

WEDDINGS

AN IDYLIC MEDITERRANEAN
OASIS OF LUXURY

DOLCE
HOTELS AND RESORTS®
BY WYNDHAM
SITGES BARCELONA



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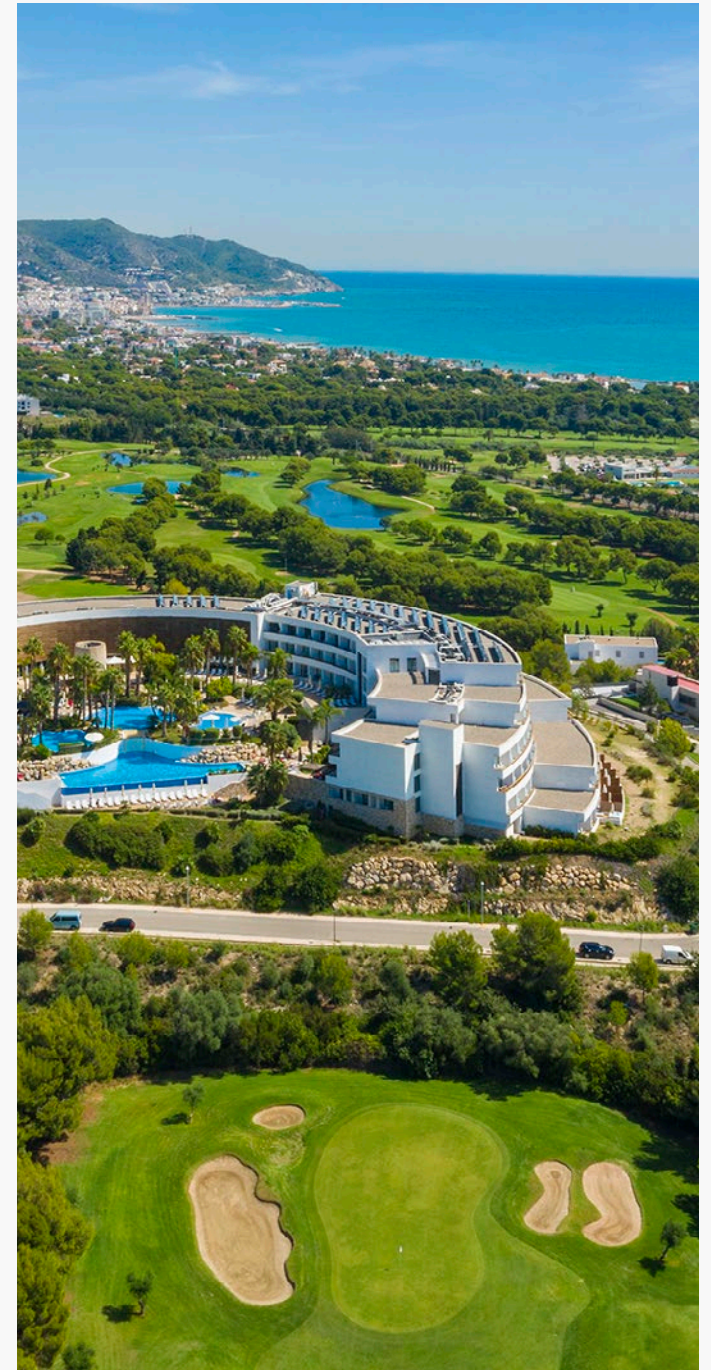
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— INTRODUCTION —

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.

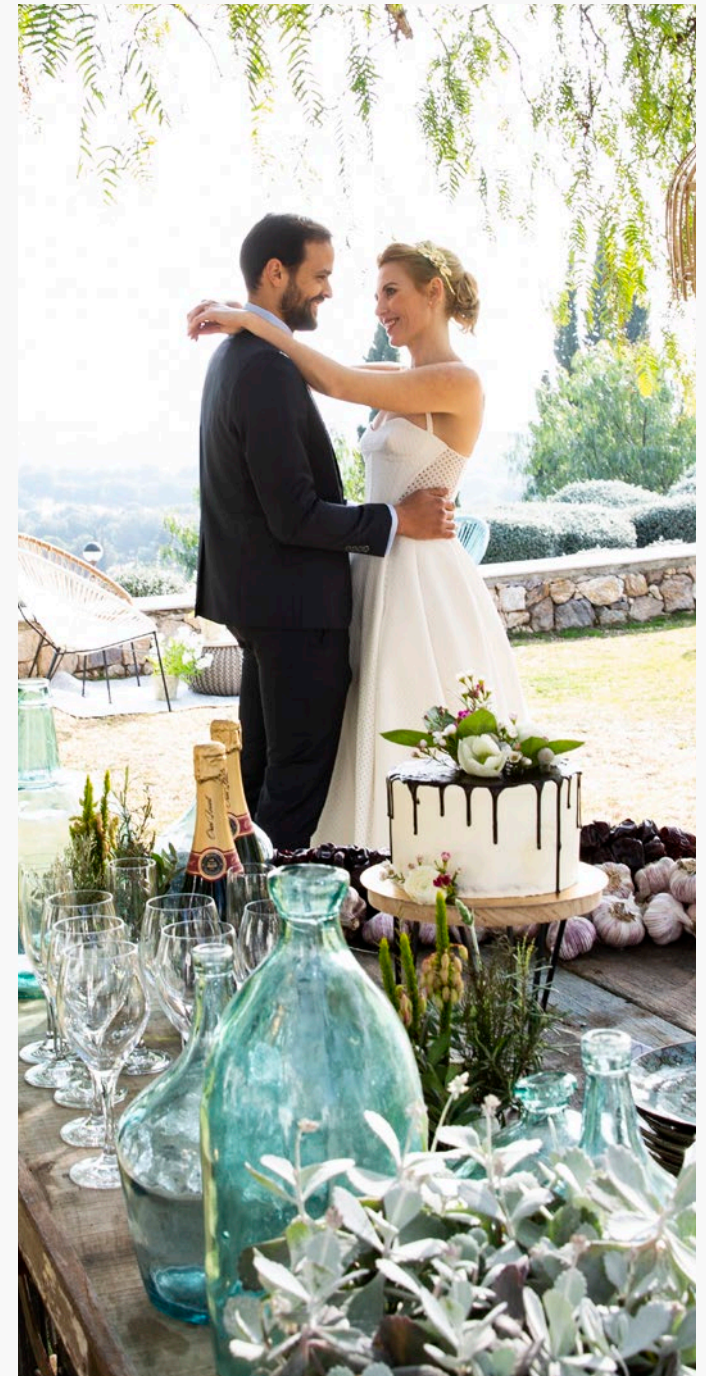


— OASIS MEDITERRANEAN MENU —

We invite you to build your own Oasis menu, including appetizers, choice of starter, main and the wedding cake. You may also complete your menu with additional options of starters, various food stations, wine selection and open bars, which you can find detailed on the following pages.
Here we make it easy for you with inspiration to create your ideal Oasis menu!

Starting price: 145€ per person

Includes two hours of open bar and seasonal floral table arrangement





WELCOME APPETIZER

Tempura of nori seaweed and crispy vegetables

Pebbles of country goat cheese with
pippin apple compote

Uramaki of spicy tuna loin

Our salad Caesar with de-boned chicken wing

Mi-cuit lollipop of duck liver with
white chocolate and mango chutney

Glass of cherry *gazpacho* with smoked sardine

Slate of artisan cheeses with quince and fruit bread

Grilled meat croquettes

Crispy prawn tail with Vietnamese green rice
and curry coconut sauce

Salad of lobster with celeriac and apple

Our patatas *bravas* with a spicy touch

Mini-toast of Iberian ham with tomato

Mini roast cannelloni with *béchamel* of ceps
and olive oil caviar

Sea bass ceviche with avocado,
corn and yellow pepper

STARTER (TO CHOOSE)

Monkfish and prawn *ravioli* with seasonal vegetables,
tender shoots and cardinal sauce

or

Creamy *gazpacho* of mango with salted duck liver
and crumble of spice bread

or

Red tuna tartare with avocado, shiso, crunchy corn
and soybean penne

or

Cream of white asparagus with roasted scallops, toasted
hazelnuts and a hint of caviar
(supl. 6 €)

or

Lobster and salmon Balik on beetroot *hummus*
and mini salad of tender shoots
(supl. 6 €)



MAIN (TO CHOOSE)

Honeyed veal with mashed celeriac,
glazed vegetable pearls and truffle gravy

or

Roasted sea bass with green asparagus, mayonnaise of ceps
and spherical pumpkin gnocchi

or

Shoulder of lamb at low temperature with
pommes boulangère, pumpkin *purée* and mini eggplant

or

Beef sirloin with potato confit, mini carrot,
celeriac *purée* and Café de Paris sauce
(supl. 8 €)

or

Wild sea bass and lobster with artichoke
and saffron potatoes
(supl. 6 €)

PRE-DESSERT

Mojito sorbet

WEDDING CAKE

Black Forest

or

Mango Sacher-torte

or

Raspberry Sacher-torte

or

Black and white chocolate cake

or

Raspberry and yoghurt cake

WINE LIST

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

*The cellar liquors on table are included in the menu
and buffet prices*



— CHILDREN'S MENU —

APPETIZER

Stuffed olives

.

Ham croquettes

.

Potato crisps

.

Cheese cubes

.

Fuet sausage sticks

STARTER

Organic *maccheroni* with choice of sauce: Bolognese,
Neapolitan, Parmesan or *alla carbonara*

or

Roast chicken *cannelloni* with *béchamel* sauce, tomato
and grated Gruyère cheese

or

Squid rings with French fries and mayonnaise sauce

MAIN COURSE

Grilled or fried sea bass with roasted potato and seasonal
vegetables in virgin oil

or

Breaded beef escalope with French fries and salad

or

Roasted guinea fowl breast with vegetable purée

DESSERT

Glass of fruit salad

.

Assorted ice cream

WEDDING CAKE

DRINKS

Mineral water, soft drinks and juice

Starting price: 30,00 € per child (up to 11 years old)

*VAT included**



— WINE LIST —

SUPERIOR DRINK PAIRING*

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

**Wine List included in the Oasis Menu*

PREMIUM DRINK PAIRING

Palacio de Menade

Verdejo

DO Rueda

Luis Cañas Crianza

Tempranillo, Garnacha

DO Rioja

Rovellats Brut Nature

DO Cava

Supplement per adult diner: 10,00 €

DELUXE DRINK PAIRING

Can Feixès Selecció

Macabeu, Parellada, Chardonnay, Pinot Noir

DO Penedès

Abadal Crianza

Cabernet Sauvignon, Merlot

DO Pla del Bages

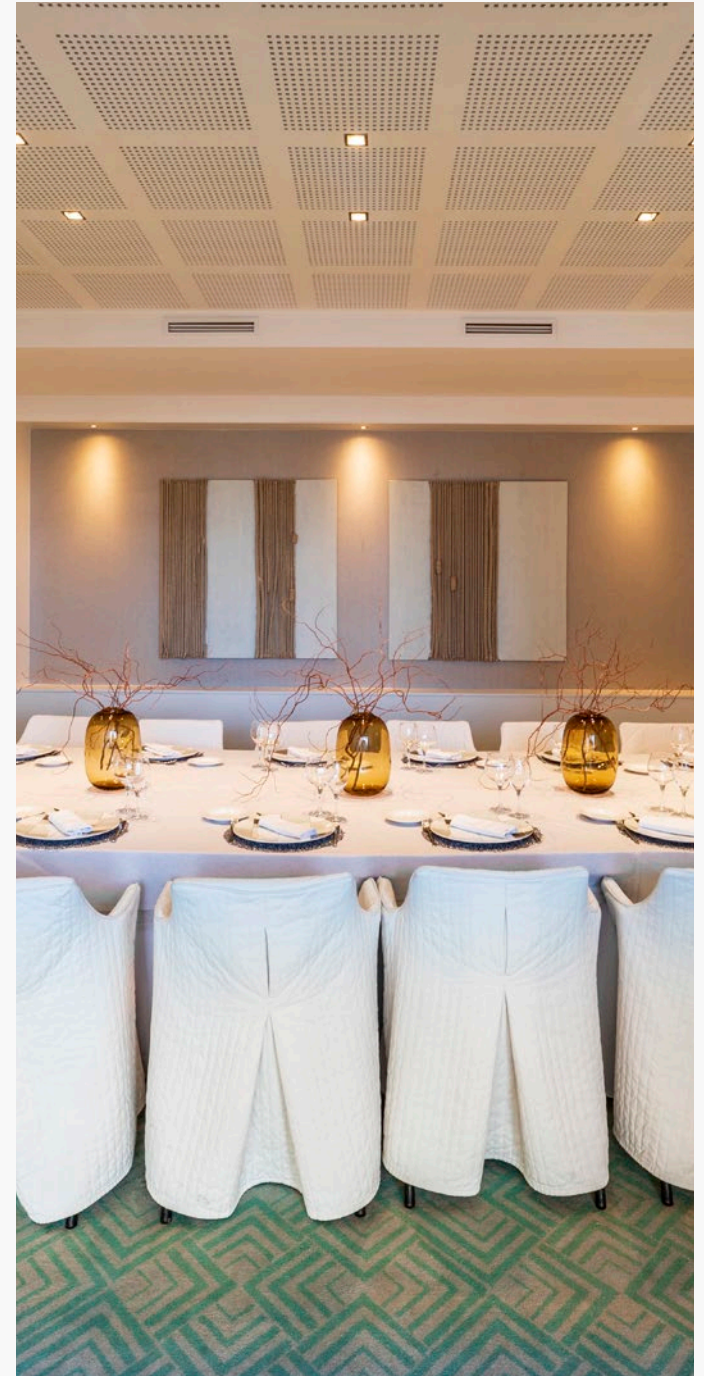
Huguet Reserva

DO Cava

Supplement per adult diner: 14,00 €

— PERSONALIZE YOUR MENUS —

At Dolce by Wyndham Sitges Barcelona we offer you more options and possibilities to ensure that your wedding is as you have dreamed. You can chose from a delicious traditional rice/Pallela station, a splendid buffet of artisanal cheeses, a dessert station created by own master pastry chef, or mix it up with our own “Dolce drink truck” for your appetizer. Should you not find what you are looking for, or dream of anything more specific, let us know your idea and we will inspire you with additional options and make your dreams a reality.





— PERSONALIZE YOUR MENUS —

APPETIZER OPTIONS

Our buffet of canned and pickled delicacies – € 10.00
(includes cockles, mussels, razor clams and sardines)

Assorted barbecued brochettes – € 12.00

Buffet of artisan cheese with bread, quince, jams and dried fruit – € 13.00

Giant Parmesan with pasta buffet – € 13.00

Assortment of nigiri and maki – € 13.00
(includes 8 pieces, wasabi, soy sauce and chopsticks)

Sushi-man – € 150.00 per hour

Assortment of dim sum – € 14.00
(includes 4 different dim sum)

Oyster tasting with service – € 21.00
(including 3 size 2 oysters and service)

Vilanova i la Geltrú prawns – € 22.00

Service of Iberian ham selection – € 550.00
*(service of maximum 2 hours duration,
weight of the piece between 7-8 kg)*

Paella Station with lobster and Parmesan Monkfish
and prawn fideuà – € 15.00

Service of bread with tomato and
extra virgin olive oil – € 2.50

Our caviar stand – price according to market

DESSERT OPTIONS

Cart of assorted ice cream – € 9.75

Our chocolate fountain with assorted brochettes – € 10.50
*(includes: marshmallows, fruit brochettes, sponge cakes
and mini cupcakes)*

Buffet of desserts from our pastry chef – € 15.00

Candy Bar – from € 500

WEDDING CAKE OPTIONS

Dolce Sitges-style lemon cake – € 2.00

Raspberry and yoghurt cake – € 2.00

Vainilla cake with hazelnut *gianduja* – € 2.25

Our milk chocolate foam – € 2.25

Milk chocolate foam with
caramel and coffee flavor – € 2.50

*Prices shown are supplements to apply per guest,
VAT included*



— OPEN BARS —

SUPERIOR OPEN BAR

Gin

Beefeater, Bombay, Larios, Tanqueray

Rum

Bacardi blanco, 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

*Included in the Oasis Menu Bar (2 hours).
Extra hour per adult guest VAT included: € 12.00*

PREMIUM OPEN BAR

Gin

Beefeater, Bombay, Bombay Sapphire, Citadelle, Hendriks,
Larios, London N°1, Tanqueray

Rum

Bacardi blanco, 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

*Supplement per adult guest and hour, top brand open bar
including VAT: € 6.00*

CUBAN OPEN BAR

Mojito

*Supplement per adult guest and hour, top brand open bar
including VAT: €10.00*

TROPICAL OPEN BAR

Caipirinha, Caipiroska & Mojito

*Supplement per adult guest and hour, top brand open bar
including VAT: € 14.00*

CHILDREN'S OPEN BAR

**Water, fruit juices, soft drinks,
chocolate milkshake and horchata**

*Supplement per child guest and hour, including VAT:
€ 6.00 for children aged 6 to 17*

— 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: € 1.275.00
From 76 to 200 guests: € 1.650.00
+ 200 guests: € 2.200.00
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.

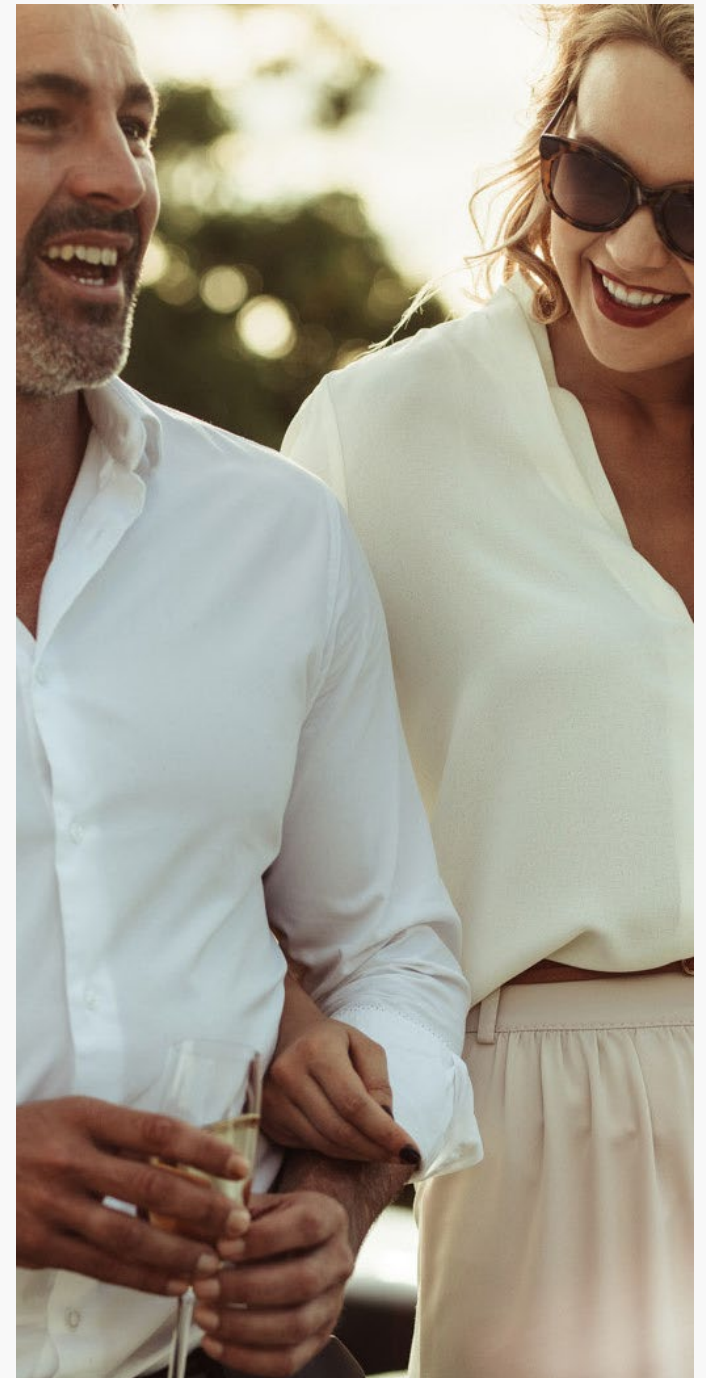
SOUND SYSTEM

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.





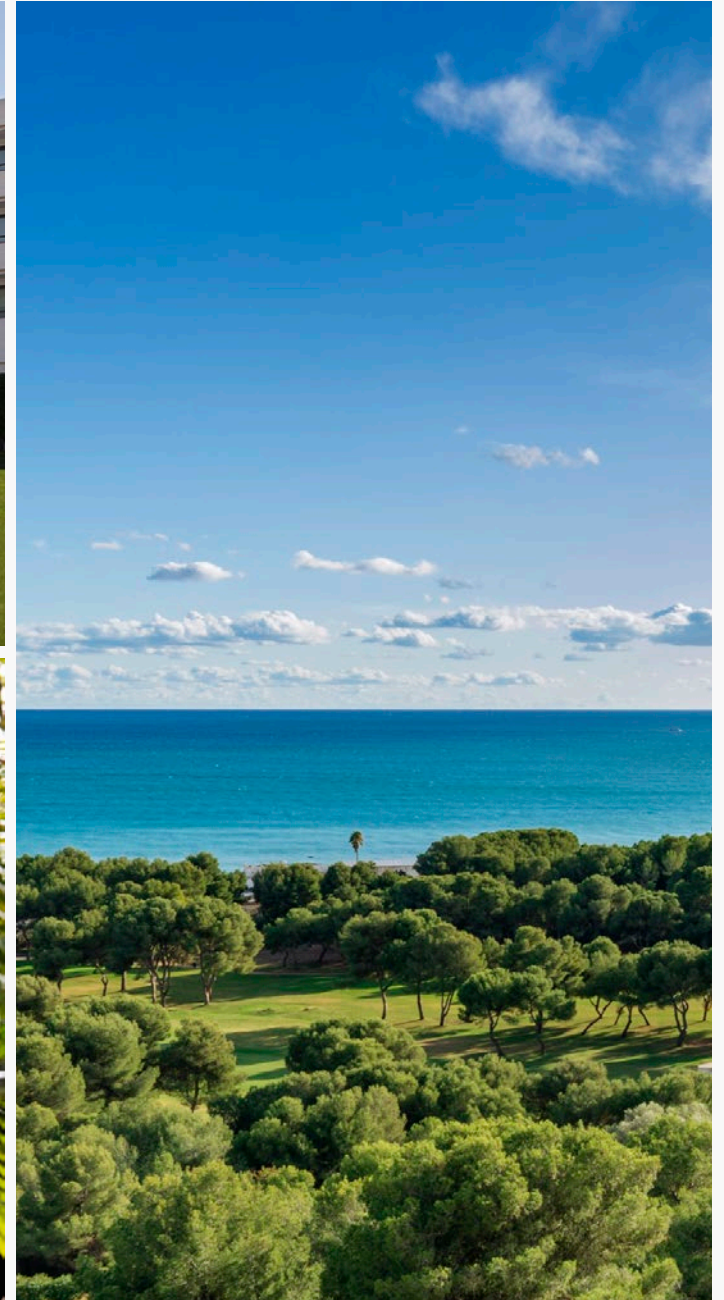
— OUR GIFTS —

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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