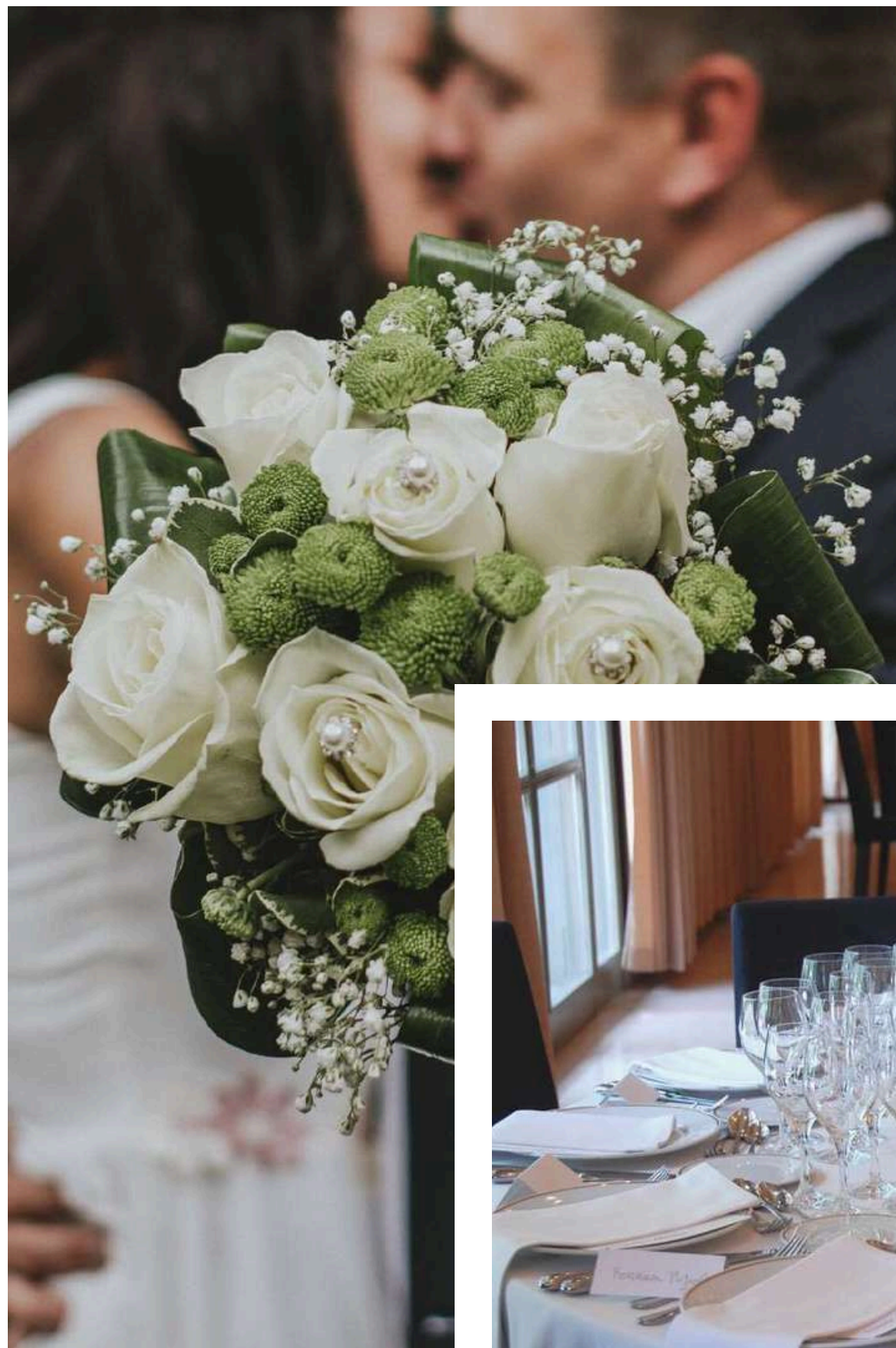


DOLCE
HOTELS AND RESORTS®
BY WYNDHAM
BARCELONA RESORT







**YOU DREAM IT, WE
MAKE IT HAPPEN**

WE LOVE EVENTS

We are a team of people passionate about the world of gastronomy, events, and innovation. Our mission is to always provide our clients with a unique and innovative culinary experience, using the highest quality ingredients, combining our R&D department with our creativity to create our dishes and presentations.



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MENU N° 1

Appetizer

- Watermelon / Sangria
- Crispy sea and mountain bites
- Pebbles of cod brandade and truffle
- Black olive cupcakes
- Mini tuna tacos with avocado emulsion, red onion, and cilantro
- Cherry gazpacho with mató cheese and mackerel in a small cup
- Artisan cheese board with quince and nuts
- Our selection of croquettes
- Crunchy prawn with Vietnamese green rice
- Our bravas potatoes with sofrito
- Iberian ham airbag
- Parmesan Oreos
- Savory mochi with Iberian pork cheek
- Our rice station: Creamy porcini and parmesan rice and traditional Valencian paella

Price per person: €120 + 21% VAT

* Includes 2 hours of Superior Open Bar

Menu

Jerusalem artichoke cream with scallop, codium seaweed, and caviar from Val D'Aran.

Monkfish and seabass suquet with mashed potatoes and artichoke chips

Sorbet of your choice

Wedding Cake

Wine Selection

- Clot dels Oms, D.O. Penedès, Blanco
- Clot dels Oms, D.O. Penedès, Tinto
- Cava Rabetllat & Vidal Brut, D.O. Penedès
- Soft Drinks and Beers
- Mineral Water
- Coffees and teas
- After-dinner Liqueurs

MENU N°2

Appetizer

- The Watermelon/Sangria
- Crispy Surf and Turf Bites
- Cod Brandade and Truffle Pebbles
- Black Olive and Cilantro Cupcakes
- Mini Tuna Tacos with Avocado Emulsion, Red Onion, and Cilantro
- Cherry Gazpacho Shot with Mató Cheese and Mackerel
- Artisan Cheese Platter with Quince Paste and Nuts
- Our Assortment of Croquettes
- Crispy Prawns with Vietnamese Green Rice
- Our Bravas Potatoes with Sofrito Sauce
- Iberian Ham Airbag
- Parmesan Oreos
- Savory Mochi with Iberian Pork Jowl
- Our Rice Station: Creamy Porcini and Parmesan Rice, and Traditional Valencian Paella

Price per person: €130+ 21% VAT

* Includes 2 hours of Superior Open Bar

Menu

Traditional organic beef and foie gras pâté en croûte with a small salad of tender greens and pickles

Roasted sea bass with porcini emulsion, green asparagus, and pumpkin spherical gnocchis

Sorbet of your choice

Wedding cake

Wine Selection

- 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
- Coffee and Teas
- After-Dinner Liqueurs





MENU N°3

Appetizer

- The Watermelon/Sangria
- Crispy Surf and Turf Bites
- Pebbles of Cod Brandade and Truffle
- Black Olive Cupcakes
- Mini Tuna Tacos with Avocado Emulsion, Red Onion, and Cilantro
- Cherry Gazpacho Shot with Mató Cheese and Mackerel
- Artisan Cheese Platter with Quince Paste and Nuts
- Our Assortment of Croquettes
- Crispy Prawn with Vietnamese Green Rice
- Our Bravas Potatoes with Sofrito
- Iberian Ham Airbag
- Parmesan Oreos
- Savory Mochi with Iberian Pork Jowl
- Our Rice Station: Creamy Porcini and Parmesan Rice, and Traditional Valencian Paella

Menu

Porcini and Prawn Ravioli with Light Rosemary Bechamel

Slow-Cooked Lamb with Coulant Potato, Roasted Tomato,
and Creamy Cauliflower Purée

Sorbet of Your Choice

Wedding Cake

Wine Selection

- 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
- Coffee and Teas
- After-Dinner Liqueurs

Price per person: €140 + 21% VAT

* Includes 2 hours of Premium open bar

MENU N°4

Appetizer

- Watermelon/Sangria
- Crispy Surf and Turf Bites
- Pebbles of Cod Brandade and Truffle
- Black Olive Cupcakes
- Mini Tuna Tacos with Avocado Emulsion, Red Onion, and Cilantro
- Cherry Gazpacho Shot with Mató Cheese and Mackerel
- Artisan Cheese Platter with Quince Paste and Nuts
- Our Assortment of Croquettes
- Crispy Prawn with Vietnamese Green Rice
- Our Bravas Potatoes with Sofrito
- Iberian Ham Airbag
- Parmesan Oreos
- Savory Mochi with Iberian Pork Jowl
- Our Rice Station: Creamy Porcini and Parmesan Rice, and Traditional Valencian Paella

Price per person: €145 + 21% VAT

* Includes 2 hours of Premium open bar

Menu

Lobster Salad with Potato, Apple, and Celery, Creamy Avocado, and Tender Greens

Beef Tenderloin with Pumpkin Trinxat and Black Trumpet Mushrooms, Roasting Jus, and Béarnaise Sauce

Sorbet of Your Choice

Wedding Cake

Wine Selection

- 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
- Coffee and Teas
- After-Dinner Liqueurs



WEDDING CAKE



To choose from

- The classic Sacher cake with apricot jelly
- Cheesecake with red fruits
- White and dark chocolate cake
- Mango and coconut cake with mint
- The classic Red Velvet

*** Included in the menu price**

CHILDREN'S MENU

Price per person: €45 + 21% VAT



➤ Appetizer

- Stuffed Olives
- Ham Croquettes
- Potato Chips
- Cheese Cubes
- Mini Fuet Sausages

➤ First Courses

- Spaghetti or Macaroni with Bolognese or Carbonara Sauce
- Gratinated Cannelloni
- Rice a la Cubana with Tomato Sauce

➤ Main Dishes

- Grilled Chicken Breast
- Battered Hake Sticks
- Veal Escalope or Ham and Cheese Sandwiches

* All dishes are served with French fries

➤ Dessert

- Ice Cream or Wedding Cake

➤ Drinks Selection

- Soft Drinks
- Juices
- Mineral Waters

WINE SELECTION

Superior 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
- Coffee and Teas

**Included in the menu price*

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
- Coffee and Teas

** Supplement per guest: 24.00 € +21% VAT*

Premium Pairing

- Martivilli, 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
- Coffee and Teas

** Supplement per guest: €11.00 + 21% VAT*





OPEN BAR

Superior

- 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 100% of adults, per hour: €12.00 + 21% VAT*

Cocktail Selection

- Mojito, Aperol Spritz, Passionate (Signature Cocktail)
- Watermelon Bay (Signature Cocktail)

** Supplement per adult guest and per hour, for Superior and Premium open bar: €11.00 + 21% VAT*

Premium

- Gin: Bombay Sapphire, Seagrams, Bulldog, Martin Millers
- Rum: Havana Club 7, Matusalem 7, Barceló
- Vodka: Belvedere, Absolut
- Whisky: Johnnie Walker Black, Jameson, Jack Daniels
- Tequila: Herradura Silver
- Mineral Waters, Soft Drinks, Juices, and Beers

** Supplement per person: €12.00. Extra hour for 100% of adults, per hour: €17.00 + 21% VAT*

Non-Alcohol

- Waters, fruit juices, soft drinks, 0.0 beers

** Price per person: €12.00 + 21% VAT*

FURTHERMORE...

At Dolce Barcelona, we want to offer you more options and possibilities to make your wedding exactly as you've dreamed. You can choose from a professional ham carver service, a select sushi buffet, our delicious barbecue with ribs and mini burgers, an enticing raw seafood station, an exquisite cocktail service, or even hire an exclusive and delightful Louis oyster cart. If you can't find what you're looking for, or if it's something very special, share the idea with us and we'll make it come true.



SERVICES



Professional Iberian Ham Carver

Coca with Hanging Tomatoes and EVOO

- Iberian Ham 75% Iberian breed: €650 + 21% VAT
- 100% Iberian acorn-fed Ham: €750 + 21% VAT

* It is recommended to have 1 piece of ham for every 100 guests



Sushi Buffet

Selection of Nigiri, Maki, California Rolls with Wasabi, Soy Sauce, and Pickled Ginger

- €12 + 21% VAT per person*



Our BBQ Ribs and Mini Burgers

On our charcoal BBQ:

- Marinated pork chops, the famous "BBQ pork ribs," and our mini hamburgers made with Organic Beef from Girona and Free-range Chicken, served with a variety of toppings so you can customize your burger to your liking.
- Onion, tomato, cheddar and goat cheese, bacon, caramelized onion, crispy onion, cucumber, mayonnaise, ketchup, and a selection of mustards.

- €14 + 21% VAT per person*

*** A minimum of 50 guests is required to provide the service.**

SERVICES



The Oyster Cart

LOUIS Oysters, oyster cart and on-the-spot opening service.

Accompanied by a selection of special sauces for the oysters.

- €18 + 21% VAT per person*



La Estación de Marisco Cocido

Prawns, razor clams, mussels, clams, and cockles steamed with a touch of bay leaf and seawater.

Accompanied by cocktail sauce, seaweed mayonnaise, and Espinaler sauce.

- €22 + 21% VAT per person*



Cocktails that Captivate

During the appetizer, enjoy our exclusive premium cocktail service, with exquisite combinations and elegant presentations that will add a special touch to this unique moment.

- Under request

*** A minimum of 50 guests is required to provide the service.**

CEREMONY PACKAGES

Do you want a romantic and grand ceremony? Or perhaps you're thinking of something more intimate and informal? Whatever style you have in mind, Dolce Barcelona is the place for you. Do you want to make your dreams come true? We'll add that magical touch to make the most important day of your life also be unforgettable! Refresh your senses with our flavored waters, the perfect touch to kick off your grand celebration.

Ceremony Price:

From 0 to 75 guests: €1,115

From 76 to 100 guests: €1,445

From 101 to 200 guests: €1,940

+ 21% VAT

WHAT IS INCLUDED?

1.

DECORATION

The decoration is designed to enhance the beauty of the place and the views. With a carpet as an aisle over our lawn to add solemnity, a flower centerpiece for the ceremony table, and floral details for each chair along the sides of the carpet.

2.

INTERVIEWS

We will meet with you and the ceremony officiant to help you create a ceremony tailored to your wishes. The duration will be approximately 30 minutes.

3.

FURNITURE

The chairs, both for the couple and the guests, as well as the table, will be dressed for the ceremony.

4.

SOUND SYSTEM

Outdoor sound system, microphone, and technician to ensure everyone hears your vows and the ceremony clearly.



FOR YOUR PEACE OF MIND, WE INCLUDE

- Person for the coordination of the entire event from the arrival of the guests until the closing of the wedding.
- During the appetizer: water, soft drinks, beer, wine, and cava.
- Standard tableware, glassware, and linens.



ADDITIONAL SERVICES

- Wedding invitations and details
- Option to rent a buggy for the photo session at Golf Barcelona
- Decoration / Florist
- Rental of special table linens and dinnerware
- Music and DJ service
- Photographer / Photo booth / 360° booth
- Children's entertainment

COLLABORATORS

- Hairdressing service
- Florist service
- Photography service
- Bridal gowns
- Wedding car rental
- Musical performances, Stand-up comedy
- Children's entertainment



OUR THOUGHTFUL GIFTS

At Dolce Barcelona, we want to thank you for your trust and help make your wedding day truly special. For this reason, we have prepared a few little surprises to make your choice even easier.



WE OFFER YOU AS PART OF THE ORGANIZATION



Free menu tasting for the couple, with special prices for additional guests.

Personalized menus.

Free parking for your guests, subject to availability.

Bride and groom figurine for the wedding cake.

Honeymoon night stay for the couple, including:

Accommodation in the suite (subject to availability) or in one of our fantastic Premium rooms, specially prepared for the occasion.

The magnificent buffet breakfast at our Restaurant Origen.

A 40-minute massage in a double cabin at Dolce Vital Spa during your stay.

Free use of the water areas at Dolce Vital Spa during your stay.

Late check-out (subject to availability).

Special rates for your guests' accommodation.

A celebration dinner for your first wedding anniversary at our restaurant.

**These gifts are valid for weddings with more than 80 adult guests. For weddings with a smaller number of guests, we also have special details: please check with our Event and Celebration Expert*

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DURATION OF SERVICES:

- Appetizer: 1 hour aprox.
- Banquet Lunch and Dinner: 3 hours.

PAYMENT METHOD

- 20% Prepayment upon event confirmation.
- 50% 20 days before the event, along with the seating plan and guest list.
- 30% 7 working days before the event.

GENERAL TERMS AND CONDITIONS

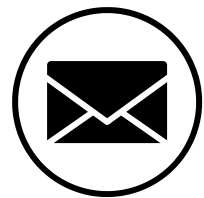
- The selected menu must be the same for all guests.
- We offer specially designed menus for special diets, allergies, and religious practices.
- Decorations are not included in the price (please inquire for pricing).
- The detailed prices may be subject to change if the number of guests differs from the number specified in the proposal.



@dolcebarcelonaresort



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