



GRAN HOTEL
SON NET

— MALLORCA —

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Conference & Groups portfolio

Dear Sirs and Madams,

Thank you for your interest in Gran Hotel Son Net as a possible location for your meeting or planned event.

In this portfolio you will find all the information about our food & beverage options, daily delegate rates for meetings and the rates for privatisation of the hotel for your event.

In the following pages you can discover our selection of starters, main courses etc. with individual pricing to **create your own menu**. Our cuisine offers all from traditional dishes to international classics, with the personal touch of our chef Cristian Coll.

For further inquiries, please feel free to contact us.

With kind regards,

The Son Net Team



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WELCOME DRINKS, COCKTAILS & CANAPÉS



Premium

Champagne Baron-Fuenté Millesimé 2006,
Champagne Baron-Fuenté Rosé
Malvasia Son Net 2017,
AIX Provence Rosé 2014,
Selección Especial 2011, Bodegas Abadía Retuerta
Beer, mineral water and soft drinks
Potato crisps and olives

30 minutes: € 25.00 per person
60 minutes: € 45.00 per person

Cocktails and aperitives

Kir Royale, Bellini, Mimosa, Aperol Spritz
House wines and cava
Beer, mineral water and soft drinks
Potato crisps and olives

30 minutes: € 22.00 per person
60 minutes: € 39.00 per person

Aperitive package "Son Net"

House wines and cava
Beer, mineral water and soft drinks
Potato crisps and olives

30 minutes: € 17.00 per person
60 minutes: € 28.00 per person





Spicy potato canapé	3€
Avocado bruschetta, quail egg and feta cheese	3€
“Fine de Claire n°3” oysters with ponzu dressing and fresh wasabi	4,5€
Shrimp tartare cornet, smoked kipper caviar	4€
Grilled scallops with coconut sauce, kimchi and smoked bacon	4€
Fish & Chips with lime alioli	3€
Iberico ham croquette	3€
Chili chicken wings	3,5€
Oxtail with parsnip puree	3,5€
Black Angus mini burger with cheese and quail egg	4€
Suckling pig crispy roll, sweet chili sauce, and charcoal mayonnaise	3,5€

Food stations

Acorn fed Iberian ham with grissini	650€/40 pax
Majorcan, Spanish and International cheeses boards with garnish and Can Matarino cold cuts station	650€/40 pax
Majorcan Dim Sum station	650€/40 pax





COFFEE BREAKS



Coffee breaks

Coffee and selection of teas

Selection of soft drinks, orange juice, mineral water

Daily pastries

€ 15.00 per person

Fresh fruit cocktails

€ 8.00 per consumption





FOOD OPTIONS

(minimum 15 pax)

STARTERS



Vietnamese salad with black Angus tataki, smoked sesame sauce, glass noodles, green papaya, mint, coriander and sweet basil	18€
Prawn salad with avocado, mango, crispy onion and miso & ginger dressing	19€
Galician beef carpaccio, English sauce, black truffle, rocket salad and Parmesan cheese	19€
Cold almond soup with shrimps, grape and almond sorbet	20€
Watercress and seafood soup, lobster, cockles and gnocchi	19€
Grilled foie gras with white chocolate, corn and red wine bread	19€

Vegetarian

Caramelized artisan goat cheese salad, sun dried tomatoes, walnut & honey dressing	18€
Thai coconut soup with vegetables and deep-fried tofu	17€





Fish

Monkfish & mussels casserole with cabbage & potatoes “trinxat”	28€
Grilled seabass with clams & chart stew, potatoes, slow cooked eggs & parsley	27€
Roasted seabass fillet, truffled sweet onion, bacon wrapped green asparagus and mustard sauce	29€
Sole fillet with broccoli puree, vegetables and citrus dressing	28€

Meat

Boneless suckling pig, red mustard sauce and potatoes stuffed with honey, mahones cheese & sobrasada	30€
Suckling Lamb shoulder, parsnip puree, black truffle and thymed bread crumbles	31€
Grilled Galician beef sirloin with foie gras, smoked potato terrine, spinach and Port Wine sauce	31€
Roasted duck, caramelized onion, mushroom stuffed pasta and Perigueux sauce	29€



DESSERTS



Salted caramel Eclair, coffee milk ice-cream and toffee sauce	11€
Murphy's law (8 spices meringue, mango, carrot cake, butter ice cream "Echire")	11€
Toasted creamy White chocolate, cocoa cake, chestnuts and Tahiti vanilla ice cream	11€
Lime 'Keffir' light cream, citronella, green coconut sorbet and lime meringue	10€
Cookies Creme brûlée, walnut ice cream and liquid caramel	10€





BBQ in „EL GAZEBO“

(minimum 40 pax)



On table

Bread selection, alioli, butter and olives

Starters and salads

Oysters “Fine de Claire n°3” with ponzu sauce

Lobster cocktail with creole sauce

Shrimps with tartar sauce

Gazpacho jar

Pasta salad (ham, cherry tomato, tuna, basil, black olive, red onion, dried tomato, capers, anchovies)

Caesar salad little glass

Capresse salad

Veal carpaccio, arugula, parmesan and Harry’s sauce

Vitello tonnato

Iberian ham station

Handcraft Iberian ham and bread sticks

Mallorcan station

Majorcan onion and peppers dough with typical sausage

Sobrasada and local crackers

Typical Majorcan stew



BBQ in “EL GAZEBO”



BBQ

Roast beef

Rack of lamb

BBQ sauce pork ribs

Sauces: honey-rosemary-beef sauce and spicy tomato

Local fish in salt crust with hollandaise sauce

Side dishes

Roasted potato wedges with sour cream

Grilled vegetables (eggplant, zucchini, portobello, cherry tomato, baby corn, green asparagus) with chimichurri sauce

Desserts

White chocolate flan, creamy chestnut and 70% chocolate mousse

Brownie cylinder, heart of toffee and white exterior

Vanilla Panacota, coconut crumble, pineapple osmosis and mint

Seasonal fruits creme brulee

€ 75 per person





BUFFET „SON NET“

(minimum 40 pax)



Salads & Starters

Majorcan cold cuts selection

Smoked salmon with raifort sauce

Capresse salad

Homemade paté assortment & pickles

Tomato, white asparagus, capers and onion salad

Beef carpaccio with pepper, Worcester mayo and Parmesan cheese

Lobster cocktail with creole sauce

Prawns with tartar sauce

Pasta salad with ham, tuna, cherry tomato, capers and red onion

Soup

“Escudella” meat soup with “Santa Pau” beans

Main courses

Roastbeef with bearnaise sauce

Monkfish and mollusks stew

Oxtail in red wine



BUFFET “SON NET”



Sides

Roasted potato wedges with sour cream

Grilled vegetables (eggplant, zucchini, cherry tomato, corn mini and green asparagus) with Chimichurri sauce

Desserts

White chocolate flan, creamy chestnut and 70% chocolate mousse

Brownie cylinder, heart of toffee and white exterior

Vanilla Panacota, coconut crumble, pineapple osmosis and mint

Seasonal fruits creme brulee

€ 81 per person





BEVERAGE PACKAGES

All packages include water (still and sparkling), soft drinks, coffee and tea during lunch or dinner. Alternatively all beverages may also be charged by consumption.

PACKAGE 1

Champagne

Baron Fuenté Millesimé 2006

Champagne

Chardonnay, Pinot Noir, Pinot Meunier

White wine

Vins Miquel Gelabert Selecció Chardonnay 2012

Mallorca

Chardonnay

Red wine

Abadia Retuerta

Ribera del Duero, Tempranillo

Syrah

Cabernet

€ 70.00 per person

PACKAGE 2

Sparkling wine

Cava Gramona Imperial

Penedes, Macabeu, Xarel.lo & Parellada

White wine

Valtea Albariño

Rias Baixas

Red wine

Son Net Gran Selecció Premium 2007

Mallorca

Syrah

€ 55.00 per person

PACKAGE 3

Sparkling wine

Cava Son Net Brut Nature Premium
Penedes, Macabeo, Xarel-lo, Parellada

White wine

Sebastian Pastor
Mallorca, Chardonnay, Prensal

Red wine

Sierra Cantabria Selección
Rioja, Tempranillo

€ 42.00 per person

PACKAGE 4

Sparkling wine

Cava Son Net Brut Nature
Penedes, Macabeo, Xarel-lo, Parellada

White wine

Son Net Malvasía 2016
Mallorca, Malvasía

Red wine

Son Net Selection 2010
Mallorca, Callet, Mantonegro, Cabernet
Merlot y Syrah

€ 35.00 per person



OTHER INFORMATION



Daily Delegate Rates:

Full Day Conference package includes:

Meeting Room from 8:00 until 18:00

Projector, screen and flipchart

Mineral water (3 X 0,5 liter per person)

2 coffee breaks (morning and afternoon) 30 minutes each

3 course business lunch including non-alcoholic drinks (select from above options)

Or our business buffet option

€ 121.00 per person

Half Day Conference package includes:

Meeting Room for 4 hours

Projector, screen and flipchart

Mineral water (2 x 0,5 liter per person)

1 coffee break (morning) 30 minutes

€ 91.00 per person





Son Net Business lunch buffet (Full Day Conference package)

Sandwiches

Son Net mini club sandwich

Black angus mini burger with cheese and quail egg

Salmon wrap, avocado and radish sauce

Salads

Chicken salad with glass noodles, green papaya, chili, coriander and mint

Goat cheese salad with walnuts, grapes, and truffle, honey & mustard dressing

Main courses

Sea bass fillet with watercress cream and seasonal vegetables

BBQ pork ribs with roasted potatoes

Desserts

Seasonal fruit salad

Chocolate brownie with strawberries





CAPACITIES FOR MEETINGS

Mezzanine Oleum Restaurant:

Cabaret	: 40 pax
Theater	: 30 pax
School	: 12 pax
Boardroom	: 20 pax

Treehouse:

Boardroom	: 7 pax
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Meeting room:

Boardroom	: 20 pax
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RESTAURANT'S CAPACITIES

Restaurante Oleum:

Courtyard	: 100 pax
Main room	: 75 pax
Mezzanine	: 20 pax
Terrace	: 100 pax

Restaurante Gazebo:

Terrace	: 150 pax
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We have more locations and set up possibilities, please do not hesitate to contact us and let us know your requirements to propose you a tailor made set up plan.



Gran Hotel Son Net
Prices Exclusivity Use 2018

Month	Exclusivity / day	Min. length of stay
January	7.500 €	3 nights*
February	9.500 €	3 nights*
March	14.000 €	3 nights*
April	18.000 €	3 nights*
May	25.000 €	4 nights*
June	27.000 €	5 nights*
July	27.000 €	6 nights*
August	27.000 €	6 nights*
September	25.000 €	4 nights*
October	20.000 €	4 nights*
November	9.500 €	3 nights*
December	7.500 €	3 nights*

* the rates above require a minimum spent in food & beverage, more details up on request

* including breakfast, minibar, VAT and the total exclusivity use of the hotel and its facilities including the swimming pool, restaurants, beauty lounge, fitness center and the 31 rooms.

Contact:

Daniel Jean
Director of Sales & Marketing
djean@sonnet.es
+34 97114700