



Celebrating your success

**At your side
on special
occasions**

We Care

Index

Hipotels & Events

Centre Information	6
Coffee Break & Brunch	8
Gourmet Breakfast	10
Cocktail: Aperitif	12
Cocktail: Lunch / Dinner	14
Finger food	16
Lunch / Dinner	18
Gala Dinner	20
Vegan	22
Drinks packages	24
Open Bar	25



AV. FRA. JOAN LLABRÉS, 20
07600 PLAYA DE PALMA -
MALLORCA - ESPAÑA
+34 971 587 512
GRUPOS@HIPOTELS.COM

Hipotels Convention Center

The centre has several different meetings rooms with natural light and wooden flooring. A simple and elegant setting that, combined with the latest in audiovisual technology and lighting, can host a wide variety of events.

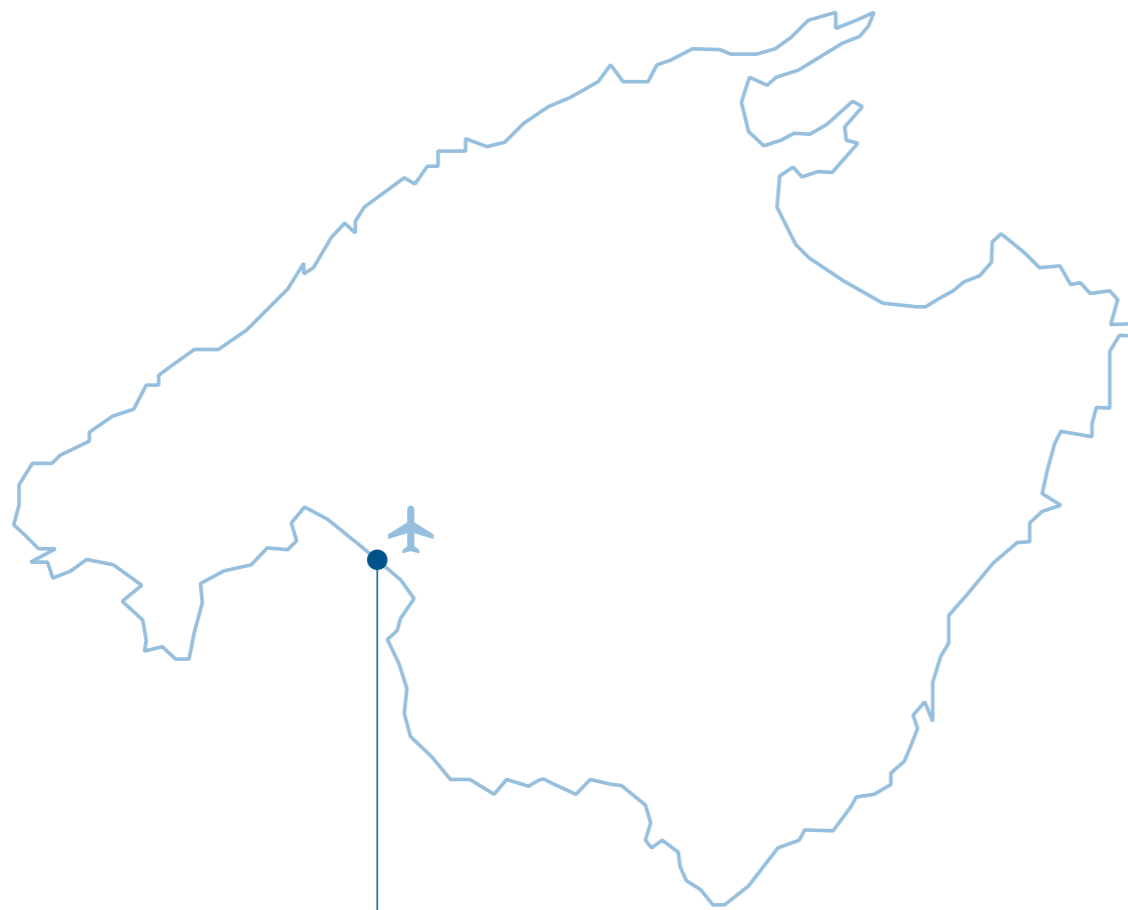
Thank you for placing your trust in Hipotels.

We are committed to providing a high-quality service which not only includes our conference spaces, but also a great range of complementary services that will contribute to the success of the event.

We are at your disposal to ensure that everything runs as you wish and you are completely satisfied.



Hipotels & Events
**At your side
 on special
 occasions**



CONVENTION CENTER

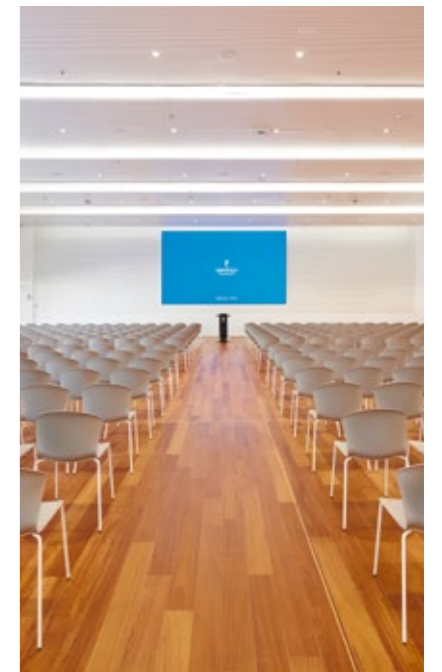
PLAYA DE PALMA PALACE *****

GRAN PLAYA DE PALMA ****

ROOM	SURFACE AREA	THEATRE	SCHOOL	COCKTAIL	LIGHT
Siroco	60 m ²	50 Pax	30 Pax	50 Pax	Natural
Mistral	67 m ²	55 Pax	35 Pax	55 Pax	Natural
Siroco + Mistral	127 m ²	90 Pax	50 Pax	100 Pax	Natural
Tramontana	352 m ²	308 Pax	290 Pax	308 Pax	Natural
Poniente	176 m ²	150 Pax	95 Pax	150 Pax	Natural
Tramontana + Poniente	528 m ²	400 Pax	350 Pax	400 Pax	Natural

Audiovisual material and services available to hire

Flipchart/whiteboard, Pin Board, Screen, Beamer slide retro-projector, LCD video and data projector, Lapel or cordless microphone, Laser pointer. 70" monitor, sound equipment. Lectern. Half day technical assistance. Full day technical assistance. Streaming service.





Coffee Break & Brunch

🕒 45' / 60'

Breakfast Drinks

Coffee, Tea, Infusions, Juices and Mineral Waters

Sweet Morning

Coffee, Tea, Infusions, Juices and Mineral Waters

Pastries, Cakes and Seasonal Fruit

Good Morning

Coffee, Tea, Infusions, Juices, Smoothies and Mineral Waters

Sandwiches, Yoghurt and Fruit Pots, Cake, Pastries and Seasonal Fruit

Amazing Morning

Coffee, Tea, Infusions, Fresh Orange Juice, Smoothies, Mineral Waters and Soft Drinks

Bread Rolls with Iberian Cold Cuts, Yoghurt and Fruit Pots, Home-made Cakes, Pastries and Fresh Fruit



Gourmet Breakfast



90'



min. 50 pax



Service at Heaven Rooftop Bar

Cold Cut Platters

Iberian Ham
Iberian Pork Loin
Iberian Salchichón
Turkey Slices
Cooked Ham
Foie micuit

Cheeses

Oro Viejo Mature Cheese, Blue Cheese, Camembert, Edam and Soft White Cheese

Gourmet Toast

Avocado and Marinated Salmon
Blue Cheese and Pear with Rocket and Walnuts

Healthy Zone

Avocado
Fresh Tomato
Cherry Tomatoes with Mozzarella pearls
Cucumber and Carrot sticks
Tuna in oil
Anchovies Boiled Egg
White Asparagus
Smoked Salmon (sour cream, radish, egg, caviar)
Veal Carpaccio

Fresh Fruit

Mango, Strawberries, Kiwi and Watermelon, Melon pearls
Fresh Forest Fruit Cups

Milk, Coffee and cereals

5 types of milk (glass bottles)
Packaged Cereals (Individual servings)
Set of glass jars with cereals

Juices

Fresh Orange Juice, Mango Smoothie, Strawberry Smoothie, Green Detox Smoothie

Bread and Pastry Buffet

White Baguettes, Multigrain Baguettes, Mini Ciabattas
Mallorcan Bread
White and Wholewheat Rolls
Sliced Loaf

Mallorcan Zone

Vegetable Pastry and Empanada Pastry
Sobrasada
Ramallet Tomato, grated Tomato, Mini ensaimadas
Bottle of Olive Oil

Sweet Zone

Butter Croissant
Pain au Chocolat
Mini Custard Ensaimadas
Mini Strawberry Tart
Chocolate Bonbons
Pancakes
Nutella
Maple Syrup
Mini Marmalade Jars (blackcurrant, raspberry etc)
Jars of Honey
Walnuts, Apricots and Dates

Yoghurt with toppings

Natural Greek Yoghurt with Blueberries, Raspberries and Cereals
Yoghurt with Chia Seeds and Passionfruit
Assorted Activia Yoghurts
Butter and Margarine

Hot Zone

Scrambled Eggs, Poached Eggs, Crispy Bacon, Green Asparagus
Crispy Chicken Fillet
Assorted Sausages

Cava



Cocktail: Aperitif



min. 15 pax



45'

Approximate times: 11.30 · 12.30 & 17.00 · 18.00h

Cool Cocktail

Water, Soft Drinks and Beer

Olives, Crisps and Dried Fruits

Cool Cava Cocktail

Water, Soft Drinks, Beer and Freixenet Cordón Negro

Olives, Crisps and Dried Fruits

Delight Cocktail

Water, Soft Drinks, Beer

Hot and Cold Snacks (choose from 2 options)

Option nº1

Cold Snacks

Dried Fruits, Olives, Cold Cut Platter

Selection of Maki Sushi with Salmon, Crab and Shrimp

Mini Cone filled with Tuna Mousse

Mini Crêpe with Smoked Salmon

Mini Bruschetta with Feta Cheese, Avocado and Pesto

Hot Snacks

Chicken in a Nacho and Panko Crumb, Guacamole and Mexican Sauce

Oriental Selection with Sweet Chilli Sauce

Goat's Cheese, Pear and Caramelised Onion Toast

Mini Boletus Croquettes

Grilled Octopus and Potato Purée on Toast

Option nº2

Cold Snacks

Dried Fruits, Olives

Selection of Spanish Cheeses with Crunchy Bread and Tomato

Serrano Ham Toast

Mozzarella Pearl Caprese with Cherry Tomatoes and Basil

Mini Smoked Salmon and Dill Spiral

Salmorejo Shot with its Garnish

Hot Snacks

Mini Iberian Hamburger

Mini Seafood Pizza

Mushroom Gratin

Chicken Gyoza with Wasabi Mayonnaise



Cocktail: Lunch / Dinner

🕒 90' 🧑 min. 25 pax

Delicious

Hot and Cold Snacks, Desserts and Wine Cellar (choice of 2 options)

Deluxe

Hot and Cold Snacks, Desserts and Wine Cellar with Freshly Carved Ham (choice of 2 options)

Option nº1

Cold Snacks

Selection of Iberian Cured Meats
Oro Viejo Mature Cheese
Avocado Tartar
Salmon and Mango Ceviche
Shrimp cocktail.

Hot Snacks

Mini Croquettes with Oxtail Iberian Presa with Ham
Veal Entrecote Tagliata with Mahon Cheese Shavings
Prawn Toast with Honey Aioli made with Olive Oil
Fried Camembert with Red Fruit Sauce
Cuttlefish "meatballs"
Cod au Gratin with Piquillo Pepper Mousse
Boletus Ravioli with Cream of Onion

Desserts

Assorted Desserts Mojito Sorbets
Fresh Fruit with a Grand Marnier and Strawberry Infusion

Wine Cellar

Verdeo Blanco Valdubón Roble Cava
Fino, Beer, soft drinks

Option nº2

Cold Snacks

Our Steak Tartare Tasting
Cantabrian Anchovies
Salad with Prawns Brine with Crab
Crispy Bread with Confit Tomato, Búfala, Basil and Crispy Onion
Tuna Toast with Sun-dried Tomato and Truffle Oil

Hot Snacks

Boletus Ravioli with Onion Jus
Magret of Duck on Toast with Apple Purée and Red Fruits
Crispy Sweet Potato with our Salsa Brava
Veal Fillet with Foie and Pedro Ximenez
Garlic Prawns with Sriracha Mayonnaise
Grilled Salmon with Papaya and Passionfruit Vinaigrette
Fried Rice with Octopus and Calamar

Desserts

Fine French Patisserie
Gin Tonic Sorbet
Strawberries with Dark and White Chocolate

Wine Cellar

Viña Sol Valdubón Roble Cava
Fino, Beer, soft drinks



Finger food

🕒 90' 🧑 min. 25 pax

Finger food

Cold, hot and desserts (choice of 3)

Soft Drinks, Beer, House Wine (red and white)

Option nº1

Cold

Cured Meat Table and Cheese Selection with Bread and Oil

Vegetable and Pepper-topped Pastry

Glasses of Salmorejo with Ham Spanish Tortilla Portions

Salmon Rolls On Toast with Cream Cheese and Avocado

Hot

Ham Croquettes

Chicken Fillets with Panko Breadcrumbs and Sesame Seeds with Sweet Chilli Sauce

Stir-fried Fish

Mini hamburwith Sobrasada and Goat's Cheese

Patatas Bravas

Mini Pastries with Ham and Cheese, Dates with Bacon and Dried Fruits

Desserts

Assorted Cakes

Strawberry Cup with Vanilla Ice-Cream y Cream

Home-made Tiramisu with Fresh Fruit

Option nº2

Cold

Cured Meat Table and Cheese Selection with Bread and Oil

Vegetable-topped Pastries

Mozzarella Pearls with Basil and Cherry Tomatoes

Tuna and Prawn Salad Canapé with Smoked Salmon

Battered Prawn Uramaki, Avocado and Shichimi Spices

Goat's Cheese Roll with Sobrasada and Honey

Hot

Brie in Breadcrumbs with Mango Chutney

Chicken Fillet with Panko, Sesame and Sweet Chilli Sauce

Mini Tortilla with Chilli con Carne and Guacamole

Pork Fillet with Figs, Crunchy Corn and Paté de Foie

Fried Calamari with Sriracha Mayonnaise

Desserts

Selection of Home-made Cakes Crema Catalana with Red Fruits

Banana Mousse Cup with Mango and a Strawberry Sauce

Fresh Fruit

Option nº3

Cold

Cured Meat Table and Cheese Selection with Bread and Oil

Vegetable-topped Pastries

Tumbet Tortilla Slice with Goat's Cheese

Mallorcan style stuffed Pork Fillet Octopus and Aioli on Toast

Hot

Jalapeño and Gouda Bites

Mini Ribs with Citrus Barbecue Sauce Breaded Prawns

Sautéed Calamari with Sobrasada

Mini Iberian Burger with Ham

Mini Vegetarian Burger

Seafood-stuffed Scallops

Desserts

House Lemon Sorbet

Mini Strawberry Coconut Tart

Brownie with Oreo

Piononos

Fresh Fruit Pearls with Cava

Bonbons and Chocolate Nougats



Lunch \ Dinner



Service at the hotel

Grand Buffet min. 50 pax

3 meats, 3 grilled fish, 1 paella, cheese buffet, mixed salads, crudités, dessert and wine cellar house wine

Delicious Menu min. 25 pax

Appetizer, starter, main, dessert and wine cellar (choice of 7 options)



Option nº1

Appetizer

Salmorejo with Iberian Ham

Starter

Prawns in salt

Main Course

Veal fillet medallions with sautéed mushrooms, asparagus spears and Puente Nuevo potatoes.

Sauces: Port, Bearnaise

Desserts

Mango raviolis with banana mousse and a Piña Colada sorbet

Wine Cellar

Viña Sol (White)

Valdubón roble (Red)

Option nº2

Appetizer

Glass of Gazpacho

Starter

Warm salad with sautéed prawns with avocado tartar and salmon

Main Course

John Dory fillet on confit potatoes, spinach and a vegetable vinaigrette

Desserts

Cheesecake with walnut ice-cream

Wine Cellar

Verdeo (White)

Valdubón roble (Red)

Option nº 3

Appetizer

Salmorejo with Iberian ham

Starter

Tuna on toast with sun-dried tomato,

truffle oil and wasabi mayonnaise

Main Course

Baked loin of Porgy with clams and Fino Sherry

Desserts

Panna cotta and soft cheese with passionfruit, raspberries and blueberries

Wine Cellar

Verdeo (White)

Orube Rioja (Red)

Option nº 4

Appetizer

Glass of Gazpacho

Starter

Chopped calamari with garlic and fried onion

Main Course

Monkfish with Shrimps

Desserts

Mascarpone with strawberries and mango

Wine Cellar

Legaris (White)

Orube (Red)

Option nº 5

Appetizer

Salmorejo with Iberian Ham

Starter

Steak Tartar with Oloroso sherry

Main Course

Monkfish fillet with grilled octopus, mojo sauces and potato purée with paprika oil

Desserts

Flambéed raspberry and kirsch cup with vanilla ice-cream

Wine Cellar

Viña Sol (White)

Valdubón roble (Red)

Option nº 6

Appetizer

Iberian Ham and Salmorejo on Toast

Starter

Glass shrimp with free-range eggs

Main Course

Cod au gratin with Piquillo Peppers and Micro Vegetables

Desserts

Chocolate Pionono with Vanilla Ice-cream

Wine Cellar

Barón de Ley (White)

Valdubón roble (Red)

Option nº 7

Appetizer

Salmorejo with Iberian Ham

Starter

Selection of fried fish and seafood: Shrimp Tortilla, Marinated Snapper Shark, Baby Squid and Calamari

Main Course

Iberian Pork Fillet with Cream of Cheese and Rosemary Potatoes

Desserts

Sautéed Apple and Rosemary with Grand Marnier and Vanilla Ice-cream

Wine Cellar

Viña Sol (White)

Orube (Red)



Gala Dinner



min. 25 pax



Service at the hotel

Select Menu

Appetizer, starter, main course, dessert and wine cellar (choice of 6 options)



Option nº1

Appetizer

Smoked Salmon with Cream of Avocado and Basil

Starter

Line-caught Hake with Prawn Suquet

Main Course

Braised Rack of Lamb with Cranberry Sauce and Baked Sweet Potato

Dessert

Passion Fruit

Wine Cellar

White wine: Palacio de Bornos

Red Wine: Orube

Mineral Water, Beer, Soft Drinks and Coffee

Option nº2

Appetizer

Cream of Mango with Red Curry and Breaded Prawn with Sesame

Starter

Fish and Seafood Stew

Main Course

Magret of Duck with Mango and a Red Fruit Sauce with Almond Gratin Purée

Dessert

Crunchy Filo Pastry filled with Chocolate and Gianduja and Pedro Ximenez Ice-cream

Wine Cellar

White Wine: Viña Sol Red Wine: Orube

Mineral Water, Beer, Soft Drinks and Coffee

Option nº 3

Appetizer

Foie micuit On Toast with Apple and Iberian Ham

Starter

Seafood selection with Fruit Pearls and Vegetables

Main Course

Veal Fillet, Pistachio Sauce and Aubergine and Mushroom Cannelloni with Leek Jus

Dessert

Apple Mousse Sphere with a Forest Fruits Heart

Wine Cellar

White Wine: Viña Sol

Red Wine: Protos Roble

Mineral Water, Beer, Soft Drinks and Coffee

Option nº 4

Appetizer

Anchovy on Salmorejo on Toast with Olive Oil Caviar

Starter

Tuna Tartar with Avocado

Main Course

Veal Fillet with Prawns flambéed in Sherry

Desserts

Tiramisu with Chocolate Sponge and a Coffee and Tia Maria Semifreddo Quenelle

Wine Cellar

White Wine: Viña Sol

Red Wine: Viña Real

Mineral Water, Beer, Soft Drinks and Coffee

Option nº 5

Appetizer

Potato and Octopus Salad Cylinder with Glass Shrimps

Starter

Langoustine, Shrimp Bombe and Rice and Parmesan Crisp

Main Course

Angus Beef Fillet with Apple, Truffle purée and Cassava filled with Mature Cheese

Desserts

Symphony of 3 Chocolates with Baileys and Forest Fruits

Wine Cellar

White Wine: José Luis Ferrer

Red Wine: Bicicletas y demonios

Mineral Water, Beer, Soft Drinks and Coffee

Option nº 6

Appetizer

Calamari Sweet Chilli

Starter

Shrimp in Kataifi with Raf Tomato Vinaigrette

Main Course

Oxtail Cylinder with Red Wine Jus

Desserts

Cocoa Bean with Mango Sorbet

Wine Cellar

White Wine: Viña Sol

Red Wine: Cune

Mineral Water, Beer, Soft Drinks and Coffee

Vegan

 **Service at the hotel**

Vegan Menu

1x Starter, 1x Main Course, 1x Dessert and Wine Cellar (to choose)

Starters

Warm salad with Portobello mushrooms, fresh figs, tofu and caramelised walnuts

Avocado tartar with baby leaf salad and crystal bread.

Salmorejo with aubergine in tempura

Main Course

Stir-fried vegetable red curry with jasmine and wild rice

Vegetable timbale on sautéed quinoa

Vegetable rice

Desserts

Mango sorbet with forest fruits

Fresh fruit spheres with a strawberry and Grand Marnier infusion

Pineapple flute filled with mojito sorbet and a refreshing watermelon soup



Drinks packages

Half Day Drinks

Half day of water, Coffee, juices and soft drinks

All Day Drinks

Full day of water, Coffee, juices and soft drinks



Open Bar

Open Bar

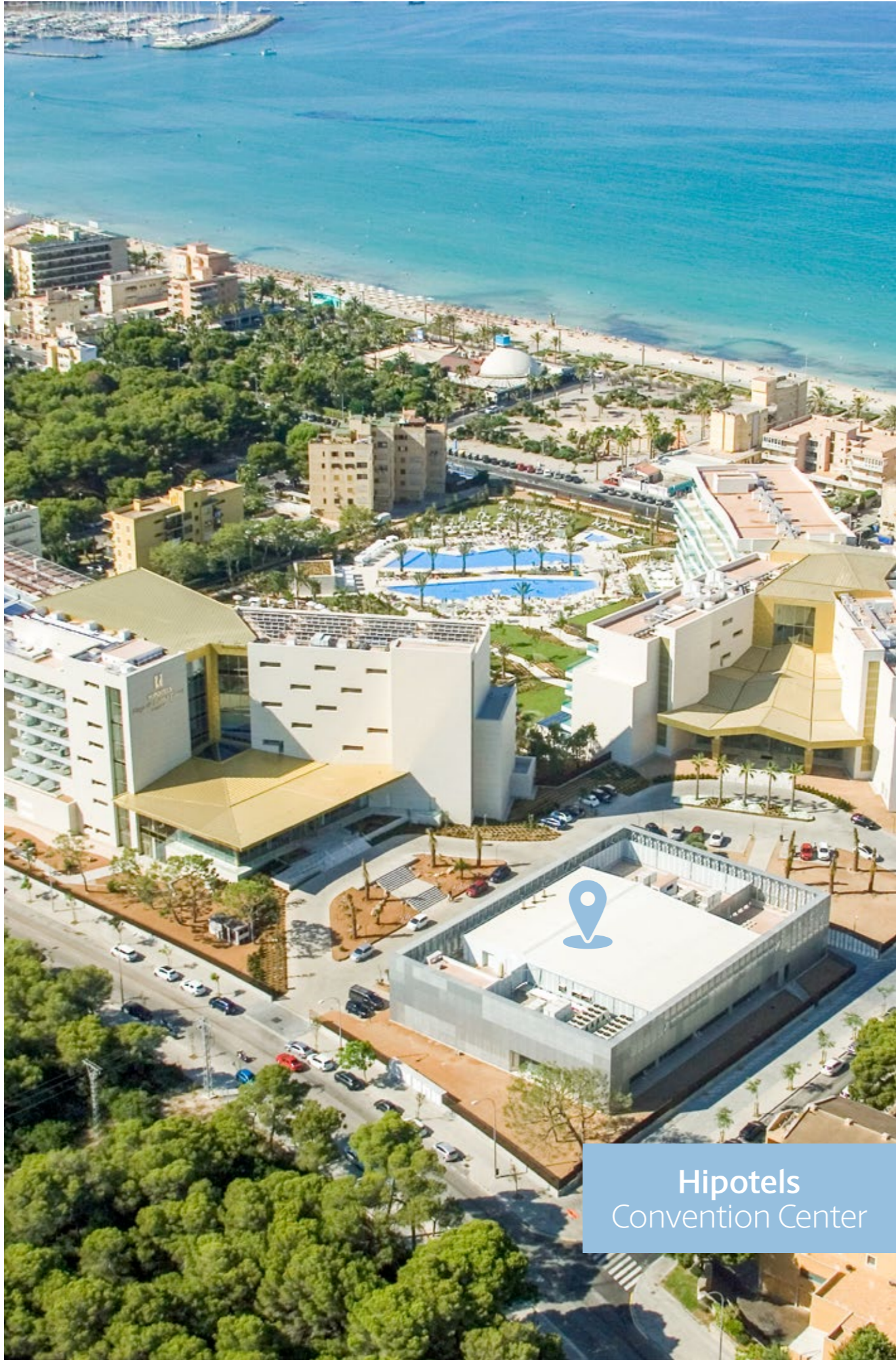
Water, soft drinks, Beer, wine cellar house wine, liqueurs, long drinks (not including premium brands)

1 hour

2 hours

3 hours





Hipotels
Convention Center

