



*Weddings and  
Celebrations*

*2023/2024*

MAS  
RABELL





**Mas Rabell is a 14<sup>th</sup> -century Catalan  
farmhouse in the heart of Penedès.  
The perfect setting for special celebrations,  
surrounded by vineyards, with a rustic and  
romantic touch.**



## 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.

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.

---

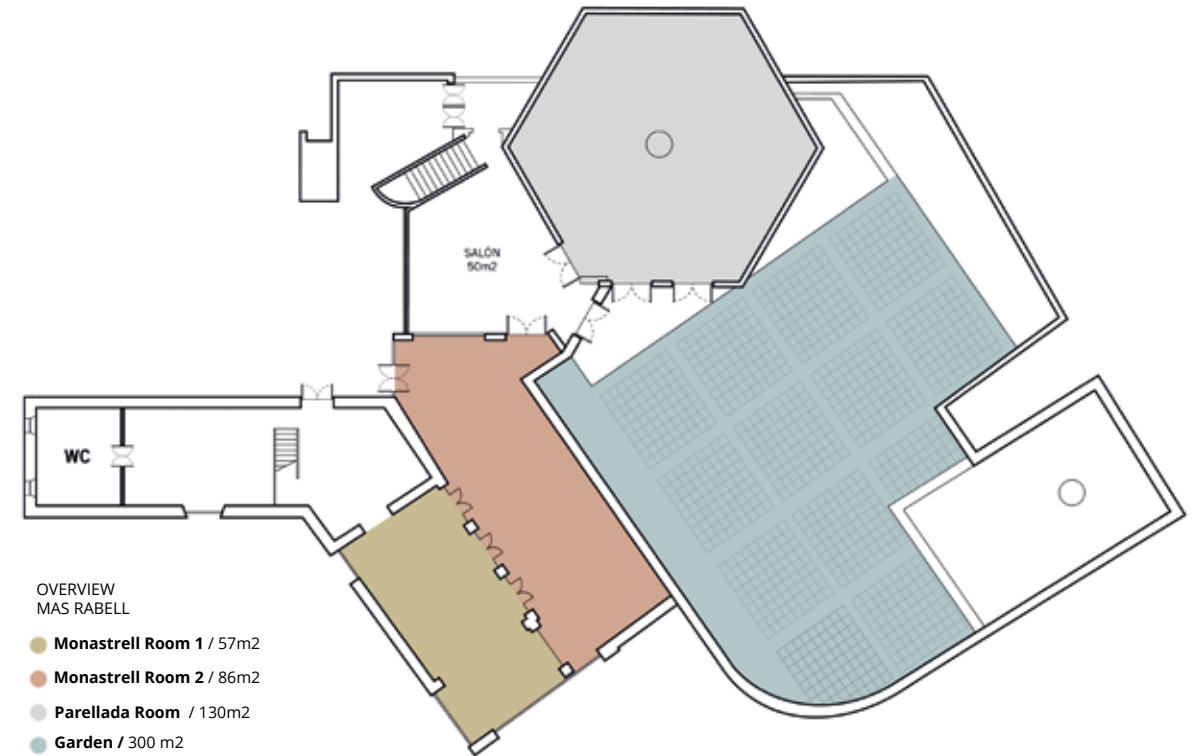






Mas Rabell opens up its doors so that, together with you, we can design the perfect celebration for your special day.

## 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.	**
MASIA 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.





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

---







A place that  
will win  
your love





# Food and drink packages

---

We have 3 gastronomic proposals, all of them based on a selection of the best local and high-quality products, paired with Familia Torres wines.

We propose, you choose!



## Roble package

Drinks reception



## Crianza package

Drinks reception  
Main course  
Dessert



## Reserva package

Drinks reception  
Starter  
Main  
Pre-dessert  
Dessert

Our team will guide you with the selection and design of your menu, to create a combination of dishes and flavours that will not leave you indifferent.



# 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\*

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

Set up with our own furniture and tableware

Seating and menu printing

Floral centrepieces  
(Except Roble package)

Projector and screen

## Does not include

Open bar during the party

Additional decoration options

Staff menu

Childcare

Additional time past the agreed end time

Organization fee

DJ

Photos

## 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

## General information

All of our dishes can be adapted in case of any food intolerances or allergies

Does not include travel to/from Mas Rabell







**MAS RABELL**

**08731 Sant Martí Sarroca (Barcelona)**

**Tel: 938 99 16 60**

**Email: [masrabell@torres.es](mailto:masrabell@torres.es)**