



events
by **vibra hotels**

*Menus may vary depending on the seasonality of certain products.
The menu will include a starter, main meal and dessert. Prices are per person and do not include VAT.

banquets

SILVER BANQUET

3 appetisers to choose from

STARTER

Prawn cocktail

FIRST COURSE

Tune roasted at a low temperature on a bed of vegetable ratatouille, decorated with Tudela lettuce hearts confited in olive oil

or

A fillet of wild salmon with a citrus salsa and a side of wild asparagus.

SECOND COURSE

Beef fillet red wine sauce accompanied by an apple compote and mushrooms

or

Iberian pork cheek with Ibizan figs and parmentier potatoes

DESSERTS

A fluffy chocolate brownie with a light white chocolate sauce

or

Exotic rose with mango, pineapple and passion fruit

DRINKS PAIRING

Water, beverages, beer and Faustino wine
(2 drinks per person)

82 euros per person

EXTRAS

Cheese board

Oyster bar

Iberian ham board

Price to be agreed

GOLD BANQUET

5 appetisers to choose from

STARTER

Tomato tartare with burrata and honeyed aubergine

FIRST COURSE

Fillet of hake with a nut crust and vegetable tagliatelle

or

Fillet of seabass with a green citrus risotto

SECOND COURSE

Succulent fillet of beef with forest herbs, mushrooms and Perigourdine sauce

or

Slow roast lamb shank with grilled vegetables

DESSERTS

Succulent apple tart and cinnamon ice-cream

or

A range of exotic fruits

DRINKS PAIRING

Water, beverages, beer and Faustino wine
(3 drinks per person)

97 euros per person

coffee break

SWEET TREATS

Assortment of pastries (*croissant and pain au chocolate*)
Selection of juices (*orange and pineapple*)
Selection of coffees, teas and milk
Assorted biscuits

9 euros per person

IBIZAN SWEET TREATS

Assortment of pastries (*croissant and pain au chocolate*)
Selection of juices (*orange and pineapple*)
Selection of coffees, teas and hot chocolate
Greixonera
Ensaïmada (pastry from Mallorca)
Assorted biscuits

12 euros per person

SPECIAL SWEET TREATS

Assortment of pastries (*croissant and pain au chocolate*)
Selection of juices (*orange and pineapple*)
Selection of coffees, teas and hot chocolate
Flaò (mint cheesecake from Ibiza)
Ensaïmada (pastry from Mallorca)
Assorted biscuits
Mini Iberian-style baps (*choose from chorizo, spicy sausage or pork loin*)

17 euros per person

SAVOURY SNACKS

Mini fruit bowl
A fine slice of Ibizan-style pizza
An assortment of cold sandwiches (choose from tuna, chicken or salad)
Spanish tortilla bites
Mini Iberian-style baps (choose from chorizo, spicy sausage or pork loin)
A variety of juices (fresh orange, pineapple and melon)
An assortment of coffees, teas and milk

20 euros per person

ADD...

Fresh fruit	2 euros per person
A pastry	1.5 euros per person
A sandwich	2 euros per person
A bun or cake	2.5 euros per person
A mini bap	2 euros per person
A Iberian-style baps	2.5 euros per person
Water/ soft drink	2 euros p.p / 3 euros p.p
Freshly squeezed orange juice	2.5 euros p.p
A fine slice of Ibizan-style pizza	1.5 euros p.p



cocktails

SILVER COCKTAIL*

COLD DISHES

Melon granita shot with crispy Iberian ham
Salmon tartlet with cream cheese mousse
Olivier salad

HOT DISHES

Oxtail croquettes
Prawn twisters with samurai sauce
Tandoori chicken skewer

SWEET TREATS

Mandarin sorbet
Chocolate Brownie with a light white
chocolate sauce

DRINKS

Water, beverages, beer and Faustino wine

43 euros per person (includes two hours of
open bar)

GOLD COCKTAIL*

COLD DISHES

Olivier salad
Hummus with crudités
Mini Ibiza-style pizza with peppers
Perch ceviche

HOT DISHES

Chicken or vegetable Gyoza
Battered cod
Spanish tortilla bites
Spoonful of eels and praws with
crunchy garlic

SWEET TREATS

A range of exotic fruits (mango,
pineapple and orange)
Greixonera (Ibiza pudding)
Brownie with white chocolate ice cream

DRINKS

Water, beverages, beer and Faustino wine

52 euros per person (includes two hours of
open bar)

* VEGETARIAN OPTION

(complementary to the cocktails
6 euros/piece)

COLD DISHES

Olivier salad
Grilled tofu with bitter orange jam
Hummus
A fine slice of Ibiza-style pizza with
roasted peppers

HOT DISHES

Honeyed aubergines
Veggie croquettes
Spring rolls
Vegetable skewers

EXTRAS

Cheese board
Oyster bar
Iberian ham board
Price to be agreed

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open bar

DRINKS

Water
Fanta Orange or Lemon
Coca-Cola
Coca-Cola Zero
Sprite
Tonic water
Beer

ALCOHOLIC DRINKS

Brugal rum
Beefeater gin
Ballantines's Scotch Whisky
Absolute Vodka

OTHERS

José Cuervo tequila
Mary Mayans Hierbas ibicencas
Limoncello

WINES

Faustino Art Collection White Chardonnay
100%
Faustino Art Collection tempranillo

30 euros per person (2 hours)

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corporate menu

STARTER

Chicken Caesar Salad with parmesan cheese
or
Cream of roast squash soup and croutons
or
Ravioli filled with creamy ricotta and surimi
lobster

MAINS

Cuttlefish rice and artichoke hearts
or
Fillet of hake with sauteed potato slices
or
Beef burger without the bun

DESSERT

Greixonera (Ibizan pudding)

DRINKS

Mineral water
Bottle of wine (one between three)
Coffee

25 euros per person

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group menu

FORMENTERA

SHARING MENU

Olivier salad with tuna and egg
Assortment of croquettes
Andalucia-style fried squid
Potato bites with a spicy sauce

*Accompanied by sourdough glass bread with grated tomato

STARTER

Crunchy goat's cheese salad with a raspberry vinaigrette
or
Cream of leek soup with red prawns
o
XXL beef cheek cannellone with Idiazabal cheese and a truffle sauce

MAINS

Mixed paella
or
Pork fillet with pepper sauce
or
Confit cod with young garlic

DESSERT

Panacotta with berries and strawberry jelly

35 euros per person

GROUP DRINKS PAIRING

Mineral water
Bottle of wine (one between three)
Coffee

IBIZA

SHARING MENU

Salmon tartar on toast
Assortment of croquettes
Broken eggs with chips
Spoonful of Parmentier potatoes with grilled octopus

*Accompanied of sourdough glass bread with grated tomato

STARTER

King prawn salad with Ibiza salt and avocado
or
Cep mousse with foie
or
XXL beef cheek cannellone with Idiazabal cheese and a truffle sauce

MAINS

Señoret Rice (Seafood paella with a twist)
or
Beef ribeye with steakhouse chips and roasted peppers
or
Roast chicken with sweet potato and courgettes
or
Grilled fillet of seabass with vegetables

DESSERT

Tarte tatin with vanilla ice cream

45 euros per person

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PITIUSAS

SHARING MENU

Salmon tartar on toast
Assortment of croquettes
Broken eggs with chips
Spoonful of Parmentier potatoes with grilled octopus
Iberian Ham

*Accompanied by sourdough glass bread with grated tomato

STARTER

King prawn salad with Ibiza salt and avocado
or
Cep mousse with foie
or
XXL beef cheek cannellone with Idiazabal cheese and a truffle sauce

MAINS

Spanish brothy rice
or
Beef fillet with roast potatoes
or
Roast chicken with sweet potato and courgettes
or
Grilled fillet of seabass with vegetables

DESSERT

Chocolate crepes with ice cream and berries

50 euros per person



vegan/vegetarian menu

SHARING MENU

A fine slice of Ibizan-style pizza with onion
Olivier salad
Fried potato wedges
Cauliflower and broccoli croquettes
Vegetable skewer

*Accompanied by sourdough glass bread
with grated tomato

STARTER

Quinoa, avocado and mango salad
or
Hummus with crudites
or
Sautéed vegetables

MAINS

Vegetable paella
or
Spinach and aubergine lasagne
or
Beef burger without the bun

DESSERT

Fruit salad

DRINKS PAIRING

Mineral water
Bottle of wine (one between three)
Coffee

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