

Monday, 1st of July 2024

Welcome Coffee (10:30-11:00 – Main Hall)

Coffee, hot chocolate, decaf coffee, organic green tea, black tea, chamomile, mint tea, milk, skimmed milk, soya milk, fresh orange juice, energetic carrot juice, tropical juice, pineapple juice, mineral water.
Fresh sliced fruit, cheese and tomato sandwiches, smoked salmon sandwiches with green leaves and spiced mayonnaise, croissants, traditional chocolate pastry from Mallorca.

Lunch Buffet (13:45-15:00 – Ground Floor)

Cold cuts

Assorted local cold cuts
Assorted cheese selection
Seasonal vegetable sticks
Assorted seasonal lettuces
Cous-Cous salad and vegetables
Country salad (potatoes, onion, cucumber and mayonnaise)
Pasta salad with tomato, pepper, olives and spinach.
Salmorejo (cold tomatoes, bread, oil and garlic soup)
Variety of sauces and vinaigrettes

Hot dishes

Rice with fish and selfish.
Grilled cod fish with spinach and prawns
Sea bass with lemon sauce
Tandoori Lamb
Beef and broccoli in sauce
Vegetables lasagna
Pasta *Penne* with *arrabiata* sauce

Side dish

Risolada potatoes
Green beans with baby carrots
Sautéed mushrooms in garlic sauce

Desserts

Chocolate brownie
Greek yoghurt with red fruits compote
Carrot and nut cake
Typical *ensaimada* from Mallorca
Seasonal fruits

Drinks

White and red wine, beer, soft drinks, mineral water

Assorted bread

Coffee and infusions

Coffee Break (16:45-17:15 – Main Hall)

Coffee, hot chocolate, decaf coffee, organic green tea, black tea, chamomile, mint tea, milk, skimmed milk, soya milk, fresh orange juice, energetic carrot juice, tropical juice, pineapple juice, mineral water.
Fresh sliced fruit, *Napolitana* pastry filled with cream, Chocolate brownie, raisin and cinnamon pastry.

Tuesday, 2nd of July 2024

Coffee Break (10:00-10:30 – Main Hall)

Coffee, hot chocolate, decaf coffee, organic green tea, black tea, chamomile, mint tea, milk, skimmed milk, soya milk, fresh orange juice, energetic carrot juice, tropical juice, pineapple juice, mineral water.

Fresh sliced fruit, Sandwich with dried tomato, cheese, chicken and *Genovese* pesto, mini Spanish omelet sandwich, typical *ensaimada* (traditional pastry from Mallorca), *Nutella* muffin.

Lunch Buffet (13:45-15:00 – Ground Floor)

Cold cuts

Assorted local cold cuts
Assorted cheese selection
Seasonal vegetable sticks
Assorted seasonal lettuces
Quinoa salad with dried fruit and seasonal vegetables
Potato and vegetables salad with mayonnaise and tuna
Greek salad
Gazpacho (cold tomatoes soup)
Variety of sauces and vinaigrettes

Hot dishes

Paella of chicken and vegetables
Smoked salmon with *teriyaki* sauce
Cuttlefish Majorcan style
Beef *Stroganoff*
Tikka chicken with cilantro and coconut
Parmigiana di melanzane
Macarroni pasta in cheese sauce

Side dish

Sautéed vegetables
Smashed broccoli
Baked potatoes

Desserts

Cheesecake with berries
Chocolate cream
Apple *crumble*
Peach yogurt with topping
Seasonal fruits

Drinks

White and red wine, beer, soft drinks, mineral water

Assorted bread

Coffee and infusions

Coffee Break (16:45-17:15 – Main Hall)

Coffee, hot chocolate, decaf coffee, organic green tea, black tea, chamomile, mint tea, milk, skimmed milk, soya milk, fresh orange juice, energetic carrot juice, tropical juice, pineapple juice, mineral water.

Fresh sliced fruit, *Napolitana* pastry with chocolate, heart-shaped *Palmiers* pastries, cereals croissants.

Tuesday, 2nd of July 2024

Closing Cocktail (20:30-22:30 – Rooftop Palma - Third Floor)

Cold Bites

Vegetable *ceviche* with mango and coconut
Majorcan empanadas with meat
Iberian ham with *Majorcan* bread
Garlic and tomato bread with *Majorcan* cold cults
Duck *Foie-Gras* and almonds bites
Capresse salad with mozzarella pearls and roasted tomato with basil
Tuna *tataki* with wakame seaweed marinated with soya, sesame and ginger
Humus with crudités
Roasted peppers bread

Hot Bites

Prawn-filled dumplings
Mushrooms croquettes
Steamed gyozas with *teriyaki* sauce
Black tiger prawns with sweet chili
Yakitori chicken skewers
Vegetables *samosas*
Mini beef burgers with bacon and local *Mahon* cheese
Centolla crab wrapped in thin pastry

Sweet Moments

Assorted French *macarons*
Petit fours
Candy bar

Drinks

White and red local wine, beer, soft drinks, mineral water