



HERETAT

**OLLER  
del MAS**

EST. 964

*WEDDINGS*



# *A magical day between vineyards and memorable day at Oller del Mas*

A unique and magical setting to celebrate any type of event and, at the same time, enjoy a gastronomic menu.

Heretat Oller del Mas has more than 1,000 years of history.

Located around the medieval castle, originally from the 10th century and completely restored between 1981 and 2008, the space breathes the captivating history of the Oller family: knights, nobles, noblemen, religious men and masters of the arts, religious figures and master craftsmen who have left their mark on the history of the country.

Thirty-six generations and more than a thousand years of history tell what today is a winery, wine tourism center, the Bages 964 Restaurant and Cabins of Oller.

It is located in a privileged area, in the middle of mountains such as Montserrat, at 2 minutes from Manresa, only 40 minutes from Barcelona, and 45 minutes from the Costa Brava.





# *Spaces*

## *Oller del Mas*

The space reserved for private events and where weddings take place. A medieval farmhouse and castle dating from the year 964 and are the center of Oller del Mas.

It consists of different spaces where you can celebrate the ceremony and the reception:

- Armes Courtyard
- Between Vienyard
- Arnau and Bernat rooms
- Courtyard and Banquets room
- Montserrat room
- Courtyard and Business room





## *Cabins of Oller*

Twenty-two wooden cabins integrated into the forest of oaks and pines with unique views of Montserrat.

A unique concept of accommodation where sustainability, nature and comfort are combined in spaces designed with harmony and sensitivity. Wood, organic materials and natural lines make up spaces in absolute harmony with nature, where large windows create a direct connection with the environment.

22 cabins, all different, with a strategic location in the forest and with windows and terraces adapted to the views and the situation of each one of them to promote maximum immersion and contact with the environment. Smoking is strictly forbidden in this area.

The whole complex works looking for maximum energy efficiency, being geothermal and aerothermal the main energy sources. A biological sewage treatment plant closes the circle of wastewater and treats it for reuse.

*\*All cabins must be rented, consult conditions.*



# *Ceremony*

## *Space Ceremony*

The Chapel  
Armes Courtyard  
Between vineyards  
Arnau Room (inside the castle)

## *Includes*

Snack bar at the entrance  
Wooden chairs  
Bench for the bride and groom  
Altar structure

## *Not Included*

Floral decoration  
Master of ceremonies  
Music or sound system



# Gastronomic proposal 964



## Oller appetizer

Seasonal sorbet  
Crunchy cod skin with brandade, garlic chips and pickles  
Chicken croquette with curry mayonnaise  
Pulled pork rral with pickles and pickled vegetables  
Codfish fritter with honey allioli  
Skewered shrimp in gabardine with black garlic romesco sauce  
Mini cannelloni of Prat chicken with foie and boletus, boletus  
bechamel sauce and crispy parmesan cheese  
Galician beef steak tartar on crispy potato filipino and café Paris  
Our patata brava with roasted garlic allioli and chipotle chile  
sauce  
Mini burger of Galician beef on brioix bread, cheese, bacon and  
onion confit

## Buffet of appetizers

Mushroom risotto with parmesan crunchy  
Catalan cheeses with their accompaniments: grapes, strawbe-  
rries, duo of jams and toast

## Snack bar

Water  
Soft drinks  
Beer  
Selected wines

### Supplements:

Gin and tonic bar  
Personalized cocktail bar

## Menu 964

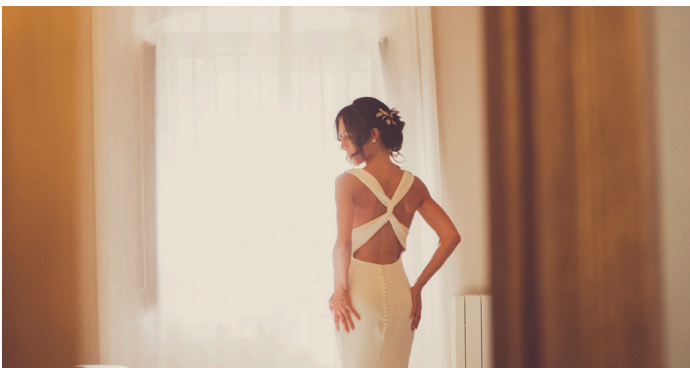
Salmorejo with carabinero tartar, quail eggs and “cecina”  
Cod with potato gnocchis, shrimps and “suquet”

## Desserts to choose

Milk chocolate ingot with praline mousse and caramelized walnuts  
Citrus 2024  
Massini with red fruit ice cream

## Cellar

See the section on the Oller winery



# *Gastronomic proposal Signature*



## *Oller appetizer*

Seasonal sorbet  
Crunchy cod skin with brandade, garlic chips and pickles  
Chicken croquette with curry mayonnaise  
Pulled pork rral with pickles and pickled vegetables  
Codfish fritter with honey allioli  
Skewered shrimp in gabardine with black garlic romesco sauce  
Mini cannelloni of Prat chicken with foie and boletus, boletus  
bechamel sauce and crispy parmesan cheese  
Galician beef steak tartar on crispy potato filipino and café Paris  
Our patata brava with roasted garlic allioli and chipotle chile  
sauce  
Mini burger of Galician beef on brioix bread, cheese, bacon and  
onion confit

## *Buffet of appetizers*

Mushroom risotto with parmesan crunchy  
Catalan cheeses with their accompaniments: grapes, strawbe-  
rries, duo of jams and toast

## *Snack bar*

Water  
Soft drinks  
Beer  
Selected wines  
**Supplements:**  
Gin and tonic bar  
Personalized cocktail bar

## *Menu Signature*

Galician-style octopus carpaccio, paprika and potato emulsion  
Lamb terrine with braised eggplant and spiced cous cous

## *Desserts to choose*

Milk chocolate ingot with praline mousse and caramelized walnuts  
Citrus 2024  
Massini with red fruit ice cream

## *Cellar*

See the section on the Oller winery



# Gastronomic proposal Premium



## *Bernat appetizer*

Crunchy cod with its brandade, garlic chips and pickles  
Boletus and foie croquette with tartufata mayonnaise  
Pulled pork mollete Ral with pickles  
Codfish fritter with honey aioli  
Brochette of shrimp in gabardine with black garlic romesco sauce  
Mini seafood cannelloni with shrimps velouté  
Galician beef steak tartar on crispy potato filipino with café paris  
Our patata brava with roasted garlic aioli and chipotle chile sauce  
Galician beef mini burger with bread roll, cheese, bacon and onion confit  
Sobrasada mochi  
Bluefin tuna tartar balfegó with causa limeña and pickles

## *Buffet of appetizers*

Mushroom risotto with parmesan crunchy  
Catalan cheeses with their accompaniments: grapes, strawberries, duo of jams and toast

## *Snack bar*

Water  
Soft drinks  
Beer  
Selected wines  
**Supplements:**  
Gin and tonic bar  
Personalized cocktail bar

## *Menú Premium*

Prawn coke, confit leeks, pork jowl and black garlic “romesco”  
Rossini beef steak with foie and truffle demiglace

## *Desserts to choose*

Milk chocolate ingot with praline mousse and caramelized walnuts  
Citrus 2024  
Massini with red fruit ice cream

## *Cellar*

See the section on the Oller winery





# *Additional buffets*



## *Oyster Buffet*

Selection of fresh oysters

## *The Oller's Vermouth*

Large assortment of preserves

## *The Oller's ember*

Beef  
Brochette of octopus and bacon with ximixurri  
Vegetable brochette

## *Ham buffet*

Hand-cut ham

## *Japanese*

Special sushi selection

## *Oller's special wine bar*

Selection of wines to your preference



# Oller Winery



## Oller wines

Les Parcel·les - White - Garnatxa i Picapoll Negre\*

Bernat Oller - Red - Merlot, Syrah i Picapoll Negre\*

AT Roca Reserva - Sparkling\*

Especial Macabeu - White - Macabeu

Càndia - Red - Garnatxa, Syrah, Sumoll, Merlot i Picapoll Negre

Arnau Oller - Red - Merlot i Picapoll Negre - Vi de Finca

Ròmia - Red - Carinyena, Garnatxa, Mandó, Sumoll i Picapoll Negre

Especial Picapoll - Red - Picapoll Negre - Vi de Finca

*\*Wines included in the menu price*





# Open bar

**At the Bar** Ginebre (Roku, Seagrams, Bombay, Puerto Indias)  
Vodka (Absolut)  
Whisky (Dyc, JB, Ballantines, Famous Grouse, Jim Bean)  
Ron (Habana 7, Bacardi, Brugal Añejo)  
Tequila  
*Option of premium distillates on request*

**Timetable** Until 23:00h for midday weddings  
Until 03:00h for evening weddings  
  
\*Maximum until 05:00 h at morning

**Night Snacks** Mini sandwiches  
Fruit skewers  
Candy Bar *extra*

**Conditions** Maximum of two hours  
After the third hour there will be a supplement for person





# Conditions

## *Includes*

The gastronomic proposal  
Appetizer  
Menu  
Aperitif beverage bar  
The wine cellar  
After-dinner distillates or gintonics  
Tasting menu for six people  
Design and/or printing of stationery (minutes and seating plan)  
Maître for the celebration  
One waiter for every ten guests  
Technical visit with the bride and groom

## *Not Included*

Space rental  
Open bar and reception  
Ceremony set-up in our space  
Flowers or other extra decorations  
Other suppliers (such as a DJ)  
10% VAT  
The price of the children's menu and Staff menu. This will be 50% of the price of the adult menu chosen.

## *Cabins of Oller*

All weddings from Sunday to Friday mandatory rental of all Cabins one night, and all weddings on Saturday mandatory rental of all Cabins Friday night and Saturday night.



## *General information*

The menu will be tested 3 months before the chosen date for 6 people. The tasting will always take place during the week.

The banquet is confirmed as soon as the deposit of 2.000 € is paid.

Couples will provide the exact number of guests within a maximum period of 6 days before the banquet. 3 days before, the couple will reconfirm the final number of guests that will be applied in the final billing. The total amount of the banquet must be paid in full before the wedding day.

Minimum number of guests:

Weekdays - 65 people

Fridays, Saturdays and holidays - 100 people.

There is no exclusivity of suppliers, except for catering.





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