CORPORATE



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?



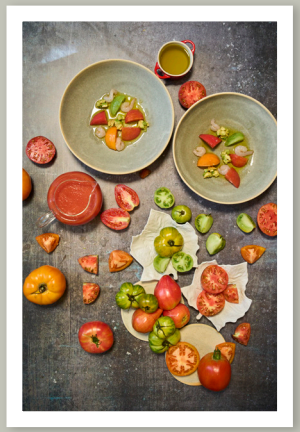






MENU 1
At table

MENU
OPTIONS



THE APPETIZER
"Gazpacho" pearls
The best olives in the world
Crunchy air-baguette with Iberian ham
Mimetic tender almond
Cuttlefish bomb
The New York Times steak tartare

THE STARTERS to choose from one of the four options
Prawns, potato gnocchi and Iberian cream
Steamed egg with "sobrassada" crumbs
Traditional roasted chicken cannelloni
Steamed hake with codium and plancton emulsion

THE MAIN DISHES to choose from one of the four options
Roast-beef "coca" with vegetable pearls
Chicken Tournedó "sin faena" with vegetables and mushrooms
Iberian suckling pig with fruit chutney
Roasted sea bass with potatoes and refried garlic

THE DESSERTS to choose from one of the four options
Lemon pie with lemon sorbet
Tangerine textures with tarragon sorbet
The crunchy chocolate Hazelnut with stracciatella ice cream
Our version of the Viennetta

THE CELLAR
White wine – Hi Canten els Àngels, DO Rueda
Red wine – Obsessió, DO Montsant
Sparkling wine – Rimarts Brut Reserva 18, DO Cava

Coffees and Infusions
Frozen lime lemon
Cheesecake with berries and Quin Cacau Oreo

MENU 2

Cocktail Appetizer +At Table





THE COCKTAIL APPETIZER

"Gazpacho" pearls
The best olives in the world
Crunchy air-baguette with Iberian ham
Mimetic tender almond
Cuttlefish bomb
The New York Times steak tartare

SPECIALTIES SHOWCOOKING

Quail eggs with "sobrassada" crumbs
Prawn takoyaki

Soft drinks and vermouth liquors bar
Estrella Damm Inèdit beer
Wines and Rimarts Brut Reserva 18 cava

THE STARTERS to choose from one of the four options

Prawns, potato gnocchi and Iberian cream
Steamed egg with "sobrassada" crumbs
Traditional roasted chicken cannelloni
Steamed hake with codium and plancton emulsion

THE MAIN DISHES to choose from one of the four options

Roast-beef "coca" with vegetable pearls
Chicken Tournedó "sin faena" with vegetables and mushrooms
Iberian suckling pig with fruit chutney
Roasted sea bass with potatoes and refried garlic

THE DESSERTS to choose from one of the four options

Lemon pie with lemon sorbet
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Our version of the Viennetta

THE CELLAR

White wine – Hi Canten els Àngels, DO Rueda
Red wine – Obsessió, DO Montsant
Sparkling wine – Rimarts Brut Reserva 18, DO Cava

Coffees and Infusions

Frozen lime lemon
Cheesecake with berries and Quin Cacau Oreo

ADDITIONAL BUFFETS

SELECCIÓN PRIVADA DE ENRIQUE TOMÀS GLAMURÓS IBERIAN HAM BUFFET

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

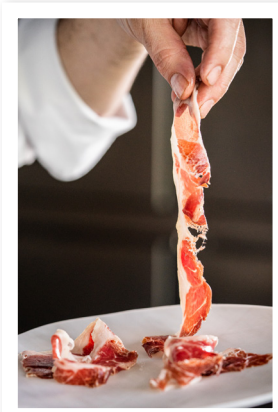
THE JAPANESE
Special sushi selection

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

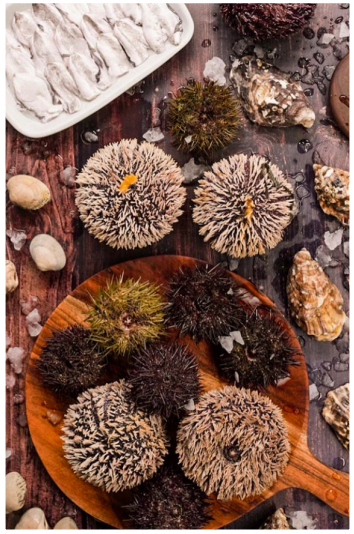
DIM SUM
Salmon dumplings with its caviar
Duck à l'orange dumplings







THE MENU





COLD STARTERS

Cold soup of prawns and guacamole mini-raf tomatoes*
"Escalivada" vegetables "coca", prawns and contrasts
Lobster salad with mayonnaise from its coral
Zucchini involtini with royal crab and fresh vegetables
Scallops and prawns coconut ceviche
Royal "mariscada" – royal crab, purple dye murex, razor clams, prawns and scampi on seaweed base

HOT STARTERS

Pumpkin gnocchi, prawns and crunchy Iberian ham
Traditional roasted chicken cannelloni
Steamed hake with codium and plancton emulsion
Scallops, pumpkin gnocchi, Iberian ham and truffle oil
The four "tapas"
Scampi broth with scampi and crunchy Iberian ham

THE FISH

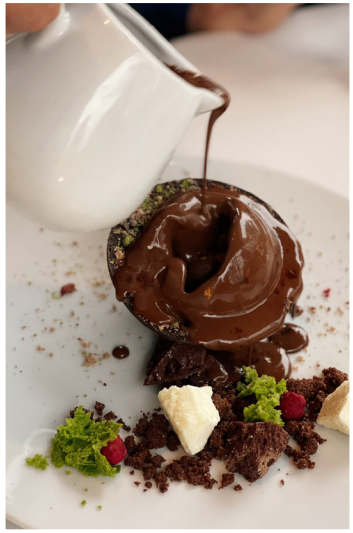
Grilled lobster with mushroom oil, vegetables and seaweed
Roasted monkfish with potatoes and refried garlic
Sole fillet with citrus and nuts
Roasted wild sea bass with onions and chanterelles
Turbot or sea bass on potato base with refried garlic

THE MEAT

Roast-beef "coca" with vegetable pearls
Crunchy Iberian suckling pig with fruit chutney
Chicken tournedó "sense feina" with vegetables and mushrooms
Roasted lamb loin with tubers
Grilled beef steak with virgin olive oil and fleur de sel
Grilled beef steak served on hot stone
Roasted suckling lamb on Tou dels Til·lers cheese, artichokes and spring garlic
Tournedó Rossini with foie and Oporto sauce
Grilled Selected Galician cow rib

*Availability depending on the season

THE DESSERTS





Lemon pie with lemon sorbet
Tangerine textures with tarragon sorbet
Yoghurt raspberry with Sicilian merengue and strawberry sorbet
Our version of the apple Tatin
Our version of the Viennetta
The chocolate Hazelnut with stracciatella ice cream
The chocolate Galaxy
Babá made at the moment flamed with rum with ice cream

With the coffees and infusions

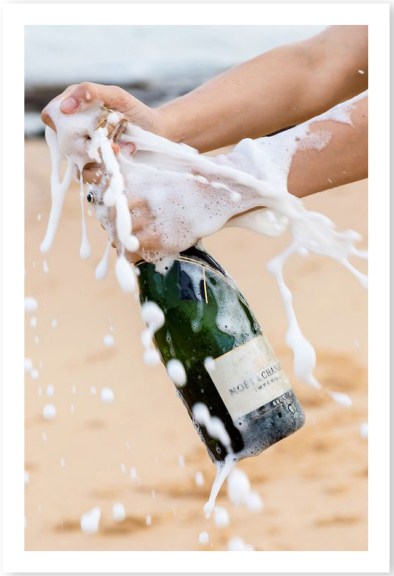
Frozen lime lemon
Cheesecake with berries
and Quin Cacau Oreo







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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