



Groups & Events Menu

Avenida Jaime III, 21 · 07012 Palma de Mallorca · Islas Baleares · España

T. (+34) 971 723 538 / (+34) 971 720 223

events@nakarhotel.com · **nakarhotel.com**



The **CUIT** Restaurant is a place to socialize and interact. The menu is based on an artisan and seasonal cuisine, inspired by the Mallorcan gastronomic tradition, very Mediterranean and reformulated with new trends looking for the best seasonal products that the island can offer. Organic, sustainable cuisine that recovers and gives life to old traditional recipes of the island.



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GROUPS & EVENTS MENU

Our groups menu is artisan and strictly of season, therefore, the dishes will adapt to the market offers. The menus are adaptable to the needs and tastes of the client. (Celiac, diabetic, allergic, vegetarian, kosher, halal)

Serenity

33€

To share

Organic chicken warm salad with, strawberries and asparagus

Ploughman's potatoes with egg yolk and black truffle

Seasonal vegetables Majorcan frit with breaded artichokes

Rice (Min for 2) To choose between

Dry rice of mushrooms and vegetables (minimum two people)

Creamy rice of meat and vegetables (minimum two people)

Dry rice of cuttlefish, cod and vegetables (minimum two people)

Padrina Calenta creamy rice (minimum two people)

Desserts to choose between

Pistachio cake, lemon cream and Majorcan spiced ice cream

Chocolate cookie, hazelnuts with cocoa and Majorcan herbs sherbet

Drinks

Water

White wine Castell de Santuari

Red wine Castell de Santuari

Cava Freixenet Brut

Coffee or tea

All our menus include artisan bread, sauce & olives. VAT included





Infinity

38€

To share

Organic chicken warm salad with, strawberries and asparagus
Ploughman's potatoes with egg yolk and black truffle
Seasonal vegetables Majorcan frit with breaded artichokes

Main dishes to choose between

Grilled coal seabass, vegetables and fennel
Poached cod loin with emulsion of lemon and tap de quartí
Beef cheeks on coal, roasted potatoes and sweet wine
Majorcan veal onglet, vegetables noodles and wild pepper air

Desserts to choose between

Pistachio cake, lemon cream and Majorcan spiced ice cream
Chocolate cookie, hazelnuts with cocoa and Majorcan herbs sherbet

Drinks

Water
White wine Castell de Santueri
Red wine Castell de Santueri
Cava Freixenet Brut
Coffee or tea

All our menus include artisan bread, sauce & olives. VAT included



Tasting Menu

58€

Squid tartar, Majorcan pork and roasted banana
Warm crispy pastry with Majorcan veal, apple and Menorca cheese
Salmon, eel, season rice and truffle emulsion
Pork ribs, Majorcan prawn and Porreres' dry apricot
Strawberries, milk cream and sherbet of strawberry and orange
Brioche, curd milk, cinnamon ice cream and egg jam

Petit fours

Drinks

Water
White wine Castell de Santueri
Red wine Castell de Santueri
Cava Freixenet Brut
Coffee or tea

All our menus include artisan bread, sauce & olives. VAT included





FINGER FOOD – COCKTAIL STYLE

- Strawberry, blue cheese and nuts cold soup
- Cream with season vegetables, shrimp and sprouts
- Black fish, almonds and rosemary
- Beef tartar with croutons
- Quail fried egg with sobrasada and vegetables
- Cod with lemon
- Smoke salmon salad
- Cherry tomatoes, fresh cheese and caviar
- Pate with corn bread
- Veal with apple and hazelnuts
- Mallorquin pork timbal
- Beef omelette with "tap de quarti"
- Bread with oil, tomato and Iberic ham
- Crispy pastry with onion, tomato and peppers
- Spanish omelette
- Croquettes from the season
- Breaded chicken strips with sweet and sour sauce
- Artisan Menorca aches
- Mini burgers
- Homemade Sobrasada with mallorquin bread
- Crispy pastry with seasoned vegetables
- Smoked salmon mini sandwiches
- Cured egg canapé
- Mini croissant with prawns
- Chocolate in textures
- Lemon cream with spiced cookies
- Confitted strawberries with orange
- Apple, berries and cheese
- Chocolate cake
- Cheese
- Mallorcan crispy pastry with sobrasada and sugar
- Almond cake
- Artisan oil cookies
- Almonds with "Tap de corti"
- Olives

We recommend you choose between 13 to 15 pieces per person. Estimated duration of service 2hrs. 3€ per piece. VAT included



DRINKS PACKAGE

CUIT BASIC

12 €

Mineral water with and without gas Soft Drinks
Assorted Juices Coffee
Beers

CUIT SELECCIÓN

21€

CASTELL DE SANTUERI NEGRE (V.T. Mallorca) Callet, Mantonegro Cab Sauvig
CASTELL DE SANTUERI BLANC (V.T. Mallorca) Prensal Blanc
S. VIUDAS ROSAT (D.O. Catalunya) Tempranillo y Merlot

Welcome cava Beers and soft drinks
Mineral water Coffee

CUIT NACIONAL

28€

FINCA RESALSO (D.O. Ribera del Duero) Tinto Fino
VALDUBÓN VERDEJO (D.O. Rueda) Verdejo

Welcome cava Beers and soft drinks
Mineral water Coffee

CUIT MALLORCA

32€

12 VOLTS (V.T. Mallorca) Callet, Fogoneu, Syrah, Cabernet, Merlot
QUIBIA (V.T. Mallorca) Prensal Blanc y Callet

Welcome cava Beers and soft drinks
Mineral water Coffee

Prices per person. - VAT included.



OPEN BAR

Welcome package

8€

One drink per person, to choose from:

Cava (Freixenet Brut Barroco)

Gin Selection (Basic brands)

Mojito Selection Cuban (Classic), Mallorquín (Amazonas)

Beers

OPEN BAR

26 €

Eristoff / Absolut / Beefeater / Seagram´s / Tanqueray / Bacardi / Barceló / J&B / Ballantines / Cuervo

Beers and Soft drinks

Mineral water

Prices per person. · VAT included. For more drinks options, please contact events@nakarhotel.com



COFFEE BREAK

SHORT BREAK

11 €

Croissants
Gaucha chocolate
Almond sponge cake
Fresh Fruit Salad

DRINKS
Orange Juice
Mineral water
Coffee, tea

MEDIUM BREAK

13 €

Croissants
Puff pastry stuffed with chocolate
Almond sponge cake
Chocolate sponge cake
Fresh Fruit Salad
Meat Sandwich
Salmon sandwich with fennel emulsion

DRINKS
Orange Juice
Mineral water
Coffee, tea

LONG BREAK 18€

Croissants
Puff pastry stuffed with chocolate
Almond sponge cake
Chocolate sponge cake
Fresh Fruit Salad
Meat Sandwich
Salmon sandwich with fennel emulsion
Tomato and fresh cheese salad
Iberic ham & tomato toast

DRINKS
Orange Juice
Mineral water
Coffee, tea

Prices per person. - VAT included.



GROUP AND EVENTS POLICY

Music

At NAKAR Hotel the music is part of our essence and has been selected carefully by our DJs, adapting it to our concept and combining different styles that will change according to the time and moment. For this reason, the music cannot be changed for any event, nor be different from the one selected by NAKAR Hotel. For legal and licensing reasons, live performances cannot be offered at NAKAR Hotel or CUIT Restaurant

Advertising

In order to respect the design and decoration of NAKAR Hotel, it is not allowed to put or display any advertising or brand elements without previous consultation and/or without the approval of the Management (banners, flags, stickers, roll-up, photocalls, etc.).

Furniture and additional decoration when celebrating an event: In order to respect the design and decoration of NAKAR Hotel, it will not be possible to add any additional elements of decoration or furniture. In case you want to add something additional, it must be consulted and accepted by Management (furniture, extra decoration, flowers, etc).

Capacity

CUIT Restaurant: 60 people with seated menu

Rooftop: 60 people in cocktail set up

Schedules

Events held at CUIT Restaurant: Starting at 7:00 p.m.

Events at the Rooftop: Starting at 8:00 p.m.

Special Conditions

Our event menu applies from 15 people onwards. For a smaller group, we suggest you check the restaurant's menu. If it's a cocktail, the minimum will be of 20 people.

The drinks included in our Beverage packages will be served for an estimated time of two hours. After this, the consumption will be charged.

Exclusivity

Our inhouse client is very important to us, that is why they will always be allowed to access the rooftop during an exclusive event. 15 days before the event the client must confirm in selecting the menus, number of guests, schedule and details.

Payment policy

50% deposit to confirm the event or leave a credit card as guarantee. The remaining 50% of the pro forma invoice will be paid ten days before the event. Additional charges will be paid the same day of the event.

The deposit will be paid by bank transfer to the following account:

Billing Details

J321 HOTEL S.L.

B-57946915

Avenida Jaime III, 21

07012 Palma de Mallorca

Bank data:

Entity: CAIXABANK

Iban: ES57 2100 0396 1202 0019 4147

Swift: CAIXESBBXXX

When making the transfer please indicate the name of the reservation and the date of the event. Please send bank receipt of transfer to: events@nakarhotel.com

The costs associated with the bank transfer will be borne by the customer.

Cancellation and/or reduction of services

60 days before the event date there is no penalty.

Between 59 and 30 days before the date of the event 50% of the services contracted will be charged.

Between 29 and 1 days before the date 100% of the services contracted will be charged. The hotel allows a maximum reduction free of charge of a 10% of the event up to 15 days before. Between 14 and 1 days no further reductions will be allowed. Cancellations and reductions of groups must be informed in writing to the events department.

For more information contact our sales department:

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