

NIVIA
BORN BOUTIQUE
HOTEL

SET MENUS FOR GROUPS WITH CLASS

**The finest flavours in an incomparable setting
and with exceptional service**

Nivia Born Boutique Hotel has created lavish group menus for you and your companions, using homemade, Km 0 and organic Mediterranean products. Make your event a success with an incomparable gastronomic experience, a unique setting and five-star service.









MENU FOR GROUPS 2025

“MOLT NOSTRE”




NIVia
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House aperitif.








CHOICE OF STARTER

- ✓  *Vichyssoise* made with garden vegetables served with toasted bread and Mahon cheese.  
- ✓  Lebanese chickpea hummus with pita bread.  

CHOICE OF MAIN COURSE



-  Loin of John Dory fish with fried onion, sweet potato purée, and sautéed seasonal vegetables. 
-  Iberian pork fillet with wholegrain mustard sauce and “wrinkled” potatoes from Sa Pobla with a sobrasada sauce.

CHOICE OF HOME-MADE DESSERT

- ✓ Home-made cheesecake with red fruit sauce and locally-made artisanal vanilla ice-cream.   
- ✓ Mallorcan almond sponge served over custard with locally-made almond ice-cream and toffee.    

DRINKS

Water and 1 drink of your choice: soft drink, beer or wine:

- White wine: D.O. Rueda / D.O. Rias Baixas. 
- Red wine: D.O.Ca. Rioja / D.O. Ribera del Duero. 

50€

per person, V.A.T. included.

All our menus include bread, sauce and olives.

Option to have drinks throughout the meal for a supplement of 10€ per person (spirits & mixer not included).

Free bar option for 20€ supplement per person/per hour.

DJ option available on request.

niviabornboutiquehotel.com

- | | |
|---|---|
|  Vegan |  Gluten |
|  Local produce |  Sesame |
|  Organic |  Nuts |
|  Gluten free |  Crustaceans |
|  Vegetarian |  Eggs |
| |  Fish |
| |  Mustard |
| |  Milk |
| |  Celery |
| |  Peanuts |
| | Soy |
| | Molluscs |
| | Lupin |
| | Sulphur Dioxide / Sulphites |

MENU FOR GROUPS 2025

“SA ROQUETA”

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Welcome cocktail with crystal bread, *ramallet* tomato, and Iberian acorn-fed ham snack. 🌿

CHOICE OF STARTER

- ❌ Cream of home-grown courgette with crispy Iberian ham.
- ✔️ ❌ Warm smoky grilled vegetables with baked pear cooked in sweet herb liqueur with mature Mahon cheese. 🌿 🍷

CHOICE OF MAIN COURSE

- ❌ Chef's special Mallorcan-style cod. 🍷
- ❌ Veal fillet with Danish blue cheese sauce and baby potatoes from Sa Roqueta. 🍷

CHOICE OF HOME-MADE DESSERT

- ✔️ Home-made cheesecake with red fruit sauce and locally-made artisanal vanilla ice-cream. 🌿 🍷 🍷
- ✔️ Mallorcan almond sponge served over custard with locally-made almond ice-cream and toffee. 🌿 🍷 🍷 🍷

DRINKS

Water and 1 drink of your choice: soft drink, beer or wine:

- White wine: D.O. Rueda / D.O. Rias Baixas. 🍷
- Red wine: D.O. Ca. Rioja / D.O. Ribera del Duero. 🍷

60€

per person, V.A.T. included.

All our menus include bread, sauce and olives.

Option to have drinks throughout the meal for a supplement of 10€ per person (spirits & mixer not included).

Free bar option for 20€ supplement per person/per hour.

DJ option available on request.

- | | |
|-----------------|-------------------------------|
| 🌿 Vegan | 🍷 Gluten |
| 🍷 Local produce | 🍷 Sesame |
| 🍷 Organic | 🍷 Nuts |
| ❌ Gluten free | 🍷 Crustaceans |
| ✔️ Vegetarian | 🍷 Eggs |
| | 🍷 Fish |
| | 🍷 Mustard |
| | 🍷 Milk |
| | 🍷 Celery |
| | 🍷 Peanuts |
| | 🍷 Soy |
| | 🍷 Molluscs |
| | 🍷 Lupin |
| | 🍷 Sulphur Dioxide / Sulphites |

MENU FOR GROUPS 2025

CLASSIC FINGER FOOD MENU

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Assorted croquettes. 🌱🥚🥔🍷🥬🥦🥕

🌱🥚🥔🍷🥬🥦🥕 Spanish tortilla. 🥚

🌱🥚🥔🍷🥬🥦🥕 Organic, locally made cheese selection with home-made preserves and Mallorcan savoury biscuits. 🌱🥚

Iberian acorn-fed ham on crystal bread with *ramallet* tomato. 🥚

Salmon and prawn crispy sandwich. 🌱🥚🥔🍷🥬🥦🥕

Organic mini beefburger. 🌱

🥚🥔🍷🥬🥦🥕 Savoury biscuits with locally-made, organic sobrasada. 🌱

🌱 Mallorcan almond sponge served over custard with locally-made almond ice-cream and toffee. 🌱🥚🥔🍷🥬🥦🥕

🌱 Home-made cheesecake with red fruit sauce and locally made artisanal vanilla ice cream. 🌱🥚🥔🍷🥬🥦🥕

DRINKS

Water and 1 drink of your choice: soft drink, beer or wine:

- White wine: D.O. Rueda / D.O. Rias Baixas. 🥚

- Red wine: D.O.Ca. Rioja / D.O. Ribera del Duero. 🥚

45€

per person, V.A.T. included.

All our menus include bread, sauce and olives.

Option to have drinks throughout the meal for a supplement of 10€ per person (spirits & mixer not included).

Free bar option for 20€ supplement per person/per hour.

DJ option available on request.
























🌱 Vegan
🥚 Local produce
🥚 Organic
🥚 Gluten free
🌱 Vegetarian

🥚 Gluten
🥚 Sesame
🥚 Nuts
🥚 Crustaceans
🥚 Eggs
🥚 Fish
🥚 Mustard
🥚 Milk
🥚 Celery
🥚 Peanuts
🥚 Soy
🥚 Molluscs
🥚 Lupin
🥚 Sulphur Dioxide / Sulphites

MENU FOR GROUPS 2025



PREMIUM FINGER FOOD MENU

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- ✓    Organic, locally-made cheese selection with home-made preserves and Mallorcan savoury biscuits.  
- Organic mini beefburger. 
- Salmon and prawn crispy sandwich.    
- Brioche* with confit pork cheek. 
-  Octopus canapé with Mallorcan potato. 
- Iberian acorn-fed ham on crystal bread with *ramallet* tomato. 
- ✓    Vegetable and cheese canapés with truffle.  
- Assorted croquettes.       
- ✓    Fruit skewers.
- ✓ Mallorcan almond sponge served over custard with locally-made almond ice-cream and toffee.     

DRINKS

Water and 1 drink of your choice: soft drink, beer or wine:

- White wine: D.O. Rueda / D.O. Rias Baixas. 
- Red wine: D.O.Ca. Rioja / D.O. Ribera del Duero. 

55€


per person, V.A.T. included.

All our menus include bread, sauce and olives.

Option to have drinks throughout the meal for a supplement of 10€ per person (spirits & mixer not included).

Free bar option for 20€ supplement per person/per hour.

DJ option available on request.

- | | |
|---|---|
|  Vegan |  Gluten |
|  Local produce |  Sesame |
|  Organic |  Nuts |
|  Gluten free |  Crustaceans |
|  Vegetarian |  Eggs |
| |  Fish |
| |  Mustard |
| |  Milk |
| |  Celery |
| |  Peanuts |
| |  Soy |
| |  Molluscs |
| |  Lupin |
| |  Sulphur Dioxide / Sulphites |

TERMS AND CONDITIONS

Bookings: 971007008; born@niviahotels.com

Payment: 50 % on confirming the group/event, the remainder to be paid 5 days before the event (via Paygold secure link). Any extra food or drinks must be paid on the day of the event directly at the hotel.

Price: Prices may increase by up to a maximum of 12% depending on market price fluctuations.

Cancellation policy and/or reduction in the number of guests:

If you inform us 15 days or more in advance, you will receive a full refund.

If you inform us between 14 and 5 days prior to the event, we will charge 50% of the total contracted cost of the event.

If you inform us 4 days or less before the event: no changes or refund will be admitted.