

MICE Services

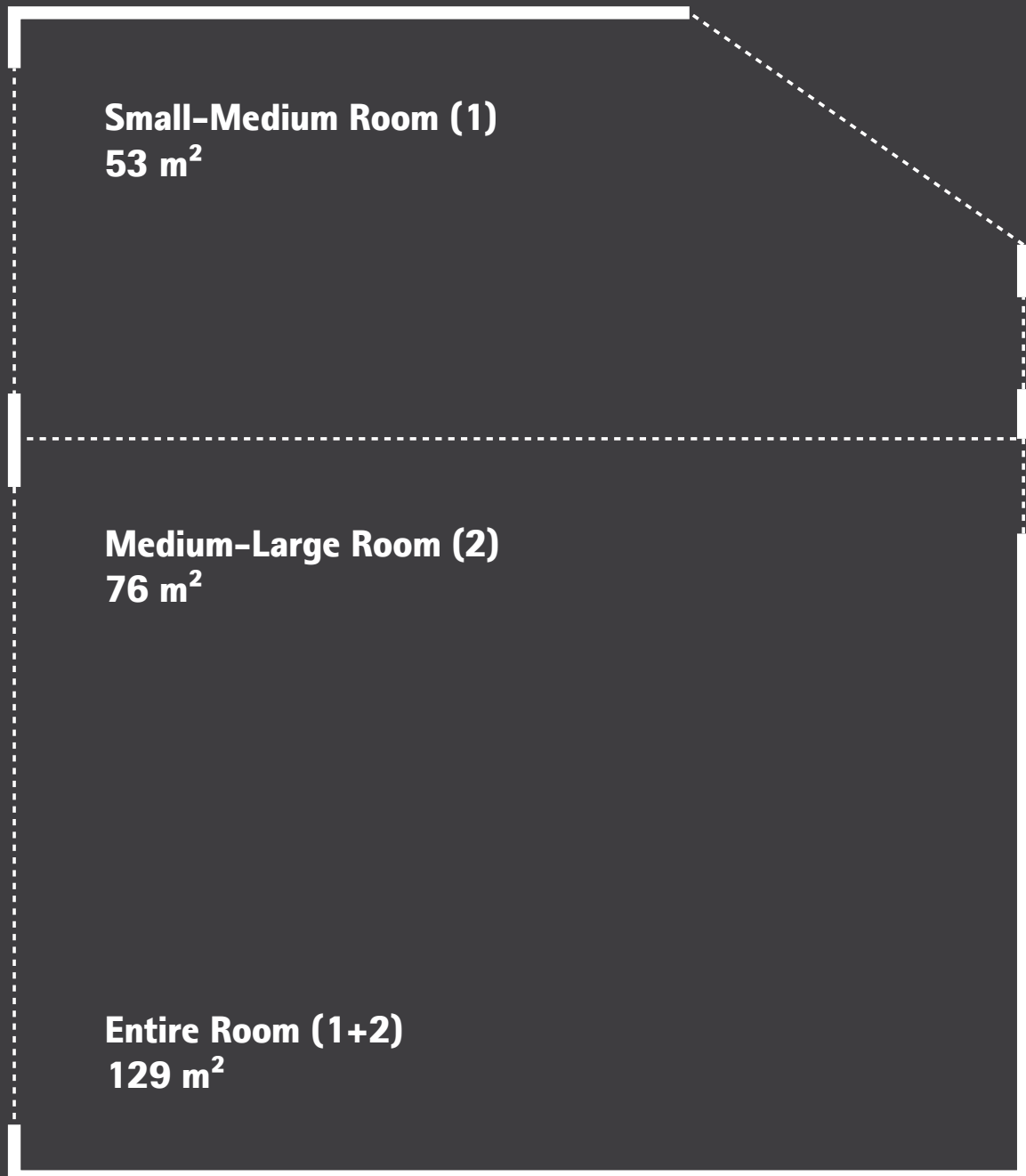


HM palma blanc

Conference Rooms



Conference Rooms



Conference Rooms



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



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



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



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



Group Menus

Λ R O M A T A
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 <i>Includes wine, water, beer, and Vermu-da vermouth as an aperitif.</i>	• Aromata wines: Genestral Blanc – Armero i Adrover viticultors <i>Prensal, Viognier y Giró</i> Genestral negre – Armero i Adrover viticultors <i>Cabernet, Callet y Syrah</i> • Mallorca wines: Tianna Blanc Giró Ros – Tianna Negre <i>Giró Ros</i> Tianna Negre – Tianna Negre <i>Mantonegro, Callet, Cabernet y Syrah</i>
Timing	• Service Duration: 1 ½ hours • Maximum Service Duration: 2 hours



Λ R O M A T Λ

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



Hm hotels



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 prices are with VAT included.
 - All our quotations are subject to availability at the time of booking confirmation.