

Gran Hotel Sóller

MALLORCA

The Gran Hotel Sóller "Prestige Hotels of the World" is pleased to present its gastronomic offer for weddings and banquets. We hope it is suitable and trustful for you to celebrate this special day with us. We put at your entire disposal our team of professionals to help and assist you to any query or contingency. Besides, we are opened to any suggestion you may have to make this special day an unforgettable experience.

BANQUETING POLICY

We expose:

- All prices are per person.
- A menu tasting will be made to agree the last details. Please inform the hotel about the date of the tasting menu at least 15 days before.
- If you would like to have your party at the attic of the hotel we require you to book all the rooms in the 3er floor.
- Open bar service ends up at 02.00 hrs.

Payments and deposits

- A surcharge of the 18% of the total amount of food and beverages will be charged as a room renting, assembly, dismantle, exclusivity of the event and decoration of the tables proposed in our catalogue, list of guests, reception of the guests, assistance in contracting extra services and design and printing of the menus. In case you wish to use more than one location of the hotel we will charge an extra of 200E per place.
- A billing of a 50% of the total amount is required as a deposit. The reservation is not confirmed until such deposit has been received.
- A billing of a 50% of the total amount must be paid the day of the menu tasting.

Presents

The Gran Hotel Sóller is pleased to offer the Bride and the Groom the following presents:

- A specially decorated Suite to the newly married to spend the night of the event.
- A night in a Double Superior room the night of the 1st Anniversary.



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CAPACITY

ESPACIOS	Dimensions (m)	Height (m)	 Banquet	 Theatre	 School	 Boardroom	 "U" Style	 Cocktail
Sala Sóller	11,50 x 4,10	2.80	50	60	40	35	25	80
Rest. Can Blau	12 x 7.60	2.80	80	100	80	---	---	100
Terraza Rest. Can Blau	27 x 6,80	---	150	---	---	---	---	250
Comedor privado II	4,90 x 2,70	2.80	---	---	---	6/8	---	---
Petit Blau	11 x 3	3,50	40	---	---	---	---	100
Lobby Bar	14,10 x 5,10	3,50	40	---	---	---	---	80
Jardín	25 x 20	---	150	---	---	---	---	250
Bar Ático	8,50 x 7	Min:2.10 Max:3.3	40	---	---	---	---	40
Terraza Atico	10 x 2,70 + 28 x 4,70	---	120	---	---	40	---	150

- Access Atic & Can Blau - lift 2 * 0.80 m.
- Audio visual equipment in Sala Sóller: free internet connection, automatic screen, sound system, microphones, flipchart, computer and video-projector and DVD player.

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APERITIF

Here we present our aperitif assortment to you to choose the option you like best:

Simple Aperitif
Beer, soft drinks, juices, water 10 €

If you wish you can combine the simple aperitif with the following supplements

(with the following prices the simple aperitif will be included);

Cava, white wine, red wine 14 €
Sangrías (Red wine, white wine) 14 €
Sangría of Cava 16 €
Long Drinks 16 €
Open Cocktail Bar 17 €
Champagne 18 €

APERITIF FOOD

Our offer starts with a traditional appetizer package, from which we can add dishes from the following list to make the most suitable assortment to your taste:

Tradicional package 12 €

- Quiche lorraine with bacon
- Croquettes with sobrasada
- Prawns with gabardine
- National olives assortment
- Home-made cod fritters

Supplements 3 €

- Tuna skewer marinated in teriyaki sauce
- Prawns Skewer with aubergine mash, molasses and soybean
- Tomato cocktail skewer and mozzarella with basil oil
- Mushrooms croquettes with white wine
- Blintz with smoked salmon rolls and buds
- Quail Chuppa chupps
- Dates (-palm) with bacon
- Salmon tart with citrus fruits and asparagus
- Foie Cappuccino with duck comfit
- Octopus with potato foam and sobrasada oil
- Melon raviolis with Mascarpone and ham

Deluxe options

Iberic ham "Bellota" (origen Huelva D.O.). Price per kg.
Savage smoked salmon black bread and Echire butter. Price per kg.

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MENÚ "LLEBEIG"	45€
<ul style="list-style-type: none">- Small fish and seafood pot, with crunchy garlic bread and air of prawn and coconut- Roasted Sow with Rosemary flavoured potato, bouquet of ruff, green asparagus and Orange sauce- Almond in textures;- Majorcan cake with its raw almond ice cream and toasted almond foam	
MENÚ "GREGAL"	56€
<ul style="list-style-type: none">- Grilled Lobster on black rice, herbs emulsion and buds wild leaves- Argentine veal sirloin with potato terrine and bacon, fungi sauce and mini carrots- Yogurt Ice cream on strawberries and white chocolate foam	
MENÚ "PONENT"	64€
<ul style="list-style-type: none">- Vichyssoise with cubes of codfish, green beans and grinded black olives- Oven cooked Monkfish with its component mash, potatoes, tomatoes cherries and rucula oil- Orange Sorbet from Soller- Duck comfit with Camembert cheese bag, hazelnuts and cranberry sauce- Chocolate coulant with coconut ice cream, biscuit and wild fruits	
MENÚ "GARBÍ"	79€
<ul style="list-style-type: none">- Scallop with peas and ginger emulsion and iberic jam powder- Sea bass loin with swiss chard raviolis and Majorcan vegetables, potatoes purée and fennel and Soller oranges vinaigrette- Lemon sorbet with cava- Wild partridge on a puff pastry base with wheat and mushroom stew and apple salad- Chocolate and black cherry mousse with lavender crunch and red berry	
MENÚ "TRAMONTANA"	103€
<ul style="list-style-type: none">- Duck foie terrine with apple, curd and Soller oranges jam- Turbot with green beans, bacon of black pig, Soller shrimps and red pepper from Vera- Lemon and Cava sorbet- Rack of local lamb served with comfit potatoes and a green pepper puree, cherry sauce and vegetables- Burnt Crème Brûlée foam with sautéed strawberries and red berries	
MENÚ VEGETARIANO	42€
<ul style="list-style-type: none">- Vegetables and wild mushrooms Grilled with virgin olive oil of Sóller- Swiss chard raviolis and Mallorcan vegetables with sun-dried tomatoes and a fennel vinaigrette- Seasonal fruits salad with Tahiti vanilla oil and green lemon sorbet	

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MENÚ INFANTIL

18€

- Spaghetti with tomato sauce and parmesan cheese or
- Beef hamburger with bacon, cheese and french fries
- Chocolate, vanilla and strawberry ice-cream

OPTIONS

- Menus with options of cake and/ or dessert
- Petit fours

10€
4€

CAKES

- Sponge cake, custard with raspberries, dressed with white chocolate
- Chocolate sponge cake, chocolate mousse and apricot preserve, dressed with black chocolate
- Sponge cake, black chocolate truffle, whipped cream and burnt custard

If you wish to bring the cake from outside of the hotel, we will charge you 2 Eur. per person for the service of cutlery.

AFTER-MIDNIGHT SNACK

- Hot chocolate, typical Spanish bakery (ensaimadas), croissants and mini sandwiches
- "Pa amb oli" with "jamon Iberico" and Spanish cheese & Revitalizing soup

6€
15€

OPEN BAR AND ADDITIONAL SERVICES

- Open bar 16.00€ pers/hour. Variety of wines, cava, beer, long drinks, Maltas, Brandies, digestives, juices, etc.
- By consumption. Also we give the chance to do it by consumption. The drinks will have the prices of our drinks list
- Music, Duos of jazz, Classic, Guitarist, Saxophonist, dj...
- Decoration and flowers. All decorations are made by our Housekeeping manager, Catalina. Please, ask for our catalogue.
- Fireworks
- Photographic report
- Car rental



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WINE AND BEVERAGES

Sa Basseta

20€

- Angel, Mallorca Vi de la Terra (tinto)
- Angel, Mallorca Vi de la Terra (blanco)
- Brut Barroco, D.O. Penedés
- Water, soft drinks and coffee

Gran Hotel

30€

• To choose between:

- Viña Heredad, D.O. Penedés
- Gran Feudo Blanco Chardonnay

• To choose between:

- Loriñón crianza, D.O. Rioja
- Gran Feudo crianza, D.O. Navarra
- Brut Barroco, D.O. Penedés
- Water, soft drinks and coffee

Prestige

70€

• To choose between:

- Terras Gaudas, D.O. Rias Baixas
- José Pariente fermentado en barrica, D.O. Rueda

• To choose between:

- Pago de Capellanes reserva, D.O. Ribera del Duero
- Muga Reserva, D.O. Rioja
- Veuve Cliquot Champagne
- Water, soft drinks and coffee

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GROUPS MENUS

COFFEE BREAK

With the aim of tempting and entertaining your clients we offer the following coffee breaks for your conferences and reunions.

"ES TORRENT" TASTING

Coffee, tea, herbal tea, fresh fruit juices and the following snacks:
Home made pastries, biscuits and exotic fruits.

11€

"SA FONT" TASTING

Coffee, tea, herbal tea, fresh fruit juice and the following snacks:
Home made pastries, savory pastries and a choice of seasonal fruits.

14€

"GRAN HOTEL" TASTING

Coffee, tea, herbal tea, fresh fruit juice, red wine and sparkling wine, and the following snacks:
Home made pastries, home made desserts, fruit of the season, choice of sandwiches,
choice of traditional sliced sausage meat, bread and oil

27€

MENÚ BÀLITX

- Gran Hotel Salad
- Mixed Paella
- Almond majorcan cake with almond ice cream

23€

MENÚ L'HORTA

- Cold Pear cream with foie sorbet, Apple salad and Amaretto reduction
- Codfish loin with dried tomatoes and Sóller oranges ratatouille
- Chocolate coulant with coconut ice

25€

MENÚ L'OFRE

- Traditional gazpacho (soup) with Mint marinade vegetables brochette
- Duck magret with sweet potatoes puree, Apple chutney, dried fruits powder and balsamic reduction
- Jelly of strawberries tea With mascarpone mousse

37€

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MENÚ SA TORRE PICADA

38€

- Duck ham with sautéed artichokes, And salad with tomato bouquet vinaigrette
- Lobster on black rice risotto And wild herbs emulsion
- Apple tart with vanilla ice cream

MENÚ PORT DE SÓLLER

39€

- Scallop salad with black pig bacon with peas and ginger emulsion
- Veal sirloin with truffled potatoes terrine, Vegetables and Oportos foie sauce
- Cookies and coconut iced cake With Occumare chocolate hot soup

MENÚ BINIARAIX

49€

- Duck foie terrine with curd, apple, Soller oranges jam and chocolate spiral
- Sea bass loin with swiss chard raviolis With Majorcan vegetables and fennel puree
- Lamb ribs with vanilla comfit potatoes, Green pepper puree and cherry sauce
- 'Crema Catalana' foam with Macerated with citrus fruits strawberries

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WINES AND DRINKS

S'ILLETA

18€

- Viña Heredad, Blanco D.O Penedés
- Viña Heredad, tinto, DO Penedés
- Water, soft drinks and coffee

SES TRES PUNTES

20€

- To choose from:
 - Angel
 - Palacio de Bornos Verdejo
- To choose from:
 - Angel
 - Monte Real Reserva. Rioja
 - Loriñon Reserva. Rioja
 - Arrocal. Ribera del Duero
 - Water, soft drinks and coffee

SES CAMBRES

25€

- To choose from:
 - Placet Palacios Remondo. Rioja
 - Terras Gauda Albariño. Rías Baixas
- To choose from:
 - Aia Merlot Oliver. Pla i Llevant
 - Arzuagua Crianza. Ribera del Duero
 - Viña Ardanza Reserva
 - Water, soft drinks and coffee

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CONFERENCE PACKAGES

Es Repic

- Meeting room
- Projector, screen, flipchart, notebook and pencil case
- Mineral water during the meeting
- "Es Torrent" coffee break (mornings)
- Lunch (three course menu)

10-20 People	Price per pers. / day	70€
21-35 People	Price per pers. / day	65€
36-50 People	Price per pers. / day	59€

Tramuntana

- Meeting room
- Projector, screen, flipchart, notebook and pencil case
- Mineral water during the meeting
- "Es Torrent" coffee break (mornings)
- Lunch (three course menu)
- "Sa Font" coffee break (afternoons)

10-20 People	Price per pers. / day	75€
21-35 People	Price per pers. / day	66€
36-50 People	Price per pers. / day	62€

L'Ofre

- Meeting room
- Overhead projector, screen, flipchart, notebook and pencil case
- Mineral water during the meeting
- "Es Torrent" coffee break (mornings)
- Lunch (three course menu)
- "Sa Font" coffee break (afternoons)
- Dinner (four course menu or tapas menu)

10-20 People	Price per pers. / day	105€
21-35 People	Price per pers. / day	96€
36-50 People	Price per pers. / day	92€

