

MÓN SANT BENET

ENJOY AN UNFORGETTABLE DAY

We can't help you to make the most important decision of your
life, but we can make it unforgettable



MÓN
ST
BENET

APPETIZERS

WELCOME GLASS OF CAVA

Cold appetizers

- Trilogy of the Catalan lactic.
- Foie and raspberry macaron.
- Ice-cream cone of foie and kikos snow.
- Cheese and green apple lollipop.
- Spherical of olive manzanilla.
- Freshening mojito of melon.
- Mussel with marinade of Picapoll.
- Salmon marinate with smoke.
- Tomato and red tuna tartar.
- Vegetal and animal chips.





Hot appetizers

- Asparagus and shrimp's omelet.
- Mini burger of pork Ral and Figueres's onion.
- Mini croquette of jabugo.
- Brochette of prawn, panko and romesco.

Buffets

- Cold buffet of Iberian ham with bread of cake
- Hot Buffet of dry rice of galleys at the saffron.
- Beef matured 45 days dry aged grill.
- The vermouth reel

Optional Buffets

- Quesadilla.
- Espinaler vermouth.
- Oysters
- Grill: Red shrimp, pop.





STARTERS

- Cold soup of tomato and cucumber with prawns, spherical of cheese and candied tomatoes.
- Bouillabaisse of rap with pilaf rice at the saffron and cicadas.
- Foie and smoked salmon terrine with green apple and mango.
- Angler fish pie, pine nuts and sprouts salad with mayonnaise of anchovies and capers.
- Pickled cube cod with drum of roasted vegetables and pistachios pil-pil (garlic and pepper).
(Suppl. 3€)

MAIN COURSES

- Royal of white beef with truffle sauce and pressed potato and cheese.
- Sailor juice of hake with gnocchi and prawns.
- Boneless lamb with apple and asparagus.
- Our Wellington steak with mushrooms and vegetables duxelles. **(Suppl. 2€)**
- Monkfish cooked with shallots and wild mushrooms. **(Suppl. 4,5€)**





PRE-DESSERT

- Our mojito with iced mint.
- Gin Tonic textured with lemon ice cream.
- Foam of mandarin with raspberry sherbet.
- Melon & lemon with carrot sherbet.

BRIDAL CAKE

- THE SPHERE FERRARI: mousse of raspberries, heart of lemon and red fruits.
- THE ROCHER: crispy bomb of chocolate and hazelnut.
- THE WHITE LADY : white chocolate and coconut mousse with heart of tropical fruits.
- OVAL FRANBOISER: raspberries cream and cool cheese.
- BOMB AZAHAR: mousse of intense chocolate stuffed of orange





WINERY

- Welcoming: bar of lemonade.
- Cava Vilarnau Brut Reserva.
- Abadal Blanc DO Pla de Bages.
- Abadal Cabernet Franc DO Pla de Bages.
- Mineral waters, sodas, beer, coffee and infusions.

OPTIONAL WINERY

WHITE

Mas de Sant Iscle blanc de Picapoll D.O Pla de Bages
Mas Vicenç El Terrat D.O Tarragona
Oriol Rosell Virolet D.O Penedès
Espelt Quinze Roures D.O. Empordà
Gramona Gessamí D.O. Penedès

3,00€/pers.
3,00€/pers.

BLACK

Grau i Grau Gratus D.O Pla de Bages
Espelt Sauló D.O Empordà
Mas Vicenç El Terrat D.O Tarragona
Castell del Remei Gotim Bru D.O Costers del Segre
Can Feixes Negre Tradició D.O Penedès

1,50€/pers.
2,50€/pers.

CAVA

Gibert Gran Reserva Brut Nature D.O Pla de Bages
Oriol Rosell Brut Nature D.O Cava
Juve i Camps Reserva Familia D.O Cava
Recaredo Brut Nature, Corpinnat
Gramona Brut Imperial Gran Reserva, Corpinnat

5,50€/pers.
7,50€/pers.
8,50€/pers.

Liquors Cart

Whisky	JB, Ballantine's, Jack Daniel's and Cardhu
Brandy	Torres V, Mascaró and Cardenal Mendoza
Ron	Brugal, Cacique and Habana 7
Digestive	Ruavieja blanc and Ruavieja Herbes
Aniseed	Anís del Mono, Maria Brizard and Pacharan Baines
Liquors	Poma, Pressec, Whisky Peache Baileys, Frangelico,
Others	Melody and Tequila José Cuervo

Supplements

Macallan Amber	2,00€
Glenrothes	2,00€
Lagavulin	2,50€
Duque de Alba	2,00€
Larios 1866	3,00€



Open Bar

Included for 2 hours

*For each additional hour 8,00€ / PAX

*For each additional half hour 5,00€ / PAX

Whisky JB, Ballantine's, Jack Daniel's and Cardhu.
Ron Brugal, Cacique and Habana 7.
Gin Seagram's, Bombay Sapphire, Beefeater, Martin Millers, MOM and Puerto de Indias.

Vodka Absolut, Skyy and Smirnoff.
Digestive Ruavieja blanc and Ruavieja Herbes.
Aniseed Anís del Mono, Maria Brizard and Pacharan Baines.
Liquors Poma, Pressec and Whisky Peache.
Others Baileys, Frangelico, Melody and Tequila José Cuervo.

Cocktails Mojito, Caipirinha and San Francisco.

Premium Tonics Schweppes Heritage, Hibiscos, Pebra rosa and Ginger Ale.



UNIQUE SPACES, FOR UNIQUE DAYS

OUR SPACES



CEREMONY AT THE MONASTERY

Church / Cellar / Absis gardens

Space rental: 6.000€

*Includes set up, lighting, sound and disassembly



OTHER CORNERS...

Gran Montserrat room

Space rental: 3.000€

*Includes set up, lighting, sound and disassembly





APPETIZER & BANQUET

Appetizer spaces

Monastery gardens, Sant Benet square
or Absis Gardens

Banquet spaces

Monastery gardens, Sant Benet square,
Viewpoint of the Prat or Gran
Montserrat room



HOTEL MÓN****S



General Conditions

The pack includes:

Welcoming lemonade bar, aperitifs, banquet and cellar. Bridal cake and cake topper figurine.

Liquors cart.

Open bar for 2 hours.

Impression of customized seating.

Tasting menu included for 6 people. Each additional person will have a cost of 40 €. The tasting menu will be done on Fridays from 20.30 to 22.00, agreeing the day among the grooms and Món Sant Benet.

Nuptial suite for the grooms the night of the wedding.

DJ During the ceremony, the aperitif, the banquet and the two first hours of free bar. This task will be designed to a skilled company by Món Sant Benet.

Proof of menu included by 6 persons. Each additional person will a cost of 40 €. The proofs of menu will realise the Fridays of 20.30 at 22.00, at concretising the day among the grooms and World Saint Benet.

Mid-night snack.

Banquet location: Mirador del Prat room or Sant Benet square.

Open bar location: Mirador del Prat room.

Fridays, Saturdays and Sundays

158,00 € VAT included

Banquet in Gran Montserrat Room: supplement of 7,00 € per person due to kitchen moving (maximum 150 people).

Banquet in the Monastery gardens: supplement of 7,00 € per person due to kitchen moving.

EXTRA

Every additional hour of DJ for the open bar (maximum until 4 in the morning) costs 160,00 €. The extra hours of open bar will be charged for the total number of guests of the banquet with a price of 8,00 € per person.

The menu prices are for a minimum of 90 persons. Consult prices in case of being less banquet guests. Kids menus until 12 years: Price 40,00 €.

All prices are with VAT included. This amount is subjected to governmental changes. In case of modifications, the prices could be increased according to the new VAT.

CEREMONY

Ceremonies can be celebrated in the different rooms of Món Sant Benet from 18:00 hours. The grooms will manage on their own the marriage record.

PAYMENT METHOD, CANCELLATION POLICY AND SERVICES REDUCTION POLICY

2.000€ of non-refundable deposit when the agreement sign.

6 months before the celebration the first deposit of 25% will be invoiced. There will be a 10% banquet guests reduction allowed. The rest of banquet guests cancelled will be invoiced 25% of the price of the pack. In case of cancellation of the wedding, the first 2.000 € deposit will be charged as cancellation expenses.

3 months before the celebration the first deposit of 25% will be invoiced. There will be a 10% banquet guests reduction allowed. The rest of banquet guests cancelled will be invoiced 50% of the price of the pack. In case of cancellation of the wedding, the first 2.000 € deposit done and the 25% deposit done will be charged as cancellation expenses.

1 months before the celebration the first deposit of 25% will be invoiced. There will be a 10% banquet guests reduction allowed. The rest of banquet guests cancelled will be invoiced 75% of the price of the pack. In case of cancellation of the wedding, the first 2.000 € deposit done and the 50% deposit done will be charged as cancellation expenses.

7 days before the celebration, the rest of the total amount will be invoiced. There will be a 10% banquet guests reduction allowed. The rest of banquet guests cancelled will be invoiced 75% of the price of the pack. In case of cancellation of the wedding, the first 2.000 € deposit done and the 75% deposit done will be charged as cancellation expenses.

With less of 7 days of the celebration, there will be a 5% banquet guests reduction. The rest of banquet guests cancelled will be invoiced 100% of the price of the pack. In case of cancellation of the wedding, the first 2.000 € deposit done and the 100% deposit done will be charged as cancellation expenses

48 hours before the celebration, it is not allowed any type of banquet guests reduction.

TESTIMONIALS



Hola Berta,

Primer de tot, us volem agrair la feina extraordinària de tot l'equip del Món Sant Benet en la preparació i execució del nostre casament, especialment a tu, als dos Jordis, a la Mònica i el Marcos. Sabem que hem estat molt exigents però la realitat és que heu superat totes les nostres expectatives. Encara estem eufòrics i emocionats de com va sortir tot i els convidats estan encantats amb tot, la bellesa del lloc, els espais, el menjar... va ser un èxit absolut!

Berta, et volem agrair tots els esforços que has fet perquè surtis tot tal i com nosaltres volíem, tenint cura de tots els detalls que et vam demanar i l'atenció dedicada durant els dies previs i el dia del casament.

També volem agrair l'afecte que va posar el Jordi Elías en tot moment perquè tots sortís perfecte i no ens faltés de res durant un dia tant especial. Tota la feina dels cambrers va ser espectacular!

En el Xef, voldríem que li transmetessis que tots els plats van estar genials, boníssims. La bullabesa, el xai, els pre-postres i pastís van quedar molt bé i a la gent els hi va encantar. També l'aperitiu on tothom va menjar molt i era tot boníssim. Inlcòs l'aperitiu especial per la convidada vegana que vau preparar, va estar encantada com la resta de convidats! Un 10 també pel menjar!

Moltes gràcies per tot i ens veiem aviat!



Buenas noches Berta.

Estamos muy cansados pero encantados.

Tenemos q felicitaros de corazón porque fue todo PERFECTO! Nosotros la verdad es q disfrutamos muchísimo y tampoco estuvimos muy atentos a muchos detalles, pero después de comentar el tema con nuestros familiares y amigos más cercanos, todos nos han dicho que todo estuvo de diez y que mejor imposible!

Dar las gracias al Chef y al equipo de cocina xq estuvo todo estupendo, en su punto, los menús veganos súper bien, todo bien presentado... de DIEZ!

Mención especial para Ferran el DJ, puso una música increíble, es un señor súper amable, atendió la peticiones con una sonrisa... la verdad q mejor imposible!

Y que decirte a ti... que Berta muchísimas gracias por tus atenciones, por tener siempre una sonrisa en la cara, por escucharnos y aconsejarnos tan bien! Te decimos de verdad q eres una magnífica profesional y una persona increíble! Mil gracias!

MUCHÍSIMAS GRACIAS POR TODO AL EQUIPO DE MON SANT BENET AL COMPLETO PORQUE HABÉIS HECHO UN TRABAJO PERFECTO EN EL DÍA MÁS IMPORTANTE DE NUESTRAS VIDAS.

“

Hola Berta!

Només volem tornar a donar-te les gràcies per tot. Va ser un dia meravellós que no oblidarem mai. Tot va anar perfecte i tothom va quedar encantat.

Fes extensible la felicitació a l'equip i a tu especialment, que ets la persona que en tot moment ens va acompanyar i mimar en aquest dia tan assenyalat per nosaltres.

Un petó gegant

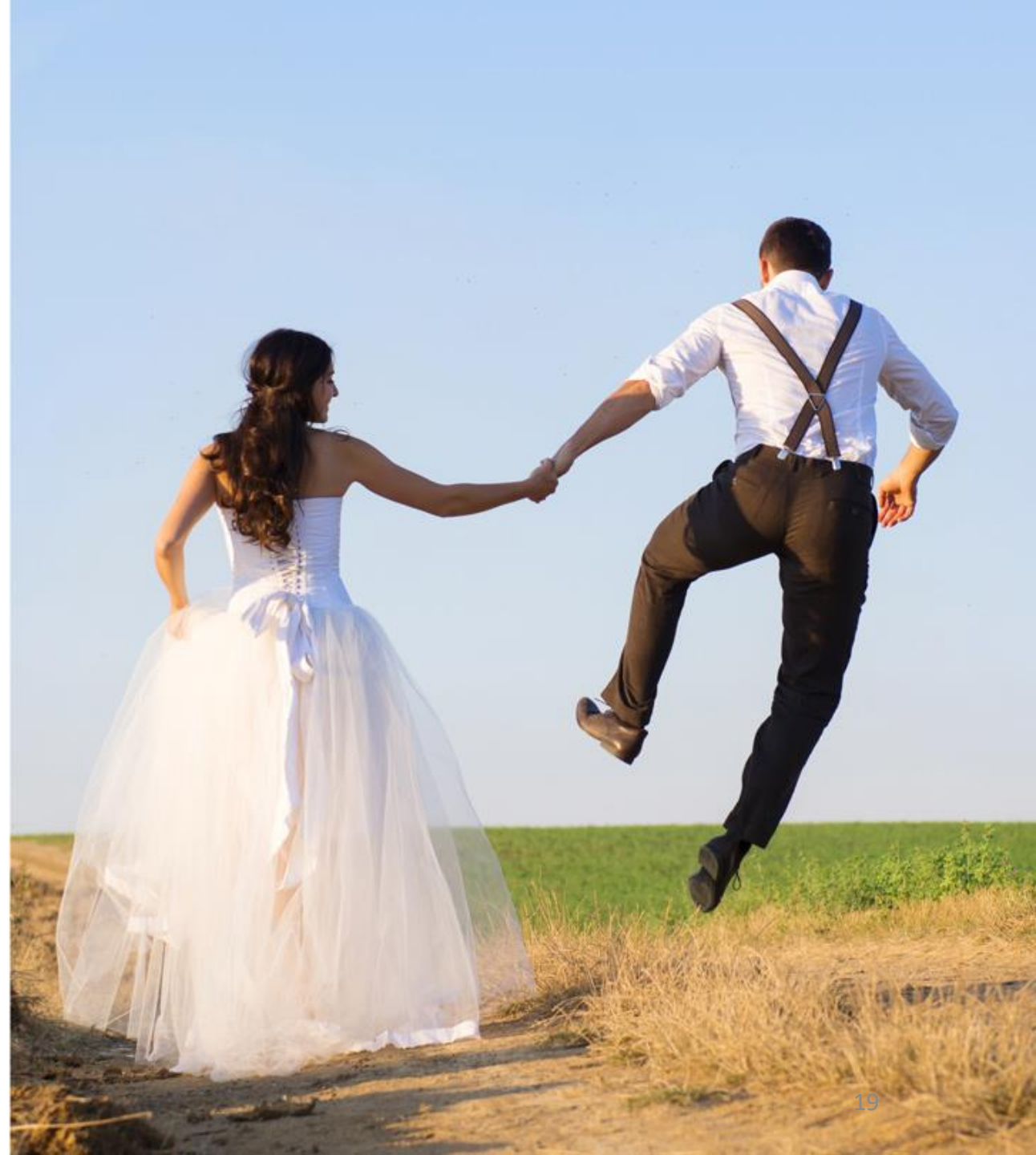
“

Hola Berta,

estem molt contents de com va anar tot el passat dissabte. El menjar, tant en l'aperitiu com en la sala va estar exquisit, i el servei perfecte. Tothom ens va felicitar tant per l'entorn, com per la qualitat i elaboració del que es va servir. Això ens reconforta moltíssim.

La coordinació dels events, entregues, músiques...etc...també va ser extraordinària.

També us volem agrair com us va anar adaptant a les nostres necessitats i timings que sortien una mica de guió. Sabem que no era fàcil venint de fora.





LOCATION

Camí de Sant Benet, S/N, 08272
Sant Fruitós de Bages, Barcelona



E - MAIL

casaments@monstbenet.com



PHONE

93 875 94 08

