

Wedding Menu



List of food allergens



Appetizers

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

-  Andalusian gazpacho shot
Water melon gazpacho shot
-   Homemade Iberian cured ham croquettes
Quail legs in pickled orange sauce
Glazed duck with crudités and hoy-sin
-  Cod confit with orange and cress
-  Cherry tomato, feta cheese and tzatziki brochette
-  Cold carrot cream soup with coconut milk and pistachio
Chupa-Chup of "sobrasada" (local sausage) with honey
-   Chupa-Chup of goat cheese in batter with dried fruits and red wine reduction
-   Squid and seafood "salpicon" (vinaigrette)
-   Mussels with soft "all i oli" and gratinated almonds
-  King prawn spoon in ceviche
-  Mini hamburger with caramelized onions
-    Smoked salmon toast with herb cream and sailfish spawns
-  Prawns with Thai sauce
-   Foie bonbon with mango and salt shavings
-  Roasted octopus with creamy potato and smoked cayenne pepper oil
-   Asian style salmon tartar
-   Toast with roasted aubergine and "Peix Sec" (dried fish) from Formentera
-  Avocado and brown crab roll

Optionally: Iberian cured ham "Bellota Montanera" (certified) 82,00€/kg
Ham cutter: 280,00€

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 66,00 € VAT Included.

Starters

  	Coconut "ajoblanco" soup with salmon shavings and Modena pearls	20,00 €
  	Smooth lobster cream	29,00 €
 	Ibizan tomato salad, red onion with fried camembert and vanilla oil	23,00 €
	Farmer's salad with "Peix Sec" (dried fish) from Formentera and confit tomato with rosemary	22,00 €
 	Avocado tartar with tofu and king prawns	26,50 €
	Goat cheese salad with yoghurt cream and duck ham	25,50 €
  	Lobster tail over soya vinaigrette and salad bouquet with oyster essence	37,00 €
  	Candied leek parcels with cream cheese and king prawns	30,00 €
	Prawn tartar with its own concentrated bouillon	29,00 €
	Pan fried scallop on saffron cream	30,90 €

VAT Included

Fish & Seafood

  	Monkfish "suquet" (stew) with Norway lobster and clams	33,00 €
 	Monkfish and Iberian cured ham millefeuilles, Mediterranean red prawn and seasonal vegetables	35,00 €
	Roasted sea bass with saffron aroma and sauted vegetables	31,00 €
	Garlic lobster with straw potatoes	39,00 €
  	Scallop, red prawn and monkfish brochette with Romesco sauce	36,90 €
   	Cod confit with aniseed pumpkin purée, seaweed salad and crispy beetroot	29,00 €
  	Red scorpionfish / John Dory loin with "a banda" paella and "bullit de peix" (Ibiza-style boiled fish stew) sauce	45,00 €
 	Grouper trunk with Mencía wine juice and smoked mashed potatoes	37,00 €
  	John Dory fish with Iberico cured ham sauce bread and tomato pulp croûtons	45,00 €
 	Gilt-head bream suprême with pepper muslin and tomato and mint compote	30,00 €







VAT Included

Meats

 	Poularde breast filled with spinach and pine-nuts with caramelized onions	30,00 €
	Iberian pork fillet with Idiazábal cheese sauce, candied onions and corncob purée	33,00 €
	Lamb rib with lemon cream	30,00 €
	Suckling pig textures with its crisp, mashed potatoes and Pedro Ximénez reduction	31,00 €
	Iberian feather pork loin with Córdoba-style “salmorejo”	29,00 €
	Truffled Iberian pork cheeks with pears in port wine and sweet potato purée	29,90 €
	Duck Magret on a glass of red berries and glazed chestnuts	36,00 €
	Fillet steak and caramelized onions with Pedro Ximénez sherry candied red potato with crunchy thyme	46,00 €
 	Barbecued ox fillet with grilled duck Foie Gras, caramelized apples and boletus edulis sauce	48,00 €

VAT Included

Vegetarian

 	Coconut “ajoblanco” soup with caramelized pecan nuts	23,00 €
	Courgette carpaccio with sprouted quinoa, avocado and shoots.	25,50 €
	Quinoa taboulé on a bed of cucumbers and Tzatziki	25,00 €
  	False Bulgur risotto with shiitake and truffle oil	25,00 €
	Grilled tofu on a cream of lemongrass and Gochujang	23,00 €
	Seitan with smoked sauce and brothy vegetable rice	23,00 €

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 11,50€, except "tartaletas" (number 10) and kova cups (number 12, both flavours) whose price is 12,00€. VAT included

Sorbets

LEMON

TANGERINE

STRAWBERRY

RASPBERRY

FOREST FRUITS

PINEAPPLE

MELON

LIMONCELLO

PEACH

MANGO

APPLE

ROSE GRAPEFRUIT

Price per guest: 5,00 €

MOJITO

PIÑA COLADA

Price per guest: 6,50 €

Wines, Cavas & Champagnes

Bronze

White Wine:

-  La Charla Verdejo
-  Leira Albariño
-  Aura Verdejo
-  Raimat Terra Chardonay 100% ecológico
-  Can Rich Vinos de la Tierra

Red Wine:

-  Azpilicueta Crianza Rioja
-  Legaris Roble Ribera del Duero
-  El Píspa Montsant

Cavas:

-  Ferriol Brut Nature
-  Anna Blanc de Blancs
-  Parxet Brut

Still Water: Numen
Sparkling water: Perrier

Price per guest: **36,00 € VAT Included**

Silver

White Wine:

-  José Pariente Verdejo
-  José Pariente Sauvignon Blanc
-  Terras Gauda
-  Gramona Gessamí

Red Wine:

-  La Montesa-Rioja
-  Hito-Ribera del Duero
-  Pradorey Crianza Ribera del Duero
-  Aquiana Mencia El Bierzo

Cavas:

-  Parxet Brut Nature
-  De Nit Cava Rosado
-  Gramona Imperial

Still Water: Numen
Sparkling water: Perrier

Price per guest: **48,00 € VAT Included**

Gold

Blancos:

-  Godeval Cepas Viejas
-  Billaud Simon Chablis
-  Tollodouro

Tintos:

-  Remelluri Reserva
-  Pagos de los Capellanes

Cava:

-  Gramona Imperial De Nit (cava rosado)
-  Juve & Camps Reserva de Familia

Champagne:

-  Maurice Grumier
-  Moët & Chandon Imperial

Still Water: Numen
Sparkling water: Perrier

Price per guest: **74,00 € VAT Included**

Platinum

Blancos:

-  Belondrade & Lurton
-  Billaud Simon Chablis
-  Sancerre

Tintos:

-  LaFou de Batea Terra Alta
-  Amaren Tempranillo Rioja
-  Hacienda Monasterio Ribera del Duero

Cava:

-  Gramona Argent
-  Gramona Argent Rosat

Champagne:

-  Moët & Chandon Imperial
-  Perrier Jouet Grand Brut

Still Water: Numen
Sparkling water: Perrier

Price per guest: **115,90 € VAT Included**

BASIC CONDITIONS FOR CELEBRATING EVENTS SES ROQUES RESTAURANT & EVENTS

ANNEX I

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 the date will not, in any circumstances, be refunded in the event of cancellation by the client.

2. Exclusive:

- 2.1 We will be happy to provide an exclusive service, however the minimum number required is 75 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 Fifteen days before the event, the client must confirm the final number of guests, detailing the number of adults, children and any special menus that may exist. The restaurant will send the final settlement according to the data provided and the payment for the final amount must be deposited in the restaurant's bank account, at least eight days, before the event.

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 will require 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 a wide range of options on our menu from which the client must choose the following as a minimum consumption:
 - Appetizers
 - Starters
 - Main Dish
 - Wedding Cake
 - Wine CellarPrice Children's Menu: 55,00 + VAT
Price Staff Menus: 65,00 + VAT
- 7.2 From our wine cellar, we offer a selection of wines, cava 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 45€ not including VAT.
- 8.3 We have a menu for all personnel recruited by the professional organizers at a Price of 50€ per person, VAT not included.
- 8.4 Open Bar the charge is as detailed:
 - Service of two hours: 19.00 € per hour & adult.
 - Service of three hours: 16.00 € per hour & adult

9. Special Rates.

- 9.1 During the months of April and October, a 5% discount will be applied on all events, except the service of Iberian ham, the slicer and the open bar service, which are excluded from this service.
- 9.2 Unfortunately, we are unable to offer events during the months of July and August.
- 9.3 Unfortunately, we are unable to offer events on Sundays either.

Ses Roques Restaurant

Client Signature

Alfredo Ferrer Planells

