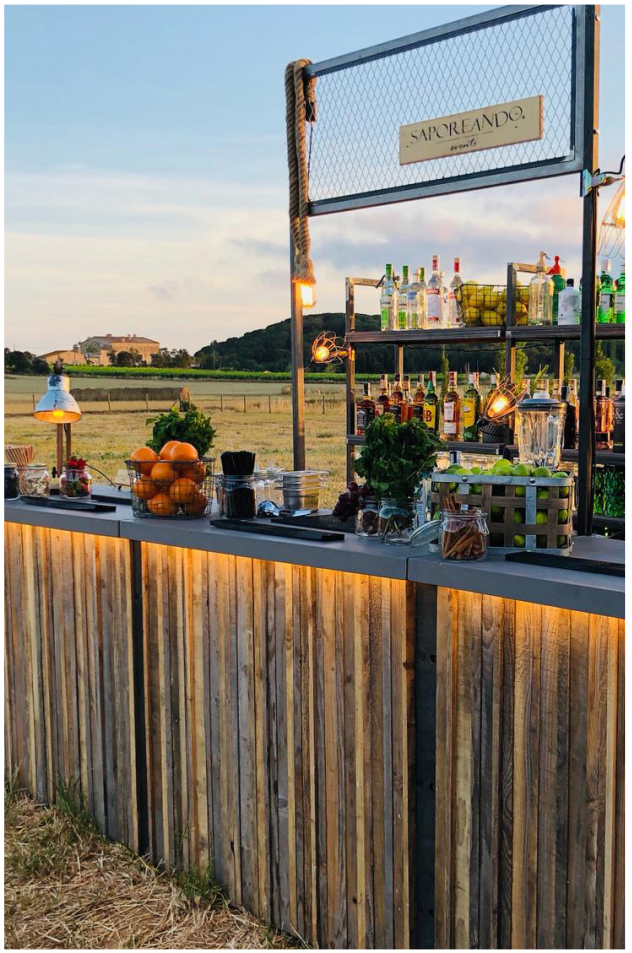
COCKTAILS



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?







MENU 1



COCKTAIL 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
Tuna tartare with crunchy nori seaweed
Chicken wings “taco” with guacamole
Mellow mushrooms croquette
FOC – Singapore chili crab pastry
Patata brava millefeuille
The New York Times - beef steak tartare

SPECIALTIES SHOWCOOKING
Quail eggs with “sobrassada” crumbs
Prawn takoyaki

GRIDDLED
Mini-shrimp omelette
Pibil tuna millefeuille

Selected wines and cheeses table

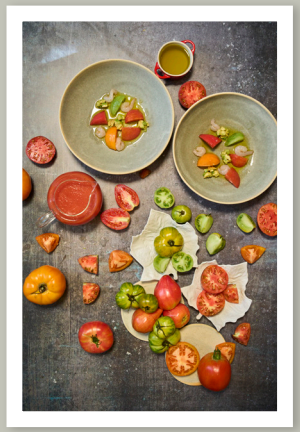
DRINKS BAR
Soft drinks and vermouth liquors and Estrella Damm beers
RSVA AT Roca cava and Kir Royale

THE “TAPAS”
Traditional roasted chicken cannelloni
Roast-beef “coca” with vegetable pearls

THE DESSERTS
Chocolate coulant croquettes

Coffees and Infusions
Frozen lime lemon
Cheesecake and Quin Cacau Oreo

MENU OPTIONS



MENU 2





COCKTAIL 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
Tuna tartare with crunchy nori seaweed
Chicken wings "taco" with guacamole
Mellow mushroom croquettes
FOC – Singapore chili crab pastry
Patata brava millefeuille
The New York Times - beef steak tartare

"ESPARDENYES" DRY RICE BUFFET

SPECIALTIES SHOWCOOKING

Quail eggs with "sobrassada" crumbs
Prawn takoyaki

GRIDDLED

Mini-shrimp omelettes
Pibil tuna millefeuille

Selected wines and cheeses table

DRINKS BAR

Estrella Damm beers
RSVA AT Roca cava and Kir Royale
Soft drinks and vermouth liquors

THE "TAPAS"

Caramelized apple "coca" with foie and contrasts salad
Scallops, pumpkin gnocchi and Iberian crunch
Traditional roasted chicken cannelloni
Beef steak with foie and Oporto sauce

THE DESSERTS

Sweet mini-pastries

Coffees and Infusions

Frozen lime lemon
Cheesecake with berries and Quin Cacau Oreo

ADDITIONAL BUFFETS

SELECCIÓN PRIVADA DE ENRIQUE TOMÁS GLAMURÓS IBERIAN HAM BUFFET

FRESH SEA FOOD
Oysters, razor clams and purple dye murex with romesco

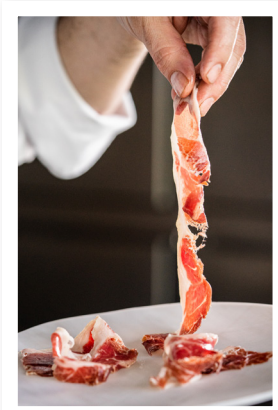
THE JAPANESE
Special selection of sushi

BUFFET D'ARRÒS SEC DE CALAMARS I ALL I OLI

"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 dumpling with its caviar
Duck a l'orange dumpling











ADDITIONAL "TAPAS"

THE COLD "TAPAS"

Caramelized apple and foie mi-cuit "coca"
Zucchini and royal crab involtini

THE HOT "TAPAS"

Potato gnocchi with crunchy Iberian ham
Scallops, pumpkin gnocchi and crunchy Iberian ham

THE FISH "TAPAS"

Steamed hake with codium and plancton emulsion
Roasted monkfish on potato base with refried garlic
Sole "sin faena" with nuts and potatoes

THE MEAT "TAPAS"

Roast-beef "coca" with vegetable pearls
Iberian suckling pig with fruit chutney
Grilled beef steak with virgin olive oil and fleur de sel
Beef steak with foie and Oporto sauce

THE ADDITIONAL DESSERTS

Sweet fritters made at the moment filled with "crema catalana"
Mini-sweet pastries

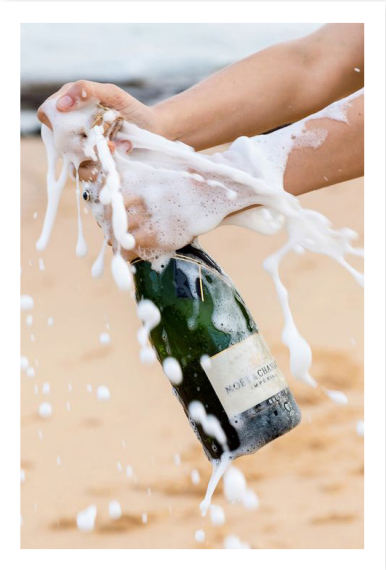
Aside from these dishes, we can offer you other options adapted to your taste and season







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

CONDICIONS

MENU PRICE

These menus are illustrative. Convenient variations can be done as well as composing different menus to suit everyone's taste.
Under no circumstances will the prices be kept from one year to another. The prices will be increased yearly according to the market value. They are subject to possible variations according to the price of the market without previous notice.
The celebration will be confirmed once the payment of the 25% of the total is paid.
The payment of the remaining quantity will be done 48 hours before the celebration by means of bank transfer.

INCLUDED

The gastronomic proposal
- The selected menu
- The appetizer drinks bar
- The wine cellar
- After-dinner spirits or gin & tonics

Standard material
Venue rental
Design and/or printing of stationery (menus, signage, and seating plan)
Head waiter in charge of the event
One waiter per ten guests
Head chef and one cook per fifteen people
Technical visit to the venue where the celebration will take place

NOT INCLUDED

Open bar and snacks
Flowers and decoration
Other suppliers (DJ, entertainment, etc.)
10% IVA





CONTACT

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