



CASA ANAMARIA



# WEDDINGS

Menus

2024

# CASA ANAMARIA

## WEDDINGS



### **WELCOME TO CASA ANAMARIA!**

In the heart of the Costa Brava, surrounded by nature and with a panoramic view of the unique landscape of our region of the 'Pla de L'Estany', you will find our hidden accommodation. A surprising combination of a traditional farmhouse and an elegant Châteaux with its magnificent gardens, ideal for special occasions and celebrations.

At Casa Anamaria we offer an intimate, exclusive and unmatched environment. Our portfolio is designed to achieve a magic and unforgettable celebration, full of memorable moments that the bride and groom, and all their guests, will cherish forever. We have an experienced and fully dedicated team that will make Casa Anamaria the ideal venue for the most important day of your lives



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### OUR CHEF, PERE ARPA

Pere Arpa, executive chef of Casa Anamaria Hotel & Villas, was, until last year, owner and chef of the Ca l'Arpa restaurant in Banyoles, recognized for 14 years with 1 Michelin star and 2 suns from the Repsol Guide . The chef is responsible for three gastronomic spaces: Can Motes restaurant, Pool Bar and the venues for events. With Pere Arpa we are committed to a "traditional and representative cuisine of the Pla de l'Estany" that links "territory, culture and local products". Poultry, head and leg with prawns, sautéed squid with neck bacon and sardines with chickpeas are some of the dishes on "a varied menu".



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# MENU 1

## APPETIZERS

Pickled mussels with vegetables from our garden  
Smoked salmon with yogurt and citrus  
Slightly spicy aged beef tartar  
Salad with grilled tuna belly  
Sea Bass ceviche with citrus and fruit  
Gazpacho with seafood  
Strudel of foie and caramelized apple  
Tuna belly with eggplant  
"Can Motes" Jamón croquettes  
Our "Roman-style" squid  
Potato bomb stuffed with meat  
Sausages with seasonal mushrooms

## FIRST COURSE

Cold cream of leeks and smoked potatoes with lobster salpico

## MAIN COURSE

Roasted lamb with herbs and eggplant

## DESSERT

Red fruit soup with yogurt ice cream  
Wedding Cake

## COFFEE & PETIT FOUR

"Carquiñolis", truffles and gummies

## DRINKS

Selection of wines from our sommelier  
Aperitif vermouths  
Coffee

150€ / pax  
VAT inc.

## MENU 2

### APPETIZERS

Pickled mussels with vegetables from our garden  
Smoked salmon with yogurt and citrus  
Slightly spicy aged beef tartar  
Salad with grilled tuna belly  
Sea Bass ceviche with citrus and fruit  
Gazpacho with seafood  
Strudel of foie and caramelized apple  
Tuna belly with eggplant  
"Can Motes" Jamón croquettes  
Our "Roman-style" squid  
Potato bomb stuffed with meat  
Sausages with seasonal mushrooms

### FIRST COURSE

Roasted turbot with vegetables

### MAIN COURSE

Mellow beef with seasonal mushrooms

### DESSERT

Citrus cream and tangerine ice cream  
Wedding Cake

### COFFEE & PETIT FOUR

"Carquiñolis", truffles and gummies

### DRINKS

Selection of wines from our sommelier  
Aperitif vermouths  
Coffee

155€ / pax  
VAT inc.

## MENU 3

### APPETIZERS

Pickled mussels with vegetables from our garden  
Smoked salmon with yogurt and citrus  
Slightly spicy aged beef tartar  
Salad with grilled tuna belly  
Sea Bass ceviche with citrus and fruit  
Gazpacho with seafood  
Strudel of foie and caramelized apple  
Tuna belly with eggplant  
"Can Motes" Jamón croquettes  
Our "Roman-style" squid  
Potato bomb stuffed with meat  
Sausages with seasonal mushrooms

### FIRST COURSE

Hake with green sauce

### MAIN COURSE

Roasted suckling pig with citrus

### DESSERT

Lactic dessert with basil and red berries  
Wedding cake

### COFFEE & PETIT FOUR

"Carquiñolis", truffles and gummies

### DRINKS

Selection of wines from our sommelier  
Aperitif vermouths  
Coffee

165€ / pax  
VAT inc.

# MENU 4

## APPETIZERS

Pickled mussels with vegetables from our garden  
Smoked salmon with yogurt and citrus  
Slightly spicy aged beef tartar  
Salad with grilled tuna belly  
Sea Bass ceviche with citrus and fruit  
Gazpacho with seafood  
Strudel of foie and caramelized apple  
Tuna belly with eggplant  
"Can Motes" Jamón croquettes  
Our "Roman-style" squid  
Potato bomb stuffed with meat  
Sausages with seasonal mushrooms

## FIRST COURSE

Lobster salad with vegetables from our garden

## MAIN COURSE

Beef Wellington fillet with creamy potato and truffle

## DESSERT

Lactic dessert with basil and red berries  
Wedding cake

## COFFEE & PETIT FOUR

"Carquiñolis", truffles and gummies

## DRINKS

Selection of wines from our sommelier  
Aperitif vermouths  
Coffee

185€ / pax  
VAT inc.



# CHILDREN MENU

## FIRST COURSE | to choose

Fried eggs with straw potatoes and Iberian ham  
Our chicken croquettes  
Pasta with tomato and parmesan cheese  
Cuba style rice

## MAIN COURSE | to choose

Chicken stick with curry mayonnaise  
Milanese steak  
Grilled chicken breast with French fries  
Fish of the day with garnish

## DESSERT | to choose

Ice cream  
Citrus cream with vanilla  
Yogurt with fruits

## WEDDING CAKE

## DRINKS

Water and soft drinks

50€ / pax  
VAT inc.

# APPETIZERS

## VEGETARIAN APPETIZERS

Coca bread with roasted vegetables  
Feta cheese croquette with pistachio and mint  
Beetroot tartare  
Hummus chickpea  
Spiced aubergine puree  
Creamy beetroot in textures

Extra appetizers **+€6 / each**

# OUR BUFFETS

|   |   |
|---|---|
| <p><b>JAMÓN IBÉRICO</b></p> <p>Service with glass bread<br/>coca with tomato</p> <p><b>950€ / unit</b></p>                  | <p><b>CHEESE</b></p> <p>8 varieties of cheeses<br/>artisans km.0</p> <p><b>12€ / pax</b></p>  |
| <p><b>OYSTERS</b></p> <p>Served natural or with<br/>accompaniment</p> <p><b>9€ / pax</b></p>                                | <p><b>RICE</b></p> <p>Choose 2 options between:<br/>Seafood rice, mountain rice,<br/>black, fideuá, vegetable<br/>risotto and mushrooms</p> <p><b>10€ / pax</b></p> |
| <p><b>BBQ MEAT</b></p> <p>Skewers of sausage, Iberian<br/>pork and duck with straw-<br/>berries</p> <p><b>12€ / pax</b></p> | <p><b>BBQ SEA FOOD</b></p> <p>Prawns, mussels,<br/>cockles, octopus and tuna</p> <p><b>20€ / pax</b></p>  |
| <p><b>VEGETARIAN</b></p> <p>Hummus Assortment<br/>pickles, salads and<br/>weather vegetables</p> <p><b>12€ / pax</b></p>    | <p><b>HOME MADE CANNED</b></p> <p>Mussels, squid, tuna, gildas,<br/>cockles, asparagus</p> <p><b>18€ / pax</b></p>  |

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## EXTRAS



### CIVIL CEREMONY

We have several areas of the hotel enabled to carry out a civil ceremony to your liking. Includes the rental and assembly of the ceremony, Ceremony table with floral center and up to 100 chairs without covers. Does not include master of ceremonies, floral decoration for the ceremony, floral decoration for the event or extra chairs

**From 900€**



### OPEN BAR

Includes: 2 brands of gin, 2 brands of vodka, 2 brands of rum and 2 brands of whiskey

**28€ / pax / 3 hours**  
**10€ / pax / extra hour**



### PRINTED MENYS & SITTING PLAN

Several menu design options and seating plan are offered to the taste of each client

**On request**



### MIDNIGHT SNACKS | Salted

Vegetable sandwich, grilled ham and truffle brie, frankfurters and mini hamburgers

**18€ / pax**

### RESOPÓN | Sweet

Mini pastries

**18€ / pax**

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## EXTRAS



### STAFF MENU

Iberian pork tenderloin with homemade chips  
chocolate coulant  
Wine and water

50€ / pax



### OTHER EXTRAS

We have a list of trusted providers for the following services:

- DJ | Musical equipment rental | Lights and sound | music live
- Flower decoration | Wedding Planners | master of ceremonies
- Transport
- Styling
- Games | Kitchenware rental | Service the babysitting

## CONDITIONS

### MENU TASTING

The menu test is free for 2 people and will take place approximately two months before the planned date of the wedding, to be agreed with the couple. The price per extra diner will be €80 VAT included. The menu test consists of the wedding menu; In the Classic menu, 3 appetizers are tested, a starter, a fish, a meat, a pre-dessert and a dessert. On the Ana María menu, 3 appetizers and the corresponding menu are tested. And in the Jardines menu, 8 appetizers and the pre-dessert are tested

### PAYMENT

Please check the Hotel Buy Out dossier

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## PRE-POST WEDDING MENUS

### LIGHT LUNCH - FOR THE SAME WEDDING DAY (buffet style)

Casa Anamaria Salad  
Spanish omelet  
Mixed ham and cheese sandwich  
Avocado and salmon toast  
Fruit salad

Water and soft drinks

**28€ / pax**

**Min 25 pax (not valid for pre or post weddings)**

### BARBECUE MENU (buffet style)

Tomato and Jamón bread toast  
Roman-style squid  
Fideua  
Vichyssoise

Duck skewer with strawberry  
Curry chicken skewer  
BBQ pork skewer  
Beef skewer with mustard

Chocolate glass

Bar with house wines, beer and soft drinks (2 hours)

**62€ / pax**

**Min 35 pax / max 65 pax**

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## PRE-POST WEDDING MENUS

### PAELLA MENU (buffet style)

Homemade croquettes Can Motes  
Toast with cod brandade  
Gazpacho  
Salmon with avocado

Mushroom and vegetable risotto  
Black rice paella  
Meat rice paella

Strawberry and white chocolate glass

Bar with house wines, beer and soft drinks (2 hours)

**62€ / pax**  
**Min 35 pax / max 65 pax**

### TAPAS (finger food style)

Homemade croquettes Can Motes  
Toast with cod brandade  
Russian salad with shrimp  
Marinated sardines with chickpea puree and pumpkin seeds  
Beef duck tartar  
Sea Bass Ceviche  
Roman-style squid  
Traditional cannelloni with truffle cream  
Cod fritters  
Mini meatballs with cuttlefish  
Our chocolate and apricot sacher

Bar with house wines, beer and soft drinks (2 hours)

**98€ / pax**  
**Min 35 pax / Max 65 pax**

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## PRE-POST WEDDING MENUS

### ITALIAN MENU (buffet style)

Caprese and Panzanella Salad  
Candied artichokes  
Vitello Tonnato  
Pizzas: Neapolitan / Bella Musa / Pistaccina / Diavola / Tartufa  
Tiramisu  
Bar with house wines, beer and soft drinks (2 hours)

**62€ / pax**  
**Min 35 pax / Max 65 pax**

### LE GRAND BUFFET Buffet of traditional Catalan recipes

Pickle salad  
Green salad  
Grilled Vegetables (escalivada)  
Smoked salmon  
Cous Cous  
Bread with tomato  
Girona cheese assortment  
  
Whole grilled lamb  
Sea and mountain paella  
Beef skewer with mozzarella sauce  
BBQ pork skewer  
Curry chicken skewer  
Chicken a l'ast  
Pastrami and smoked bacon

Osmosis fruit

Bar with house wines, beer, cava and soft drinks (2 hours)

**120€ / pax**  
**Min 100 pax / Max 150 pax**

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## TENTS

Casa Anamaria has 27,000 square meters of gardens and 2 large spaces where tents of up to 600 m<sup>2</sup> can be placed with capacity for up to 400 people. The installation of tents also requires the rental of electricity generators and portable toilets

**From 4.500€**





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### ¿HOW DO I CALCULATE THE FINAL RATE?

Choose the menu that you like the most\*. If the winery that is included in the menu does not convince you, you can choose the one you like best from our menu, with the corresponding supplement. Finally you can add the open bar, snorts and other extras that interest you. Finally, we must add the price of renting the entire hotel exclusively, which you will find in another dossier

### ¿WHAT DOES MENUS INCLUDE?

Drinks during the cocktail(vermouths, soft drinks, beer, wine and cava) Cellar from the chosen menu during the banquet until the coffees Coffees and infusions. Bread service during the banquet. Basic assembly, up to 120 people. 1 coordinator at your disposal during the event

### ¿WHAT DOES MENUS NOT INCLUDE?

Material for the banquet or the ceremony that is for external rental + transport assembly, disassembly and transfer. Open bar, musicians, DJ, master of ceremonies or any other service not specified in the menu. SGAE in case the externally contracted DJ does not take charge. Hotel accommodation for guests or externally hired staff

### ¿WHAT'S OUR CAPACITY?

These wedding menus require a minimum of 60 people and a maximum of 120. Larger ceremonies, events and banquets can be accommodated upon request.

\* **And if you are not convinced by the menu?** One of our most important characteristics is that we put your satisfaction first and we want one of the most important days of your life to be perfect, so whenever possible, we adapt to your requests. You just have to ask for it!

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### CONTACT

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