

WEDDINGS

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?

WEDDING MENU

MENÚ 1

Welcome Cocktail

Chard rolls with cheese, pine nuts and anchovies
Coca bread with tomato & iberian ham
Black pudding tempura balls with apple and thyme preserve
Mini burger with cheese and caramelised onions
Cod fritters
Selection of assorted croquettes
Spicy tuna (spicy tuna tartare with fried rice)

Starter

Seafood ravioli with seasonal vegetables

Main course

Suckling pig

Dessert

Lemon pie

Celler

Vino blanco: MIM; Xarel.lo, macabeo, viognier; D.O Penedès
Vino tinto: MIM; Cabernet Sauvignon, tempranillo; D.O Penedès
Water
Coffee & tea

95€ per person
10 % VTA included

MENÚ 2

Welcome Cocktail

Mini salmon tiradito
Coca bread with tomato and iberian ham
Octopus brochette
Spicy tuna (spicy tuna tartar with fried rice)
Mini brioche of steak tartar
Crispy king prawns with mojo picón mayonnaise
Bravas MIM
Selection of assorted croquettes
Mini beef mellow sandwich with pickled onion & mayonnaise

Starter

Grilled scallops with asparagus, seafood demi-lace & bigarde sauce

Main course

Sirloin steak with potato parmentier, shallot and mushrooms

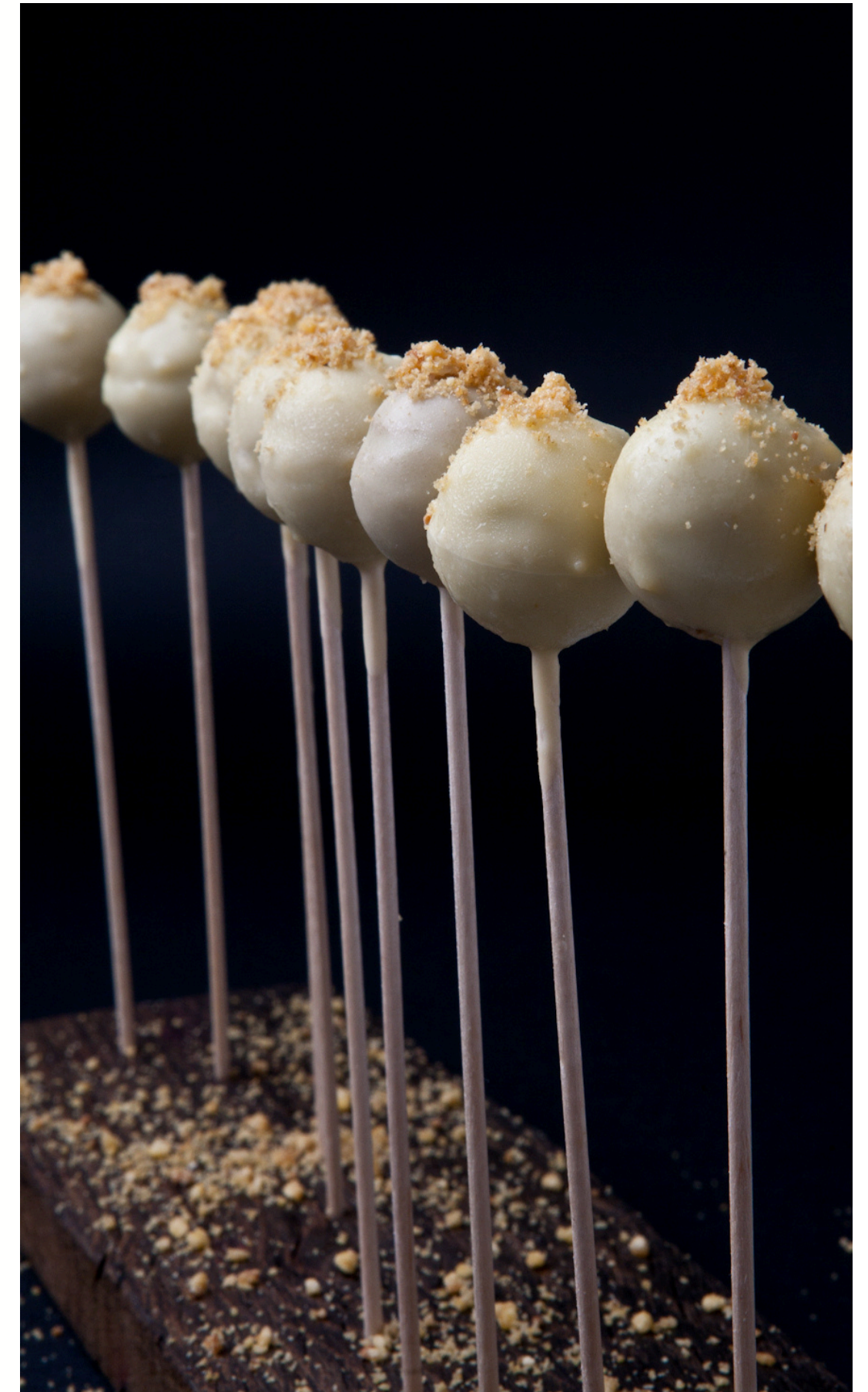
Desserts

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Celler

Vino blanco: MIM; Xarel.lo, macabeo, viognier; D.O Penedès
Vino tinto: MIM; Cabernet Sauvignon, tempranillo; D.O Penedès
Water
Coffee & tea

125€ per person
10 % VTA 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



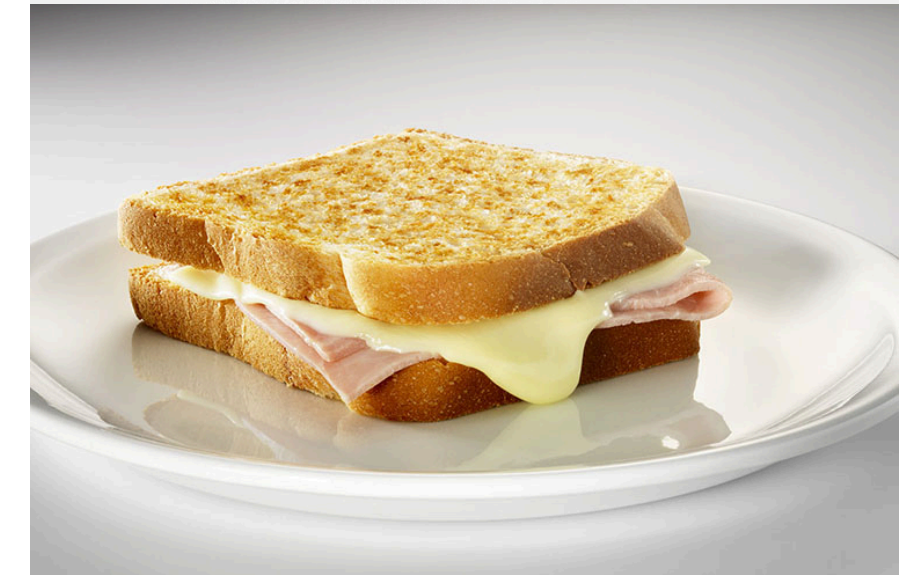
FRANKFURT

6,50 € p/p

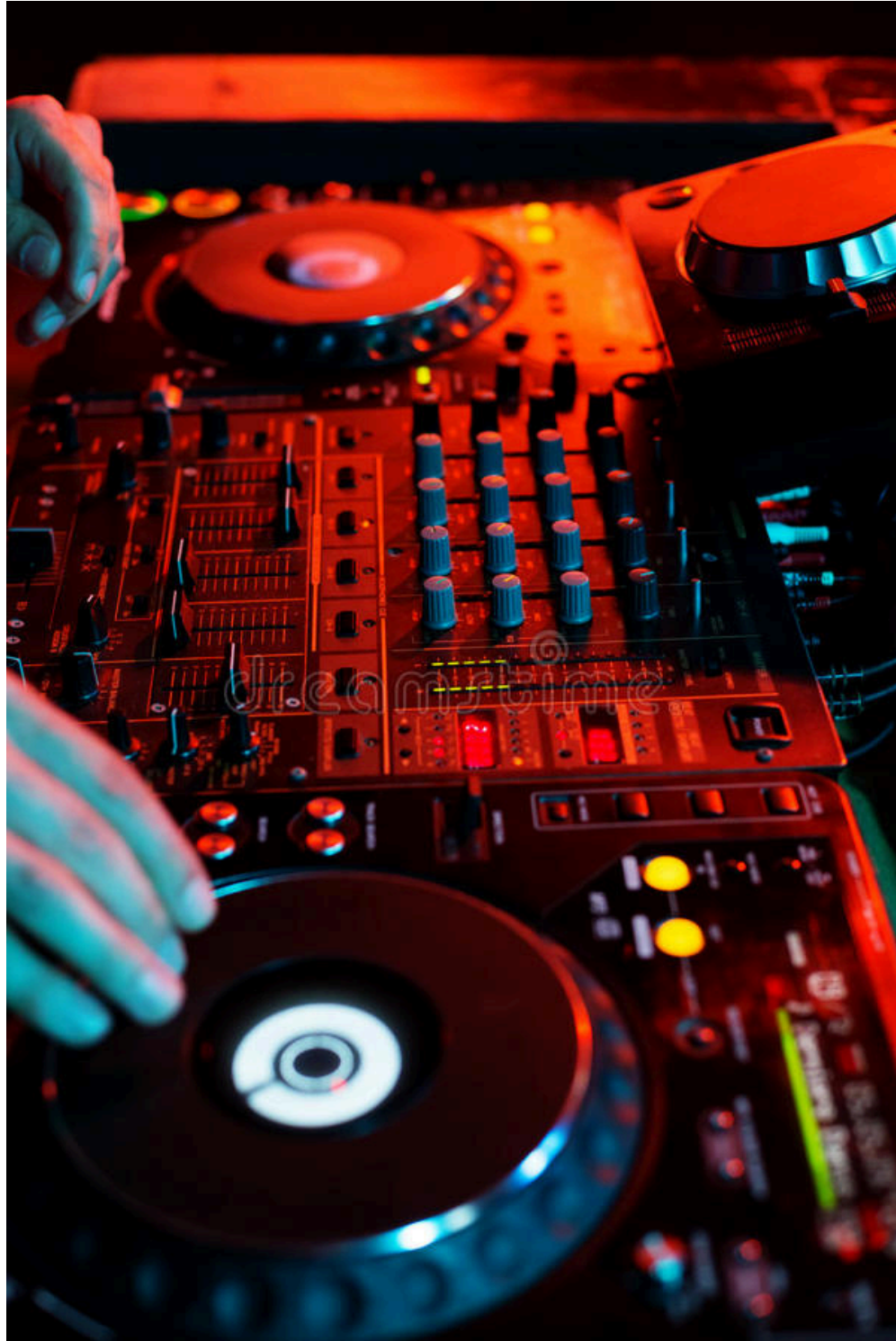


MIXED SANDWICH

4,50 € p/p



COMPLEMENTARY SERVICES



DJ SESSION

3 hour session: 400 €

6 hour session: 700 €

FLORAL DECORATION

SPECIAL TEXTILE DECORATION

WEDDING CAKE

PHOTOGRAPHER

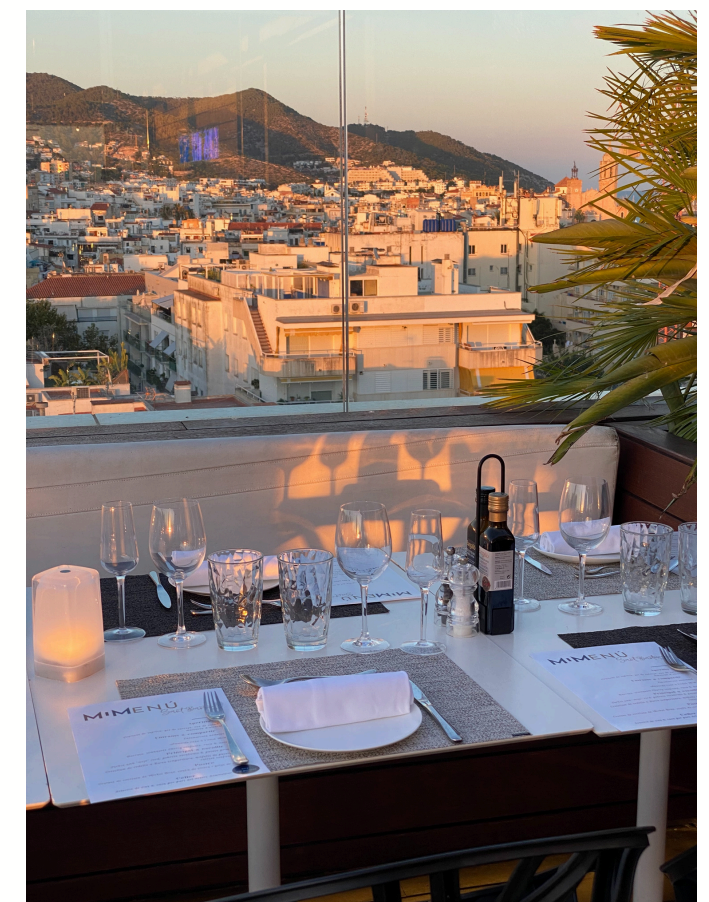
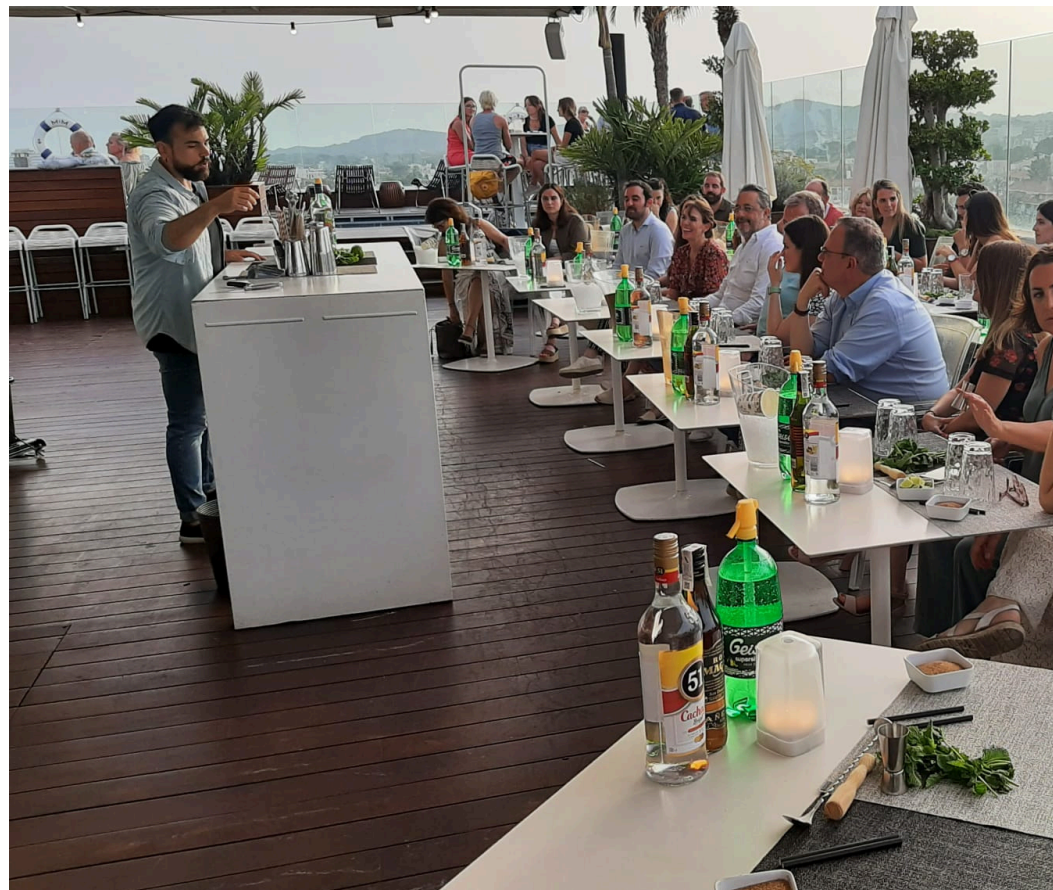
KIDS MENU

COMPLEMENTARY SERVICES



ROOFTOP RENTAL

Monday to Thursday	2500 €
Friday	3500 €
Saturday	4000 €
Sunday	3000 €
November to March	2500 €



Contact

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