



L'ALIANÇA D'ANGLÈS

WEDDINGS 2026-2027

WE TURN EVERY CELEBRATION INTO A
LASTING MEMORY



2 SOLES
Guía Repsol 2025

THANK YOU FOR LETTING US BE



PART OF YOUR DAY



L'ALIANÇA D'ANGLÈS

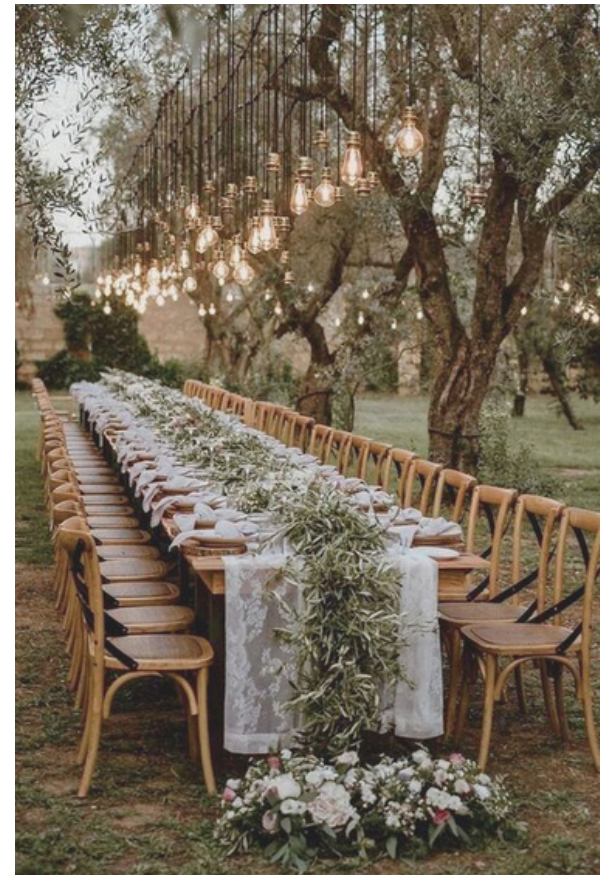
“ Our cuisine tells **stories**,
and we want to create yours
on such a special day. We
want you to have an
experience that will
last a **lifetime**. Every event
we create is **unique** and
personalized, and yours will
be too. ”



L'ALIANÇA D'ANGLÈS

OUR CUISINE

Awarded with 1 Michelin star and 2 Repsol Suns, it conveys creativity, innovation and tradition. A cuisine where seasonality and a reverence for the product reflect our way of being, where the environment and the landscape are the main actors in this dreamlike story, cooking with the products offered by the garden, the market and the fields.



We respect the land, the river and the sea by serving fresh, local and seasonal products. Our menu is solid, rooted in tradition, flavorful and refined. It is also balanced, harmonious and light, full of textures and nuances that make it unique.



L'ALIANÇA D'ANGLÈS

THE APERITIF



L'ALIANÇA D'ANGLÈS

L'ALIANÇA
APERITIF

GLASS OF CAVA AND WELCOME
SNACKS

DRINKS BAR

CATALAN GILDA

MELON-VERMOUTH

OCTOPUS SALAD ASPIC

MELTING ALMONDS

TOMATO AND OREGAN COOKIE

CRISPY PIQUILLO PEPPER AND COD
BRANDADE

PICKLED MUSSEL CAKE

CHICKEN PÂTÉ

RUSSIAN SALAD TARTLET

MEAT CROQUETTE

SOUFFLÉD POTATO STUFFED WITH
EGG AND TRUFFLE

BBQ FRITTER

OUR BOMB AND SPICY SAUCE

ONION BONBON

L'ALIANÇA SPECIAL
APERITIF

GLASS OF CAVA AND WELCOME
SNACKS

DRINKS BAR

CATALAN GILDA

MELON-VERMOUTH

OCTOPUS SALAD ASPIC

MELTING ALMONDS

TOMATO AND OREGAN COOKIE

CRISPY PIQUILLO PEPPER AND COD
BRANDADE

PICKLED MUSSEL CAKE

CHICKEN PÂTÉ

RUSSIAN SALAD TARTLET

MEAT CROQUETTE

SOUFFLÉD POTATO STUFFED WITH
EGG AND TRUFFLE

BBQ FRITTER

OUR BOMB AND SPICY SAUCE

ONION BONBON

RED PRAWN BRIOCHE

STEAMED BUN WITH BACON

L'ALIANÇA PREMIUM
APERITIV

GLASS OF CAVA AND WELCOME
SNACKS

DRINKS BAR

CATALAN GILDA

MELON-VERMOUTH

OCTOPUS SALAD ASPIC

MELTING ALMONDS

TOMATO AND OREGAN COOKIE

CRISPY PIQUILLO PEPPER AND COD
BRANDADE

PICKLED MUSSEL CAKE

CHICKEN PÂTÉ

RUSSIAN SALAD TARTLET

MEAT CROQUETTE

SOUFFLÉD POTATO STUFFED WITH
EGG AND TRUFFLE

BBQ FRITTER

OUR BOMB AND SPICY SAUCE

ONION BONBON

RED PRAWN BRIOCHE

STEAMED BUN WITH BACON

STEAK TARTAR

APPETIZER CAN WITH ANCHOVY



L'ALIANÇA D'ANGLÈS

COMPLEMENTARY BARS



ARTISAN CHEESES

8 VARIETIES OF ARTISAN CHEESES
WITH TOASTS AND FRUIT

100% IBERIAN HAM

CUT TO ORDER BY A MASTER HAM
CARVER

FINE CHARCUTERIE

ASSORTMENT OF DELICIOUS SAUSAGES
FROM JORDI VILARRASA FROM OLOT



OYSTER BELT

"SPECIAL NO. 3" OYSTERS OPENED
IMMEDIATELY

CAVIAR

ORGANIC RUSSIAN CAVIAR AND VODKA

PIANO OYSTER BAR

JAZZ PLAYED ON THE PIANO, WITH
SINGER, DRUMS AND OYSTER SERVICE



SKEWERS

TOP QUALITY SKEWERS MADE ON OUR
GRILL

COCKTAIL BAR

LIVE COCKTAIL PREPARATION DURING
APERITIF TIME



L'ALIANÇA D'ANGLÈS

ON THE TABLE



L'ALIANÇA D'ANGLÈS

MENU PROPOSALS

MENÚ 1

APERITIF

L'ALIANÇA

DISHES

TOMATOES · ALMONDS · BASIL ·
SPROUTS AND LEAVES

LAMB · HERB CREAM · ROASTED
GARLIC · ZUCCHINI

PREDESSERT

GREEN APPLE · LIME · MINT

DESSERT

PEACH · HONEY · ROSEMARY

WINE SELECTION

VORA LA MAR

Pansa blanca - D.O. Alella

REBELDES NEGRE

Garnacha, syrah - D.O. Montsant

STARS BRUT NATURE RESERVA

Macabeu, xarello, parellada - D.O. Cava



L'ALIANÇA D'ANGLÈS



MENÚ 2

APERITIF

L'ALIANÇA

DISHES

SCALOPS · GNOCCHI ·
ROASTED CAULIFLOWER ·
BREADCRUMBS

PIGGY · TUBERS · ONION

PREDESSERT

GREEN APPLE · LIME · MINT

DESSERT

MANDARIN · YOGURT ·
OLIVE OIL

WINE SELECTION

VORA LA MAR
Pansa blanca - D.O. Alella

REBELDES NEGRE
Garnacha, syrah - D.O. Montsant

STARS BRUT NATURE RESERVA
Macabeu, xarel·lo, parellada - D.O. Cava



L'ALIANÇA D'ANGLÈS

MENÚ 3

APERITIF

L'ALIANÇA

DISHES

CANNELONI • PULARDA • TRUFFLE •
REIXAGÓ CHEESE

MONKFISH • PARMENTIER • FISH BROTH
• FRENCH BEANS

PREDESSERT

LEMON • TONIC • GIN • MERINGUE

DESSERT

CARAMEL • VANILLA • WHISKEY

WINE SELECTION

VORA LA MAR

Pansa blanca - D.O. Alella

REBELDES NEGRE

Garnacha, syrah - D.O. Montsant

STARS BRUT NATURE RESERVA

Macabeu, xarel·lo, parellada - D.O. Cava



L'ALIANÇA D'ANGLÈS



MENÚ 4

APERITIF

L'ALIANÇA

DISHES

CONFIT LEEKS · BEURRE BLANC ·
BRIOCHE · CAVIAR

BEEF TENDERLOIN · FOIE GRAS CREAM
· MUSHROOMS IN TEXTURES

PREDESSERT

LEMON · TONIC · GIN · MERINGUE

DESSERT

PEACH · HONEY · ROSEMARY

SELECTION WINE

VORA LA MAR
Pansa blanca - D.O. Alella

REBELDES NEGRE
Garnacha, syrah - D.O. Montsant

STARS BRUT NATURE RESERVA
Macabeu, xarel·lo, parellada - D.O.
Cava



L'ALIANÇA D'ANGLÈS

MENÚ 5

APERITIF

L'ALIANÇA

DISHES

FOIE MICUIT • SMOKED EEL • CORN •
SPICED BREAD

SEA BASS • CAVA • VEGETABLES •
TROUT EGGS

PREDESSERT

LEMON • TONIC • GIN • MERINGUE

DESSERT

CHOCOLATE • HAZELNUT • COFFEE

WINE SELECTION

VORA LA MAR

Pansa blanca - D.O. Alella

REBELDES NEGRE

Garnacha, syrah - D.O. Montsant

STARS BRUT NATURE RESERVA

Macabeu, xarel·lo, parellada - D.O. Cava



L'ALIANÇA D'ANGLÈS



MENÚ 6

APERITIF

L'ALIANÇA

DISHES

LOBSTER · FENNEL · GRAPES · CHIVES

TURBOT · SAFFRON · CARROT ·
ORANGE

PREDESSERT

GREEN APPLE · LIME · MINT

DESSERT

SWEET TABLE: 5 MINI PIECES PER
PERSON

WINE SELECTION

VORA LA MAR

Pansa blanca - D.O. Alella

REBELDES NEGRE

Garnacha, syrah - D.O. Montsant

STARS BRUT NATURE RESERVA

Macabeu, xarel·lo, parellada - D.O. Cava



L'ALIANÇA D'ANGLÈS

THE MENU

APPETIZERS

L'ALIANÇA APERITIF
L'ALIANÇA SPECIAL APERITIF
L'ALIANÇA PREMIUM APERITIF

STARTERS

TOMATO · ALMOND · BASIL · SPROUTS AND LEAVES
LOBSTER · FENNEL · GRAPE · CHIVES
FOIE MICUIT · SMOKED EEL · CORN · SPICED BREAD ·
SCALLOP · GNOCCHI · ROASTED CAULIFLOWER · "CRUMBS" ·
CONFIT LEEKS · BEURRE BLANC · BRIOCHE · CAVIAR
CANNELLONI · POULARD · TRUFFLE · REIXAGÓ CHEESE

MAIN DISHES

TURBOT · SAFFRON · CARROT · ORANGE
MONKFISH · PARMENTIER · SUQUET · SNOW PEAS
SEA BASS · CAVA · MIXED VEGETABLES · TROUT EGGS
LAMB · HERB CREAM · ROASTED GARLIC · COURGETTE
BEEF TENDERLOIN · FOIE GRAS CREAM · MUSHROOMS IN TEXTURES
SUCKLING PIG · ROOT VEGETABLES · ONION

PREDESSERTS

GREEN APPLE · LIME · LEMON MINT ·
TONIC WATER · GIN · MERINGUE

DESSERTS

PEACH · HONEY · ROSEMARY
CARMEL · VANILLA · WHISKEY
CHOCOLATE · HAZELNUT · COFFEE
MANDARIN · YOGURT · OLIVE OIL

SWEET TABLE: 5 MINI PIECES PER PERSON



L'ALIANÇA D'ANGLÈS

COCKTAIL MENU



Want to celebrate your event in a different way? We offer you the possibility to make a menu like this standing up.

L'ALIANÇA PREMIUM APERITIVE

GLASS OF CAVA AND WELCOME SNACKS
DRINKS BAR
CATALAN GILDA
MELON-VERMOUTH
OCTOPUS SALAD ASPIC
FONDANT MIMETIC ALMONDS
TOMATO AND OREGANO COOKIE
CRISPY PIQUILLO PEPPER AND SALT BRANDADE
PICKLED MUSSEL PASTRY
CHICKEN PATE
RUSSIAN SALAD TARTLET
CARN D'OLLA CROQUETTE
SOUFFLÉD POTATO STUFFED WITH EGG AND TRUFFLE
BBQ FRITTER
OUR PEROL BOMB AND BRAVA SAUCE
ONION BONBON
RED PRAWN BRIOCHE
STEAMED BUN WITH BACON
RIBEYE TARTARE
APPETIZER CAN WITH ANCHOVY

BARS

FINE CHARCUTERIE
100% IBERIAN HAM AND COCA
CATALAN CHEESES
GRILL WITH 2 TYPES OF SKEWERS

DISHES

TOMATO · ALMOND · BASIL · SPROUTS AND LEAVES

SCALLOP · GNOCCHI · ROASTED CAULIFLOWER ·
BREADCRUMBS

CANNELLONI · CHICKEN · TRUFFLE · REIXAGÓ CHEESE

SWEET TABLE

5 MINI PIECES PER PERSON



L'ALIANÇA D'ANGLÈS

THE CELLAR

WHITE

VORA LA MAR
Pansa Blanca
Bodega Alta Alella
D.O. Alella

LASURREAL
*Sauvignon blanc,
garnacha blanca*
Bodega Turó Negre
D.O. Empordà

TERRA DE GODOS
Albariño
Bodega Pedralonga
D.O. Rías Baixas

OLIVER CONTI GW
Gewürztraminer
Bodega Oliver Conti
D.O. Empordà

CHIVITE LEGARDETA
Chardonnay
Bodega Chivite
D.O. Navarra

FINCA LA GARRIGA
BLANC
Chardonnay
Bodega Peralada
D.O. Empordà

ROSÉ

INSPIRADOR ROSAT
Garnacha, syrah
Bodega Peralada
D.O. Empordà

CHIVITE LAS FINCAS
Garnacha
Bodega Chivite
D.O. Navarra 3 Riberas

RED

INSPIRADOR
*Cabernet Franc, samsó,
sauvignon*
Bodega Peralada
D.O. Empordà

REBELDES
Garnacha negra, syrah
Bodega Rebeldes
D.O. Montsant

LA SALCEDA
Tempranillo
Bodega Viña Salceda
D.O.Q. Rioja

AMFITRIÓ
*Samsó, cabernet
sauvignon, syrah, merlot
garnacha*
Bodega Peralada
D.O. Empordà

ÀNIMA DEL PRIORAT
*Samsó, cabernet
sauvignon, syrah,
garnacha*
Bodega Casa Gran del
Siurana
D.O.Q. Priorat

FINCA MALAVEÏNA
*Garnacha negra,
cabernet franc,
cabernet sauvignon*
Bodega Peralada
D.O. Empordà

SPARKLING

STARS BRUT NATURE
RESEVA
*Macabeu, xarel·lo,
parellada*
Bodega Peralada
D.O. Cava

STARS TOUCH OF
ROSÉ
*Garnacha negra, pinot
noir*
Bodega Peralada
D.O. Cava

PRIVAT BRUT NATURE
RESERVA
*Xarel·lo, macabeu,
perallada, chardonnay*
Bodega Privat
D.O. Cava

JULIA BERNET EXSUM
BRUT NATURE
Xarel·lo, chardonnay
Bodega Julia Bernet
D.O. Corpinnat

TAITTINGER BRUT
RESERVA
*Pinot meunier, pinot noir,
chardonnay*
Bodega Taittinger
A.O.C. Champagne



L'ALIANÇA D'ANGLÈS

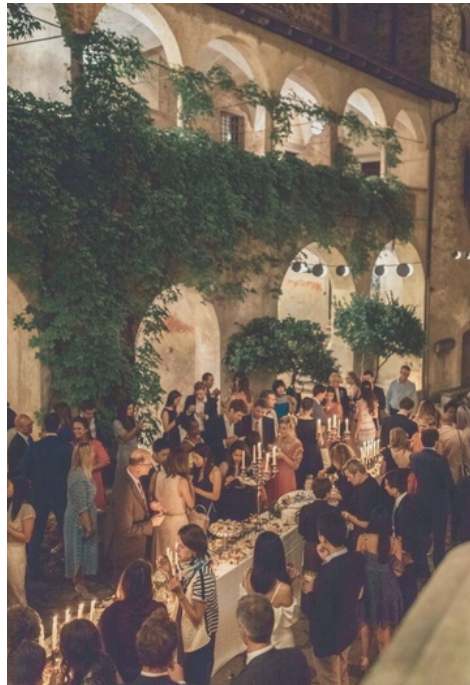
FURTHERMORE...

LATE-NIGHT

MINI BIKINIS
CAKES
ASSORTED DONUTS
FRUIT SKEWERS
GUMMIES

OPEN BAR

EXCLUSIVE OPEN BAR
WITH A WIDE SELECTION
OF COCKTAILS



CHILDREN'S MENU

WEDDING APPETIZER OF YOUR CHOICE + PASTA WITH
TOMATO SAUCE AND CHEESE + BEEF TENDERLOIN
WITH FRENCH FRIES + WEDDING DESSERT



L'ALIANÇA D'ANGLÈS

PRICE, CONDITIONS AND GENERAL NOTES

THE MENUS INCLUDE

- WELCOME GLASS OF CAVA
- APPETIZERS AND MENU.
- WINES.
- TASTING MENU FOR A MAXIMUM OF 6 PEOPLE.
- MENU CARDS WITH THE L'ALIANÇA LOGO, PERSONALIZED WITH THE DATE AND THE NAME OF THE BRIDE/GROOM.
- WAITER SERVICE (1 FOR EVERY 10 DINERS), MAÎTRE, COOKS AND CHEF.
- SMALL WEDDING CAKE AND COFFEES.

THE MENUS DO NOT INCLUDE

- THE RENTAL OF THE SPACE AND KITCHEN USAGE FEE, AS WELL AS TENTS, GENERATORS OR LIGHTING THAT THE SPACE REQUIRES.
- THE OPEN BAR.
- THE LATE-NIGHT SNACK.
- THE EXTRA BARS.
- FURNITURE AND TABLEWARE.
- CEREMONY SETUP AND DECORATION.
- OTHER SUPPLIERS (FLOWERS, DJ, PHOTOGRAPHER, ETC.)
- TRANSPORT
- 10% IVA.

OUR MENUS ARE FOR GUIDANCE ONLY AND CAN BE CUSTOMIZED TO THE CUSTOMER'S PREFERENCES. DISHES CAN BE INTERCHANGED, ALTHOUGH THIS MAY BE SUBJECT TO PRICE CHANGES.

THE TASTING MENU WILL TAKE PLACE ON WEEKDAYS AND MUST BE SCHEDULED NO MORE THAN 3 MONTHS PRIOR TO THE EVENT DATE. IT IS ALSO POSSIBLE TO BOOK THE BANQUET WITHOUT THE TASTING. THE TASTING IS FREE FOR BANQUETS WITH MORE THAN 100 GUESTS. FOR BANQUETS WITH FEWER THAN 100 GUESTS, THE FULL PRICE PER PERSON FOR THE TASTING WILL BE CHARGED. IF THE TASTING TAKES PLACE ON A WEEKEND (FRIDAY EVENING, SATURDAY LUNCH AND DINNER, AND SUNDAY LUNCH), THE FULL PRICE PER PERSON WILL ALSO BE CHARGED, REGARDLESS OF THE NUMBER OF GUESTS BOOKED.



L'ALIANÇA D'ANGLÈS

PRICE, CONDITIONS AND GENERAL NOTES



PRICES ARE NOT VALID FOR BANQUETS WITH FEWER THAN 100 ADULTS.

- THERE WILL BE NO PRICE INCREASE FOR A MINIMUM OF 100 ADULTS.
- FOR A MINIMUM OF 90 ADULTS, THERE WILL BE A 10% SUPPLEMENT TO THE TOTAL MENU PRICE.
- FOR A MINIMUM OF 80 ADULTS, THERE WILL BE A 15% SUPPLEMENT TO THE TOTAL MENU PRICE.
- FOR GROUPS OF FEWER THAN 80 ADULTS, THERE WILL BE A 20% SURCHARGE ON THE TOTAL MENU PRICE.

THE PRICE OF THE CHILDREN'S MENU AND STAFF WILL BE 50% OF THE TOTAL PRICE OF THE ADULT MENU.

PRICES CORRESPOND TO THE 2026-2027 SEASON, BUT MAY BE SUBJECT TO ANNUAL RATE INCREASES AND MARKET VARIATIONS FOR SUBSEQUENT YEARS.

TO RESERVE AND CONFIRM THE WEDDING DATE, A DEPOSIT OF €2,000 (PLUS 10% VAT) MUST BE PAID, WHICH WILL NOT BE REFUNDED IN CASE OF CANCELLATION.

ONCE THE MENU TASTING HAS BEEN CARRIED OUT, ANOTHER PAYMENT OF €2,000 (PLUS 10% VAT) WILL BE MADE, WHICH WILL NOT BE REFUNDED IN CASE OF CANCELLATION.



L'ALIANÇA D'ANGLÈS

PRICE, CONDITIONS AND GENERAL NOTES

FOR BILLING PURPOSES:

- 30 DAYS BEFORE THE BANQUET, THE APPROXIMATE NUMBER OF GUESTS MUST BE NOTIFIED, AS WELL AS MAKING A PAYMENT OF 50% OF THE EVENT, WHICH WILL NOT BE REFUNDED IN CASE OF SUBSEQUENT CANCELLATION.
- THE FINAL NUMBER OF GUESTS MUST BE NOTIFIED 10 DAYS BEFORE THE BANQUET, AND 50% OF THE REMAINING PAYMENT MUST BE MADE. THIS PAYMENT IS NON-REFUNDABLE IN CASE OF CANCELLATION. ALL CANCELLATIONS MADE AFTER THIS DATE WILL BE CHARGED IN FULL.

WE OFFER REAL EXCLUSIVITY TO OUR CLIENT BY DOING ONLY ONE EVENT PER DAY, THUS GUARANTEEING AN OPTIMAL RESULT.

IF THE VENUES CHOSEN BY THE COUPLE DO NOT HAVE A BACKUP PLAN IN CASE OF RAIN, IT WILL BE NECESSARY TO RENT A RAIN TENT TO ENSURE THE EVENT CAN PROCEED SMOOTHLY AND SUCCESSFULLY. IF THE CLIENT ULTIMATELY CHOOSES NOT TO RENT THIS ADDITIONAL TENT, WE RESERVE THE RIGHT TO CANCEL THE EVENT.



**WE WOULD BE
DELIGHTED TO HELP
YOU CREATE YOUR
IDEAL MENU, AS WELL
AS ADVISE AND
ACCOMPANY YOU ON A
VISIT TO THE
VENUE/ESTATE OF YOUR
CHOICE.**



L'ALIANÇA D'ANGLÈS

THANK YOU FOR YOUR TRUST

“

We want to **thank you**
immensely again for
thinking of us on this
very **special day**. We
will work together to
make this celebration a
unforgettable moment

ALEX, CRISTINA AND THE WHOLE TEAM

”



L'ALIANÇA D'ANGLÈS

CONTACT

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