



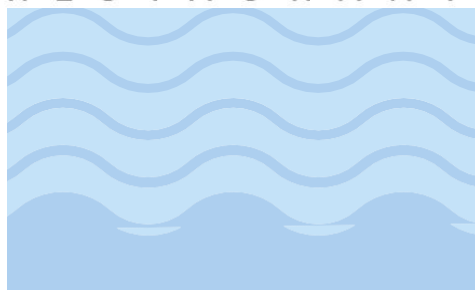
# *Cala Gran*

*WEDDING DOSSIER*

*2027*



**EL TRULL**  
RESTAURANT



APPETIZERS  
AT  
CALA GRAN





## APPETIZER

*Served in cocktail format for 2 hours overlooking the sea*

*Artisan coca with roasted peperoni and cheese mousse*

*“Gordal” olives*

*Manchego cheese tapa with walnuts*

*Octopus medallion with tropical fruit vinaigrette*

*Mussels in citrus marinade*

*Seafood and pineapple shot with vermouth sauce*

*Zucchini cannelloni with confit mushrooms*

*Chicken croquettes*

*Cod fritters*

*Andalusian-style calamari*

*Prawn skewer with romesco sauce*

*Cannelloni of spider crab with coral muslin*

*Tapas of creamy rice, fishermen's style*

***Appetizer Price: 38.64+10% VAT (€42.50)***

***Add premium pack (+ €15.00)***

*Scallops*

*Truffled sea urchins in cream*

*Scallop medallion with cava sauce*

*Cuttlefish meatball dish in a marinara sauce*

*Veal with muscatel sauce with raisins and pine nuts*

***THE APPETIZERS INCLUDE THE  
FOLLOWING BEVERAGES:***

*Red, White, and Rosé Wine*

*Rosé Cava*

*Traditional Brut Nature Cava*

*Estrella Damm Beer*

*0.0% Beer*

*Martini White and Black Vermouth*

*Soft Drinks and Water*

***OPTIONAL CORNERS DURING THE  
APPETIZER***

***Iberian acorn-fed ham, sliced in front  
of the guests***

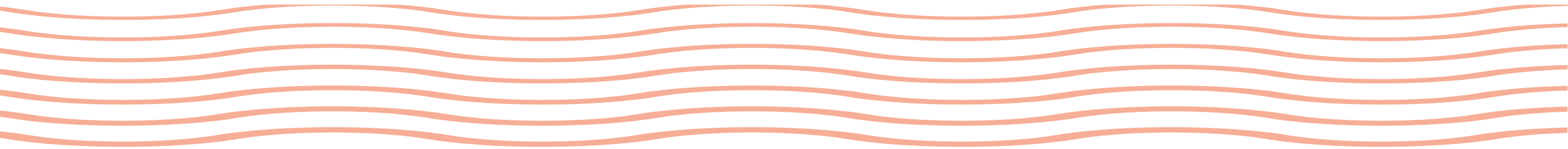
***PRICE: €750.00 + 10% VAT (€825.00)***

***Fried quail eggs on toast with bacon or  
rosemary oil***

***PRICE: €18.18 + 10% VAT  
(€20.00/PERSON) CORNERS***

*Cala Gran*

*BANQUET IN THE SPACES OF  
EL TRULL*



## ***MENU A***

*(ONE MAIN COURSE + CAKE + WINE CELLAR)*

### ***THE SEA***

*Supremes of hake with seafood mousseline and its  
crispy topping.*

***-EITHER -***

### ***THE MOUNTAIN***

*Iberian tendermeat in “Cabernet Sauvignon” sauce  
with creamy truffled potato, raisins and pine nuts.*

### ***WEDDING CAKE***

*(to choose)*

***MENU PRICE A:*** €72.73 + 10% VAT (**€80.00**)

## ***MENU B***

*(ONE MAIN COURSE + CAKE + WINE CELLAR)*

### ***THE SEA***

*Monkfish in the style of the fishermen of Tossa de Mar*

***-EITHER -***

### ***THE MOUNTAIN***

*Beef tenderloin with caramelized apple and its grating  
with fine cream*

### ***WEDDING CAKE***

*(to choose)*

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

#### ***These menus include:***

*One main course*

*Cake (with cake presentation)*

*Recommended wine selection*

*Room setup*

*Round tables*

*Chairs with white covers*

*Tablecloths and tableware*



## ***MENU C***

*(TWO MAIN COURSES + CAKE + WINE CELLAR)*

### ***THE SEA***

*Scallop medallions with seafood cream and prawns*

### ***THE MOUNTAIN***

*Veal stew in a fricandeau of candied mushrooms and potato pearls.*

### ***WEDDING CAKE***

*(to choose)*

***BASE PRICE MENU C: 115.20 + 10% VAT (€128.00)***

## ***MENU D***

*(TWO MAIN COURSES + CAKE + WINE CELLAR)*

### ***THE SEA***

*Lobster with pickled vinaigrette and crispy coral with vegetables timbale.*

### ***THE MOUNTAIN***

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

### ***WEDDING CAKE***

*(to choose)*

***BASE PRICE MENU D: 130.50 + 10% VAT (€143.00)***

### ***These menus include:***

*Two main courses*

*Cake (with cake presentation)*

*Recommended wine selection*

*Room setup*

*Round tables*

*Chairs with white covers*

*Tablecloths and tableware*



## COCKTAIL MENU

*Artisan coca with roasted vegetables and fresh cheese mousse*

*"Gordal" Olives*

*Manchego cheese tapa with walnuts*

*Foie gras with caramelized apple*

*Octopus medallion with tropical fruit*

*Salmon tartare with guacamole*

*Diced tuna in citrus marinade*

*Seafood and pineapple with vermouth sauce*

*Chicken croquettes*

*Cod fritters*

*Andalusian-style calamari*

*Prawn skewer with romesco sauce*

*Scallops to the Queen*

*Truffled sea urchins in cream*

*Cannelloni of seafood with muslin of its coral.*

*Creamy rice in the style of our fishermen's "Art".*

*Scallop medallion with cava sauce.*

*Cuttlefish meatball dish in a marinara sauce*

*Veal with muscatel wine, raisins and pine nuts.*

*Duck and foie gras burger at the "Café de Paris".*

*Iberian suckling pig with pineapple coulis .*

### **Dessert**

*Mojito Sorbet*

### **Wedding Cake**

*(to choose)*

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

### ***The Cocktail Menu includes:***

*All items on the Cocktail Menu*

*Cake (with cake presentation)*

*Recommended wine selection*

*Round tables*

*Chairs with white covers*

*Tablecloths*

***The disco will be held at El Trull.***



# DESSERTS

*You decide if you want to add desserts*

*Sorbet Cup of your choice - Lemon, Mandarin, Blood Orange, Mojito: €5.45 + 10% VAT (€6.00)*

*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 skewer with chocolate fondue: €9.09 + 10% VAT (€10.00)*

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

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

## CAKE

*Included in all menus*

*Mango covered in white chocolate and passion fruit heart*

*Semi-frozen lemon mousse with lemon flakes*

*Cheesecake half-sphere with a red fruit center*

*Almond nougat mousse coated with pure cocoa*

*Chocolate textures with crunchy pearls*

*Sacher ingot with jam*

*Chocolate half-sphere with a red fruit center*



## ***Observations***

*We have vegetarian and vegan options available.*

*We can adapt the menus to allergies and intolerances.*

*The appetizer, menu and wine list may be subject to change depending on the market.*

## ***STORE***

*Our menu prices include this wine cellar*

- *Red, Pink, White Wine DO Penedès from Bodegas Segura Viudas*
- *Cava Rosé and Brut Nature DO CAVA*

***PREMIUM WINERY*** Consult for proposals subject to availability

## ***OPEN BAR***

***(DURING THE DANCE)***

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

***Minimum billing 2h***

***From the 3rd hour onwards:***

- *More than 100 adults: 10.00 +10% VAT (€11.00/hour)*
- *80 to 100 adults: 11.00+10% VAT (€12.10/hour)*
- *60 to 80 adults: 12.00 + 10% VAT (€13.20)*

# Children Menu

## **THE INCOMING**

*Fresh pasta to taste with grated cheese*  
*Roast cannelloni with béchamel sauce*

## **MAIN COURSE**

*Chicken escalope with its garnish*  
*Grilled hake fillets with French fries*

## **DESSERTS**

*Assorted ice cream*

*Soft drinks and mineral water*

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

# STAFF MENU

*The menu for photographers, videographers, and DJs: €60.00 + 10% VAT ( €66.00 )*

## SPACE RATE CALA GRAN

*Price for events with between 100 and 200 adults*

- 3,000.00 +10% VAT (€3,300.00)

*Price for events with between 70 and 99 adults*

- 3,272.73 +10% VAT (€3,600.00)

*Price for events with between 60 and 69 adults*

- 3,545.45 +10% VAT (€3,900.00)

*Price for events with between 40 and 59 adults*

- 3,545.45 +10% VAT (€3,900.00) + €11.00/ pax



## CIVIL CEREMONY

*Civil Ceremony Organization*

- 318.18 +10% VAT (€350.00)

### ***Includes:***

*Garden adaptation*

*Tent for the bride and groom*

*White benches for the bride and groom*

*Chairs with white covers for all guests*

*Table for the master of ceremonies*

*Side tables*

*Welcome corner with water and lemonade (30 minutes before the ceremony)*

## *MUSIC AMBIENCE - DJ*

*The only external service for which we have **exclusivity**.*

*Special package including PA system, background music and DJ  
(Ceremony + Appetizers + Banquet + 2 hours DJ)*

*1. €363.64 +10% VAT (€1,500.00)*

*DJ Extra Hour*

*181.82+10% VAT (€200.00)*

*You can work with any other external professionals you wish  
(photographers, florists, videographers...)*

*We can guide you with contacts of professionals without obligation.*

*There is no penalty*

## *ACCOMMODATION*

*Possibility of accommodating the bride and groom and their guests.*

*Check out the different options and rates:*

*[www.eltrullaccommodation.com](http://www.eltrullaccommodation.com)*

*- The bride and groom have a **FREE** apartment available to them on their wedding night.*

## PAYMENTS

- *To confirm the reservation, a **deposit of 1,000.00 euros** (non-refundable) will be required.*
- *One **week before** the wedding, it is necessary to pay **80% of the total budget**.*
- *The **remaining 20%** will be invoiced the day after the wedding.*

## DINERS

- *The number of guests will be confirmed one week before the wedding.*
- *If menus with only 1 main course are chosen, the choice of the main course must be confirmed 30 days before the wedding.*
- *Menus with adaptations or different options must be notified 2 weeks before the wedding.*

## MENU TEST

*It will take place on a Friday afternoon.*

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

*Free for couples*

## *OTHER SERVICES INCLUDED*

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

### **MORE INFORMATION - VISITS**

*Cala Gran Events - El Trull Events  
Plate Nacions Unides 1, Urb. Cala Canyelles s/n. - 17310 Lloret de Mar -  
Girona - Spain*

*(+34) 972 36 49 28 - ( +34) 608 766 688*

*In-person service from Tuesday to Saturday, 10:00 a.m. to 6:00 p.m.*

*events@eltrull.com – info@calagraneevents.com*