

blau.privilege portopetro

Banquets 2019

Carrer des Far 16, 07691 Porto Petro (Santanyí),
Mallorca

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BREAKFAST

BREAKFAST PORTO PETRO

Coffee, decaffeinated coffee, milk, chocolate
and a selection of infusions

Selection of juices

Variety of pastries

Vegetable sticks with dips

Seasonal cut fruit

Selection of cereals

Yoghurts

€18.00 per person

CONTINENTAL BREAKFAST

Coffee, decaffeinated coffee, selection of infusions

Selection of juices

Variety of pastries

Selection of cheese and cold cuts

Bread and savoury biscuits

€20.00 per person

COFFEE BREAKS

FORMENTERA

Coffee, decaffeinated coffee and infusions
Fresh orange juice
Still and sparkling water
€8.00 per person

MENORCA

Coffee, decaffeinated coffee and infusions
Fresh orange juice
Still and sparkling water
Selection of pastries
€13.00 per person

IBIZA

Coffee, decaffeinated coffee and infusions
Fresh orange juice
Still and sparkling water
Variety of seasonal fruit
Selection of pastries
€15.00 per person

MENORCA

Coffee, decaffeinated coffee and infusions
Fresh orange juice
Selection of juices and soft drinks
Still and sparkling water
Selection of pastries
Mini ciabattas with different cheeses and cold cuts
Variety of seasonal fruit
€18.00 per person

Smoothies

Apple/ celery/ cucumber/ mint	4,00€ p.p
Mango/ banana / greek yogurt/ honey / sesame	6,00€ p.p
Strawberry/ Soy milk/ plain yogurt / vanilla	5,00€ p.p
Pineapple/ Orange juice/ ginger / mint	5,00€ p.p

**** Service with a stipulated duration of 30 minutes**
(Consult supplements for extensions)**

THEMED BREAKS

SPANISH BREAK

Coffee, decaffeinated coffee and infusions
Still and sparkling water
Ciabatta bread with Iberian ham, grated fresh tomato and olive oil
Baguettes with Spanish omelette and roasted peppers
Bread rolls with pork loin
Selection of fruit tartlets
Selection of fresh cut fruit
Variety of pastries
€20.00 per person

****Minimum: 10 guests****

**** Service with a stipulated duration of 30 minutes****

MAJORCAN BREAK

Coffee, decaffeinated coffee and infusions
Still and sparkling water
Majorcan savoury cake with vegetables
Majorcan savoury cake with peppers and tuna
Pastry filled with meat and peas
Pastry filled with mixed vegetables
Pastry filled with meat and "Sobrasada" (Majorcan sausage with peppers)
Majorcan bread with tomatoes and different cold cuts
Almond tarte
Ensamadas with whipped cream
Selection of fresh cut fruit
25,00 € per person

****Minimum: 10 guests****

**** Service with a stipulated duration of 30 minutes****

BREAK PORTO PETRO

Coffee, decaffeinated coffee and infusions

Still and sparkling water

Spanish red and white wine, Spanish draft beer

Mini sandwich with salmon and cream cheese with herbs

Mini Sandwich with foie gras and blue cheese

Mini Toast with Iberian ham and tomato

Mini Toast with roast beef and mustard

Crispy prawns in panko dough

Puff pastry with scrambled egg and garlic

Fruit skewers

Petit Fours

Ensamadas with whipped cream

Selection of fresh cut fruit

Variety of pastries

32,00 € per person

****Minimum: 10 guests****

**** Service with a stipulated duration of 30 minutes****

BREAK MONDRAGO

Coffee, decaffeinated coffee, Selection of teas

Selection of juices, Soft drinks, water

Wholemeal sliced bread with cured salmon, cheese cream and fresh herbs

Toast with roast beef with Dijon mustard

Mini wholemeal baguette, with grilled vegetables and melted cheese

Ciabatta with Iberian ham and tomato

Spanish Tortilla

Tortilla with vegetables

Mini rice salad with vegetables and tuna

Mini tabulé with vegetables and coriander

Selection of cakes

€22.00 per person

****Minimum: 10 guests****

**** Service with a stipulated duration of 30 minutes****

COFFEE STATION

Coffee, decaffeinated coffee, tea or milk	€8.00	per litre
Mineral water	€3.00	per half litre
Fresh orange juice	€9.50	per litre
Fruit juices	€3.50	per bottle
Soft drinks	€3.00	per bottle
Tray of cut fruit (25 person)	€40.00	per tray
Fresh whole fruit (50 person)	€40.00	per pyramid
Selection of tea biscuits (30 person)	€30.00	per tray
Selection of mini pastry (15 person)	€40.00	per tray

OUR PICNICS

PICNIC MALLORQUIN

Baguette with boiled ham, tomato, lettuce and Majorcan cheese

Apple

Crisps

Chocolate chip biscuits

Bottle of water

€15.00 per person

PICNIC LIGHT (vegetarian)

Wholemeal baguette with grilled vegetables and pesto

Apple

Crisps

Chocolate chip biscuits

Bottle of water

€15.00 per person

PICNIC NORWAY

Salmon sandwich with dill mayonnaise and tomato

Crisps

Carrot cake

Piece of fruit

Choice of soft drink

€18.00 per person

PICNIC SPAIN

Ciabatta with ham and tomato

Niçoise potato salad

Fresh fruit salad with forest fruits and orange juice

Classic apple tart

Choice of soft drink

€18.00 per person

COCKTAIL RECEPTIONS & CANAPÉS

WELCOME DRINK LLEVANT

House Cava
Spanish beer
Juices, soft drinks
Still and sparkling water

€9.00 per person

WELCOME DRINK PONENT

House Cava
Spanish beer
Juices, soft drinks
Still and sparkling water
Nuts and olives

€13.00 per person

WELCOME DRINK SPANISH WINE

Spanish white and red wine
Spanish beer
Juices, soft drinks
Still and sparkling water
Nuts and olives
Crisps and savoury biscuits

€15.00 per person

WELCOME DRINK PORTO PETRO

Freixenet Cava
Spanish beer
Spanish white and red wine
Juices, soft drinks
Still and sparkling water
Nuts and olives

€18.00 per person

*****Service with a stipulated duration of 30 minutes**For every extra 30 minutes: supplement of 50% based on the price per person***

CLASSIC COCKTAIL RECEPTION

House Cava
Spanish white and red wine
Spanish beer
Juices, soft drinks
Still and sparkling water
5 canapés of your choice, either hot, sweet or cold
Nuts and olives

€28.00 per person

****Service with a stipulated duration of 1 hour****

SPANISH COCKTAIL RECEPTION

House Cava
Sherry
Spanish white and red wine
Spanish beer
Juices, soft drinks
Still and sparkling water
Iberian ham, Chorizo
Majorcan Coca (savory pastry) with anchovies
Andalusian calamari
Mahón and Manchego cheese
Mini Pa amb Oli (bread with tomato), Spanish omelette
Nuts and olives

€30.00 per person

****Service with a stipulated duration of 1 hour****

COCKTAIL RECEPTION PORTO PETRO

"Moet Chandon" Champagne
Spanish white and red wine
Spanish beer
Juices, soft drinks
Still and sparkling water
8 canapés of your choice, either hot, sweet or cold
Nuts and olives

€45.00 per person

****Service with a stipulated duration of 1 hour****

COLD CANAPÉS

Pumpkin capuccino with orange foam and strips of marinated salmon
Gazpacho in the glass with garnish skewers
Vegetable sticks with guacamole
Mahonés cheese with olive oil crackers
Coca Mallorquina (savory pastry) with fresh tuna
Savory pastry with grilled vegetables and chicken
Puff pastry with black olives and anchovies
Mini Tortilla with Sobrasada (Sausage with peppers)
Caprese skewers with pesto
Smoked duck breast with compote of red fruits
Puff pastry filled with different mushrooms and gratinated with Idiazabal cheese
Skewers of flambéed melon and Iberian ham
Duck liver crème with port wine reduction
Tartar of beef fillet with tartare sauce
Salmon tartar with guacamole and salmon caviar

€2.50 per piece, 2 pieces minimum per person

WARM CANAPÉS

Mushroom creme with praliné of salted almonds
Potato crème with quail egg and truffle purée
Courgette capuccino with curry and Iberian pork
Skewer of breaded chicken and dried fruit with sweet sour sauce
Saté skewers of chicken with peanut butter
Saté skewers of lamb with couscous
Saté skewers of the veal with duck liver creme
Tempura shrimp with Thai chili sauce
Iberian pork on toast with caramelised onions
Grilled squid on toast with smoked bacon
Prawns in their own juice

€2.75 per piece, 2 pieces minimum per person

SWEET CANAPÉS

Strawberry gazpacho with foam of white chocolate
Café Crème with Mascarpone
Mini Ensaïmadas with vanilla crème
Mini Ensaïmadas with cream and chocolate
Semi-frozen of Maracuja
Puff pastry with apple and calvados
Almond pralines with rum

€1.50 per piece, 2 pieces minimum per person

LIVE COOKING STATIONS

Iberian ham, freshly cut **MINIMUM 85 PERSON**	6.- € per person
Iberian "Recebo" ham, freshly cut **MINIMUM 85 PERSON**	4.50 € per person
Majorcan seafood Wok **MINIMUM 30 PERSON**	4.- € per person
Freshly fried fish & seafood **MINIMUM 30 PERSON**	5.- € per person
Fresh oysters **MINIMUM 30 PERSON**	14 € per person
Paella, different types to choose from **MINIMUM 30 PERSON**	7.- € per person
Rack of veal, served in one piece **MINIMUM 85 PERSON**	8.- € per person
Whole fish in salt crust **MINIMUM 30 PERSON**	10.- € per person
Pasta served in whole Parmesan wheel with black summer truffles (seasonal) **MINIMUM 85 PERSON**	10.- € per person

FINGERFOOD

OPTION MONDRAGO

Full grain bread with graved salmon and dill mayonnaise
Ham and cheese sandwich with Mallorcan soft cheese
Mini whole grain baguette with grilled vegetables
Mini baguette with Spanish tortilla and aioli
Ciabatta with Iberian ham and tomatoes
Croquettes
Pimientos del Padrón
poultry skewers
Dessert selection

OPTION ES TRENC

Tuna roll with grilled vegetables
Mini sandwich of cream cheese and spinach
Majorcan bread with vegetables and cheese gratin
Montaditos with Mahones cheese
Montaditos with pork loin and caramelized onion
Japanese pies with vegetables and chili sauce
Spring rolls with soy sauce
Veal and vegetable ragout
Selection of desserts

OPTION TRAMUNTANA

Sandwich with chicken and cream cheese
Vol-au-vent stuffed with seafood
Sandwich with vegetable ratatouille
Montaditos with Russian salad and tuna
Croquettes
Toast with anchovies in vinegar and tomato sauce
Meat rolls with oyster sauce
Fish fricassee with saffron potatoes
Selection of desserts

OPTION PALMA

Gazpacho
Sandwich with Iberian coldcuts
Sandwich with salmon pate and rocket salad
Tartlets of avocado and eel
Croquettes
Biscuits with olive oil, topped with sobrasada and honey
Toast with artichoke and anchovies
Mini lasagna with meat
Rice with prawns and squid
Selection of desserts

OPTION SANTANYI

Cold leek cream
Sandwich with blue cheese and paté
Roast beef sandwich with capers cream
Mini terrine of chicken and nuts
Mini mousseline of salmon and dill
Spanish mini tortilla
Mini vegetable cannelloni
Black rice with allioli
Selection of desserts

All options are served with the following beverages:

Coffee & Tea
Various juices and softdrinks
Silica and sparkling mineral water

Price for each option:

32,00 € per person

****service time 1 hour****

BUSINESS MENUS

Starting 200 guests, a supplement of 5.-€ per person applies for set ups

SELECTION MEDITERRANEO

Tomato and Buffalo mozzarella salad with rocket pesto

* * * *

Salmon fillet on lightly creamed potato, vegetables julienne and herb oil

* * * *

Tiramisu with espresso sauce

€32.00 per person

SELECTION MONTAÑES

Cream of potato with sautéed mushrooms, and poached egg

* * * *

Chicken breast stuffed with shrimp, with a potato and bacon terrine,
and "surf & turf" sauce

* * * *

Different chocolate textures

€36.00 per person

SELECTION IBERICO

Salad of prawns with red plums and sugar-beet vinaigrette

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Iberian pork fillet with a ragout of mushrooms and shallots

* * * *

Fresh fruit tart with raspberry coulis

€38.00 per person

SELECTION DEL MAR

Panaché of seasonal vegetables with a poultry Sherry consommé

* * * *

Monkfish in a herb crust with tomato compote, baby squid and Safran sauce

* * * *

Coconut bar with icecream from 70% chocolate

€40.00 per person

SELECTION ASIA

Tuna sashimi on tomato nectar, with olive oil cracker and Tobiko roe

* * * *

Fillet of Grouper with a wok of quinoa, vegetables and coriander

* * * *

Apple tatin with warm cream of vanilla

€56.00 per person

*****Coffee and tea included*****

BUFFETS

SNACK BUFFET – only as a lunch option

Starting 200 guests, a supplement of 5.-€ per person applies for set ups

SALADS

Mixed salad with fine herbs
Caesar salad with chicken and Parmesan
Tomato and Mozzarella salad with pesto
Tri-colour Fusilli salad with shrimps
Roasted vegetables with Balsamic vinegar and oregano

SELECTION OF SANDWICHES

Smoked salmon with mayonnaise and tomato (sliced bread)
Roast beef (mini ciabatta)
Brie with tomato (mini brioche)
Grilled vegetables (mini wholemeal baguette)
Chicken breast, tomato and lettuce (mini baguette)
Shrimp salad with Aioli - garlic mayonnaise (mini seed roll)

Selection of smoked fish
Selection of cured meats and cheese
Selection of pâté

HOT ITEMS

Cream of pumpkin soup with oranges
Chicken skewers
Fish skewer

DESSERTS

Selection of cakes and pastries from our pastry chef
Selection of whole and cut fruit

DRINKS INCLUDED

Water, soft drinks and juices, coffee

€40.00 per person

****Service with a stipulated duration of 2 hours****

****Minimum: 35 guest****

BUFFET BLAU

Starting 200 guests, a supplement of 5.-€ per person applies for set ups

STARTERS AND APPETISERS

Three types of cured meats
Smoked salmon, terrine and pâté

SALAD BUFFET

Russian salad
Niçoise salad
Pasta salad with langoustines
Marinated vegetables

SALAD BAR

4 types of young lettuce, cucumber, onion, pepper, tomato,
sweetcorn, beetroot etc.

BREAD

Variety of selected bread
Range of butters and sauces for spreading

CHEESE

Selection of Spanish cheese with biscuits, walnut bread and dried fruit

SOUP

Cream of tomato soup with basil

HOT DISHES

Fish and seafood Paella

SHOW COOKING

Shoulder of Iberian pork
Beef steak
Chicken breast filets
Tuna
Dragon head fish

SIDE DISHES

Sautéed rice with vegetables
Sautéed vegetables with butter
Mashed potato
Tomato and Mozzarella au gratin with herbs
Sautéed spinach

DESSERTS

Selection of cakes and pastries from our pastry chef
Selection of freshly cut fruit

€40.00 per person

*****Service with a stipulated duration of 2 hours*****
*****Minimum 50 guests for exclusive service*****

PORTO PETRO BUFFET

Starting 200 guests, a supplement of 5.-€ per person applies for set ups

STARTERS AND APPETISERS

Selection of Iberian cured meats
Selection of smoked fish
Selection of home-made pâté

SALAD BUFFET

Pasta salad with tomato
Potato salad with apple and walnuts
Niçoise salad
Roasted pepper salad with spring onions

SALAD BAR

4 types of young lettuce, sliced cucumber, onion, pepper, tomato,
sweetcorn, beetroot etc.

CONDIMENTS AND VINAIGRETTES

“Thousand Island” dressing, Caesar vinaigrette, Italian herb vinaigrette, “Kalamata” olives, virgin olive oil,
white Balsamic vinegar

BREAD

Variety of selected bread
Selection of butters and sauces for spreading

CHEESE

Selection of Spanish cheese with biscuits, walnut bread and dried fruit

SOUP

Andalusian Gazpacho
Consommé with Port and beef dumplings

SHOW COOKING

Sea Bass
Monkfish skewers
Chicken breast filet
Lamb chops
Entrecote
Whole fresh fresh baked in salt crust

SIDE DISHES

Stuffed courgettes au gratin
Sautéed rice with langoustines
Au gratin potatoes with cream
Ratatouille of seasonal vegetables

DESSERTS

Selection of cakes and pastries from our pastry chef
DRINKS INCLUDED: Water, soft drinks and juices, coffee

€70.00 per person

****Service with a stipulated duration of 2 hours****

****Minimum: 50 guests****

SPANISH BUFFET

Starting 200 guests, a supplement of 5.-€ per person applies for set ups

SALADS AND APPETISERS

Seafood Pipirrana (small sliced salad)
Málaga Salad with cod and orange
Roasted pepper salad
Tudela lettuce hearts with anchovies and fried garlic vinaigrette
Majorcan Coca (savoury pastry) with vegetables
Galician octopus
Andalusian Gazpacho
Potato and onion omelette
Selection of Spanish cheese with crackers
Selection of Iberian cured meats with bread and tomato
Selection of home-made pâté
Selection of pickles
4 types of young lettuce, sliced cucumber, onion, pepper, tomato,
sweetcorn etc.
Condiments and selected dressings

CONDIMENTS AND VINAIGRETTES

“Thousand Island” dressing, Caesar vinaigrette, Italian herb vinaigrette, “Kalamata” olives, virgin olive oil, white Balsamic vinegar

BREAD

Variety of selected bread
Selection of butters and sauces for spreading

SOUP OR CREAM

Castillian garlic soup
Seafood crème with Mediterranean herbs

HOT DISHES

Fideua with fish and seafood
Mixed Paella

SHOW COOKING

Grilled lobster
Grilled Sea Bass
Veal filet
Iberian pork back
Lamb chops marinated with garlic and rosemary

HOT BUFFET

Sautéed potatoes with garlic and thyme
Sautéed Piquillo peppers
Vegetable Pesto
Wild asparagus with sautéed mushrooms
Vegetable rice
Catalan style spinach

DESSERTS

Selection of cakes and pastries from our pastry chef

DRINKS INCLUDED

Still and sparkling water, soft drinks, juices, Spanish beer, coffee

€81.00 per person

****Service with a stipulated duration of 2 hours****

BARBEQUES

FAMILY BARBECUE

ONLY available in the outdoor BBQ zone behind building 7
max 40 person

STARTERS AND SALADS

Selection of Iberian cold cuts
Selection of cheeses from Mallorca
Grilled vegetable salad with quinoa and nuts
Potato salad with grilled peppers and tuna

BREAD

Variety of selected bread

FROM THE BARBEQUE

Monkfish
Chorizo
Criollo Sausages
Veal entrecote
Veal hamburgers

HOT BUFFET

Selection of seasonal vegetables
Grilled tomatoes with pesto
Baked potato with sour cream
Corn on the cob with herb butter

SAUCES

Dijon Mustard, Horseradish sauce, "Chimichurri" sauce, roasted pepper sauce, "Pico de Gallo"
(Mexican) sauce, Barbecue sauce

DESSERTS

Selection of cakes and pastries from our pastry chef

DRINKS INCLUDED

Still and sparkling water, soft drinks, juices

€40.00 per person

****Service with a stipulated duration of 2 hours**Maximum: 40 guests****

TRADITIONAL BARBECUE

Starting 200 guests, a supplement of 5.-€ per person applies for set ups

STARTERS AND SALADS

Grilled vegetable salad
Cheese salad Emmental with ham
Cheese salad with Italian vinaigrette
Octopus salad with potatoes and sobrasada
Selection of cold cuts
Chef's selection of terrines
Cherry tomatoes, onion, cucumber, carrot, beetroot, croûtons, grated Parmesan, bacon cubes

SALAD BAR

4 types of young lettuce, sliced cucumber, onion, pepper, tomato, sweetcorn etc.

CONDIMENTS AND VINAIGRETTES

"Thousand Island" dressing, Caesar vinaigrette, Italian herb vinaigrette, "Kalamata" olives, virgin olive oil, white Balsamic vinegar

BREAD

Variety of selected bread
Selection of butters and sauces for spreading

FROM THE BARBEQUE

Seabass & Swordfish
Tuna
Veal entrecote
Veal hamburgers
Chorizo, Criollo sausages

HOT BUFFET

Selection of seasonal vegetables
Grilled tomatoes with pesto
Baked potato with sour cream
Corn on the cob with herb butter
Pilaf rice with onion

SAUCES

Dijon Mustard, Horseradish sauce, "Chimichurri" sauce, roasted pepper sauce, "Pico de Gallo" (Mexican) sauce, Barbecue sauce

DESSERTS

Selection of cakes and pastries from our pastry chef

DRINKS INCLUDED

Still and sparkling water, soft drinks, juices, coffee

€51.00 per person

****Service with a stipulated duration of 2 hours**Minimum: 50 guests****

PORTO PETRO BARBECUE

Starting 200 guests, a supplement of 5.-€ per person applies for set ups

STARTERS AND SALADS

Rice salad with seafood
Grilled vegetable salad
Pasta salad with ham
Rocket salad with cheese and herbs
Mushroom salad
Octopus salad and cayenne potatoes
Selection of cold cuts
Chef's selection of terrines

SALAD BAR

4 types of young lettuce, sliced cucumber, onion, tomato,
sweetcorn, cherry tomatoes, carrot, grated Parmesan, beetroot,
croûtons, bacon cubes etc.

CONDIMENTS AND VINAIGRETTES

"Thousand Island" dressing, Caesar vinaigrette, Italian herb vinaigrette, "Kalamata" olives, virgin
olive oil, white Balsamic vinegar

BREAD

Variety of selected bread – with a range of butters and spreads

FROM THE BARBEQUE

Grilled langoustines
Skweres of swordfish and vegetables
Lemon fish and Tuna
Entrecote, chicken breast, Chorizo, Criollo sausage, black pudding sausage with rice,
Catalonian sausage, fresh pancetta

HOT BUFFET

Selection of seasonal vegetables
Grilled tomatoes with pesto
Baked potatoes with sour cream
Corn on the cob
Pilaf rice with onion
Catalan style spinach

SAUCES

Dijon Mustard, Horseradish sauce, "Chimichurri" sauce, roasted
pepper sauce, "Pico de Gallo" (Mexican) sauce, Barbecue sauce

DESSERTS

Chef's pastry selection

DRINKS INCLUDED

Still and sparkling water, soft drinks, juices, coffee

€81.00 per person

****Service with a stipulated duration of 2 hours****

****Minimum: 50 guests****

GALA DINNER

Starting 200 guests, a supplement of 5.-€ per person applies for set ups

GALA 1

Ravioli of salmon and prawns with a sauce of Mahonés cheese

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Monkfish crusted with fresh herbs, with potatoes and a clam sauce

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Tomato and basil sorbet

* * * *

Lamb shank roasted at low temperature with a cous-cous of vegetables and a tandoori sauce

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Coconut cream, fisherman's gelée and pineapple / rum ice cream

€80.00 per person

GALA 2

Duck liver terrine with smoked eel, green apple and purée of young spring onions

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Sea bass filled with crème of poultry and truffles, with candied shallots

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Maracuja sorbet with cava

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Veal fillet on mushroom fricassee with crispy potatoes and port wine sauce

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Chocolate ball with coconut and pistachio sauce

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Coffee and Petit Fours

€100.00 per person

GALA 3

Grilled scallops with ravioli of shallots, hazelnut sauce and roasted garlic

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Mallorcan "Coca" (savory cake) with crispy milk piglet, shrimps, and mango sauce

* * * *

Lime sorbet

* * * *

Fillet of young veal with potato gratin, smoked bacon, Mahonés cheese
and green asparagus

Mango mousse

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Maracuja mousse with pistachio croquant

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Coffee and Petit Fours

€115.00 per person

À LA CARTE GALA MENUS

Starting 200 guests, a supplement of 5.-€ per person applies for set ups

COLD STARTERS

Andalusian gazpacho with cold shrimp bolognese and basil sorbet

14.00 €

Tomato stuffed with guacamole, crispy parmesan, Iberian ham and salmorejo

15.00 €

Traditional tartare of veal fillet

23,00 €

Ceviche of eagle fish with papaya and orange

23,00 €

HOT STARTERS

Ravioli with mushrooms and truffles on peanut sauce with thyme

16,00 €

Vegetable Panaché with poultry reduction , sherry and egg yolk

14,00 €

SOUPS

Lobster cream with ginger and coconut foam (served in glass)

14.00 €

Potato crème with sautéed mushrooms, poached egg and truffles

18.00 €

SALADS

Salad of vegetables and sautéed mushrooms with crispy bread and Iberian ham

16,00 €

Squid salad with young potatoes and black summer truffle

17.00 €

Salad of young sprouts, seafood and citrus vinaigrette

18,00 €

SORBETS

Lime and Tequila sorbet

€10.00

Mojito sorbet

€11.00

Pineapple and vanilla sorbet

€13.00

Mango and Passion fruit sorbet

€15.00

MAIN COURSES

Chicken breast with shrimps, a salad of cereals and ginger sauce

23.00 €

Grilled turbot with ragout of Majorcan black pig and young vegetables

28.00 €

Grilled seabass with asparagus risotto, calamari nectar and codium algae

28.00 €

Iberian pork neck with black rice with strawberries and balsamic vinegar

24,00 €

Rack of lamb with herb crust on creamy potatoes and sauce of black olives and basil

28.00 €

Pork fillet with a parmantier of foie gras, shallots and red wine juice

29.00 €

DESSERTS

Malibu, Passion fruit cream and coconut mousse

€12.00

Chocolate, caramelised almond and hazelnut mousse

€12.00

Apple tatin with vanilla ice cream

€12.00

Raspberry Charlotte and forest fruit sauce

€12.00

White chocolate ball with pistachio heart and crispy red fruit

€12.00

Frozen yoghurt and passion fruit tart on almond crumble

€15.00

Chocolate textures

€15.00

Strawberry Gazpacho with a foam of white chocolate and lime

€15.00

*****All options include coffee, decaffeinated coffee, infusions and Petit Fours*****

*****Gala montage included with menus of 4 courses or more*****

Starting 200 guests, a supplement of 5.-€ per person applies for set ups

DRINK PACKAGES

(DURING LUNCH OR DINNER)

BLAU - Softdrinks and juices

Still and sparkling water, soft drinks and juices

€7.00 per person

SILVER - softdrinks, beer & wine

Still and sparkling water, soft drinks and juices

Spanish beer

White wine to choose from (1 wine for all)

Pere Seda, Arxiduc, Verdeo, Jose Pariente, Hermanos Lurton,

Rosé wine to choose from (1 wine for all)

Pere Seda, , Arxiduc Muga, Viña Esmeralda, Castillo Javier.

Red Wine to choose from (1 wine for all)

Pere Seda, , Arxiduc Enate crianza, Azpilicueta Crianza.

€17.00 per person

GOLD - Softdrinks, wine, beer and cava

Still and sparkling water, soft drinks, juices, Spanish beer,

Cava "Freixenet Vintage" – D.O. Cava

White wine to choose from (1 wine for all)

Pere Seda, Arxiduc, Verdeo, Jose Pariente, Hermanos Lurton,

Rosé wine to choose from (1 wine for all)

Pere Seda, , Arxiduc Muga, Viña Esmeralda, Castillo Javier.

Red Wine to choose from (1 wine for all)

Pere Seda, , Arxiduc Enate crianza, Azpilicueta Crianza.

22.00€ por persona

PORTO PETRO - Softdrinks, wine, beer and champagne

Still and sparkling water, soft drinks, juices, Spanish beer,

Red wine: Quinta de Tarsus – D.O, Ribera del Duero

Rosé wine: Ribas - D.O, Mallorca

White wine: Muga - D.O. Rioja

Champagne "Moet Chandon Brut Imperial" – A.O.C. Champagner

gne

€54.00 per person

OPEN BAR

OPEN WINE BAR

House wine (red/white/rosé), Cava, Spanish beer, soft drinks,
juice and water
Nuts and olives

€22.00 per person

****Service with a stipulated duration of 2 hours****

CLASSIC OPEN BAR

Vermouth, Aperol
Vodka Smirnoff & Absolut
Whiskey JB , Johnny Walker Red, Jim Beam
Gin Gordon's , Bombay, Beefeater
Rum Habana Club, 3 Jahre , Brugal Añejo, Barceló
Tequila Sauza, Brandy Suau 15 Jahre, Ramazotti, Hierbas
Freixenet Cava,
house wines, Spanish beer,
selection of soft drinks, Orange juice,
still and sparkling water
Nuts and olives

€30.00 per person

****Service with a stipulated duration of 2 hours****

OPEN BAR PORTO PETRO

Vermouth, Aperol
Campari, Vodkas Wiborova und Moskovskaya
Whisky Ballantines And Cardhu
Gin Gordons, Bombay Sapphire und Beefeater
Rum Habana Club, 7 Jahre und Brugal Extra Viejo,
Tequila Sauza, Brandy Suau 15 Jahre, Ramazotti, Hierbas
Baileys-Likör
Champagner Veuve Clicquot, house wines
Imported beer
Selection of soft drinks Orange juice, still and sparkling water
Nuts and olives

€45.00 per person

****Service with a stipulated duration of 2 hours****

****IN THE EVENT OF CONTRACTING JUST ONE HOUR A REDUCTION OF 25% ON THE PRICE PER PERSON WILL BE APPLIED AND SERVICE WILL BE SUSPENDED AFTER 60 MINUTES****

COCKTAIL SUPPLEMENT

You can add Cocktail to the Open Bar Packages for a supplement of 6.-€ per person, per Cocktail

OPEN BAR DEPENDING ON CONSUMPTION

Drinks subject to the clients demands and prices will be those stipulated in the bar menus