

# SOUTH

BEACH CLUB • PLAYA MIGJORN • FORMENTERA



# Weddings 2012

**Celebrations in Formentera**

**Stylish weddings with a chic touch**

**Contact information:**

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Dear Friends,  
We appreciate your interest in our **Beach Club** as an option for your wedding celebration. This dossier presents you our special ideas designed to make your wedding an unforgettable day.

Included in the price **Beach Club Formentera** offers:

- ✓ Sampling of the wedding menu.
- ✓ Luxurious Junior Suite (Insotel Club Formentera playa\*\*\*\*) for the bride and groom on your wedding night, with special welcome gifts. (Minimum 50 guests)
- ✓ Special Breakfast served in your Suite on the following day of the wedding.
- ✓ Special accommodation rates for all your wedding guests.
- ✓ Private lounge bar with music and dancing facilities.
- ✓ Seating plan displayed at the entrance of your venue.
- ✓ Printed menu for all the guests.
- ✓ Menus for vegetarians and celiacs.
- ✓ A la carte menus from 110€.

For weddings of 100 guests or more we also include:

- ✓ Double room with breakfast to celebrate your first Wedding Anniversary.
- ✓ Relaxing massage the day after the wedding.

In addition, we organize the transfer of your wedding guests from Ibiza airport to the place of celebration and selected hotel, upon request.

Special accommodation rates for your guests in:

**Formentera**  
Insotel Club Hotel Formentera Playa\*\*\*\*  
Insotel Club Maryland\*\*\*

**Ibiza**  
Insotel Fenicia Prestige\*\*\*\*\*  
Insotel Club Tarida Beach\*\*\*\*



**Beach Club Formentera specialised in YOUR WELLBEING.**

### SELECTION OF APERITIFS

2.60€ per item, minimum selection of 8 items.

Each serving is one and a half items per person.

#### 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.  
Ibicensan vegetable tart.  
Ibicensan spicy sausage and cheese tart.  
Iberian chorizo, black olives and emmental tart.  
Ibicensan black pudding and caramelized onion tart.  
Ibicensan 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.  
Anchovies on toast with olive oil.  
Beef tartar.  
Fish ceviche.

#### 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 confit 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 COMPLETE THE APERITIF:

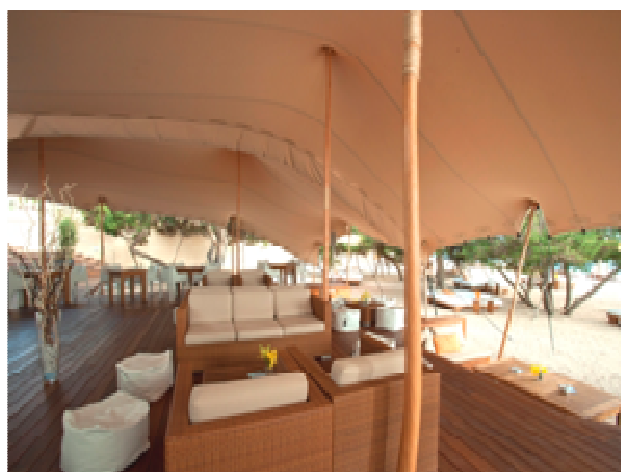
#### **Formenterese Buffet. (+ 7.30€ per person).**

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 550€**



**A la carte menu**  
(Minimum three course menu)



**Starters**

- Nordic Marinated Salmon Salad with avocado and dill sauce 20.30€
- Prawn salad with mango and blood orange mayonnaise 24.95€
- Lobster salad with herb vinaigrette and nuts 33.00€
- Scallops with garlic salad, broad beans, tomatoes and parsley oil 21.50€
- Foie gras and mango bonbon with Pedro Ximenez reduction 20.55€
- Fresh red tuna tartar and smoked cod with vichyssoise and green asparagus 19.75€
- Prawn Carpaccio with rocket salad and citrus vinaigrette, ginger and salmon roe 21.85€

**Fish**

- Braised salmon with herb butter, fried leeks and mushrooms cooked 23.90€
- Cod loin confit glazed with honey and garlic mayonnaise, spinach and pine nuts oil 25.45€
- Supreme of sea bass on wild mushroom risotto, chive oil and crystallized rocket salad 28.00€
- Braised turbot in garlic and basil oil with sliced potatoes and sautéed seasonal vegetables 30.70€
- John Dory fillet confit in iberian bacon, potato puree, grilled pumpkin and crispy beef 34.00€

**Sorbets 4.70€**

- Lemon
- Mandarin
- Mojito
- Green apple
- Raspberry

**Meat**

- Poularde Supreme stuffed with foie and wild mushrooms, truffled port sauce and potato millefeuille 24.95€
- Iberian pork Medallion with goat s cheese, caramelized pineapple and potato and bacon millefeuille 26.00€
- Entrecote of suckling veal with truffled herb butter, potato terrine and green asparagus 28.00€
- Loin of lamb with mint gravy, sliced potatoes and vegetable timbale 30.00€
- Fillet of Beef with wild mushroom sauce, potato gratin and seasonal vegetables 33.00€

**Desserts**

- Hazelnut parfait with chocolate sauce and caramelized walnuts 8.30€
- White chocolate mousse with mango coulis and wild berries 8.30€
- Cheesecake with blueberry jam 8.30€
- Roasted peaches with vanilla ice cream and raspberry sauce with red wine 8.30€
- Exotic fruit carpaccio with citrus sorbet 8.30€



## WEDDING BUFFET SOUTH EXPERIENCE

Minimum 50 adults  
115€ per person  
34.35€ Children to 12 years  
Prices do not include 8% VAT

Includes:  
Aperitif: Selection of 8 canapés (1 hour)  
Buffet: lunch or dinner (2 hours and half)  
Drinks: aperitif and buffet included

### BUFFET

#### Starters

Crudités, pickles  
Selection of cold meats and cheeses  
Beef carpaccio with parmesan cheese and balsamic  
Classic Caesar salad with prawn  
Chicken wrap with mushrooms, parmesan, lettuce, sauce  
Taboule salad with cous cous and vegetables  
Potatoes salad with tuna, tomato, onion and peppers  
Selection of sushi, maki and nigiri  
Sauces: pink sauce, Tártar, Mayonnaise, Vinaigrette

#### Garnish

French fries  
Baked peppers  
Potatoes au gratin to ali oli cream  
Sautéed mushrooms

#### Desserts

Fresh seasonal fruit  
Panna cotta with strawberry sauce  
Cheesecake with Money and nuts  
Chocolate brownie with walnuts  
Apple pie with lemon sauce to the cinnamon  
Banana crepe with chocolate cream and strawberry

#### Hot starters

Black tagliatelle with cuttlefish in its ink  
Spaghetti to the pesto Genovese  
Oriental style fried vegetables  
Paella Valencia style

#### Live cooking grill...

Brochette of lamb ras el han out  
Spicy chicken satay  
Beef entrecote  
Lamb chops  
Iberian filet of pork  
Sea bass, Salmon, cuttlefish

#### Sauces

Garlic and parsley, sea style, gravy, roquefort

#### Drink selection

##### Aperitif

Sparkling wine, wine, beer, vermouth, sherry, soft drinks

##### Lunch or dinner

White wine Fray German (D.O. Rueda)  
Red wine Solar Viejo crianza (D.O. Rioja)  
Freixenet Brut Vintage (D.O. Cava)  
Mineral water, soft drinks and coffee



**Wedding cake 6.25€ per person**

Chocolate  
Victoria sponge with cream and strawberries  
Cheesecake with wild berries  
Lemon Mouse and meringue

**Children's menu 34.35€**

**Starters**

Cheese and ham pizza  
Macaroni with cheese and tomato  
Hors d'oeuvre: croquettes, fried squid in batter, spanish omelette

**Main dish**

Cordón Blue with French fries  
Hamburguer with French fries  
Breaded chicken breast with French fries

**Desserts**

Ice cream selection  
Cream caramel  
Chocolate satín

**Drinks**

Selection of soft drinks and mineral water



**Drinks selection**

**Selection A, 27.30€ per adult**

**Aperitif**

Sparkling wine, wine, vermouth, sherry, beer, soft drinks

**Lunch or Dinner**

Lurton (Sauvignon Blanc) D.O Rueda  
Solar Viejo Crianza (Tempranillo y Graciano) D.O. Rioja  
Freixenet Brut Vintage (Macabeo y Parellada) D. O. Cava  
Mineral water, coffee and liqueurs

**Selection B, 36.00€ per adult**

**Aperitif**

Sparkling wine, wine, vermouth, sherry, beer, soft drinks

**Lunch or Dinner**

Gessami Blanco Floral (Moscatel y Sauvignon Blanc) D.O. Penedes  
Viña Albina Reserva (Tempranillo) D.O. Rioja  
Segura Viudas Aria Brut Natune (Macabeo, Parellada, Xarel.lo) D. O. Cava  
Mineral water, coffee and liqueurs

**Selection C, 47.40€ per adult**

**Aperitif**

Sparkling wine, wine, vermouth, sherry, beer, soft drinks

**Lunch or Dinner**

Mar de Frades (Albariño) D.O. Rias Baixas  
Ramón Bilbao Edición Limitada (Tempranillo) D.O. Rioja  
Gramona Imperial Gran Reserva (Xarel.lo, Macabeo y Chardonnay) D.O. Cava  
Mineral water, coffee and liqueurs



## Ceremony

Wedding held in the terrace or beach 1600€  
(Seating, altar, carpet, flowers, garden torches,  
sound equipment).

## Table flower arrangements 4.70€

Standard model  
(Rose, lily, green leaves)



## Free bar at dance

1 hour 16€ per person  
2 hours 22€ per person  
3 hours 26€ per person  
Supplement per extra hour 400€

## D.J service

3 hours 600€ + 18% VAT



## Snack at the dance 6.00€

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

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## Terms and conditions

- Catering service maximum for 4 hours starting at the agreed time for the aperitifs and ending with after dinner or lunch coffees and liquors. If you wish to extend the service, there will be an extra charge of 4€ per hour per guest.
- The aperitif will start at the agreed time and maximum for 1 hour, after each guests has to be seated 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 each 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...

### Exclusive rent location (optional):

- Half day : 3000€
- Full day : 6000€

### Payment form

- To confirm your chosen wedding date a 2.000€ deposit is required. A month before the wedding the number of guests must be confirmed with payment of 75% of the total amount. A maximum reduction of 20% of guests initially agreed is allowed. The remaining 25% is to be paid on the day after the wedding.
- 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 wedding, extra guest may be accommodated when possible.

**Prices do not include 8% VAT.**

## Menu sampling

- Once you have confirmed your wedding date and payed the deposit, we can organise the free menu sampling. We need to receive minimum one week before the wedding confirmation and deposit. Menu samplings will be from Monday to Thursday.
- For weddings of 30 to 70 guests, 2 people may be invited.
- For weddings of 70 to 100 guests, 4 people may be invited.
- For weddings of over 100 guests, 6 people may be invited.
- A maximum of 6 people are included in the price for the menu sampling, extra guests will be charged by full price of the selected menu.
- At the menu sampling you will be able to try two selected dishes, so in case of doubt, you will have the possibility of trying both.

