



Fingers & Corner

2026

Mhares Sea Club por MICE

El lugar ideal para celebrar tu evento de empresa. Desde un coctel de bienvenida, a un menú informal o una cena de gala.

La versatilidad de nuestro venue con una terraza de 1.800 m² y rodeado de un entorno inigualable en la isla con la mejor puesta de sol de Mallorca, hace de Mhares Sea Club el lugar perfecto para cualquier evento.

Menú 1

Cold

- Tartlet with porc negre sobrasada, fig and rosemary-infused cheese
- Salmon tartare cone with miso and truffle dressing
- Grissini with Iberian ham and aged Mahón cheese
- Kimchi Russian salad with crispy rice toast and fried piparra pepper (v)
- Tempura asparagus uramaki with shichimi togarashi mayonnaise(v)

Warm

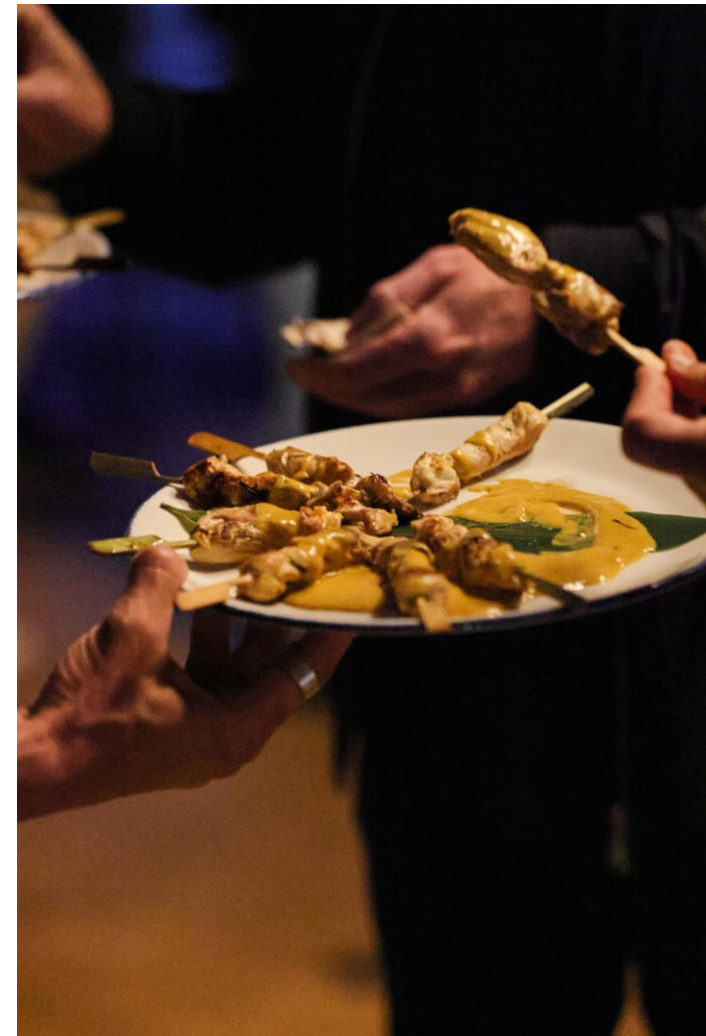
- Josper-grilled chicken skewer with Mediterranean herbs
- Hake Wellington roll with spinach and mushrooms
- Crispy prawn katsu-sando with Southeast Asian flavours
- Glazed aubergine bao bun with shiro miso (v)
- Spinach, goat cheese and walnut croquette (v)

Corners (choose 1)

- Mallorcan
- Vermouth
- Vegetarian

Sweet

- Mini tiramisu croissant with mascarpone cream, coffee and amaretto
- Red berry cone with yoghurt espuma



This menú includes:

- 1h food service
- 2h drinks service

€ 78,00 pp

These pices do not include VAT

Menú 2

Cold

Mini brioche with steak tartare and soy-cured egg yolk sauce
Batayaki-style scallop with flambéed parmesan butter
Wonton with red tuna tataki and Jospier-roasted pineapple purée
Tofu ricotta tartlet with courgette ceviche and lemon oil (v)
Strawberry guacamole cone with olive oil caviar (v)
Black olive focaccina with sun-dried tomato hummus (v)

Warm

Mini pizzetta with *butifarró*, confit cherry tomatoes and mozzarella
Spiced lamb taco with Cajun sauce and pickled onion
Hot futomaki with Galician octopus
Falafel mini burger with tzatziki sauce (v)
Vol-au-vent with confit leek and romesco sauce (v)
Crispy potato brava with roasted garlic aioli (v)

Corners (choose 1)

Mallorcan
Vermouth
Vegetarian

Sweet

Lemon pie tartlet with toasted meringue
Mini banana and *dulce de leche* empanada

This menú includes:

- 1h food service
- 2h drinks service



€ 85,00 pp

These pices do not include VAT

Corners

Mallorcan	Camaiot, selection of Mallorcan cheeses and sobrasada, served with olive oil crackers and rustic pan pagés with tomato.	Included
Vegetarian	Black olive focaccia, roasted aubergine caviar (escalivada), sun-dried tomato hummus and a garden gilda.	Included
Vermouth	Patatas bravas, traditional gildas and Iberian ham croquettes, served with a special vermouth.	Included
Oysters	Giraldeau No.2 oysters served natural (2 per person) Dressings: smoked yuzu ponzu and spicy	16,00€/pp
Iberian Ham	Whole Red Label ham (approx. 8 kg), served with professional carving service and breadsticks. Optional extra: crystal bread with tomato.	670,00€ 0,50€/pp

Drinks & Winery

The drinks package during 2h includes:

Water (mineral & sparkling)

Soft Drinks

Beer

Vega La Luna white (Verdejo)

Vega La Luna red (Tempranillo)

Silver upgrade

+ € 6,00/pp

White wine:

ADN Blanco (V.T. Mallorca)*

Legaris Verdejo (D.O. Rueda)

Red wine:

ADN crianza (V.T. Mallorca)*

San Millán (D.O. Rioja)

Rosé: +1,00€/pp

ADN Rosado (V.T. Mallorca)*

La dalia Rosé (D.O. Navarra)

* 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.

Gold upgrade

+ € 9,00 /pp

White wine:

Veritas blanc (D.O. Binissalem - Mallorca)

José Pariente Sauvignon blanc (D.O. Rueda)

Red wine:

Vinyes velles (D.O. Binissalem - Mallorca)

Martínez Lacuesta Reserva (D.O. Ca. Rioja)

Rosé: +2,00€/pp

Veritas Roig (D.O. Binissalem - Mallorca)

Magali Rosé (A.O.C. Côtes de Provence)

Open bar (min. €800/h)

Standard

€ 15.00/h/pp

Gin 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



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

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

