EL HOTEL

Events Menus

Reservation tel. 971 315 963 / www.elhotelpacha.com

Cocktail

(40 minutes approximately)

OPTION A

5 Pieces of our canapé list
House wine, beer, water and soft drinks
22€
With cava 25€

OPTION B

8 Pieces of our canapé list
House wine, beer, water and soft drink
27€
With cava 30€

OPTION C

12 Pieces of our canapé list
House wine, beer, water and soft drink
32€
With cava 35€

(V.A.T. included) Price per person

Canapés, Snacks, Brochettes, ...

Mini asparagus tartlets
Mini nuts & roquefort tartlets
Mini cream cheese & spring onion tartlets
Mini vegetables & curry samosa
Melon and iberian ham pearl
Mini artichokes with duck ham
Smoked salmon with cheese and dill
Mini omelettes
Mini pizzas
Cod voulavent
Tuna and crab voulavent
Prawn maki
Salmon maki
Mackerel maki
Mini club sandwich
Mini ham & cheese sandwich
Goat cheese toast with duck ham

Tuna with black sesame snack
Octopus “a la gallega”
Quail marinade lollipop
Chicken lollipop
Prawn and pistachio brochette
Shitake prawn brochette
Oriental chicken brochette
Fruit mix brochette
Caprese brochette with oregano oil
Cauliflower & mango cream with caviar shot
Strawberry “gazpacho”
Pudding rice shot
Anchovy with vinaigrette and salmon caviar
Caramelised cod with dice courgette
Grilled octopus
“Salmorejo” with goat cheese
Tea boiled quail eggs

Salty Coffee Break

Cold drinks
Soft drinks, water, orange and pineapple juice

Ham & cheese sandwich
(1 per person)

Acorn Iberian ham mini ciabatta
(1 per person)

Cookies

Nuts

Price

20 €
(V.A.T. included) Price per person

Sweet Coffee Break

Hot drinks
Coffee, milk, tea selection

Juices: Pineapple & Orange

Still and sparkling water

Selection of freshly baked pastries
(2 pieces per person)

Cookies

Nuts

Price

20 €
(V.A.T. included) Price per person

Buffet Dinner

Iberian acorn fed ham & loin selection
International chesse assortment
Sushi & sashimi selection
King prawn salad
Smoked salmon & avocado salad
Mushrooms and asparragus voulavent
“Montaditos” selection (5 different types)

Hot Dishes

Gyosas
Croquettes
Batered shrimp tail
Mini vegetables & curry samosas
Monkfish and vegetables skewer with seafood sauce
Beef tenderlon with foie and mushroom sauce

Desserts

Strawberry cake with chocolate
Sweet pastries

Drinks

Red Wine: Viña Zaco D.O.C. Rioja
White Wine: Raimat Chardonnay Viña 27

Price

50€
(V.A.T. included) Price per person

Kids Menu

Mixed Starters

Squid rings
Iberian croquettes
Prawns raincoat
Acorn Iberian ham

Main Dish

Sirloin steak fillet grilled with fries

Desserts

Home-made pie with ice cream

Drinks included

Price

30 €
(V.A.T. included) Price per person

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Group Menus

Schedule 20.30h - 23.30h
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All our menus iclude red and white wine
rom our wine cellar (one bottle for every 3 people).
Water, soft drinks, coffee and liquors.
Glass of Cava Brut Nature at El Bar.
Spirits not included. VAT Included.

MENU 1

Starters

(Starters to share)

Mozzarella, avocado and fennel salad

Beef carpaccio with rocket and parmesan

Octopus Galician style with pepper foam

Main Course

Entrecote with mushroom polenta

Dessert

Apple pie with yogurt ice cream

Price

59€

(V.A.T. included) Price per person

MENU 2

Starters

(Starters to share)

Mozzarella, avocado and fennel salad

Beef carpaccio with rocket and parmesan

Octopus Galician style with pepper foam

Main Course

Salmon with sautéed vegetables and miso sauce

Dessert

Apple pie with yogurt ice cream

Price

59€

(V.A.T. included) Price per person

MENU 3

Starters

(Starters to share)

Crunchy monkfish salad with leek and soy vinaigrette

Iberian acorn ham “Gran reserva”

Eggs with foie and potatoes

Main Course

Beef tenderloin with truffled mashed potatoes and mushroom sauce

Dessert

Inverted version of “flaó” with “Hierbas Ibicencas” gummys

Price

66€

(V.A.T. included) Price per person

MENU 4

Starters

(Starters to share)

Crunchy monkfish salad with leek and soy vinaigrette

Iberian acorn ham “Gran reserva”

Eggs with foie and potatoes

Main Course

Sea bass on dried tomato cous-cous and coconut sauce

Dessert

Inverted version of “flaó” with “Hierbas Ibicencas” gummys

Precio

66€

(V.A.T. included) Price per person

MENU 5

Starters

(Starters to share)

Red wine pears and foie micuit salad

Iberian acorn ham “Gran reserva”

Scallops and asparagus risotto

Main Course

Beef tenderloin with potato pie

Dessert

Dulcey chocolate cake with yogurt ice cream

Price

75€

(V.A.T. included) Price per person

MENU 6

Starters

(Starters to share)

Red wine pears and foie micuit salad

Iberian acorn ham “Gran reserva”

Scallops and asparagus risotto

Main Course

Monkfish medallion with crunchy pistachio,
citric sauce and rosemary vegetables

Dessert

Dulcey chocolate cake with yogurt ice cream

Price

75€

(V.A.T. included) Price per person

EL HOTEL

Areas, spaces and extra rates

Areas, spaces and extra rates

AREA	Nº pax	Per hour	1/2 Journey (2-4 h.)	1 Journey (7-9h.)	Full Day (24h.)
El Salón + Terraza	400	230,00 €	580,00 €	841,00 €	2.102,50 €
El Salón	300	200,00 €	450,00 €	652,50 €	1.631,25 €
Terrace	100	150,00 €	300,00 €	435,00 €	1.087,50 €
Pool Zone	60	100,00 €	-	-	-
Junior Suite	20	200,00 €	380,00 €	500,00 €	
Suite Superior	40	400,00 €	580,00 €	700,00 €	
Restaurant	60-100	1.000,00 €	1.800,00 €		

EXTRAS	Per hour	1/2 Journey (2-4 h.)	1 Journey (7-9h.)	Full Day (24h.)
Projector/Screen	30,00 €			
TV's	50,00 €			
Microphone	50,00 €			
Speakers	-			
Dj cabin	100,00 €			
Dj	150,00 €			
Open Bar	30,00 €	50,00 €		

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