

# MEETINGS REDEFINED



**THE  
UNEXPECTED**  
IBIZA HOTEL



**USHUAIA**  
IBIZA BEACH HOTEL

**THE MICE MENU.**

**THE FAQs.**

**THE  
FACT SHEET .**

**PALLADIUM**  
HOTEL GROUP

**& Meetings  
Incentives**  
BY PALLADIUM

THE WELCOME DRINK .

THE COFFEE BREAKS .

THE FINGER FOOD MENU .

THE OPEN BAR .

THE GALA MENU .

THE BEACH MENU .

THE MINAMI MENU .

THE HELL'S KITCHEN MENU .

THE OYSTER & CAVIAR MENU .

THE ANTIDOTE MENU .

THE LIGHT LUNCH .

THE UNEXPECTED DINNER .

THE IN CLUB ROOM PARTY .



## THE WELCOME DRINK.

### OPTION 1

Analivia Verdejo white wine  
Condado de Oriza Roble red wine  
Muga rosé wine (Sup. 5€/pax)  
Beer, soft drinks and water  
Coffee and infusions (Sup. 3€/pax)

Price per person: 17€

### FOOD TASTINGS

Tuna patty 3€/ pax  
Salmon Tartar 3€/ pax  
Sea bass ceviche 3€/ pax  
Iberian ham toast with tomato 3€/ pax  
Smoked salmon toast  
with cream cheese and avocado 3€/pax

### OPTION 2

Javier Sanz Verdejo white wine (D.O. Rueda)  
Can Rich red wine (V.T. Ibiza)  
Muga rosé wine (Sup. 5€/pax)  
Beer, soft drinks and water  
Coffee and infusions

Price per person: 26 €

Iberian ham croquette 3€/ pax  
Mini Black Angus burger 3€/ pax  
with smoked cheddar cheese  
Yakitori style chicken skewer 3€/pax  
Prawn panko with Sweet Chilli sauce 3€/ pax  
Vegetable gyoza with basil sauce, 3€/ pax  
coconut and pine nuts (Vegan)

### OPTION 3

Muga white wine (D.O. La Rioja)  
Muga red wine Crianza (D.O. La Rioja)  
Muga rosé wine (D.O. La Rioja)  
Beer, soft drinks and water  
Coffee and infusions

Price per person: 38€

### DESSERTS

Brownie with red fruits 3€/pax  
Cheesecake passion 3€/pax

### ADDITIONAL FEATURES

Sogas Mascaró (D.O. Cava) Sup. 8€/ pax  
Juvé & Camps Reserva de la Familia (D.O. Cava) Sup. 18€/pax  
Moët & Chandon Brut Impérial (A.O.C. Champagne) Sup. 30€/ pax

Available from 20 people. The drink packages last 30 minutes. Option 1 is included in those menus that include a beverage package. The supplements for including the rest of the options in a menu are: Option 2: 16€/pax | Option 3: 24€/pax. The prices reflected are per person with VAT included.



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## THE COFFEE BREAKS.

### SWEET COFFEE BREAK

Coffee, milk, vegetable drinks, tea, infusions, still water, and sparkling water

**Natural juice station:** Orange, multi-fruit, and detox

**Assortment of mini pastries:**

Mixed croissants, chocolate-filled pastries, and assorted muffins

**Assortment of homemade mini cakes:**

Carrot cake, chocolate cake, and red velvet cake

**Price per person: 18€**

### AFTERNOON COFFEE BREAK

Coffee, milk, vegetable drinks, tea, infusions, still water, sparkling water, and soft drinks

**Natural juice station:** Orange, multi-fruit, and detox

**Assortment of mini pastries**

Mixed croissants, chocolate-filled pastries, and assorted muffins

**Fresh fruit cups**

**Yogurt cups with fruit**

**Savory canapés:**

Chicken wrap with feta cheese, vegetables, and yogurt sauce

Smoked salmon bagel with guacamole, red onion, and cherry tomato

Braised turkey sandwich with sundried tomato, arugula, and cream cheese

**Price per person: 24€**

### VEGAN COFFEE BREAK

Coffee, milk, vegetable drinks, tea, infusions, still water, sparkling water, and soft drinks

**Natural juice station:** Orange, multi-fruit, and detox

**Fresh fruit cups**

**Savory canapés:**

White bread with beetroot hummus, arugula, and tofu

Rye bread with guacamole, fresh sprouts, and radishes

Spinach tramezzino with cashew cream, carrot, and cucumber

**Price per person: 22€**

The prices reflected are per person and 30 minutes duration. VAT included. Available from 20 people.





THE  
WELCOME  
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THE  
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THE  
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THE  
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MINAMI  
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THE  
LIGHT  
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UNEXPECTED  
DINNER .

THE  
IN CLUB  
ROOM  
PARTY .

## THE COFFEE BREAKS.

### HEALTHY COFFEE BREAK 1

Coffee, milk, vegetable drinks, tea, infusions, still water, and sparkling water

**Natural juice station:** Orange, multi-fruit, and detox

Fresh fruit cups

Yogurt cups with fruit

Mixed nuts

Gluten-free cereal bars

**Price per person: 20€**

### HEALTHY COFFEE BREAK 2

Coffee, milk, vegetable drinks, tea, infusions, still water, sparkling water, and soft drinks

**Natural juice station:** Orange, multi-fruit, and detox

Fresh fruit cups

Yogurt cups with fruit

Mixed nuts

Gluten-free cereal bars

#### **Savory canapés:**

Smoked salmon bagel with guacamole, red onion, and cherry tomato

Braised turkey sandwich with sundried tomato, arugula, and cream cheese

**Price per person: 22€**

### LIQUID COFFEE BREAK

Coffee, milk, vegetable drinks, tea, infusions, still water, sparkling water, and soft drinks

**Natural juice station:** Orange, multi-fruit, and detox

**Price per person: 12€**

The prices reflected are per person and 30 minutes duration. VAT included. Available from 20 people.





RECEPTION 1

RECEPTION 1

RECEPTION 2

FINGER FOOD 1

FINGER FOOD 2



THE FINGER FOOD MENU.

Design your own menu from a wide variety of options. Choose:1 item from each category and a sweet temptation.

Extra item: 4€. Drink package included.

6 items in total for 48€

RAW CANAPES

CEVICHE

Sea bass with leche de tigre and sweet potato  
 Salmon with leche de tigre and avocado  
 Prawn with leche de tigre and mango  
 Mushrooms with leche de tigre (Vegan)

TARTAR

Tuna with wakame  
 Salmon with avocado  
 Tomatoes and mushrooms (Vegan)  
 Black Angus beef steak tartare

MINI HAWAIIAN POKE

Tuna and spicy mayonnaise  
 Salmon and kimchi sauce  
 Tofu and ponzu sauce (Vegan)

MINI SKEWERS

Caprese with mozzarella, tomato and basil oil (Veggie)  
 Beef with barbecue sauce  
 Yakitori style chicken  
 Chicken with satay sauce  
 Prawns with devil sauce  
 Salmon with saykio miso sauce  
 Grilled vegetables (Vegan)

OTHER SALTY

SPANISH OMELETTE

With caramelized onion (Veggie)  
 With black truffle (Veggie)  
 With iberian ham

CREAMY RICE

Chicken and vegetables  
 Seafood  
 Vegetables (Veggie)

PATTY

Tuna and tomato  
 Stewed beef

QUESADILLA

Grilled chicken quesadilla  
 Huitlacoche quesadilla (Veggie)

WRAP

Chicken, feta cheese and vegetable kebab  
 Salmon and cream cheese with fine herbs  
 Roasted vegetable wrap, tofu and romesco sauce (Vegan)

GYOZAS

Seafood with teriyaki sauce  
 Pork with cantonese sauce  
 Vegetables with basil, coconut and pine nuts  
 sauce (Vegan)

DIPS

Hummus with carrot sticks, celery and cucumber (Vegan)  
 Guacamole with tortilla chips (Vegan)  
 Russian salad with northern tuna

FRIED CANAPES

CROQUETTES

Iberian ham  
 Grilled chicken  
 Mushrooms (Veggie)  
 Gorgonzola (Veggie)

EASTERN STYLE

Lebanese Kibbeh with pita bread  
 Falafel and yogurt sauce (Veggie)

BREADED

Panko prawn with sweet chili sauce  
 Karaage chicken, japanese-style batter  
 Battered cod with spices  
 Octopus takoyaki with tonkatsu sauce

MINI SANDWICHES

TOAST

Iberian ham with tomato  
 Smoked salmon, cream cheese and avocado  
 Guacamole and pico de gallo (Vegan)

MINI BURGER

Black Angus with smoked cheddar cheese  
 Battered chicken, cheddar cheese, and truffle mayonnaise  
 Vegetarian with cheddar cheese (Veggie)

GUA BAO (STEAMED BREAD)

Iberian pork belly, yakiniku sauce, and pickles  
 Grilled chicken, sweet and sour sauce, and vegetables  
 Eggplant with miso and herbs (Veggie)

MINI BRIOCHE

Pulled pork , vegetables and barbecue sauce  
 Prawns with garlic and lime mayonnaise  
 Vegetables and kimchi sauce (Veggie)

SWEET TEMPLATION

COMPLETE YOUR MENU

Iberian Ham 5J live cut 1.300 € per piece  
 by professional ham cutter

IBIZAN STATION

Cheese and Ibizan cold cuts Sup. 14€/pax  
 Min. 50 pax

JAPANESE STATION

Sushi Rolls: Tuna, salmon, sea bass and vegetables  
 60 pieces 180€

OYSTER BAR

French oyster tasting 7€/unit  
 Min. 50 units

Selection of Petit Fours (3 varieties)



*i* Winery options and accessories *i* Open bar options

WINERY: Analivia Verdejo white wine · Condado de Oriza Roble red wine · Heineken Beer · Soft drinks and mineral waters

The prices reflected are per person and 1 hour and a half in duration. VAT included. Available from 20 people.

RECEPTION 2

RECEPTION 1

RECEPTION 2

FINGER FOOD 1

FINGER FOOD 2



THE FINGER FOOD MENU.

Design your own menu from a wide variety of options Choose: 1 raw canapé, 1 mini skewer, 2 savory items, 2 fried canapés, 2 mini sandwiches, and a sweet temptation

Extra item: 4€. Drink package included.

9 items in total for 56€

RAW CANAPES

CEVICHE

Sea bass with leche de tigre and sweet potato  
Salmon with leche de tigre and avocado  
Prawn with leche de tigre and mango  
Mushrooms with leche de tigre (Vegan)

TARTAR

Tuna with wakame  
Salmon with avocado  
Tomatoes and mushrooms (Vegan)  
Black Angus beef steak tartare

MINI HAWAIIAN POKE

Tuna and spicy mayonnaise  
Salmon and kimchi sauce  
Tofu and ponzu sauce (Vegan)

MINI SKEWERS

Caprese with mozzarella, tomato and basil oil (Veggie)  
Beef with barbecue sauce  
Yakitori style chicken  
Chicken with satay sauce  
Prawns with devil sauce  
Salmon with saykio miso sauce  
Grilled vegetables (Vegan)

OTHER SALTY

SPANISH OMELETTE

With caramelized onion (Veggie)  
With black truffle (Veggie)  
With iberian ham

CREAMY RICE

Chicken and vegetables  
Seafood  
Vegetables (Veggie)

PATTY

Tuna and tomato  
Stewed beef

QUESADILLA

Grilled chicken quesadilla  
Huitlacoche quesadilla (Veggie)

WRAP

Chicken, feta cheese and vegetable kebab  
Salmon and cream cheese with fine herbs  
Roasted vegetable wrap, tofu and romesco sauce (Vegan)

GYOZAS

Seafood with teriyaki sauce  
Pork with cantonese sauce  
Vegetables with basil, coconut and pine nuts  
sauce (Vegan)

DIPS

Hummus with carrot sticks, celery and cucumber (Vegan)  
Guacamole with tortilla chips (Vegan)  
Russian salad with northern tuna

FRIED CANAPES

CROQUETTES

Iberian ham  
Grilled chicken  
Mushrooms (Veggie)  
Gorgonzola (Veggie)

EASTERN STYLE

Lebanese Kibbeh with pita bread  
Falafel and yogurt sauce (Veggie)

BREADED

Panko prawn with sweet chili sauce  
Karaage chicken, japanese-style batter  
Battered cod with spices  
Octopus takoyaki with tonkatsu sauce

MINI SANDWICHES

TOAST

Iberian ham with tomato  
Smoked salmon, cream cheese and avocado  
Guacamole and pico de gallo (Vegan)

MINI BURGER

Black Angus with smoked cheddar cheese  
Battered chicken, cheddar cheese, and truffle mayonnaise  
Vegetarian with cheddar cheese (Veggie)

GUA BAO (STEAMED BREAD)

Iberian pork belly, yakiniku sauce, and pickles  
Grilled chicken, sweet and sour sauce, and vegetables  
Eggplant with miso and herbs (Veggie)

MINI BRIOCHE

Pulled pork , vegetables and barbecue sauce  
Prawns with garlic and lime mayonnaise  
Vegetables and kimchi sauce (Veggie)

SWEET TEMPLATION

Selection of Petit Fours (3 varieties)

COMPLETE YOUR MENU

Iberian Ham 5J live cut 1.300 € per piece  
by professional ham cutter

IBIZAN STATION

Cheese and Ibizan cold cuts Sup. 14€/pax  
Min. 50 pax

JAPANESE STATION

Sushi Rolls: Tuna, salmon, sea bass and vegetables  
60 pieces 180€

OYSTER BAR

French oyster tasting  
Min. 50 units 7€/unit

*i* Winery options and accessories *i* Open bar options

WINERY: Analivia Verdejo white wine · Condado de Oriza Roble red wine · Heineken Beer · Soft drinks and mineral waters

The prices reflected are per person and 1 hour and a half in duration. VAT included. Available from 20 people.





# FINGER FOOD 1

## THE FINGER FOOD MENU.

**RECEPTION 1**

**RECEPTION 2**

**FINGER FOOD 1**

**FINGER FOOD 2**



Design your own menu from a wide variety of options Choose 2 raw canapés, 2 mini skewers, 3 savory items, 2 fried canapés, 2 mini sandwiches, and a sweet temptation.

Extra item: 4€. Drink package included.

12 items in total for 75€

### RAW CANAPES

- CEVICHE**  
 Sea bass with leche de tigre and sweet potato  
 Salmon with leche de tigre and avocado  
 Prawn with leche de tigre and mango  
 Mushrooms with leche de tigre (Vegan)

- TARTAR**  
 Tuna with wakame  
 Salmon with avocado  
 Tomatoes and mushrooms (Vegan)  
 Black Angus beef steak tartare

- MINI HAWAIIAN POKE**  
 Tuna and spicy mayonnaise  
 Salmon and kimchi sauce  
 Tofu and ponzu sauce (Vegan)

### MINI SKEWERS

- Caprese with mozzarella, tomato and basil oil (Veggie)  
 Beef with barbecue sauce  
 Yakitori style chicken  
 Chicken with satay sauce  
 Prawns with devil sauce  
 Salmon with saykio miso sauce  
 Grilled vegetables (Vegan)

### OTHER SALTY

- SPANISH OMELETTE**  
 With caramelized onion (Veggie)  
 With black truffle (Veggie)  
 With iberian ham

- CREAMY RICE**  
 Chicken and vegetables  
 Seafood  
 Vegetables (Veggie)

- PATTY**  
 Tuna and tomato  
 Stewed beef

- QUESADILLA**  
 Grilled chicken quesadilla  
 Huitlacoche quesadilla (Veggie)

- WRAP**  
 Chicken, feta cheese and vegetable kebab  
 Salmon and cream cheese with fine herbs  
 Roasted vegetable wrap, tofu and romesco sauce (Vegan)

### GYOZAS

- Seafood with teriyaki sauce  
 Pork with cantonese sauce  
 Vegetables with basil, coconut and pine nuts sauce (Vegan)

- DIPS**  
 Hummus with carrot sticks, celery and cucumber (Vegan)  
 Guacamole with tortilla chips (Vegan)  
 Russian salad with northern tuna

### FRIED CANAPES

- CROQUETTES**  
 Iberian ham  
 Grilled chicken  
 Mushrooms (Veggie)  
 Gorgonzola (Veggie)

- EASTERN STYLE**  
 Lebanese Kibbeh with pita bread  
 Falafel and yogurt sauce (Veggie)

- BREADED**  
 Panko prawn with sweet chili sauce  
 Karaage chicken, japanese-style batter  
 Battered cod with spices  
 Octopus takoyaki with tonkatsu sauce

### MINI SANDWICHES

- TOAST**  
 Iberian ham with tomato  
 Smoked salmon, cream cheese and avocado  
 Guacamole and pico de gallo (Vegan)

- MINI BURGER**  
 Black Angus with smoked cheddar cheese  
 Battered chicken, cheddar cheese, and truffle mayonnaise  
 Vegetarian with cheddar cheese (Veggie)

- GUA BAO (STEAMED BREAD)**  
 Iberian pork belly, yakiniku sauce, and pickles  
 Grilled chicken, sweet and sour sauce, and vegetables  
 Eggplant with miso and herbs (Veggie)

- MINI BRIOCHE**  
 Pulled pork , vegetables and barbecue sauce  
 Prawns with garlic and lime mayonnaise  
 Vegetables and kimchi sauce (Veggie)

- SWEET TEMPLATION**  
 Selection of Petit Fours (3 varieties)

### COMPLETE YOUR MENU

Iberian Ham 5J live cut by professional ham cutter 1.300 € per piece

**IBIZAN STATION**  
 Cheese and Ibizan cold cuts Sup. 14€/pax  
 Min. 50 pax

**JAPANESE STATION**  
 Sushi Rolls: Tuna, salmon, sea bass and vegetables  
 60 pieces 180€

**OYSTER BAR**  
 French oyster tasting 7€/unit  
 Min. 50 units

*i* Winery options and accessories *i* Open bar options

**WINERY:** Analivia Verdejo white wine · Condado de Oriza Roble red wine · Heineken Beer · Soft drinks and mineral waters

The prices reflected are per person and 1 hour and a half in duration. VAT included. Available from 20 people.





THE WELCOME DRINK .

THE COFFEE BREAKS .

THE FINGER FOOD MENU .

THE OPEN BAR .

THE GALA MENU .

THE BEACH MENU .

THE MINAMI MENU .

THE HELL'S KITCHEN MENU .

THE OYSTER & CAVIAR MENU .

THE ANTIDOTE MENU .

THE LIGHT LUNCH .

THE UNEXPECTED DINNER .

THE IN CLUB ROOM PARTY .

**RECEPTION 1**

**RECEPTION 2**

**FINGER FOOD 1**

**FINGER FOOD 2**



## FINGER FOOD 2

### THE FINGER FOOD MENU.

Design your own menu from a wide variety of options Choose : 2 raw canapés, 3 mini skewers, 3 savory items, 3 fried canapés, 3 mini sandwiches, and a sweet temptation.

Extra item: 4€. Drink package included.

15 items in total for 78€

#### RAW CANAPES

##### CEVICHE

Sea bass with leche de tigre and sweet potato  
Salmon with leche de tigre and avocado  
Prawn with leche de tigre and mango  
Mushrooms with leche de tigre (Vegan)

##### TARTAR

Tuna with wakame  
Salmon with avocado  
Tomatoes and mushrooms (Vegan)  
Black Angus beef steak tartare

##### MINI HAWAIIAN POKE

Tuna and spicy mayonnaise  
Salmon and kimchi sauce  
Tofu and ponzu sauce (Vegan)

#### MINI SKEWERS

Caprese with mozzarella, tomato and basil oil (Veggie)  
Beef with barbecue sauce  
Yakitori style chicken  
Chicken with satay sauce  
Prawns with devil sauce  
Salmon with saykio miso sauce  
Grilled vegetables (Vegan)

#### OTHER SALTY

##### SPANISH OMELETTE

With caramelized onion (Veggie)  
With black truffle (Veggie)  
With iberian ham

##### CREAMY RICE

Chicken and vegetables  
Seafood  
Vegetables (Veggie)

##### PATTY

Tuna and tomato  
Stewed beef

##### QUESADILLA

Grilled chicken quesadilla  
Huitlacoche quesadilla (Veggie)

##### WRAP

Chicken, feta cheese and vegetable kebab  
Salmon and cream cheese with fine herbs  
Roasted vegetable wrap, tofu and romesco sauce (Vegan)

#### GYOZAS

Seafood with teriyaki sauce  
Pork with cantonese sauce  
Vegetables with basil, coconut and pine nuts  
sauce (Vegan)

#### DIPS

Hummus with carrot sticks, celery and cucumber (Vegan)  
Guacamole with tortilla chips (Vegan)  
Russian salad with northern tuna

#### FRIED CANAPES

##### CROQUETTES

Iberian ham  
Grilled chicken  
Mushrooms (Veggie)  
Gorgonzola (Veggie)

##### EASTERN STYLE

Lebanese Kibbeh with pita bread  
Falafel and yogurt sauce (Veggie)

##### BREADED

Panko prawn with sweet chili sauce  
Karaage chicken, japanese-style batter  
Battered cod with spices  
Octopus takoyaki with tonkatsu sauce

#### MINI SANDWICHES

##### TOAST

Iberian ham with tomato  
Smoked salmon, cream cheese and avocado  
Guacamole and pico de gallo (Vegan)

##### MINI BURGER

Black Angus with smoked cheddar cheese  
Battered chicken, cheddar cheese, and truffle mayonnaise  
Vegetarian with cheddar cheese (Veggie)

##### GUA BAO (STEAMED BREAD)

Iberian pork belly, yakiniku sauce, and pickles  
Grilled chicken, sweet and sour sauce, and vegetables  
Eggplant with miso and herbs (Veggie)

##### MINI BRIOCHE

Pulled pork , vegetables and barbecue sauce  
Prawns with garlic and lime mayonnaise  
Vegetables and kimchi sauce (Veggie)

#### SWEET TEMPLATION

Selection of Petit Fours (3 varieties)

#### COMPLETE YOUR MENU

Iberian Ham 5J live cut  
by professional ham cutter 1.300 € per piece

##### IBIZAN STATION

Cheese and Ibizan cold cuts  
Min. 50 pax Sup. 14€/pax

##### JAPANESE STATION

Sushi Rolls: Tuna, salmon, sea bass and vegetables  
60 pieces 180€

##### OYSTER BAR

French oyster tasting  
Min. 50 units 7€/unit

*i* Winery options and accessories *i* Open bar options

**WINERY:** Analivia Verdejo white wine · Condado de Oriza Roble red wine · Heineken Beer · Soft drinks and mineral waters

The prices reflected are per person and 1 hour and a half in duration. VAT included. Available from 20 people.



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## THE OPEN BAR.

### STANDARD

Brugal Añejo Rum  
 Bacardi Blanco Rum  
 Larios 12 Gin  
 Larios Rosé Gin  
 Bombay Dry Gin  
 Stolli Vodka  
 Eristoff Vodka  
 Dewar's Whiskey  
 Jim Beam Bourbon  
 Ibizan Herbs  
 Malibú  
 Baileys  
 Heineken beer, wines and soft drinks

**Price per person: 23€**

**Extra hour: 16€**

### PREMIUM

Brugal 1888 Rum  
 Bacardi 8 yo Rum  
 Santa Teresa Gran Reserva Rum  
 Roku Gin  
 Bombay Sapphire Gin  
 Belvedere Vodka  
 Blackberry & Lemongrass Belvedere  
 Lemon & Basil Belvedere Vodka  
 Dewar's 12 Whiskey  
 Glenmorangie  
 Whiskey Makers Mark 46  
 Patron Silver Tequila  
 Jägermeister  
 Ibizan Herbs  
 Malibú  
 Baileys  
 Heineken beer, wines and soft drinks

**Price per person: 35€**

**Extra hour: 25€**

The prices reflected are per person and hour of duration with VAT included · Available from 20 people  
 For open bar services that are not preceded by extra catering services , a supplement of **7€/pax/hour** will be applied accordingly



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## THE GALA MENU.



### STARTERS

#### FROM SEA

Mediterranean salad with shrimp, avocado, asparagus and tomato from the Ibiza garden

Sea bass ceviche, yellow chili tiger milk and sweet potato

Slices of red tuna with vegetable yakiniku and wakame seaweed

Garlic prawns, EVOO, garlic slices, spanish paprika and parsley

#### FROM THE EARTH

Burrata salad with our selection of tomatoes, basil emulsion and Taggiasca olive

Lacquered bacon and scallop with creamy corn and vegetable chips

Montauk style steak tartare

Black angus sirloin carpaccio, with pistachio pesto, basil, arugula and crunchy parmesan.

### SORBETS

Mango and passion fruit

Mandarin, ginger and cava

Lemon and mint

### MAIN COURSE

#### FISH

Wild sea bass loin, violet potato parmentier and charcoal-grilled vegetables

Confit cod, beurre blanc piparra sauce, black garlic aioli, crispy rice and nori seaweed

Teriyaki salmon steak with vegetable noodles and celery puree

Grilled turbot loin with creamy parsnip, asparagus and clam sauce

#### MEATS

Grilled grass sirloin, hasselback potato and perigourdine sauce

Beef cheek cooked sous vide, potato parmentier and boletus sauce with coconut and tamarind

New york strip national spanish 45 dry aged, onions with port wine sauce and potato gratin

Charcoal suckling lamb terrine with parsnip puree and honey and rosemary gravy sauce

#### VEGETARIANS/VEGANS

Grilled vegetables and mushrooms with truffled egg and romesco sauce

Risotto with mushrooms, peas, asparagus and tartufata sauce

### DESSERTS

Three-chocolate tartlet: Dulcey, caramelia, guanaja, with citrus chocolate cream and mandarin sorbet

Cheesecake served with blueberry and blackberry jam

Chocolate brownie with warm chocolate sauce, creamy chocolate and cherry

Red Summer, vanilla mousse, strawberry and lime compote, hazelnut sponge cake and lemon crumble

### BEVERAGE PACKAGE

Analivia Verdejo white wine

Oriza Roble red wine

Heineken beer

Soft drinks and mineral waters

Menu price: 135€

Select from all available options:

**1 starter**

**1 sorbet**

**1 main dish** (meat or fish)

**1 dessert**

**1 drink package** (standard included in the initial price).

All diners must choose the same menu.

Other choices available for vegetarians.

### APPETIZER 30 Minutes long

Oyster Bloody Mary

Ibiza potato salad, prawns and northern tuna

Foie gras bonbon with fig chutney

Prawn panko with Sweet Chili sauce

Iberian ham croquettes

**i** Winery options

**i** Open bar options

<sup>^</sup> diners must choose the same menu. Approximate duration of the service 2 and a half hours. The prices reflected are per person. VAT included. Available from 20 people.





THE WELCOME DRINK .

THE COFFEE BREAKS .

THE FINGER FOOD MENU .

THE OPEN BAR .

THE GALA MENU .

THE BEACH MENU .

THE MINAMI MENU .

THE HELL'S KITCHEN MENU .

THE OYSTER & CAVIAR MENU .

THE ANTIDOTE MENU .

THE LIGHT LUNCH .

THE UNEXPECTED DINNER .

THE IN CLUB ROOM PARTY .



## THE BEACH MENU.



### MENU 1

#### RECEIPT AT TABLE

Bread with alioli and olives

#### STARTERS TO SHARE FOR 4 PAX

Ushuaia guacamole with mango and pico de gallo

Garlic prawns with EVOO, garlic slices, paprika from La Vera, and parsley

Steamed mussels infused with fresh herbs

Homemade croquettes of 100% acorn-fed 5J Iberian ham

#### MAIN COURSE TO CHOOSE

Grilled free-range chicken with pibil sauce

Salmon fillet with celeriac and vegetables

Wagyu burger with cheddar cheese, lettuce, crispy onion, chipotle mayonnaise, crispy bacon, and brioche bread, served with French fries

#### DESSERTS TO SHARE FOR 4 PAX

Dessert selection

Menu price: 80€

### MENU 2

#### RECEIPT AT TABLE

Bread with alioli and olives

#### STARTERS TO SHARE FOR 4 PAX

Tropical guacamole with crispy prawns

Grilled octopus with red potatoes and black garlic alioli

Fish al pastor taco with pineapple

Homemade croquettes of 100% acorn-fed 5J Iberian ham

#### MAIN COURSE TO CHOOSE

Grilled bass with poblano and guajillo sauce, mashed green mango and fresh herbs

Turbot rice with cuttlefish, prawns, and vegetables

Slow-cooked beef ribs with beer ranchera sauce and corn tortillas for tacos (minimum 2 people).

#### DESSERTS TO SHARE FOR 4 PAX

Dessert selection

Menu price: 85€

### MENU 3

#### RECEIPT AT TABLE

Bread with alioli and olives

#### STARTERS TO SHARE FOR 4 PAX

100% Acorn-fed Iberian Ham 5J with grated tomato and cristal bread

Bluefin tuna tartare with fried egg, french fries, and avocado

Homemade croquettes of 100% acorn-fed 5J Iberian ham

Fried squids with tartare sauce

#### MAIN COURSE TO CHOOSE

Creamy rice with scarlet prawns (big red prawns), cuttlefish, and prawns

Grass-fed beef tenderloin with foie gras and boletus sauce

Grilled turbot with clam sauce

#### DESSERTS TO SHARE FOR 4 PAX

Dessert selection

Menu price: 90€

**WINERY:** Analivia Verdejo white wine · Condado de Oriza Roble red wine · Heineken Beer · Soft drinks and mineral waters

**i** Winery options

**i** Vegetarian and vegan options

**i** Open bar options

All diners must choose the same menu. The approximate duration of the service is 1 hour and a half. The prices reflected are per person. VAT included. Available from 20 people



THE WELCOME DRINK .

THE COFFEE BREAKS .

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# THE MINAMI JAPANESE RESTAURANT MENU.



## MENU 1

### STARTERS TO SHARE FOR 4 PAX

- Edamame with sea salt
- Vegetable gyoza with basil, coconut and pine nut sauce
- Prawn and vegetable tempura with tentsuyu sauce
- Sushi and sashimi selection (32 pieces)

### MAIN COURSE TO CHOOSE

- Kamado grilled chicken , wok vegetables and japanese curry
- Grilled kamado teriyaki salmon , wok vegetables and fried rice
- Vegetable yakisoba
- More sushi and sashimi selection

### DESSERTS TO SHARE FOR 4 PAX

Dessert selection

Menu price: 80€

## MENU 2

### STARTERS TO SHARE FOR 4 PAX

- Edamame with sea salt
- Akami tuna tartar , with cured egg yolk
- Prawn and vegetable tempura with tentsuyu sauce
- Sushi and sashimi selection (32 pieces)

### MAIN COURSE TO CHOOSE

- Wagyu brisket with truffle mashed potatoes, vegetables and japanese dressing
- Gindara . Marinated black cod with smoked miso pil pil sauce, snow peas and shimeji mushrooms with teriyaki
- Udon with prawns, shiitake, snow peas and sweet chili and sake sauce
- More sushi and sashimi selection

### DESSERTS TO SHARE FOR 4 PAX

Dessert selection

Menu price: 90€

## MENU TEPPANYAKI SHOW 1

### STARTERS TO SHARE FOR 4 PAX

- Edamame with sea salt
- Prawn and vegetable tempura with tentsuyu sauce
- Prawn and pork gyozas with cantonese sauce
- Sushi and sashimi selection (32 pieces)

### MAIN COURSE

- Show cooking at a teppanyaki table with a dish consisting of a protein and a side dish for each guest.
- Protein to choose from: Salmon, prawns, tuna, chicken or beef
- Side to choose from: Fried rice, yakisoba, sautéed vegetables, sushi rice or white rice

### DESSERTS TO SHARE FOR 4 PAX

Dessert selection

Menu price: 80€

## MENU TEPPANYAKI SHOW 2

### STARTERS TO SHARE FOR 4 PAX

- Edamame with sea salt
- Sea bass usuzukuri with ponzu chili sauce
- Prawn and vegetable tempura with tentsuyu sauce
- Sushi and sashimi selection (32 pieces)

### MAIN COURSE

- Show cooking at a teppanyaki table with a dish consisting of a protein and a side dish for each guest.
- Protein to choose from: Salmon, prawns, tuna, chicken or beef
- Side to choose from: Fried rice, yakisoba, sautéed vegetables, sushi rice or white rice

### DESSERTS TO SHARE FOR 4 PAX

Dessert selection

Menu price: 85€

**WINERY:** Analivia Verdejo white wine · Condado de Oriza Roble red wine · Heineken Beer · Soft drinks and mineral waters

**i** Winery options      **i** Vegetarian and vegan options      **i** Open bar options

All diners must choose the same menu. The approximate duration of the service is 1 hour and a half. The prices reflected are per person. VAT included. Available from 20 people in the room  
Maximum 14 people on the Teppanyaki table



THE WELCOME DRINK .

THE COFFEE BREAKS .

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THE HELL'S KITCHEN MENU .

THE OYSTER & CAVIAR MENU .

THE ANTIDOTE MENU .

THE LIGHT LUNCH .

THE UNEXPECTED DINNER .

THE IN CLUB ROOM PARTY .



## THE HELL'S KITCHEN MENU.

### MENU 1

#### RECEIPT AT TABLE

Chef's Appetizer

#### STARTERS TO SHARE FOR 4 PAX

Caesar salad, fresh lettuce leaves, homemade caesar dressing, shaved parmesan, crispy parmesan, and croutons

Prawn aguachile, cilantro vinaigrette, chili oil, avocado, and a cucumber & watermelon relish

Hamachi tiradito, coconut milk leche de tigre, mango marmalade, red chili, cilantro leaves, and jalapeño oil

#### MAIN COURSE TO CHOOSE

Beef Rib, slow-cooked and served over spanish potato omelette, sautéed spinach, and rich meat jus

Hell's Kitchen burger, grilled beef patty with crispy bacon, fresh greens, house sauce, and crunchy fries

Grilled salmon with green curry and coconut sushi rice

#### DESSERTS

Dessert selection

Menu price: 80€

### MENU 2

#### RECEIPT AT TABLE

Chef's Appetizer

#### STARTERS TO SHARE FOR 4 PAX

Prawn aguachile, with cilantro vinaigrette, chili oil, avocado, and a refreshing cucumber and watermelon relish

Iberian chorizo & beef rib croquette, served with romesco sauce, toasted almond, and orange zest

Seared scallops, on a bed of sweet corn purée, topped with smoked bacon and a rich chicken reduction

#### MAIN COURSE TO CHOOSE

Grilled salmon with green curry and coconut sushi rice

Beef Wellington, with creamy mashed potatoes, glazed root vegetables, and red wine demi-glace, served medium (**min. 2 people**)

Charcoal-Grilled sea bass, butterflied and served with its traditional pil-pil sauce (**min.2 people**)

#### DESSERTS

Dessert selection

Menu price: 85€

### MENU 3

#### RECEIPT AT TABLE

Chef's Appetizer

#### STARTERS TO SHARE FOR 4 PAX

No. 3 Oyster tasting, served with cocktail sauce and mignonette

100% Iberian acorn ham 5J. With grated tomato and cristal bread.

Seared scallops, on a bed of sweet corn sauce, accompanied by smoked pancetta and a rich chicken reduction

#### MAIN COURSE TO CHOOSE

Grilled salmon with green curry and coconut sushi rice

Beef Wellington, with creamy mashed potatoes, glazed root vegetables, and red wine demi-glace, served medium (**min. 2 people**)

Lobster risotto, with truffle zest, chives, crispy shallots, and fried parsley

#### DESSERTS

Dessert selection

Menu price: 90€

**WINERY:** Analivia Verdejo white wine · Condado de Oriza Roble red wine · Heineken Beer · Soft drinks and mineral waters

*i* Winery options

*i* Vegetarian and vegan options

*i* Open bar options

All diners must choose the same menu. The approximate duration of the service is 1 hour and a half. The prices reflected are per person. VAT included. Available from 20 people





THE WELCOME DRINK .

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THE IN CLUB ROOM PARTY .

*The*  
OYSTER  
&  
CAVIAR  
*Bar*



## THE OYSTER & CAVIAR MENU.

### MENU 1

#### RECEIPT AT TABLE

Chef's Appetizer

#### STARTERS TO SHARE FOR 4 PAX

Thai salad with tempura prawns

Sushi selection 20 pieces

Ibizan-style fried octopus with potatoes and peppers

#### MAIN COURSE TO CHOOSE

Grilled sea bass fillet with cava sauce and seasonal vegetables

Boneless free-range chicken thigh with smoked chipotle sauce

Wagyu burger with fried egg, bacon, cheddar cheese, and brioche bread, served with sweet potato fries

#### DESSERTS

Dessert selection

Menu price: 80€

### MENU 2

#### RECEIPT AT TABLE

Chef's Appetizer

#### STARTERS TO SHARE FOR 4 PAX

Burrata salad with pistachio pesto

Bluefin tuna tartare with asian pickles

Wild sea bass marinated with lime mayonnaise

#### MAIN COURSE TO CHOOSE

Creamy rice with free-range chicken, mushrooms, and vegetables

Gratinated cod loin with a mild squid ink alioli

Black Angus skirt steak with Ibizan potatoes

#### DESSERTS

Dessert selection

Menu price: 85€

### MENU 3

#### RECEIPT AT TABLE

Chef's Appetizer

#### STARTERS TO SHARE FOR 4 PAX

Oyster selection (8 pieces)

Sea bass ceviche with ají amarillo tiger's milk and sweet potato

Clams with Espinaler sauce

#### MAIN COURSE TO CHOOSE

Creamy rice with lobster, cuttlefish, prawns, and shellfish

Aged beef sirloin with rosemary potatoes and vegetables

Rigatoni with caviar

#### DESSERTS

Dessert selection

Menu price: 90€

**WINERY:** Analivia Verdejo white wine · Condado de Oriza Roble red wine · Heineken Beer · Soft drinks and mineral waters

*i* Winery options

*i* Vegetarian and vegan options

*i* Open bar options

All diners must choose the same menu. The approximate duration of the service is 1 hour and a half. The prices reflected are per person. VAT included. Available from 20 people



THE  
WELCOME  
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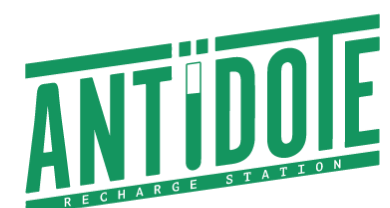
THE  
OYSTER &  
CAVIAR  
MENU .

THE  
ANTIDOTE  
MENU .

THE  
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THE  
UNEXPECTED  
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PARTY .



## THE BRUNCH MENU.

### BREAD, PASTRIES, AND SWEETS

Assorted artisanal breads made with sourdough

Assorted pastries: croissant, chocolate-filled pastrie, and muffin

Pancakes, crêpes, and waffles with various syrups and toppings

### SANDWICHES, BAGELS, AND SHAWARMAS

Chicken shawarma with feta cheese, vegetables, and yogurt sauce

Vegan tofu shawarma with roasted vegetables and romesco sauce (Vegan)

Smoked salmon bagel with guacamole, red onion, and cherry tomato

Goat cheese bagel with spinach, apple, and walnuts (Veggie)

Roast turkey sandwich with sun-dried tomatoes, arugula, and cream cheese

Grilled chicken salad sandwich with avocado and fresh sprouts

Menu price: 55€

### EGGS

Fried and scrambled eggs

Eggs Benedict with smoked salmon and hollandaise sauce

Eggs Benedict with prosciutto cotto and hollandaise sauce

### YOGURT AND FRUIT CUPS

Yogurt cups with chopped fruit

Fruit cup (Vegan)

### DRINKS

Detox juice, orange juice, and mixed fruit juice

Soft drinks

Still and sparkling mineral water

Coffee and infusions

Service available from 20 people. The duration of the service will be 2 hours. Additional stations available upon request. Menus can be adjusted for people with food intolerances. The prices reflected are per person. VAT included.



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## THE LIGHT LUNCH BUFFET.

**OPTION 1**

**OPTION 2**

**OPTION 3**

Salad Bar + 2 composed salads + 2 starter + 2 side dishes + 3 main dishes (1 fish + 1 meat + 1 rice or pasta) + 3 desserts **60€/PAX**

Salad Bar + 2 composed salads + 2 starters + 2 side dishes + 4 main dishes (1 fish + 1 meat + 1 rice + 1 pasta) + 3 desserts **70€/PAX**

Salad Bar + 2 composed salads + 3 starters + 3 side dishes + 4 main dishes (1 fish + 1 meat + 1 rice + 1 pasta) + 3 desserts **80€/PAX**.

### SALADS

Salad bar, corner of organic products from the Balearic garden with dressings and vinaigrettes (Vegan)

Watermelon, feta cheese and mint salad with lime dressing (Veggie)

Mediterranean salad with datterino tomato, cucumber, lamb's lettuce, northern tuna

Russian salad with prawns and tuna

Caesar salad with crispy chicken, croutons and cherry tomato

### STARTERS

Assorted Pizza al Taglio

Salmon tartar with japanese dressing and seaweed

Sea bass ceviche, yellow chili tiger milk and sweet potato

Selection of Iberian meats with island cheeses

Vitello tonnato , round of beef bathed with tuna mayonnaise

Black angus sirloin carpaccio, with pistachio pesto, basil, arugula and crispy parmesan

Penne with beef bolognese

Rigatoni with seafood

### SIDES

Lebanese tabbouleh (Vegan)

Sicilian vegetable caponata (Vegan)

French fries (Vegan)

Sweet potato chips (Vegan)

Spiced mashed potatoes with truffle oil (Veggie)

Roasted potato and padrón peppers (Vegan)

Charcoal-roasted vegetables with rosemary oil (Vegan)

Yakimeshi fried rice with egg vegetables

### MAIN

#### CREAMY RICE

Free-range chicken rice, with seasonal vegetables

Rice with seafood, with shrimp, cuttlefish and mollusks

Rice with vegetables and seasonal mushrooms (Veggie)

#### FISH

Baked sea bass with potato, cherry tomato and taggiasca olive

Teriyaki salmon steak with vegetable noodles

Confit cod, beurre blanc of piparra sauce and black garlic aioli

#### MEATS

Free-range chicken thigh with mushroom sauce, pepper and tomato sauce

Beef cheek cooked sous vide with boletus, coconut and tamarind sauce

New york strip national spanish, onions with port wine sauce and potato gratin

### PASTA

Fidanzati pasta with tomato sauce, vegetables, black olives and capers (Veggie)

Penne with beef bolognese

Rigatoni with seafood

### DESSERTS

Cup of cut fruit (Vegan)

Mini chocolate tartlet with citrus cream

Cheesecake with passion jam

Chocolate brownie with cherry sauce

Raspberry and passion petit fours

Amarena and peach choux pastry

Mini lemon tartlet

Assorted macarons



All diners must choose the same menu. Approximate duration of service is 1 hour and a half. The prices reflected are per person. VAT included. Service available from 30 people. Additional stations available upon request. Menus can be adjusted for people with food intolerances



THE WELCOME DRINK .

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THE ANTIDOTE MENU .

THE LIGHT LUNCH .

THE UNEXPECTED DINNER .

THE IN CLUB ROOM PARTY .



## THE UNEXPECTED DINNER.

Select 7 food stations from all those we have below, a maximum of 2 \*PREMIUM\* stations can be chosen

### CEVICHE NIKKEY

Salmon

Bass

Mushrooms (Vegan)

### HAWAIIAN POKE

Tuna and spicy mayonnaise

Salmon and kimchi sauce

Tofu and ponzu sauce (Vegan)

### STEAK TARTAR SHOW

Black Angus Beef

### LITTLE ITALY CORNER

Focaccia homemade trufaldine stuffed with fresh buffalo mozzarella, Iberian ham and truffle

### ASIAN DUMPLINGS

Vegetable gyoza with basil, coconut and pine nut sauce (Vegan)

Seafood gyoza with vegetables and teriyaki sauce

## FOOD FROM THE WORLD · THE STREET FOOD SHOW

### CREAMY RICE (CHOOSE BETWEEN)

Chicken and vegetables

From fruits of the sea

Vegetables (Veggie)

### AMERICAN BBQ STATION

Mini Black Angus burger with cheddar cheese

Mini vegetarian burger with cheddar cheese (Veggie)

Pulled pork brioche bread, vegetables and barbecue sauce

### ARAB STATION

Beef or lamb kafta with pita bread and Lebanese tabbouleh

Falafel served in pita bread with yogurt and cucumber sauce (Veggie)

### SPANISH CROQUETTE STATION

Iberian Ham

Mushrooms (Veggie)

Gorgonzola (Veggie)

### MASTER PASTRY STATION

Petit four, macarons and chocolates

Menu price: 95€

### MINICHEESE FLOWER CONES LIVE \*PREMIUM\*

Cow cheese (Veggie)

Goat cheese (Veggie)

Sheep cheese (Veggie)

### LIVE SUSHI \*PREMIUM\*

Salmon

Tuna

Bass

Vegetables (Veggie)

### LIVE OYSTERS \*PREMIUM\*

From the best selection of French oysters

### IBERIAN HAM 5J \*PREMIUM\*

With live cutter

### OTHER SERVICES INCLUDED

DJ for 2 hours

Exclusivity for groups of 150 or more

**WINERY:** Analivia Verdejo white wine · Condado de Oriza Roble red wine · Heineken Beer · Soft drinks and mineral waters

**i** Winery options

**i** Open bar options

Service available from 100 people. The duration of the service will be 2 hours. Additional stations available upon request. Menus can be adjusted for people with food intolerances. The prices reflected are per person. VAT included.



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## THE IN CLUB ROOM PARTY.



ONLY AVAILABLE WITH A CLUB ROOM RESERVATION OF THE "PARTY ALL NIGHT LONG" TYPE

### FINGER FOOD 50€/PAX

Salmon poke with avocado, mango and edamame  
Iberian ham croquettes  
Panko prawn with sweet chilli sauce  
Chicken fingers with kimchi mayonnaise  
Mini Black Angus burger with smoked cheddar cheese  
Selection of Ushuaia desserts

### OTHERS

Soul Water 50 cl 3 €  
Soft drinks 3 €  
Red Bull 4 €  
Heineken 5 €

### WINES PRICE PER BOTTLE

#### WHITE

Javier Sanz. Verdejo 35 €  
Hacienda de Arinzano. Chardonnay 40 €  
Muga. Viura 30 €

#### RED

Can Rich Roble 30 €  
Muga Crianza. 40 €

#### ROSÉ

M de Minuty 45 €  
Muga. Garnacha 37 €  
Whispering Angel 60 €

### CHAMPAGNE & CAVA PRICE PER BOTTLE

Moët & Chandon Ice Impérial 140 €  
Moët & Chandon Ice Impérial Rosé 160 €  
Moët & Chandon Impérial Brut 110 €  
Moët & Chandon Impérial Brut Rosé 120 €  
Dom Pérignon 310 €  
Juvé & Camps Reserva de la Familia 50 €  
Cava Llopart Rosé 60 €

### SPIRITS PRICE PER BOTTLE

Vodka Stolli 100 €  
Gin Larios 12 100 €  
Gin Larios Rosé 100 €  
Ron Brugal Añejo 100 €  
Whisky Dewar's White Label 100 €  
Tequila Jose Cuervo 100 €

The prices reflected on drinks are per bottle and on food per person with VAT included. All the food will be placed at once in the room. Available from 10 people for Party room All Night Long.



THE WELCOME DRINK .

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## VEGETARIANS.

### THE BEACH

#### STARTER

Ushuaia Guacamole with mango and pico de gallo

#### MAIN TO CHOOSE

Ricotta ravioli with fresh black truffle sauce

Vegetable rice Km 0

#### DESSERT

Selection of The Beach desserts

Price per person: 60€

### MINAMI

#### STARTERS

Edamame with sea salt

Vegetarian sushi 8 pieces per person

#### MAIN TO CHOOSE

Vegetable teppanyaki with fried rice

Vegetable Yakisoba

#### DESSERT

Selection of the Minami desserts

Price per person: 60€

### HELL'S KITCHEN

#### STARTER

Caesar salad, parmesan frico, garlic croutons, lemon zest

#### MAIN TO CHOOSE

Vegan tofu scallops, corn purée, pickled shallots, and chives

Vegetarian risotto with vegetables, parmesan, truffle sauce, crispy onion, and parsley

#### DESSERT

Selection of Hell's Kitchen desserts

Price per person: 60€

### OYSTER & CAVIAR

#### STARTER

Caesar salad with grana padano cheese, croutons

and cherry tomatoes

#### MAIN TO CHOOSE

Vegan Pad Thai

Vegan poke bowl , with sushi rice, vegetables and oriental dressings

#### DESSERT

Selection of Oyster desserts

Price per person: 60€

## VEGANS.

### THE BEACH

#### STARTER

Ushuaia Guacamole with mango and pico de gallo

#### MAIN TO CHOOSE

Vegetable rice Km 0

Grilled vegetables and mushrooms with romesco sauce

#### DESSERT

Fresh seasonal fruit

Price per person: 60€

### MINAMI

#### STARTERS

Edamame with sea salt

Vegan sushi 8 pieces per person

#### MAIN TO CHOOSE

Vegetable teppanyaki with fried rice

Vegetable Yakisoba

#### DESSERT

Fresh seasonal fruit

Price per person: 60€

### HELL'S KITCHEN

#### STARTER

Avocado and mango tartare, cilantro vinaigrette, and cucumber relish

#### MAIN TO CHOOSE

Vegan tofu scallops, corn purée, pickled shallots, and chives

Vegetarian risotto with vegetables, parmesan, truffle sauce, crispy onion, and parsley

#### DESSERT

Fresh seasonal fruit

Price per person: 60€

### OYSTER & CAVIAR

#### STARTER

Vegan mushroom ceviche, yellow chili tiger milk and sweet potato

#### MAIN TO CHOOSE

Vegan Pad Thai

Vegan poke bowl , with sushi rice, vegetables and oriental dressings

#### DESSERT

Fresh seasonal fruit

Price per person: 60€



The approximate duration of the service is 1 hour and a half. The prices reflected are per person. VAT included.





# WELCOMING, DINING AND CELEBRATING.

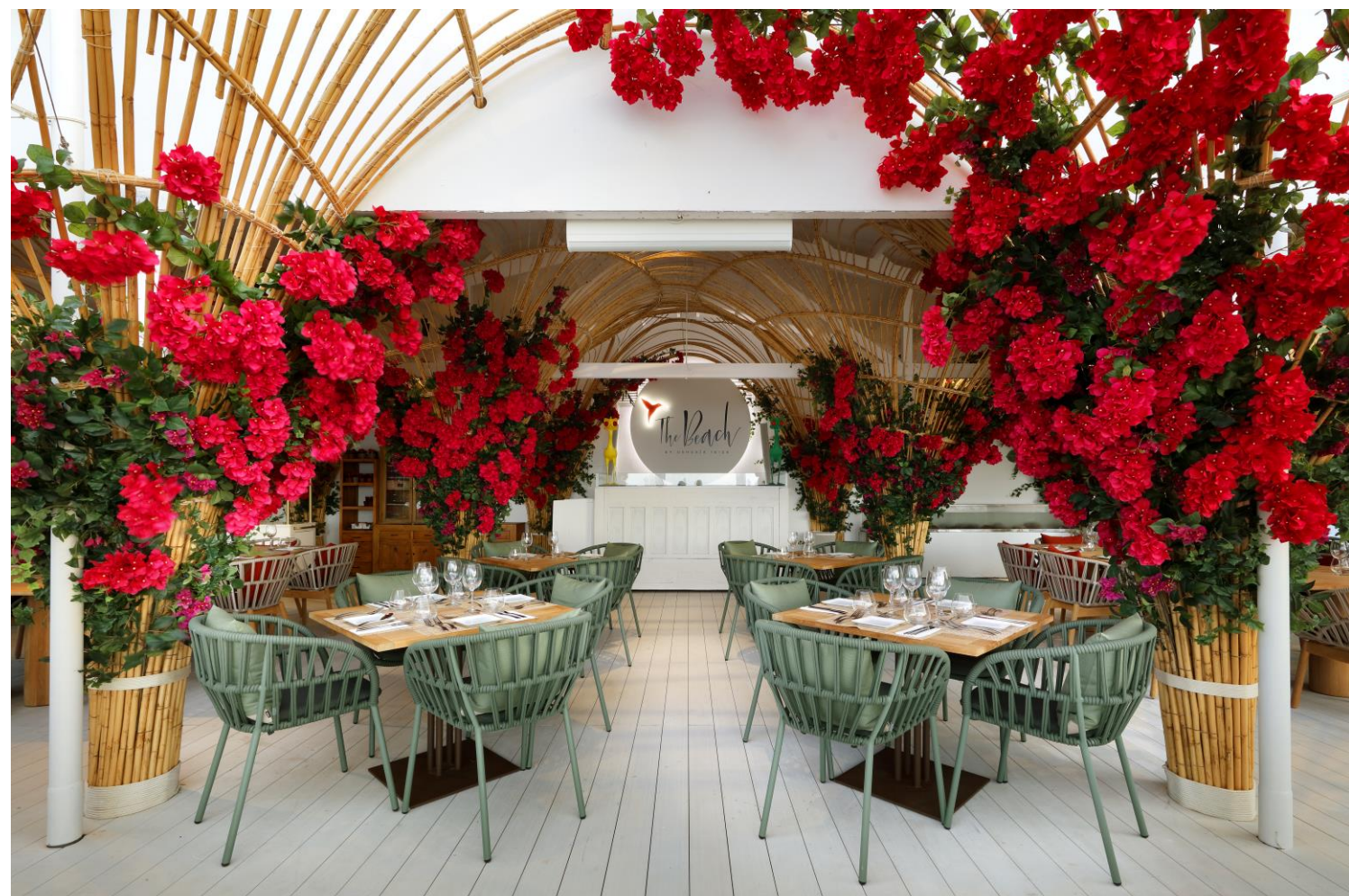
& Meetings  
Incentives  
BY PALLADIUM

 **THE  
UNEXPECTED**  
IBIZA HOTEL





# WELCOMING, DINING AND CELEBRATING.



## THE BEACH, UNEXPECTED IBIZA.

Type of cuisine: **Mediterranean**  
Capacity: **280 pax**  
Type of service: **Seated**  
Hours: **12:30 – 18:30**



## HELL'S KITCHEN.

Type of cuisine: **International**  
Capacity: **150 pax**  
Type of service: **Seated**  
Hours: **19:00-00:00**



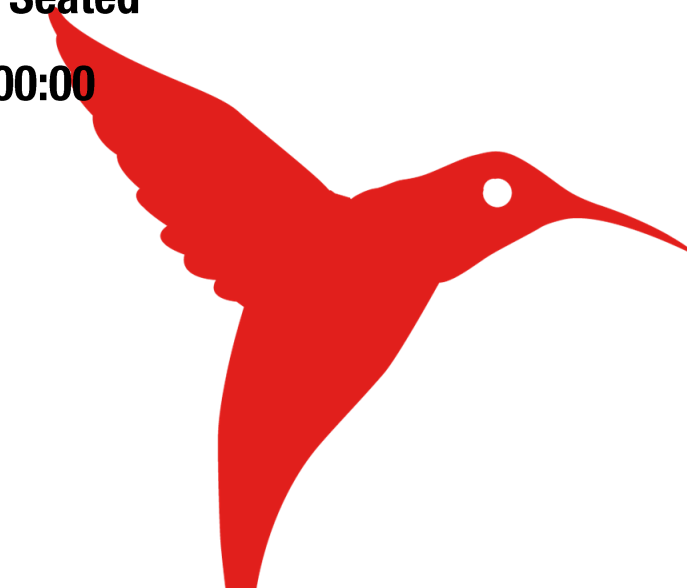
## OYSTER & CAVIAR BAR RESTAURANT.

Type of cuisine: **Fish and seafood**  
Capacity: **90 pax**  
Type of service: **Seated**  
Hours: **12:30 – 18:30**



## JAPANESE MINAMI RESTAURANT.

Type of cuisine: **Japanese**  
Capacity: **95 pax**  
Type of service: **Seated**  
Hours: **19:00 - 00:00**







# WELCOMING, DINING AND CELEBRATING.



## UP IBIZA SKY SOCIETY.

Type of cuisine: **International**  
Capacity: **300 pax**  
Type of service: **Cocktail & finger buffet**  
Hours: **19:00 – 01:00**



## SUNDECK.

Type of cuisine: **Fish and seafood**  
Capacity: **80 pax**  
Type of service: **Cocktail & finger buffet**  
Hours: **11:00 – 20:00**



## POOL TOWER.

Type of cuisine: **International**  
Capacity: **500 pax**  
Service Type: **N/A**  
Schedule: **N/A**

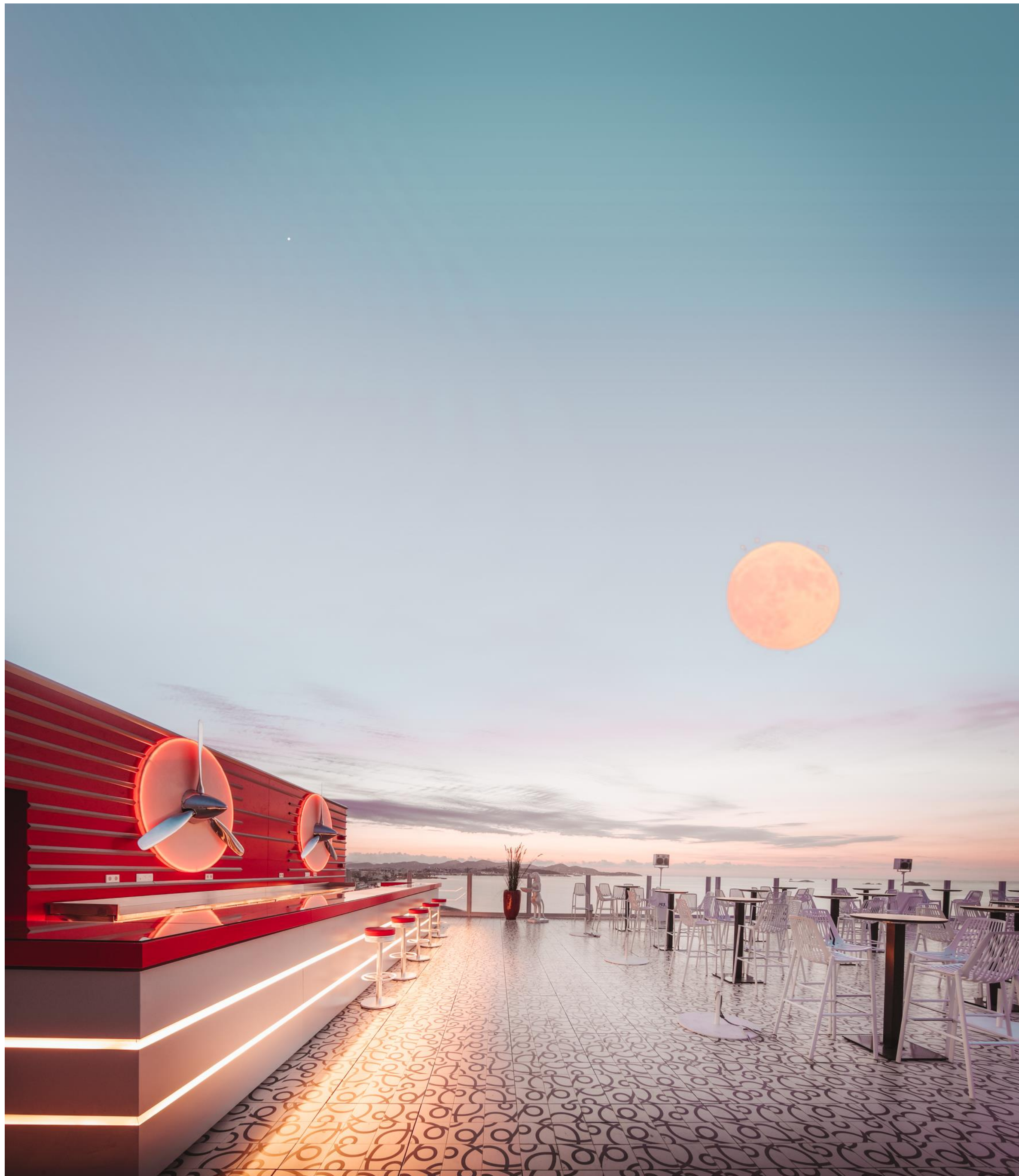


## ANTIDOTE.

Type of cuisine: **Healthy**  
Capacity: **60 pax**  
Service type: **Finger buffet & seated**  
Schedule : **07:00-13:30**







  
**THE  
UNEXPECTED**  
IBIZA HOTEL

  
**USHUAÏA**  
IBIZA BEACH HOTEL

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