



CAP VERMELL GRAND HOTEL  
MALLORCA

EVENT MENU  
2022







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# COFFEE BREAKS

## Welcome coffee

15€ / PERSON

- ☞ Coffee, milk, infusions (mint, black, berries, orange).
- ☞ Variety of fresh juices (orange, green, carrot).
- ☞ *Danesas* with Mallorcan almonds, raisin whirls, croissants.
- ☞ Seasonal fruit.

## Coffee Break Capdepera

22€ / PERSON

- ☞ Coffee, milk, infusions (mint, black, berries, orange).
- ☞ Variety of fresh juices (orange, green, carrot).
- ☞ Assortment of pastries (apple puff pastry, pastry cream *ensaimada*, cream roll).
- ☞ Finger sandwiches (*focaccia* with mozzarella, rocket salad, dried tomatoes and pesto).
- ☞ Nuts (almonds, plums, dates).
- ☞ Seasonal fruit.





## Coffee Break Artá

25€ / PERSON

- ✧ Coffee, milk, infusions (mint, black, berries, orange).
- ✧ Variety of fresh juices (orange, green, carrot).
- ✧ Selection of homemade biscuits (Chocolate, almonds, cinnamon).
- ✧ Assorted savoury sandwiches (*Pa amb oli* with ham, Roastbeef mayo with olives and rocket salad, smoked cod pepper jam and pickle tartare).
- ✧ Seasonal fruit.
- ✧ *Gató*, almond Mallorcan cake.
- ✧ Cheesecake with red fruits and vanilla crumble.

## TAKE AWAY COFFEE BREAK

### Coffee Break Take Away

15€ / PERSON

- ✧ Coffee, milk, infusions (mint, black, berries, orange).
- ✧ Variety of fresh juices (orange, green, carrot).
- ✧ Selection of pastries.
- ✧ Seasonal fruit.



# DDR COFFEE BREAKS

## Option 1

- ✧ Coffee, milk, infusions (mint, black, berries, orange).
- ✧ Variety of fresh juices (orange, green, carrot).
- ✧ *Danesas* with Mallorcan almonds, raisin whirls, croissants.
- ✧ Seasonal fruit.

## Option 2

- ✧ Coffee, milk, infusions (mint, black, berries, orange).
- ✧ Variety of fresh juices (orange, green, carrot).
- ✧ Selection of pastries (apple puff pastry).
- ✧ “Finger” sandwiches (foccacia with mozzarella, rocket salad, dried tomatoes and pesto).
- ✧ Frutos secos (Nuts (almonds, plums, dates, dried apricots).
- ✧ Seasonal fruit.





### Option 3

- ✧ Coffee, milk, infusions (mint, black, berries, orange).
- ✧ Variety of fresh juices (orange, green, carrot).
- ✧ Selection of pastries (cream emsaimada).
- ✧ “Finger” sandwiches (foccacia with mozzarella, rocket salad, dried tomatoes and pesto).
- ✧ Frutos secos (Nuts (almonds, plums, dates, dried apricots).
- ✧ Seasonal fruit.





## CANAPÉS, FINGER FOOD & SNACKS

### Cold Canapés

4€ / UNIT

- ✦ *Salmorejo*, egg and ham chips.
- ✦ Omelette, roasted garlic puree and pepper cream.
- ✦ Vegetable quiche from our garden, leek emulsion and crispy bacon.
- ✦ Coca with diced salmon marinated with local aromatic herbs, *crème fraîche* and dill emulsion.
- ✦ Steak tartare, free-range egg yolk purée, crispy shallot, trout roe and sour cream.
- ✦ Cone of marinated tuna tartare and creamy Mallorcan avocado and coriander.
- ✦ Black pig, sobrasada toast with honey and roasted Mallorcan almonds.
- ✦ Cucumber roll snack from the garden, watermelon and feta cheese cream.







## Hot canapés

4€ / UNIT

- ✦ Lamb voul-au-vent and Mallorcan fig chutney.
- ✦ Selection of croquettes (ham, spinach, mushrooms with truffle).
- ✦ Sóller prawn with kataifi pasta in its head emulsion.
- ✦ Sóller prawn with kataifi pasta and emulsion of their heads.
- ✦ Crispy rolls with Mallorcan vegetables and sweet and sour sauce.
- ✦ Mini burgers of curly goat veal and regional apricot purée.
- ✦ Chicken brochette and peanut sauce with chives.
- ✦ Octopus a feira, Tap de Cortí and potato cream.

## Packages with one hour standard drinks (wine,soft drinks,beer)

- ✦ 4 per person | €36 per person
- ✦ 6 per person | €42 per person
- ✦ 8 per person | €47 per person
- ✦ 10 por person | €51 per person





# BUSINESS LUNCH

55€/PERSON

## Appetizer (To choose one)

- ✦ Beetroot carpaccio with roket salad and Sóller orange segments and stracciatella.
- ✦ Marinated salmon with local aromatic herbs, pickles and creme fraiche.
- ✦ Confit ramallet tomato, goat cheese, walnuts and Mallorcan fig vinaigrette.
- ✦ Steak Tartar, mashed free range egg yolk, sour cream and chalote from the garden.
- ✦ Warm salad with Cala Ratjada prawns with local herb dressing
- ✦ Carrot textures with beet remesco.
- ✦ Aubergine cannelloni stuffed with seasonal mushrooms and bechamel with hazelnuts.

## Main (To choose one)

- ✦ Fake truffled tender wheat risotto and seasonal vegetables from Inca's market.
- ✦ Low temperature cod and roasted cabbage, chardonnay emulsion and sunflower and pumpkin seeds.
- ✦ Free-range chicken supreme with celeriac puree and mushroom stew with Mallorcan potato.



# BUSINESS LUNCH

55€/PERSON

## Main cont. (To choose one)

- ✧ Fake truffled tender wheat risotto and seasonal vegetables from the Inca market.
- ✧ Cheek ingot with Mallorcan potato and seasonal mushrooms.
- ✧ Roasted vegetable, garden pumpkin taco and white almond romesco sauce.
- ✧ Cauliflower steak in textures and baby Mallorcan vegetables.
- ✧ Iberian pork demi-glace of tender wheat, baby corn and cherry tomatoes confit in herbs from our garden.

## Dessert (To choose one)

- ✧ Wet cocoa cake, crumble and hazelnut ice cream.
- ✧ Red fruits with Bulgarian yogurt ice cream and white chocolate soup.
- ✧ Fig cheesecake with almond toast.
- ✧ Mallorcan *gató* with Inca orange cream.
- ✧ *Crème brûlée* with Mallorcan citrus.
- ✧ Caramelized Balearic brioche with vanilla cream.
- ✧ Cheesecake textures with mango gel.





# BUSINESS LUNCH BUFFET

UPGRADE YOUR DDR + 40€/PERSON

## Appetizer

- ✦ Bar salad with crudités and seasonal vegetables. (Includes 3 different dressings).

## Main (To choose three)

- ✦ Chicken with potatoes and mushrooms.
- ✦ Cod with roasted vegetables.
- ✦ Gnocchi with pesto sauce.
- ✦ Rabbit with mash potato.
- ✦ Salmon with cauliflower and seasonal vegetables.
- ✦ Zucchini and mozzarella aubergine parmigiana.
- ✦ Slow cooked pork with deluxe potatoes.
- ✦ Hake with beans and green sauce.
- ✦ Vegetables wok.

## Dessert (To choose two)

- ✦ Mille-feuille of cream with red berries.
- ✦ Creamy Blueberry Baked Cheesecake.
- ✦ Caramelized brioche French toast with toffee and candied walnuts.
- ✦ Coconut and ginger creme brulee.
- ✦ Star anise panna cotta with mango jam.
- ✦ Sweet banana banoffee with milk and cream.





## TAKE AWAY PICNIC

55€/PERSON

### MENU

- ✦ Quinoa salad.
- ✦ Free-range chicken sandwich.
- ✦ Seasonal Fruit.
- ✦ Mineral water.

### VEGETARIAN MENU

- ✦ Quinoa salad.
- ✦ Roast vegetables sandwich.
- ✦ Seasonal Fruit.
- ✦ Mineral water.

\*The working bags to be packed to take away.





## MEDITERRNEAN TAPAS MENU

70€/PERSON

### Appetizer

- ✦ Iberian ham.
- ✦ Local and National cheese tasting.
- ✦ Assorted of croquettes.
- ✦ Spanish omeletter and emulsión of kimchee.

### Starter

- ✦ Grilled octopus with creamy potato and Tap de Cortí emulsion.

### Main course

- ✦ Iberian pork and seasonal vegetables..

### Desserts

- ✦ Fried milk.
- ✦ Gató, almond Mallorcan cake.
- ✦ Cheesecake and y papaya jam.



# FLYING FINGER FOOD

79€/PERSON

## Cold

- ✧ Salmorejo with arbequina olive oil caviar.
- ✧ Beef tartare, mustard emulsion, pickles, crème fraîche and mashed egg yolk.
- ✧ Shrimp voul-au-vent, citrus mayo and salmon roe.
- ✧ Hummus cracker with seasonal vegetable crudite.

## Main

- ✧ Ham croquettes.
- ✧ Dices of torched salmon, red curry, piparras and Majorcan almonds.
- ✧ Quail egg kataifi pasta and truffled cream cheese.
- ✧ Crispy prawn, emulsion of its heads and chives.

## Dessert

- ✧ Mille-feuille of cream with red berries.
- ✧ Vanilla and mango panna cotta with crumble.
- ✧ Chocolate truffles.
- ✧ Macarons.





# VEGETARIAN FLYING FINGER FOOD

79€/PERSON

## Cold

- ✧ Gazpacho with extra virgin olive oil caviar.
- ✧ Sweet potato tartare, orange gel, pickled red onion and hazelnut.
- ✧ Baba ganoush tartlet, paprika caviar and roasted cherry tomato.

## Main

- ✧ Seasonal vegetable quiche.
- ✧ Spinach croquettes.
- ✧ Roasted lettuce, spicy romesco sauce and parmesan.
- ✧ Carrot and walnut voul-au-vent.
- ✧ Roasted pumpkin taco with tomato and zucchini gel.

## Dessert

- ✧ Mille-feuille of cream with red berries.
- ✧ Vanilla and mango panna cotta with crumble.
- ✧ Chocolate truffles.
- ✧ Macarons.





## MENUS

### TRAMUNTANA MENU

75€/PERSON

#### Appetizer

- ✦ Sour cream cake with diced salmon and dill.

#### Starter

- ✦ Mallorcan *trampó* salad with tomato veil and tender shoots.

#### Main course (To choose one)

- ✦ Low-temperature lacquered pork rib with sweet and sour fig sauce.
- ✦ Low temperature cooked cod, broccoli and feta cheese.

#### Dessert

- ✦ Goat cheesecake with crumble and vanilla ice cream.





## MENUS

### SOLLER MENU

95€/PERSON

#### Appetizer

✦ Mussel with pickled cream and spring onion.

#### Starter

✦ Grilled chicken *saam*, roasted pepper and *concassé* tomato.

#### Main course (To choose one)

✦ Rack of lamb, aubergine and creamy goat cheese.

✦ Salmon en papillote with cauliflower and pickled onion.

#### Dessert

✦ Coconut Crème Brûlée and sesame ice cream.





## MENUS

### PALMA MENU

125€/PERSON

#### Appetizer

✦ Prawn tempura with sriracha emulsion.

#### Starter

✦ Creamy roasted octopus taco with potato and paprika caviar.

#### Main course (To choose one)

✦ Sirloin steak gratin with potato, parsnip and demi-glace.

✦ Turbot loin, broccoli and hazelnuts.

#### Dessert

✦ Sponge cake and chocolate textures with hazelnut ice cream.





## MENUS

### VEGETARIAN MENU

95€/PERSON

#### Appetizer

- ❖ Sweet potato tartare, orange gel, pickled red onion and hazelnut.

#### Starter

- ❖ Candied artichoke with almond romesco sauce and tender shoots.

#### Main course

- ❖ Cauliflower steak in textures and Mallorcan baby vegetables.

#### Dessert

- ❖ Carrot Cake with carrot textures.

# MENU GALA DINNER

## Canapés included (To choose three)

- ✧ Mallorcan heirloom tomato *salmorejo* and olive oil caviar.
- ✧ Vegetable quiche from our garden, leek emulsion and crispy bacon.
- ✧ Marinated salmon dice cake with local aromatic herbs, *crème fraîche* and dill.
- ✧ Crispy rolls with Mallorcan vegetables and sweet and sour sauce.
- ✧ Mini beef burgers, goat roll and regional apricot purée.
- ✧ Chicken skewer and peanut sauce with chives.
- ✧ Cone of marinated tuna tartare and creamy Mallorcan avocado and coriander.
- ✧ Cucumber roll snack from the garden watermelon and feta cheese cream.
- ✧ Steak tartare, free range egg yolk puree, crispy shallot, trout roe and sour cream.
- ✧ Octopus *a feira*, Tap de Corti and potato cream.





# MENU GALA DINNER

## MENU GALA DINNER 1

125€/PERSON

### Starter (To choose one)

- ✦ Marinated *ramallet* tomato tatin and hazelnut romesco sauce.
- ✦ Gnocchi with cockles, Balearic sea fennel and bouillabaisse air.

### Main (To choose one)

- ✦ Mediterranean sea bass supreme, pak choi on a base of Mallorcan potato cream with lemon from our garden..
- ✦ Iberian cheek ingot stewed with Mallorcan black pork, candied artichokes, hazelnuts and pickled plum.

### Desserts (To choose one)

- ✦ Cheesecake with textures of red fruit, vanilla crumble and raspberry ice cream.
- ✦ Coconut Crème Brûlée and sesame ice cream.



# MENU GALA DINNER

## MENU GALA DINNER 2

150€/PERSON

### Starter (To choose one)

- ✧ Local avocado cannelloni stuffed with shrimp and citrus mayonnaise.
- ✧ Smoked eel, cauliflower puree, grilled lettuce hearts and roasted laminated Majorcan almonds.

### Main (To choose one)

- ✧ Roasted monkfish taco, grilled zucchini, beetroot romesco and pickled radish.
- ✧ Mallorcan duck magret, tender wheat sautéed with corn and dehydrated ramillet cherries and pumpkin purée.

### Desserts (To choose one)

- ✧ Wild red fruit roll covered with blow-torched meringue.
- ✧ Cheesecake with textures of red fruit, vanilla crumble and raspberry ice cream.
- ✧ Sponge cake and chocolate textures with hazelnut ice cream.





# MENU GALA DINNER

## MENU GALA DINNER 3

175€/PERSON

### Starter (To choose one)

- ✦ Tuna tataki in a sesame crust, creamy Mallorcan avocado and coriander on a bed of textured quinoa.
- ✦ Mallorcan lobster, bimi, feta cheese and seafood cream from regional coasts.

### Main (To choose one)

- ✦ Turbot loin, celeriac purée, lime gel, steamed round beans and hazelnut butter air.
- ✦ Sirloin steak with carrot puree and its different textures, potato stew, selection of mushrooms, garlic butter and thyme from the Inca market.

### Desserts (To choose one)

- ✦ Chocolate sphere with mango mousse and cocoa powder.
- ✦ Wild red fruit roll covered with torched meringue.
- ✦ Cheesecake with textures of red fruit, vanilla crumble and raspberry ice cream.
- ✦ Sponge cake and chocolate textures with hazelnut ice cream.



# MENU GALA DINNER

## VEGETARIAN MENU GALA DINNER

125€/PERSON

### Starter

- ❖ Grilled baby zucchini with roasted peppers and fried corn.

### Main

- ❖ Torched cauliflower, parmentier potato ingot, kidney bean and kimchee dressing.

### Desserts

- ❖ Carrot Cake with carrot in different textures.







## BUFFET

25 PEOPLE MINIMUM

## BUFFET CANYAMEL

65€/PERSON

### Starters

- ✦ Selection of pickled breads, allioli and tomato.
- ✦ Vegetable *cocarroi*.
- ✦ Assorted salad station.

### Main

- ✦ Low temperature cod whit cauliflower.
- ✦ Free-range chicken breast with celeriac puree.

### Side dishes

- ✦ Deluxe potato with paprika Tap de Cortí.
- ✦ Grilled vegetables.

### Desserts

- ✦ Fruit salad.
- ✦ Wet cocoa sponge cake and creamy red fruit.







## BUFFET FORMENTOR

85€/PERSON

### Starters

- ✦ Selection of pickled breads, allioli and tomato.
- ✦ Selection of Mallorcan cheeses and Serrano ham.
- ✦ Soft wheat salad, tomato, feta cheese and papaya dressing.
- ✦ Assorted salad station.

### Main

- ✦ Pork tenderloin Mallorcan potatoes and seasonal mushrooms.
- ✦ Country chicken wings with Thai sauce.
- ✦ Grilled sea bass with creamy broccoli.

### Side dishes

- ✦ Deluxe potato with paprika Tap de Cortí.
- ✦ Grilled vegetables.

### Desserts

- ✦ Fruit skewers.
- ✦ Creamy goat cheese and red fruit tart.
- ✦ Brownie with caramelized nuts and vanilla cream.





## BUFFET MALLORCA

120€/PERSON

### Starters

- ✦ Andalusian gazpacho, *trampó* salad and olive oil caviar.
- ✦ Hummus crudités and slices of crispy llonguet.
- ✦ Soft wheat salad, tomato, feta cheese and papaya dressing.
- ✦ Assorted salad station.

### Main

- ✦ Rack of Balearic lamb at low temperature with its juice and seasonal vegetables.
- ✦ Cod with creamy roasted peppers on spinach and beans.
- ✦ Free range chicken thigh confit with gnocchi with red pesto and cherry tomatoes.

### Side dishes

- ✦ Truffled potato gratin.
- ✦ Eggplant zucchini and mozzarella parmigiana.
- ✦ Potato stew and seasonal mushrooms.

### Desserts

- ✦ Mille-feuille of cream with red berries.
- ✦ Creamy Blueberry Baked Cheesecake.
- ✦ Caramelized brioche French toast with toffee and candied walnuts.
- ✦ Coconut and ginger creme brulee.
- ✦ Star anise panna cotta with mango jam.
- ✦ Sweet banana banoffee with milk and cream.



## SPANISH MARKET MENU

190€/PERSON

### National cheeses Station

- ❖ Artisan Mahón Cheese, Cuatro Picos from Valencia, Queso Estrella La Peral, Sierra Solana, Payoyo Cheese, Pajarete Cheese, Gran Reserva Ojos del Guadiana and Grimal.

### Mallorca Station

- ❖ “Tumbet” traditional mallorcan fried vegetables in tomato sauce.
- ❖ “Frit Mallorquín” traditional mallorcan lamb recipe.
- ❖ “Coca de Verduras” traditional mallorcan bread with vegetables.
- ❖ “Cocarros” traditional mallorcan pie with vegetables.

### Iberian Ham and Cold Cuts Cutting Station

- ❖ Iberian Ham, Salchichón, Chorizo, Iberian Loin.

### Andalusian Station

- ❖ Assorted of Cold Soups: Salmorejo, Gazpacho and ajoblanco.

### Galician Seafood Station

- ❖ Oysters, Swimcrab, Ediblecrab, Lobster

### Valencian Station- Paella Traditional Valencian Rice

### Assorted Desserts Station





## ADD ON STATIONS

25 PEOPLE MINIMUM

### RICES & PAELLA

+25€/PERSON | TO CHOOSE ONE

- ✦ Seafood paella, mussels, clams, prawns, cuttlefish.
- ✦ Blind chicken paella.
- ✦ Vegetarian paella.
- ✦ Black rice with squid and cuttlefish.

### PASTAS

+20€/PERSON | TO CHOOSE ONE

- ✦ Tagliatelle with truffle cream and Parmesan cheese.
- ✦ Gnocchi with pesto.
- ✦ Ricotta ravioli with 4 cheese sauce.

### SEAFOOD

+35€/PERSON

- ✦ Oysters
- ✦ Lobster.
- ✦ Shrimps.
- ✦ Mussels.

### BBQ

+30€/PERSON | TO CHOOSE ONE

- ✦ Land: Entrecote, Iberian feather, free-range chicken, sausage.
- ✦ Sea: Squid, Prawns.
- ✦ Sauces: Chimichurri, allioli.





## BUFFET + BBQ

### OPTION 1

120€/PERSON

#### Starters

- ✦ Andalusian gazpacho, *trampó* salad and olive oil caviar.
- ✦ Hummus crudités and slices of crispy llonguet.
- ✦ Soft wheat salad, tomato, feta cheese and papaya dressing.
- ✦ Assorted salad station.

#### BBQ Live stations

- ✦ Land: Entrecote, Iberian pork *pluma*, free-range chicken, sausage.
- ✦ Sea: Squid, prawns.
- ✦ Sauces: Chimichurri, allioli, Béarnaise.

#### Side dishes

- ✦ Truffled potato gratin.
- ✦ Eggplant zucchini and mozzarella parmigiana.
- ✦ Potato stew and seasonal mushrooms.

#### Desserts

- ✦ Mille-feuille of cream with red berries.
- ✦ Creamy Blueberry Baked Cheesecake.
- ✦ Caramelized brioche French toast with toffee and candied walnuts.





## OPTION 2

175€/PERSON

### Starters

- ✦ Salmorejo and olive oil caviar.
- ✦ Hummus babaganoush and vegetable crudités from the garden.
- ✦ Soft wheat salad, tomato, feta cheese and papaya dressing.
- ✦ Assorted salad station.
- ✦ Table of assorted Mallorcan and Iberian cheeses with different breads from the region.

### BBQ Estaciones en vivo

- ✦ Land: Entrecote, Tomahawk, Iberian pork tenderloin, Creole chorizo.
- ✦ Sea: squid, prawns and sea bass fillet..
- ✦ Sauces: aioli, mayonnaise, pink sauce, barbecue.

### Side dishes

- ✦ Provençal tomato with local aromatic herbs.
- ✦ Potato confit and roasted with rosemary.
- ✦ Grilled seasonal vegetables.

### Desserts

- ✦ Mille-feuille of cream with red berries.
- ✦ Creamy Blueberry Baked Cheesecake.
- ✦ Caramelized brioche French toast with toffee and candied walnuts.
- ✦ Coconut and ginger creme brulee.
- ✦ Star anise panna cotta with mango jam.
- ✦ Sweet banana banoffee with milk and cream.



## BEVERAGE PACKAGES

### Mallorcan wine package (reception package)

25€/PERSON

- ✦ White wine Son Caló (D.O. Pla i Llevant Mallorca), Red wine Mont Ferrutx (D.O. Pla i Llevant Mallorca), Rosé wine Som Grau (V.T. Mallorca), Chamcalet (D.O Cava)
- ✦ Beer
- ✦ Soft drinks
- ✦ Water
- ✦ Coffee and tea

### Standard wine package

30€/PERSON

- ✦ White wine Valdelagunde (D.O. Rueda), Red wine Edulis (D.O. La Rioja), Rosé wine Alma de Bohemia (D.O. La Rioja), Cava Chamcalet (D.O Cava)
- ✦ Beer
- ✦ Soft drinks
- ✦ Water
- ✦ Coffee and tea





## Premium wine package

40€/PERSON

- ✦ White wine Puerta Santa (D.O Albariño), Red wine Altanza Reserva (D.O. La Rioja), Rosé wine Panorámico Clarete (D.O. La Rioja), Cava Reventós i Blanc de Nit (D.O. Conca del Riu Anoia)
- ✦ Beer
- ✦ Soft drinks
- ✦ Water
- ✦ Coffee and tea

## Super premium wine package

70€/PERSON

- ✦ White wine Panoramico Blanco (D.O. La Rioja) **or** White wine Obq (D.O. Pla i Llevant - Mallorca), Red wine Vell Marí (V.T. Mallorca), **or** Red wine Gran Vinya son Caules (V.T. Mallorca), Rosé wine Whispering Angel Rosé (D.O. Côtes De Provence) .
- ✦ Champagne Laurent Perrier o Laurent Perrier Rose (A.O.C. Champagne)
- ✦ Beer
- ✦ Soft drinks
- ✦ Water
- ✦ Coffee and tea





CAP VERMELL GRAND HOTEL  
MALLORCA

For more information please contact us sending an email at [events.grandhotel@capvermell.com](mailto:events.grandhotel@capvermell.com) or you can call us at +34 871 811 222.