



COFFEE BREAKS | 3 - 6

CANAPÉS, FINGER & SNACKS | 7 - 8

BUSINESS LUNCH | 9 - 11

PICNIC | 12

TAPAS MENU | 13

FLYING FINGER FOOD | 14 - 15

MENU OPTIONS | 16 - 24

BUFFET | 25 - 29

BUFFET + BBQ | 30 - 31

BEVERAGE PACKAGE | 32 - 33

SHOWCOOKING - MASTERCLASS | 34

COCKTAILS | 35

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 (*foccacia* 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.



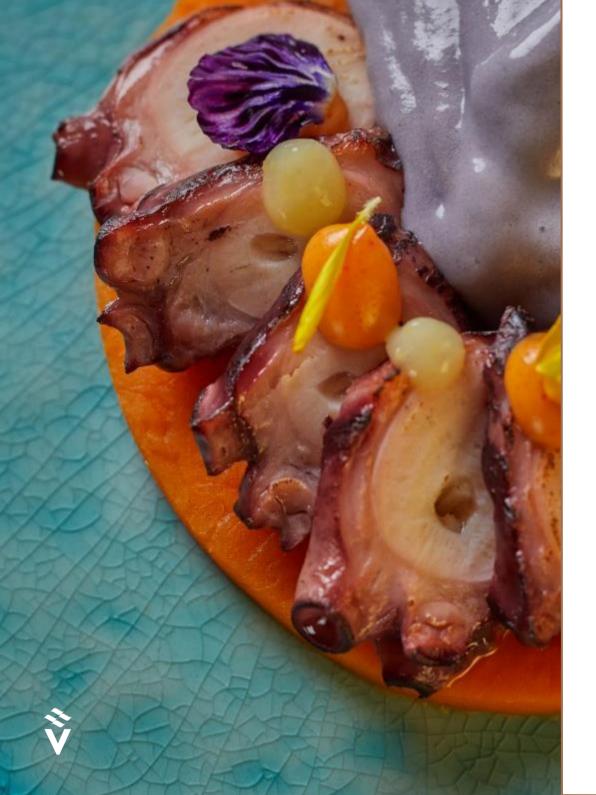


CANAPÉS, FINGER FOOD & SNACKS

Cold Canapés

4€ / UNIT

- Salmorejo, egg and ham chips.
- Vomelette, 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.
- Trispy 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.
- VOctopus 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

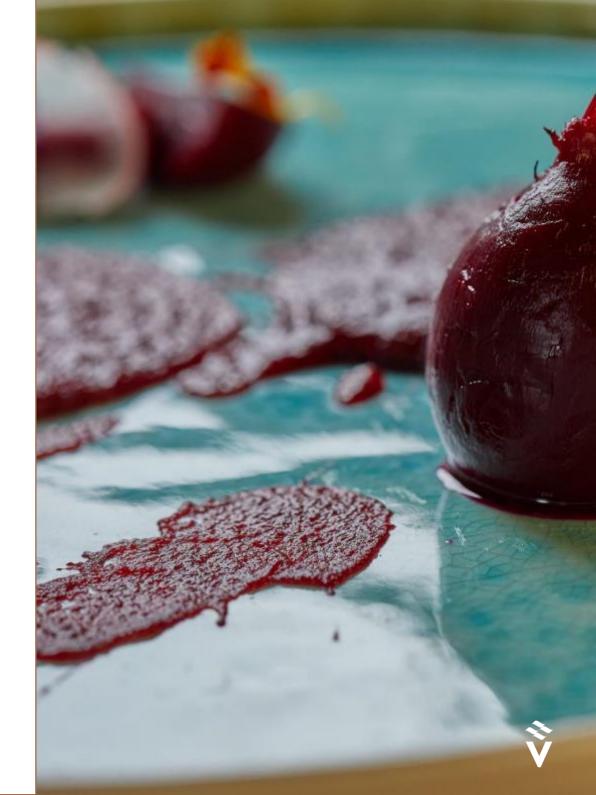
55€/PFRSON

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.
- Varm 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€/PFRSON

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.
- lberian 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.
- Verème 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.
- ightharpoonup Salmon with cauliflower and seasonal vegetables.
- Vacchini and mozzarella aubergine parmigiana.
- Slow cooked pork with deluxe potatoes.
- Nake 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

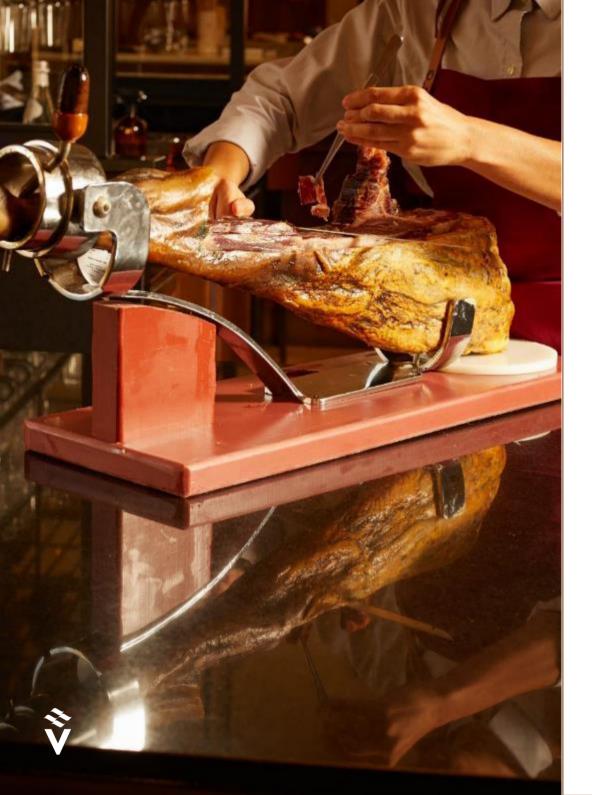
MENU

- 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€/PFRSON

Appetizer

- Value of the land of the land
- Local and National cheese tasting.
- Assorted of croquettes.
- Spanish omeletter and emulsión of kimchee.

Starter

Filled octopus with creamy potato and Tap de Cortí emulsion.

Main course

lberian pork and seasonal vegetables..

- Fried milk.
- Sató, 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.
- Figure 1. 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.

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



VEGETARIAN FLYING FINGER FOOD

79€/PERSON

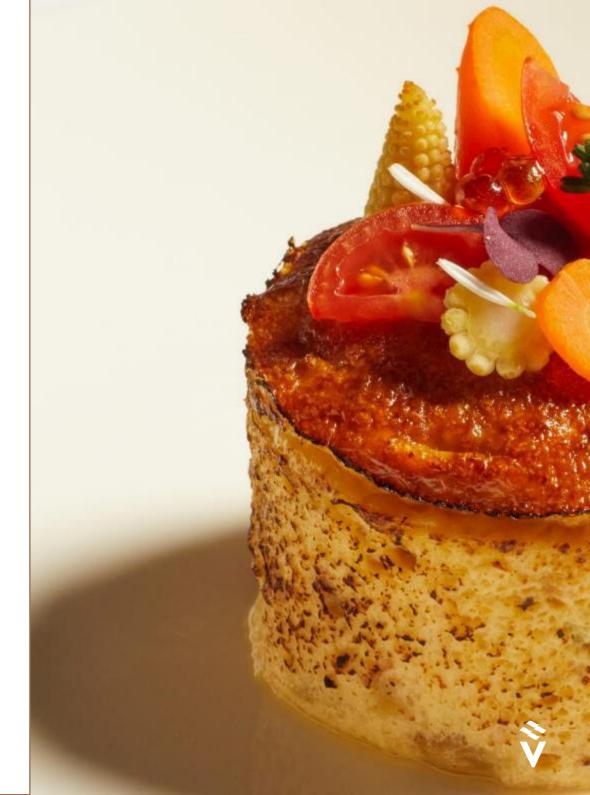
Cold

- 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.

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





TRAMUNTANA MENU

75€/PERSON

Appetizer

Sour cream cake with diced salmon and dill.

Starter

Nallorcan 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

From Goat cheesecake with crumble and vanilla ice cream.



SOLLER MENU

95€/PERSON

Appetizer

Mussel with pickled cream and spring onion.

Starter

Filled 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.



PALMA MENU

125€/PERSON

Appetizer

Frawn tempura with sriracha emulsion.

Starter

Creamy roasted octopus taco with potato and paprika caviar.

Main course (To choose one)

- Sirloin steak graten with potato, parsnip and demi-glace.
- Turbot loin, broccoli and hazelnuts.

Dessert

Sponge cake and chocolate textures with hazelnut ice cream.



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.

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.
- Thicken 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 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 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 cherrys 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 3

175€/PERSON

Starter (To choose one)

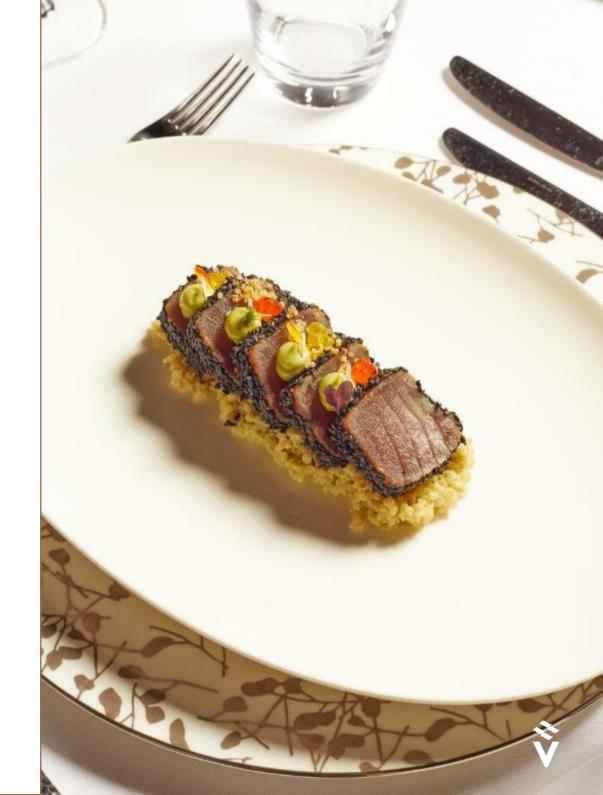
- Tuna tataki in a sesame crust, creamy Mallorcan avocado and coriander on a bed of textured quinoa.
- Mallorcan lobster, bimi, feta cheese and seafood cream from regional coasts.

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.



VEGETARIAN MENU GALA DINNER 125€/PERSON

Starter

For 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.
- **V** Grilled vegetables.

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



BUFFFT 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.
- Filled sea bass with creamy broccoli.

Side dishes

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

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



BUFFFT MALLORCA

120€/PERSON

Starters

- Nandalusian gazpacho, trampó salad and olive oil caviar.
- Nummus 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.
- Figgplant zucchini and mozzarella parmigiana.
- Potato stew and seasonal mushrooms.

- 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 récipe.
- * "Coca de Verduras" traditional mallorcan bread with vegetables.
- * "Cocarrois" traditional mallorcan pie with vegetables.

Iberian Ham and Cold Cuts Cutting Station

Viberian 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.

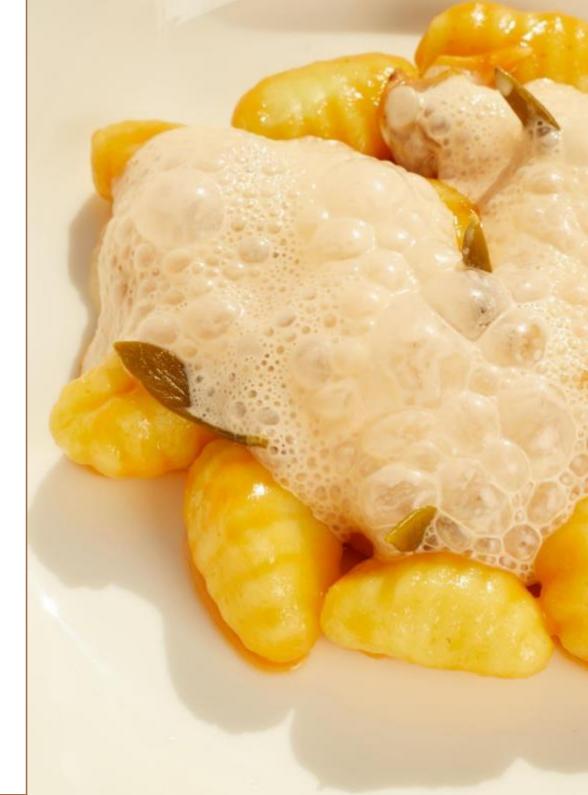
SEAFOOD

- +35€/PERSON
- **⋄** Oysters
- Value 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.
- Value 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.
- Figgplant zucchini and mozzarella parmigiana.
- Potato stew and seasonal mushrooms.

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



OPTION 2

175€/PFRSON

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

- Provencal tomato with local aromatic herbs.
- Potato confit and roasted with rosemary.
- Filled seasonal vegetables.

- 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

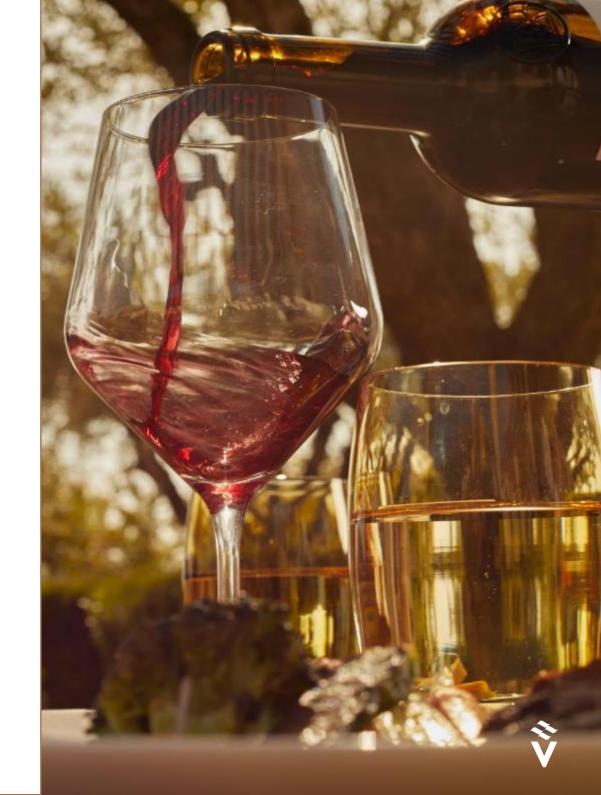
Mallorcan wine package (reception package) 25€/PERSON

- 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



Premium wine package

40€/PFRSON

- 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 or you can call us at +34 871 811 222.