



Cala Gran

WEDDING DOSSIER

2027




EL TRULL
RESTAURANT



APPETIZERS
AT
CALA GRAN



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

**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

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

OPTIONAL CORNERS DURING THE APPETIZER

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

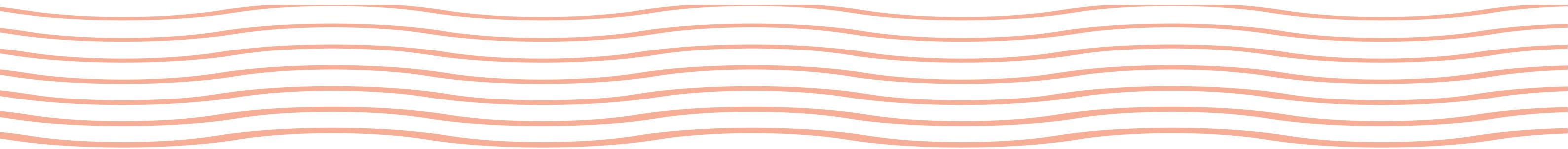
PRICE: €750.00 + 10% VAT (€825.00)

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)

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.



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

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

*- 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@calagranevents.com