MICE Services



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Conference Rooms



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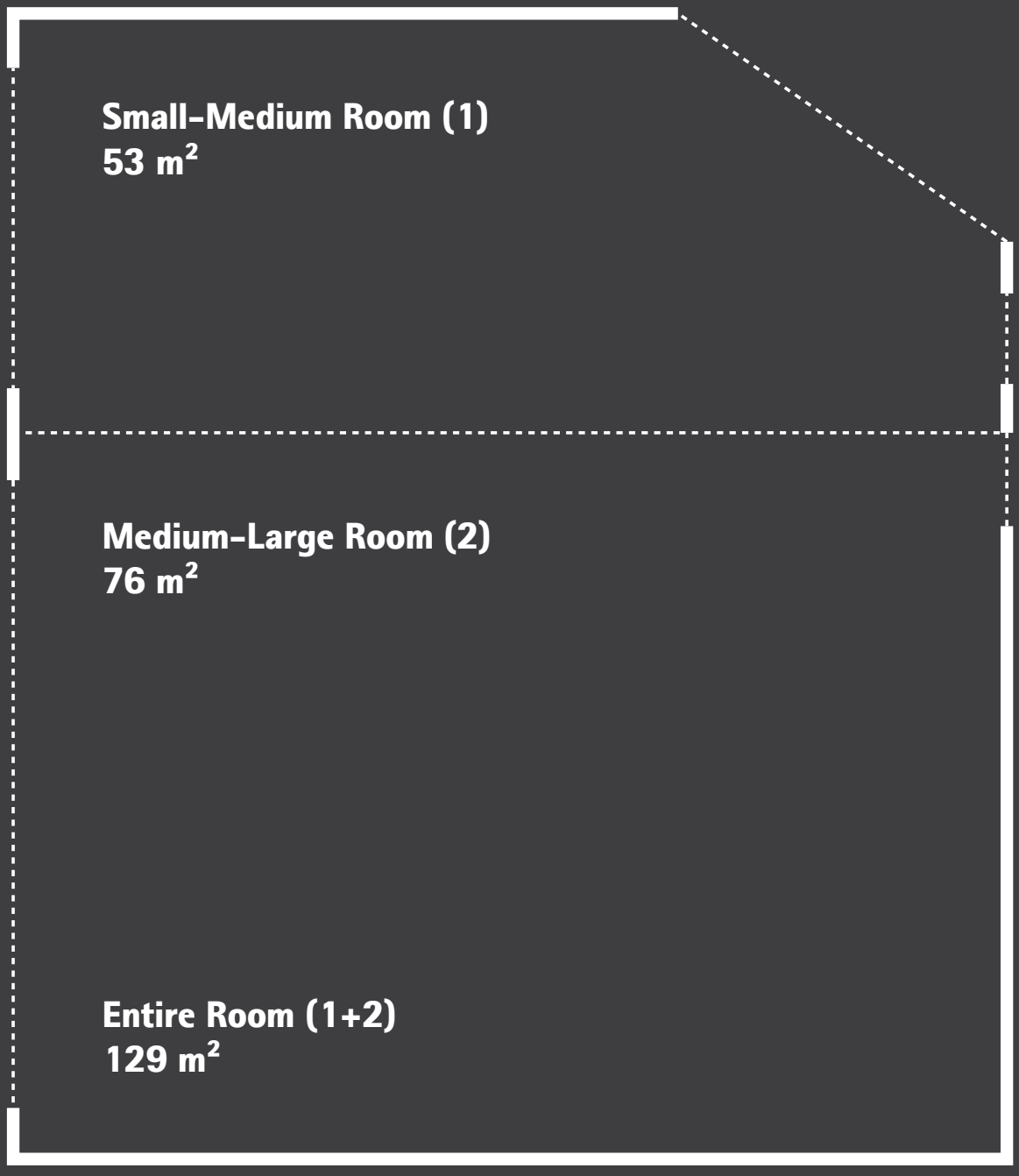
Conference Rooms



Conference Rooms

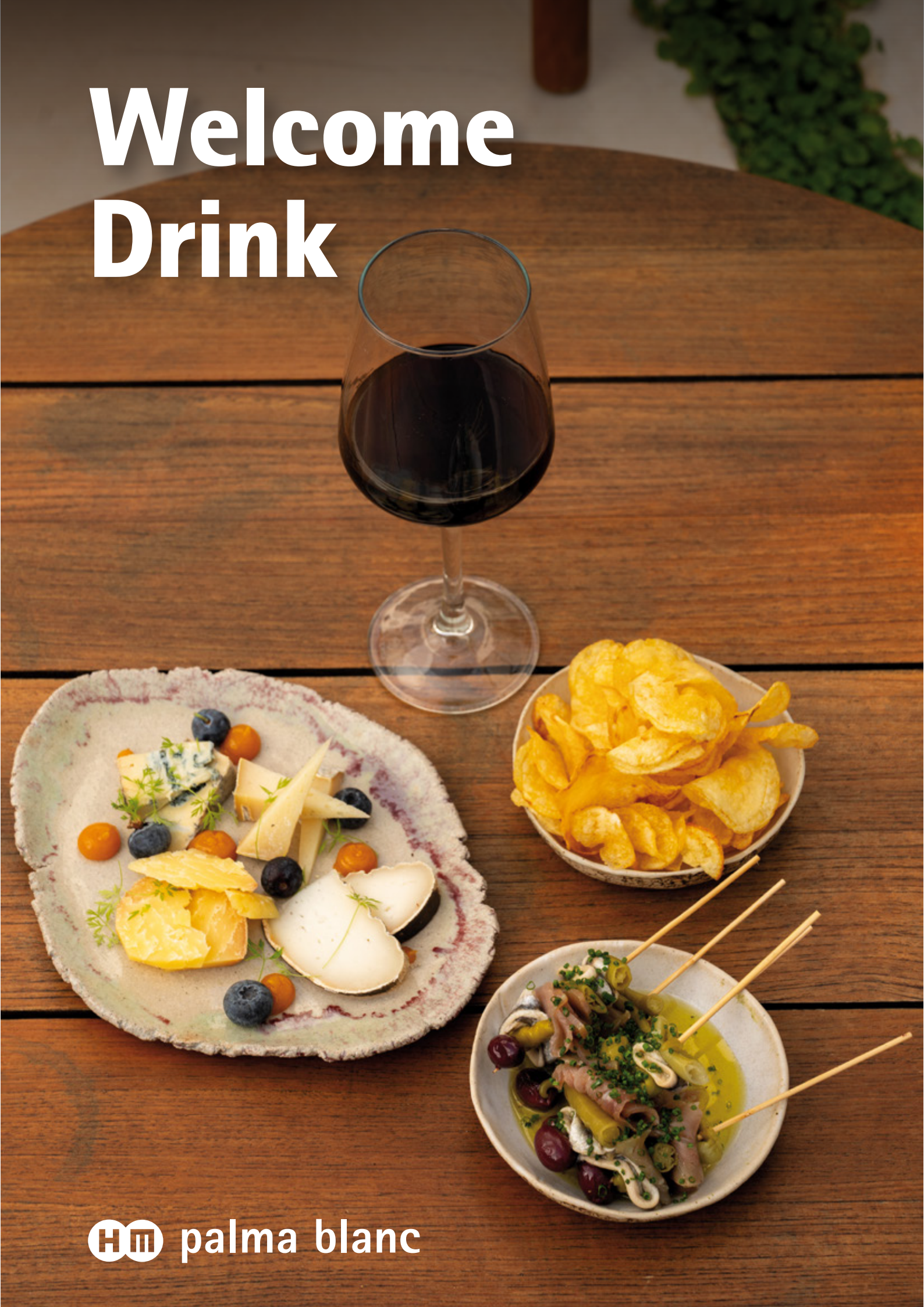
Capacities	Theater	Classroom	Boardroom	U-shape
Entire Room (1+2) (129 m²)	70	42	36	36
Medium-Large Room (2) (76 m²)	50	24	20	20
Small-Medium Room (1) (53 m²)	20	12	12	12

Room Equipment:
- Ceiling Projector
- Ceiling Screen
- Flipcharts
- Microphones
- 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 the Aromata restaurant.

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

AROMATA
Restaurant

Executive lunch option	•	Starter:	Choice from the Aromata daily menu
	•	Main course:	Choice from the Aromata daily menu
	•	Dessert:	Choice from the Aromata daily menu
	•	Includes:	Water + 1 drink of your choice (soft drink/beer/glass of wine) + coffee or tea
Option 1	•	Starter:	Pumpkin cream with confit cod and Kalamata olive
	•	Main course:	Pularda (young hen) with potato and mushroom terrine
	•	Dessert:	Seasonal aromata yogurt with pomegranate and cocoa
Option 2	•	Starter:	Cold ajoblanco soup with marinated bluefin tuna
	•	Main course:	Iberian pork shoulder with roasted apple and caramelized onion
	•	Dessert:	Creamy rice pudding with meringue
Option 3	•	Starter:	Mushroom and eggplant cannelloni
	•	Main courses:	Mallorcan-style meagre fish with pil-pil sauce Duck wellington with roasted carrot
	•	Dessert:	Classic Valrhona chocolate mousse with apple ice cream and olive oil
Option 4	•	Starter:	Bluefin tuna tartare with vichyssoise
	•	Main courses:	Sea bass in green sauce with parmesan gnocchi Beef tenderloin with cherry tomato tatin
	•	Dessert:	Grilled caramelized pineapple with basil
Beverage package *Includes wine, water, beer, and Vermu-da vermouth as an aperitif.*	•	**Mediterranean:**	Miquel Oliver – Muscat. *Moscatel. Mallorca, D.O. Pla i Llevant.* Ca Sa Padrina – Montnegre. *Manto Negro. Mallorca.*
	•	**Atlantic & Mountain:**	O Chan – Prieto Pariente. *Godello. Bierzo.* Agrícola del Cadalso – Garnacha. *Garnacha. Sierra de Gredos, Madrid.*
	•	**Spain's classics:**	Palacios Remondo – La Vendimia. *Garnacha, Tempranillo y otras variedades. Rioja.* Nieva – Pie Franco. *Verdejo. Rueda.*
Timing	•	Service Duration:	1 ½ hours
	•	Maximum Service Duration:	2 hours













AROMATA

Andreu Genestra

Andreu Genestra's kitchen begins its second decade.
And he does it with a more mature, innovative, risky, elegant and more Mediterranean concept than ever.
We invite you to take a walk along the shores of these towns watered by our **Mediterranean Sea**, its dishes and flavors, with the innovative touch of **modern haute cuisine**.

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.