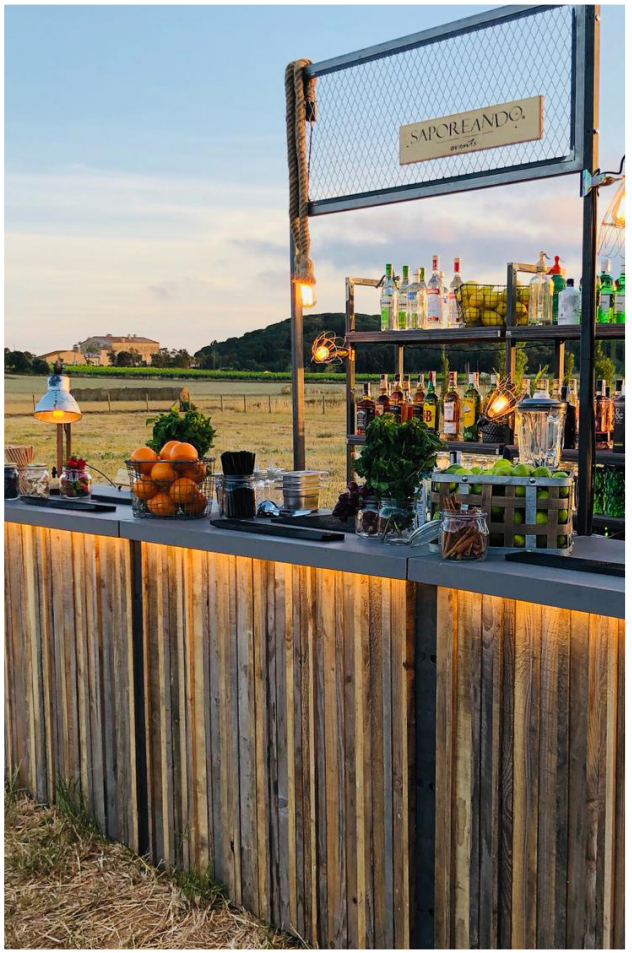
CELEBRATIONS



MAS ALBEREDA

2025

Nandu Jubany

YOUR MOMENT: UNIQUE FOR THE MEMORY

A celebration begins when the decision of celebrating a special occasion has been made and it does not end until all the guests and the protagonists have risen from the table. The whole Jubany Events team's job is to accompany you throughout this process full of hopes, expectations and emotions.

Since we created Jubany Events in 2001, there have been many celebrations, couples, events in which we have joined together with hosts to make each moment unique, different, magical... for the memory.

To achieve this, we work in a spirit of continuous improvement with the ideal recipe: product, presentation and cooking at the moment.

Will you join us to let your imagination run wild?











SIT DOWN APPETIZER

Cava sangria pearls from Es Còdol Foradat
The best olives in the world
Mini avocado with salmon tartare pit
Iberian ham air-baguette
Carbonara tartlet
Chicken wing and guacamole “taco”
Creamy wild mushroom croquettes
Millefeuille of patata brava
Veal steak tartare brioche with fried egg
Traditional chicken cannelloni
Dry squid rice with artichokes and aioli





OUTDOOR APPETIZER

Frosty cocktail-fruits
Es Còdol Foradat's cava "sangría" pearls
The best olives in the world
Mini avocado with salmon tartare "pit"
Crunchy air-baguette with Iberian ham
Carbonara tart
Mini Avocado with Salmon Tartare "Pit"
Chicken wings "taco" with guacamole
Mellow mushrooms croquette
Cuttlefish bomb
Patata brava millefeuille
FOC – Singapore chili crab pastry
Traditional roasted chicken cannelloni

SPECIALTIES SHOWCOOKING

Quail eggs with "sobrassada" crumbs
Prawn takoyaki

CALAMARI AND ARTICHOKE DRY RICE BUFFET

GRIDDLED

Mini-shrimp omelette
Pibil tuna millefeuille

Wine and Cheese Bar
Soft Drinks, Aperitif Liqueurs, and Estrella Damm Beer
Cupatge Jubany Sparkling Wine by Mestres

ADDITIONAL BUFFETS

SELECCIÓN PRIVADA DE ENRIQUE TOMÀS GLAMURÓS IBERIAN HAM BUFFET

FRESH SEAFOOD
Oysters, razor clams and purple dye murex with romesco

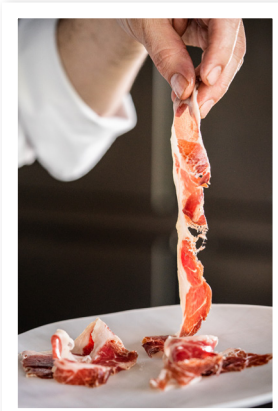
THE JAPANESE
Special sushi selection

CALAMARI DRY RICE BUFFET

"ESPARDENYES" DRY RICE BUFFET

GRILLED
Octopus and confitted pork belly skewer
Prawn with spicy foamed mayonnaise
Shrimp from the Coast with virgin olive oil

DIM SUM
Salmon dumplings with its caviar
Duck à l'orange dumplings







MENU 1

Sit down appetizer

Coca bread with roast beef with sweet onion
and boletus mushrooms

The Desserts
Lemon pie with lemon sorbet
Frozen lime lemon
Cheesecake and Quin Cacau Oreo

The Cellar
White wine Viu - Garnatxa Blanca - DO Terra Alta
Red wine Obsessió - Garnatxa i Carinyera - DO Montsant
Sparkling wine Rimarts Brut Reserva 18 - DO Cava

Service, teas and coffees

MENU 2

Sit down appetizer

Grilled sirloin steak with virgin olive oil and fleur de sel

The Desserts
Our tangerine
Frozen lime lemon
Cheesecake and Quin Cacau Oreo

The Cellar
White wine Viu - Garnatxa Blanca - DO Terra Alta
Red wine Obsessió - Garnatxa i Carinyera - DO Montsant
Sparkling wine Rimarts Brut Reserva 18 - DO Cava

Service, teas and coffees

MENU 3

Sit down appetizer

Pumpkin gnocchi with prawns and crispy Iberian ham
Coca bread with roast beef with sweet onion and boletus mushrooms

The Desserts
Lemon pie with lemon sorbet
Frozen lime lemon
Cheesecake and Quin Cacau Oreo

The Cellar
White wine Viu - Garnatxa Blanca - DO Terra Alta
Red wine Obsessió - Garnatxa i Carinyera - DO Montsant
Sparkling wine Rimarts Brut Reserva 18 - DO Cava

Service, teas and coffees

MENU 4

Sit down appetizer

Cold soup with shrimp, mini ‘raf’ tomatoes and guacamole
Iberian suckling pig with fruit chutney

The Desserts
Lemon pie with lemon sorbet
Frozen lime lemon
Cheesecake and Quin Cacau Oreo

The Cellar
White wine Viu - Garnatxa Blanca - DO Terra Alta
Red wine Obsessió - Garnatxa i Carinyera - DO Montsant
Sparkling wine Rimarts Brut Reserva 18 - DO Cava

Service, teas and coffees

MENU 5

Sit down appetizer

Hake cooked at a low heat with bread, tomato and olives
Grilled sirloin steak with virgin olive oil and fleur de sel

The Desserts
Lemon pie with lemon sorbet
Frozen lime lemon
Cheesecake and Quin Cacau Oreo

The Cellar
White wine Viu - Garnatxa Blanca - DO Terra Alta
Red wine Obsessió - Garnatxa i Carinyera - DO Montsant
Sparkling wine Rimarts Brut Reserva 18 - DO Cava

Service, teas and coffees

MENU 6

Sit down snacks
The best olives in the world
Crunchy air-baguette with Iberian ham
Tuna tartar with crispy nori seaweed

Tasting menu
1/2 Cold soup with shrimp and mini “raf” tomatoes
1/2 Roasted free-range chicken cannelloni
1/2 Steamed hake with codium and plancton emulsion
1/2 Our version of fricandó veal stew with crunchy aubergine

The Desserts
Our tangerine
Frozen lime lemon
Cheesecake and Quin Cacau Oreo

The Cellar
White wine Viu - Garnatxa Blanca - DO Terra Alta
Red wine Obsessió - Garnatxa i Carinyera - DO Montsant
Sparkling wine Rimarts Brut Reserva 18 - DO Cava

Service, teas and coffees

MENU 7

Sit down appetizer

Grilled lobster with mushroom oil, vegetables and seaweed
Grilled sirloin steak with extra virgin olive oil and fleur de sel

The Desserts
Our version of Caipirinha
Our tangerine
Frozen lime lemon
Cheesecake and Quin Cacau Oreo

The Cellar
White wine Viu - Garnatxa Blanca - DO Terra Alta
Red wine Obsessió - Garnatxa i Carinyera - DO Montsant
Sparkling wine Rimarts Brut Reserva 18 - DO Cava

Service, teas and coffees

MENU 8

Sit down appetizer

Coca bread with caramelized apple and foie gras
Roasted monkfish with potatoes and a fried garlic sauce

The Desserts
Lemon pie with lemon sorbet
Frozen lime lemon
Cheesecake and Quin Cacau Oreo

The Cellar
White wine Viu - Garnatxa Blanca - DO Terra Alta
Red wine Obsessió - Garnatxa i Carinyera - DO Montsant
Sparkling wine Rimarts Brut Reserva 18 - DO Cava

Service, teas and coffees

MENU 9

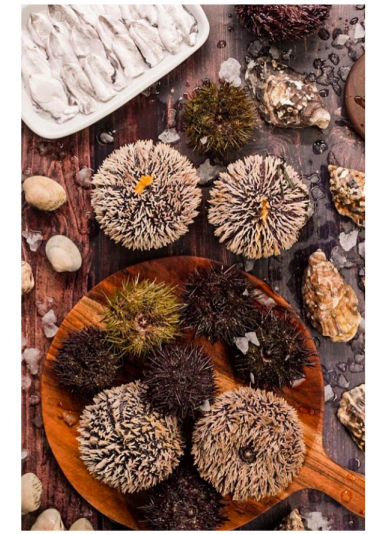
Sit down appetizer

Sole fillet with citrus fruits and nuts
Sirloin steak with foie gras and port sauce

The Desserts
The crunchy chocolate Hazelnut with stracciatella ice cream
Frozen lime lemon
Cheesecake and Quin Cacau Oreo

The Cellar
White wine Viu - Garnatxa Blanca - DO Terra Alta
Red wine Obsessió - Garnatxa i Carinyera - DO Montsant
Sparkling wine Rimarts Brut Reserva 18 - DO Cava

Service, teas and coffees



MENU 10

Sit down snacks
Celery, green apple and ginger pearls
The best olives in the world
Tuna tartar with crispy nori seaweed

Tasting menu
1/2 Coca bread with caramelized apple and foie gras
1/2 Scallops, pumpkin gnocchi and crunchy iberian
1/2 Wild sea bass roasted with onions and mushrooms
1/2 Sirloin steak served on a stone slab

The Desserts
Chocolate Galaxy with chocolate clusters
Frozen lime lemon
Cheesecake and Quin Cacau Oreo

The Cellar
White wine Viu - Garnatxa Blanca - DO Terra Alta
Red wine Obsessió - Garnatxa i Carinyera - DO Montsant
Sparkling wine Rimarts Brut Reserva 18 - DO Cava

Service, teas and coffees



APPETIZERS & STARTERS

Appetizers

Sit down snacks
Sit down appetizer
Outdoor appetizer

Cold starters

Cold soup of mini 'raf' tomatoes, guacamole and shrimp
Foie gras fig, biscuit crumble, nuts and goat cheese
Coca bread with roasted vegetables and shrimp
Coca bread with caramelized apple or fig, foie and fresh salad
Lobster salad with tomalley mayonnaise
Lobster with citrus fruit and pickles
Courgette cannelloni with king crab and fresh vegetables
Fried lobster salad with olive oil and pickled vegetables
Seafood medley with crudités
Royal shellfish: king crab, snails, razor-shell, shrimp and scampi on a bed of seaweed

Soups and creams

Artichoke soup, 'jabugo' pork crackling and cod fritters
Scampi broth with scampi and crispy Iberian ham
Seafood bouillabaisse soup

Hot starters

Pumpkin gnocchi with prawns and crispy Iberian ham
Shrimp cannelloni with fresh vegetables and seafood cardinal
Scallops, pumpkin gnocchi, Iberian ham and black truffle oil
Cannelloni with roasted free-range chicken
Palamós prawns suquet with potato pearls

MAIN DISHES AND DESSERTS

Fish

Hake cooked at a low heat with codium and plakton emulsion
Hake cooked at a low heat, pumpkin gnocchi and crunchy Iberian
Hake cooked al pil-pil at 65oC with pickled vegetables
Grilled lobster with mushroom oil, vegetables and seaweed
Roasted monkfish with potatoes and a fried garlic sauce
Sole fillet with citrus fruits and nuts
Roasted wild sea bass with onions and mushrooms
Turbot or sea bass over potatoes and fried garlic sauce
Sea bass over a potato mousse and summer truffle

Meat

Our version of fricandó veal stew with crunchy aubergine
Coca bread with roast beef with sweet onion and boletus mushrooms
Iberian suckling pig with mango, pear and pineapple chutney
Roasted loin of lamb with potatoes
Grilled sirloin steak with extra virgin olive oil and fleur de sel
Boneless roasted shoulder of lamb with dried fruit and nuts
Succulent veal with apple, foie gras and quince
Sirloin steak served on a stone slab and an accompaniment
Roasted lamb over Tou de Til·lers cheese, artichokes and spring garlic
Veal entrecote served on a fire grill
Sirloin steak with foie gras and port sauce (figs, apple, quinces or cherries)
'Surf and turf' terrine with Iberian suckling pig and lobster
Grilled Galician beef steak

Desserts

Our version of the vineyard peach with its sorbet
Lemon pie with lemon sorbet
Tangerine textures with its sorbet
Strawberry ingot with cream
Our adaptation of the apple tatin with vanilla ice cream
Flam biscuit, whiskey "gelee" and candied pine nuts
The Chocolate Galaxy
Freshly flambéed baba rum with cream ice cream





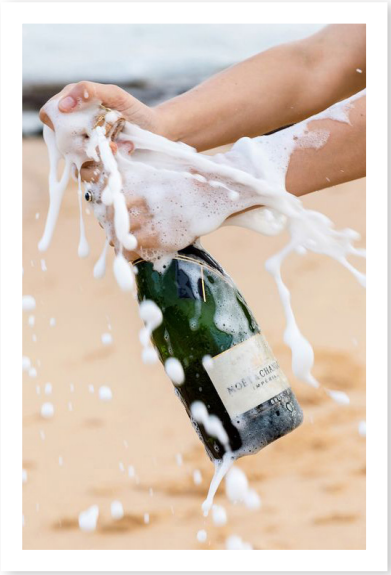


THE CELLAR

White wine Viu - Garnatxa Blanca - DO Terra Alta
Red wine Obsessió - Garnatxa i Carinyera - DO Montsant
Sparkling wine Rimarts Brut Gran Reserva 18 - DO Cava

Our wines, service, coffees and teas

OPEN BAR



ON THE BAR

Special selection of Gin & Tonics
Mojitos, caipirinhas, daikiris and caipiroskas
Variety of non-alcoholic cocktails

SNACKS

Our Candy Bar
Mini-hot dogs made at the moment
Iberian ham and truffled mozzarella grilled sandwich
Chocolate with “churros”

TIMING

Until 22.00h on midday celebrations
Until 3.00h on night celebrations
Three hours included.

CONDITIONS

We will always be in charge of the open bar

ADDITIONAL SERVICES

Disckjockeys

DJ Spexen Tel. 629 827 542

Our recommended photographers

Inma - Black&Blanc. Tel. 609 32 63 11
Nuri Garre - Tel. 659 43 02 52. www.nurigarre.com
Miquel Coll. Tel. 649 880 296. www.miquelcoll.com

Live music during the aperitif

RecoverMusic. Versions en acústic. Tel. 626 363 833
&Swing. Versions d'ara i sempre en clau swing. Tel. 629 068 232
Pep Poblet. Saxo. www.peppoblet.com. Tel. 659 447 249
Carme. Cantant soul. Tel. 616 454 306

Under no circumstances will prices be carried over from one year to the next. Each year, prices will increase according to market rates. These prices are subject to change without prior notice depending on market fluctuations.

The event will be confirmed once a deposit of 25% of the total amount has been paid.

Full payment must be made 48 hours before the event via bank transfer.





CONTACT

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