

# Wedding Menu





# Appetizers

You could choose 5 options, we will serve 3 units of each one.

- Mint, cherry tomato and mozzarella di buffala brochette
- Andalusian gazpacho shot
- Water melon gazpacho shot
- Cheese bomb
- Homemade Iberian cured ham croquettes
- Homemade txangurro croquettes
- Toast with roasted aubergine and "Peix Sec" (dried fish) from Formentera
- Chupa-Chup of "sobrasada" (local sausage) with honey
- Chupa-Chup of goat cheese in batter with dried fruits and red wine reduction
- Mussels with soft "all i oli" and gratinated almonds
- Hummus and papadum canapé
- Blue cheese shot with pears and pine-nuts
- King prawn spoon in ceviche
- Mini hamburger with caramelized onions
- Smoked salmon toast with herb cream and sailfish spawns
- Roasted peppers and tapenade canapé
- Mini deer hamburger with caramelized onions
- Prawn in pistachio batter and romesco sauce
- Prawn in potato nest and Thai sauce
- Voulavent filled with cod brandade and powdered olives
- Foie bonbon with mango and salt shavings
- Roasted octopus with creamy potato and smoked cayenne pepper oil
- Asian style salmon tartar

**Optionally:** Iberian cured ham "Bellota Montañera" (certified)

62,00€/kg

Ham cutter:

218,00€

## Drink service with the appetizers

Cava cocktail with strawberries, cava, red, rosé and white wines

(From the menu choice)

Beer, Soft drinks, Still & Sparkling water, Vermouth.

PRICE PER GUEST, INCLUDING BEVERAGES .... 45,00 € VAT Included.

# Starters

|   |         |
|---|---------|
| Strawberry gazpacho with lobster  | 22,00 € |
| Boletus cream with white truffle oil  | 22,00 € |
| Soup of fish and seafood from our island  | 20,90 € |
| Ibizan tomato salad, red onion with fried camembert and vanilla oil                         | 18,00 € |
| Farmer's salad with "Peix Sec" (dried fish) from Formentera and confit tomato with rosemary | 19,00 € |
| Avocado tartar with tofu and king prawns  | 19,00 € |
| Goat cheese salad with yoghurt cream and duck ham   | 22,00 € |
| Lobster tail over soya vinaigrette and salad bouquet with oyster essence                    | 29,00 € |
| Lobster carpaccio with germinated vegetables and tomato tartar                              | 29,00 € |
| Meagre ceviche and shrimp with roasted peppers  | 19,50 € |
| Half lobster with spicy mayonnaise and mixed lettuces                                       | 26,50 € |
| Spider crab with sesame vinaigrette and fresh spring onion                                  | 26,00 € |
| Beef carpaccio, mushroom slices, spring onion and fried garlic with Yuzu vinaigrette        | 22,00 € |
| Scallops with fresh Foie, crispy green apple and fried banana                               | 35,00 € |
| Monkfish, red prawn and scallop brochette   | 33,00 € |

VAT Included

# Fish & Seafood

|  |         |
|--|---------|
| Monkfish "suquet" (stew) with Norway lobster and clams   | 32,00 € |
| Monkfish and Iberian cured ham millefeuilles,<br>Mediterranean red prawn and seasonal vegetables | 35,00 € |
| Roasted sea bass with saffron aroma and sauted vegetables  | 33,00 € |
| Barbecued turbot over steamed vegetables with rosemary oil                                       | 33,00 € |
| Garlic lobster with thin chips   | 35,00 € |
| Sauted squids with garlic and capers, cherry tomato<br>and black rice with artichokes            | 30,00 € |
| Cod with apple alioli au gratin and ratatouille  | 27,00 € |
| Grilled Mediterranean red tuna with guacamole,<br>ginger and soya sauce and green asparagus      | 43,00 € |
| John dory fillet with red peppers cream and grilled spring onion                                 | 39,00 € |
| Roasted octopus with potato cylinder<br>and smoked cayenne pepper oil                            | 41,00 € |
| Scorpionfish fillet over "a banda" rice with "bullit de peix" sauce                              | 37,00 € |
| "Bullit de peix" (boiled fish stew) with "a banda" rice  | 35,00 € |

VAT Included

# Meats

Poularde breast filled with spinach  
and pine-nuts with caramelized onions 30,00 €

Iberian pork secret (steak) with Marsala wine  
and baked sweet potato purée 29,00 €

Iberian pork fillet with Idiazábal cheese sauce,  
confit onion and cob purée 29,00 €

Baby lamb in its own juice with wheat semolina  
and date purée 38,00 €

Rack of lamb with lemon cream sauce 27,00 €

Suckling pig textures with its crisp, mashed potatoes  
and Pedro Ximénez reduction 28,00 €

Fillet of grass-fed beef or ox over bed of red potato 40,00 €

Barbecued ox fillet with grilled duck Foie Gras,  
caramelized apples and boletus edulis sauce 44,00 €

VAT Included

# Cakes

**1.- Summer:** Almond sponge cake, vanilla mousseline with diced peach and covered with raspberry nappage.

**2.- Opera:** Thin layers of sponge cake soaked in coffee, coffee cream, chocolate ganache and black chocolate coating.

**3.- Royal:** Chocolate sponge cake, chocolate sauce, crispy hazelnut praliné and white chocolate mousse with cinnamon.

**4.- Black Forest:** Chocolate sponge cake, raspberry confit, chocolate mousse, griottes with kirsch and cream.

**5.- Crunch:** Chocolate sponge cake, chocolate sauce, crispy cereals and chocolate mousse with praliné.

**6.- Citronelle:** Almond sponge cake, lemon cream, cream and passion fruit and apricot syrup.

**7.- Tiramisú:** Sponge cake soaked in coffee, Amaretto liquor and mascarpone cheese mousse.

**8.- Thaití:** Lemon and almond sponge cake, mango and passion fruit mousse, toffee mousse thin layer and bourbon vanilla bavaroise.

**9.- Three Chocolates:** White chocolate mousse, chocolate with milk and black chocolate with chocolate sauce and chocolate sponge cake.

**10.- "Tartaletas" (little cakes):** Fresh fruit, strawberries and red fruits, crème brûlée with pine-nuts and almonds, lemon cream with red fruit confit, apple with almonds and raisins.

**11.- Black:** Chocolate sponge cake, chocolate sauce, chocolate mousse and black chocolate coating.

**12.- Kova Cups:**

**Madarín:** Pudding, raspberry purée and tangerine mousse.

**Cheescake:** Almond sponge cake, mixed red fruits and mascarpone cheese mousse.

The price of these cakes is 9,30€, except "tartaletas" (number 10) and kova cups (number 12, both flavours) whose price is 10,50€. VAT included

# Sorbets

LEMON

TANGERINE

STRAWBERRY

RASPBERRY

FOREST FRUITS

PINEAPPLE

MELON

LIMONCELLO

PEACH

MANGO

APPLE

ROSE GRAPEFRUIT

**Price per guest: 5,50 €**

MOJITO

PIÑA COLADA

**Price per guest: 7,50 €**



# Wines, Cavas & Champagnes

## Bronze

### White Wine:

Martivillí (Rueda Verdejo)  
Amarelo (Rías Baixas Ribeiro)  
Sumarroca (Penedés Blanc de Blancs)

### Red Wine:

Azpilicueta Crianza (Rioja)  
Sierra Cantabria (Rioja)  
Martín Berdugo (Ribera de Duero)

### Cava:

Ferriol Brut Nature (Cava)  
Parxet Brut  
Sumarroca Brut Reserva

Still Water: Numen  
Sparkling water: Perrier

Price per guest: **25,50 € VAT Included**

## Silver

### White Wine:

José Pariente (Rueda Verdejo o Sauvignon Blanc)  
Don Pedro Sotomayor (Albariño Rías Baixas)  
Caraballas (Rueda Verdejo)  
(100% ecologic)  
Can Rich (Ibiza Chardonnay)

### Red Wine:

El Nómada (Rioja)  
Quinta de Tarsus (Ribera de Duero)

### Cava:

Agustí Torelló Brut  
Anna de Codorniu Especial

Still Water: Numen  
Sparkling water: Perrier

Price per guest: **34,00 € VAT Included**

## Gold

### White Wine:

Godeval Cepas Viejas (Valdeorras Godello)  
Gramona (Penedés Chardonnay)  
Fefiñanes 1583 (Rías Baixas Albariño)

### Red Wine:

Remelluri Reserva (Rioja)  
Pagos de los Capellanes (Ribera de Duero)

### Cava:

Recaredo Brut Natue  
Parxet Gran Reserva Maria Cabané

### Champagne:

Maurice Grumiel

Still Water: Numen  
Sparkling water: Perrier

Price per guest: **45,75 € VAT Included**

## Platinum

### White Wine:

El Rocallís (Penedés Incrozzio Manzoni)  
Tollodouro (Rías Baixas Albariño)

### Red Wine:

Hacienda Monasterio (Ribera de Duero)  
La Propiedad (Rioja)

### Cava:

Parxet Titiana Vintage  
Parxet Titiana Pinot Noir Brut Rose  
Gran Codorniu

### Champagne:

Moet Chandon Imperial

Still Water: Numen  
Sparkling water: Perrier

Price per guest: **65,00 € VAT Included**

## BASIC CONDITIONS FOR CELEBRATING EVENTS SES ROQUES RESTAURANT & EVENTS

### 1. **Reservations:**

- 1.1 Reservations for events should be made in writing via e-mail
- 1.2 The reservation will not be confirmed until the agreed amount is deposited in the account and subsequently confirmed by e-mail.
- 1.3 The amount paid to reserve a date will not be refunded in any circumstances should a cancellation occur.

### 2. **Exclusive:**

- 2.1 We will be happy to provide an exclusive service, however the minimum number required is 65 adult guests. A smaller number of guests can be accommodated on one of our terraces but without the exclusive use of the restaurant. However during the months of April, May and October each case will be studied individually.

### 3. **Number of guests and closure numbers:**

- 3.1 At the time of booking the number of expected guests is required. This number may not vary in less than 15% of the final number on the day of the event.
- 3.2 Ten days prior to the event, the final number of guests must be confirmed and at least four days before the event, the final amount agreed for the event should be deposited in our bank account.

### 4. **Food and Beverage:**

- 4.1 It is the responsibility of the restaurant to provide the food and beverages for the event and therefore any food or drink not supplied by us is not permitted. There is no payment for corkage.

### 5. **Time Schedules:**

- 5.1 The arrival times of the guests, as well as the celebration of the event will be agreed on according to our service possibilities and any restrictions our establishment may have.
- 5.2 We appreciate your cooperation in strict compliance with the agreed time Schedule, as any delay will cause us important losses in our planning and foreseen costs.

### 6. **Our Services:**

- 6.1 Rectangular tables, round or square with white linen for the service of the event (tablecloths, covers and napkins)
- 6.2 Cutlery, glassware and crockery according to our stock.
- 6.3 Chairs (not including white seat covering, which is priced at 5€ per unit not including VAT).
- 6.4 We do not include table or restaurant decorations, disc jockey, florists or any external services not connected to the restaurant. However we can provide information regarding professionals who work with us on a regular basis if required.

### 7. **Our Range of Menus:**

- 7.1 We offer an extensive choice on our menu dossier. From this you are able to choose:
  - Appetizers, explained in the menu. We will select five options per guest of which we will serve three units of each of those selected.
  - Of all the menu options available, at least two dishes must be chosen to make up the main menu, But it could also be three.
  - We have an extensive range of wedding cakes prepared by top pastry chefs.
- 7.2 From our wine cellar, we offer a selection of wines, cavas and champagnes grouped in different categories and prices. The winery has a Price assigned by the total consumption during the event, a half bottle of wine per adult guest.

### 8. **Menu Prices.**

- 8.1 Our prices are detailed in each of the dishes that we offer. The total of all the selected options chosen by the bride and groom will be the final amount of the event.
- 8.2 We have special menus for children under 10 years of age. The price for each children's menu is 35€ not including VAT.
- 8.3 We have a menu for all personnel recruited by the professional organizers at a Price of 40€ per person, VAT not included.
- 8.4 Open Bar the charge is as detailed:

|                             |                            |
|-----------------------------|----------------------------|
| Service of 2 hours:         | 16. 00 € per hour & adult. |
| Service of 3 hours:         | 12.00 € per hour & adult   |
| Service of 4 hours:         | 11.00 € per hour & adult.  |
| Service of 5 hours or more: | 10.00 € per hour & adult.  |

### 9. **Special Rates.**

- 9.1 All events being held during the months of May and October are eligible for a discount of 10%.  
In April a discount of 15% will be applied.
- 9.2 For celebrations that are not held on a Saturday, including during the months of June and September will be eligible for a 5% reduction on the final price.
- 9.3 Unfortunately, we are unable to offer events during the months of July and August.



