



*Weddings and  
Celebrations*

*2024/2025*

**MAS  
RABELL**



**Mas Rabell is a 14<sup>th</sup> -century Catalan  
farmhouse in the heart of Penedès.  
The perfect setting for special  
celebrations, surrounded by vineyards,  
with a rustic and romantic touch.**

## A stunning location set amongst vines

Ready to host the event of your dreams

Mas Rabell is a Catalan farmhouse not far from Barcelona, in the heart of the Penedès region. A rustic, magical site surrounded by nature, it is the perfect place to breathe in the fresh air.

The venue boasts a large garden and three indoor spaces bathed in natural light. Our cuisine is based on local and seasonal product from our organic garden, and paired with Familia Torres wines.

Discover this unique wine setting that will allow you to create wonderful moments that will turn into lifelong memories.

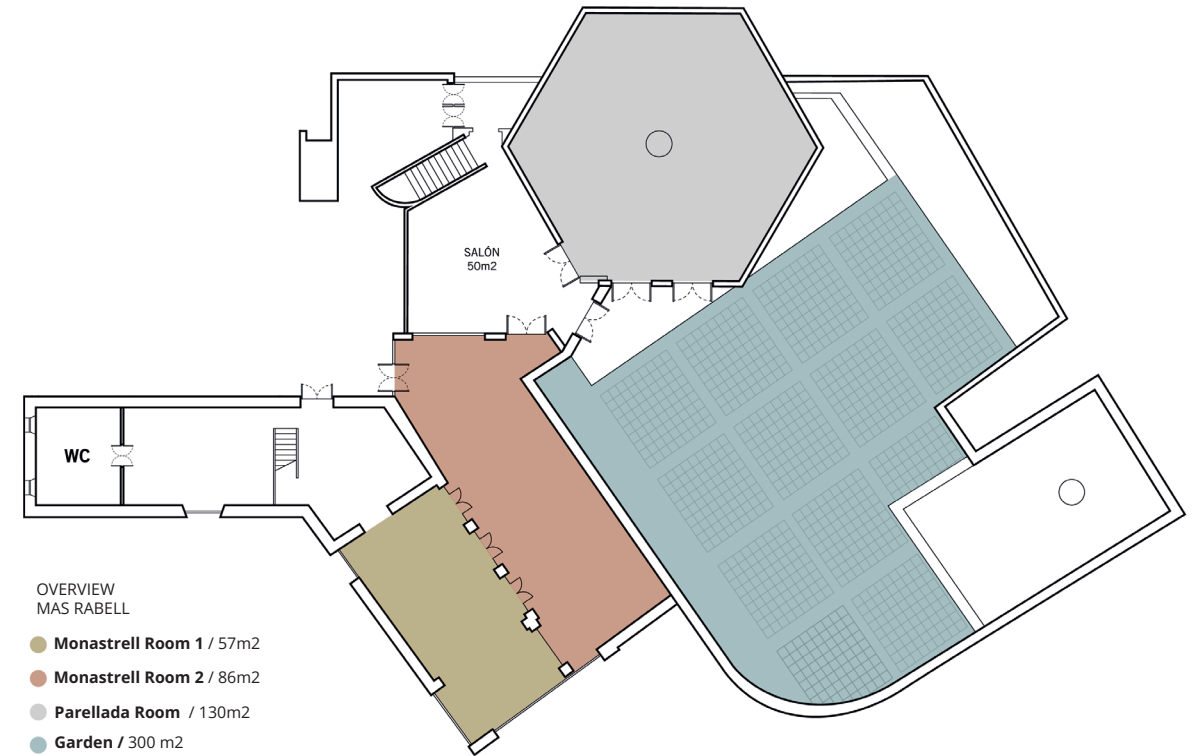
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Mas Rabell opens up its doors so that, together with you, we can design the perfect celebration for your special day.

## The spaces at Mas Rabell



- OVERVIEW  
MAS RABELL
- Monastrell Room 1 / 57m2
  - Monastrell Room 2 / 86m2
  - Parellada Room / 130m2
  - Garden / 300 m2

### Information of the spaces:

<b>MONASTRELL ROOM:</b> Room with two spaces	⌘ 45 people.	⌘ 140 people.
	⌘⌘ 90 people.	⌘⌘ 45/20* people.
<b>PARELLADA ROOM:</b>	⌘ 100 people.	⌘ 130 people.
	⌘⌘ 100 people.	⌘⌘ 60 people.
<b>GARDEN:</b>	⌘ **	⌘ 250 people.
	⌘⌘ 190 people.	⌘⌘ **
<b>MASÍA RÚSTICA:</b>	⌘ 40 people.	⌘⌘ 20 people.
	⌘⌘ 35 people.	

\*Capacity of the two separate spaces that the room can be divided into.  
\*\*Capacity to be defined based on the event format.



**Charm emanates from every corner of Mas Rabell, infusing the different spaces with a rustic, traditional air.**

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A place that  
will win  
your love



# Our gastronomy

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We have 3 gastronomic proposals, all of them based on a selection of the best local and high-quality products, paired with Familia Torres wines.

We propose, you choose!



## Roble menu

Drinks reception  
Dessert



## Crianza menu

Drinks reception  
Main course  
Dessert  
Pre-dessert



## Reserva menu

Drinks reception  
Starter  
Main  
Pre-dessert  
Dessert

Our team will guide you with the selection and design of your menu, to create a combination of dishes and flavours that will not leave you indifferent.



# Roble Menu

## Canapes

Coca flatbread with anchovies

Leek and cheese quiche

Focaccia with spicy marinated salmon

Chou Pastry with crab and spring onion

Coca flatbread with escalivada (roasted vegetable salad) and caramelized foie gras

Ham croquettes

Cod fritters with honey and lime

Duck gyoza

Cheese fondue toastie

Toast with sobrasada sausage spread and quail's egg

## Small dishes

Tuna tartare with soy sauce

Peruvian-style ceviche

Monkfish and jowl skewer with sauce

Octopus with potato and paprika purée

Cod brandade with slow cooked egg

Fideuà (short noodles with seafood) with aioli sauce

Artichoke stew with squid and butifarra sausage

Ibérico pork loin (pluma) skewer with chimichurri sauce

Fried eggs with chistorra sausage

Carpaccio of pork feet with truffles

## Food stations

Local cheese and jam

Ibérico pork charcuterie

Ibérico ham

Rices (Fish and seafood, meat and seafood, vegetables and mushrooms, meat and vegetables, brothy rice with king prawns)

## Dessert

Dessert table or cake

*Choice of: 7 canapés, 5 small dishes, 2 food stations.*



## Pairing proposal



- **Santa Digna Estelado Rosé**
- Chile
- País
- Fair trade



- **Clos Ancestral Blanco**
- DO Penedès
- Forcada and Xarel·lo
- Vinari for the vineyard Recovery initiative



- **Clos Ancestral**
- DO Penedès
- Garnacha, Tempranillo and Moneu
- Vinari for the vineyard Recovery initiative



# Crianza Menu

## Aperitive

Choice of: 5 canapés, 4 small dishes and 1 food station from the roble menu

## Main course to choose

Monkfish with sautéed cherry tomatoes and fresh herbs

Hake with potatoes, poached onion and white wine sauce

Cow tenderloin steak from Ripoll with morel mushroom sauce and mashed potatoes

Boneless lamb with eggplant purée and yogurt sauce

Boneless piglet with apple purée in its own sauce

## Pre-dessert

Mojito sorbet

Mandarin sorbet

Lemon sorbet



## Dessert

Cheesecake with red fruit jam and biscuit

Chocolate cake with apricot jam

White chocolate mousse with passion fruit

Warm apple pie with almond biscuit

Red Velvet cake



## Pairing proposal



- **Santa Digna Estelado Rosé**
- Chile
- País
- Fair trade



- **Clos Ancestral Blanco**
- DO Penedès
- Forcada and Xarello
- Vinari for the vineyard Recovery initiative



- **Clos Ancestral**
- DO Penedès
- Garnacha, Tempranillo and Moneu
- Vinari for the vineyard Recovery initiative



- **Sons de Prades**
- DO Conca de Barberà
- Chardonnay
- Vinari Or 2023



- **Purgatori**
- DO Costers del Segre
- Garnacha and Cariñena
- Gran Vinari Or 2021



- **Floralis Moscatal**
- Sweet wine
- Muscat from Alexandria



- **Cordillera Brut**
- Chile
- Pinot noir
- Fair trade

# Reserva Menu

## Aperitive

Choice of: 5 canapés, 4 small dishes and 1 food station from the roble menu

## Starters to choose

Green bean nest with hake and hazelnut vinaigrette

Lobster cannelloni with tomatoes and sprouts

Lobster cannelloni with the cream of its essence

Vegetable lasagna with stracciatella and green pesto

Scallops with sautéed mushrooms and celery purée

## Main course to choose

Monkfish with sautéed cherry tomatoes and fresh herbs

Hake with potatoes, poached onion and white wine sauce

Cow tenderloin steak from Ripoll with morel mushroom sauce and mashed potatoes

Boneless lamb with eggplant purée and yogurt sauce

Boneless piglet with apple purée in its own sauce

## Pre-dessert

Mojito sorbet

Mandarin sorbet

Lemon sorbet

## Dessert

Cheesecake with red fruit jam and biscuit

Chocolate cake with apricot jam

White chocolate mousse with passion fruit

Warm apple pie with almond biscuit

Red Velvet cake

## Pairing proposal



- **Santa Digna Estelado Rosé**
- Chile
- País
- Fair trade



- **Clos Ancestral Blanco Rosé**
- DO Penedès
- Forcada and Xarello
- Vinari for the vineyard Recovery initiative



- **Clos Ancestral**
- DO Penedès
- Garnacha, Tempranillo and Moneu
- Vinari for the vineyard Recovery initiative



- **Sons de Prades**
- DO Conca de Barberà
- Chardonnay
- Vinari Or 2023



- **Forcada**
- DO Penedès
- Forcada
- Vinari for the vineyard Recovery initiative



- **Mas La Plana**
- DO Penedès
- Cabernet sauvignon



- **Floralis Moscatal**
- Sweet wine
- Muscat from Alexandria



- **Cuvée Esplendor de Vardon Kennett**
- Sparking wine
- Pinot noir, Chardonnay and Xarello

## Includes

One event per day

Event duration up to 8 hours

Menu tasting for 6 pax

Bespoke menu for the event

Set up with our own furniture and tableware

Seating and menu printing

Floral centrepieces  
(Except Roble package)

Projector and screen

## Does not include

Open bar during the party

Additional decoration options

Staff menu

Childcare

Additional time past the agreed end time

DJ

Photos

## Cancellation policy

The menu and number of attendees must be confirmed at least 15 days before the event.

This can be adjusted up to (+/- 10%).

The venue will be considered booked once 30% of the fee has been paid.

The full amount must be paid 15 days before the event.

The pre-payment will not be reimbursed if the event is cancelled within 15 days of the event date.

## General information

All of our dishes can be adapted in case of any food intolerances or allergies.

Does not include travel to/from Mas Rabell.



**MAS RABELL**

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