



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
- Water

10 € p.p. Half-Day
16 € p.p. Full-Day



STANDARD

This coffee break includes coffee, milk, a variety of teas and infusions, a selection of natural juices, croissants and seasonal fruits. Personalize your coffee breaks by adding items from the following selection:

- Selection of Balearic pastries | +4 € p.p.
Ensaimadas, Cremadillos and Majorcan potato brioche
- Cookies & shortbreads | +3 € p.p.
Assortment of homemade biscuits and shortbreads
- Dried fruits & nuts | +3 € p.p.
Almonds, plums, dates, dried peaches, raisins
- Dips & crudités | +5 € p.p.
Traditional hummus and baba ghanoush with crudités
- Salads and greens | +8 € p.p.
Assortment of fresh and local green salads
- Sandwiches & wraps | +7 € p.p.
Tomato & Iberian Ham sandwiches, Salmon & fresh cheese sandwiches, Guacamole & tomato sandwiches
- Selection of cheese & charcuterie | +12 € p.p.
Iberian Ham, chorizo, sobrasada, Manchego/Mahonés/Fresh cheese
- Cakes & desserts | +6 € p.p.
Cheesecake, Brownie with walnuts and almond cake
- Yoghurt and toppings | +4 € p.p.
Fruit jams, granola and berries

16 € p.p. One Service



GREEN BREAK

Immerse yourself in the experience of Cap Vermell Green Break, a symphony of vitality and captivating flavours

- Coffee
- Plant-based milks
- Bio green teas
- Antioxidant green juices
- Matcha tea cookies
- Avocado & chia seeds toast
- Veggie wraps
- Green salads
- Pistachio & pumpkin seeds
- Green apples & kiwis

+40 € p.p. [Min. 15 covers]

MAJORCAN BREAK

Explore Majorcan gastronomy with local flavors and the rich culinary heritage of the island

- Coffee
- Milk
- Local teas & infusions
Assam, wild olive tree, hierba luísa
- Fresh juices
Orange, apple, peach
- Orange, apple, peach
- Majorcan bakery
- Grimalt & Mahonés cheese
- Majorcan pickles
- Majorcan charcuteries
Sobrasada & camaiot
- Toasted Majorcan almonds

40 € p.p. [Min. 15 covers]

OASIS BREAK

Enjoy a gastronomic oasis with fresh flavours and energising flavours

- Coffee & milk
- Fresh teas & infusions
Rooibos, chamomile, peppermint
- Fresh juices
Orange, pineapple, cranberry
- Sandwiches, salads & wraps
- Seasonal fruits
- Pastries & bakery
- Cookies & shortbreads
- Nuts & raisins
- Dips & crudités
- Cheese & charcuterie
- Cakes & desserts

+55 € p.p. [Min. 15 covers]



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, with options such as Ca Nostra (available for a minimum of 30 guests) or the Ballroom (available for a minimum of 60 guests)

HALF DAY (4 hours) | 145€ p.p.

AM COFFEE BREAK

A selection of coffee, milk, a variety of teas and infusions, fresh juices, seasonal fruit, Balearic pastries, homemade cookies, and yogurt with toppings.

BUSINESS LUNCH

A buffet-style lunch featuring a variety of self-service dishes.
To choose from the Buffets section (page 8-9)

FULL DAY (8 hours) | 175€ p.p.

Includes all services provided in the Half Day option, plus an additional PM Coffee Break.

PM COFFEE BREAK

A selection of coffee, milk, a variety of teas and infusions, fresh juices, traditional hummus and baba ghanoush with crudités, a selection of fresh salads, sandwiches and wraps, and nuts.



CANAPÉS

**Minimum choice of 6 canapés will be required*

COLD

Cherry & strawberry Andalusian gazpacho 🌿	4 €
Beetroot & crispy kale shot	4 €
Aubergine puree & goats cheese tartlet 🌿	4 €
Sobrasada & flower honey lollipop	4 €
Mini cornet with salmon mousse & wasabi mayonnaise	4 €
Crisp of crumbled crab	5 €
Gordal olives filled with vermouth 🌿	5 €
Courgette cannelloni with wild mushroom paté and blueberry marmalade 🌿	5 €
Chicken parfait tartalet with Majorcan figs chutney	5 €
Parmesan lollipop with sesame & pistachio 🌿	5 €
Mini cornet with red tuna tartare, creamy avocado & caviar	6 €
Croaker fish ceviche with sweet potato chips	6 €
Cristal bread toast with tomato & Iberian ham	6 €
Prawn tartare with wasabi tobiko	6 €
Duck confit with apple and orange candy	6 €



CANAPÉS



**Minimum choice of 6 canapés will be required*

WARM

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



BUFFETS

Make Your Own Buffet | 60 € 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. 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.



STARTERS *to choose 3 options*

- Quinoa salad with seasonal products 🌿
- 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 "trepó" 🌿
- 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 🌿
- Bulgur with seasonal vegetables 🌿
- 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 *with spinach, pine nuts, tomato & raisins*
- 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 3 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]



THEMED BUFFETS

FLAVORS OF ASIA BUFFET | 145 € p.p. [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 🌿
Rice, chicken & prawns' wok
Chinese steamed bun with pork

JAPAN

Vegetarian Ramen 🌿
Selection of gyoza dumplings
with tentsuyu sauce
Yakitori skewers

INDIA

Lamb yellow curry
Chicken Tikka Massala
White rice & Tandoor
roasted Naan bread 🌿

THAILAND

Chicken & Prawns Pad Thai
Vegetables green curry
with aromatic rice 🌿
Papaya salad 🌿

DESSERTS

Rice Kheer
Japanese cheesecake
Coconut tapioca with
pineapple & lychee



FLAVORS OF THE WORLD BUFFET | 145 € p.p. [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 🌿
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 🌿

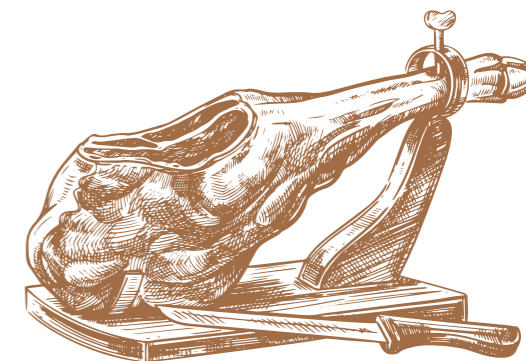
DESSERTS

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



LIVE COOKING 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 fraiche, dill, radishes & capers

OYSTER STATION | 30 € p.p.

Thierry Super Speciale N°1

RICE & PAELLA (To choose 2 options) | 32 € p.p.

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 € p.p.

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.

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.

POPCORN STATION | 7 € p.p.

1 hour duration, minimum 30 people

YOGHURT ICE CREAM STATION | 12 € p.p.

Selection of yoghurt ice cream accompanied by toppings

DESSERT STATION | 20 € p.p.

Three mini dessert selection

CAP VERMELL BBQ EXPERIENCE | 70 € p.p. [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 🌿

Roasted sweet potatoes 🌿

Provençal tomatoes 🌿

Grilled vegetables 🌿

Corn on the cob 🌿

Selection of grilled seasonal mushrooms 🌿

Fresh salads selection 🌿



PREMIUM MEAT (Upgrade for 15 € p.p.)

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 € p.p.)

Tiger prawns
Clams & cockles
Sea bream fillet
Sea bass
Scampi

GOURMET MEAT (Upgrade for 30 € p.p.)

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

GOURMET FISH (Upgrade for 30 € p.p.)

Lobster
Turbot
Razor clams & scallops
"Carabinero" prawn



EXECUTIVE MEAL

STARTERS

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

MAIN DISHES

- Vegetable mille-feuille with wine reduction & aromatic herbs 🌿
- Vegetable green curry wild rice
- Mushroom risotto with Jerusalem artichoke crisps 🌿
- 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 & Perigoux 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

80 € p.p. | *To choose one option from each section (starter, main dish and dessert)



GALA DINNER MENU



**To choose one option from each section (starter, main dish and dessert)*

GOURMET SYMPHONY

STARTERS

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

Caramelized onion tartlet with goat's cheese curd 🌱

Ham hock & Iberian ham terrine with toasted brioche

MAIN DISHES

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

Stewed monkfish with bisque emulsion

Polenta with vegan demi-glace & seasonal local vegetables 🌱

DESSERTS

Chocolate textures

Honeycomb with rosemary & lemon

Three-milk mousse with rice

145 € p.p.

INDULGENCE UNLEASHED

STARTERS

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

Confit parsnip with celeriac puree, apple & celery coating 🌱

Ox tail ravioli and its jus

MAIN DISHES

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

Seabass with creamy cauliflower, plankton & sea algae

Pumpkin gnocchi with sage, cherry tomato & hazelnut sauce 🌱

DESSERTS

Chocolate textures

Honeycomb with rosemary & lemon

Three-milk mousse with rice

165 € p.p.

EPICUREAN DELIGHTS

STARTERS

King trumpet with truffle & mushrooms consommé 🌱

Lobster tail in suquet, samphire & nasturtium leaves

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 & sturgeon caviar

DESSERTS

Chocolate textures

Honeycomb with rosemary & lemon

Three-milk mousse with rice

190 € p.p.

ÁLVARO SALAZAR**

DEVORO MENU

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

350 € p.p. (Minimum 20 covers – maximum 65 covers)



KIDS MENU GALA DINNER

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

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

Includes mineral water, juices and soft drinks

Maximum age 12 years old



MIDNIGHT SNACK

SAVOURY

Cheeseburger | 12 €/pcs (minimum 20 uds)

Hot dogs | 9 €/pcs (minimum 20 uds)

Iberian cheese & charcuteries sandwich 10 €/pcs (minimum 20 uds)

Focaccia with Provençal Tomatoes, Vegan Cheese & basil 🌱
5 €/pcs (minimum 20 uds)

Deluxe potatoes | 5 € / portion (minimum 20 uds)

Pizza Margarita 33cm | 24 € (minimum 4 uds)

Pizza Cap Vermell 33cm | 24 € (minimum 4 uds)

Popcorn | 7 €/p.p. (minimum 30 people, 1 hour duration)

SWEET

Churros with chocolate

Doughnuts selection

Chocolate brownie

(5,00 €/pcs - minimum order of 20 pieces each)



WINE PACKAGES

HARMONY RESERVES

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)

Select 3 wines | 45 € p.p.

BANQUET-BOUQUET EDITION

Sparkling: Coquet, Mestres (Cava)

White: Albariño de Fefiñanes (Rías Baixas)

Rose: Son Grau Rose (Mallorca)

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

Select 3 wines | 60 € p.p.

CELEBRATION CELLARS

Sparkling: Rosat, Mestres (Cava)

White: Vinya Gigi, Jean Leon (Penedes)

Rose: Clarete, Vinos del Panorámico (La Rioja)

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

Select 3 wines | 80 € p.p.

**Each package consists of a selection of four wines, from which only three must be selected. The selected wine package is per service and has a duration of 2 hours.*



WINE LIST

SPARKLING WINE

Mas Oliver, Chamcalet (Cava) 10 €

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) 14 €

Fresh, youthfull & citrus notes

Albariño de Fefiñanes (Rías Baixas) 18 €

Elegant, crispy & stone fruits notes

Vinya Gigi, Jean Leon (Penedes) 23 €

Silky, luscious & Stone and tropical fruits

Chardonnay Roure, Miquel Gelabert (Mallorca) 25 €

Ripen, dry & complex

RED WINE

Intramurs de Poblet, Abadía de Poblet (Conca de Barberà) 14 €

Rich, spice & red fruit notes

Pétalos del Bierzo, J. Palacios (Bierzo) 15 €

Enjoyable, fruity & spiced

Secret del Priorat, Torres (Priorat) 19 €

Deep, complex & red fruit notes

Finca Martelo, Torre de Oña (La Rioja) 25 €

Full bodied, spiced & rape red fruits

ROSE WINE

Sericis Pinot Noir, Murviedro (Alicante) 14 €

Creamy, spiced & red fruit notes

Son Grau Rose (Mallorca) 18 €

Fresh, youthfull and citric

Clarete, Vinos del Panorámico (La Rioja) 18 €

Ripen, complex, citrus, red berries & spiced



**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).*

OPEN BAR

STANDARD OPEN BAR

Bombay Sapphire
Absolut
Bacardi White Label
Jameson
Sauza Blanco
Beer
Mallorcan herb liqueur
Wines selection (*Harmony Reserves wine package*)
Soft Drinks
Water

70 € p.p. | 2 hours (+30 € per extra hour) The price per extra hour will be applied to the total number of guests, regardless of the number of attendees remaining.

PREMIUM OPEN BAR

Tanqueray 10
Belvedere
Bacardi 8 yrs
Glenmorangie 10
Patrón Silver
Beer
Mallorcan herb liqueur
Wines selection (*Harmony Reserves wine package*)
Soft Drinks
Water

90 € p.p. | 2 hours (+40 € per extra hour) 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 change*