



BANQUETS & EVENTS

2024



CAP VERMELL GRAND HOTEL
MALLORCA



EMBARK ON A GASTRONOMIC VOYAGE WITH US, SAVORING THE DELIGHTS OF OUR ENTICING MENUS

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COFFEE BREAKS

Business Coffee Break (Ongoing) || 10 € Half-Day – 16 € Full-Day per person
Coffee, tea, infusions, milk & water

Make Your Own Coffee (30min)

**Each coffee break starts with a base that comprises coffee, milk, a variety of teas and infusions (Assam, peppermint, fruits of the forest), a choice of fresh juices (orange, pineapple, apple), croissants, and seasonal fruits with a price of 16€ per person. You have the flexibility to customize your break by adding other items from the selection below.*

Selection of Balearic pastries || +4 € per person

Ensamadas, Cremadillos and Majorcan potato brioche

Cookies & Shortbreads || +3 € per person

Assortment of homemade biscuits and shortbreads
(chocolate, almond and cinnamon)

Dried fruits & Nuts || +3 € per person

Almonds, plums, dates, dried peaches, raisins

Dips & Crudités || +5 € per person

Traditional hummus and baba ghanoush with crudités

Salads and Greens || +8 € per person

Assortment of fresh and local green salads

Sandwiches & Wraps || +7 € per person

Tomato & Iberian Ham sandwiches, Salmon & fresh cheese sandwiches, Guacamole & tomato sandwiches

Selection of Cheese & Charcuterie || +12 € per person

Iberian Ham, chorizo, sobrasada, Manchego cheese, Mahonés cheese, fresh cheese

Cakes & Desserts || +6 € per person

Cheesecake, Brownie with walnuts and almond cake



Cap Vermell Green Break || +40€ per person [Minimum 15 covers]

Indulge in our Cap Vermell Green Break, "a vibrant blend of health and flavor.

Coffee, plant-based milks, a variety of Bio GREEN teas, a selection of antioxidant GREEN juices, matcha tea cookies, avocado and chia seeds toast, veggie wraps, GREEN salads, pistachio & pumpkin seeds, GREEN apples & kiwis.

Cap Vermell Majorcan Break || +40€ per person [Minimum 15 covers]

Explore Majorcan gastronomy with a delightful journey of local flavours

Coffee, milk, a variety of local teas and infusions (black tea, wild olive, lemon verbena), a choice of fresh juices (orange, apple, peach), MAJORCAN ensaimadas & cremadillos, Grimalt & Mahonés cheese selection, MAJORCAN pickles, MAJORCAN charcuteries (sobrasada & camaiot), toasted MAJORCAN almonds.

Cap Vermell Coffee Break OASIS || +55€ per person [Minimum 15 covers]

Coffee, milk, a variety of teas and infusions (peppermint, Rooibos, camomile), a choice of fresh juices (orange, pineapple, cranberry), croissants, seasonal fruits, selection of Balearic pastries, cookies & shortbreads, nuts & raisins, dips & crudités, salads & greens, sandwiches & wraps, selection of cheese & charcuterie and cakes & desserts.



CANAPÉS, FINGER FOOD & SNACKS

**For standing dinners minimum choice of 8 canapés will be required*

COLD CANAPÉS [Minimum choice of three cold or warm canapés]

Cherry & strawberry Andalusian gazpacho (VE)	
Beetroot & crispy kale shot (VE)	
Aubergine puree & goats cheese tartlet (V)	
Sobrasada & flower honey lollipop	
Mini cornet with salmon mousse & wasabi mayonnaise	
Crisp of crumbled crab	
Gordal olives filled with vermouth (V)	
Courgette cannelloni with wild mushroom paté and blueberry marmalade (VE)	
Chicken parfait tartalet with Majorcan figs chutney	
Parmesan lollipop with sesame & pistachio (V)	
Mini cornet with red tuna tartare, creamy avocado & caviar	
Croaker fish ceviche with sweet potato chips	
Cristal bread toast with tomato & Iberian ham	
Prawn tartare with wasabi tobiko	
Duck confit with apple and orange candy	

WARM CANAPÉS [Minimum choice of three cold or warm canapés]

4 €	Teriyaki chicken skewers	4 €
4 €	Tofu bite, vegan wasabi mayonnaise & algae powder (V)	4 €
4 €	Bacon & cheese Quinche Lorraine	4 €
4 €	Selection of croquets	4 €
4 €	Spanish omelette with caramelized onion (V)	4 €
5 €	Sardines in “escabeche” tempura	5 €
5 €	Boletus & vegetables steamed bao bun (V)	5 €
5 €	Avocado nuggets (V)	5 €
5 €	Suckling-pig toast with crispy sweet potato skin	5 €
5 €	Cod fritter with black garlic aioli	5 €
6 €	Prawn wonton with bisque emulsion	6 €
6 €	Cochinita pibil taco with pickled onion	6 €
6 €	Steamed bun bao filled with red wine braised ox tail	6 €
6 €	Galician style octopus with potato Parmentier and smoked paprika caviar	6 €
6 €	Courgette flower in tempura with goat cheese (V)	6 €



BUFFETS

Make Your Own Buffet || 60 € per person [Minimum 30 covers]

**Cap Vermell Grand Hotel takes pride in personalizing experiences and catering to each customer's unique desires and preferences. That's why we offer a diverse array of options to create your customized buffet menu base on individual requirements. You can select 3 starters, 3 main dishes, 2 side dishes, and 2 desserts from the choices below. If you wish to enhance your package, you have the flexibility to add additional starters for 15€ per person, extra main dishes for 20€ per person, and supplementary side dishes or desserts for 10€ per person.*

All of our buffets include "Pa Amb Oli" and salads @ crudités station.

STARTERS (To choose 3 options) [+15 € per person for extra service]

- Quinoa salad with seasonal products (VE)
- Pasta salad with feta cheese, black olives & red pesto (V)
- Chicken Caesar salad
- Chickpea salad with seasonal vegetables (V)
- Potato salad with mustard dressing (V)
- Caprese salad with tomatoes, mozzarella & pesto (V)
- Hummus (classic, beetroot, peppers, corn) (VE)
- Tabbouleh salad with cous cous & vegetables (VE)
- Bacon, cheese & spinach Quiche
- Vegetarian Quiche with goat's cheese & spinach (V)
- Majorcan coca with roasted peppers (V)
- Majorcan coca with trempó (V)
- Selection of Spanish croquettes
- Selection of gyoza dumplings
- Selection of spring rolls, samosas & nems (V)
- Andalusian gazpacho (VE)

MAIN DISHES (To choose 3 options) [+20 € per person for extra service]

- Thai green curry with Basmati rice (VE)
- Bulgur with seasonal vegetables (VE)
- Polenta with vegetables demi-glace (V)
- Pumpkin risotto (V)
- Chicken al chilindrón
- Boneless lamb leg with red wine reduction
- Pork loin with whole grain mustard sauce
- Beef goulash
- Majorcan style daily catch fish (with spinach, pine nuts, tomato & raisins)
- Teriyaki salmon
- Biscay style (Pil Pil) Cod
- Hake in green sauce



SIDE DISHES (To choose 2 options) [+10€ per person for extra service]

- Roasted potato wedges (VE)
- Roasted sweet potato (VE)
- Aromatic Jasmin rice (VE)
- Stir-fry vegetables (VE)
- Lyonnais potatoes with fried onions (VE)
- Sautéed tender wheat with vegetables (V)
- Roasted vegetables (VE)



DESSERTS (To choose 2 options) [+10€ per person for extra service]

- Burnt custard ensaimada
- Fresh seasonal fruits (VE)
- Cap Vermell vanilla mille-feuille
- Cinamon rice pudding “Arroz con leche”
- Classic panna cotta
- Basque style cheesecake
- Lemon pie
- Carrot cake
- Hazelnut praline eclairs



THEMED BUFFETS

Flavors of ASIA Buffet || 145 € per person [Minimum 30 covers]

**Embark on a culinary adventure through Asia with our 'Flavors of Asia Buffet.' Join us as we bring together the vibrant and diverse cuisines of China, India, Japan, and Thailand under one roof. Our buffet features dedicated stations for each country, allowing you to savor the authentic tastes, aromas, and spices that define these Asian culinary traditions. From the fiery curries of India to the delicacies of Japan, the bold flavors of China, and the aromatic dishes of Thailand, your taste buds are in for an unforgettable journey across the continent.*

CHINA

Vegetables spring rolls (V)
Rice, chicken & prawns' wok
Chinese steamed bun with pork

JAPAN

Vegetarian Ramen (V)
Selection of gyoza dumplings with tentsuyu sauce
Yakitori skewers

INDIA

Lamb yellow curry
Chicken Tikka Massala
White rice & Tandoor roasted Naan bread (VE)

THAILAND

Chicken & Prawns Pad Thai
Vegetables green curry with aromatic rice (VE)
Papaya salad (V)

DESSERTS

Rice Kheer
Japanese cheesecake
Coconut tapioca with pineapple & lychee



Flavors of the WORLD Buffet || 145 € per person [Minimum 30 covers]

**Get ready for a culinary adventure of epic proportions with our "Flavors of the WORLD Buffet" This extraordinary culinary experience takes you on a tour of the world's most iconic cuisines, all within the confines of a single dining space. From the passionate flavors of Italy to the lively dishes of Spain, the comforting classics of the USA, the elegance of French cuisine, the vibrant tastes of Mexico, and the diverse offerings of Peru, our buffet offers a remarkable convergence of culinary cultures. Get ready to explore, taste, and celebrate the rich and diverse tapestry of global flavors at every station.*

SPAIN

Hake in green sauce
Selection of croquets

ITALY

Caprese salad (V)
Pasta carbonara

USA

Hot dogs
Pulled pork burger

FRANCE

Quiche Lorraine
Salmon papillote

MEXICO

Chili con carne with rice
Cochinita Pibil taco

PERÚ

Daily catch ceviche
Vegetarian anticucho (VE)

DESSERTS

Tiramisu (Italy)
Crème Brûlée (France)
Tarta de Santiago (Spain)



LIVE COOKING STATIONS

**Minimum 30 people*

SALAD STATION || 20 € per person

A selection of lettuce leaves, vegetables, toppings & dressings:

Potato salad with mayonnaise, pickles & wholegrain mustard

Chickpea salad with peppers, tomatoes, olives, onion & tuna

Pasta salad with red pesto, dried tomatoes, and black olives

Cucumber salad, crème fraiche, dill, radishes & capers

OYSTER STATION || 30€ per person

Thierry Super Speciale N°1

RICE & PAELLA (To choose 2 options) || 32 € per person

Seafood paella with mussels, clams, prawns & cuttlefish

Valencian style paella with chicken, rabbit, vegetables & garrafó

Seafood & meat paella

Vegetarian paella

Fideuà noodles with seafood & aioli

Black rice with squid & cuttlefish

SUSHI STATION || 35 € per person

A curated selection of 5 different sushi, including: nigiri, makimono & aburi

Hand-carved Iberian Ham “JOSELITO GRAN RESERVA” || 1,500 € per ham

**Our exceptionally talented "cortador de jamón" will expertly execute the intricate process of carving our Joselito Gran Reserva Ham, renowned for its exquisite marbling of fat that imparts a stunning, marbled look, superb juiciness, and a delicate texture. The fat, a closely guarded secret of Joselito Ham, is remarkably aromatic and melts in the mouth, saturating the palate with an unparalleled, multifaceted, intense, and enduring flavor.*





Cap Vermell BBQ Experience || 70 € per person [Minimum 30 covers]

**At Cap Vermell, we invite you to create your custom BBQ experience. Select 3 meats, 2 fish options, and 3 side dishes from our carefully curated selection. You can take your BBQ to the next level by enhancing your choices with standard cuts for a €8 per piece supplement, premium cuts for a €15 per piece supplement, or indulging in luxury cuts for a €30 per piece supplement. To elevate your barbecue adventure, we provide an array of delectable sauces. Your BBQ, your way - a truly personalized culinary journey.*

STANDARD MEAT (To choose 3 options)

- Argentinian chorizo “criollo” sausage
- Beef flank steak
- Argentinian beef ribs
- Iberian pork feather loin
- Marinated chicken skewers
- Selection of Majorca sausages (chistorra, longaniza & butifarró)

STANDARD FISH (To choose 2 options)

- Mussels
- Squid
- Sardines
- Langoustine
- Croaker fish

STANDARD SIDE DISHES (To choose 3 options)

- Roasted potatoes (VE)
- Roasted sweet potatoes (VE)
- Provençal tomatoes (VE)
- Grilled vegetables (VE)
- Corn on the cob (VE)
- Selection of grilled seasonal mushrooms (VE)
- Fresh salads selection (V)

PREMIUM MEAT (Upgrade for 15 € per person)

Iberian pork shoulder blade steak

Iberian pork tenderloin steak

Iberian pork head loin steak

Lamb chops

Argentinian sirloin cap steak

Marinated chicken thigh

PREMIUM FISH (Upgrade for 15 € per person)

Tiger prawns

Clams & cockles

Sea bream fillet

Sea bass

Scampi

LUXURY MEAT (Upgrade for 30 € per person)

Galician beef prime rib

Boneless Poussin

Beef sirloin

Aged T-Bone steak

LUXURY FISH (Upgrade for 30 € per person)

Lobster

Turbot

Razor clams & scallops

“Carabinero” prawn



EXECUTIVE MEALS

EXECUTIVE MEALS || 80 € per person

**To choose 1 starter, 1 main dish @ 1 dessert*

STARTERS

- Tomato & mozzarella salad, pesto & basil sorbet (V)
- Avocado gazpacho, yogurt & lime (VE)
- Quinoa salad with Matcha tea & beetroot textures (VE)
- Salmon gravlax with dill, crème fraiche, orange & shoots
- Artichoke hearts with blue cheese sauce & truffled honey (V)
- Potato parmentier with poached egg & sobrasada
- Braised chicory with red wine, goat's cheese & picked blueberry (V)
- Rockfish Suquet

MAIN DISHES

- Vegetable mille-feuille with wine reduction & aromatic herbs (VE)
- Vegetable green curry wild rice (VE)
- Mushroom risotto with Jerusalem artichoke crisps (V)
- Iberian pork head-loin steak with sweet potato puree, fruit chutney & herbs
- Tuna steak with soy & sesame sauce & glazed root vegetables
- Duck confit & celery textures with orange reduction || +20 € supplement
- Beef sirloin steak, creamy potato puree & Perigux sauce || +20 € supplement
- Turbot with saffron sauce, Majorcan potato & pak choy || +20 € supplement

DESSERTS

- Chocolate textures with vanilla ice cream
- Black beer tiramisu with PX reduction
- Coconut panna cotta with raspberries & lime zest
- Carrot cake & pistachio cream



GALA DINNER MENUS

**To choose 1 starter, 1 main course & 1 dessert. Menus can be upgraded with dishes from superior menus by paying a supplement.*

GOURMET SYMPHONY || 145 € per person

STARTERS

Marbled salmon with nori, wasabi & avocado puree, pickled cucumber & radish and lime sorbet

or

Caramelized onion tartlet with goat's cheese curd (v)

or

Ham hock & Iberian ham terrine with toasted brioche

MAIN DISHES

Low-temperature cooked suckling pig with roasted cauliflower puree & cider jus

or

Stewed monkfish with bisque emulsion

or

Polenta with vegan demi-glace & seasonal local vegetables (v)

DESSERTS

Selection of Chef's desserts

INDULGENCE UNLEASHED || 165 € per person

STARTERS

Tuna tataki, wakame seaweed, ginger candy, yuzu dressing & ponzu textures

or

Confit parsnip with celeriac puree, apple & celery coating (v)

or

Ox tail ravioli and its jus

MAIN DISHES

Duck magret with carrot & anise puree, quince & orange jelly & coffee sauce

or

Seabass with creamy cauliflower, plankton & sea algae

or

Pumpkin gnocchi with sage, cherry tomato & hazelnut sauce (v)

DESSERTS

Selection of Chef's desserts

EPICUREAN DELIGHTS || 190 € per person

STARTERS

King trumpet with truffle & mushrooms consommé (v)

or

Lobster tail in suquet, samphire & nasturtium leaves

or

Grilled foie gras with hibiscus flowers

MAIN DISHES

Beef sirloin, creamy potato puree & Perigueux sauce

or

Wild mushrooms risotto, truffle, Jerusalem artichoke crisps & aromatic herbs (v)

or

Turbot with Kimizu sauce & sturgeon caviar

DESSERTS

Selection of Chef's desserts



ÁLVARO SALAZAR** DEVORO MENU || 350 € per person

[Minimum 20 covers maximum 65 covers]

For those seeking a truly immersive gastronomic experience, we invite you to indulge in the exquisite menus crafted by our renowned chef Álvaro Salazar, the sole recipient of 2 Michelin stars in the Balearic Islands. His culinary artistry unfolds without limits, enabling a culinary expression free from constraints. Yet, he remains firmly dedicated to our environment and heritage, taking pride in his exploration of the culinary treasures of our culture while paying homage to our nation's extensive culinary tradition. The menu consists of 2 snacks, 1 starter, 1 fish main dish, 1 meat main dish, dessert & petit fours.*

ALBOR

Duck³

“Porc Negre” bun

“Palo cortado” fragrant seafood salad

Almond, Picual & caviar

ZÉNIT

Dentex fish & its collagens

Soft braised veal, beetroot and herbs

OCASO

Sela's torrija with noisette butter ice cream

Petit Fours



KIDS MENU GALA DINNER

30 €/kid – maximum selection of 2 savoury + 1 dessert

SAVOURY:

Chicken breast fillet with mushroom sauce and white rice

Grilled salmon with broccoli and white rice

Beef burger with cheese and fries

Pasta with pesto

Pizza Margarita

SWEET:

Chocolate brownie with vanilla ice cream

Almond sponge “Gató” with almond ice cream

Cheesecake with red berries

Carrot cake with pistachio crumble



MIDNIGHT SNACK

SAVOURY:

Cheeseburger || 6 €/pcs (minimum order of 30 pieces)

Hot dogs || 5 €/pcs (minimum order of 30 pieces)

Iberian cheese & charcuteries sandwich
7,50 €/pcs (minimum order of 20 pieces)

Focaccia with Provençal Tomatoes, Vegan Cheese & basil (VE)
5 €/pcs (minimum order of 30 pieces)

Pizza Margarita 30cm (V) || 20 € (minimum order of 4)

Pizza BBQ 30cm || 25 € (minimum order of 4)

Roasted potato wedges & sauces || 4,50 € / portion (minimum order of 20)

SWEET

(5,00Euro/pcs – minimum order of 20 pieces each)

Porrás filled with chocolate

Doughnuts selection

White chocolate brownie



WINE PACKAGES

**Every package consists of the selection of three wines*

HARMONY RESERVES || 35 € per person

Sparkling: Mas Oliver, Chamcalet (Cava)

White: A Telleira (Ribeiro)

Rose: Sericis Pinot Noir, Murviedro (Alicante)

Tinto: Intramurs de Poblet, Abadía de Poble (Conca de Barberà)

BANQUET-BOUQUET EDITION || 50 € per person

Sparkling: Coquet, Mestres (Cava)

White: Albariño de Fefiñanes (Rías Baixas)

Rose: Rose d'une Nuit, Château La Coste (La Rioja)

Tinto: J.Palacios, Pétalos del Bierzo (Bierzo)

CELEBRATION CELLARS || 65 € per person

Sparkling: Rosat, Mestres (Cava)

White: Sons de Prades, Torres (Conca de Barberà)

Rose: Clarete, Vinos del Panorámico (Provence)

Tinto: Finca Martelo, Torre de Oña (La Rioja)



WINE LIST

SPARKLING WINE

Mas Oliver, Chamcalet (Cava) 9 €

Fresh, dry & green fruit

Coquet, Mestres (Cava) 18 €

Dry, crisp, herbs & brioche

Rosat, Mestres (Cava) 18 €

Bold, dry & fruity

Brut Réserve, Billecart-Salmon (Champagne) 35 €

Creamy, complex, spiced, ripe white fruit & brioche

Brut Rosé, Billecart-Salmon (Champagne) 51 €

Lingering, rich, crispy

WHITE WINE

A Telleira (Ribeiro) 13 €

Fresh, youthfull & citrus notes

Albariño de Fefiñanes (Rías Baixas) 18 €

Elegant, crispy & stone fruits notes

Sons de Prades, Torres (Conca de Barberà) 23 €

Fresh, spiced and stone & tropical fruits notes

Chardonnay Roure, Miquel Gelabert (Mallorca) 24 €

Ripen, dry & complex

ROSE WINE

Sericis Pinot Noir, Murviedro (Alicante) 14 €

Creamy, spiced & red fruit notes

Rose d'une Nuit, Château La Coste (La Rioja) 18 €

Fresh, youthful, citrus & berries notes

Clarete, Vinos del Panorámico (Provence) 18 €

Ripen, complex, citrus, red berries & spiced

RED WINE

Intramurs de Poblet, Abadía de Poblet (Conca de Barberà) 13 €

Rich, spice & red fruit notes

J. Palacios, Pétalos del Bierzo (Bierzo) 14 €

Enjoyable, fruity & spiced

Secret del Priorat, Torres (Priorat) 19 €

Deep, complex & red fruit notes

Finca Martelo, Torre de Oña (La Rioja) 24 €

Full bodied, spiced & rape red fruits



OPEN BAR

STANDARD OPEN BAR || 70 € per person 2 hours (+30 € per extra hour)

Bombay Sapphire
Absolut
Bacardi White Label
Jameson
Sauza Blanco
Beer
Mallorcan herb liqueur
Wines selection
Soft Drinks
Water

PREMIUM OPEN BAR || 85 € per person 2 hours (+35 € per extra hour)

Tanqueray 10
Belvedere
Bacardi 8 yrs
Dalwhinnie 15
Patrón Silver
Beer
Mallorcan herb liqueur
Wines selection (Mallorcan package)
Soft Drinks
Water



