

CANAPES & APERITIFS

Protur Biomar Gran Hotel & Spa



A choice of 5 cold & 5 hot aperitifs: 18€
Area: throughout the hotel + restaurants

COLD APERITIFS

Prawns with Romesco sauce
Vietnamese spring roll with sweet & sour sauce
'Montadito' of Parma ham with melon rounds
Beef Carpaccio with rocket lettuce
& Parmesan cheese
'Montadito' of 'escalibada'
(smoky grilled vegetables with 'Santoña' anchovies)
Assorted sushi & nigiri
Assorted vegetable maki
Mozzarella & kiwi en brochette
Canapé of rolled salmon with cheese
Canapé of duck ham

HOT APERITIFS

Crêpes filled with chicken & porcini mushrooms
Traditional chicken, ham & wild mushroom
croquets
Chicken satay brochette
Kataifi prawns in sweet & sour sauce
Mini curried beefburger
Seafood in pastry
Mini brochette of vegetables in tempura
Lamb kofta brochette
Speciality cod with crunchy onion

WEDDINGS

ASIAN MENU

Protur Biomar Gran Hotel & Spa



Choice of Starter, Main course & Dessert: 37€

Area: restaurant + terrace

STARTERS

Asian salad of seaweed & papaya
Prawns with wonton pasta
A combination of sushi & maki
Prawns & vegetables in tempura
Chicken & vegetable Gyoza with hot & sour sauce
Vegetable samosa

MAIN COURSES

Thai style chicken satay with jasmine rice
Red curried prawns & udon
with sautéed vegetables
Beef Teriyaki with baby vegetables & tofu
Peking duck with rice
Asian tuna with yakisoba & prawns
Beef madras with vegetable pakora

DESSERTS

Assorted fruit in tempura
Passion & mango surprise
Coconut tart
Green tea ice cream with fruit

WEDDINGS

LA TOSCANA MENU

Protur Biomar Gran Hotel & Spa



Choice of Starter, Main course & Dessert: 35€

Area: restaurant

STARTERS

- Mozzarella & kiwi salad
- Chef's speciality Italian salad
- Lasagne with Napolitana sauce & 4 cheese bechamel
- Italian Antipasto (assorted cheese & cold meat)
- Risotto of porcini mushrooms & fresh truffle

MAIN COURSES

- Beef Tagliatta with vegetables and potato & ricotta pie
- Salmon in Lambrusco & asparagus au gratin
- Beef tenderloin with porcini mushrooms
- Chicken Saltimbocca with Mediterranean potatoes
- Pork sirloin in Marsala wine & aubergine parmigiana
- Lamb with apple & chestnuts

DESSERTS

- 3 flavoured Panacotta
- Tiramisu
- Coconut tart on mango base
- Cream of mascarpone with Savoirdi fingers
- Brochette of fruit with chocolate & crème anglaise

WEDDINGS

AZAFRÁN MENU

Protur Biomar Gran Hotel & Spa



Choice of Starter, Main course & Dessert: 42€

Area: restaurant

STARTERS

- Coconut Vichyssoise with sautéed porcini mushrooms & Ibericos
- Lobster Bisque with lemon flavoured diced bread
- Terrine de foie mi-cuit with caramelised apple
- Prawn cocktail with tomato jelly
- Salad of watercress, rocket lettuce & Parmesan cheese
- Beef Carpaccio with porcini mushrooms & truffle

MAIN COURSES

- Beef Tournedos with foi & hazelnut vinaigrette
- Mediterranean sea bass & powdered Romesco
- Cod confit & seafood in onion
- Iberian sirloin with apple purée
- Lamb confit with pear, plum & mint sauce
- Pheasant Roulade with reduced malvasía

DESSERTS

- White chocolate drops with passion fruit
- Pineapple Carpaccio with yoghurt mousse & mango quenelle
- Red fruit soup & cheese mousse
- Chocolate coulant with crème anglaise
- “Crema Catalana” with glazed fruit

WEDDINGS

VEGETARIAN MENU

Protur Biomar Gran Hotel & Spa



Choice of Starter, Main course & Dessert: 32€

Area: throughout the hotel

STARTERS

Courgette Carpaccio with tomato & rocket salad
Aubergine & Mozzarella pie
Vegetable & wild mushroom Yakisoba
Cream of vegetable with asparagus
Wonton vegetable spring roll in tempura
Vegetable lasagne
Vegetable & porcini mushroom Risotto

MAIN COURSES

Vegetables in pastry
Grilled baby vegetables with pesto
Parmentier potatoes
with sautéed murgula mushrooms
Vegetable cannelloni with ricotta, spinach & tofu
Vegetable Burritos with chilli sauce
Carrot & spinach pie

DESSERTS

Fruit salad in green tea
Strawberries with Modena & orange juice
Carrot cake with white chocolate
Papaya filled with yoghurt & red fruit
Fruit sautéed with cane rum & coconut milk

WEDDINGS

CHILDREN'S MENU

Protur Biomar Gran Hotel & Spa



Up to 14 years old. Choice of 1 main course + 1 dessert + 1 soft drink: 25€

Area: throughout the hotel

MAIN COURSES

Chicken breast with French fries
& baby vegetables
Beefburger
Cheese or ham Pizza
Fish & chips
Spaghetti bolognese or
Napolitana
Crispy chicken breast
Hot dogs

DESSERTS (POSTRES)

Assorted ice cream
Black chocolate mousse with cream
Pancakes with honey
Home made custard
Strawberry cheesecake

WEDDINGS

BARBECUE BUFFET 1

Protur Biomar Gran Hotel & Spa

This is the basic buffet and additional theme corners can be added: 40€ (Minimum 50 people)

Area: The Terrace Grill restaurant

COLD BUFFET

Gazpacho & baby vegetables
Crudités & cold sauce corner
Cheese & cold meat corner

HOT BUFFET

Beef tenderloin with porcini mushrooms
Canjun chicken breast
Peppered salmon
Iberian sirloin in Port wine sauce

SALADS & COLD DISHES

Prawn cocktail
Chicken salad with soya & orange
Pasta salad with cherry tomatoes & rocket
Savoury diced meat
Salmon with pineapple
Chicken filled with vegetables
Tuna tartar
Endives in Roquefort salad
Bacon & date pastries
Beef Carpaccio with Parmesan cheese
Couscous with avocado & strawberries

SIDE DISHES

Stuffed potatoes
Sautéed mushrooms
Vichy carrots
Mashed cabbage
Tri coloured vegetables

BBQ GRILL

Lamb chops
Beef entrecôte
Chicken breast
Pork sirloin
Salmon en brochette
Arab style lamb brochette
Prawns
Jacket potatoes
Creamed rice
Grilled tomato
Corn on the cob
Chilli sauce
BBQ sauce
Salad dressing
Mustard sauce

DESSERTS

Cheese mousse
Cheesecake
Sacher Torte
Fruit salad in green tea
Strawberry cheesecake
Carrot cake
Mango demi froid
Creamed rice
Apple Tatin
Chocolate fountain with fruit

BARBECUE BUFFET 2

Protur Biomar Gran Hotel & Spa

This is the basic buffet and additional theme corners can be added: 40€ (Minimum 50 people)

Area: The Terrace Grill restaurant

COLD BUFFET

Cold cream of melon
Crudités & cold sauce corner
Cheese & cold meat corner

HOT BUFFET

Beef entrecôte in sweet mustard
Duck magret with red fruit
Tuna Marmitako
Panko breaded chicken breast

SALADS & COLD DISHES

Seafood casserole
Salad of tomato, fresh cheese & peanuts
Caesar salad
Roast beef with mango & gravy
Cold sweet & sour prawns
Meat & Mozzarella pie
Salmon Tartar
Bresaola filled with ricotta
Ham & cheese mini pastries
Coppa Carpaccio with wild mushrooms
Vegetable Panaché with pesto

SIDE DISHES

Potatoes filled with spinach
Mediterranean vegetables
Cauliflower au gratin
Traditional Majorcan tumbet
Asparagus with ham

BBQ GRILL

Iberian pork chop
Beef tenderloin
Turkey breast
Iberian secret
Sea food brochette
Pork brochette
Prawns
Jacket potatoes
Grilled tomato
Corn on the cob
Chilli sauce
BBQ sauce
Dressing
Mustard sauce

DESSERTS

Tiramisu mousse
Fruit tart
Plum & cheesecake
Traditional 'Greixonera'
Fondant chocolate macaroon
Apple tart
Coffee mousse
Sabayon with fruit
Almond pudding
Chocolate fountain with fruit

WINE LIST

Protur Biomar Gran Hotel & Spa



The wine options can be inter combined and we also have at your disposal our new wine, cava & champagne list from which you can also make your own choice à la carte.

BASIC · 22€

White: Rimat (Chardonnay)

Red: Butxet (Cabernet Sauvignon)

Cava: Codorniu 1551

Others: Mineral water, Soft Drinks

Coffee & Select Liqueurs

PREMIUM · 30€

White: Val de Nora (Albariño)

Red: Aia (Merlot)

Cava: Anna de Codorniu

Others: Mineral water, Soft Drinks

Coffee & Select Liqueurs

STANDARD · 25€

White: José Pariente (Verdejo)

Red: Cepa 21 Hito (Tinto Fino)

Cava: Freixenet Brut Nature

Others: Mineral water, Soft Drinks

Coffee & Select Liqueurs

SELECT · 40€

White: Nou Nat (Prensal blanco)

Red: Pintia (Tempranillo)

Cava: Juve & Camps

Others: Mineral water, Soft Drinks

Coffee & Select Liqueurs

WEDDINGS

ADD-ON CORNERS

(can only be added to the barbecue buffet). Min. 50 people.

Protur Biomar Gran Hotel & Spa

ASIAN CORNER · 25€

Prawn & seaweed salad
Asian salad
Beef Teriyaki
Yakisoba with prawns
Prawns in tempura
Sushi maki sashimi
Vietnamese spring rolls
Teriyaki vegetables
Vegetables in tempura
Green tea ice cream
Mango passion surprise
Fruit fried with honey

SPANISH CORNER · 25€

Salad of lettuce hearts & anchovies
Galician style squid
Paella corner
Basque style hake
Chicken in cava
Beef tenderloin in Pedro Ximenez
Prawns in garlic
Carved leg of pork
Ratatouille
"Crema Catalana"
'Piononos'
Home made flan

ITALIAN CORNER · 22€

Salad of Mozzarella with kiwi
Cheese & Italian cold meat
Beef Carpaccio
Pizza stall
Pasta stall
Chicken Saltimbocca
Salmon in Lambrusco
Pork sirloin with Gorgonzola
Tiramisu
Tri flavoured Panacotta
Strawberries in balsamic vinegar

TEX MEX CORNER · 22€

Jalisco salad
Chicken & avocado salad
Fajitas, tacos & burritos
Chilli con carne
Cajun chicken
Monk fish with coriander
Pork sirloin with banana
Pineapple Carpaccio with mango
Flambéed banana
Fruit salad with Tequila

LUXURY CORNER · 40€

Oyster bay
Sliced Iberian ham
Salmon & prawn salad with caviar
Salad of crudités with foie on mini toast
Lobster casserole
Tenderloin Rossini
Rolled pheasant with crunchy carrot & potato pie
Angus entrecôte, Iberian sirloin, prawns & crayfish
Sabayon & exotic fruit with chocolate

INDIAN CORNER · 25€

Special Indian Salad
Vegetable pakora
Samosa vegetables
Papadom with 3 sauces
Chicken Tika Masala
Lamb Madras
Prawn Korma
Basmati rice
Plain nan bread
Carrot cake

LOW CALORIE CORNER · 20€

Majorcan trampo salad
Salad of green crudités
Mango chutney with vegetables
Spinach pastry
Vegetarian Pizza
Cabbage & courgette mash
Udon with vegetables
Baby vegetable pie
Coconut pudding
Banana in tempura with honey



FOR THE BRIDE

"Pink lady" full treatment (face & body)

Manicure & pedicure with gel polish (+ the design of your choice: crystals, glitter, patterned...)

Depilation

Eye lash tinting

Eye lash curling

Make up (including the trial)

Hairdressing (including the trial)

DHA bronzing (with sugar cane)

340€

FOR THE GROOM

'Sandalwood man' full treatment

Back & neck relaxation massage

Manicure & pedicure "Just for Him"

DHA bronzing (with sugar cane)

159€

*If both packages are booked, we have a special gift for the newly weds: Magic moments together in our Sala Duo (2 hours)

FOR THE GUESTS

"AN AFTERNOON OF PAMPERING"

A welcoming glass of cava on arrival

Manicure & pedicure

Flash facial beauty

DHA bronzing (with sugar cane)

Make up (on the wedding day)

Hairdressing (on the wedding day)

*Special token gift for the guests: 1 Hydro thermal circuit +1 Massage (15')

149€ per person

WEDDING CHECKLIST

Protur Biomar Gran Hotel & Spa



* Not included in the price

- | | |
|--|--|
| <input type="checkbox"/> Bridal bouquet * | <input type="checkbox"/> Sound & light systems |
| <input type="checkbox"/> Centrepieces | <input type="checkbox"/> Duplex * |
| <input type="checkbox"/> Chairs | <input type="checkbox"/> Table cloths & napkins |
| <input type="checkbox"/> Chocolates | <input type="checkbox"/> Transportation * |
| <input type="checkbox"/> Flower arrangements | <input type="checkbox"/> Disc jockey * |
| <input type="checkbox"/> Hair dresser * | <input type="checkbox"/> Special welcoming glass of cava for guests staying at the hotel |
| <input type="checkbox"/> Background music | <input type="checkbox"/> Wedding cake |
| <input type="checkbox"/> Photography & video * | <input type="checkbox"/> Ironing service |
| <input type="checkbox"/> Seating plan | <input type="checkbox"/> Hiring of special cars * |
| <input type="checkbox"/> Free parking | |
| <input type="checkbox"/> Personalised keepsake menus | |

FREE BAR

1 hour 18€. 2 hours 30€. Extra hour 12€ · Premium: 1 hour 25€. 2 hours 37€. Extra hour 15€.

LATE NIGHT SNACK

Canapés & montaditos 7,50€. Chocolate fondue with fruit 3,50 €
(Please ask for information on other options available).

PRE/POST WEDDING

Protur Biomar Gran Hotel & Spa



PRE WEDDING

A welcome cocktail for all the family members staying at the hotel is included in the price.

A private family cocktail party with finger food.
18€

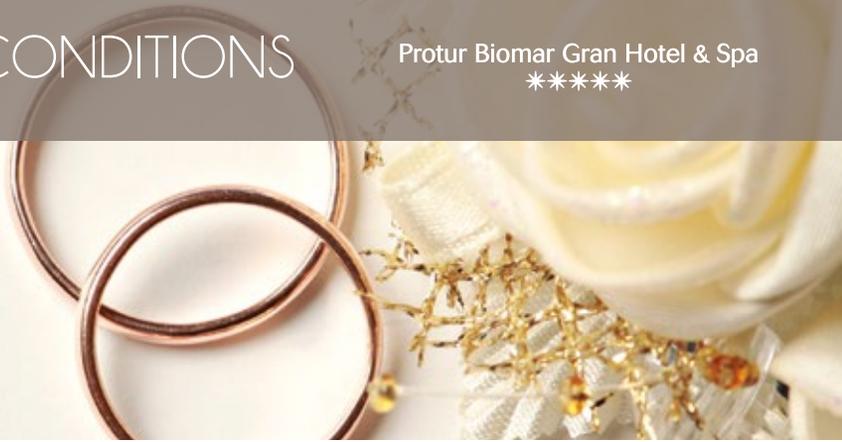
A private family dinner the night before the event.
35€

POST WEDDING

Breakfast for the family members staying at the hotel is included in the price.

At midday: paella-making demonstration
+ tasting, including dessert. (drinks not include).
25€

WEDDINGS



GENERAL TERMS AND CONDITIONS

- The price of the menu is per person and includes VAT at the current rate of 10%, but which may be subject to change by the public administration.
- A menu tasting for two people is included.
- Clients can also make their own combination from the dishes on offer on all the menus.
- A room for the wedding night with breakfast and a late check out till 3 pm is included (room subject to availability).
- A special room rate for wedding guests (25% discount).

PAYMENT AND DEPOSITS

- 10% on signing the contract.
- 80% two months before the event.
- 10% just after the event.
- Changes & partial cancellations (confirmation of numbers) allowed up to 10 days prior to the wedding.