

## Monday, 29th of June

### 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, ham and cheese sandwiches, smoked salmon wraps 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 shellfish.  
Majorcan-Style Hake  
Sea bass with lemon sauce  
Lamb stew with vegetables and Pisto  
Beef and broccoli in sauce  
Vegetables lasagna  
Pasta *Penne* with *arrabbiata* 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, 30th of June

### 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*  
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, 30th of June

### 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  
Marinated salmon tartare  
Hummus 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