



DOLCE
HOTELS AND RESORTS®
BY WYNDHAM
SITGES BARCELONA

weddings and banquets

index

Introduction	p.04
Our offer	p.06

Wedding menus

<i>Or</i>	p.08
<i>Diamant</i>	p.10
<i>Plati</i>	p.12
<i>Titani</i>	p.14
<i>Topazi</i> Buffet	p.16
Kids menu	p.18
Wine list	p.20
Price list summary	p.22

Options for redesigning your menus

Appetisers	p.24
Desserts	p.25
Wedding cakes	p.25
Ideas to start and finish your party	p.26

Our gifts	p.28
General conditions	p.30
Our official suppliers	p.32
The ceremony package	p.34



presentation

YOUR DREAM WEDDING!



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.

Dolce Sitges' stunning location will be your guests' first lasting memory: a majestic, modern building faithful to Mediterranean-style architecture, in the heart of the Garraf Natural Park, to provide the warmest of welcomes and receive guests in the finest possible way.

The extensive, magnificent garden with sweeping views of the Mediterranean Sea and Sitges is the ideal setting for the ceremony while the welcome cocktail sets the perfect tone for your big day.

Next, you'll enter the wedding room, a sophisticated, cosy place where you'll enjoy delicious cuisine, outstanding service and, of course, the setting where the party becomes a true celebration.

However, for the most important day of your lives to be a rip-roaring success, we have to start with the preparations: Dolce Sitges provides tailor-made advice with our wedding expert, who will oversee optimal management of everything necessary to make your perfect day just as you imagined!

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.

Attached is our extensive, comprehensive offer for your dream Wedding!

our offer

At Dolce Sitges, we like to make things easy for you. Therefore, we'll do everything necessary to turn your wishes into reality.

Our wedding ideas are specifically designed to provide you with all the support you need on your Big Day. Our Executive Chefs and their Culinary teams will delight and surprise you with Gastronomy that stimulates the Senses, innovative recipes blending tradition and innovation in every sense.

Our succulent menus include a welcome aperitif, a spectacular reception with a tailor-made wedding cake and an impressive wine menu. Your taste buds will enjoy a wide variety of unforgettable flavours, smells and tastes.



We also have the option of expanding your welcome aperitif with our delicious complements and pairings, specially designed to exceed your expectations and make your memories of the day truly unforgettable.

Feel free to prepare your own tailored menu, choosing directly from our wide and varied offer. And if you need it, you'll be able to enjoy customised menus and special dietary requirements for gluten-free, vegetarian and Kosher guests, and cater for allergies to make sure everyone feels at home during the feast fit for a king at Dolce Sitges.

And when the time comes, celebrate your wedding, change shoes and dance with your loved ones, to make this unique, most special of days absolutely perfect.

CAKES

At Dolce Sitges, we know that the small details make a big difference. Therefore, we also offer the opportunity to customise your wedding cake. Select the best way to add your own personal touch:

Round, square or oval? Our Pastry Chef's suggestions to amaze your guests on this special day are:

Black Forest

Mango Sacher-torte

Raspberry Sacher-torte

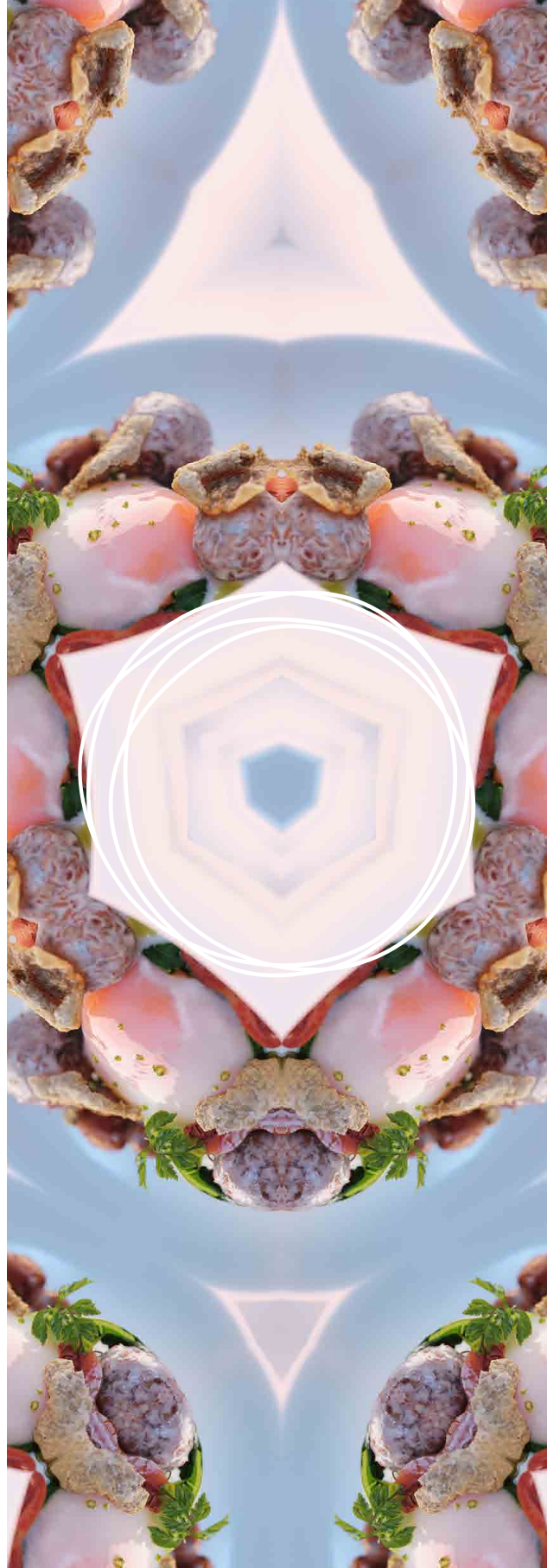
Black and white chocolate cake

Raspberry and yoghurt cake

For other flavours, please contact us.

or

€ 136.00 per diner, VAT included
With two hours of open bar included.



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

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

MAIN DISH

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

PRE-DESSERT

Mojito sorbet with coconut soil

WEDDING CAKE

IVORI WINELIST



diamant

€ 146.00 per diner, VAT included
With two hours of open bar included.

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
Brochette of octopus with garlic shoots and potato
parmentier with smoked “de la Vera” paprika
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

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

MAIN DISH

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

PRE-DESSERT

Piña colada sorbet with passion fruit cream

WEDDING CAKE

IVORI WINELIST

plati

€ 156.00 per diner, VAT included
With two hours of open bar included.



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 sardines
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

APPETIZER BUFFET

Rice broth with seafood
Creamy rice with seasonal ceps and Parmesan
Fideuà of monkfish and king prawns with light garlic aioli

STARTER

Cream of white asparagus with roasted scallops,
toasted hazelnuts and a hint of caviar

MAIN DISH

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

PRE-DESSERT

Red fruit sorbet with crispy raspberry peta

WEDDING CAKE

IVORI WINELIST

titani

€ 170.00 per diner, VAT included
With two hours of open bar included.



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 sardines
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

APPETIZER BUFFET

Rice broth with seafood
Creamy rice with seasonal ceps and Parmesan
Fideuà of monkfish and king prawns with light garlic aioli

FROM OUR GRILL

American style ribs with BBQ sauce
Monkfish brochette with garlic shoots and Joselito bacon

STARTER

Lobster and salmon Balik on beetroot
hummus and mini salad of tender shoots

MAIN DISH

Beef sirloin with potato confit, mini carrot,
celeriace *purée* and Café de Paris sauce

PRE-DESSERT

Sorbet of 70% cocoa with forest fruit crumble

WEDDING CAKE

IVORI WINELIST

topazi buffet

€ 166.00 per diner, VAT included
With two hours of open bar included.



BUFFET OF SMOKED FISH, COLD CUTS AND PATES

Assortment of smoked fish: salmon, eel, trout and cod, accompanied by marinated salmon, *blinis* and corresponding garnish

Assortment of Iberian cold meats:

ham, loin, *salami* and *chorizo*, accompanied by glazed *coca* bread and vine tomatoes

Assortment of cold meats from Osona: *culana de Vic* sausage, white blood sausage, Catalan truffle sausage, black blood sausage and *secallona* sausage

BUFFET OF SALADS AND COLD STARTERS

Glass of mango *gazpacho*

with lobster and trout caviar

Salad of *bocconcini* with vineyard

peaches and duck ham

Salad of green asparagus

and artichokes with Ponzu vinaigrette

Octopus salad with potatoes and roast pepper

Homemade *mi-cuit* terrine with mango chutney, bean sprouts and crunchy corn

BUFFET OF PASTA IN PARMESAN CHEESE

Organic penne rigate in Alfredo sauce with truffles served in a Parmesan cheese

RICE BUFFET

Rice broth with lobster

Creamy rice with seasonal vegetables and Parmesan

Monkfish and prawn *fideuà*

BUFFET OF GARNISHES

Wide assortment of breads, sticks, crackers and Melba toast

Selection of Arbequina, Picual and Hojiblanca olive oils

Selection of aromatic, balsamic and Sherry vinegars

Assortment of dressings:

mayonnaise, tartar, *ponzu* and *hoisin*

HOT BUFFET

Rockfish soup with saffron *aioli* toast

Seafood *cannelloni* with urchin sauce and trout caviar

Roast sea bass with marinated tomatoes, Kalamata olives and basil

Steamed mussels with coconut, lime and cilantro sauce

Slow-cooked loin of lamb with black pepper sauce

Guinea fowl leg stuffed with nuts

in Malvasia de Sitges sauce

Veal filet mignon with truffle sauce and duck liver

Piquillo peppers stuffed with cod Brandade

Beans with mint, Iberian ham and shrimps

Roasted purple and Ratte potatoes with herb butter

Barbecued vegetables with *romesco* sauce

FRUIT AND DESSERTS BUFFET

Our chocolate fountain with assorted brochettes

Mascarpone cream with vanilla and coffee

Our tarte Tatin with green apple in textures

Semi-sphere of red berries

Shot glass of 70% cocoa foam with caramelized corn

WEDDING CAKE

IVORI WINE LIST

childrens menu

Price per child (up to age 11): € 40.00*
VAT included

* Children must eat the same 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*
Roast chicken *cannelloni* with *béchamel* sauce,
tomato and grated Gruyère cheese
Squid rings with French fries and mayonnaise sauce

MAIN COURSE

Grilled or fried sea bass with roasted potato
and seasonal vegetables in virgin oil
Breaded beef escalope with French fries and salad
Roasted guinea fowl breast with vegetable *purée*

DESSERT

Glass of fruit salad
Assorted ice creams

WEDDING CAKE

DRINKS

Mineral water, juice and soft drinks

wine list

Take pleasure in our special offers of drink pairing for your menu

IVORI 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
- The cellar liquors on table is included in the menu and buffet prices

CRISTALL DRINK PAIRING

- Raimat: Chardonnay. DO Costers del Segre
- Petit Caus: Tempranillo, Cabernet Franc, Merlot, Syrah. DO Penedès
- Rovellats Brut Nature. DO Cava

Supplement per adult diner: € 7.00

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: € 10.00



JADE 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

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: € 17.00

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: € 20.00

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: € 25.00

DRINKS INCLUDED WITH CONTRACTED APPETIZERS

- Mineral water, soft drinks and fruit juices
- Beer and alcohol-free beer
- Vermouth: Martini White, Red, Dry Sherry
- 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

price list summary

MENUS AND BUFFETS

Or Menu: € 136.00

Diamant Menu: € 146.00

Plati Menu: € 156.00

Titani Menu: € 170.00

Topazi Buffet: € 166.00

Kids Menu: € 40.00

Prices given per guest, including VAT.

*All the adult menus have included two hours
of open bar.*

WINE LIST

Ivori: Included in the aperitifs, menus and buffets

Cristall: € 7.00

Ambre: € 10.00

Jade: € 14.00

Quars: € 17.00

Atzabeja: € 20.00

Perla: € 25.00

Prices per adult guest, including VAT.

The kids Menu includes soft drinks.



options to personalise your menus

APPETIZERS OPTIONS

Cod, vegetables and purple potato chips
€ 6.00

Our buffet of olives
€ 8.00
(includes Banderilla cocktail sticks and Gordal, Gazpacha, Arbequina and Aragon olives)

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)

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

WEDDING CAKE OPTIONS

Dolce Sitges-style lemon cake
€ 2.00

Raspberry and yogurt cake
€ 2.00

Vanilla 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

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 menu prices (2 hours)
Extra hour per adult guest and hour including VAT: € 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



LIQUEURS OPEN BAR

Bailey's
Crème brûlée
Grand Pêche
Grand Pomier
Limoncello
Herbal Orujo
Supplement per adult guest and hour, top brand open bar including VAT: € 10.00

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

G&T – V&T OPEN BAR

Gin & tonic
Vodka & tonic
Gin: Beefeater, Bombay, Larios, Bombay Sapphire, Citadelle, Hendriks, London N°1, Tanqueray
Vodka: Smirnoff, Eristoff, Finlandia, Belvedere
Tonic: Fentimans, Fever-Tree, Nordic Mist, Schweppes Classic
Supplement per adult guest and hour, top brand open bar including VAT: € 17.00

VERMOUTH OPEN BAR

Classic Martini: White, Dry, Gold
Yzaguirre classic: Red, White, Rose Campari
Price per adult guest and ½ -hour including VAT: € 6.00
Price per adult guest and hour including VAT: € 10.00

CHILDREN'S OPEN BAR

Water, fruit juices, soft drinks, chocolate milkshake and *horchata*
Price per child guest and hour including VAT: € 6.00 for children aged 6 to 17

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.



As part of your wedding's organisation, 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 date
- Personalised minutes
- Cloakroom service, upon request and based on needs
- Free parking for your guests, subject to availability
- Cake bride and groom
- Wedding night stay for the bride and groom, including:
 - Accommodation in one of our fantastic rooms, specially 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.

general conditions

- Deposit of 10% of the estimated total to confirm the reservation and block the date.
- 40% of the total billing, three months before the event.
- 30% of the total billing, a month before the event.
- Rest of the total billing, a week before the event.
- Any other in situ expense must be paid before the end of the event or hotel departure.



dolce sitges partners

We know how important it is for you to be able to count on professional support in each sector to make your big day perfect. Allow us to suggest our partners, who have been selected due to their quality, professionalism and outstanding tailored service.

Ask our Events and Celebrations Expert for advice or contact them directly.

FLORISTS

LOVING THE FLOWERS

Contact: Angel Hidalgo
938 531 846 – 650 429 482
info@lovingtheflowers.com – lovingtheflowers.com

MON VERD

Contact: Joan
938 154 654 – info@monverdvilanova.com
monverdvilanova.com

DECORATIONS AND RENTALS OPTIONS

Contact: Juan Benitez
93 564 14 34 – 627 472 434
juan.benitez@options.net – options.net

DIFERENT

Contact: Sonia Sedano
937 486 097 – 600 516 767
ssedano@diferen-t.com – diferen-t.com

CRIMONS

Contact: Carles Vilamitjana – 934 532 254
cvilamitjana@crimons.com – crimons.com

MUSICAL ENTERTAINMENT

DM ESPECTACULOS

Contact: Ernesto
935 323 020 – 669 866 088
ernesto@dmespectaculos.com – dmespectaculos.com

DV-MUSIC

Contact: David Vivo
655 693 805 – info@dv-music.es – dv-music.es

DISCOTECAT WEDDING

Contact: Julián or Oscar
607 825 356 – 637 718 909
discotecat@gmail.com – discotecat.com

MUSIC GROUPS

MUSICS DE GIRONA

Contact: Joan Pinós – 637 539 175
joanpinos@hotmail.com – joanpinos.com

ILUMINATION

MOON-LIGHT

Contact: Just Martinez
933 819 041 – moonlight@moonlight.es

MASTER OF CEREMONY

BODA CIVIL

Contact: Txena López
600 777 266 – 607 369 693
events@boda-civil.es – bodacivil.org

OFICIANTE PARA BODAS

Contact: Carmen Escobar
649 521 486
carmen@oficianteparabodas.com
oficianteparabodas.com

CANDY BAR

FONTANALS DELICATESSEN

CATERING SITGES

Contact: Laura Encinas
938 941 388 – 677 615 799
info@fontanalsdelicatessen.com – cateringsitges.com

PLATITOS DE AZÚCAR

Contact: Miriam Martin
692 656 107
platitosdeazucar@gmail.com – platitosdeazucar.com

CHILDREN'S ANIMATION

KINDER CANGURO

Contact: Anna Viudet
667 641 500
cangurobodas@gmail.com – kindercanguro.com

ENTERTAINMENT AND SHOWS

PEARIS MOLECULAR

Contact: Raul Roque
937 337 223 – 670 400 095
info@molecularexperience.com
molecularexperience.com

RAMÓN CENTAÑO

Contact: Ramón Centaño
938 152 441 – 610 541 238
info@centanoespectacles.com
centanoespectacles.com

CAR RENTAL

GRUP LIMOUSINES

Contact: Cristina Garriga
936 524 828
info@gruplimo.com – gruplimousines.com

AUTOCARS DOTOR, S.L.

Contact: Silver Hernández
938 180 611
silver@dotorbus.com – dotorbus.com

AUTOCARES ESTEVE

Contact: Josep Esteve
937 716 012
esteve@autocaresesteve.com – autocaresesteve.com

PHOTOGRAPHY AND VIDEOS

FILMWORKS

Contact: Abel
635 483 809 – abel@filmworks.es – filmworks.es

MEDIAMBAR

Contact: Sergi Ases
936 571 221 – 667 307 337
info@mediambar.com – mediambar.com

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!



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 DECORATION

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.

Ceremony price:

From 0 to 75 guests: €1,275.00

From 76 to 200 guests: €1,650.00

+ 200 guests: €2,200.00

Prices include VAT



DOLCE
HOTELS AND RESORTS®
BY WYNDHAM
SITGES BARCELONA