

A romantic wedding scene featuring a bride and groom in a historic stone church. The groom, in a dark suit, is kissing the bride on the cheek. The bride, in a white gown with a long veil, holds a bouquet of white flowers. The background shows the intricate stone architecture of the church, including columns and arches.

MÓN SANT BENET

GET MARRIED

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

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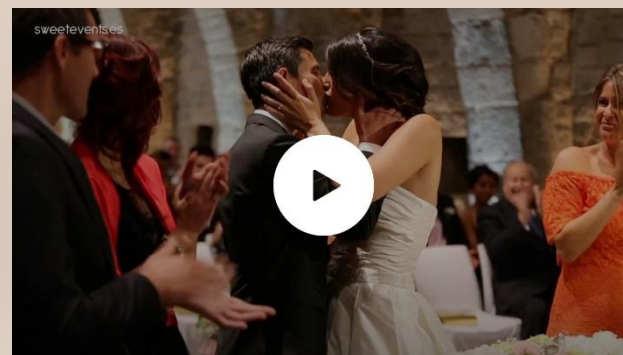
At Món Sant Benet we write real stories and build unique memories. Our professional and enthusiastic team will support and advise you, so that you enjoy the most important day of your lives to the fullest.

The idyllic spaces come to life through the people who are part of our team and who pamper even the smallest detail to make your big day complete. We know that success lies in making each wedding unique and unforgettable; therefore we put all our energy into this and everything is handled always with a smile.

The setting is unique since it combines the elegance of a 10th century monastery with the modernity of our rooms, equipped with the latest technologies. The particular charm of every corner will be forever remembered together with the moments you will spend with family and friends.

We are a very remarkable cultural, tourist and leisure project promoted by "Catalunya La Pedrera Foundation", which reinvests the income from the equipment in the promotion of social projects

Watch the videos of the events held at Món Sant Benet



Unique places for a unique days

THE PLACES



Church

Rent of the place: 6000€

Includes lighting, sound and assembly and disassembly



Cellar

Rent of the place: 6000€

Includes lighting, sound and
assembly and disassembly



Àbsis Garden

Rent of the place: 6000€

Includes lighting, sound and assembly and
disassembly



Casa de l'Amo Garden

Rent of the place: 3000€

Includes lighting, sound and assembly and disassembly





Other Places

Rent of the place: 3000€

Includes lighting, sound and assembly and disassembly

Gallery of Montserrat i Arcs





Gran Montserrat

Rent of the place: 3000€
Includes lighting, sound and assembly and disassembly



Aperitive & Banquet

A photograph of an outdoor dining area at dusk. The scene is set in a courtyard with a stone building featuring a bell tower in the background. The area is filled with numerous tables, some round and some rectangular, all covered with white tablecloths. The tables are meticulously set with glassware, plates, cutlery, and small decorative items. Wooden folding chairs are arranged around the tables. A string of warm-toned fairy lights is strung across the courtyard, adding a cozy atmosphere. Lush green trees and manicured hedges surround the dining area.

St. Benet Square

Supplement of 7€ per person



Gran Montserrat

Supplement of 10€ per person



El Mirador del Prat

APPETIZERS

WELCOME GLASS OF CAVA

Cold appetizers

- Catalan dairy trilogy
- Raspberry and foie gras macaron
- Bresola powder with cheese powder
- Our caprese tomato
- Gordal olive spheres with citrus fruit
- Mint and melon mojito
- Molluscs platter with tiger's milk and chili
- Natural salmon from Carpier
- Balfego tuna tartare, avocado and wheat
- Veggie and animal crisps





Hot appetizers

- Squid sandwich with lime and chervil
- Our 3 meat croquette
- Vietnamese prawn with soy foam



Buffet

- Nitro lollipop
- Iberian ham cut in real time
- Roasted "old" beef matured to taste
- Iberian pork rice with wild mushrooms
- The vermouth cart



Optional Buffets

- Quesadilla: 3€ per person
- Appetizers from Espinaler (canned mussels, cockles, etc.): 12€ per person
- Oyster bank. 450€/100 people. 4,50€ every extra oyster
- Barbecue: red prawns, octopus: 12€ per person



STARTERS

- Shrimp gazpacho with tomato textures
- Monkfish bouillabaisse with saffron pilaf rice and crayfish
- Foie terrine and smoked salmon with green apple and mango
- “Mar i muntanya” cannelloni filled with roaster and crayfish
- Lobster and fruits mosaic (4€ supplement)

MAIN COURSES

- Monkfish medallion with mushrooms and shrimps sauce
- Hake with creamy white aubergine, wild mushrooms and sun-dried tomato
- Our tender lamb on a potato and cheese terrine and roast jus with truffle
- Marinated leg of lamb, ready to eat (no bones) with creamy celery and mushrooms
- Veal cheek with truffle potato Parmentier
- Filet medallion on a bed of seasonal vegetables, wild mushrooms and Port wine (3€ supplement)





PRE DESSERT

- Our mojito with green apple and mint iced drink
- Textured Gin and Tonic with lemon sorbet
- False red fruit stew with lychee and rose
- Refreshing melon with mango sorbet

WEDDING CAKE

- Crunchy hazelnut and chocolate
- White chocolate dome with tangerine and caramel
- Red fruits bomb with Tahitian vanilla
- Gold and chocolate crunchy rock
- Chocolate and crunchy praliné diamond



CELLAR

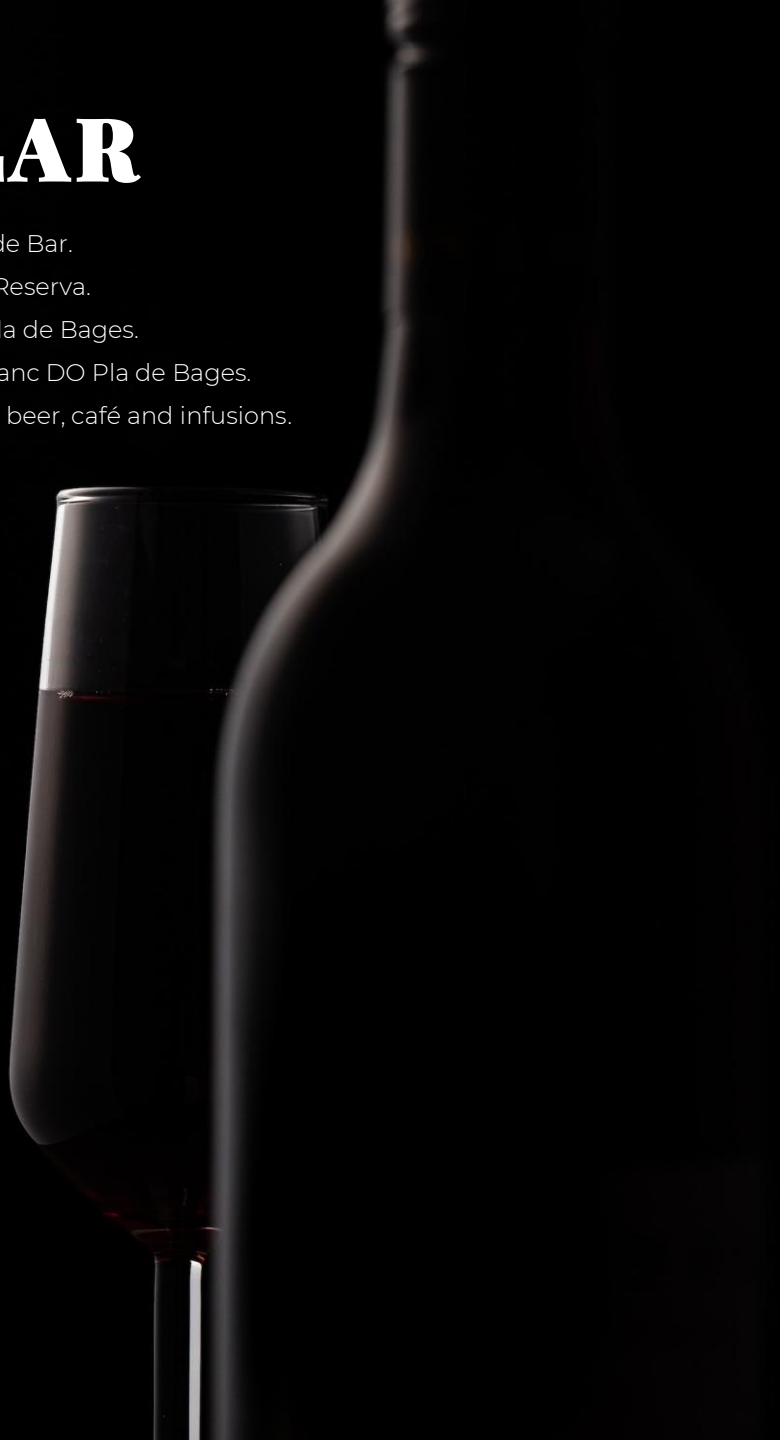
Welcome: Lemonade Bar.

Cava Vilarnau Brut Reserva.

Abadal Withe DO Pla de Bages.

Abadal Cabernet Franc DO Pla de Bages.

Mineral water, soda, beer, café and infusions.



OPTIONAL CELLAR

WITHE

Mas de Sant Iscle blanc de Picapoll D.O. Pla de Bages

Mas Vicenç El Terrat D.O. Tarragona

Oriol Rosell Violet D.O. Penedès

Espelt Quinze Roures D.O. Empordà, 3,00€/pax.

Gramona Gessamí D.O. Penedès, 3,00€/pax.

RED

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, 1,50€/pax.

Can Feixes Red Tradició D.O. Penedès, 2,50€/pax,

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, 5,50€/pax,

Recaredo Brut Nature, Corpinnat, 7,50€/pax.

Gramona Brut Imperial Gran Reserva, Corpinnat, 8,50€/pax.



LIQUOR CART

Whisky	JB, Ballantine's, Jack Daniel's and Cardhu
Brandy	Torres V, Mascaró and Cardenal Mendoza
Ron	Brugal, Cacique and Habana 7
Digestive	White Ruavieja and Herbs Ruavieja
Anise	Anís del Mono, Maria Brizard and Pacharan Baines
Divers	Apple, Peach and Whisky Peche Baileys, Frangelico, Melody, Tequila José Cuervo

Supplement

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 i Cardhu.

Ron

Brugal, Cacique i Habana 7.

Gin

Seagram's, Bombay Sapphire, Beefeater, Martin Millers, MOM i Puerto de Indias.

Vodka

Absolut, Skyy i Smirnoff.

Digestive

Ruavieja blanc i Ruavieja Herbes.

Anise

Anís del Mono, Maria Brizard i Pacharan Baines.

Liquors

Poma, Pressec i Whisky Peache.

Divers

Baileys, Frangelico, Melody i Tequila José Cuervo.

Cocktails

Mojito, Caipirinha i San Francisco.

Premium Tonic

Schweppes Heritage, Hibiscos, Pebra rosa i Ginger Ale.



TEAM

Our wedding planners (Marta and Berta) are in charge of making everything easy for you. With their affection, effort and dedication, they take care of all the details so you don't have to worry about anything other than enjoying your day.

They are accompanied by an entire kitchen team led by chef Jordi Álvarez, who will ensure that your guests enjoy the creativity and produce, direct from the Món Sant Benet orchards to the table. From the hand of Jordi and Mònica, the magnificent restaurant team, discreet and elegant, that will ensure that everything goes well.





Hotel Món****S

The pack includes:

- Welcoming lemonade bar, aperitifs, banquet and cellar.
- Mounting with white chairs. Consult price for other mounting.
- Nuptial cake and shape of the cake.
- Liquors cart and open bar for 2 hours
- Impression of customized seating.
- Tasting menu included for 6 people. Each additional person will cost of 60 €. The tasting menu will be 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 the free bar. This task will be designed to a skilled company by Món Sant Benet.

Fridays, Saturdays and Sundays: 185,00 € VAT included

Banquet in Gran Montserrat Room: supplement of 10,00 € per person due to kitchen moving (Maximum 150 people).

Banquet in the Monastery gardens: supplement of 10,00 € per person due to kitchen moving.

Banquet in St. Benet square: supplement 7,00€ per person.

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 adults. Consult prices in case of being less banquet guests. Kids menus until 12 years: price 40,00 €.

The hotel will make available to the grooms a limited number of rooms for their guests (maximum 30 rooms) offering a discount on the web price (www.monstbenet.com). To book more rooms will need to consult the availability and the price.

VAT

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.

Testimonials

“

It's been an amazing day as we had dreamed!

Josep i Jonathan
27th November 2021

“

Congratulations from us to the whole team that made it possible, because they are a 10!

Cristina i Arnau
3rd September 2022

“

From the first minutes, you went above and beyond to make sure everything was as expected, and you served us and our guests with excellence.

Sergi i Marta
29th May 2022

“

It was truly a magical day for us; perfect.

Alfonso i Clara
2nd July 2022

“

Everyone complimented us on both the setting and the quality and elaboration of what was served.

Yolanda i Ruben
6th October 2018







**MÓN
ST
BENET**

CASAMENTS

MÓN SANT BENET



LOCATION

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