

# WEDDINGS

AN IDYLIC MEDITERRANEAN  
OASIS OF LUXURY

**DOLCE**  
HOTELS AND RESORTS®  
BY WYNDHAM  
SITGES BARCELONA



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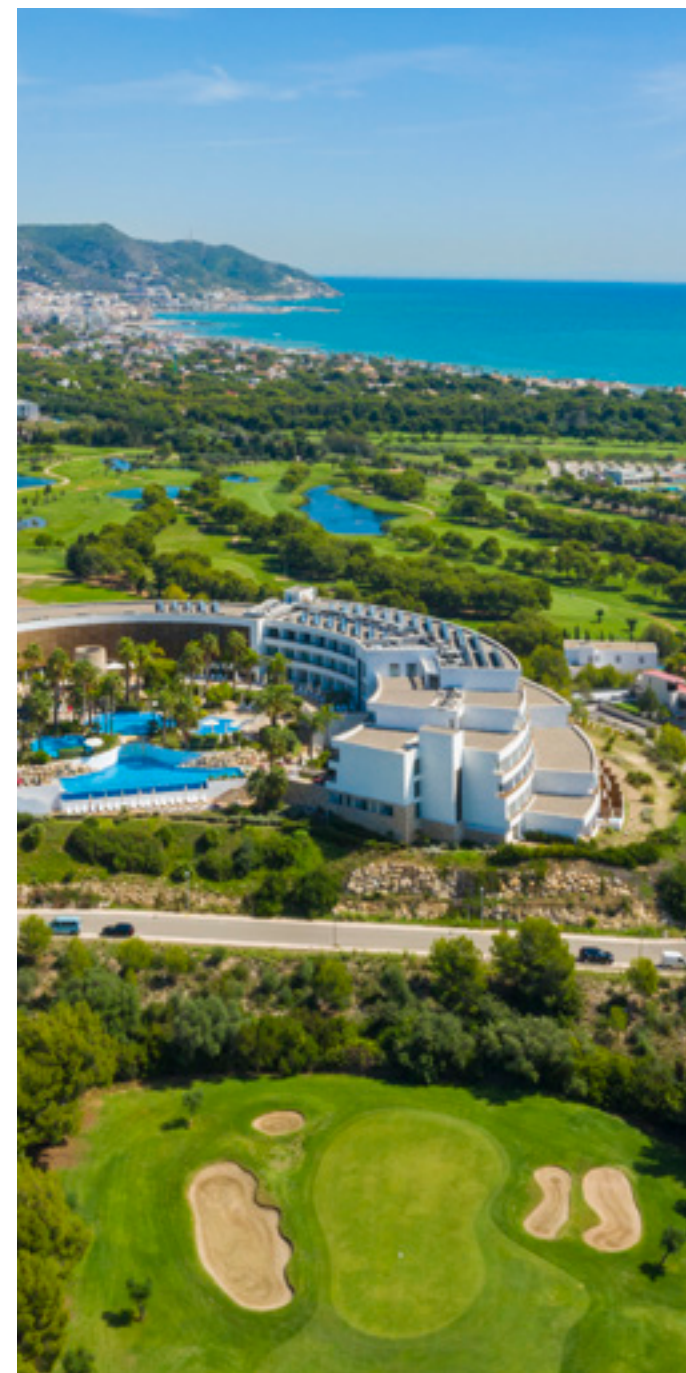
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# — INTRODUCTION —

## YOUR WEDDING IN AN IDYLIC MEDITERRANEAN OASIS OF LUXURY!

Sitges, the Mediterranean Sea, bright sunshine and a unique climate:  
all the factors combine to make your dream wedding come true!  
Getting married at Dolce Sitges will make your wedding unforgettable and exclusive:  
an idyllic setting with picture-perfect views and friendly, diligent service to delight you  
with delicious cuisine. Furthermore, the whole Dolce Sitges Team will be ready and  
conscientious, organising and accommodating to make your Wedding unforgettable,  
ensuring your big day becomes the best day of your lives.

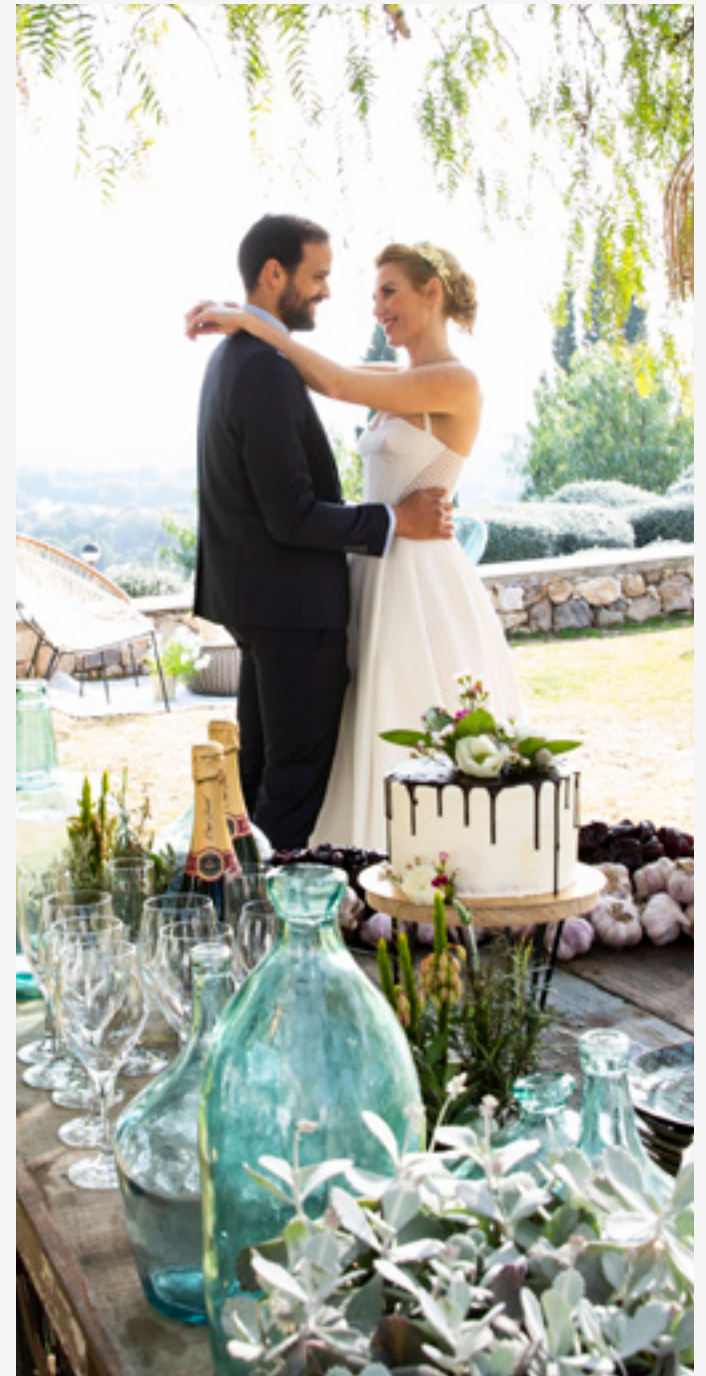




## — MENUS —

We suggest four exquisite wedding menus including all the appetizers, starter, main course and the wedding cake. You can complement your menu with more appetizer options, additional menu items, different wine list and open bar options, as detailed on the following pages. We make it very easy for you to find your ideal Menu!

*Every menu includes two hours of open bar.*





## MENU N°1

### Appetizer

The *Sangria*-infused watermelon  
 Crispy turf and surf  
 Cod and truffle brandade pebbles  
 Black olive cupcakes  
 Mini tuna tacos with an emulsion of avocado, red onion and cilantro  
 Shot of cherry *gazpacho* with mackerel and cottage cheese  
 The slate of artisan cheeses with quince and nuts  
 Our assortment of croquettes  
 Crispy shrimp with Vietnamese green rice and coconut and ginger sauce  
 Our *bravas* potatoes with pan-fried tomato sauce  
 Iberian ham airbag  
 Parmesan Oreos  
 Savory Iberico jowl mochi  
 Our rice station: The creamy rice with porcini and parmesan  
 and The traditional Valencian *paella*

### Menu

Cream of Jerusalem artichoke with scallop, codium seaweed  
 and Val D'Aran caviar  
 --  
 Monkfish and sea bass stew with mashed potato and artichoke chips  
 --  
 Cake  
 --  
*Petit fours*

### Wine list

Clot dels Oms, D.O. Penedès, White  
 Clot dels Oms, D.O. Penedès, Red  
 Cava Rabetllat i Vidal Brut, D.O. Penedès  
 Soft drinks and beers  
 Mineral waters  
 Coffees and teas

Price per person €159, VAT included  
 (Includes two hours of Premium open bar)

## MENU N°2

### Appetizer

The *Sangria*-infused watermelon  
 Crispy turf and surf  
 Cod and truffle brandade pebbles  
 Black olive cupcakes  
 Mini tuna tacos with an emulsion of avocado, red onion and cilantro  
 Shot of cherry *gazpacho* with mackerel and cottage cheese  
 The slate of artisan cheeses with quince and nuts  
 Our assortment of croquettes  
 Crispy shrimp with Vietnamese green rice and coconut and ginger sauce  
 Our *bravas* potatoes with pan-fried tomato sauce  
 Iberian ham airbag  
 Parmesan Oreos  
 Savory Iberico jowl mochi  
 Our rice station: The creamy rice with porcini and parmesan  
 and The traditional Valencian *paella*

### Menu

The traditional pate-en-croute of organic beef and foie with a small salad  
 of mixed leaves and pickles  
 --  
 Roasted sea bass with porcini emulsion, green asparagus and spherical  
 pumpkin *gnocchi*  
 --  
 Cake  
 --  
*Petit fours*

### Wine list

Clot dels Oms, D.O. Penedès, White  
 Clot dels Oms, D.O. Penedès, Red  
 Cava Rabetllat i Vidal Brut, D.O. Penedès  
 Soft drinks and beers  
 Mineral waters  
 Coffees and teas

Price per person €161, VAT included  
 (Includes two hours of Premium open bar)





## MENU N°3

### Appetizer

The *Sangria*-infused watermelon  
 Crispy turf and surf  
 Cod and truffle brandade pebbles  
 Black olive cupcakes  
 Mini tuna tacos with an emulsion of avocado, red onion and cilantro  
 Shot of cherry *gazpacho* with mackerel and cottage cheese  
 The slate of artisan cheeses with quince and nuts  
 Our assortment of croquettes  
 Crispy shrimp with Vietnamese green rice and coconut and ginger sauce  
 Our *bravas* potatoes with pan-fried tomato sauce  
 Iberian ham airbag  
 Parmesan Oreos  
 Savory Iberico jowl mochi  
 Our rice station: The creamy rice with porcini and parmesan  
 and The traditional Valencian *paella*

### Menu

Mushroom and prawn *ravioli* with a light rosemary *bechamel*  
 --  
 Low-temperature lamb with potato coulant, roasted tomato  
 and creamy cauliflower purée  
 --  
 Cake  
 --  
*Petit fours*

### Wine list

Clot dels Oms, D.O. Penedès, White  
 Clot dels Oms, D.O. Penedès, Red  
 Cava Rabetllat i Vidal Brut, D.O. Penedès  
 Soft drinks and beers  
 Mineral waters  
 Coffees and teas

Price per person €164, VAT included  
 (Includes two hours of Premium open bar)

## MENU N°4

### Appetizer

The *Sangria*-infused watermelon  
 Crispy turf and surf  
 Cod and truffle brandade pebbles  
 Black olive cupcakes  
 Mini tuna tacos with an emulsion of avocado, red onion and cilantro  
 Shot of cherry *gazpacho* with mackerel and cottage cheese  
 The slate of artisan cheeses with quince and nuts  
 Our assortment of croquettes  
 Crispy shrimp with Vietnamese green rice and coconut and ginger sauce  
 Our *bravas* potatoes with pan-fried tomato sauce  
 Iberian ham airbag  
 Parmesan Oreos  
 Savory Iberico jowl mochi  
 Our rice station: The creamy rice with porcini and parmesan  
 and The traditional Valencian *paella*

### Menu

Lobster salad with potato, apple and celery, creamed avocado  
 and salad leaves  
 --  
 Beef tenderloin au jus with pumpkin and black trumpet mushroom  
*trinxat*, and Béarnaise sauce  
 --  
 Cake  
 --  
*Petit fours*

### Wine list

Clot dels Oms, D.O. Penedès, White  
 Clot dels Oms, D.O. Penedès, Red  
 Cava Rabetllat i Vidal Brut, D.O. Penedès  
 Soft drinks and beers  
 Mineral waters  
 Coffees and teas

Price per person €169, VAT included  
 (Includes two hours of Premium open bar)



## WEDDING CAKES

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The classic Sacher cake with apricot jelly  
Cheesecake with red berries  
Black and white chocolate cake  
Mango and coconut cake with mint

*Choice of one. Included in the menu price*

## CHILDREN'S MENU

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### Appetizers

Stuffed olives  
Ham croquettes  
Potato crisps  
Cheese dices  
Fuet nibbles

### Starters

Spaghetti or macaroni with Bolognese or Neapolitan sauce

*or*

Vegetable cream with croutons

*or*

Cuban style rice with tuna and tomato sauce

### Main course

Grilled chicken breast with fries and salad

*or*

Grilled hake fillet with vegetables

*or*

Veal escalope with chips

### Dessert

Assortment of ice cream

*or*

Vanilla cream with brownie

### Beverage

Soft drinks, juices and mineral waters

**Price per child 45 €, VAT included**



## — WINE LIST & OPEN BAR —

### PREMIUM PAIRING

Clot dels Oms, D.O. Penedès, White  
 Clot dels Oms, D.O. Penedès, Red  
 Cava Rabetllat i Vidal Brut, D.O. Penedès  
 Soft drinks and beers  
 Mineral waters  
 Coffees and teas

*After-dinner liqueurs included in the price of the menus*

### PREMIUM PAIRING

Martivillí, D.O. Rueda, White  
 Vizcarra Senda del Oro, D.O. Ribera del Duero, Red  
 Rabetllat i Vidal Brut Nature, D.O. Penedès  
 Soft drinks and beers  
 Mineral waters  
 Coffees and teas

*After-dinner liqueurs included in the price of the menus.  
 Supplement per guest: €11.00*

### PLATINUM PAIRING

Terras Gauda, Rias Baixas, White  
 Remelluri, D.O. Rioja, Red  
 Rabetllat i Vidal Gran Reserva Xarel·lo, D.O. Penedès  
 Soft drinks and beers  
 Mineral waters  
 Coffees and teas

*After-dinner liqueurs included in the price of the menus  
 Supplement per guest: €24.00*

### SUPERIOR OPEN BAR

**Gin:** Bombay, Tanqueray, Puerto de Indias  
**Rum:** Havana Special, Cacique  
**Vodka:** Absolut, Sobieski  
**Whisky:** Ballantine's, White Label, J&B  
**Mineral waters, soft drinks, juices and beers**

*Included in the menu price (2 hours). Extra hour for the price of 80% of adults per hour. VAT included: €15.00*

### PREMIUM OPEN BAR

**Gin:** Bombay Sapphire, Seagram's, Bulldog, Martin Miller's  
**Rum:** Havana Club 7, Matusalem 7, Barceló  
**Vodka:** Belvedere, Absolut  
**Whisky:** Johnnie Walker Black, Jameson, Jack Daniel's  
**Tequila:** Herradura Silver  
**Mineral waters, soft drinks, juices and beers**

*Supplement per person: €12.00. Extra hour for the price of 80% of adults per hour. VAT included: €20.00*

### COCKTAIL SELECTION OPEN BAR

**Mojito, Aperol Spritz, Passionate (signature cocktail)\*  
 Watermelon bay (signature cocktail)\***

*Supplement per adult guest and hour, on Superior and Premium open bar.  
 VAT included: €11.00*

### OPEN BAR WITHOUT ALCOHOL

**Waters, fruit juices, soft drinks, beers**

*Price per person: €14.00*



## — IN ADDITION... —

At Dolce Sitges we want to offer you more options and possibilities so that your wedding is as you dreamed. You can choose from an exquisite professional ham slicer service, a select sushi buffet, our tasty rib barbecue and mini burgers, an attractive raw seafood station or even hire an exclusive and delicious Louis oyster cart. If you do not find what you are looking for then just share it with us and share it with us.





## IBERIAN HAM SERVICE WITH CUTTER, FLAT BREAD WITH HANGING TOMATO AND AOVE

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*(Maximum service duration of 1.30 h)  
(1 piece of ham for every 100 pax)*

1. Iberian ham with field bait 75% Iberian breed  
€650 sale price
2. Ham 100% acorn Iberian breed  
€750 sale price

## SUSHI BUFFET

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Selection of niguiris, makis, California rolls with wasabi,  
soy sauce and pickled ginger

*€12 per person*

## OUR RIBS BBQ AND MINI BURGERS

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On our charcoal barbecue;  
Marinated pork chops, the famous “BBQ pork ribs” and our mini  
burgers of Organic Beef from Girona and farm chicken with their  
assortment of accompaniments to make the burger to your liking.  
Onions, tomatoes, cheddar and goat cheese, bacon, caramelized onions  
and crispy onions, cucumber, mayonnaise, ketchup and mustard  
assortment.

*€14 per person*

## THE OYSTER CART

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LOUIS oysters, oyster cart and opening service at the moment by the  
Oyster girl. Accompanied by a selection of special oyster sauces.

*€18 per person*

## THE SEASON OF COOKED SEAFOOD

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Rawns, razor clams, mussels, clams and steamed cockles  
with a little bay leaf and sea water.

Accompanied by cocktail sauce, seaweed mayonnaise  
and Espinaler sauce.

*€22 per person*

## — THE WEDDING PACKAGE —

Do you want a romantic ceremony and to celebrate in style?  
Or perhaps you're thinking of something more intimate and informal? Whatever ideas  
you have, Dolce Sitges is your place. Do you want to make your dreams come true?  
At Dolce Sitges, we'll add this magic touch that will make the most important day  
of your lives perfect!

**Price of the ceremony:**

From 0 to 75 guests: €1.350

From 76 to 200 guests: €1.750

From 101 to 200 guests: €2.350

*VAT included*







— THE WEDDING PACKAGE —

## CEREMONY

We'll interview you to help you create a customised ceremony. The length of this will be around 30 minutes.

## FURNITURE

The chairs, both for the bride and groom and the guests, and the table, will be decorated for the ceremony.

## WATER BAR

Flavored water so that the guests are refreshed while they are waiting for the couple.

## FLORAL DECORATIONS

The decorations are designed to enhance the beauty of the setting and the views. With a stylish aisle-like carpet on our lawn to add formality, a flower arrangement for the ceremony table and floral details for each seat on the sides of the carpet. Choose from different types of flowers and colours.

## SOUND SYSTEM

Outdoor, technical sound system so everyone hears your vows and the ceremony properly.

## — OUR GIFTS —

### UNIQUE DETAILS FOR A VERY SPECIAL DAY

At Dolce Sitges, we want to thank you for placing your trust in us to help you make your Wedding Day a truly special occasion. Therefore, we have a few little surprises ready to make your decision even simpler.





— OUR GIFTS —

## AS PART OF YOUR WEDDING'S ORGANIZATION, WE'RE OFFERING

A free tasting menu for the bride and groom, with special prices for other potential guests. The tasting will be held within a month of the event dates.

Personalized minutes.

Free parking for your guests, subject to availability.

Cake bride and groom.

Wedding night for the bride and groom, including:

- Accommodation in one of our fantastic rooms, especially prepared for the occasion.
- The magnificent buffet breakfast in our Verema Restaurant.
- 1 Zen Therapy Massage for 45 minutes in a double massage cabin at the Dolce Vital Spa during your stay.
- Free use of the swim and sports area at the Dolce Vital Spa during your stay: heated indoor pool, Jacuzzi, Finnish sauna, steam room and 24-hour fitness room.
- Free Wi-Fi in the hotel.
- Late check-out, subject to availability.
- Special accommodation rates for your guests.
- An anniversary dinner for your first wedding anniversary in one of our restaurants.

*These gifts are valid for weddings with more than 80 adult guests. For weddings with fewer people, we also have special details: please contact our Events and Celebrations Expert.*



— OUR SPACES —





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