



WEDDINGS AND BIG EVENTS

Ladies & Gentlemen,

We are delighted you consider Cap Rocat as a possible venue for the celebration of your wedding.

Cap Rocat is a former military fortress located in the most secluded area of the bay of Palma de Mallorca. Stunningly blended into the landscape, this magnificent fortress has been totally refurbished without altering its unique architecture and its natural environment.

Cap Rocat offers function rooms for the organization of wedding where can seat up to **100 persons**. Located above the Fortress Hall, **The Panoramic Terrace** is an excellent area for the organization of a cocktail and dinner during the warm summer evenings and with stunning panoramic views of the bay of Palma. **The rental fee is 1.500 EUR + 8% VAT. The Former Gunpowder Depot**, excavated into the rock, is transformed into a magical place at night for special events, where guests of the event can enjoy a cocktail and music without disturbing the privacy and calm of the hotel guests.

We can also offer availability for **Bigger Groups**, and also for clients who want to reserve Cap Rocat in **Exclusive Use**. If it is the case, please contact us in order to offer you the best option for your event. If you require a **complete Exclusive Use of Cap Rocat**, with you Gala Dinner in the **Main Patio of the Fortress**. For more information, please contact us:

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We attach our proposals for your **Wedding Menu**, which of course can be changed and completed if that is needed. With your choice and our assessment we will create an exclusive menu for the occasion. It is possible to make changes and to switch items around from the different menus always keeping in mind that some dishes, when revalued, can change the price of the menu.

Our special details for the Bride and the Groom

For weddings with more than 100 people we include in the price of the menu:

- One night in Double Room Fortaleza, with breakfast included. Upgrade to Suite Cap Rocat upon availability.
- Tasting of the chosen menu – once the banquet celebration has been confirmed - for 6 people



WELCOME COCKTAIL

Special Welcome cocktail could be offered on the **Panoramic Terrace** or in case of bad weather, in the **Central Saloons** of Cap Rocat. This terrace is an excellent option to enhance a fantastic opening party.

Canapes List

Cold Canapes

Candied Duck Rilletes with Aubergine Preserve and Toast
Sun-dried Tomato and Iberico Ham
Foie with Spicy Stewed Pumpkin
Foie Delicacy with "Kikos"
Brochette of Melon and Cured Duck Breast
Carpaccio of Veal with Mahon Cheese
Salmon Tartar with Avocado
Soya Marinated Salmon with Cucumber Yogurt
Mussels Marinated in Orange and Silver
Melon Soup with Iberico Ham
Mallorcan Trampo Soup with Marinated Shrimp
Strawberry Gazpacho with Smoked Cod
Cream of Tomato with Basil and Goat Cheese
Sardines Stuffed with Grilled Tomato
Duck Carpaccio with Truffled Corn Mousse

Warm Canapes

Mousse of Spanish Tortilla with Mallorcan Sausage
Crispy Tiger Prawn with Romesco Sauce
Crispy Rolls of Mallorcan Sobrasada and Honey
Brochette of Vegetable Tempura
Cod Fritters and Sweet Chilli
Andalucian Style Squid with Garlic Dressing
Black Pudding Cigars with Apple
Croquettes of Mallorcan Sobrasada and Spinach
Chicken Strips with Salmorejo
Lobster with Coconut Cappuccino
Crab and Seaweed Dumpling
Galician Octopus with Potato Mousse
Mallorcan Trampo Pie with Marinated Cod
Asparagus Quiche with Smoked Salmon
Cream of Onion with Quail Eggs and Crispy Mahon Cheese

Iberian Ham and bread with tomato 15 € + IVA por persona

Assisted by a chef (rate based on 100 guest)



MENUS

Gala Dinner or Lunch will be celebrated in the **Arched Ballroom**. If you require exclusive use of Cap Rocat, it could be celebrated also in the former Patio or in the Central Pavilion, in case of bad weather.

“Fortaleza” Menu

(3 dishes of your choices: Appetizer – Entrée – Dessert)

Cóctel

6 Canapés of your choices

Appetizer

Salmon and Smoked Herring Tartar with Avocado and Chilli Gazpacho

Carpaccio of Octopus with Grilled Ramallet Tomato Vinaigrette and Tender Shoots

Baby Potato and Pickled Partridge Salad with Creamed Peas

Cream of Onion with Summer Truffles and Quail Eggs

Entrée

Cod Confit with Spinach, Pine Nuts, and Mallorcan Shrimp Coulis

Wild Bream with a Mushroom Consommé and Tapioca Pearls

Sturgeon Fillet Confit with Puree of Baby Potatoes and Herbs

Veal Loin with a Potato and Sausage Terrine and Thyme

Iberian Pork Stuffed with Foie and Mushrooms, Sweet Potato Purée and Pedro Ximenez Sauce

Roast Mallorcan Lamb Coated with Herbs, a Toasted Almond Purée, and Wild Flower Honey

White Wine: Palacio de Bornos Verdejo (D.O. Rueda)

Red Wine: Loriñón Crianza (D.O. Rioja)

Cava: Freixenet Elyssia 1er.Cuvee

Water – Soft Drinks

Coffee – Tee – Petit Fours

145 € per person + 8% VAT



“Cap Rocat” Menu

(3 dishes of your choices: Appetizer – Entrée – Dessert)

Cocktail

8 Canapés of your choices

Appetizer

Terrine of Marinated Duck Foie with Tomato Compote and Almond Cream

Tiger Prawn Salad with Grilled Vegetables and Hazelnut Dressing

Scallops with Mallorcan Trampo Soup, Black Olive Mousse and Toasted Almond Pearls

Lightly Cooked Tuna with Mushrooms and Green Beans

Entrée

Medallion of Turbot with Grilled Vegetables and Cepes Mousse

Oven-baked San Pedro on a Ratte Potato and Spinach Purée and Black Olive Dust

Fillet of Wild Sea Bass with Venere Rice, Green Apple and Fennel Consommé

Angus Sirloin Steak Coated with Mediterranean Herbs, Potato Mousse and Green Tagliatelle

Roasted Lamb with Mallorcan Tumbet Terrine, Crispy Purple Potato, and Thyme

Oven-baked Partridge, Asparagus and Shallot Ragout with Grape and Black Truffle Sauce

White Wine: Vionta Albariño (D.O. Rias Baixas)

Red Wine: Jaume Mesquida Negre (D.O. Pla i Llevant)

Cava: Freixenet Brut Barroco

Water – Soft Drinks

Coffee – Tea – Petit Fours

165 € per person + 8% VAT



“El Cabo” Menu

(3 dishes of your choices: Appetizer – Entrée – Dessert)

Cocktail

8 Canapés of your choices

Apetizer

Lobsters and Barnacles with Marinated Mango, Passion Fruit Vinaigrette and Tender Shoots

Sea Crab Timbal with Avocado Mousse, Beluga Caviar Mousseline and Coral Cream

Lacquered Duck Foie Gras and Bitter Chocolate with Cardamom Apples and a Sweet Malvasia Wine Sorbet

A Different Salada of Mallorcan Shrimp, Sand, and Roasted Garlic Ravioli

Entrée

Wild Sea Bass with Creamy Dried Tomato Rice, Basil Pesto, and Crispy Mahon Cheese

Monkfish with a Consommé of King Prawn, Soya Pearls and Beans

Bream with Seaweed Salt on a Bed of Potatoes in Olive Oil and an Emulsion of Sopas Mallorquinas (Mallorcan vegetable and Bread Stew)

Fillet of Veal with Foie Gras Mousse, Apples and Crispy Potatos

Spring Chicken Stuffed with Fruit and Truffles, and Roasted in Traditional Style with Glazed Onions, and Red Cabbage with Pistachios

Marinated Suckling Pig with a Potato, Sausage and Apple Terrine, Purée and Honey

White Wine: Jaume Mesquida Chardonnay Ecologic (D.O. Pla i Llevant)

Red Wine: Valdubon Reserva Tempranillo (D.O. Ribera del Duero)

Cava: Gramona Imperial Gran Reserva

Water – Soft Drinks

Coffee – Tea – Petit Fours

185 € por persona + IVA



Fresh Fruit Salad with Different Textures with White Chocolate Ice Cream and Sweet Herb Gelée

Pineapple Terrine with Vanilla Ice Cream and Lime-Mint Sauce

Crispy Chocolate Ganache with Raw Almond Ice Cream

Traditional Mallorcan Almond Cake with Toasted Almond Ice Cream

Carrot and Mango Terrine, Raspberry Ragout, and Iced Lemon Verveine with Coconut Ice Cream

Cream Millefeuille with Red Berries

White Chocolate Custard with Cardamom Mango and Coconut Ice Cream

French Toast with Rice Pudding Mousse, Cointreau Marinated Strawberries and Orange Jelly

DANCING AND OPEN BAR

The Former Patio of Cap Rocat, is the ideal place to perform the “first dancing”..., but for the guests who wants to enjoy the music until the dawn...!, we kindly offer you the perfect place.

The Former Gunpowder Depot, excavated into the rock, is transformed into a magical place at night for special events, where guests of the event can enjoy a cocktail and music without disturbing the privacy and calm of the hotel guests.

Cap Rocat Open Bar

Gala Dinner Drinks:

White & Red Wine and Cava
National Beer
Soft Drinks
Water

Long Drinks with:

Whisky (international leading brands)
Gin (international leading brands)
Vodka (international leading brands)
Ron (international leading brands)
Baileys

Open Bar Rate:

40 € + IVA per person(2 hours)

15 € + IVA per person(extra hour)



SEA CLUB

Located on the waterfront, in the spectacular “Cala de la Reina”, the Sea Club is an open-air restaurant which offers dishes cooked in a traditional Mallorcan firewood oven and grill. It is the ideal place for organizing “**Get Together**” party, for the day before your event. Please find below a menu example:

GET TOGETHER NIGHT – BBQ DINNER

Assortment of Spanish Tapas

“Gambas al Ajillo”, “Pimientos de Padrón”,
“Calamares a la Andaluza” and “Patatas bravas”
Salads “Mallorcan Trampo”, Greek Salad and Caesar Salad.

BBQ Buffet

Spanish Paella with Fish and Sea Food
Grilled White Sausage
Spare Ribbs, Beef Entrecote, Veal Tenderloin, Chicken Breast
Grilled Vegetables, “Mallorcan Potatoes” with herbs
Grill Potatoes with Cheese Cream

Desserts Buffet

Fresh Fruit
“Mallorcan Almond Cake”
Cheese Cake with Blueberry

White Wine: Palacio de Bornos Verdejo (D.O. Rueda)

Red Wine: Loriñón Crianza (D.O. Rioja)

Cava: Freixenet Elyssia 1er.Cuvee

Water, Soft Drinks - Draft Beer

Coffee -Tea

BBQ Rate: 105 EUR per person + 8% VAT