



weddings and banquets

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presentation

YOUR DREAM WEDDING!





Sitges, the Mediterranean Sea, bright sunshine and a unique climate: all the factors combining 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 hall, 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 through an Events and Celebrations 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!

content of the 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

Black and white chocolate cake

Raspberry and yoghurt cake

For other flavours, please contact us.

gold menu

€ 112.00 per diner, VAT included



WELCOME APPETIZER

Small sardine on flat bread *coca*
with marinated tomato, shallot and balsamic vinegar
La Gilda (olive and pickle *tapa*) with anchovy
from L'Escala and marinated cod
Vermouth mini tin snack with Espinaler sauce
Mini *taco* of shrimp with avocado,
red onion and Chipotle chili mayonnaise
Lollipop of *mi-cuit* duck liver with
white chocolate and mango *chutney*
Slate dish of artisan cheeses with quince and fruit bread
Tuna tartar with soy pearl and crispy seaweed salad
Cod fritter with lime and honey mayonnaise
Ham croquette
Chicken croquette
Roast meat *cannelloni* with truffle béchamel
Our spicy potatoes *patatas bravas* with Valentina sauce
Steamed bread with candied and crispy pork jowl,
pickles and *hoisin* sauce

STARTER

Ravioli of seafood and shrimp, trout caviar,
seasonal vegetables and Cardinal sauce

MAIN DISH

Veal shank roasted in low temperature and served
with pumpkin *purée*, glazed vegetables and red wine sauce

PRE-DESSERT

70% dark chocolate with red berries and hazelnut

WEDDING CAKE

IVORI CELLAR

diamant menu

€ 124.00 per diner, VAT included



WELCOME APPETIZER

Small sardine on flat bread *coca*
with marinated tomato, shallot and balsamic vinegar
La Gilda (olive and pickle *tapa*) with anchovy
from L'Escala and marinated cod
Vermouth mini tin snack with Espinaler sauce
Mini *taco* of shrimp with avocado,
red onion and Chipotle chili mayonnaise
Lollipop of *mi-cuit* duck liver with
white chocolate and mango *chutney*
Slate dish of artisan cheeses with quince and fruit bread
Tuna tartar with soy pearl and crispy seaweed salad
Cod fritter with lime and honey mayonnaise
Ham croquette
Chicken croquette
Roast meat *cannelloni* with truffle béchamel
Our spicy potatoes *patatas bravas* with Valentina sauce
Steamed bread with candied and crispy pork jowl,
pickles and *hoisin* sauce

STARTER

Mi-cuit duck liver cooked in salt, toasted *brioche*,
salad of tender sprouts and spicy pear *chutney*

MAIN DISH

Juicy stew (*suquet*) of monkfish and lobster with
El Prat artichoke, saffron pears,
potato and creamy *aioli* toast

PRE-DESSERT

Semi-sphere of tangerine with Greek yogurt cream

WEDDING CAKE

IVORI CELLAR

platinum menu

€ 134.00 per diner, VAT included.



WELCOME APPETIZER

Small sardine on flat bread *coca* with marinated tomato,
shallot and balsamic vinegar
La Gilda (olive and pickle *tapa*) with anchovy
from L'Escala and marinated cod
Vermouth mini tin snack with Espinaler sauce
Mini *taco* of shrimp with avocado,
red onion and Chipotle chili mayonnaise
Lollipop of *mi-cuit* duck liver with
white chocolate and mango *chutney*
Slate dish of artisan cheeses with quince and fruit bread
Tuna tartar with soy pearl and crispy seaweed salad
Cod fritter with lime and honey mayonnaise
Ham croquette
Chicken croquette
Roast meat *cannelloni* with truffle béchamel
Our spicy potatoes *patatas bravas* with Valentina sauce
Steamed bread with candied and crispy pork jowl,
pickles and *hoisin* sauce

APPETIZER BUFFET

Soggy seafood rice
Risotto of seasonal vegetables
Seafood noodle *fideuà* with light *aioli*

STARTER

Lobster salad with Porcini mushroom,
preserved tomato, green asparagus and citrus vinaigrette

MAIN DISH

Sirloin steak *à la broche* with Café de Paris sauce,
candied potato and glazed onion

PRE-DESSERT

Texture of strawberries with Cava and pistachio

WEDDING CAKE

IVORI CELLAR

titanium menu

€ 144.00 per diner, VAT included



WELCOME APPETIZER

Small sardine on flat bread *coca* with marinated tomato,
shallot and balsamic vinegar
La Gilda (olive and pickle *tapa*) with anchovy
from L'Escala and marinated cod
Vermouth mini tin snack with Espinaler sauce
Mini *taco* of shrimp with avocado,
red onion and Chipotle chili mayonnaise
Lollipop of *mi-cuit* duck liver with
white chocolate and mango *chutney*
Slate dish of artisan cheeses with quince and fruit bread
Tuna tartar with soy pearl and crispy seaweed salad
Cod fritter with lime and honey mayonnaise
Ham croquette
Chicken croquette
Roast meat *cannelloni* with truffle béchamel
Our spicy potatoes *patatas bravas* with Valentina sauce
Steamed bread with candied and crispy pork jowl,
pickles and *hoisin* sauce

APPETIZER BUFFET

Soggy seafood rice
Risotto of seasonal vegetables
Seafood noodle *fideuà* with light *aioli*

FROM OUR GRILL

American style ribs with BBQ sauce
Monkfish skewer with tender garlic
and Iberian pork jowl confit

STARTER

Bouillabaisse fish and seafood soup
with lobster and Rouille sauce

MAIN DISH

Roasted shoulder of spring lamb
with small onion, potato and truffle sauce

PRE-DESSERT

Our Pina Colada

WEDDING CAKE

IVORI CELLAR

topacio buffet

€ 149.00 per diner, VAT 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

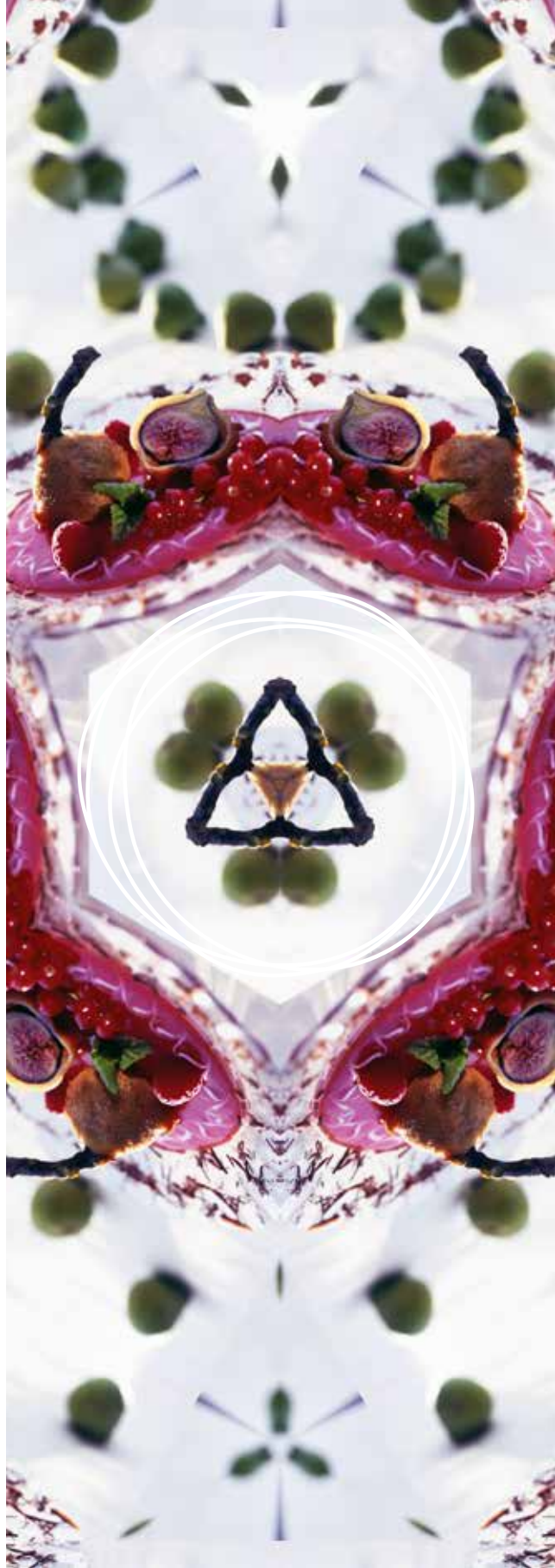
Shot glass of 70% cocoa foam
with caramelized corn

WEDDING CAKE

IVORI WINE LIST

childrens menu

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



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
Beef tenderloin mini-escalopes with French fries
Roasted guinea fowl breast with vegetable *purée*

DESSERT

Glass of fruit salad
Assorted ice creams

WEDDING CAKE

CELLAR

Mineral water, juice and soft drinks

cellar

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

IVORI DRINK PAIRING

- Castrell White: Macabeo, Chardonnay and Viognier. D.O. Conca de Barberà
- Castrell Red: Cabernet Sauvignon, Syrah and Cabernet Franc. D.O. Conca de Barberà
- Rovellats Brut Nature. D.O. Cava
- Mineral water, soft drinks and beer
- Coffee, tea and infusions

This is the cellar included in the menu and buffet prices

CRISTALL DRINK PAIRING

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

Supplement per adult diner: € 6.00

AMBRE DRINK PAIRING

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

Supplement per adult diner: € 9.00





JADE DRINK PAIRING

- Can Feixès Selecció: Macabeu, Parellada, Chardonnay, Pinot Noir. D.O. Penedès
- Abadal Crianza: Cabernet Sauvignon, Merlot. D.O. Pla del Bages
- Huguet Reserva. D.O. Cava

Supplement per adult diner: € 12.50

QUARS DRINK PAIRING

- Marqués de Alella Clásico: Xarel·lo. D.O. Alella
- Torres Atrium: Merlot. D.O. Penedès
- Juvé i Camps: Reserva de la Família. D.O. Cava

Supplement per adult diner: € 16.00

ATZABEJA DRINK PAIRING

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

Supplement per adult diner: € 19.00

PERLA DRINK PAIRING

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

Supplement per adult diner: € 24.00

DRINKS INCLUDED WITH CONTRACTED APPETIZERS

- Mineral water, soft drinks and fruit juices
- Beer and alcohol-free beer
- Vermouth: Martini White, Red, Dry
- Sherry
- Castrell White: Macabeo, Chardonnay and Viognier. D.O. Conca de Barberà
- Castrell Red: Cabernet Sauvignon, Syrah and Cabernet Franc. D.O. Conca de Barberà
- Rovellats Brut Nature. D.O. Cava

price list summary

MENUS AND BUFFETS

Gold Menu: € 112.00

Diamond Menu: € 124.00

Platinum Menu: € 134.00

Titanium Menu: € 144.00

Topacio Buffet: € 149.00

Kids Menu: € 40.00

Prices given per guest, including VAT.

CELLAR

Ivory: Included in the aperitifs, menus and buffets

Crystal: € 6.00

Amber: € 9.00

Jade: € 12.50

Quartz: € 16.00

Jet: € 19.00

Pearl: € 24.00

Prices given for the cellars per adult guest, including VAT. The kids Menu includes drinks.



options to redesign 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
€ 11.50

Buffet of artisan cheese with bread, quince, jams and dried fruit
€ 12.00

Giant Parmesan with pasta buffet
€ 12.00

Assortment of *nigiri* and *maki*
€ 12.00
(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)

Assortment of gourmet cold meats from Osona
€ 14.00

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

Vilanova i la Geltrú prawns
€ 22.00

Service of fodder 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

€ 12.00

WEDDING CAKE OPTIONS

Dolce Sitges-style lemon cake

€ 1.50

Raspberry and yogurt cake

€ 1.50

Vanilla cake with hazelnut *gianduja*

€ 2.25

Our milk chocolate foam

€ 2.25

Milk chocolate foam with caramel and coffee flavor:

€ 2.50

Ephemeral chocolate sphere

€ 3.50

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

suggestions to start or finish the party

TOP BRAND 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

Price per adult guest and hour

1 hour: € 12.00

VAT included

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

Price per adult guest and hour

1 hour: € 19.00

VAT included





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

CUBAN OPEN BAR

Mojito

Price per adult guest and hour, including VAT:
€ 10.00

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

Price per adult guest and hour, 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

LIQUEURS OPEN BAR

Bailey's

Crème brûlée

Grand Pêcheur

Grand Pomier

Limoncello

Herbal Orujo

Price per adult guest and hour, including VAT:
€ 10.00

TROPICAL OPEN BAR

Caipirinha

Caipiroska

Mojito

Price per adult guest and hour, including VAT:
€ 12.00

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 and 2 guests, 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 50 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

IKEBANA

Contact: Jaume o Amatell
938 146 588 – info@ikebanasitges.com
ikebanasitges.com

MON VERD

Contact: Luis
938 154 654 – info@monverdvilanova.com
monverd.biz

DECORATIONS AND RENTALS OPTIONS

Contact: Regina Arumí
935 724 041 – regina.arumi@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 53 22 54 – cvilamitjana@crimons.com
crimons.com

MUSICAL ENTERTAINMENT DM ESPECTACULOS

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

DV-MUSIC

Contact: Julián o Oscar
655 693 805 – dv-music.es

DISCOTECAT WEDDING

Contact: Ernesto
607 82 53 56 – 637 71 89 09
discotecat@gmail.com
discotecat.com

MUSIC GROUPS

MUSICS DE GIRONA

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



CEREMONIES

BODA CIVIL

Contact: Txena López
600 777 266 - 607 369 693
hola@bodacivil.org
www.bodacivil.org

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
610 541 238

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

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.

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: €1,200.00

From 76 to 200 guests: €1,500.00

Prices include VAT



DOLCE
HOTELS AND RESORTS
SITGES