

SOUTH

BEACH CLUB • PLAYA MIGJORN • FORMENTERA



Celebrations 2012

Events in Formentera

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SELECTION OF APERITIFS

We recommend you begin your celebration with a cocktail in our chill out.
2.10€ per unit, minimum selection of 6 aperitifs, each serving is one and a half aperitifs.

Cold

Caprese Brochette with basil oil.
Marinated anchovies Brochette.
Spicy pork sausage and honey Tartlets.
Roquefort with walnuts Tartlets.
Salmon and cream cheese Tartlets.
Cod brandade and tomato chutney tartlets.
Foie gras and mango Bonbon.
Marinated Salmon with dill cream.
Tuna tartar with dijon mustard and guacamole.
Spinach, gorgonzola and nuts vol-au-vents.
Aubergine caviar on cereal toast.
Ibican vegetable tart.
Ibican spicy sausage and cheese tart.
Ibican Iberian chorizo, black olives and emmental cheese tart.
Ibican black pudding and caramelized onion tart.
Ibican tuna and red onion marmalade tart.
Shot of black cherry with a hint of mint.
Shot of Melon with cured ham shavings.
Shot of Vichyssoise with truffle oil.
Gazpacho with sherry vinegar.
Rocket salad, cucumber and carrot maki.
Marinated tuna maki.
Spicy tuna roe maki.
Salmon and avocado maki.
California roll with mackerel, soya and cucumber.
Fish ceviche.
Anchovies on toast with olive oil.
Beef tartar.

Hot

Squid Tempura.
Chicken croquettes.
Cep and foie croquettes.
Spinach and ham croquettes.
Cod Fritters.
Dates wrapped in bacon.
Idiazabal cheese and quince Villaroy.
Fried Brie with wild cranberry marmalade.
Mushrooms wonton and Thai sauce.
Vegetable samosas with chilli jam, yogurt and mint Sauce.
Prawn tempura with sweet and sour sauce.
Mushrooms and foie vol-au-vents.
Emmental and bacon quiche Loraine.
Duck comfit and caramelized peach filo pastry rolls.
Chicken curry filo pastry rolls.
Black sausage and apple sauce filo pastry rolls.
Goat's cheese and quince filo pastry rolls.
Octopus, potatoes and paprika Brochette.
Squid wrapped in kataifi Brochette.
Lamb ras el han out Brochette.
Vegetable tempura Brochette.
Spicy sausage in puff pastry.
Shot of bouillaisse.
Shot of aubergine with parmesan shavings.

SUGGESTIONS TO STRENGTHEN YOUR APERITIF, SELECT AT LEAST 8 APERITIFS:

Formenterese buffet. (+7.30€ per person)

Spicy sausage, pork brawn, black pudding,
White pudding, goat and sheep cheeses,
Rustic bread and tomato

Iberian buffet. (9.35€ per person)

Cured ham, chorizo, salami, cured pork loin
Cured and semi cured manchego cheese
Selection of bread, tomatoes and oils

**Whole Iberian ham hand cut in front of the guests
for the aperitif rustic bread and tomato 550€**



Menu a la carte
(Minimum three course menu)



Starters

- Tabule salad of cous cous, vegetables, nuts and citrus and mint dressing 13.50€
- Chicken Caesar salad, parmesan, anchovies and croutons 14.50€
- Pickled mushroom salad with cured ham and bean sprouts 15.30€
- Salad with tomatoes, avocado, king prawns and cocktail sauce 18.70€
- Terrine of foie grass mi-cuit with fig marmalade 17.50€
- Fresh and smoked salmon tartare with vichyssoise and green asparagus 15.25€
- Scallops au gratin with hollandaise sauce 18.50€

Fish

- Salmon with herb butter and sautéed broad beans with cured ham 20.00€
- Cod fillet confit with smoked oil, garlic coulis and fried artichokes 22.90€
- Bream fillet with prawn vinaigrette, tomato concasse and potatoes 22.85€
- Supreme of sea bass with basil oil, potato puree and sautéed vegetables 23.80€
- Baked turbot with fried garlic and chilli and wild mushrooms 24.70€

Sorbets 4.50€

- Lemon
- Mandarin
- Mojito
- Green apple
- Raspberry

Meat

- Poularde stuffed with spinach mousseline, truffled mahones cheese sauce and pilaff rice 18.00€
- Iberian pork fillet with Dijon mustard, confit prunes and potato millefeuille 19.75€
- Roast rack of lamb with honey and apple chutney potato and bacon millefeuille 22.70€
- Entrecôte in black pepper from Madagascar sauce with potatoes and mushrooms 24.50€
- Fillet of beef steak with Pedro Ximenez sauce, potato au gratin and sautéed vegetables 31.00€

Desserts

- Almond parfait with toffee sauce 6.75€
- Chocolate and walnut satin with vanilla ice cream 6.75€
- Vanilla Panna Cotta with wild fruits 6.75€
- Coconut rice pudding and caramelized mango 6.75€
- Cheesecake with honey and nuts 6.75€
- Apple tart with pistachio ice cream 6.75€





Aperitif drink

Selection A 7.20€

Wine, beer, soft drinks

Selection B 9.25€

Sparklin wine, wine, beer, soft drinks

Drinks selection

Selection 1, 14.45€ per adult

White wine Fray German (Verdejo) D.O Rueda

Red wine Solar Viejo crianza (Tempranillo y Graciano) D.O. Rioja

Mineral water, coffee

Selection 2, 18.55€ per adult

White wine Lurton (Sauvignon Blanc) D.O Rueda

Red wine Solar Viejo reserva (Tempranillo y Graciano) D.O. Rioja

Mineral water, coffee

Selection 3, 27.80€ per adult

White wine Gessami Blanco Floral (Moscatel y Sauvignon Blanc) D.O. Penedes

Red wine Viña Albina Reserva (Tempranillo) D.O. Rioja

Mineral water, coffee

Supplement sparkling wine Freixenet brut vintage 6.20€ (dessert)

Supplement champagne Henry Abele 18.55€ (aperitif)

Liqueur Trolley 3.60€

Hierbas, pacharán, fruit liqueurs, brandy...

Table Flower arrangements 3.15€

Standard model

(Colored gerbera, green leaves)

Celebration cake 6.25€ per person

Chocolate

Victoria sponge with cream and strawberries

Cheesecake with wild berries

Lemon mouse and meringue



Children's menu 26.00€

Starters

Cheese and ham pizza
Macaroni with cheese and tomato
Hors d'oeuvre (croquettes, fried squid in batter, Spanish omelette)

Main dish

Cordon Blue with French fries
Hamburger with French fries
Breaded chicken with French fries

Desserts

Ice cream selection
Cream caramel
Chocolate satin

Drinks

Selection of soft drinks



Free bar at dance South

1 hour 16€ per person
2 hours 20€ per person
3 hours 23€ per person
Supplement per extra hour 400€

D.J Service

3 hours 600€ + 18% VAT

Snack at the dance 6.00€

Small ciabatta rolls
Ibicensan vegetable tart
Small sweets and savory puff
Fruit brochette
Mini brownies

Terms and conditions

- The catering service will last for 2 and a half hours starting at the agreed time and ending with after dinner or lunch coffees and liquors.
- If you wish to extend the service, there will be a charge of 4€ per hour per guest.
- The aperitif will start at the agreed time and will last 40 minutes, after which guests will be shown to the restaurant.
- If you wish to extend the aperitif we will give you a quote.
- If the aperitif does not start on the agreed time, there will be an extra charge of 2€ per guest per half hour.
- The guest tables will seat a minimum of 8 and maximum of 11 guests.
- We offer coaches and minibuses for your guests; we can give you a quote.
- If you want something more special in table flower decoration we can give you a quote.
 - We offer:
 - Photography, video, DVD.
 - Live music
 - Shows
 - Sailing excursions, boat charter and more...

Payment Form

- To confirm your chosen celebration date a 1.000€ deposit is required.
- A month before the event the number of guests must be confirmed with payment of 50% of the total amount. A maximum reduction of 20% of guests initially agreed is allowed.
- The remaining 50% is to be paid after the celebration.
- Payments can be made by bank transfer, visa card, certified check by the bank or cash.
- In case of cancellation any prepayment will not be refunded.
- 3 days before the celebration, the final number of guests must be confirmed.
- There will be no deduction for any guests who cancel on the day of the celebration; extra guest may be accommodated when possible.

Prices do not include 8% VAT.

Menu sampling

- Once you have confirmed your celebration date and paid the deposit, we can organise the free menu sampling. We need a week's notice to organize the menu sampling.
- Free menu tasting for two people over 50 adult guests.
- For less than 50 adults guests 50% discount.
- More than 2 persons invited, will pay the price of the selected menu.
- In case of doubt between two dishes of two different menus, you could have the possibility to try both.

