



Plated Experience 2026



At Mhares Sea Club we love MICE

The perfect place to host your corporate event. From a welcome cocktail to an informal menu or a gala dinner.

The versatility of our venue, with a 1,800 m² terrace surrounded by an unparalleled setting on the island and offering the best sunset in Mallorca, makes Mhares Sea Club the ideal location for any event.

Menu 1



Starter (choose 1)

- Endive salad with confit cod, romesco sauce and blood orange
- Lightly seared hamachi sashimi with truffled ponzu and kizami wasabi
- Confit leeks in smoked oil with tofu ricotta, green shiso pesto and pine nut dust

Main course (choose 1)

- Slow-cooked cod with Mallorcan tumbet and roasted tomato sauce
- Asian-style braised beef cheek with potato parmentier and broccolini
- Josper-grilled artichoke hearts with romesco and black olive *soil*

Dessert (choose 1)

- Apple tart with streusel and vanilla ice cream
- Sachertorte with dark chocolate ice cream

Drinks

- Mineral and sparkling water, soft drinks and beer
- Vega La Luna red wine and Vega La Luna white wine

€ 65.00 pp

This menu has a duration of 2h

These prices don't include VAT



Short menu 2

Fingers

Korean-style chicken uramaki
Batayaki-style scallop with flambéed parmesan butter
Salmon tartare cone with miso and truffle dressing
Black olive focaccina with sun-dried tomato hummus (v)
Kimchi salad with crispy rice toast and fried piparra pepper (v)

Vol-au-vent with confit leek and romesco sauce (v)
Spiced lamb taco with Cajun sauce and pickled onion
Salmon and nori skewer with eel glaze
Hot futomaki with galician octopus
Crispy potato brava with roasted garlic aioli (v)

Main course (choose 1)

Grilled sea bass with Mallorcan-style spinach and white asparagus cream
Slow-cooked suckling lamb shoulder with red berry teriyaki
Josper-grilled beef picanha with mashed potatoes and paprika 'tap de cortí' chimichurri
White asparagus with wild asparagus velouté, grilled kumquat and crispy quinoa (v)

Dessert (choose 1)

White chocolate and cinnamon tart with dark chocolate ice cream
Passion fruit semifreddo with white chocolate ice cream

Drinks

Mineral and sparkling water, soft drinks and beer
Wine upon selection*

€ 85.00 pp

This menu has a duration of 2,5h

These prices don't include VAT



Classic menu 2

Fingers

Korean-style chicken uramaki
Black olive focaccina with sun-dried tomato hummus (v)

Vol-au-vent with confit leek and romesco sauce(v)
Salmon and nori skewer with eel glaze

Starters (choose 1)

Smoked pastrami vitello tonnato, caper berries, and panko crumble
Nordic salad with smoked salmon, pomegranate vinaigrette, fennel and crispy quinoa
Cashew ajo blanco with strawberry tartare, micro herbs and basil caviar (v)

Main course (choose 1)

Grilled sea bass with Mallorcan-style spinach and white asparagus cream
Slow-cooked suckling lamb shoulder with red berry teriyaki
Josper-grilled beef picanha with mashed potatoes and paprika 'tap de cortí' chimichurri
White asparagus with wild asparagus velouté, grilled kumquat and crispy quinoa (v)

Dessert (choose 1)

White chocolate and cinnamon tart with dark chocolate ice cream
Passion fruit semifreddo with white chocolate ice cream

Drinks

Mineral and sparkling water, soft drinks and beer
Wine upon selection*

€ 85.00 pp

This menu has a duration of 2,5h

These prices don't include VAT

Menu 3



Fingers

Mini brioche with steak tartare and cured egg yolk sauce
Wonton with red tuna tataki and Jospers-roasted pineapple purée
Tofu ricotta tartlet with courgette ceviche and lemon oil (v)
Tempura asparagus uramaki with shichimi togarashi mayonnaise (v)

Iberian ham croquettes
Fried prawn katsu-sando with Southeast Asian aromas
Hake Wellington roll with spinach and mushrooms
Glazed eggplant bao bun with shiro miso sauce (v)

Starters

Seared picanha carpaccio with mushroom cream and rosemary-infused aged cheese
Red tuna tataki with strawberry guacamole and nori seaweed chips
Roasted eggplant caviar with Jospers cherry tomatoes and fried gnocchi
Toasted cashew ajo blanco with grilled scallop, sprouts and caviar

Main (choose 1)

Salmon Wellington with mushroom duxelles, spinach, truffled meunière sauce and trout roe
Confit hake loin with clams, green seaweed sauce and samphire
Slow-cooked Iberian pork pluma with roasted sweet potato purée and Dijon mustard
Beef tenderloin tournedos with crispy ensaimada, polenta and mushroom and foie sauce
Jospers-grilled zucchini with stracciatella, lemon oil and Asian micro salad (v)

Dessert (choose 1)

Lemon pie tartlet with toasted meringue
Rosemary cheesecake with apricot ice cream

Drinks

Mineral and sparkling water, soft drinks and beer
Wine upon selection*

€ 105.00 pp

This menu has a duration of 2,5h

These prices don't include VAT

Selection Menu 2

White wine (choose 1):

ADN Blanco (V.T. Mallorca)*
Legaris Verdejo (D.O. Rueda)

Red wine (choose 1):

ADN crianza (V.T. Mallorca)*
San Millán (D.O. Rioja)

Rosé (choose 1): +1,00€/pp

ADN Rosado (V.T. Mallorca)*
La dalia Rosé (D.O. Navarra)

Selection Menu 3

White wine (choose 1):

Veritas blanc (D.O. Binissalem - Mallorca)
José Pariente Sauvignon blanc (D.O. Rueda)

Red wine (choose 1):

Vinyes velles (D.O. Binissalem - Mallorca)
Martínez Lacuesta Reserva (D.O. Ca. Rioja)

Rosé (choose 1): +2,00€/pp

Veritas Roig (D.O. Binissalem - Mallorca)
Magali Rosé (A.O.C. Côtes de Provence)

* This wine, exclusively produced for Mhares Sea Club, is made from grapes harvested in our vineyards in Porreras, with Demeter Spain certification and the EU organic seal. It is the perfect balance between Mallorcan tradition and current trends.

Extras



Gala setup

€ 15,00 pp

Open bar (mín. 800€/h)

Standard

€ 15.00/h/pp

Bombay Sapphire Gin

Eristoff Vodka

Barceló Rum

Whisky Johnnie Walker E. Roja

Jimador y Armadura White tequila

Wine

Draft beer

Soft drinks

Water

Redbull + € 2,00/pp

Premium

€ 20.00/h/pp

Gin Mare

Grey Goose Vodka

Diplomático mantuano Rum

Whisky Johnnie Walker E. Negra

Bourbon Jack Daniels

Jimador y Armadura White tequila

Jaggermeister

Frozen daikiri & margarita

Wine

Draft beer

Soft drinks

Water

These prices don't include VAT



Late snack

Sweet

Donut assortment

Ensaimada assortment

+ € 7,50/pp

Salty

Mallorcan coca assortment

Mallorcan empanadas assortment

+ € 8,00/pp

McDonald's

Cheeseburger & fries

Request a quote

For the late snack, 75% of adult guests will be considered
These prices don't include VAT

Our experience includes...

- ④ Staff required to serve the event.
- ④ Furniture and household items from Mhares Sea Club. Own decoration as a centerpiece if the client wishes. For additional decoration, request a quote.
- ④ The menus include the necessary signage for each type of menu. Minutes in Gala Banquet and labels for the buffet. The languages included are Spanish and English, for other languages the client must provide the translation.
- ④ The menu for the non Mhares staff would consist of the guests chosen main course and dessert without appetizers, starter nor alcohol (€42,00 + VAT/pp).
- ④ At the client's request and for exclusive +80 pax events, a tasting of the chosen menu will be served for 4 people (additional diner €80.00 maximum 6 people) from Monday to Friday at noon in the low season months. The test will be free once the reservation has been paid. Otherwise, it must be paid and will be deducted from the final invoice when the event is confirmed. Once the test is completed and what is included by Mhares Sea Club, the drinks will be the responsibility of the client.
- ④ Beverage brands may undergo some changes. In any case, it will be replaced by brands of equivalent quality, always with prior notice to the customer.
- ④ The menu can be modified due to allergies and special needs free of charge up to 10% of the attendees.

External services

Music

Music is one of the most important points of an event and therefore it is important that some rules and recommendations are followed. The music system must always be connected to our officially approved sound limiter. Likewise, any DJ/musician or group should use our JBL speakers in the disco area. The music time is until sunset outdoors and until 4:00 a.m. in the covered area. Any live performance must be authorized by Mhares Sea Club. Percussion is totally prohibited in any area of the venue.

Mhares Sea Club works exclusively with audiovisual and lighting companies:

DJ'S & MORE

SubUrban

Miquel bookings@suburbanmusic.es

LoMusic

Aina Arbós: aina@lomusic.es

Panela

Valerio: vl@panelaproductions.com

AUDIO – VISUAL

MET Productions

hola@metproductions.es

AICO

Irene: projectaico@aico.es

The price will vary depending on the budget and at the client's request.

The **author's fee** must be paid by the client in any type of event that includes music. The amount is **€225.00 + VAT** and, in any case, the client must comply with labor, commercial, tax and any other type of regulations.

Terms and payment method

- Ⓜ Only the deposit payment of 2.500€ will confirm a date as booked and it must be paid before the due date featured on the invoice. That amount will be deducted from the final invoice.
- Ⓜ Another 50% of the estimated Budget, based on the number of guests and selected menu & extras, will be paid by bank transfer three months prior to the event and it must be paid before the due date featured on the invoice.
- Ⓜ The remaining amount must be paid 10 days prior to the event. After that day, the number of guests can't be reduced.
- Ⓜ Failure to comply with the terms and conditions shall entitle the establishment to cancel the event without refunding the amount paid in advance. Refunds will only be made in case of force majeure of cancellation due to causes attributable to Mhares Sea Club.
- Ⓜ VAT legally established will be applied for each service

