



*Weddings and
Celebrations*

2022/2023

**MAS
RABELL**



**Mas Rabell is a 14th-century Catalan
farmhouse in the heart of Penedès.
An idyllic setting surrounded by vineyards.**

A stunning location set amongst vines

Ready to host the event of your dreams

Mas Rabell is a Catalan farmhouse not far from Barcelona, in the heart of the Penedès region. A rustic, magical site surrounded by nature, it is the perfect place to breathe in the fresh air while watching the sunset as you raise your glass to toast alongside your loved ones.

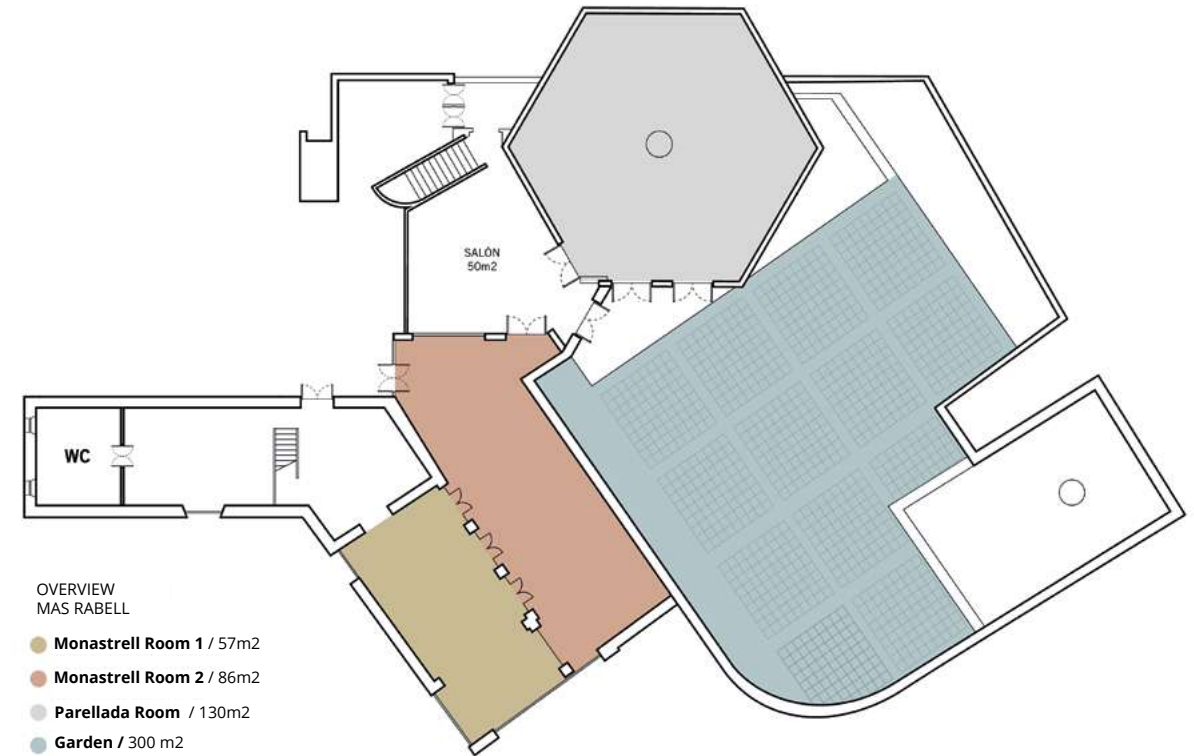
The venue boasts a large garden and three indoor spaces bathed in natural light. Our cuisine is based on local and seasonal product from our organic garden, and paired with Familia Torres wines.

Discover this unique wine setting that will allow you to create wonderful moments that will turn into lifelong memories.





The spaces at Mas Rabell



- OVERVIEW
MAS RABELL
- Monastrell Room 1 / 57m2
 - Monastrell Room 2 / 86m2
 - Parellada Room / 130m2
 - Garden / 300 m2

Information of the spaces:

MONASTRELL ROOM: Room with two spaces	⌘ 45 people.	⌚ 90 people.
	⌘⌘ 90 people.	⌘⌘ 45/20* people.
PARELLADA ROOM:	⌘ 100 people.	⌚ 100 people.
	⌘⌘ 100 people.	⌘⌘ 60 people.
GARDEN:	⌘ **	⌚ 250 people.
	⌘⌘ 190 people.	⌘⌘ **
MASÍA RÚSTICA:	⌘ 40 people.	⌘⌘ 20 people.
	⌘⌘ 35 people.	

*Capacity of the two separate spaces that the room can be divided into.
**Capacity to be defined based on the event format.

Mas Rabell opens up its doors so that, together with you, we can design the perfect celebration for your special day.



Garden

Charm emanates from every corner of Mas Rabell, infusing the different spaces with a rustic, traditional air.



Monastrell Room 1



Monastrell Room 2



Parellada Room



A place that
will win your
love



Food and drink packages

Our food is based on a selection of the best local and high-quality products, paired with Familia Torres wines.



Roble package

Drinks reception



Crianza package

Drinks reception
Main course
Dessert



Reserva package

Drinks reception
Starter
Main
Pre-dessert
Dessert

Our chef, Sergi Millet, will guide you in choosing your menu to create a combination of dishes and flavours designed to impress.



Food and drink packages

Roble package
Drinks reception

Choice of:

7 canapés + 5 small dishes
+ 2 food stations + dessert
table/cake.

Bar:

Familia Torres wines,
sparkling wine,
vermouth, beer, soft
drinks.

Crianza package
Drinks reception
Main course
Dessert

Choice of:

4 canapés + 4 small dishes
+ 1 food station + main
course + dessert.

Bar:

Familia Torres wines,
sparkling wine, vermouth,
beer, soft drinks.

Drinks during the meal:

White wine, red wine,
sparkling wine. Familia
Torres.

Reserva package
Drinks reception
Starter + Main course
Pre-dessert
Dessert

Choice of:

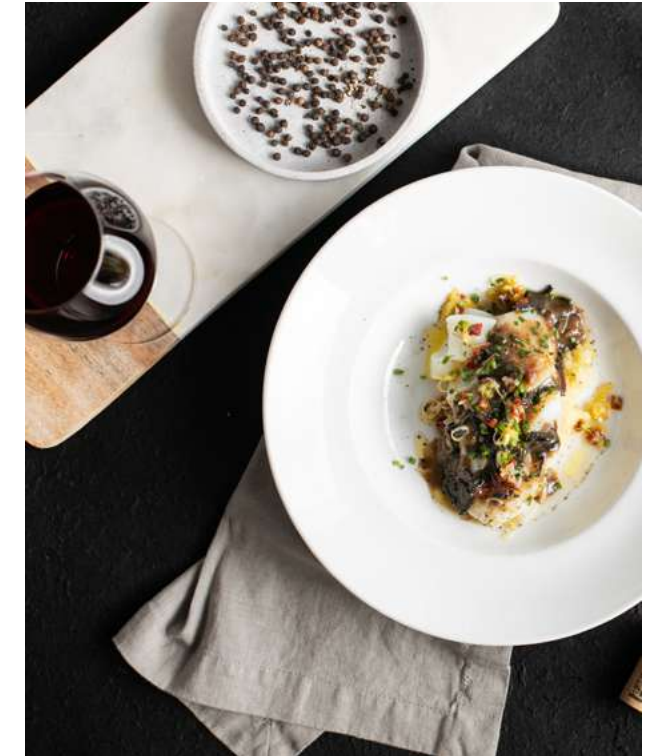
2 canapés + 2 small dishes
+ 1 food station + starter +
main course + pre-dessert +
dessert.

Bar:

Familia Torres wines,
sparkling wine, vermouth,
beer, soft drinks.

Drinks during the meal:

White wine, red wine,
sparkling wine. Familia
Torres.



**These are suggestions for guidance only and can be adapted based on individual needs.*

Canapés

Eclair with crab and spring onion.

Eclair with soy salmon.

Focaccia with vitello tonnato (veal in creamy tuna sauce).

Focaccia with spicy marinated salmon.

Quiche Lorraine.

Leek and goat's cheese quiche.

Spinach, raisin, and pine nut quiche.

Coca flatbread with anchovies.

Coca flatbread with escalivada (roasted vegetable salad) and
caramelized foie gras.

Coca flatbread with aubergine and smoked sardines.

Puff pastry with tomato confit and herbs.

Parmesan biscuits.

Cheese fondue toastie.

Ibérico ham and mozzarella toastie.

Ham croquettes.

Seafood croquettes.

Cod fritters with honey and lime.

Longaniza sausage tartare with coca flatbread.

Toast with sobrasada sausage spread and quail's egg.



Small dishes

Tuna tartare with soy sauce.

Peruvian-style ceviche.

Cod skewer with dried tomatoes and piparra chilli.

Monkfish and jowl skewer with sauce.

Ibérico pork loin (pluma) skewer with chimichurri sauce.

Free-range chicken skewer.

Piquillo peppers stuffed with butifarra blood sausage.

Octopus with potato foam.

Cod brandade with low-temperature cooked egg.

Sautéed mushrooms with low-temperature cooked egg.

Fideuà (short noodles with seafood) with aioli sauce.

Fried eggs with chistorra sausage.

Meatball stew with mushrooms.

Artichoke stew with squid and butifarra sausage.



Food stations

Local cheese and jam station.

Ibérico pork charcuterie station.

Rice dish station. (Fish and seafood, meat and seafood, vegetables and mushrooms, meat and vegetables, brothy rice with king prawns).

Soup station.**

Ibérico ham station.*

Sushi and gyoza station.*

Sweet station.

Vermouth station.

Salad station. (Quinoa, couscous, salmon).

Asian food station.

***Please ask about additional cost.*

***Varies according to the produce in season.*

Starters

King prawn cannelloni with citrus mayonnaise.

Sautéed mushrooms and vegetables with low-temperature cooked egg and crispy ham.

Aubergine lasagne.

Scallops with sautéed vegetables and crispy ham.

Trio of tomatoes and roasted peppers with Torre Real white tuna.

Aubergine and tomato sauce bake with goat's cheese au gratin.

Potatoes with butifarra sausage and sautéed mushrooms.

Aubergine cannelloni with smoked sardines, mató cheese, and dried tomatoes.

Mains

Monkfish with samfaina (aubergine and courgette ratatouille) and romesco (roasted red pepper and almond) sauce.

Hake with cherry tomatoes and capers.

Ox fillet with sautéed mushrooms.

Veal sirloin with mashed potatoes and morel sauce.

Lamb shoulder with herb sauce.

Penedès cockerel in red wine with purée.

Veal stewed in red wine.

Brandy braised veal.

Veal fricassee with mushrooms and basmati rice.

Ibérico pork fillet with honey, rosemary, and glazed baby onions.

Cannelloni with roasted meat filling and béchamel sauce.



Pre-dessert

Mango and passion fruit sorbet.

Lime sorbet.

Dessert

White chocolate mousse with passion fruit.

Puff pastry with cream and berries.

Warm apple pie with almond biscuit and yoghurt ice cream.

Cheesecake with berry jam and biscuit.

Chocolate mousse with milk and hazelnut.

Chocolate cake with raspberry jam.



Includes

- One event per day.
- Event duration up to 8 hours.
- Menu tasting for 6 pax.
- Bespoke menu for the event.
- Tables set up with the venue's furniture and tableware.
- Standard menu printing.
- Standard seating.
- Floral centrepieces. (Except Roble package).
- Garden chill-out area.
- AV equipment (projector and screen).

Does not include

- Open bar during party.
- Additional decoration options.
- Ceremony decorations.
- Staff menu.
- Childcare.
- Additional time past the agreed end time.
- Organization fee.
- DJ.
- Photos.

General information

All of our dishes can be adapted in case of any food intolerances or allergies (must be requested in advance).

Does not include travel to/from Mas Rabell.

Events must end by 02h.30.

Cancellation policy

The menu and number of attendees must be confirmed at least 15 days before the event.

This can be adjusted up to (+/- 10%).

The venue will be considered booked once 30% of the fee has been paid.

The full amount must be paid 15 days before the event.

The pre-payment will not be reimbursed if the event is cancelled within 15 days of the event date.





MAS RABELL

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