VELÒDROM CAFÈ

CLIENT PROPOSAL

THREE PROPOSALS

Cocktail *our* proposals

Market Mallorca

Island & Sea

Inland

Seasonal cocktail, *island produce*

Three standing gastronomic proposals, made with local Mallorcan produce and adapted to the season of your event.

THE PROPOSALS

One for every season

02

«Market Mallorca»

Market and garden: pa amb oli, trempó, cheeses and sobrassada with honey. The most classic option.

40 to 129 guests	€46
130 guests or more	€43

«Island & Sea»

Fresh and light: gazpacho, escalivada, marinated sardine and ensaïmada. Made for the heat.

40 to 129 guests	€49
130 guests or more	€46

«Inland»

Heartier: suckling pig, frit mallorquí, croquettes and a charcuterie board.

40 to 129 guests	€54
130 guests or more	€50

Minimum 40 guests · smaller groups on request

All three proposals can be served at any time of year: the season shown is simply when their produce is at its best. All prices exclude VAT.

«Market Mallorca»

Best produce season

December – June

Available all year round

COLD & HOT APPETISERS

Pa amb oli on xeixa wheat bread with ramellet tomato, DO Mallorca olive oil and Es Trenc fleur de sel *vegan*

Spoon of trempó with Campos capers and cracked olives *vegan · gluten-free*

Sobrassada de Mallorca PGI with Llevant honey on brown bread toast

Mallorcan cocarroi with chard, raisins and pine nuts *vegan*

Date skewer with bacon and chicken *gluten-free*

Onion coca with figs *vegan*

Selection of Mallorcan cheeses with fig jam *gluten-free*

Anchovy gilda *gluten-free*

Traditional Russian salad pot

Chicken croquette

DESSERTS

Gató made with Mallorcan almonds *gluten-free*

Orange infused with honey *vegan*

Cardenal de Lloseta

«Island & Sea»

Best produce season

March – September

Available all year round

COLD & HOT APPETISERS

Ramellet tomato gazpacho shot with DO Mallorca oil *vegan · gluten-free*

Seasonal vegetable escalivada with toasted almonds *vegan · gluten-free*

Mini panada with meat and peas

Trio of hummus pots with crudités *vegan · gluten-free*

Baby squid croquette

Gourmet mini burger with sobrassada

Coca de trempó *vegan*

Marinated sardine on xeixa bread with Campos capers

Melon with cured ham and fresh mint *gluten-free*

Vegetable frit mallorquí pot *vegan · gluten-free*

Glazed chicken skewer *gluten-free*

DESSERTS

Brossat (ricotta) greixonera *gluten-free*

Lemon mousse *vegan · gluten-free*

Mallorcan ensaïmada

Seasonal fruit salad *vegan · gluten-free*

«Inland»

Best produce season

September – March

Available all year round

STARTERS & COLD APPETISERS

Charcuterie and cheese board *gluten-free*

Sobrassada de Mallorca PGI toast with figs

Salmon tartare spoon with avocado and mango *gluten-free*

Roasted pepper coca with cracked olives *vegan*

Confit suckling pig cube with apple sauce *gluten-free*

Assorted croquettes: baby squid, chicken and pork cheek

Pa amb oli with ramellet tomato *vegan*

Cauliflower cocarroi with raisins and pine nuts *vegan*

Trio of hummus pots with crudités *vegan · gluten-free*

Potato and onion tortilla *gluten-free*

Frit mallorquí pot *gluten-free*

Octopus and prawn skewer with potato timbale *gluten-free*

DESSERTS

Gató made with Mallorca PGI almonds *gluten-free*

Cheesecake cups with jam

Fresh fruit skewer *vegan · gluten-free*

Hot or cold chocolate *gluten-free*

Carrot cake

COMMON TO ALL THREE OPTIONS

Drinks

Water

Balearic spring mineral water, served in jugs or dispensers: chilled and room temperature.

Wine

White and red from DO Binissalem and/or DO Pla i Llevant, with at least one wine of each colour.

Soft drinks

Cola (regular and sugar-free), lemon and orange soft drinks; Sóller orange juice.

Infusions

Chamomile, lemon balm, pennyroyal, lemon verbena and tea.

Coffee

Whole beans roasted in Mallorca, regular and decaf. Served with whole and semi-skimmed milk, lactose-free milk, and almond and oat drinks.

APPLICABLE TO ALL OPTIONS

Service notes

01 Price covers a cocktail service of up to **two hours**. Each additional hour is invoiced separately.

02 Service and replenishment of the contracted quantities for the agreed duration of the cocktail.

03 Staff included: one waiter per 20–25 guests, kitchen staff, and a floor coordinator from **80 guests**. Any additional staff requested by the client is quoted separately.

04 Standing service, with one high table per 12 guests spread around the venue.

05 Single-use cutlery, cups and table linen. Reusable items (glassware, crockery and linen) carry a supplement calculated as required.

06 Eco-friendly cocktail napkins and serving containers made from organic materials.

07 Allergen sheet displayed at every station (EU Reg. 1169/2011) and a label for each dish.

08 Removal of all equipment and cleaning of the venue afterwards, leaving no waste.

Logistics

Cocktail prices do not include logistics; transport is quoted separately and calculated by mileage. Collection from our premises is free of charge. All prices exclude VAT.

Without service

If neither the drinks service nor any of the service-note items are required, the price is reduced by €7 per person.

NEXT STEP

You choose the proposal; *leave the rest in our hands*

Tell us your chosen proposal and the number of guests:
we take care of everything else, so all you have to do
is enjoy the event.

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