MICE Services



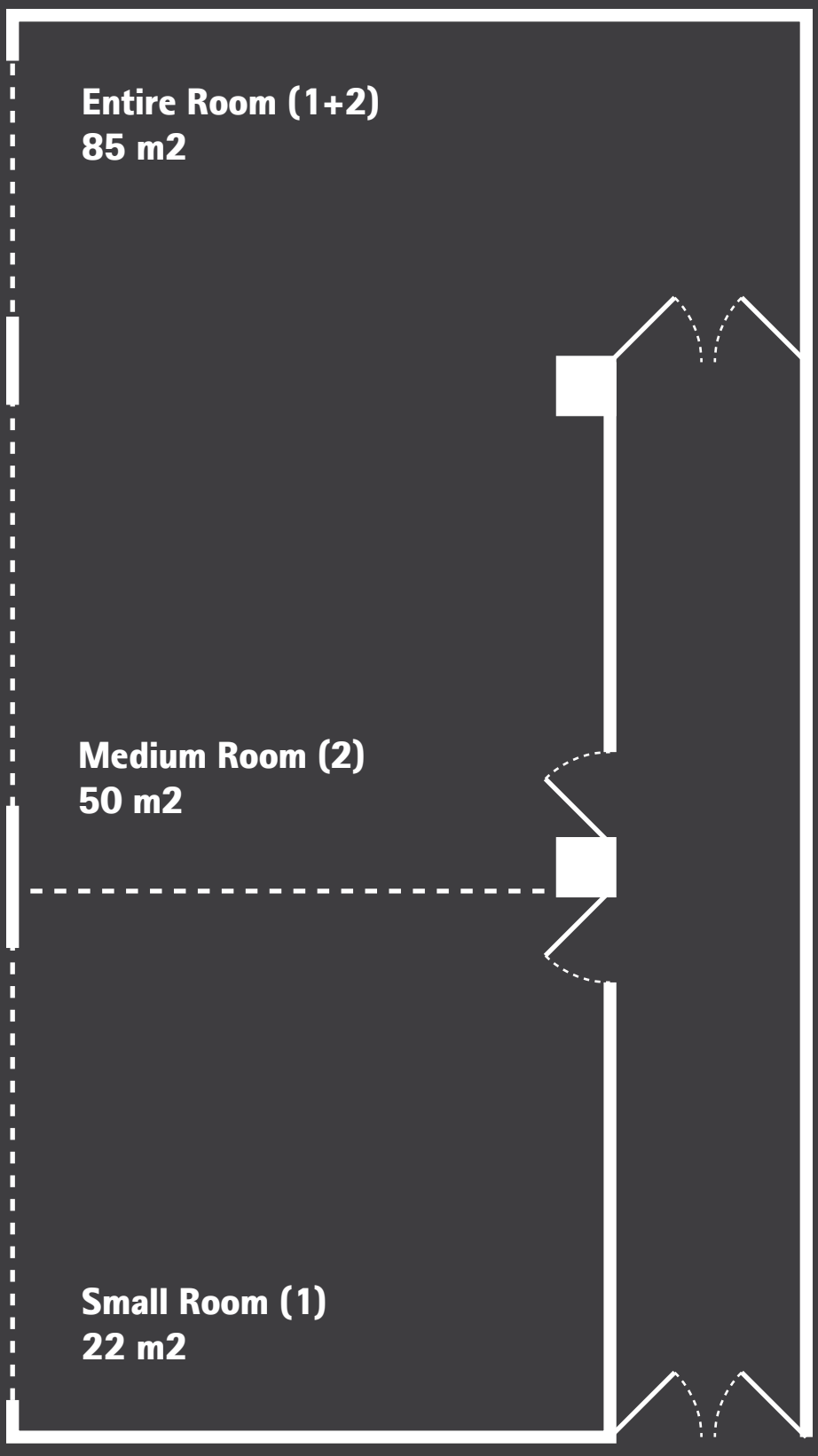
jaime III

Conference Rooms



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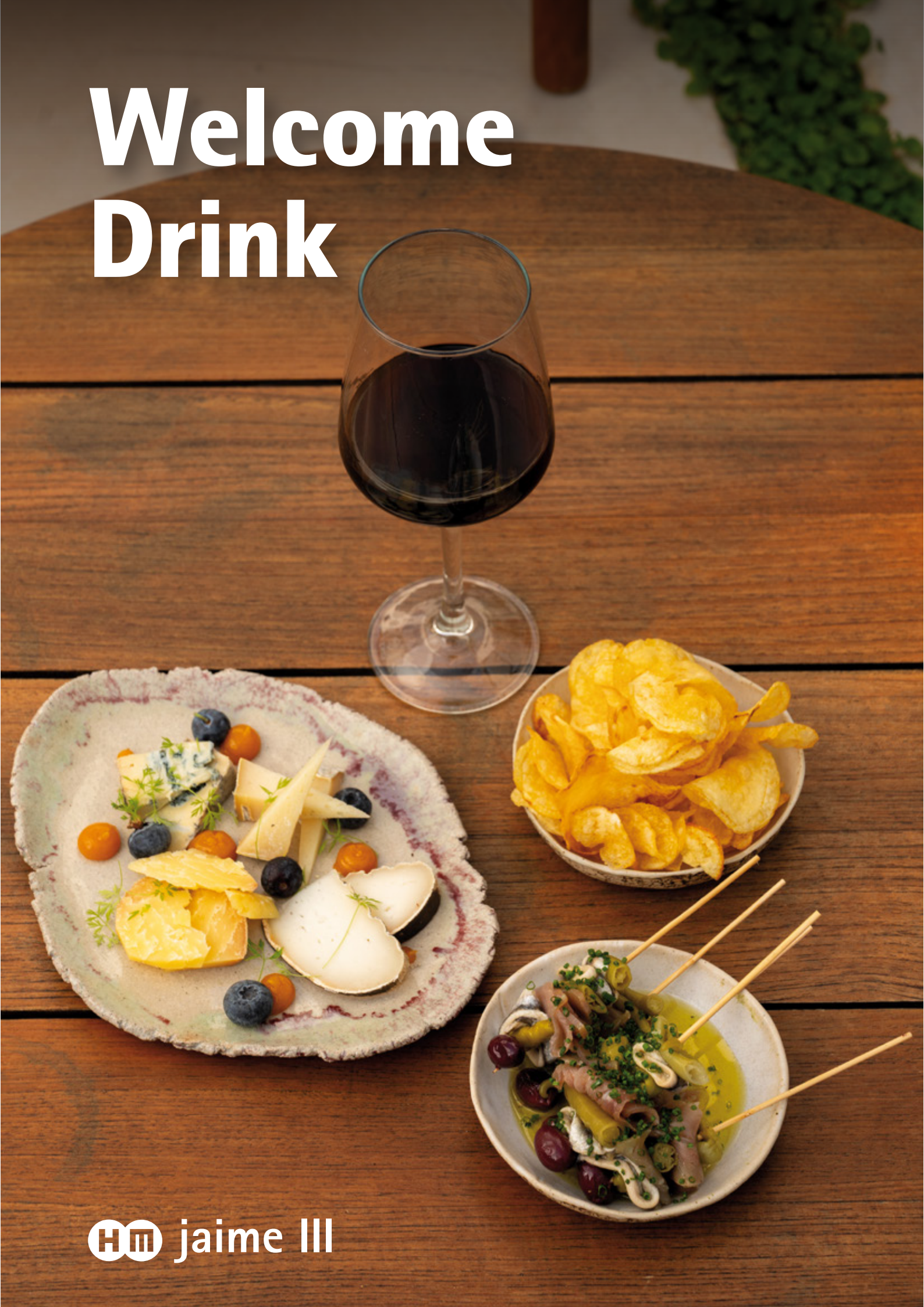
Capacities	Theater	Classroom	Boardroom	U-shape
Entire Room (1+2) (85 m²)	34	28	32	34
Medium Room (2) (50 m²)	28	16	20	20
Small Room (1) (22 m²)	8	8	8	8

Room Equipment:
· 85" Smart TV
· Flipchart
· WIFI

Services:
· Welcome drink
· Coffee break
· Finger food
· Group lunch
· Group dinner

· Finger Food location: to be confirmed upon availability.
· Group lunches and dinners served at J3 Food&Drinks.

Welcome Drink



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Welcome Drink

Welcome drink	· One drink per person (wine, cava, beer, soft drinks or water). · Potato chips and olives.
Welcome drink Classic	· Two drinks per person (wine, cava, beer, soft drinks or water). · Cheese selection. · Selection of light snacks: anchovy "gildas", potato chips and olives.
Welcome drink Premium	· Two drinks per person (wine, cava, beer, soft drinks or water). · Cheese selection. · Selection of light snacks: anchovy "gildas", potato chips and olives. · Selection of cured meats. · Sweet cookies platter.

Coffee Breaks



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Coffee Breaks

Continental

· Coffee in thermal jug, hot water jug, teas, natural orange juice, and mineral water.
· Selection of pastries, assorted cookies, and tray of sliced fresh fruit.
· Check gluten-free options.

Mediterranean

· Coffee in thermal jug, hot water jug, teas, natural orange juice, and mineral water.
· Selection of pastries, assorted cookies, and tray of sliced fresh fruit.
· Mini smoked salmon sandwich with mixed greens, white cheese spread, and chives.
· Mini serrano ham and Mahón cheese ciabatta with vine tomato and extra virgin olive oil.
· Check gluten-free options.

Healthy

· Coffee in thermal jug, hot water jug, teas, natural juices, and mineral water.
· Selection of multigrain pastries and homemade dark chocolate cake with brown sugar, raisins, and walnuts.
· Yogurt cup with muesli, nuts, seeds, and rosemary honey.
· Tray of assorted sliced fresh fruit.
· Rye bread bites with avocado cream, smoked salmon, fresh cheese, and chia seeds.
· Check gluten-free options.

Drinks Basic

· Coffee in thermal jug, hot water jug, teas, natural orange juice, and mineral water.

Drinks Permanent

· Coffee in thermal jug, hot water jug, teas, and mineral water.

When added as a complement to another coffee break package, a 50% discount applies.

Finger Food



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Finger Food

Starters

· Roasted red sweet potato cream
· Leek cream with iberian ham dust
· Cold beetroot and green apple cream
· Strawberry gazpacho with balsamic cream
· Flatbread with roasted peppers dressed in extra virgin olive oil
· Traditional trampó flatbread
· Octopus trampó with paprika oil (tap de cortí)
· Crispy gyozas with teriyaki sauce
· Potato and onion omelette confit in fennel with aioli
· Selection of croquettes
· Beetroot hummus with crispy tortillas
· Rustic bread with serrano ham and Mahón cheese, served with island pickles

Main Courses

· Cod cannelloni with bechamel and cured Mahón cheese
· Prawn ceviche with coconut milk
· Octopus skewer with potato emulsion and tap de cortí vinaigrette
· Sourdough toast with escalivada and shavings of Mahón cheese
· Mallorcan tomato tatin with garden basil pesto
· Green chickpea and vegetable curry
· Crispy ravioli of butifarrón with apple emulsion and sobrasada stew
· Mini beef burgers
· Red lamb curry with sesame seeds
· Free-range chicken stewed with caramelized onion, toasted almond sauce, and prunes

Desserts

· Dark chocolate fondue with fresh seasonal fruits
· Carrot and walnut cake
· Banoffee cup with crispy crumble
· Cheesecake cup with croquant biscuit and fig jam
· White chocolate brownie with vanilla sauce
· Traditional mallorcan almond and cinnamon cake (gató)
· Strawberry gazpacho with kiwi tartare

Options

Options:	6 varieties	10 varieties	12 varieties
	Selection of: · 3 starters · 2 main courses · 1 dessert	Selection of: · 4 starters · 4 main courses · 2 desserts	Selection of: · 5 starters · 5 main courses · 2 desserts
Service time:	1:45 h.	2:30 h.	2:30 h.
Lunchtime:	1 h.	1:30 h.	2:00 h.

Includes a welcome glass of cava, white/red wine, soft drinks, water, and beer.

Group Menus



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Group Menus

jaime3 | Food & Drinks

Executive lunch	•	Starter:	Choice from the J3 Food&Drinks daily menu
	•	Main course:	Choice from the J3 Food&Drinks daily menu
	•	Dessert:	Choice from the J3 Food&Drinks daily menu
	•	Includes:	Water + 1 drink of your choice (soft drink / beer / glass of wine) + coffee or tea
Option 1	•	Starter:	Iberian ham croquettes and/or roasted aubergine croquettes with goat cheese and honey
	•	Main course:	Chicken breast ballotine stuffed with huancaína sauce
	•	Dessert:	Goat cheese flan
Option 2	•	Starter:	Beef tenderloin steak tartare with a spicy touch: cured egg yolk, gherkins, capers, and citrus
	•	Main course:	Turbot with a demi-glace made from its bones, cauliflower, broccoli, and celeriac purée
	•	Dessert:	Peanut coulant with Baileys ice cream
Vegetarian option	•	Starter:	Burrata over escalivada (roasted tomatoes and red peppers), crispy brown bread toasts, and raspberry vinaigrette
	•	Main course:	Roasted leeks with romesco emulsion and fried almond flakes
	•	Dessert:	Citrus soup with basil ice cream and meringue pearls
Drinks package	•	**Executive drinks:**	Water + 1 drink of your choice (soft drink / beer / glass of wine) + coffee or tea.
	•	**Jaime 3 wines:**	Cíclop Red / Rosé / White (Eco) + water, soft drinks, beer, and welcome drink.
	•	**Mallorca wines:**	Can Axartell Red / Rosé / White (Eco) + water, soft drinks, beer, and welcome drink.
Timing	•	Service duration:	1 ½ hours
	•	Maximum service duration:	2 hours
Guests	•	Options 1, 2, and vegetarian require a minimum of 15 guests for lunch.	

Terms and Conditions



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Terms and Conditions

Payment and Cancellation Terms:

Confirmation and Booking:

· 20% non-refundable deposit except in case of force majeure.
· 80% 15 days before the arrival of the group.

Cancellation conditions of the group:

Conference rooms:

· Cancellation until 15 days before the event:	20% cancellation fee will be charged.
· Cancellation until 7 days before the event:	50% cancellation fee will be charged.
· Cancellation within 7 days prior to the event:	100% cancellation fee will be charged.

F&B Services (full service):

· Cancellation until 15 days before the event:	20% cancellation fee will be charged.
· Cancellation until 7 days before the event:	50% cancellation fee will be charged.
· Cancellation within 7 days prior to the event:	100% cancellation fee will be charged.

· All our quotations are subject to availability at the time of booking confirmation.