- Mango and passion fruit with raspberry interior 9€
- Creamy berries with yogurt interior 9€
- Sachertorte 9€

## Winery, coffee and liquor...

- Our proposal of wine and cava, beer, water, soft drinks and juices **Included**
- Coffee and mini macaroons **Included**
- liquor cart 4€





The party



# Open Bar

Prices per person

## 1st Option

20€ + 21% VAT  
2 hours included

## 2nd Option

28€ + 21% VAT  
3 hours included

With the package of 3 hours or more, you can enjoy our Love is Sweet table, consisting of a Candy Bar of various jelly beans.

## Extra hour of open bar

60-89 guests: 550€ + 21% VAT  
90-120 guests: 800€ + 21% VAT

After hours dinner

**Composed of a station of mini hot dogs and mini hamburgers.**

5€ + 10% VAT

# Dj

We recommend **Discommobil Girona** for your wedding.

The price of the DJ service starts at €600 + 21% VAT and includes sound equipment for lunch/dinner and 2 hours of open bar.

The entertainment of the ceremony and appetizers can also be included in this service.

They have fantastic professionals who will meet with you to choose the music, you will define your musical tastes and prepare a list of songs and special themes for specific moments throughout the event.



636 06 99 90 / [hola@discobert.com](mailto:hola@discobert.com)



<https://www.instagram.com/discomobilgirona/>





Packages and offers



# All inclusive wedding

## Appetizzers

- Osmotized salmon cube with citrus fruits and their spheres
- Idiazábal cheese lollipop
- Fake maki of smoked salmon, mango and cottage cheese
- False olive, anchovy from La Escala and roasted pepper puree
- Homemade squid croquettes or chicken and foie croquettes
- Prawn breaded with panko and lemon aioli
- Galician-style octopus cube with creamy potato
- Skewer of mini meatball, cuttlefish and pea marinara style

## Banquet

- Ravioli stuffed with truffle and parmesan cheese or basil and Ricotta
- Citrus and vegetable sorbet
- Iberian fillet with creamy pumpkin, glazed onions and rosemary wine sauce
- Semisphere of berry mousse with creamy Greek yogurt and mango ice cream
- Coffee and petit fours

## Cocktail, banquet and beverages

- Our proposal of wine and cava, beer, water, soft drinks and juices

## Open bar

- 2 hours

## Dj

- Banquet entertainment + open bar

## Ceremoni

- Assembly of chairs and table for officiant

## Floral decoration

- Basic package: centerpieces and ceremony decorations

140,00€ + 10% VAT



# All-inclusive cocktail wedding

## The cold...

- Osmotized salmon cube with citrus fruits and their spheres
- Idiazábal cheese lollipop
- Fake maki of smoked salmon, mango and cottage cheese
- False olive, anchovy from La Escala and roasted pepper puree
- Red tuna tartar with guacamole and chilli caviar
- Foie and chocolate lollipop
- Bread airbag with Iberian ham and tomato jam

## the warm...

- Homemade squid croquettes or chicken and foie croquettes
- Prawn breaded with panko and lemon aioli
- Galician-style octopus cube with creamy potato
- Skewer of mini meatball, cuttlefish and pea marinara style
- Bao Bread with Pork Rib, Pickled Onion and Soy Sauce
- Grilled vegetable skewers with romesco mousseline
- Dice of semi-braised wild salmon in Armagnac with sesame duo

## the sweet...

- Semisphere of berry mousse with creamy Greek yogurt and mango ice cream
- Puff pastry coke with citrus cream and natural fruit
- Vanilla soup with chocolate soil and baked apple cubes

## Cellar

- Our proposal of wine and cava, beer, water, soft drinks and juices

## Coffee and petit fours station

### Open Bar

- 2 hours

### Dj

- Appetizer entertainment + open bar

### Ceremoni

- Assembly of chairs and table for officiant

### Floral decoration

- basic package

137,00€ + 10% VAT



# Days without VAT at Vichy Catalan

Get married from Sunday to Friday and enjoy a wedding without VAT





# Conditions and extra services

To hold the wedding, a minimum of 60 people and a maximum\* of 120 people is established. If your wedding is for less than 60 people, you must pay for the missing cutlery up to 60.

\*We have the possibility of holding weddings for more than 120 people, contact us for more information.

## Menu tasting

Payment of the deposit or reservation (€2,000 VAT included) ensures the tasting of the menu for a maximum of 6 people for weddings with more than 100 guests and 2 people for weddings with less than 100 guests.

More people can attend the menu test for a price of €75 +10% VAT per person.

## Children menu

Children's appetizer + Beef tenderloin with fries + Ice cream

Price per child: €45 + 10% VAT

## Menus for professionals

For the professionals who work on your wedding, we offer you the option of a menu for them and 2 professional menus would be included in the price.

If more are needed, they would cost €45 + 10% VAT per professional.



# Contact

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