



# 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**  
BORN BOUTIQUE  
HOTEL

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.

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

**niviabornboutiquehotel.com**

# MENU FOR GROUPS 2025 “SA ROQUETA”

**NIVia**  
BORN BOUTIQUE  
HOTEL

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

**NIVIA**  
BORN BOUTIQUE  
HOTEL

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.

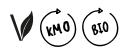
DJ option available on request.

    	Vegan Local produce Organic Gluten free Vegetarian	          
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# MENU FOR GROUPS 2025

## PREMIUM FINGER FOOD MENU

**NIVia**  
BORN BOUTIQUE  
HOTEL

✓      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.



#### TERMS AND CONDITIONS

**Bookings:** 971007008; [born@niviahotels.com](mailto: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.

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