

YOUR
WEDDING
AT
W BARCELONA



BARCELONA

CELEBRATE AT W HOTELS

W Barcelona offers the perfect scene for your wedding celebration. The spectacular hotel venues are just the beginning. From the moment the magical question is popped to the last bite of cake, you will enjoy an exclusive Whatever/Whenever[®] service to ensure your wedding will be exactly as you've always imagined.



APERITIF

SNACKS (optional, 10€ per person)

Marinated olives

Homemade grissini with Iberian pork belly and Mediterranean herbs

Idiazabal cheese and pepper sablé

Glass of Cava

COLD (5 to choose)

Foie gras macaron with apricot and almond coulis

Tuna tartar with teriyaki sauce, dried cranberries and peach foam

Marinated salmon in gin & tonic, kaffir lime and cucumber

Roast beef with Argentinian 'chimichurri' sauce and black chanterelles

Cod brandade and squid's ink Oreo

Foie gras Mi-cuite with caramelized kumquat and pistachio

Scallops served with yuzu vinaigrette, oil caviar and chili

Tomato and pesto cracker with tuna and parmesan cheese foam

Goats' cheese, foie and apple mille-feuille

Mini steak tartar marinated with soy sauce and parmesan cheese

Foie royal with rhubarb and Tonka beans

Vegetable terrine with smoked cheese polenta

Duck confit with sour apple gelée and licorice foam

Prawn blini with seafood emulsion

Anchovy taste with tomato confit and basil mayonnaise



Foie gras mi-cuite
with caramelized
kumquat and
pistachio

APERITIF

HOT (5 to choose)

Black eco quinoa with Manchego cheese and parsley

Duck fried dim sum with sweet and sour mango sauce

Bresaola and Reblochon cheese with mustard

Scallop with Codium seaweed butter

Octopus with Plancton Hollandaise sauce

Pekin duck puff pastry with Hoisin sauce

Truffled Ceps cappuccino

Panko prawns with sambal mayonnaise

Homemade Iberian ham croquettes

Iberian prey with apple and roasted juice

Chicken skewer with Yakitori sauce and sesame

Japanese style pork belly with quail egg and radish

Fried won ton with Veal and pear compote

Mini Barceloneta bomb (meat and potato ball) with traditional 'all i oli'

Fried lamb with honey and soy, served with goat cheese sauce



Japanese style pork
belly with quail
egg and radish

APERITIF

STATIONS (2 to choose)

Selection of international cheeses

Taleggio, Brie, Rosemary, Manchego, Goat cheese, Idiazábal and 'Tetilla' (Galician); served with our selection of bread and grissini, fig and orange marmalades and dried fruits

Iberian cold cuts

Loin, Iberian ham, salami and chorizo, traditional Catalan coca bread with grated tomato and extra virgin olive oil

Seafood fideuá station

With shrimps, squid and mussels served with 'all i oli'

Selection of cold soups

Cherry gazpacho; 'Ajoblanco' (white garlic); and melon with mint and cava

Mini salad station

Niçoise salad; Rusia salad (boiled vegetables, tuna, egg and mayonnaise); rice noodles with prawns and vegetables; orchietti pasta with mascarpone, roasted turkey, pears and nuts

ADDITIONAL STATIONS

Iberian ham from Guijuelo "Castro y Gonzalez"

A piece of Iberian ham carved live, with traditional Catalan coca bread and grated tomato

(1000€ per ham) (one ham for 100 people)

Iberian ham "de Bellota" from Guijuelo "Castro y Gonzalez"

A piece of Iberian ham "de bellota" carved live, accompanied with traditional Catalan coca bread and grated tomato

(1500€ per ham) (one ham for 100 people)

APERITIF

ADDITIONAL STATIONS

Japanese station

Selection of 5 pieces per person of sushi, maki, nigiri and sashimi

(14€ per person – 50 to 100 people)

(12€ per person – from 101 people)

Lobster risotto station (manned by a chef)

Creamy risotto prepared to order with fresh lobster

(14€ per person for a minimum of 80 people)

Foie gras station (manned by a chef)

Duck foie mi-cuit with mini toasts, dried fruits, pear and vanilla, bitter orange, and fig marmalades

Pan seared foie gras cooked with brioche, Pedro Ximenez reduction and caramelised apples

Foie gras pops with mango

(16€ per person – 80 to 100 people)

(12€ per person – from 101 people)

Preserves and vermouth

Artisan crisps; aubergine and grilled vegetables with anchovies and piquillo pepper alioli; tuna belly with tomato and seasoned garlic; galician style octopus; cockles with pickle sauce and sprouts; mussels with saffron and garlic foam; selection of olive, pepper & anchovy skewers

(16€ per person for a minimum of 80 people)

BEVERAGES & COCKTAILS

BEVERAGES

Mineral Water (still and sparkling)

Soft Drinks

Juices

Estrella Damm Beer

White wine Viña Calera ,D.O. Rueda

Red wine Marqués de Arienzo, D.O. Rioja

Torelló Brut Nature Gran Reserva, D.O. Penedès

W STYLE COCKTAIL (one to choose)

W Cosmo - vodka, campari, Apple juice and passion fruit

Ginger Splash - vodka, lychee purée, pistachio syrup,
lemon and ginger beer

Tropical Dream - gin, tangerine purée, kuhri chocolate,
lime and rum syrup

W Tiki - tequila, amaretto, lemongrass, lime, blueberries
juice and orange juice

Cool Vibe - rum, pineapple juice, mango purée, orgeat and
lime

WEDDING MENU

STARTERS (one to choose)

Marinated scallops with pickled wild mushrooms, oyster tempura and sea urchin

Red prawn and tomato tartar, slow roasted potatoes seasoned with rosemary and a citric yoghurt sauce

Mushroom and oxtail ravioli with black truffle sauce and cauliflower cream

Brown Crab with cucumber and tomato tartar with Granny Smith apple juice

Lobster with cantaloupe and Cava gelée, seaweed tartar and crispy coral
(3€ per person)

Foie gras mi-cuit with mango and pistachio sponge cake
(3€ per person)



Red prawn and
tomato tartar,
slow roasted
potatoes
seasoned with
rosemary and
a citric yoghurt
sauce

WEDDING MENU

MAIN COURSE (one to choose)

Wild sea bass with Santa Pau beans cream, potatoes with black sausage and prawn sauce

Monkfish with herbs, glazed vegetables and saffron sauce
(3€ per person)

Cod filet with 'trinxat' cannelloni, and garlic and parsley foam

Grilled beef tenderloin with mille-feuille potato, glazed salsify and bacon foam

Beef stew with hazelnut hummus and pickled wild mushrooms

Roasted piglet terrine with truffled Reblochon cheese parmentier and sautéed pears

Grilled beef filet with foie gras, potato terrine, Mediterranean vegetables, wild mushrooms and Port sauce
(4€ per person)



Grilled beef
tenderloin with
mille-feuille potato,
glazed salsify and
bacon foam

WEDDING MENU

SORBETS (one to choose)

Piña Colada

Bloody orange with Campari

Lemon and mint

Yuzu with cotton candy

PRE-DESSERT (2€ per person)

Pear, hazelnut and vanilla symphony

Raspberry, creamy chocolate and Bailey's foam

White satin chocolate cold soup with lychees and rose's scent

Exotic coconut, aged rum, pineapple and passion fruit slush



White satin
chocolate soup with
lychees and rose's
scent

WEDDING MENU

DESSERTS & WEDDING CAKES

(one to choose)

Apple and vanilla ravioli with mascarpone sabayon and Pedro Ximénez reduction

Yuzu Ingot with citrus salad and fresh mint

Tahiti vanilla parfait on a light strawberry soup infused with red wine

Strawberry textures; brioche, ice cream and emulsion

Chocolate obsession

White chocolate satin sphere with Madagascar vanilla and coffee cream

Wedding cake W Style Sacher chocolate cake with passion fruit marmalade and fresh strawberry emulsion

Wedding cake Vanilla from Madagascar and strawberry cake

Wedding cake of white chocolate and mango mousse
(3€ per person)

Wedding cake of chocolate mousse cake with crunchy flakes
(3€ per person)



**Apple and vanilla
ravioli with
mascarpone
sabayon and Pedro
Ximénez reduction**

WEDDING MENU

CHILDRENS' MENU (45€ per person)

BE PLAYFUL - 1

Tagliatelle with mushroom and pine nut sauce topped with shavings of Iberian ham

Chicken burger with crispy bacon, tomato and potatoes

Trio of ice-cream: strawberry, chocolate and vanilla

BE PLAYFUL - 2

Rigatoni with creamy parmesan sauce and crispy bacon

Grilled sirloin steak with chips

Chocolate brownie

BE PLAYFUL - 3

Ham and cheese hot sandwich

Hake fillet with tartar sauce and potato wedges

Apple pie with vanilla ice cream

VEGETARIAN MENU

VEGGIE ME - 1

Eggplant cooked a la papillote with honey, cous-cous and ricotta

Roasted tofu with vegetables and miso

VEGGIE ME - 2

Black quinoa with bok choy, avocado, bibi tempura and yuzu vinaigrette

Barley and beet risotto with goats' cheese and watercress pesto

WEDDING MENU



MIDNIGHT SNACKS

Churros with chocolate
(8€ per person)

**Mini sandwiches with a variety of traditional cold
cut meat**
(10€ per person)

Mini beef burgers
(10€ per person)

Margarita pizza slices
(10 € per person)

Quiche lorraine and vegetables quiche
(10€ per person)

BEVERAGES & COCKTAILS

WHITE WINE

Viña Calera, Rueda (Included)

Vol d'Ànima, Chardonnay D.O. Costers del Segre (3€ per person)

Fenomenal, Verdejo D.O. Rueda (3€ per person)

Pazo Cilleiro, Albariño, D.O. Rías Baixas (4€ per person)

RED WINE

Marqués de Arienzo, Rioja (Included)

El Píspa, Garnatxa D.O. Montsant (3€ per person)

GR 14, D.O Ribera del Duero (4,50€ per person)

Castell del Remei Gotim, Cabernet Sauvignon, D.O. Costers del Segre (5,50€ per person)

CAVAS & CHAMPAGNES

Torelló Brut Nature Gran Reserva, D.O. Penedès (Included)

Juvé y Camps Reserva Familia, D.O. Penedès (4€ per person)

Juvé y Camps Millesime, D.O. Penedès (5€ per person)

*W Barcelona does not guarantee the wine vintage.

BEVERAGES & COCKTAILS

BAR PACKAGE

MIX

2 hours included (12€ per person each extra hour)

Beers, juices, soft drinks and water
Selection of white wine, red wine and cava
Tanqueray Gin, Absolut Vodka, Brugal XO Rum, Jameson Whisky
and Olmeca Blanco Tequila

MIX IT UP

(5€ per person for two first hours) (15€ per person each extra hour)

Beers, juices, soft drinks and water
Selection of white wine, red wine and cava
Tanqueray Gin, Ciroc Vodka, Brugal XO Rum, Jameson Whisky and
Olmeca Reposado Tequila

REMIX

(10€ per person for two first hours) (20€ per person each extra hour)

Beers, juices, soft drinks and water
Selection of white wine, red wine and cava
G'Vine Gin, Ciroc Vodka, Brugal XO Rum, Glenlivet Whisky and
Patron Silver Tequila

BEVERAGES & COCKTAILS

GIN & TONIC BAR

(10€ per person and hour)

TANQUERAY 10

Premium Tonic

Cucumber

PLYMOUTH

Yuzu Premium Tonic

Grapefruit

G'VINE

Premium Tonic

Lemon

BULLDOG

Premium Tonic

Orange

VENUES



**Great Room
Terrace**

VENUES



Great Room

VENUES



**Sun Deck
Terrace**

VENUES



Salt
Terrace

VENUES



Salt

VENUES



Breeze
Terrace

CEREMONY

WEDDING CEREMONY

Includes:

- Venue rental
- Chairs with cream or black cover
- Carpet (your choice of color)
- Stage with your choice of color carpet

Does not include:

- Background music and Audiovisuals
- Flower arrangements
- Master of ceremony

Price:*

- Great Room Terrace: 1.500€
- Breeze Terrace: 950€

*** 21 % VAT not included**

VENUES



Great Room
Terrace

VENUES



Breeze
Terrace

WEDDING MENU

155€ PER PERSON + 10% VAT

The price of the wedding menu includes:

- Wedding reception: 5 cold, 5 hot, 2 buffet stations, wedding menu: starter, main course, sorbet and dessert o wedding cake. Beverages during the banquet, coffee, teas and mignardises.
- Liquor cart
- Bar Package Mix during 2 hours
- 6.5 hour service (welcome reception: 1.5h; wedding banquet: 3h; bar package; 2h). Additional hours will be charges at 10€ per person per hour if no additional services are required
- 1 W server per 10 guests
- Personalized menu cards and seating plan
- Cream or black gala linen, chairs with cream or black chair covers (other options available with a rental supplement)
- Glassware, chinaware and cutlery
- Venue rental with food and beverage minimum consumption (Great Room: 20,000€; Salt: 10,000€; The Breeze Room: 3,500€)
- Cloakroom service (included from 80 guests)
- 4 parking tickets (from 80 guests). Special rate of 16€ per ticket for guests
- Menu tasting for 2 people from 50 guests. Menu tasting for 6 people from 80 guests from Monday to Friday at noon.
- Special room rates for guests

WEDDING MENU



The price of the wedding menu does not include:

- 10% VAT in food and beverage/ 21% VAT in complements
- Flower arrangements
- DJ and audiovisuals
- Midnight snacks
- Other services not specified

WEDDING NIGHT

W Barcelona invites you:

- Suite for wedding night with breakfast included
- 2 Blissage™49 (50 min) massage from Monday to Friday (available up to 6 months from wedding date)
- Up to 20% discount in Bliss® treatments for preparation for the big day: manicure, pedicure, facials, etc. Subject to availability.

* Invitations for weddings from 80 guests



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