



DOLCE  
HOTELS AND RESORTS  
SITGES

*pre-christmas celebrations*



## OR MENU

Catalan traditional soup *escudella i carn d'olla* with its own preparing meat and a mushroom and truffle ball

Thigh of poularde chicken stuffed with nut, sauce of Malvasia wine from Sitges and pumpkin purée

Yule log with *nougat* cream and mango ice cream  
*or*

Personalized cake

Nougats, wafers and Christmas delights

### CELLAR

Raimat Clamor Blanco: Chardonnay, Albariño. Sauvignon Blanc DO Costers del Segre

Raimat Clamor Tinto: Cabernet, Sauvignon, Tempranillo, Merlot, Syrah DO Costers del Segre

Codorniu Prima Vides Brut  
Macabeo, Xarel.lo y Parellada DO Cava

Mineral water, soft drinks and beer

Coffee, tea and infusions

**PRICE PER DINER: € 40.00**



## INCENS MENU

Cream of Porcini mushroom with pasta *galet*  
stuffed with *mi-cuit* of duck and truffle oil

Roasted sea bass with porcini mushroom mayonnaise,  
sliced potato and onion with crispy pine nuts

*Coulant* of roasted hazelnut with caramel cream  
*or*  
Personalized cake

Nougats, wafers and Christmas delights

### CELLAR

Raimat Clamor Blanco: Chardonnay,  
Albariño. Sauvignon Blanc DO Costers del Segre

Raimat Clamor Tinto: Cabernet, Sauvignon,  
Tempranillo, Merlot, Syrah DO Costers del Segre

Codorniu Prima Vides Brut  
Macabeo, Xarel.lo y Parellada DO Cava

Mineral water, soft drinks and beer

Coffee, tea and infusions

**PRICE PER DINER: € 45.00**





## MIRRA MENU

Cream of sweet potato  
with scallop and Iberian ham crisp

Roasted shoulder of baby goat  
with *parmentier* of Ratte potato,  
chanterelle mushroom and Reineta apple

Christmas fruit preserve  
with Jijona almond nougat ice cream

*or*

Personalized cake

Nougats, wafers and Christmas delights

### CELLAR

Raimat Clamor Blanco: Chardonnay,  
Albariño. Sauvignon Blanc DO Costers del Segre

Raimat Clamor Tinto: Cabernet, Sauvignon,  
Tempranillo, Merlot, Syrah DO Costers del Segre

Codorniu Prima Vides Brut  
Macabeo, Xarel.lo y Parellada DO Cava

Mineral water, soft drinks and beer

Coffee, tea and infusions

**PRICE PER DINER: € 50.00**



## AVET MENU

Rock fish soup with red mullet and crayfish

Beef cheek *cannellone* with Idiazabal cheese  
and its own roasting sauce

Sea bream with *trinxat* (crushed pie)  
of violet potato, cabbage and Porcini mushroom

70% chocolate tart with *marron glacé*

*or*

Personalized cake

Nougats, wafers and Christmas delights

### CELLAR

Raimat Clamor Blanco: Chardonnay,  
Albariño. Sauvignon Blanc DO Costers del Segre

Raimat Clamor Tinto: Cabernet, Sauvignon,  
Tempranillo, Merlot, Syrah DO Costers del Segre

Codorniu Prima Vides Brut  
Macabeo, Xarel.lo y Parellada DO Cava

Mineral water, soft drinks and beer

Coffee, tea and infusions

**PRICE PER DINER: € 55.00**



## BETLEM MENU

*Cannellone* of roasted meat with Iberian ham broth,  
black chanterelle mushroom and vegetables

Fillet of monkfish with cream of morel  
mushroom, pig ear crisp and Kale cabbage

Rack of lamb with aromatic herbs,  
fig relish and Kalamata olive

Cocoa semi-sphere with passion fruit

*or*

Personalized cake

Nougats, wafers and Christmas delights

### CELLAR

Raimat Clamor Blanco: Chardonnay,  
Albariño. Sauvignon Blanc DO Costers del Segre

Raimat Clamor Tinto: Cabernet, Sauvignon,  
Tempranillo, Merlot, Syrah DO Costers del Segre

Codorniu Prima Vides Brut  
Macabeo, Xarel.lo y Parellada DO Cava

Mineral water, soft drinks and beer

Coffee, tea and infusions

**PRICE PER DINER: € 59.00**



## POSSIBLE OPTIONS OF APPETIZERS THAT YOU CAN INTRODUCE IN YOUR MENU

### PONSÈTIA APPETIZER

Oreo-style cookie with Parmesan  
Mini-can of pickled mushrooms  
Roasted meat croquettes

**SUPPLEMENT PER DINNER: € 9.00**

### NARCÍS APPETIZER

Gordal olives stuffed with Mató cheese  
on tomato crumb and Espinaler sauce jelly  
Chips of regular and violet potatoes  
and yucca with celery salt  
Skewers of tomato preserved in verbena  
with *bocconcini* of Mozzarella cheese  
Lollipops of Parmesan with nuts

**SUPPLEMENT PER DINNER: € 13.00**

### VESC APPETIZER

Roast meat *cannellone* with truffle *béchamel*  
Spoons with fresh octopus salad  
Chips of regular and violet potatoes  
and yucca with celery salt  
Chicken brochettes with spring onion and *satay* sauce  
Lollipop of Parmesan cheese with olive

**SUPPLEMENT PER DINNER: € 16.50**

### CICLAMEN APPETIZER

Cream of Porcini mushroom with truffle foam  
Cones of smoked salmon with cream cheese and dill  
Croquettes of Iberian ham with tomato jelly  
Spoons of fresh octopus salad  
Goat cheese and fig lollipops

**SUPPLEMENT PER DINNER: € 19.00**

### EUCALIPTUS APPETIZER

*Blinis* with smoked salmon, celeriac and avocado  
Ham and roasted chicken croquettes with tomato jelly  
Shrimp crisps with *romesco* sauce  
Chips of regular and violet potatoes  
and yucca with celery salt  
Goat cheese and fig lollipops  
Toasts of Iberian ham with tomato bread

**SUPPLEMENT PER DINNER: € 24.00**

### CELLAR

Raimat Clamor Blanco: Chardonnay,  
Albariño, Sauvignon Blanc DO Costers del Segre  
Raimat Clamor Tinto: Cabernet, Sauvignon,  
Tempranillo, Merlot, Syrah DO Costers del Segre  
Codorniu Prima Vides Brut:  
Macabeo, Xarel.lo y Parellada DO Cava  
Mineral water, soft drinks and beer

**The cellar is included in all appetizer proposal prices.  
Appetizer duration in all proposals: 30 minutes**





## TAKE PLEASURE IN OUR SPECIAL OFFER OF DRINK PAIRINGS FOR YOUR MENU

### **IVORI DRINK PAIRING**

Rimat Clamor Blanco: Chardonnay,  
Albariño, Sauvignon Blanc DO Costers del Segre  
Rimat Clamor Tinto: Cabernet, Sauvignon,  
Tempranillo, Merlot, Syrah DO Costers del Segre  
Codorniu Prima Vides Brut:  
Macabeo, Xarel.lo y Paredada DO Cava  
Mineral water, soft drinks and beer  
Coffee, tea and infusions

**THIS IS THE CELLAR INCLUDED  
IN THE MENU PRICES**

### **CRISTALL DRINK PAIRING**

Rimat: Chardonnay. DO Costers del Segres  
Petit Caus: Tempranillo, Cabernet Franc,  
Merlot, Syrah. DO Penedès  
Rovellats Brut Nature. DO Cava

**SUPPLEMENT PER ADULT DINER: € 6.00**

### **AMBRE DRINK PAIRING**

Palacio de Menade: Verdejo. DO Rueda  
Luis Cañas Crianza: Tempranillo, Garnacha. DO Rioja  
Rovellats Brut Nature. DO Cava

**SUPPLEMENT PER ADULT DINER: € 9.00**

### **JADE DRINK PAIRING**

Can Feixés Selecció: Macabeu, Paredada,  
Chardonnay, Pinot Noir. DO Penedès  
Abadal Crianza: Cabernet Sauvignon,  
Merlot. DO Pla del Bages  
Huguet Reserva. DO Cava

**SUPPLEMENT PER ADULT DINER: € 12.50**

### **QUARS DRINK PAIRING**

Marqués de Alella Clásico: Xarel.lo. DO Alella  
Torres Atrium: Merlot. DO Penedès  
Juvé i Camps: Reserva de la Família. DO Cava

**SUPPLEMENT PER ADULT DINER: € 16.00**

### **ATZABEJA DRINK PAIRING**

Torres Viña Esmeralda: Moscatell,  
Gewürztraminer. DO Penedès  
Muga Crianza: Tempranillo. DO Rioja  
Juvé i Camps: Reserva de la Família. DO Cava

**SUPPLEMENT PER ADULT DINER: € 19.00**

### **PERLA DRINK PAIRING**

Paco y Lola: Albariño. DO Rias Baixas  
Viña Ardanza Crianza: Tempranillo,  
Mazuelo, Gracian. DO Rioja  
Juvé i Camps: Reserva de la Família. DO Cava

**SUPPLEMENT PER ADULT DINER: € 24.00**





## SUGGESTIONS OF OTHER DRINKS FOR THE PARTY

### SUPERIOR OPEN BAR

Gin: Beefeater, Bombay, Larios, Tanqueray  
Rhum: Bacardi white, Havana 3, Havana 5  
Vodka: Eristoff, Smirnoff  
Whisky: Ballantine's, Dewar's White Label,  
J&B, Johnnie Walker  
Mineral water, soft drinks, juices and beer

**PRICE PER ADULT DINER:**

**1 HOUR: € 10.00**

**2 HOURS: € 19.00**

**3 HOURS: € 26.00**

### PREMIUM OPEN BAR

Gin: Beefeater, Bombay, Bombay Sapphire,  
Citadelle, Hendriks, Larios, London N°1, Tanqueray  
Rhum: Bacardi white, Barceló 8, Havana 3,  
Havana 5, Havana 7  
Vodka: Eristoff, Belvedere, Finlandia, Smirnoff  
Whisky: Ballantine's, Dewar's White Label,  
J&B, Johnnie Walker  
Mineral water, soft drinks, juices and beer

**PRICE PER ADULT DINER:**

**1 HOUR: € 17.50**

**2 HOURS: € 32.00**

**3 HOURS: € 45.00**

### CHILDREN OPEN BAR

Mineral water, fruit juices, soft drinks,  
milkshakes, tiger nut milk drink

**PRICE PER CHILD DINER (FROM 6  
TO 17 YEARS OLD) AND HOURS: € 6.00**

### TROPICAL OPEN BAR

Cuban and tropical cocktails:  
Mojito, Daiquirí, Caipirinha, Caipiroska

**PRICE PER ADULT DINER AND HOUR: € 12.00**

### G&T – VAT OPEN BAR

Gin and tonic  
Vodka and tonic  
Gin: Beefeater, Bombay, Larios, Bombay Sapphire,  
Citadelle, Hendriks, London N°1, Tanqueray  
Vodka: Smirnoff, Eristoff, Finlandia, Belvedere  
Tonic water: Fentimans, Fever-Tree, Nordic Mist,  
Schweppes Classic

**PRICE PER ADULT DINER AND HOUR: € 17.00**

### VERMOUTH OPEN BAR

Martini Classic: White, Dry, Gold  
Yzaguirre Classic: Red, White, Rosé  
Campari

**PRICE PER ADULT DINER AND ½ HOUR: € 6.00**

### AFTER-MEAL LIQUEUR OPEN BAR

Liqueurs: Bailey's, Crema catalana, Grand Pêcheur,  
Grand Pomier, Limoncello, Herbal Marc

**PRICE PER ADULT DINER AND HOUR: € 9.00**



## SUGGESTIONS OF OTHER FOOD FOR THE PARTY

### BARCELONA MIDNIGHT SNACK

Small bread roll with Iberian ham,  
vine tomato and Arbequina olive oil  
Mini *ciabatta* of grilled turkey and Brie cheese  
Olive bread with Manchego cheese  
Our hot chocolate with *melindros* sponge fingers  
Mineral water

**PRICE PER GUEST, INCLUDING VAT: € 9.75**

### ROMA MIDNIGHT SNACK

Manchego cheese chunks and *fuet*  
Small bread roll with Iberian ham,  
vine tomato and Arbequina olive oil  
Mini *ciabatta* of grilled turkey and Brie cheese  
Olive bread with Manchego cheese  
Smoked salmon with fresh cheese *brioche*  
Four-season mini pizzas  
Assortment of mini sweet puff pastries  
Mini brownies and cookies  
Our hot chocolate with *melindros* sponge fingers  
Mineral water

**PRICE PER GUEST, INCLUDING VAT: € 9.75**

### ADDITIONAL DISHES

Seasonal vegetable soup: €1.50  
Wedge of Manchego cheese with spicy *grissini*: €2.50  
Iberian ham shavings with bread and tomato: €6.00  
Selection of candies and sweets (Candy Bar):  
€7.00 (minimum 50 pax; maximum 150)  
Sweet and savory pancake stand: €10.00  
Chocolate fountain with assortment of skewers: 10,50 €  
(includes: clouds, fruit skewers, biscuits and small muffins)  
Dessert buffet from our chef pastry

**PRICE PER GUEST, INCLUDING VAT**



## OUR DETAILS

At Dolce Sitges, we want to thank you for trusting us and to make sure that your festive event of pre-Christmas celebration will be remembered by all your Guests as a very special day. For this reason, we are dedicated to taking care of all the details so you do not have to worry about anything other than enjoying your day or evening with all your Companions.

After choosing your festive menu, Dolce Sitges offers you:

- Room privacy fee included in the price
- Villeroy & Boch tableware, Schott Zwiesel glassware and Pintinox cutlery, included in the price
- Choice of linen colours to personalize the tables
- Christmas table decoration for your event
- Personalized Christmas table menu cards
- Festive party kit for every guest
- Free parking for guests, subject to availability at the Hotel
- Cloakroom service up on previous request
- Thinking of your comfort and to avoid any worries about how to return home, benefit from a **20% discount on the best available bed & breakfast rate for the night of the event**
- All indicated prices in this current offer of pre-Christmas celebrations are corresponding VAT included

In addition, benefit from some small details, courtesy of Dolce Sitges, to help make your choice easier:

- Complimentary 50-minute treatment at Dolce Vital Spa for the event Organizer of pre-Christmas lunches or dinners with more than **25 guests**, to be enjoyed before June 30, 2018.
- Gift voucher with 15% discount to be applied on your next company lunch or dinner taking place at Dolce Sitges with a number of attendants over **25 guests**, to be enjoyed before June 30, 2018.
- Gift voucher of one night stay in a Superior double room, with views over the Mediterranean sea and Sitges, in bed and breakfast basis and access to the water and sports facilities of Dolce Vital Spa for the event organizer in pre-Christmas lunches or dinners with more than **50 guests**, to be enjoyed before June 30, 2018.
- Gift voucher of one night stay in a Superior double room, with views over the Mediterranean sea and Sitges, in bed and breakfast basis with access to the water and sports facilities of Dolce Vital Spa and a 50-minute treatment for the event organizer in pre-Christmas lunches and dinners with more than **75 guests**, to be enjoyed before June 30, 2018.





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