

The perfect  
scene for an  
unforgettable  
wedding

*Park Hotel*  
**San Jorge**

COSTA BRAVA ★★★★★

*Sea of little pleasures*

[www.parkhotelsanjorge.com](http://www.parkhotelsanjorge.com)



THE  
DELAURAS

# Everything ready for a dream day

Imagine you at a terrace surrounded by flowers and Mediterranean pine trees over a crystalline-water cove...

The Park Hotel San Jorge is the perfect place to tie the knot. Our terrace-garden over the sea provides a special setting for your pictures. An environment full of charm and beauty, ideal for such a special day.







*Yes... I do!*

Let the sea be your wedding silent testimony. Allow the pleasant green of the garden to be present in one of the happiest days in your life.

If you are looking for a quiet and exclusive venue to celebrate your wedding, this is the place where to say: Yes... I do!







*The civil ceremony at the hotel has a cost of 800 euro. It includes the renting of the space and the setting of the ceremony. It also includes the floral centerpiece. It does not include the salary of the officiant.*

*Time: the ceremony starts between 12.30 p.m. and 1.00 p.m.*

*Please consult supplements in case of wanting life music.*

# A good feast a great celebration

This is the moment to relax in company of friends and family. Enjoy the best Empordà cuisine with a gastronomic proposal which will surprise all your guests.

You will be able to customize your menu while you choose the dishes. The only possible combinations include the appetizers, one starter and one main dish, dessert and wedding cake.









## Our appetizers

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50 €

Strawberry gazpacho shot

False foie crème brûlée

Mini salmon and feta cheese brochette with Modena vinaigrette

Board with assorted cheeses

Slivers of Iberian cured ham with flat bread

Mini black sesame cone with tuna tartar

Salmon sashimi with seaweed caviar

Maigre ceviche

Our traditionally handmade croquettes

Quail egg with creamy truffle and mushrooms

Salt-cured scallop sheet with citric vinaigrette

Mini grilled *Teriyaki* chicken brochette

Mozzarella and basil sphere with anchovy and vegetables

Octopus with wasabi, mango and soya

Monkfish brochette with Ponzu sauce

Crunchy foie gras with caramelized onion

Creamy squid and Iberian cured ham rice

Fried local baby squid with salt flakes

Our Andalusian-style calamari

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## Our buffets

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### Ham

Prime quality Iberian cured ham, freshly cut and served with bread and tomato

625 €

### Chesse

Manchego, Roquefort, Camembert, Idiazábal, Goat's cheese, Torta del Casar, in virgin olive oil

10 €

### Beer & vermouth corner

Estrella Damm + 3 different varieties to choose between: Voll Damm, Budweiser, Heineken, Moritz, Desperados and Coronita

375 €

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Prices per person, in exception of the ham and beer buffet (Price per 1 piece). VAT included.

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## Our starters

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Caramelized apple and foie millefeuille with smoked salmon	30 €
Lobster sheets over a mascarpone cannelloni with tomato <i>concassé</i> and pine nuts	45 €
Lobster on a bed of macerated tomato with truffle, guacamole, crunchy cherry and mango and flower vinaigrette	40 €
Prawn carpaccio with <i>Tou de Til-ers</i> cheese, basil and tomato	35 €
Asparagus cream with warm lobster tartar	30 €
Crab cannelloni with prawn sauce and Modena vinaigrette	35 €
Basil gnocchi with prawns and a mild Parmesan sauce with solidified tomato	30 €
Scallops on a bed of hummus with orange sauce and a light fish bones mayonnaise	35 €
Grilled prawns of Palamós	45 €

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## Our meat

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Boned lamb shoulder with potato, onion and tomato pie	35 €
Suckling lamb shoulder cooked at a low temperature with stewed potatoes	45 €
Iberian pork belly with bacon millefeuille and morel mushroom with foie sauce	35 €
Beef sirloin with Ratafia sauce and foie scallop	45 €
Beef sirloin with Jabugo and wine reduction with caramelized onions	40 €
Beef sirloin with mushroom sauce and sautéed Cherry tomato with caramelized onion	40 €
Fillet of beef on a bed of truffled creamy potato with a light Spanish sauce and potato and bacon millefeuille	45 €

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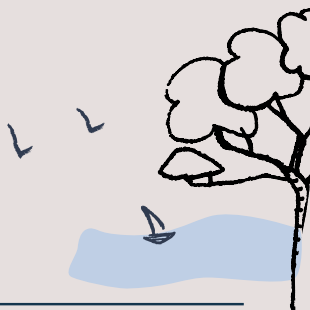
## **Our fish**

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Monkfish with squid noodles and prawn sauce	45 €
Monkfish with Palamós langoustines	40 €
Supreme of sea bass with mantis prawn sauce	40 €
Turbot sautéed with asparagus, clams and prawn sauce	40 €

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**Kids menu**

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Macaroni *alla napolitana*, escalope  
with French fries and kids ice cream

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30 €





## Our desserts

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Homemade tangerine ice cream, brownie crumbs and white chocolate sauce 12 €

Fruit in textures with passion fruit ice cream 12 €

Lemon sorbet with Mojito slush 12 €

A different Gin tonic texture with lemon sorbet 12 €

Strawberry soup with creamy mascarpone and Modena vinaigrette 12 €

Chocolate nest 12 €

**Wedding cake** 15 €

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Any cake from our select patisserie

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## Open bar

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Unlimited consumption. It lasts two hours	25 €
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Cocktails supplement	15 €
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Mojito, strawberry Mojito, Daikiri, Caipirinha, Piña Colada, San Francisco (no alcohol), Margarita, Sex on the beach, Manhattan, Dry Martini and Long Island Iced tea.

\*In case of taking a DJ, it is mandatory to take the Open bar. All adults will be counted.

## Late night snack

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Fresh fruit skewers	6 €
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Bread with tomato and assortment of cold meat	10 €
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Assortment of “minis”	10 €
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Hamburguers, bikinis, frankfurts, vegetal

Candy bar with mini donuts	7 €
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Noon weddings can last until 9 p.m.

The open bar will start, the latest, half an hour after the coffees are served.

The hotel commits to start de dance at least two hours before the indicated finalization time.

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## DJ

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Our Dj, Discomobil MR, will be in charge of making your day even more special with his music and setting.

You can take a look at his work at:  
[www.discomobilmr.com](http://www.discomobilmr.com)

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## Menu tasting

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The arrangement will be made with the hotel.

We recommend to make it three months before the wedding. For weddings up to 50 guests, you have it included for two people. From 50 guests, it will be included for six people.

## Guests

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The wedding celebration takes place at Mestral Restaurant with a maximum capacity of 80 people.

Two weeks before the wedding, we will need the final number of guests. After these two weeks, no modifications can be made.

## Banquet

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During the banquet celebration, all service interruptions will need to be agreed with the hotel in order to not disrupt the timing.

## Professionals

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The photographs, videographers, musicians... menus will be charged at 50% of the chosen menu.

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## **Accommodation**

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In case of wanting the nuptial room / booked rooms the same morning of the wedding (before 3 p.m.), it will be mandatory to book the night before (discounts available).

## **Parking**

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Parking will be included for the guests booked at the hotel. All the other guests will need to park at the free parking in front of the hotel.

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## Prices include

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Menu printing

Drinks during the appetizers: cava rosé, sodas, wines and aperitifs

Our selection of wines and bread

Floral centerpiece at each table of the salon

Nuptial room for your wedding night (with a minimum of 40 guests)

VAT

## Payment method

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In order to confirm the date of the wedding, we will need a 600 euro deposit.

The payment will be split as follows: 60% will be paid once the menu tasting is done, the 40% left will be paid the day after the wedding.

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Our philosophy to share the excitement of both the bride and the groom moves us to plan and organize your wedding in detail.

With eagerness and professionalism, we will make your dream day happen.





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Follow us on    
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