

LES MAGNOLIES WEDDINGS

✿ Michelin star since 2012

2023 - 2024



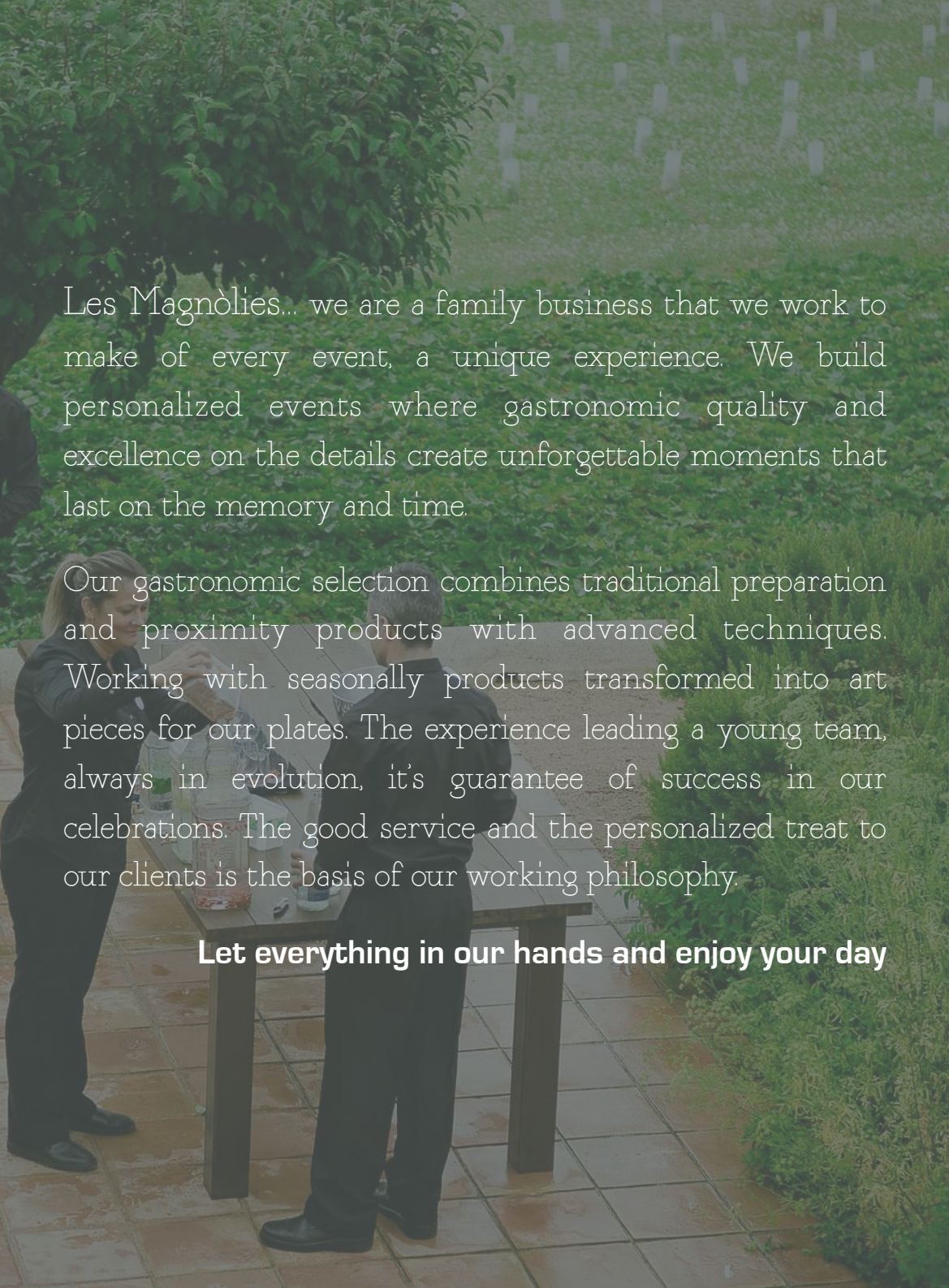
✿ les magnolies



Les Magnòlies... we are a family business that we work to make of every event, a unique experience. We build personalized events where gastronomic quality and excellence on the details create unforgettable moments that last on the memory and time.

Our gastronomic selection combines traditional preparation and proximity products with advanced techniques. Working with seasonally products transformed into art pieces for our plates. The experience leading a young team, always in evolution, it's guarantee of success in our celebrations. The good service and the personalized treat to our clients is the basis of our working philosophy.

Let everything in our hands and enjoy your day



OUR MENUS

We propose you 7 menus to choose with everything you need for your wedding day. Every option includes appetizers, one starter and one main course, dessert, cake and wines. Also, if you want to make any changes, we can create together your perfect menu.

The same way, following the trend, Les Magnòlies propose you to transform the reception of your wedding into a big cocktail. We have created different “tapas” with seasonally and autochthonous ingredients, some of them made in the traditional way and some other with an avant-garde touch, also show cooking and buffets. An spectacular selection of wine, cava or champagne. Imagination has no limits.

Get into the gastronomic world of Les Magnòlies Restaurant.

APERITIF

menus 1, 2 & 3

Welcome cocktail

Glass of cava, "llangonissa", tuber chips and mixed nuts

"Tapas"

Our "patates bravas"

Sea bass ceviche

Russian salad with anchovy

Iberian ham croquette

Foie and apple lollipop

Sea bass ceviche

Langoustine with calamari ink tempura and "allioli"

Our version of Galician octopus

Duck cannelloni with béchamel sauce and truffle oil

Steak t rtar

Prawn ravioli with mushrooms and rosemary oil

Special "tapas"

Vermouth kid

Buffets

Mushrooms risotto with Ermesenda

Buffets and show cooking

Pork and scallop brochette

Soya and sesame tuna

Potato omelette

Drinks bar

With sodas, juices, vermouth, beers, a huge selection of white and red wines, cava...

MENU 1

Aperitif Les Magnòlies

Starter

Bread with tomato cream with langoustines, frozen ricotta and basil oil

Main dish

Iberian pork fillet with apple, nuts and teriyaki sauce

Pastís

Our cheesecake with red fruits ice cream

Wine cellar

White wine

Albet i Noya Curios Do Penedes

Red wine

Albet i Noya Curios Do Penedes

Cava

Mirgin Brut Nature Magnum Do. Cava

Mineral water, coffee, teas and infusions and petit fours

Liquors and little gin tonic

MENU 2

Aperitif Les Magnòlies

Starter

Crab cannelloni with fennel mayonnaise

Main dish

Beef terrine from Girona with potato mille-feuille and confit charcoal shallots

Dessert

Hazelnut praliné with gianduja and hazelnut ice cream

Celler

Vi blanc

Alella Pansa Blanca Do Alella

Vi negre

Petit Pissarres Do Priorat

Cava

Raventós i Blanc Blanc de Blancs Do Conca del Riu Anoia

Mineral water, coffee, teas and infusions and petit fours

Liquors and little gin tonic

MENU 3

Aperitif Les Magnòlies

Starter

Grilled scallops with mushrooms, Iberian ham and salad dressed with pistachio vinaigrette

Main dish

Roasted lamb cooked at low temperature with baked potatoes and shallots

Dessert

Tiramissú with Frangelico ice cream

Celler

Vi blanc

La tortuga veloz DO Rueda

Vi negre

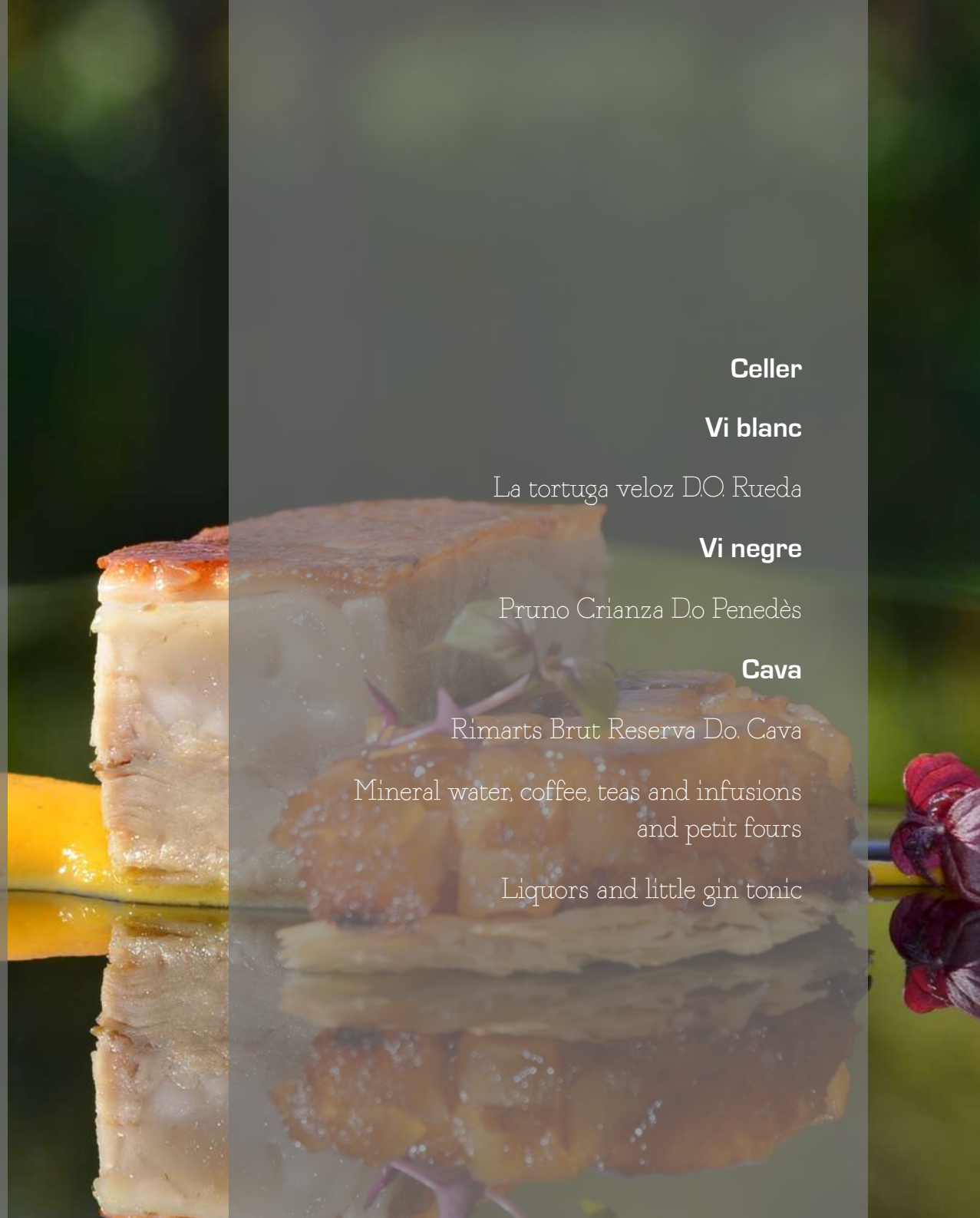
Pruno Crianza Do Penedès

Cava

Rimarts Brut Reserva Do. Cava

Mineral water, coffee, teas and infusions
and petit fours

Liquors and little gin tonic



APERITIF

Welcome cocktail

Glass of cava, "llangonissa", tuber chips and mixed nuts

"Tapas"

Salmon tartar with avocado, wakame mayonnaise on a prawn crunchy bread

"Espeto" scampi

Boletus and mushroom croquette

Foie and apple lollipop

Fried egg and truffle soufflé

Langostines with calamari ink tempura and aioli

Our version of Galician octopus

Duck cannelloni with béchamel sauce and truffle oil

Steak tatar on a spicy pepper toast

menus 4, 5, 6 & 7

Cod omelette

Special "tapas"

Shredded beef bao

Vermouth kic

Buffets

Sea and mountain rice

Iberian ham live cut with bread with tomato and a catalan olive oil selection

Show cooking

Squid and prawn brochette

Soya and sesame tuna

Drinks bar

With sodas, juices, vermouth, beers, a huge selection of white and red wines, cava...

MENU 4

Aperitif Les Magnòlies

Starter

Prawn raviolis with mushrooms and rosemary olive oil

Main dish

Filet mignon from Girona with charcoal sauce, asparagus and potato mille-feuille

Before-dessert

Mojito with lime ice cream and brown sugar crumble

Dessert

Crème brûlée with brown butter ice cream

Wine cellar

White wine

La tortuga veloz DO Penedès

Red wine

XOT dels Aspres Do Empordà

Cava

Raventós i Blanc, Blanc de Blancs Brut Reserva Do. Conca del Riu Anoia

Mineral water, coffee, teas and infusions and petit fours

Liquors and little gin tonic

MENU 5

Aperitif Les Magnòlies

Starter

Courgette noodles with grilled scallops, pesto, dry tomato and greens

Main dish

Iberian piglet, Majorcan sausage, "trinxat" and roasted carrots

Before-dessert

Fruit salad, basil and tutti fruti ice cream

Dessert

Black forest with mascarpone ice cream

Wine cellar

White wine

Alella Pansa Blanca Do. Alella

Red wine

Cairat Do Montsant

Cava

Rimarts Brut Reserva Do. Cava

Mineral water, coffee, teas and infusions and petit fours

Liquors and little gin tonic

MENU 6

Aperitif Les Magnòlies

Starter

Vichyssoise with prawns and scallops

Main dish

Nebraska "chuletón" with truffled potato parmentier, wild asparagus and pepper sauce

Before-dessert

Screwdriver, Orange bisquit, vodka and orange slush, mandarine ice cream and lemon foam

Dessert

Our Ferrero Rocher with passion fruit and tropical ice cream

Wine cellar

White wine

El Pacto D.O. Rioja

Red wine

Petit Pissarres Do Priorat

Cava

Rimarts Brut reserva Do. Cava

Mineral water, coffee, teas and infusions and petit fours

Liquors and little gin tonic

MENU 7

Aperitif Les Magnòlies

Starter

Our ham with melon

Main dish

Grilled monkfish with artichoke cream and chips and Iberian ham

Before-dessert

Daiquiri: with tutti frutti ice cream

Dessert

Hot chocolate coulant with mandarin ice cream

Wine cellar

White wine

Macon - Salutre D.O. Bourgogne

Red wine

Marques de Murrieta Reserva Do Rioja

Cava

Juve & Camps Reserva de la família
MAGNUM Do. Cava

Mineral water, coffee, teas and infusions
and petit fours

Liquors and little gin tonic

COCTEL MENU

Buffets (min. 100 pp)

Mushrooms risotto with Ermesenda

Mexican buffet: tacos (pork and chicken) with two different sauces and nachos with guacamole

Iberian ham live cut with bread with tomato and a catalan olive oil selection

Show cooking

Nebraska large steak

Octopus and pork belly brochette

Pork and scallop brochette

Dessert (wedding cake to choose)

Beverages

Drinks bar

Mineral water, sodas, beers, vermouth...

White wine Petit Almodi Do. Terra Alta

Red wine Petit Almodi D. o. Terra Alta

Cava Rimarts Brut Reserva Do. Cava

Coffee, teas and infusions and petit fours

Liquors and little gin tonic

Welcome cocktail

Glass of cava, "llangonissa", tuber chips and mixed nuts

"Tapas"

Prawn croquette

Foie and apple mille-feuille

Lobster roll

Russian salad with anchovy

Langostines with calamari ink tempura and aioli

Our version of Galician octopus

Duck cannelloni with béchamel sauce and truffle oil

Lobster gyoza with teriyaki sauce

Ham and cheese "quesadillas"

Iberian pork with mustard sauce

Soufflé potato with truffle and fried egg

Little crunchy coca with foie, mushrooms and red fruits

Eggs benedict

Sea bass ceviche



CUSTOMIZED MENU

We know that every celebration is unique and unrepeatable... Therefore if you want to create a totally personalized menu you can choose between the options you like the most from our large menu alternatives created just for really special occasions.

Come to visit us and we will help you to create and customize the most appropriate menu for your big day.



Information

Our menus are totally illustrative and they can be modified following your preferences. Les Magnòlies can create a unique and personalized menu for your wedding. We request you to contact us in order to arrange a meeting since we can attend you as you deserve.

Included in the menu:

- The menu cards. Special design from Les Magnòlies personalized with the date and the name of the couple
 - The wedding cake presentation personalized with wood letters with the name of the couple
 - Buffets basic decorations
- Tasting menu: it would be between Wednesday and Friday for minimum 6 people. It would be free for the couple. For the rest, it would be the 50% of the menu price. If you would like to come during weekend, we will charge you the 100% of the menu price for everyone. In case you are less than 100 people in your wedding day, the tasting menu will be charge 100%
- Prices for the 2023 and 2024 season. They can be modified regarding the market prices and IPC.
 - Waiters service, maître and wedding coordinator, chef and cookers
 - Sweet "coca" with chocolate for the dancing

Extras:

- We make special menus for kids, staff and people with allergies.
- WELCOME DRINKS, we can offer to your guests drinks from the first moment they arrive until the aperitif start. Consult us and check the options we have.

Waiters service is quoted for 7 hours, from the moment we agree to start the celebration to the coffee and liquors are served. In case it takes longer due to alien reasons from us, the extra hours will be charged (25€/hour).

DANCING RECOVERY BUFFETS

After a full day of emotions and long dancing hours, you need to recharge batteries with one of our brilliant dancing recovery buffet

Option 1: Option 4:

Little sweet and savory bikinis: Nutella and Iberian ham and cheese with truffle + fruit brochettes

9€ / person (min 100 pple)

Little croissants: with Nutella, Iberian ham, Majorcan sausage and salmon + fruit brochettes

10€ / person (min 100 pple)

Option 2: Option 5:

Personalized Mag burguers Magnòlies (3 different: chicken, pork and beef) + fruit brochettes

10€ / person (min 100 pple)

Little hot dogs + personalized Mag burguers Magnòlies (beef) + fruit brochettes + candies + slow cooked trufled pork belly with caramelized crunchy onion brioche roll + little Nutella bikini

Option 3:

12€ / person (min 100 pple)

Little bikinis: Iberian ham and cheese with truffle, pork belly and Majorcan sausage + hot chocolate with fruits and gummy candies

10€ / person (min 100 pple)

Donut Bar:

100 homemade donuts wall (5 different flavors)

250€ (total)

RESERVATION & CONDITIONS

- Prices not valid for weddings with less than 100 people. If that is your case, please contact us and we will send you the rates. PRICES DON'T INCLUDE THE 10% VAT.
 - To make effective the reservation we need a deposit of 2000€
 - Guests confirmation will be following the next steps:
 - * 20 before the wedding: approximate number of guests
 - * 10 days before the wedding: final number of guests. Every cancellation after this date, they will be charged 100%.
- Les Magnòlies restaurant will charge an additional 10% to the bill in case that the wedding day you will be less than 100 people.
- The wedding payment will be following the next steps:
 - *Deposit (to make the reservation): 2000€
 - *A payment of 2000€ after the tasting day menu
 - *20 days before the wedding: 50% of the final number (in cash or transference). The 50% will be charged in case you cancel the wedding with less than 20 days in advance.
 - *10 days before the wedding: the rest (in cash or transference).
- In case of pandemic, Les Magnòlies offers you a free change of date (according to our established calendar) if the wedding cannot be celebrated due to a law prohibition.





CONTACT

LES MAGNÒLIES RESTAURANT

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WE ARE READY
TO HELP YOU