

SAY 'I DO' PULLMAN BARCELONA SKIPPER WEDDINGS



At Pullman Barcelona Skipper, we are thrilled that you are considering us as a venue at which to celebrate a day as special as your wedding.

We are fully aware of the importance of such a special moment. That's why we would like to advise you and to make the management and service of your event as easy for you as possible, so on your day every detail will be unique and perfect, just like you've imagined.

At Pullman Barcelona Skipper, we want to reflect our modern and contemporary style through a proposal that is sure to exceed your expectations. Under the premise of helping you to choose for yourselves, our offer includes everything you might hope for on your day, but it also allows you the possibility to include additional services to make your wedding day even more unforgettable.

We offer you 6 menus where the perfection of our Chef is fully reflected. The appetizer, personalized menu notes, and a Junior Suite* with romantic package on the wedding night are free of charge for you

And, if you hold your reception on a Sunday, we'll give you a 10% discount on our offer.

We hope that you will contact us to come and see our spaces and that you'll say 'I DO' to Pullman Barcelona Skipper.

*Junior Suite free for weddings with more than 50 guests, for weddings with less than 50 guests a special rate will be applied.

APPETIZER FOR MENUS 1 AND 2
(1 hour service)

Crispy rice crusts with citrus salt
Papadum with "de la Vera" paprika and lime

Stewed cod dressed with a "xato" sauce (traditional Catalan dish)
Russian salad with white shrimps and plankton mayonnaise
Quince cannelloni, blue cheese, ginger bread and candied pine nuts

Squared Iberian ham croquettes
Skipper-style "patatas bravas" (with spicy sauce)
Iberian pork and vegetable shumai
Scampi in curry tempura

Aperol Spritz, cava, beers and soft drinks

MENU 1
(2 hours service)

Confited cod loin salad with “pil-pil” sauce,
tomato caviar, red onion, Kalamata black olives and spherifications of Arbequina olive oil

Boneless lamb medallions stuffed with dried nuts, accompanied with “alla millanesa” rice
with tarragon and mint, and pumpkin with saffron and thyme sauce

Wedding dessert

Sweet dreams

L'Equilibrista white wine D.O. Catalunya
Vilosell, red wine, D.O. Costers del Segre
Bertha Lounge cava
Mineral water, coffee and tea

€120,00

MENU 2
(2 hours service)

Salad of free-range pastrami-style smoked chicken served on a toasted brioche with tomato chutney, avocado, strawberries, Petit Nevat cheese and a honey and pine nuts vinaigrette

Fresh fish from La Boquería market with panada of dried nuts, wholemeal rice with garlic shoots, dried tomato, creamed beetroot and white almond sauce

Wedding dessert

Sweet dreams

L'Equilibrista, white wine D.O. Catalunya
Vilosell, red wine D.O. Costers del Segre
Bertha Lounge cava
Mineral water, coffee and tea

€120,00

APPETIZER FOR MENUS 3 AND 4
(1 hour service)

Crispy rice crusts with citrus salt
Homemade long chips with celery salt

Stewed cod dressed with a “xato” sauce (traditional Catalan dish)
Foie bonbon with passion fruit and salted fried corn
Russian salad with white shrimps and plankton mayonnaise
Quince cannelloni, blue cheese, gingerbread and candied pine nuts

Squared Iberian ham croquettes
Skipper-style “patatas bravas” (with spicy sauce)
Iberian pork and vegetable shumai
Scampi in “romesco” bread
Samosas with spinach, mozzarella and black truffle

Aperol Spritz, Kir Royal, cava, beers and soft drinks

MENU 3
(2 hours service)

Salad of white prawns from Huelva as carpaccio and steamed, with aniseed-flavored vegetables, pineapple, dried tomato and a citrus fruit vinaigrette

Suckling lamb cheek with "trinxat" (Catalan traditional garnish made with potato, red cabbage and pancetta), boletus edulis, green asparagus and Savora mustard sauce

Wedding dessert

Sweet dreams

Elo Jardín De Lucía, white wine D.O. Rias Baixas
Bruberry, red wine D.O. Montsant
Cava Aire De L'origan
Mineral water, coffee and tea

€140,00

MENU 4
(2 hours service)

Fresh pasta cannelloni with poularde chicken,
served with foie, truffled béchamel and a Port wine reduction sauce

Fresh fish from Barcelona's fish market with pumpkin and sweet potato puree, sautéed white
prawns, roasted celeriac and "suquet" sauce

Wedding dessert

Sweet dreams

Elo Jardín De Lucía, white wine D.O. Rias Baixas
Bruberry, red wine D.O. Montsant
Cava Aire De L'origan
Mineral water, coffee and tea

€140,00

APPETIZER FOR MENUS 5 AND 6
(1 hour service)

Crispy rice crusts with citrus salt
Homemade long chips with celery salt

Assorted maki and nigiri
Foie Ferrero Rocher
Avocado, spider crab, tomato, mushrooms and kaffir lime
Raspberry cannelloni, Petit Nevat cheese and almond
Airbaguette with "Reserva Personal" Iberian ham

Squared Iberian ham croquettes
Skipper-style "patatas bravas" (with spicy sauce)
Homemade cod fritters
Mini sandwich with mozzarella, Iberian ham and black truffle
Octopus with kataifi pastry, paprika and sesame caviar
Free-range chicken mini-burger, corn mayonnaise and Scamorza cheese

Aperol Spritz, Kir Royal, Bellini, cava, beers and soft drinks

MENU 5
(2 hours service)

Micuit foie with apple and roasted pear,
gingerbread, Modena vinegar cream, vanilla and Pedro Ximenez wine gelée

Sea coast bass with green pistachio,
pumpkin and passion fruit puree, peas caviar and a lemon and tomato vinaigrette

Wedding dessert

Sweet dreams

Vallegarcía Viogner, white wine D.O. De La Tierra De Madrid
Prima, red wine D.O. Toro
Gramona Brut Imperial cava
Mineral water, coffee and tea

€160,00

MENU 6
(2 hours service)

Steamed lobster salad with its tartar, green apple, seaweed and glasswort salad, plankton mayonnaise, beetroot, kefir and lime

Beef loin, cream of leek and topinambour, steamed mushrooms balls
boletus edulis, roasted pumpkin and tarragon sauce

Wedding dessert

Sweet dreams

Vallegarcía Viogner, white wine D.O. De La Tierra De Madrid
Prima, red wine D.O. Toro
Gramona Brut Imperial cava
Mineral water, coffee and tea

€160,00

We also offer additional services that you can add to make your wedding day even more special.

Show cooking

Pure 5J Iberian acorn-fed cured ham with slicer	€18.50 per person
Maki and nigiri	€14.00 per person
Beef steak with confit potatoes	€14.00 per person
Brothy lobster rice	€14.00 per person
Rossejat	€10.00 per person

Late-night snack (45 minutes buffet, 1 piece and/or portion per person)

Alice in Wonderland

Selection of cupcakes, chocolate lollipops, sweets, cookies, sweet cocktail and Alice cakes	€12.00 per person
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Afer Party

Iberian ham mini-sandwiches, Brioche with veggies and tuna in olive oil, crispy potato shavings with celery salt, salmon and crème fraiche sandwich with rocket assorted Catalan cheeses with breads	€10.00 per person
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Children's meals (up to 9 years old)	€25.00 per child
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Penne rigate with Bolognese sauce

Chicken scaloppini with chips

Selection of ice creams

Soft drinks and lemonades

Pizza topped with York ham, melted cheese and tomato sauce

Hamburger with all the traditional toppings

Selection of ice creams

Soft drinks and lemonades

Dark Gold bar service

Bacardi rum

Havana rum 3 años

Beefeater gin

Ballantine's whisky

Moskovskaya vodka

Soft drinks and beers

Price per person for 1 hour: €17.00

Price per person for 2 hours: €24.00

Price per person per additional ½ hour: €10.00

Cool Plantinum bar service

Flor de Caña rum

Sauza tequila

Skky vodka

Bombay Sapphire gin

Absolut vodka

Havana rum 7 años

Jack Daniel's bourbon

Tanqueray gin

Soft drinks and beers

Price per person for 1 hour: €20.00

Price per person for 2 hours: €28.00

Price per person per additional ½ hour: €12.00

Mojito corner by Pullman

Price per person for 1 hour: €21.50

Price per person per additional ½ hour: €12.00

Caipirinha corner by Pullman

Price per person for 1 hour: €21.50

Price per person per additional ½ hour: €12.00

BOOKING AND PAYMENT CONDITIONS

To confirm the event and reserve the space we ask for a deposit of 30% to be paid upon signing the agreement. Three months before the event is to be held, we will request 60% of the amount of the total bill with the remaining 10% to be paid 7 days before the wedding.

Definitive confirmation of the guest list must be given at least 7 days before the event, with a maximum variation in the number of guests of 3%.

To best accommodate all parties, on the day of the wedding only the possible extras arising at that time will be charged.

In the event of cancellation, the amounts paid towards the bill will not be refunded and you will be responsible for covering the cost of the invitation to the restaurant The Blend Lounge & Bar, where you are invited to try our cuisine before the wedding.

The maximum event end time for daytime weddings is 4:30 p.m., but bar and DJ service can be booked to continue the celebration until the maximum end time of 3:00 a.m. in one of our private halls.

The maximum event end time for night time weddings is midnight, but bar and DJ service can be booked to continue the celebration until the maximum end time of 3:00 a.m. in one of our private halls.

Only chill-out or background music will be played during dinner and during the bar service on the Blue terrace or Atic. The dancing or discotheque portion of the event, if applicable, must be held in one of our private halls.

Restaurant and bar services include VAT.

If the VAT rate or any other tax applicable to this offer increases or decreases by governmental regulation or a regulating body after the conclusion of this agreement, the rates offered by the Hotel Pullman Barcelona Skipper will be adjusted as a result.