



CAP VERMELL GRAND HOTEL
MALLORCA

CATERING & EVENTS

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

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COFFEE BREAK

ONGOING

Enjoy a continuous coffee break with a variety of classic refreshments, available throughout the entire selected time: Coffee, Milk, Teas & Infusions and Water

10 € p.p | 4h. service (+ Soft Drinks 5 €)

16 € p.p. | 8h. service (+Soft Drinks 8 €)

STANDARD

This coffee break includes: Coffee, Milk, Teas & Infusions, Natural Juices, Croissants, Seasonal Fruit and Water. Personalize your coffee breaks by adding items:

Selection of Balearic pastries | +5 € p.p.

Assorted mini pastries | +4 € p.p.

Cookies & shortbreads | +3 € p.p.

Dried fruits & nuts | +3 € p.p.

Dips & crudités | +5 € p.p.

Sandwiches & wraps | +7 € p.p.

Yoghurt with toppings | +4 € p.p.

Cakes | +6 € p.p.

Protein bars | +3 € p.p.

Soft drinks | +3 € p.p.

16 € p.p | One service of 30 min. duration (extend beverage service for 5 € p.p.)



CHECK-IN WELCOME STATION

SANDWICHES

Roast beef with Dijon mustard
Tomato, mozzarella and pesto
Tuna mayonnaise and sweet corn

WRAPS

Roasted peppers
Avocado, feta and cucumber
Salmon, crème fraîche and rocket

SWEETS

Vegan brownie
Carrot cake
Fresh fruit

20 € p.p | 2h. service
(minimum 20 pax.)

+1h extra | 10 € p.p.

DRINKS

Coffee
Variety of milks
Teas & infusions
Mineral water

10 € p.p. | 2h. service
(+ Soft Drinks 5€)

WINES

White A Telleira (Ribeiro)
Rosé Sericis (Alicante)
Red Selección 500 Viña Pomal (Tempranillo)

30 € per consumption

Minimum 6 bottles per wine type



DAILY DELEGATE RATE

Our Daily Delegate Rate (DDR) offers a comprehensive and flexible package tailored for your business events. It includes access to a fully equipped meeting room. **For groups exceeding 100 guests, arrangements will be made on a bespoke basis, and a tailored proposal will be provided according to your specific requirements.*

HALF DAY (4 hours)

Includes one Standard Coffee Break station in the morning and a buffet lunch at Villa Sofia, featuring a variety of self-service dishes.

FULL DAY (8 hours)

Includes two Standard Coffee Break stations, one in the morning and one in the afternoon. Also includes a buffet lunch at Villa Sofia, featuring a variety of self-service dishes.

Buffet selection to be chosen from the "Buffets" section.

		Half Day	Full Day
Ca Nostra	30 - 40 pax.	100 €	115 €
	41 - 60 pax.	90 €	95 €
Ballroom	61 - 79 pax.	125 €	160 €
	80 - 100 pax.	110 €	135 €

CANAPES

COLD CANAPES

Classic Gazpacho and/or Seasonal Fruit Gazpacho 🌿	4 €
Crispy Beetroot and Citrus Bite 🌿	4 €
Goat's Cheese Tartlet with Aubergine Cream 🌿	4 €
Sobrasada and Honey Bite	4 €
Salmon Mousse Cone with Wasabi Mayonnaise	4 €
Crispy Crab Bite	5 €
Marinated Olive Sphere with Vermouth 🌿	5 €
Wild Mushroom Mousse with Hazelnut Persillade 🌿	5 €
Poultry Parfait with Figs	5 €
Parmesan Lollipop with Sesame and Pistachio 🌿	5 €
Red Tuna Cone with Creamy Avocado and Caviar	6 €
Sea Bass Ceviche with Sweet Potato Crisps	6 €
Crispy Bread with Tomato and Iberian Ham	6 €
Prawn Tartare with Trout Roe	6 €
Duck Confit Bite with Apple and Orange Candy	6 €

WARM CANAPES

Chicken Teriyaki Skewer	4 €
Tofu Bite with Wasabi and Seaweed Powder 🌿	4 €
Duck Gyoza with Hoisin Sauce	4 €
Assorted Croquettes	4 €
Spanish Omelette with Caramelised Onion 🌿	4 €
Tempura Prawn with Chili Mayonnaise	5 €
Bao Bun with Mushrooms and Vegetables 🌿	5 €
Avocado Nuggets 🌿	5 €
Iberian Pork Sandwich with Smoked Cheese	5 €
Cod Fritter with Black Garlic Aioli	5 €
Prawn and Rockfish Wonton	6 €
Cochinita Pibil Taco with Pickled Onion	6 €
Red Wine Oxtail Bao Bun	6 €
Galician Octopus with Potato Parmentier and Paprika Caviar	6 €
Aubergine in Tempura with Goat's Cheese and Honey 🌿	6 €

**Minimum choice of 8 canapés will be required for standing dinners*

**Minimum choice of 6 canapés will be required for buffet service*

For the buffet service, where the canapés are displayed on tables for guests to serve themselves as they please (a minimum choice of 3 hot and 3 cold canapés will be required)

BUFFET

Make Your Own Buffet | 65 € p.p. [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 customer's unique desires and preferences. 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. Includes water, coffee and soft drinks.*



STARTERS *to choose 3 options*

- “Escalivada” roasted Mediterranean vegetables 🌿
- Pasta salad with feta cheese, black olives & red pesto 🌿
- Chicken Caesar salad
- Chickpea salad with seasonal vegetables 🌿
- Potato salad with mustard dressing 🌿
- Caprese salad with tomatoes, mozzarella & pesto 🌿
- Hummus *classic, beetroot, peppers, corn* 🌿
- Tabbouleh salad with cous cous & vegetables 🌿
- Bacon, cheese & spinach quiche
- Vegetarian quiche with goat's cheese & spinach 🌿
- Majorcan coca with roasted peppers 🌿
- Majorcan coca with “trempó” 🌿
- Selection of Spanish croquettes
- Selection of gyoza dumplings
- Selection of spring rolls, samosas & nems 🌿
- Andalusian gazpacho 🌿

[+15 € p.p. for extra option]

MAIN DISHES *to choose 3 options*

Thai green curry with basmati rice 🌿
Cauliflower, coconut and roasted onion goulash 🌿
Polenta with vegetables demi-glace 🌿
Pumpkin risotto 🌿
Chicken al chilindrón
Boneless lamb leg with red wine reduction
Pork loin with whole grain mustard sauce
Beef goulash
Majorcan style daily catch fish
Teriyaki salmon
Pil Pil Cod
Hake in green sauce

[+20 € p.p. for extra option]

SIDE DISHES *to choose 2 options*

Roasted potato wedges 🌿
Roasted sweet potato 🌿
Aromatic Jasmin rice 🌿
Stir-fry vegetables 🌿
Lyonnais potatoes with fried onions 🌿
Sautéed tender wheat with vegetables 🌿
Roasted vegetables 🌿

[+10 € p.p. for extra option]

DESSERTS *to choose 2 options*

Burnt custard ensaimada
Fresh seasonal fruits 🌿
Cap Vermell vanilla mille-feuille
Cinamon rice pudding “Arroz con leche”
Classic panna cotta
Basque style cheesecake
Lemon pie
Carrot cake
Hazelnut praliné éclairs

[+10 € p.p. for extra option]



FOOD STATIONS

*Minimum 30 people

SALAD STATION | 20 € p.p.

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 fraîche, dill, radishes & capers

CHEESE STATION | 25 € p.p.

An exquisite cheese board featuring a selection of Spanish cheeses, accompanied by crunchy breadsticks. This carefully curated assortment showcases the most representative flavors from various regions of Spain, paying tribute to the rich cheesemaking tradition that defines the country's gastronomic heritage.

RICE & PAELLA (To choose 2 options) | 40 € p.p. **LIVE**

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

Hand-carved Iberian Ham | 1,500 € per ham **LIVE**

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

SUSHI STATION | 35 € p.p. **LIVE**

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

CROQUETTE STATION | 12 € p.p.

Selection of gourmet croquettes

OYSTER STATION | 30 € p.p.

Thierry Super Speciale N°1

MALLORCAN STATION | 30 € p.p.

Selection of Mallorcan dishes

DESSERT STATION | 20 € p.p.

Three mini dessert selection

CAP VERMELL BBQ EXPERIENCE

75 € P.P. [MINIMUM 30 COVERS]

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 sauces.

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 🌿
Roasted sweet potatoes 🌿
Provencal tomatoes 🌿
Grilled vegetables 🌿
Corn on the cob 🌿
Selection of grilled seasonal mushrooms 🌿
Fresh salads selection 🌿





Upgrade for 15 € p.p. per item

PREMIUM MEAT

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

Tiger prawns
Galician Octopus
Sea bream fillet
Sea bass
Scampi

Upgrade for 30 € p.p. per item

GOURMET MEAT

Galician beef prime rib
Boneless Poussin
Beef sirloin
Aged T-Bone steak

GOURMET FISH

Lobster
Turbot
Razor clams & scallops
"Carabinero" prawn

THE SPANISH CULINARY EXPERIENCE

90 € P.P. [MINIMUM 35 COVERS]

An elegant journey through Spain's most iconic flavours, designed to be shared and savoured. This curated tapas experience celebrates tradition, craftsmanship, and the convivial spirit of Spanish gastronomy, perfect for memorable occasions.

TAPAS SELECTION

Padrón Peppers
Patatas Bravas
"Escalivada" Roasted Mediterranean Vegetables
Galician-Style Octopus
Spanish Tortilla (Omelette)
Gildas (Pickled Skewers)
Croquettes Selections
"Bikini" Sandwich with Iberian Pork
Chorizo cooked in Cider
Gazpacho or Ajoblanco

DESSERTS

"Arroz con Leche" Spanish Rice Pudding
Spanish Churros

Add Spanish Paella

A classic Spanish paella, prepared and served as the centerpiece of the event. Supplement: 30 € per person



EXECUTIVE MEAL

80 € p.p. | *To choose one option from each section

STARTERS

Tomato & stracciatella salad with pesto and olives 🌿
Avocado gazpacho with green tomato, yogurt and lime 🌿
Beef carpaccio with egg yolk emulsion and truffle aroma 🌿
Salmon gravlax with dill, crème fraîche, orange & shoots
Confit leek with almonds, blue cheese sauce and honey 🌿
Potato parmentier with poached egg & sobrasada
Braised chicory with red wine, goat's cheese & picked blueberry 🌿
Rockfish Suquet

MAIN DISHES

Roasted cauliflower with satay sauce, coconut emulsion and peanuts 🌿
Green curry with seasonal vegetables and wild rice 🌿
Mushroom risotto with Jerusalem artichoke crisps 🌿
Iberico pork "presa" with root vegetables and sherry jus
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
Black cod with beurre blanc and pak choi +20 € supplement

DESSERTS

Chocolate textures with vanilla ice cream
Black beer tiramisu with PX reduction
Lemon pie with honey ice cream
Carrot cake & pistachio cream



GALA DINNER MENU



**To choose one option from each section*

Culinary Symphony

STARTERS

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

Caramelized onion tartlet with goat's cheese curd 🌿

Iberico pork roast beef style with mustard and jus

MAIN DISHES

Slow-cooked suckling pig, cauliflower & coffee

Monkfish stew with prawns & emulsified bisque

Polenta with vegan demi-glace & seasonal local vegetables 🌿

DESSERTS

Chocolate textures

Honeycomb with rosemary & lemon

Apricot tartlet with olive oil & pistachio

145 € p.p.

Unbridled Indulgence

STARTERS

Bluefin tuna tartare with seaweed gazpachuelo & ponzu

Confit parsnip with celeriac purée, apple & celery coating 🌿

Oxtail ravioli with redcurrant jus & Mahón cheese

MAIN DISHES

Lamb shoulder with carrot & sherry wine sauce

Seabass with creamy cauliflower, plankton & sea algae

Gnocchi with tomato, sage and hazelnuts 🌿

DESSERTS

Chocolate textures

Honeycomb with rosemary & lemon

Apricot tartlet with olive oil & pistachio

165 € p.p.

Epicurean Pleasures

STARTERS

Vanilla curd with vanilla pods and egg yolk 🌿

Lobster tail in suquet stew with coastal herbs

Grilled foie gras with hibiscus flowers

MAIN DISHES

Beef sirloin, creamy potato puree & Perigueux sauce

Wild mushrooms risotto, truffle, Jerusalem artichoke crisps & aromatic herbs 🌿

Turbot with Kimizu sauce & caviar

DESSERTS

Chocolate textures

Honeycomb with rosemary & lemon

Apricot tartlet with olive oil & pistachio

190 € p.p.

KIDS MENU GALA DINNER

SAVOURY

Chicken breast fillet with mushrooms and rice

Grilled salmon with broccoli and 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

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

Includes mineral water, juices and soft drinks

Maximum age 12 years old



MIDNIGHT SNACK

SAVOURY

Cheeseburger | 12 €/pcs

Hot dogs | 9 €/pcs

Iberian cheese & charcuteries sandwich | 10 €/pcs

Focaccia with Provencal tomatoes,
vegan cheese & basil | 5 €/pcs 🌿

Deluxe potatoes | 5 € / portion

Pizza Margherita 33cm | 24 €

Pizza Cap Vermell 33 cm | 24€

SWEET

Churros with chocolate | 7 €

Doughnuts selection | 7 €

Chocolate brownie | 7 €

Candy | 5 €

(Minimum order 20 uds. | except for pizzas, a minimum order of 6 uds. required)

For the consummation of any food that does not correspond to the the hotel service, a fee of 5 € p.p. will be applied



WELCOME DRINKS RECEPTION

LLEVANT

White A Telleira (Ribeiro)

Red Selección 500 (Rioja)

12 € p.p. | 30 min.

20 € p.p. | 60 min.

FERRUTX

White Albariño de Fefiñanes (Rias Baixas)

Red Pétalos del Bierzo (Bierzo)

15 € p.p. | 30 min.

25 € p.p. | 60 min.



- Add Cava Recaredo Terrers - 30 mins: 7 € / 60 mins: 12 €)
- Add Cava Mestres Rosat - 30 mins: 8 € / 60 mins: 14 €
- Champagne Billecart-Salmon Brut Reserve 100 € por botella – per consumption
- Champagne Billecart-Salmon Rose 145 € por botella – per consumption
- Add any Cocktail form our Cocktail Bar Selection - 30 mins: 9 € p.p. /60 mins: 15 € p.p (each selected cocktail)

Available only in combination with a dinner service, including water, draft beer, and non-alcoholic beer. With welcome drinks served on trays upon arrival and circulated throughout the reception.

WINE PACKAGES

HARMONY

White A Telleira (Ribeiro)

Red Selección 500 (Rioja)

35 € p.p. | 2 hours (every additional hour 15€)

NUR

White Corum (Mallorca)

Red Sestolino (Mallorca)

55 € p.p. | 2 hours (every additional hour 25€)

BOUQUET

White Albariño de Fefiñanes (Rías Baixas)

Red Pétalos del Bierzo (Bierzo)

45 € p.p. | 2 hours (every additional hour 20€)

Add to your selection of wines:

Rosé

Sericis (Alicante) | 9 € p.p.

Son Grau (Mallorca) | 11 € p.p.

Sparkling

Cava Recaredo Terrers | 14 € p.p.

Cava Mestres Rosat | 16 € p.p.

Champagne Billecart-Salmon Brut Reserve | 40 € p.p. (100 € per bottle)

Champagne Billecart-Salmon Rose | 55 € p.p. (145 € per bottle)

* Mineral water, coffee, soft drinks, juices, and tea are included

WINE LIST

SPARKLING WINE

- Mas Oliver, Chamcalet | Macabeo, Xarel·lo, Parellada | Cava 12 €
- Terrers, Recaredo | Macabeo, Xarel·lo, Parellada | Cava 21 €
- Rosat Brut Nature, Mestres | Macabeo, Xarel·lo, Parellada | Cava 23 €
- Brut Reserve, Billecart-Salmon | Pinot Meunier, Pinot Noir, Chardonnay | Champagne 50 €
- Brut Rose, Billecart-Salmon | Pinot Meunier, Pinot Noir, Chardonnay | Champagne 65 €

ROSÉ WINE

- Sericis Cepas Vieja, Murviedro | Pinot Noir | Alicante 18 €
- Son Grau, Son Grau Gran | Gorgollassa | Mallorca 23 €
- Clarete, Vinos del Panoramico | Viura, garnacha | Rioja 25 €

WHITE WINE

- A Telleira, Reboreda Morgadio | Godello | Ribeiro 18 €
- Albariño de Fefiñanes | Albariño | Rias Baixes 23 €
- Corum, Can Axartell | Malvasia | Mallorca 28 €
- Chardonnay Roure, Miquel Gelabert | Mallorca 35 €

RED WINE

- Selección 500, Viña Pomal | Tempranillo | Rioja 18 €
- Pétalos del Bierzo, J. Palacios | Mencía | Bierzo 23 €
- Sestalino, Ses Talaioles | Shiraz, Cabernet Sauvignon, Merlot | Mallorca 28 €
- Finca Martelo, Torre de Oña | Tempranillo | La Rioja 35 €

**Prices are per person and include unlimited service of the selected wines for 2 hours (the selected wines will be served until the 2 hours of service are completed). A minimum selection of 2 wine types is required. Water, soft drinks, coffee and tea are also included.*

OPEN BAR

STANDARD

Gin: Tanqueray

Vodka: Absolut

Ron: Bacardi 8

Whisky: Johnnie Walker Red Label

Tequila: Sauza Blanco

Wines selection

(Harmony wine package)

70 € p.p. | 2 hours

30 € per 1st extra hour

25 € per 2nd extra hour

20 € from 3rd extra hour onwards

PREMIUM

Gin: Tanqueray 10

Vodka: Belvedere

Ron: Zacapa 23

Whisky: Johnnie Walker Black Label

Burbon/Tennessee Whiskey: Jack Daniels Old N° 7

Tequila: Patrón Silver

Mallorcan herb liqueur

Baileys

Wines selection (Harmony wine package)

90 € p.p. | 2 hours

40 € per 1st extra hour

35 € per 2nd extra hour

25 € from 3rd extra hour onwards

+ ADD COCKTAILS

Negroni

Aperol Spritz

Red wine or Cava Sangria

Margarita

Daiquiri

Cosmopolitan

Dry Martini

Paloma

French 75

Kir Royal



1 cocktail - 15 € p.p. | 7 € extra hour

2 cocktails - 25 € p.p. | 10 € extra hour

3 cocktails - 35 € p.p. | 15 € extra hour

**2 h. duration*

Cocktails to be included for the full Open Bar duration. Available in Non Alcoholic option.

**All Open Bar packages include water, soft drinks, mixers, and beer. The service is provided directly from the bar (not tray service) and is available only in combination with a dinner service.*

**The price per extra hour will be applied to the total number of guests, regardless of the number of attendees remaining.*



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**Prices and offer are subject to changes*