



WEDDINGS 2012

The H10 Hotel Punta Negra offers you:

Bridal Suite, bottle of Cava and buffet breakfast.

Individual Menu for all the guests.

Decoration

Gala room

Dressed chairs

Free Tasting menu for 6 people.

Discount prices on lodgings for wedding guests

Complementary services

Wedding Cake – 5,25 € x person.

Music & DJ – Prices to be consulted.

Open Bar:

15.00 € per person (1 hour)

20.00 € per person (2 hours)

25.00 € per person (3 hours)

10.00 € overtime hours

Civil weddings

Assembly in the garden - Prices to be consulted

Includes: integral assembly, tent or private function room and floral decoration ...

Optional photography service

Entertainment: Possibility to hire animation, private or shared

Other decorations:

Ballon centres, childlike columns, decoration of the ceiling, numbers, letters, etc.

Prices to be consulted

Conditions of payment

1000€ as deposit, to book the salon.

30% of the total banquet price at the Menu testing.

60 % of the invoice, one week before the banquet day

10% of the invoice and all extras will be charged at the end of the event

(8 % V.A.T. not included)

We offer the possibility to make your personalized menu with different dishes that we show you below



Appetizer Punta Negra

*Pate Mousse with Mediterranean Grapes
Watermelon with Coconut
Toast with avocado mousse and caramelized shrimp
Potato with bacon
Green asparagus tips with smoked cod
Dices of Emmental Cheese with Strawberries
Crunchy sea shellfish Rock
Quails legs with Soya Sauce reduction
Bacon skewers with prawns
Sobrasada with honey and almonds
Bombón of foie gras*

Price 16.95 € + 8% TAX

(Iberic Lampiño Ham, with cutting service: 625€.- Euros per piece)

Appetizer Punta Negra Superior

*Iberian ham with quail's eggs
Watermelon with Coconut
Potato with bacon
Tuna Sashimi
Pate Mousse with Mediterranean Grapes
Dices of Emmental Cheese with Strawberries
Quails legs with Soya Sauce
Prawns' nest
Black rice and parmesan boletus
Bacon skewers with prawns
Sobrasada with Camembert on Majorcan bread
Steak tartar
Salmon roses marinated with Honey sauce
Bombón of foie gras*

Price 27.95 - € + 8% TAX

(Iberic Lampiño Ham, with cutting service:625€- Euros per piece)



Menu H10, does not need appetizer(from 50 pax)

*Iberian ham with quail egg
Watermelon with coco
Potato with bacon
Tuna Sashimi
Pate foam with Mediterranean grape
Diced Emmental Cheese with Strawberries
Quails legs with Soya Sauce reduction
Prawn's Nest
Black rice with Prawns and Parmesan Boletus
Bacon skewers with prawns
Sobrassada with Camembert on Majorcan bread
Steak tartar
Salmon roses marinated with Honey sauce
Bombon of foie gras
Toast with avocado mousse and caramelized shrimp
Green asparagus tips with smoked cod
Crunchy sea shellfish Rock
Sobrassada with honey and almonds
Manchego Cheese with grapes
Vegetable Tempura
Strawberry Gazpacho with Moscatel foam
Iberian Ham
National and International cheeses
Cod au gratin served on a spoon
Potato surprise
Quail egg with Salmon roe
Cherry tomatoes with Trout roe*

*Strawberries and Chocolate
Fruit Skewer
Mini Cakes
Banana Milk Shake with caramel foam*

Price per person: 110€ + 8% TAX



MENU MEDITERRANEO

Endives, turkey and apple

Sorbet of your choice

*Veal tenderloin with mushroom chutney, grilled goat's cheese and
Reduction Sauce of Oporto white wine*

Banoffee cake with red fruits, cream and caramel

Price per person: 69. - € + 8% TAX

MENU IRIS

*Millefeuille of raf tomato and Iberian Ham, Oregano Aroma
with Virgin Olive Oil*

Monkfish raviolis stuffed with Seafood Sauce with pepper vinaigrette.

Sherbet of your choice

Sirloin Steak with Cheese Fondue caramelized Ceps au aroma of red wine.

Russian cake on "crema catalana" and berries

Price per person: 110. - € + 8% TAX

(Maximum 100 persons)



MENU JARDI BLAU

Cream of asparagus with Caramelized shrimp

*Carpaccio of Bass with Fennel Bulbs
Lime Vinaigrette, tomato sorbet and Aragón black olive*

Sorbet of your choice

*Sow cooked at low temperature, (70°) on "poor nan" potatoes
With sour apple and pineapple puree with cardamon sauce.*

Black chocolate brownie with yogurt sauce and strawberry sorbet

Price per person: 85. - € + 8% TAX

MENU OSCA

*Cold Catalayud Melon Soup
With Iberian Ham Chippings*

*Turbot Fillets with langoustines in wild mushrooms Sauce
On vegetables*

Sorbet of your choice

Braised Lamb with Vegetables, with thyme and rosemary

Fig gratin with kirch sabayon sauce and raisin ice cream

Price per person: 113. - € + 8% TAX



MENU LA PINEDA

*Cream of Carrot with Coconut Ice Cream, Rosemary Essence
And Virgin Olive Oil*

Swordfish with spinach leaves on roasted peppers and grapes with rosemary sauce.

Sorbet of your choice

*Sirloin Steak with Fresh Foie, black pepper sauce
Chestnut and Pistachio Purée*

Rice with orange, saffron and honey ice-cream.

Price per person: 102. - € + 8% TAX

MENU TIERRA Y MAR

Lobster, fruit ceviche and basil-infused oil

*Sea Bass Fillet on embezzled leek, cava sauce
Carrot and pistachio purée*

Sorbet of your choice

*Sternum of suckling lamb cooked at low temperature (63°)
With potato cake, mini apples and thyme sauce*

Majorcan almond cake with almond ice cream and honey sauce

Price per person: 112. - € + 8% TAX



MENU PUNTA NEGRA

Terrina de foie with caramelized Modena

Sorbet of your choice

Guineafowl stuffed with mushrooms on "Mallorcan tumbet" with muscatel raisin sauce

Biscuit of Fig in caramel sauce with Fruits of the forest

Price per person: 74. - € + 8% TAX

MENU COSTA D'EN BLANES

Mushroom cream (Boletus Edilus) with tête de moine, trout roe and truffle (tuber indicum)

Sorbet of your choice

*Hake fillet au gratin flavoured with Asparagus and Seafood
With Prawns in Basil "Aroma"*

Varios frozen truffles with vanilla ice-cream

Price per person: 65. - € + 8% TAX



WINE SELECTION

H10 Selection:

White wine Viña Sol Young, D. O Penedes

Red wine Mas Rabell Young, Priorat D.O

Cava Roger de Flor D.O

Mineral waters, beers, soft drinks, selection of juices, assortment of liqueurs and coffees

€ 22.50

Selection Mallorca

White wine Son Bordils Muscat, young

Red wine Son Bordils "Syrah" aged

Cava D.O Pinoit Noir

Mineral waters, beers, soft drinks, selection of juices, assortment of liqueurs and coffees

€ 38.50

Pineda Selection

White wine Naia, Verdejo Rueda D.O

Red wine Beronia, Rioja D.O

Cava Pinoit Noir D.O

Mineral waters, beers, soft drinks, selection of juices, assortment of liqueurs and coffees

€ 33.50

Superior Selection

White wine Torre de la Moreira Rias Baixas D.O

Red wine Legaris, Ribera del Duero D.O

Juve & Camps Cava Reserva Familia

Mineral waters, beers, soft drinks, selection of juices, assortment of liqueurs and coffees

€ 48.00



Open Bar

<i>Whiski J.B</i>	<i>Licor 43</i>
<i>Vodka Absolute</i>	<i>Malibú</i>
<i>Lario's</i>	<i>Bayleis</i>
<i>Bacardí</i>	<i>Licor de melocotón</i>
<i>Brugal</i>	<i>Catalana Cream</i>
<i>Cointreau</i>	<i>Licor de manzana</i>
<i>White Martini</i>	

15.00 € per person (1 hour)
20.00 € per person (2 hours)
25.00 € per person (3 hours)
10.00 € overtime hours

Sorbet carte

<i>Cava-Lemon sorbet</i>	<i>Raspberry sorbet</i>
<i>Pineapple sorbet</i>	<i>Mango sorbet</i>
<i>Basil Sorbet</i>	<i>Green Apple sorbet</i>
<i>Strawberry Sorbet</i>	<i>Mandarin Sorbet</i>

Children Menu

Starters

Meat lasagne
Spaghetti bolognese
Varied appetizer
(Ham, cheese, salad, nuggets,
Squid rings, croquettes.....)

Main Course

Grilled Lamb and potatoes
Iberian pork tenderloin with chips
Chicken breast with potato
Veal steak with potato

Desserts

Assortment of ice cream
Homemade custard
Cakes of choice

Price per person: 40 € + 8% TAX



AFTER DINNER SNACKS 2012

PUNTA NEGRA

*Spanish omelette
Selection of Spanish cheeses
Escalibada "Majorcan vegetables" with anchovies toasts
Mini spinach croquettes
Butifarra with mushrooms
Sobrasada toast with honey and almonds
Emmental dices with strawberries*

Fruit skewers

Selection of baked pastries

€ 23 + 8% TAX

LA PINEDA

*Potato and courgette omelette
Selection of Spanish cheeses
Selection of salted puff pastry
Sandwich of salmon and chives
Coca de trampó
Gratinated Sobrasada gratinada with brie
Endive with cheese mousse*

Fruit skewers

Selection of baked pastries

€ 23 + 8% TAX



AFTER DINNER SNACKS 2012

MEDITERRANEO

*Paysane Omelette
Selection of Spanish cheeses
Chicken croquettes
Sandwiches of roasted sweet red pepper with tuna
Anchovies in vinaigre with trampó
Bread with tomato and ham
Roquefort toast*

*Fruit skewers
Selection of baked pastries*

€ 23 + 8% TAX

PANORAMICO

*Spinach omelette
Selection of Spanish cheeses
Cod fish croquettes
Pate sandwiches with cherrys
Chicken nuggets
Serrano ham flowers
Cheese delights*

*Fruit skewers
Selection of baked pastries*

€ 23 + 8% TAX