

CELEBRATIONS

MIMEVENTS

MIM | S I T G E S
HOTELS | BOUTIQUE & SPA
by Majestic Hotel Group





Unique moments: to enjoy and remember

Every event has the same beginning; the desire to celebrate a special moment. The truth is that it does not really have an end, since it always remains in our memories.

For this very reason, the MIM team is committed to exceeding the expectations of each event, always with enthusiasm, excitement and eagerness to excel.

Since 2017 we have accompanied many people in happy moments of their lives, whether in meetings, events, celebrations or weddings. Always MIMing the needs of each one and thus achieving magical and unrepeatable moments.

Do you want to be the protagonist of our next episode?

GROUP MENU

MENU 1

Starters to share

Coca bread with tomato & Iberian ham
Mango and avocado salad
Russian salad
Selection of assorted croquettes

Main course to choose

Entraña with chorizo criollo sausage
Grilled sea bass with seasonal vegetables
Vegan rice

Dessert

Girona apple tatin with vanilla ice cream

Cellar

White wine: MIM; Xarello, macabeo, viognier;
D.O Penedès
Red wine: MIM; Cabernet Sauvignon, tempranillo;
D.O Penedès
Mineral & sparkling water
Coffee & tea service

55€ per person
10 % VAT included

MENU 2

Starters to share

Cod ceviche with leche de tigre
Salmon Tiradito
Fried cod fried with lemon juice
Coca bread with tomato and virgin olive oil

Main course of your choice

Iberian pork with piquillo peppers and mole sauce
Grilled salmon with seasonal vegetables
Vegan rice

Dessert

Las Viñas' cheesecake with raspberry sorbet

Cellar

White wine: MIM; Xarello, macabeo, viognier;
D.O Penedès
Red wine: MIM; Cabernet Sauvignon, tempranillo;
D.O Penedès
Mineral & sparkling water
Coffee & tea service

60€ per person
10 % VAT included

MENU 3

Starters to share

Glass coca bread with tomato, virgin olive oil & Iberian ham
Tuna porterhouse
Tempura octopus with salted spring onions and fried potatoes
Black pudding tempura balls with apple and thyme preserve
Chard balls stuffed with cheese, pine nuts and anchovies

Main course of your choice

Grilled cod with seasonal vegetables
Beef sirloin steak with café de Paris sauce
Vegan rice

Dessert

Lemon pie

Cellar

White wine: MIM; Xarello, macabeo, viognier;
D.O Penedès
Red wine: MIM; Cabernet Sauvignon, tempranillo;
D.O Penedès
Mineral & sparkling water
Coffee & tea service

65€ per person
10 % VAT included

COCKTAILS

COCKTAIL 1

Chard rolls with cheese, pine nuts
Glass coke with tomato & iberian ham
Black pudding tempura balls with apple confiture and tyme
Mini beef burger with cheddar cheese & caramelised onions
Cod fritters
Selection of assorted croquettes
Beef rib eye rice

Tarte Tatin
Chocolate brownie

Cellar

White wine: MIM; Xarel·lo, macabeo, viognier;
D.O Penedès
Red wine: MIM; Cabernet Sauvignon, tempranillo;
D.O Penedès
Mineral & sparkling water
Coffee & tea service

55€ per person
10 % VAT included

COCKTAIL 2

Selection of assorted croquettes
Mini salmon tiradito
Bread with tomato, and iberian ham
Octopus brochette
Spicy Tuna
Mini sandwich with iberian grilled pork, cucumber and moustard
Crispy prawns with spicy mayonaise
MIM Bravas
Mini steak tartar brioche

French toast
Cheesecake

Cellar

White wine: MIM; Xarel·lo, macabeo, viognier;
D.O Penedès
Red wine: MIM; Cabernet Sauvignon, tempranillo;
D.O Penedès
Mineral & sparkling water
Coffee & tea service

65€ per person
10 % VAT included



MIM CELLAR

RED WINE

MIM / Tempranillo y cabernet sauvignon / DO Penedès

CLOS ANCESTRAL / Garnacha negra, tempranillo y moneu / DO Penedès +8€ p/p

VILADELLOPS / Garnacha / DO Massís del Garraf +7€ p/p

GRAN CAUS RESERVA / Cabernet franc, merlot y cabernet sauvignon / DO Massís del Garraf +9€ p/p

PEDRABONA / Cariñena / DO Priorat +13€ p/p

VESPRES / Garnacha y merlot / DO Montsant +5€ p/p

LA FLORENS / Garnacha centenaria / DO Montsant +16€ p/p

VIÑA REAL / Tempranillo, mazuelo y graciano / DO Rioja +2€ p/p

CONTINO RESERVA / Tempranillo y graciano / DO Rioja +22€ p/p

BELA / Tempranillo / DO Ribera del Duero +3€ p/p

ARANO / Tempranillo / DO Ribera del Duero +15€ p/p

PAGOS D'ANGUIX PRADO DE LOBO / Tinto Fino / DO Ribera del Duero +23€ p/p

MIM CELLAR

WHITE WINE

MIM / Macabeu, viognier y xarel·lo / DO Penedès

MIRANDA D'ESPIELLS / Chardonnay / DO Penedès +3€ p/p

WALTRAUD/ Riesling / DO Penedès +15€ p/p

VILADELLOPS / Xarel·lo / DO Massís del Garraf +5€ p/p

GRAN CAUS / Xarel·lo, chenin blanc y chardonnay / DO Massís del Garraf +7€ p/p

GRANIT/ Garnacha blanca / DO Montsant +12€ p/p

LA VAL / Albariño / DO Rías Baixas +5€ p/p

PAGOS DE GALIR / Godello / DO Valdeorras +5€ p/p

BELA / Verdejo / DO Rueda +7€ p/p

CARENES / Garnacha blanca, macabeo y trepat blanc / DO Priorat +33€ p/p

MIM CELLAR

ROSÉ WINE

MIM / Sumoll, merlot y tempranillo / DO Penedès

LOLA BEL / Garnacha peluda / DO Terra alta +3€ p/p

GRAN CAUS ROSAT / Merlot / DO Massís del Garraf +5€ p/p

ROMANCE / Merlot, garnacha y consault / DO Côtes de Provence +7€ p/p

CHAMPAGNE

TAITTINGER BRUT RÉSERVE / Chardonnay, pinot noir y ponor meunier +42€ p/p

TAITTINGER PRESTIGE ROSÉ / Chardonnay, pinot noir y ponor meunier +52€ p/p

TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS / Chardonnay +187€ p/p

CAVA

MIM BRUT NATURE / Macabeu, Xarel·lo y parellada

MIM BRUT ROSÉ / Pinot noir

JUVÉ & CAMPS RESERVA DE LA FAMILIA / Macabeu, xarel·lo y parellada / +8€ p/p

JUVÉ & CAMPS RESERVA DE LA FAMILIA ROSAT / Pinot noir +10€ p/p

ADDITIONAL BUFFETS - FOOD

SEAFOOD

Selection of fresh seafood
20 € p/p



JAPANESE

Assortment of sushi & sashimi
20 € p/p



RICE

10 € p/p



IBERIAN HAM

Hand-cut Iberian ham 5j
700 € unit



CHEESE

Selection of local cheeses
12 € p/p



BBO

Varied grill
15 € p/p



ADDITIONAL BUFFETS - BEVERAGE

TAITTINGER

Brut Réserve 75cl
65 € p/bottle



MARTINI BAR

MIM Cocktails
15 € p/p



SPRITZ

Aperol 15 € p/p
Campari 15 € p/p
St. Germain 20 € p/p



OPEN BAR

SILVER

Beer
White, rosé and red wine
Sangria
Cava
Water and soft drinks

25 € per person/hour
10 % VAT included

GOLD

Beer
White, rosé and red wine
Sangria
Cava
Spirits: J&B, Ballantines, Bacardi, Havana Club, Absolut,
Skyy, Seagrams, Beefeater
Water and soft drinks

30 € per person/hour
10 % VAT included

PREMIUM

Aperol Spritz
Beer
White, rosé and red wine
Sangria
Cava
Spirits: Black Label, Jack Daniels, Matusalem, Havana Club
7, Absolut, Grey Goose, Bulldog, Tanqueray
Water and soft drinks

35 € per person/hour
10 % VAT included



ADDITIONAL BUFFETS - POST PARTY

SWEETS

Special sweet miniatures
7,50 € p/p



CANDY BAR

5,50 € p/p



CHURROS & CHOCOLATE

6,50 € p/p



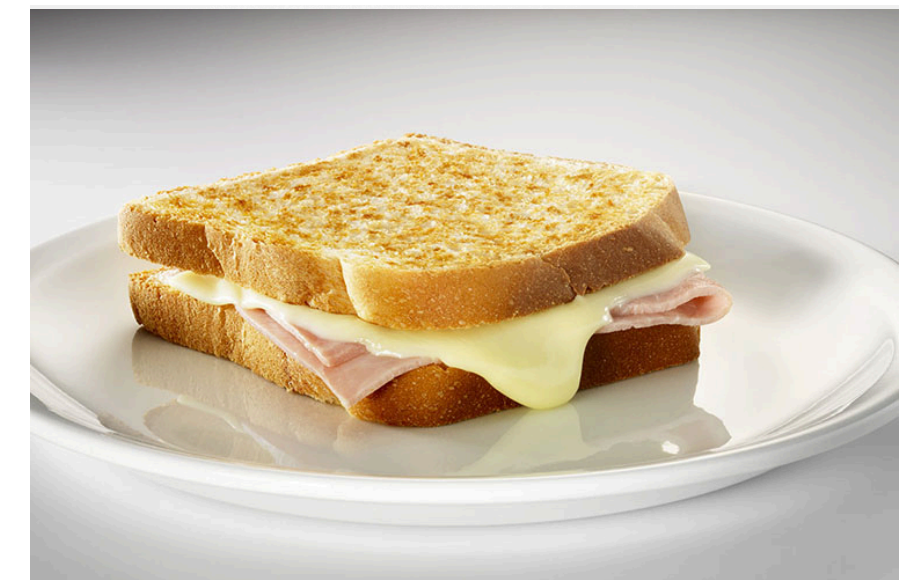
FRANKFURT

6,50 € p/p

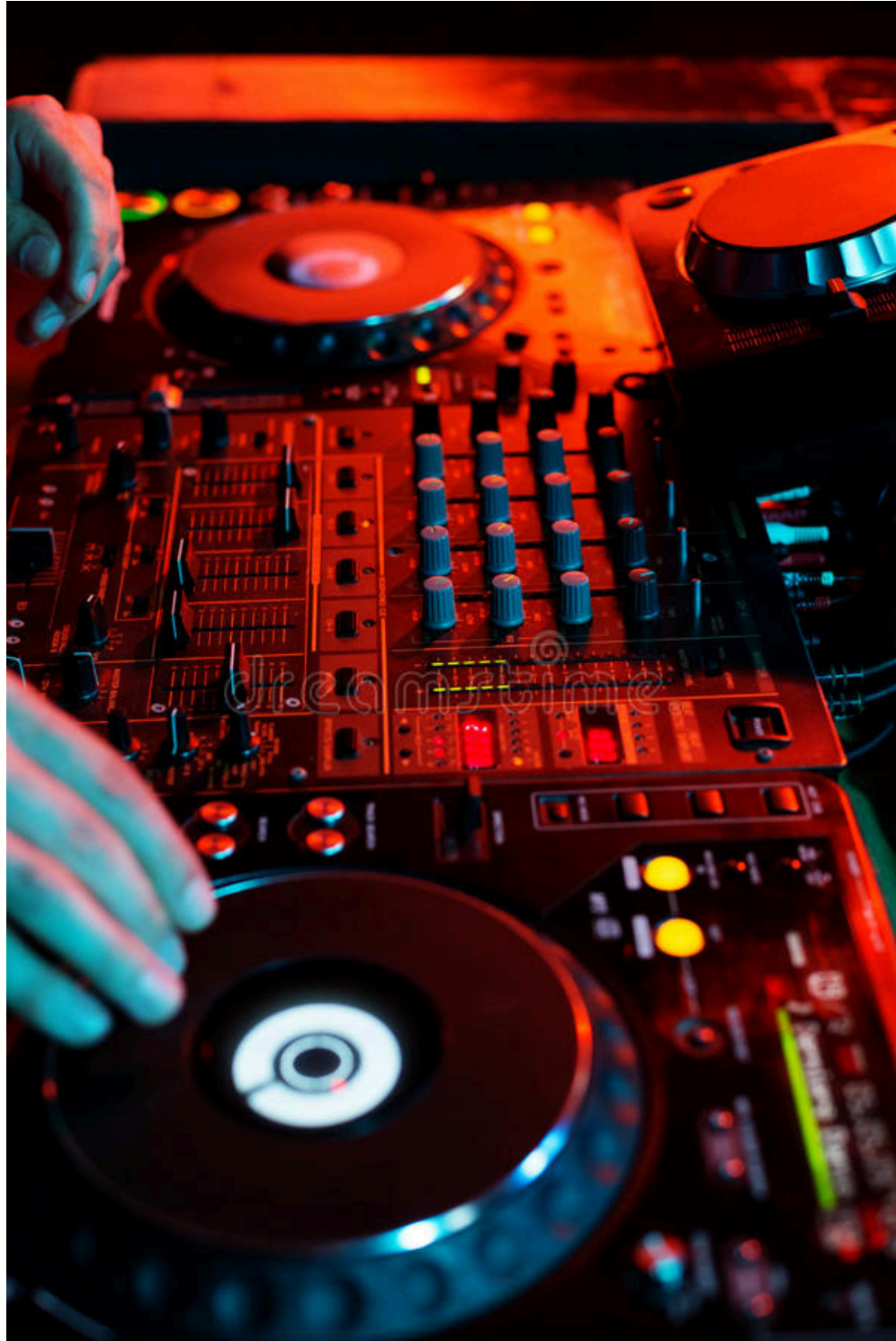


MIXED SANDWICH

4,50 € p/p



COMPLEMENTARY SERVICES



DJ SESSION

3 hour session: 400 €

6 hour session: 700 €

FLORAL DECORATION

SPECIAL TEXTILE DECORATION

PHOTOGRAPHER

BIRTHDAY CAKE

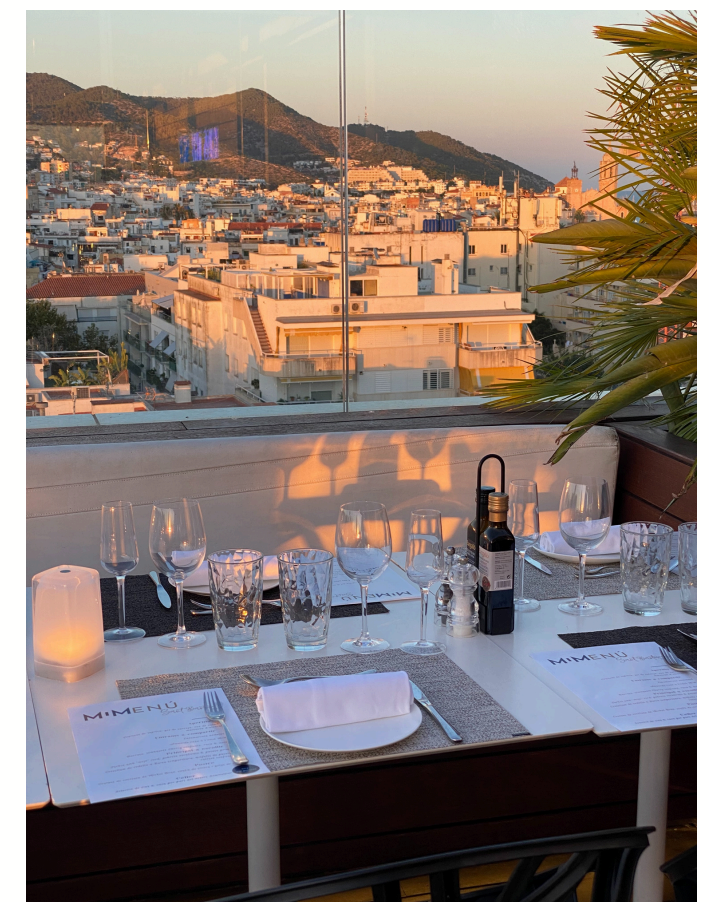
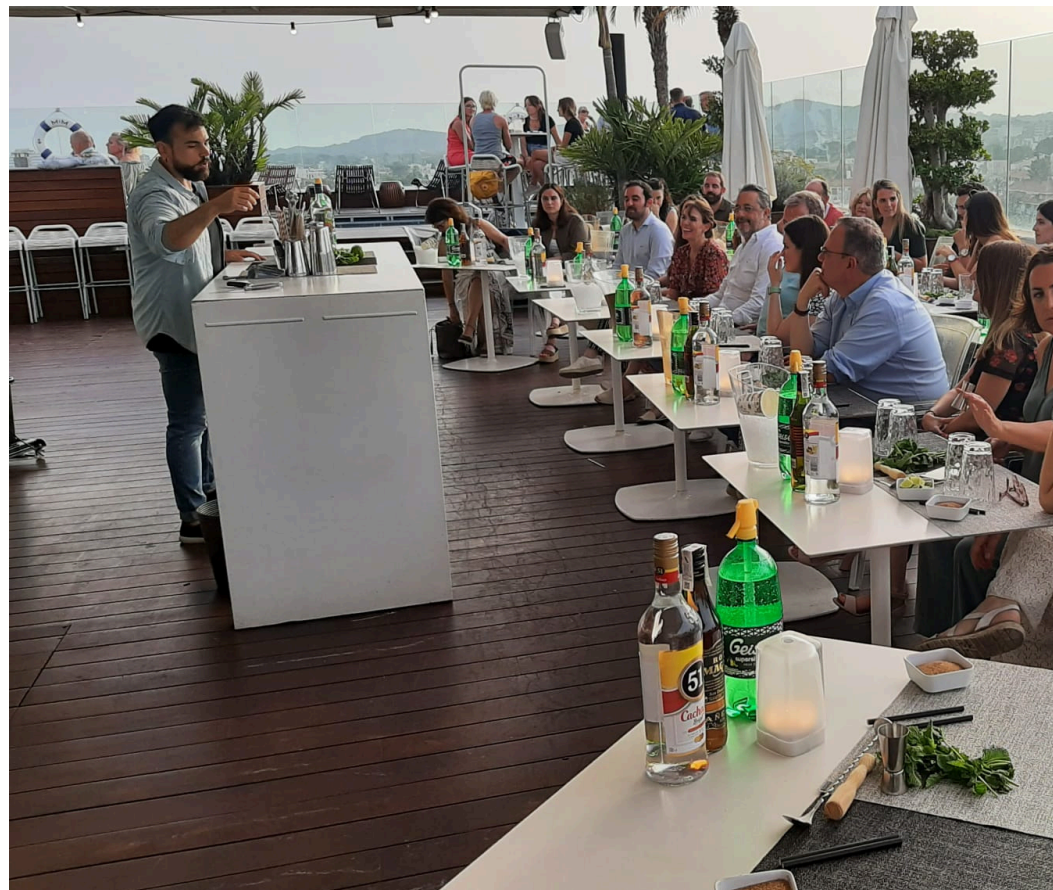
KIDS MENU

COMPLEMENTARY SERVICES



ROOFTOP RENTAL

<i>Monday to Thursday</i>	2500 €
<i>Friday</i>	3500 €
<i>Saturday</i>	4000 €
<i>Sunday</i>	3000 €
<i>November to March</i>	2500 €



Contact

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