



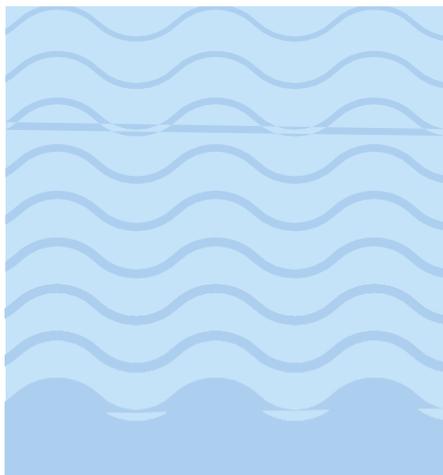
Cala Gran

WEDDING DOSSIER
2025

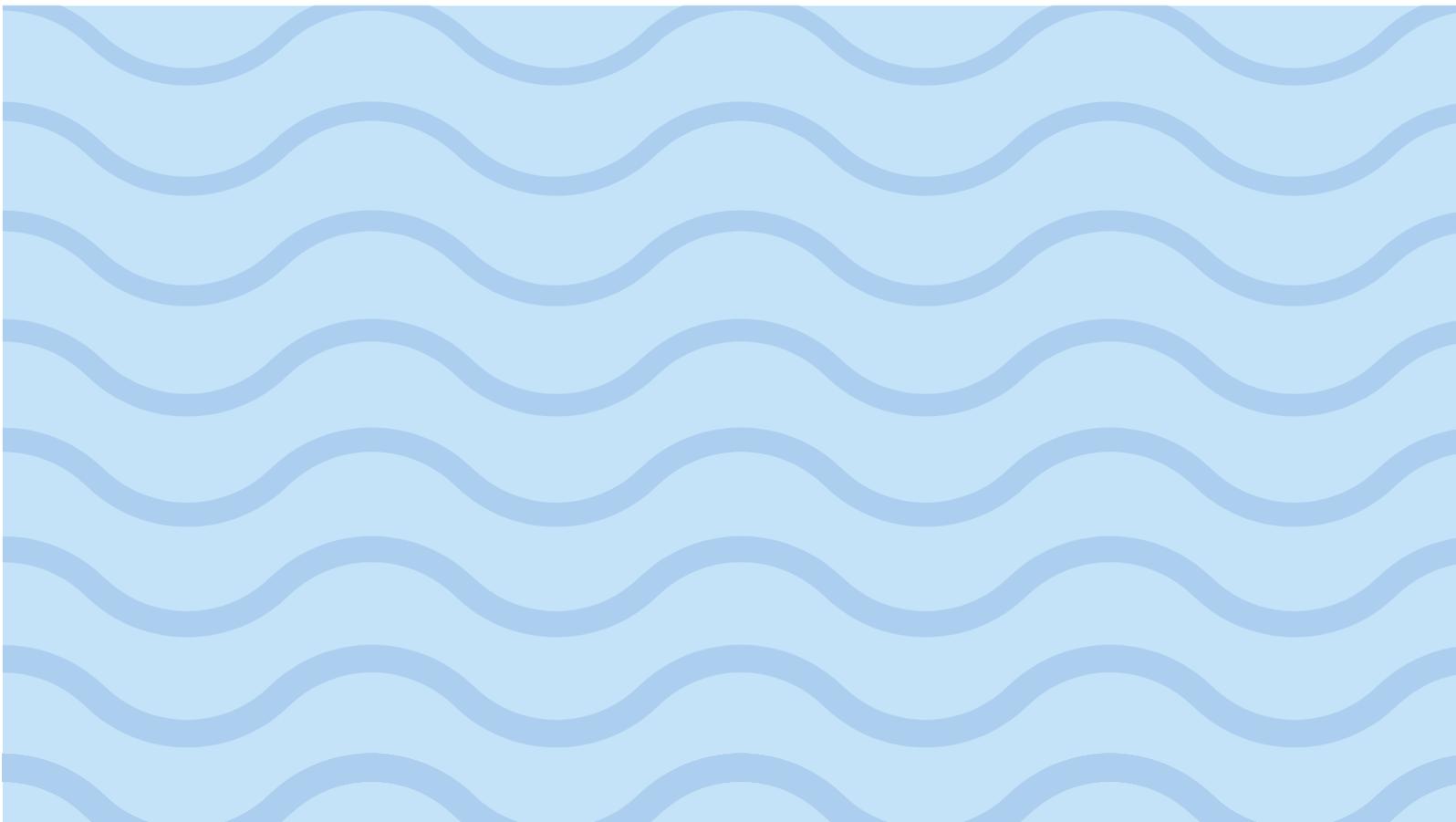


EL TRULL

R E S T A U R A N T



APPETIZER
AT
CALA GRAN





MEDITARRANEAN APPETIZER

The Starters

Artisan coca with escalivada. – Selection of “Gordal” olives salads.

Assortment of traditional sausages.

(Bull Blanc - Bull Negre - Longaniza)

Spoons and wands:

Octopus medallion with shortened vinaigrette. – Citrus pickled mussel. Seafood and pineapple in vermouth sauce. – Zucchini cannelloni with candied mushrooms.

The classics:

Poultry croquettes. - Cod fritters.

Andalusian hail. – Skewer prawn in romesco.

The caps:

Cannelloni of changurro with mussolina of its coral.

Sticky rice in the “Art” style of our fishermen.

Rate 38.64+10% VAT (€42.50)



TRADITIONAL APPETIZER

The Starters:

Artisan coca with escalivada. – Selection of “Gordal” olives salads.

Assortment of traditional sausages.

(Bull Blanc - Bull Negre - Longaniza)

Spoons and wands:

Octopus medallion with shortened vinaigrette. – Citrus pickled mussel.

Seafood and pineapple in vermouth sauce. – Zucchini cannelloni with candied mushrooms.

The classics:

Poultry croquettes. - Cod fritters.

Andalusian hail. – Skewer prawn in romesco. Zamburiñas en la Reina -

Garotas truffled with cream.

The caps:

Changurro cannelloni with coral muslin.

Sticky rice in the “Art” style of our fishermen.

Scallop medallion with cava sauce.

Plate of cuttlefish and salsify meatballs. Veal in muscat with raisins and pine nuts.

Rate 50.54+10% VAT (€55.60)



GOURMET APPETIZER

Spoons and wands:

Foie with caramelized apple. – Octopus medallion with tropical fruit.

Salmon tartar with guacamole. – Diced tuna in citrus pickle.

The classics:

Poultry croquettes. - Cod fritters.

Andalusian hail. – Skewer prawn in romesco. Zamburiñas in the Queen. - Truffled garotas with cream.

The tapas of the sea:

Changurro cannelloni with coral muslin.

Sticky rice in the “Art” style of our fishermen.

Scallop medallion with cava sauce.

Plate of cuttlefish meatballs with salsify.

The little caps of the earth:

Veal in muscat with raisins and pine nuts.

Duck and foie burger at the “Café de Paris”.

Iberian suckling pig with pineapple coulis.

Rate €60.50+10%VAT (€66.55)

ALL SNACKS ALREADY HAVE THE FOLLOWING DRINKS INCLUDED

Viña Heredad Blanco de Blanco (Macabeo • Xarel·lo • Parellada) - DO Catalunya
Viña Heredad Negro (Garnacha Negra • Monestrell • Tempranillo) - DO Catalunya
Segura Viudas “Aria ” Brut Nature (Macabeo • Xarel·lo • Parellada) – DO Cava
Estrella Damm Beer
Black and White Vermouth Martini
Soft drinks and waters

OPTIONAL APPETIZER ADD-ONS:

Iberian acorn-fed ham cut in front of the guests (1 piece for 75 guests).

o Rate 750.00 +10% VAT (**€825.00**)

Fried quail eggs with bacon or rosemary oil

o Rate €18.18 +10% VAT (**€20.00/ Pax .**)

Fieduà corner with calming noodles

o Rate €22.73/ Pax +10% VAT (**€25.00/ Pax .**)

Seafood Assortment Corner (Prawns and Canyailles)

o Rate €34.54/ Pax +10% VAT (€38.00/ Pax .)

Sailor rice corner in the style of EL Trull

o Rate €27.27/ Pax +10% VAT (€30.00/ Pax .)

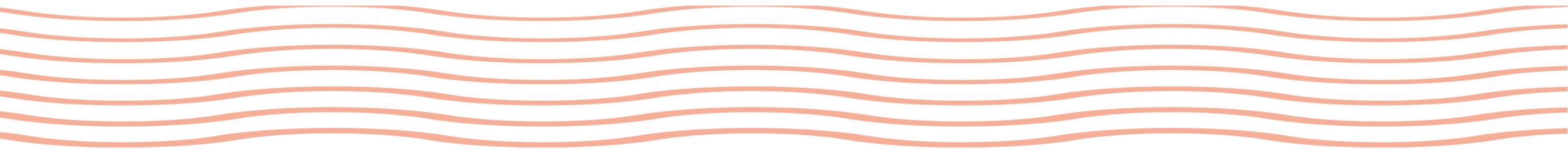
Beef Tenderloin Steak Tartare with Old-Fashioned Mustard

o Rate €27.27/ Pax +10% VAT (€30.00/ Pax .)

Red tuna tartar with sherry with avocado mayonnaise

o Rate €27.27/ Pax +10% VAT (€30.00/ Pax .)

FOOD
IN THE SPACES OF
EL TRULL



MENU A

(SINGLE MAIN)

THE SEA ...

Hake supremes with crunchy seafood mussolina.

-EITHER -

THE MOUNTAIN ...

Mellow Iberian in the "Cabernet Sauvignon" with creamy truffled potato, raisins and pine nuts.

MENU RATE A: €72.73+10%VAT (€80.00)

***Includes:**

A main course Drinks
and Winery proposed
Coffees/Infusions

MENU B

(SINGLE MAIN)

THE SEA ...

Lobster with stuffed vinaigrette and crunchy coral with roasted vegetable timbale

-EITHER -

THE MOUNTAIN ...

Beef tenderloin with caramelized apple and its scratching with fine cream

MENU B RATE: €105.00 + 10% VAT (€115.50)

***Includes:**

A main course Drinks
and Winery proposed
Coffees/Infusions

MENU C

(TWO MAIN DISHES)

THE SEA ...

Hake supremes with crunchy seafood mussolina.

Scallop medallions with seafood cream and prawn
(Supplement €15.00)

THE MOUNTAIN ...

Mellow beef in fricandó with candied mushrooms and potato pearls.

BASE RATE MENU C: €101.70+10%VAT (€113.00)
Option with Scallops and Prawn: 115.20 + 10% VAT
(€128.00)

*Includes:

Two main courses

Drinks and Winery proposal

Coffees/Infusions

MENU D

(TWO MAIN DISHES)

THE SEA ...

“Top and grave” of monkfish in the style of our fishermen with squid rings and potato pearls.

Lobster with stuffed vinaigrette and crunchy coral with escalivada timbale.
(Supplement €13.00)

THE MOUNTAIN ...

Beef tenderloin in the “Café de Paris” with truffled potato gratin.

BASE RATE MENU D: €100.00+10% VAT (€110.00)
Option with Lobster: 121.50 + 10% VAT (€135.00)

*Includes:

Two main courses Drinks
and Winery proposal

Coffees/Infusions



COCKTAIL MENU (All served in Cala Gran)

The Starters

Artisan coca with escalivada.
Selection of "Gordal" olives
salads.

Assortment of traditional sausages.
(Bull Blanc - Bull Negre - Longaniza)

Spoons and wands:

Foie with caramelized apple.
Octopus medallion with tropical fruit.
Salmon tartar with guacamole.
Citrus pickled tuna cube.
Seafood and pineapple with vermouth sauce

The classics:

Poultry croquettes.
Cod fritters.
Andalusian hail.
Skewer prawn in romesco.
Zamburiñas in the Queen.
garotas with cream.

The tapas of the sea:

Changurro cannelloni with coral muslin.
Sticky rice in the "Art" style of our fishermen.
Scallop medallion with cava sauce.
Seafood cuttlefish meatball dish

The little caps of the earth:

Veal in muscat with raisins and pine nuts.
Duck and foie burger at the "Café de Paris".
Iberian suckling pig with pineapple coulis.

Dessert

Mojito Sorbet

Wedding Cake

(to choose)

Winery and Drinks

Viña Heredad Blanco de Blanco / Viña Heredad Negro (DO
Catalonia) / Segura Viudas "Aria" Brut Nature (DO Cava)
Estrella Damm Beer – Soft Drinks – Waters

**COCKTAIL MENU RATE: €141.36+10%VAT
(€155.00)**

The disco will be held in the El Trull spaces.

DESSERTS

You decide if you want to make desserts

Chocolate tulip with passion fruit ice cream and raspberry coulis: €5.45+10% VAT **(€6.00)**

Red fruit cream with fruit pearls and mango ice cream: €6.36+10% VAT **(€7.00)**

Natural fruit skewers with chocolate fondue: €9.09+10% VAT **(€10.00)**

Pineapple soup with licorice gelée and forest fruit ice cream: €6.36+10% VAT **(€7.00)**

Apricot symphony with forest strawberries, orange juice and vanilla ice cream: €9.09+10% VAT **(€10.00)**

Sorbet Cup to taste - Lemon, Tangerine, Blood Orange, Mojito: €5.45+10% VAT **(€6.00)**

CAKE

Semi-cold lemon mousse with lemon flakes: 5.00+10%VAT **(€5.50)**

Cheesecake semisphere with red fruit heart: 5.00+10%VAT **(€5.50)**

Sheet of almond nougat dipped with pure cocoa: 5.00+10%VAT **(€5.50)**

Chocolate textures with crunchy pearls: 5.00+10%VAT **(€5.50)**

Sacher ingot with jam: 5.00+10%VAT **(€5.50)**

Observations

We have vegetarian and vegan options.

We can adapt the menus to allergies and intolerances.

The appetizer, menu and winery may be subject to modifications depending on the market.

STORE

In our menus the prices include this winery

- Viña Heredad Blanco de Blanco (Macabeo • Xarel·lo • Parellada) - DO Catalunya
- Viña Heredad Negro (Garnacha Negra • Monestrell • Tempranillo) - DO Catalunya
- Segura Viudas "Aria" Brut Nature (Macabeo • Xarel·lo • Parellada) - DO Cava

PREMIUM WINERY 11.91+10%VAT (€12.00/ pax)

- Consult proposals according to availability

OPEN BAR

(DURING THE DANCE)

- Juniper: Seagram's – Puerto de Indias (Original and Pink)
- Vodka: Smirnoff
- Rum: Barceló Añejo - Santa Teresa Gran Reserva
- Whiskey: JB – Ballantine's Finest
- Others: Ratafia , Orujo, Limoncello , Wines and Cava

OPEN BAR RATE; 8.18+10% VAT (€9.00/adult/hour)

Minimum billing 2h

From the **3rd hour:**

- More than 100 adults: 10.00 +10%VAT (**€11.00/hour**)
- From 80 to 100 adults: 11.00+10% VAT (**€12.10/hour**)
- From 60 to 80 adults: 15.00 + 10% VAT (**€16.50**)



CHILDREN 'S MENU

THE INCOMER

Fresh pasta to taste with grated cheese

EITHER

Roasted cannelloni with bechamel

MAIN DISH

Chicken escalope with its garnish

EITHER

Grilled hake loins with French fries

DESSERTS

Varied ice cream

THE CELEBRATION

wedding cake

Soft drinks and mineral waters

CHILDREN'S MENU RATE 50.00+10% VAT (€55.00)



CALA GRAN RATE

Price for events of between **100 and 200 adults**

- 3,000.00 +10% VAT (**€3,300.00**)

Price for events between **70 and 99 adults**

- 3,272.73 +10% VAT (**€3,600.00**)

Price for events of between **60 and 69 adults**

- 3,545.45 +10% VAT (**€3,900.00**)

Weddings in **July and August** will always be charged the following rate:

3,545.45 +10% VAT (**€3,900.00**)



CIVIL CEREMONY

Civil Ceremony Organization

- 318.18 +10% VAT (**€350.00**)

Actor to officiate the civil ceremony (*optional*)

- 181.81 +10% VAT (**€200.00**)

MUSICAL ATMOSPHERE _

The only external service that we have **exclusivity**.

Special Public Address, Background Music and DJ Pack (Cerimony + Appetizer + Food + 2 hours DJ)

1. €363.64 +10% VAT (**€1,500.00**)

DJ extra hour

181.82+10% VAT (**€200.00**)

You can work with the rest of external professionals you want (photographers, florists, videographers...)

ACCOMMODATION

Possibility of accommodation for the bride and groom and their guests.

Check the different options and rates: **www.eltrullaccommodation.com**

- The ***couple*** They have an Apartment at your disposal **on the Night of the Wedding.**

PAYMENTS

- For the reservation to be confirmed, it will be necessary to provide a **deposit of 1,000.00 euros** (Non-refundable).
- One **week before** the wedding it is necessary to pay **80% of the total budget** .
- **remaining 20%** will be invoiced the **day after the wedding**.

- The number of guests will be confirmed a week before the wedding.
- If menus with only 1 main dish are chosen, the choice of the main dish must be confirmed 30 days before the wedding.
- Menus with adaptations or different options will have to be notified 2 weeks before the wedding.
- Menus designed for events **greater than 60 pax** .



MENU TASTING

It will take place on a Friday afternoon.

During the tasting there will be no other menu test to guarantee maximum exclusivity.

Free for the couple and 50% of the menu price for companions.

STAFF MENU

The Menu for the photographers, video, DJ will be the same as those for the wedding with a price of:

- €60.00 + 10% VAT (**€66.00**)

OTHER SERVICES INCLUDED

- Advice from day one on planning and helping the couple.
 - Coordination at all times during the wedding.
 - Storage of material before and after the wedding
 - Space for the bride to change and put on makeup.
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Caia Gran

www.calagranevents.com



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