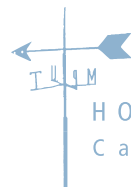


Weddings & Events

FOOD & DRINK

Suggestions



HOTEL CAN SIMONETA ★★★★★
Canyamel, Mallorca



Welcome to Our Exclusive Culinary Experience

Embark on a gastronomic journey with us, where we craft truly personalized culinary experiences tailored for your event. Our dedicated team, including our skilled chefs, is eager to meet you and introduce you to a world of exquisite flavours and exceptional service.

Let us create a culinary adventure that reflects your unique taste and style, turning your event into an unforgettable celebration.

Introducing Our Chef. Under the expertise of our Chef David Moreno and his dedicated team, you will experience a unique and innovative culinary journey. Indulge in exquisite Mediterranean dishes crafted from the finest ingredients while enjoying breathtaking views from our spacious terraces. Savor our exclusive gastronomic offerings and explore a diverse selection of fresh products made just for you.

Meet the team. Our head sommelier and his team are committed to assisting you in selecting the finest wines while delivering exceptional service to guarantee an unforgettable dining experience.



Welcome Drink Selections

Begin your event with our diverse welcome drink options, ranging from sustainable mineral water to Mediterranean delights with Damm beers, or indulge in a sparkling Cava or Champagne greeting. Choose from a selection of flavoured waters, each uniquely refreshing, to set the perfect tone for your gathering.

Water Cart

Cart with an ice-filled buckets featuring an assortment of bottled water, social and sustainable natural mineral water

Mediterranean Welcome

Guests will enjoy a selection of Damm beers (Estrella, Rosa Blanca, Daura, Free and Damm Limón) assisted by our dedicated waiters

Sparkling Welcome

Upon arrival, guests are greeted with a glass of Cava or Champagne, complemented by breadsticks and almonds available on bistro tables for a delightful snack

Flavoured Waters (please choose two options)

- Red fruit blend with raspberries, strawberries, and blackberries
- Cucumber and mint
- Ginger and watermelon
- Apple and cinnamon

Service Duration: 30 to 60 minutes



As the event progresses, delight in our array of cold and hot aperitifs, carefully curated to tantalize your taste buds. From the sophisticated red fruit gazpacho to the savoury air baguette with ham, every bite promises a memorable experience. Enhance your aperitif with our exclusive Iberian ham service for an added touch of luxury.

The Aperitif

Cold options

Red fruit gazpacho with watermelon
White garlic "gazpacho" with anchovies on skewer
Air baguette with ham
Steak tartare with green mustard
Savarin brioche with veal cheek and foie
Mini brioche with salmon and horseradish
Foie and almond Bombon
Hummus with crispy corn
Mozzarella and cherry tomato skewer with pinenuts pesto
Thai salad with fried cashews
Crispy corn with guacamole and anchovy
Corn toast with guacamole and salmon
"Trampo" with pineapple and peanuts
Majorcan Savory pastry "Cocarrois" stuffed with onion and raisins
Skewer with Mahon cheese and cured meat
Sobrassada and honey toast
Tomato and burrata tartlet
Eggplant hummus / Beetroot hummus

Hot options

Shrimp Scampi in Garlic
Crispy baby squid with lime sauce
Tuna, egg and tomato Spanish dumpling hollandaise
Oxtail dumpling and hoisin sauce
Mushroom croquette with homemade all I oli
Iberian ham croquette with guacamole
Joselito Iberian ham croquette with saffron aioli
Croquette of beef steak with chipotle mayonnaise
Chicken gyozas with oriental sauce
Vegetable gyozas with raspberry hoisin sauce
Samosas with Japanese mayonnaise
Chickpea falafel with tzatziki sauce
Mini mozzarella in panko
Zucchini and coconut cream

Enhance your aperitif

Iberian ham "patanegra" with Quelitas "Artesanas" and Ramallet tomato
Ham cutter service included

** We recommend selecting between 6 and 8 varieties of canapes for the cocktail hour*



Gala Dinner Menu /1

1. Starters

Lobster carpaccio with passion fruit vinaigrette and cilantro alioli

Tempered octopus salad with garlic potatoes and "Pico de Gallo"

(chili sauce with tomatoes, onions and coriander)

Salmon tartar with guacamole and oil caviar

Prawns from "Cala Ratjada" with Peruvian yellow potato causa limeña style

Avocado Gazpacho with prawn tartar

Beef carpaccio with parmesan cheese and truffle

Vegetable tartar with avocado gazpacho (VEG)

Pistachio green garlic cream with sardine and green apple (VEG)

2. Fish dishes

Monkfish confit with citronella sauce and green asparagus tartar

Grilled sea bass fillet with "mallorquin" tumbet and basil oil

Sea Bream fillet with cauliflower cream, Mahonés cheese and Mallorcan almonds

Squid tagliatelle with stewed onion and roasted garlic
"Fried" sole fillet with corn stew and lime-chili sauce

Cauliflower in textures with vegetable demiglace (VEG)

Vegetable cannelloni with spinach sauce (VEG)

3. Meat dishes

Mallorcan suckling pig confit with apricot from Porreras and potato millefeuille

Grilled beef tenderloin with white sweet potato purée, white asparagus and saffron butter

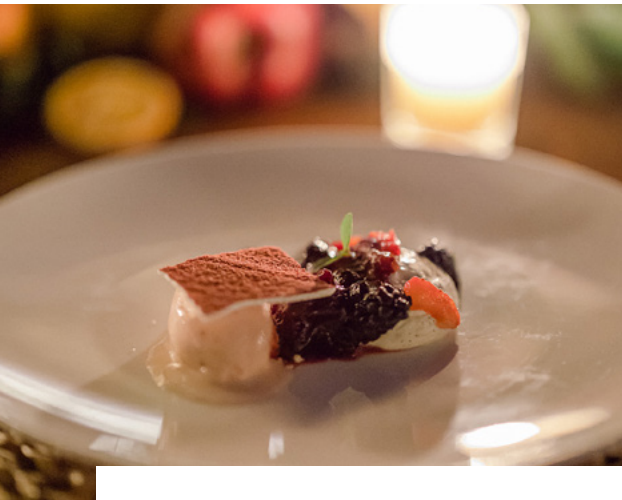
Iberian pork cheek cannelloni with foie sauce and Sineu truffle

Pularda confit with Périgord sauce and risotto de celery

Lamb shoulder terrine with potato confit and smoked tomatoes

Vegetable risotto with parmesan cheese and fried kale (VEG)

Pea stew with mint and crispy tofu (VEG)



Gala Dinner Menu /2

4. Sorbets

Frozen lemon and tequila margarita
Passion fruit, coconut and Malibu
Red fruits with Vodka
Cold almond milk with amaretto liqueur

5. Desserts

Pavlova with mango and passion fruit
Lemon pie with mojito sorbet
Chocolate in textures
The "Mallorquin" flavours (almond, apricot, and cottage cheese)
Orange cake with yogurt ice cream, cashew nuts and mango gel

6. Midnight Snacks

Complete the evening with our midnight snacks, including both sweet and savoury options to satisfy late-night cravings.

Sweet options

Fruit platter
Ensaïmada typical mallorcan sweet pastry

Savoury options

Cold snacks
Mallorcan savory pastries
Cheese and cold cut platter
Guacamole with nachos
Chicken and vegetable fajitas with assorted spicy sauces

Warm snacks

Mini Burgers
Hot Dogs
Curry Wurst
Pizza



Food Stations /1

BBQ Stations

For a perfect BBQ experience, each station is designed to offer a delightful journey through flavours, from the smoky richness of our meats to the fresh and vibrant notes of our seafood. Complement your selections with our array of sides and sauces, and finish with a sweet indulgence from our dessert stations. Enjoy the culinary adventure!

BBQ The Classic Options

Fish options

Wild sea bass
Sea bream
Salmon fillet
Red prawn
Octopus

Meat options

Iberian pork
Beef tenderloin
Seasoned lamb chops
Spicy Sausage

Sides

Grilled Corn
"Padrón" Peppers
Potatos
Grilled Vegetables

Sauces

Green Mustard
BBQ Sauce
Chimichurri
Hot-Spicy

BBQ The Gourmet Option

Red Tuna "Balfego"
Shrimp large size
½ Lobster
«Cebon» Beef
Mallorcan Black Pig fillet
Marinated pork rib in BBQ sauce and carved
Mallorcan Black Pig selection of sausages (Butifarro - Longaniza- Camallot)



Food Stations /2

Buffet options to complement your BBQ

This diverse selection of dishes ensures there is something for everyone, adding a touch of international flair to your BBQ experience. Enjoy the vibrant flavours and the joy of sharing a meal with friends and family in our great outdoors areas!

Appetizers

Assorted salads
Crudites
Pickles and Olives
Potato and Tuna Salad
"Trampo Mallorquín"
Tropical Cous Cous
Waldorf Salad
Prawn Cocktail
Bread corner with selection of different bread options, grissini and snacks

Savory Station

Classic Steak Tartar
Ceviche of Rockfish
Sausages
Mallorcan Cheese and Handmade «Sobrassada»
«Coca de Trampo» traditional mallorcan savory pastry with vegetables
Red Pepper «Piquillo»
Grilled Vegetables with Pesto
Antipasti

Desserts Station

Mini Fruit stick
Carrot Cake
Homemade Cheesecake
Dessert degustation in Sorbet Glass:
Chocolate Mousse, Piña Colada & Coco, Basil & White Chocolate

Sushi Station

A delightful selection of sushi rolls including California rolls, spicy tuna, and veggie options, complemented with soy sauce, wasabi, and pickled ginger for a complete experience.

Tex Mex Station

Tex-Mex favorites such as tacos with a choice of fillings including seasoned beef, grilled chicken, and black beans, alongside toppings like guacamole, salsa, sour cream, and shredded cheese.



To share

This family-style dinner invites warmth and connection as you gather around the table, sharing not only food but stories and laughter. Each dish is crafted to evoke the rich flavours and vibrant culture of Spain, encouraging diners to savour every moment and every bite.

Family-Style Dinner (everything meant for sharing)

Starters - Tapas Style

- Cantabrian Anchovies
- Padrón Peppers
- Oxtail Croquettes
- Prawns with Garlic and Smoked Chile
- Bacon-Wrapped Dates
- Watermelon Salad with Kalamata Olives and Feta Cheese
- Grilled Vegetables drizzled with Pesto

Mains to Share

Option 1

- Shoulder of Lamb with Roasted Potatoes and Rosemary
- Beef Tonkatsu, Panko-Stuffed with Mozzarella and Caramelized Onion
- Baja California-Style Fish (Fried Fish, Purple Cabbage, Chipotle Aioli)

Option 2

- Vegetable Rice Paella
- Seafood and Fish Rice Paella

Dessert (please choose one)

- The Flavors of Mallorca (Almond, Apricot, and Cottage Cheese)
- Strawberries and Cream experience.

Beverage Station (all our Food stations are complemented with the following drinks)

- A variety of refreshing non-alcoholic beverages
- An assortment of craft beers
- Still water and sparkling water with fresh citrus slices for a zesty twist



Our Wines

Join us for a delightful journey through our exquisite wine selection at our upcoming event. Whether you're a connoisseur or a casual enthusiast, there's something for everyone to enjoy. Our sommeliers will guide you through each tasting, sharing the stories behind the labels and the regions they come from. With each sip, discover the unique flavours and aromas that make these wines stand out. Don't miss out on this chance to indulge in some of the finest wines. Raise a glass to good company and great wine!

Sparkling Selection

Raventos i Blanc Denit
Raventos i Blanc | Blanc de Blanc
Louis Roederer Brut Premier
Louis Roederer Vintage Rose
R de Ruinart Brut | Champagne
Ruinart Rose | Champagne

White Selection

Loess | Verdejo | D.O. Rueda
A punt | Mallorca Wine & Riesling
Tianna Blanc Bochoris | Mallorca
Ava Blanc | Mallorca
Attis Albariño | Albariño Caiño
Pazo Rubianes Albariño | Albariño

Rose Selection

Velorse | Tianna Negre | Mallorca
Ava Rosat | Mallorca
Aix Rose | Cotes de Provence

Red Selection

Finca Binigual Veran | Mantonegro,
Cabernet, Syrah
Finca Binigual "Gran Veran" |
Mantonegro, Syrah
Ànima Negra AN | Callet, Fogoneu,
Mantonegro
Baigorri Reserva 2010 | Rioja |
Tempranillo
Fincas de Ganuza | Rioja Tempranillo
Roda I | Rioja | Tempranillo
Corimbo | Ribera del Duero | Tinta fina



Drinks

Our open bar and cocktail bar offer a wide selection of premium spirits and expertly mixed cocktails to complement your dining experience.

Open Bar

Ron: Diplomatico, Brugal, Barcelo
 Vodka: Grey Goose, Belvedere, Absolut Citron
 Whisky: Jack Daniels, Red Label, Black Label
 Tequila: Jose Cuervo Plata, Patron
 Others: Malibu, Licor 43, Brandy & Liquor

Cocktail Bar

French 75
 Cosmopolitan
 Caipirinha Flavours
 Mojitos
 Margaritas
 Moscow Mule
** More options available upon request*

Gin Tonic & Mixers

Gin Mare, Gin Eva, Palma Gin
 Tonics Premium: Fentimans
 Schweppes Heritage, Seventeen 1724
 Tonic Water

Mojitos & Pile

Mojitos deluxe, Passion Fruit, Mango
 Mallorquin Mojito, Strawberry Mojito
 Original Caipirinha

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