

A rustic dining room with a stone fireplace, wooden table, and wicker chairs. The fireplace has a fire burning. The table is set with plates, glasses, and a vase of flowers. A large potted plant is in the background.

*Company
celebrations
2026*

balnearioilletas

Our plated menus

All our menus include bread, olives and all i oli to share.

The set-up offered for groups are rectangular tables in between 10 and 12 diners. This set-up doesn't include table linen. If you wish to include table linen, it must be valued separately.

Only specific areas of the restaurant are reserved when the group exceeds 50 guests.



Choose your starters

STARTERS TO SHARE AND ENJOY TOGETHER

(choose 3)

- Russian salad with tuna belly
- Goat's cheese salad with walnuts and berries
- Warm roast vegetable salad (red pepper, onion and aubergine) with tuna and greens
- Beef carpaccio with truffle oil and Parmesan shavings
- Traditional Majorcan 'tumbet' with fried eggs
- Assorted croquettes with Iberian ham and boletus with gorgonzola
- Andalusia-style fried calamari with alioli
- Garlic prawns
- Scrambled eggs with sobrasada and baked potato
- Pulled pork bao
- Mini Heura tacos with avocado, pickled onion and 'pico de gallo' (V)
- Mallorca-style fried vegetables "frito mallorquín" (V)
- "Bravas" Potatoes (V)
- Nachos with guacamole and 'pico de gallo' (V)

(V) Vegetarian option

Choose your menu

*All menus include starters to share (3), main course (1),
dessert, wine and one long drink per person.*

Menu 1

MAIN (choose 1)

Angus Picanha steak with potato wedges, roasted red peppers and 'chimichurri' sauce

Grilled seabass with wild asparagus sauce and baked potato

Linguine with red pesto, sundried tomatoes and Greek-style cheese (V)

DESSERTS

Mango and passion fruit mousse (V)

Chocolate truffles

Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.

Price: €45/per person (max. 120 pax)

Menu 2

MAIN (choose 1)

Iberian pork shoulder baked in a charcoal oven with a bed of sweet potatoes and pineapple chutney

Grilled salmon with citrus notes, wild rice and sautéed seasonal vegetables

Roast aubergine with garlic pesto and hummus on a bed of sweet potato (V)

DESSERTS

Mango and passion fruit mousse (V)

Chocolate truffles

Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.

Price: €49/per person (max. 120 pax)

Menu 3

MAIN (choose 1)

Grilled rib eye steak with 'Padrón' peppers and fried potatoes with garlic and rosemary

Cod confit with truffle mousseline and mashed potatoes

Vegetable timbale with couscous and vegan feta cheese (V)

DESSERTS

Chocolate truffles

Traditional 'Quarto' Mallorquín sponge cake with chocolate sauce

Price: €55/per person (max. 120 pax)

Winery

Included with all menus:

Ederra red wine (D.O. Rioja).

Raimat Chardonnay white wine (D.O. Costers del Segre).

Clamor Rosado rosé wine (D.O. Costers del Segre).

Beer, soft drinks, water and coffee.

One longdrink per person (standard references).

Other wineries

WINE I. Supplement + €7 per person.

VINYA SON FANGOS Negre Ecológico. D.O. Pla i Llevant. Mantonegro, Callet y Merlot.

SITRA white wine. Organic. V.T. Majorca. Giro, Chardonnay and Prensall.

ESTEL ROSAT rosé wine. Organic. V.T. Majorca. Callet, Merlot and Syrah.

Beer, soft drinks, water and coffee.

One longdrink per person (standard references).

WINE II. Supplement + €13 per person.

SELA red wine from Roda. D.O. Rioja. Tempranillo and Graciano.

LEIRAS white wine from D.O. Rías Baixas. Albariño

MUGA. rosé wine D.O. Rioja. D.O. Rioja. Garnacha, Viura y Tempranillo

Beer, soft drinks, water and coffee.

One longdrink per person (standard references).

WINE III. Supplement + €20 per person.

RODA 1 Reserva 2016 red wine. D.O. Rioja. Tempranillo and Graciano.

GABA white wine. D.O. Valdeorras. Godello.

Domaine de MONTROSE rosé wine. Wine from the south of France. Syrah, Cabernet Sauvignon and Grenache.

LLOPART Brut Rosé. D.O. Cava. Monastrell, Garnacha y Pinot Noir.

Beer, soft drinks, water and coffee.

One longdrink per person (standard references).

Our finger food menus

With a more casual and dynamic format, these menus are ideal for a relaxed and hanging out meetings.

A minimum of 50 guests are required to guarantee the exclusivity of one of our terraces.

If the event takes place in the evening, a DJ is included, free of charge, who will liven up the evening for three hours. It will be ambient music according to the style of the restaurant and with a maximum of 65 dcb.



Menu Cocktail 1 *(Finger food)*

MENU (15 pieces)

Tomato and mozzarella skewer with pesto.
Prawn mousse filled cannoli.
Salmon tartare with guacamole.
Mini sea bass and prawn ceviche.
Vietnamese rolls with sweet chilli sauce.
"Frito mallorquín" with vegetables.
Iberian ham croquettes.
Vegetables gyozas.
Fish and seafood paella (no bones or shells).
Pulled pork bao.
Chicken satay skewer with peanut sauce.
Mini beef hamburger with cheese, bacon & barbecue sauce.

DESSERT

Mango and passion fruit mousse.
Chocolate brownie.
Carrot cake with mascarpone icing.

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House wines, soft drinks, beer, water & coffee.

Price: 52 €/pax (minimum 40 pax)

Menu Cocktail 2 *(Finger food)*

MENU (20 pieces)

Açaí and passion fruit shot.
Tomato and mozzarella skewer with pesto.
Hummus with crudités.
Manchego cheese and grape skewer.
Octopus and seafood "salpicon".
Avocado mousse with prawns.
Smoked salmon pastry with fine herbs sauce.
"Frito mallorquín" with vegetables.
Vietnamese rolls with sweet chilli sauce.
Iberian ham croquettes.
Boletus and gorgonzola croquettes.
Prawn gyozas.
Garlic scallops.
Free-range chicken paella with boletus and artichokes.
Pulled pork bao.
Chicken skewer with curry sauce.
Mini beef hamburger with cheese, bacon & barbecue sauce.

DESSERT

Creamy mojito with lime and mint.
Chocolate truffle.
Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.

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House wines, soft drinks, beer, water & coffee.

Price: 56 €/pax (minimum 40 pax)

Barbecue Menu 3 *(Finger food)*

APPETISER

Tomato and mozzarella skewer with pesto.
"Escalivada" with feta cheese bao.
Marinated salmon with mango.
Vietnamese rolls with sweet chilli sauce.
Iberian ham croquettes.

BARBACUE BUFFET

Marinated beef sirloin titbits brochette.
Chicken and sautéed vegetables with curry sauce.
Teriyaki salmon brochette.
Monkfish and king prawn skewer.
Baked mini potatoes.
Sautéed vegetables and basmati rice.
Sautéed garlic mushrooms.

DESSERT BUFFET

Creamy mojito with lime and mint.
Chocolate brownie.
Carrot cake with mascarpone icing.

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House wines, soft drinks, beer, water & coffee.

Price: 62 €/pax (minimum 40 pax)

Paellas Menu *(Finger food)*

APPETISER

Tomato and mozzarella skewer with pesto.
Camembert cheese skewer with quince.
Vietnamese rolls with sweet chilli sauce.
Monkfish and prawn croquettes.
Pork gyozas.

BUFFET (a choice of 2)

Mixed paella (meat, fish & seafood).
Seafood and fish paella (no bones or shells).
Free-range chicken paella with artichokes and boletus.
Vegetable paella.
Black paella.
Seafood fideuá.

DESSERT BUFFET

Mango and passion fruit mousse.
Chocolate truffle.
Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.

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House wines, soft drinks, beer, water & coffee.

Price: 53 €/pax (minimum 40 pax)

Tapas 1 *(finger food)*

APPETISER

Camembert cheese skewer with quince.
Potato omelette bite with spicy sobrasada.
Iberian ham croquettes.

STATION

Mallorcan Trempó (light green pepper, onion and tomato).
Puff pastry shells with dried tomato and pesto.
Ensaladilla (potato salad).
Squid in its own ink.
Chicken satay skewer with peanut sauce.
Beef Goulash with rosemary roasted potatoes.

DESSERTS

Creamy mojito with lime and mint.
Chocolate brownie.
Carrot cake with mascarpone icing.
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House wines, soft drinks, beer, water & coffee.

Price: 52 €/pax (minimum 40 pax)

Tapas 2 *(finger food)*

APPETISER

Garlic scallops.
Monkfish and prawn croquettes.
Green asparagus in tempura with romesco sauce.

STATION

Green salad with apple and walnuts.
Tomato and mozzarella skewer with pesto.
Prawn mousse filled cannoli.
Squid in its own ink.
Beef sirloin with boletus sauce and vegetables.
Pulled pork bao.

DESSERTS

Mango and passion fruit mousse.
Chocolate truffle.
Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.
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House wines, soft drinks, beer, water & coffee.

Price: 55 €/pax (minimum 40 pax)

Open bar services

To enjoy the following group's services, it is essential to hire a menu.

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OPEN BAR WINES

Includes wines, beers, soft drinks and mineral water.

Price per person/hour: 12 €

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OPEN BAR CAVA

Includes cava, wines, beers, soft drinks and mineral water.

Price per person/hour: 14 €

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OPEN BAR LONG DRINKS

Includes long drinks, cava, wines, beers, soft drinks and mineral water.

Price per person/hour: 16 €

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OPEN BAR COCKTAILS

Includes 2 cocktails references (to choose from cocktails list) long drinks, cava, wines, beers, soft drinks and mineral water.

Price per person/hour: 20 €



Cocktails

Classic Mojito, hierbas tunel, strawberry, mango or passion fruit*

Classic Caipirinha, strawberry, mango or passion fruit*

Moscow mule* or London mule*

Hugo*

Campari Spritz

Aperol Spritz

Passoa Ginger

Limoncello Spritz

Paloma

Pomada frozen

Margarita on rocks

Pink spritz (elderflower, pink gin and grapefruit)

White spritz (white Muntaner vermut and cava)

**Includes non-alcoholic option.*

Welcome appetisers

To enjoy the following group's services, it is essential to hire a menu.

These services require a minimum of 30 people.

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WELCOME RECEPTION

4 canapes (2 hot and 2 cold).

Open bar cava. Includes cava, wine, beers, soft drinks and mineral water (1 hour).

Price: 30 €/pax.

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WELCOME VERMOUTH

Anchovy and anchovy in vinager gildas (small skewers).

Pickled mussels and cockles.

Crisps and olives.

Open bar (1 hour). Includes Aperol spritz, cava, red and white vermouth, wines, beers, soft drinks and mineral water.

Price: 28 €/pax.



Our food corners & bites

To enjoy the following group's services, it is essential to hire a menu.

All these services are recommended to complement an open bar service or add to the menu.

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IBERIAN BELLOTA HAM ON THE BONE

Acorn-fed Iberic ham with bread and olive oil.

(Ciabatta bread, tomato spread and virgin olive oil from Sóller).

Includes cutter.

Station price (1 piece): 880 €.

One piece for every 70 guests is recommended.

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OYSTERS

Daniel Sorlut N3

48 units: 385 €.

96 units: 700 €.

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CEVICHE

Sea bass and prawn ceviche with cherry tomatoes, corn, mango and coriander.

Price: 8 €/pax.

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SUSHI

New York Phila, Urban roll, Red Tuna, Sun roll, Phila Maki, California, California (with Phila), Supernova, Veggie roll and Veggie Maki.

Price per piece: 2,5 €.

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CHEESES

Manchego, mahonese, gorgonzola and camembert.

Price: 8 €/pax.

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MALLORCAN

A selection of Mallorcan specialties.

Coca de "trepó", Coca de pimientos rojos, meat & peas "mini empanadas" and Sobrasada de porc negre.

Price: 13 €/pax.

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FRUIT

Seasonal fruit selection.

Price: 8 €/pax.

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MALLORCAN BITES

Sobrasada with mahonese cheese.

Price: 3,5 €/pax.

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HOMELAND BITES

Cheeses selection, grapes and quince.

Price: 3,5 €/pax.

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NUTS BITES

Nuts variety and olives.

Price: 3 €/pax.

Party

To enjoy the following group's services, it is essential to hire a menu.

This service can be offered for a maximum of 200 guests.

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INDOOR ROOM

Opened from midnight to 2.00 am.

Open bar spirits

Includes rum, whiskey, tequila, vodka, gin, cava, wines, beers, soft drinks and mineral waters.

Price: 2.500 €. (up to 60 pax).

From 60 pax: supplement 35 €/pax.

For the opening of the interior room, all confirmed guests of the event will be invoiced.

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DJ

From 00:00 to 2:00.

Price: 460 €.

Hiring DJ is indispensable for the opening of the interior room.



GENERAL CONDITIONS

The prices shown include VAT. Prices are subject to change.

This dossier will be valid until 23rd December 2026.

It is indispensable to hire a menu for the entire group.

Balneario Illetas does not allow the consumption of food or drink from another provider. The drinks package included in the menus is served only during lunch/dinner, estimated at one and a half hours. After this time, drinks will be charged for.

A minimum of 20 guests is required to contract a group menu. 10 days before the date of the event, the main course chosen by each guest must be confirmed.

The number of guests expected must be advised one month prior to the event. The number of guests, time and other details must be advised in writing 15 days prior to the event. Any change must be notified 10 days prior to the event. If the agreed number of guests do not attend the event, the customer must pay the total amount for all guests who confirmed ten days prior to the event.

Evening events may be held in outdoor spaces with musical entertainment until 12 midnight. In outdoor areas the maximum noise level allowed is 65 decibels (background music). Live music by visiting bands or groups is not permitted.

Balneario Illetas works exclusively with a team of disc jockeys in charge of livening up parties and events. It is not possible to hire a DJ, nor bands or musical groups from outside the venue.

In the case of guests arriving late, we will wait for up to 20 minutes, after which time service will commence as arranged for those guests who are present, according to the planned timetable. The event's order of service will not be affected by the delayed arrival of guests.

Any damage caused to the premises and building works will be paid by the customer, who also assumes direct liability for damage caused by their guests.

DIETARY RESTRICTIONS

Once all the guests and food restrictions, if any, are confirmed, the main menu can exceptionally be adapted for guests who have any food restrictions (vegetarian, allergies, celiac, etc...). A single common alternative will be offered for all of them.

RESERVATION

To guarantee the reservation of the event date, a deposit of 600€ is required.

The holding of a date is not considered to be a reservation; a held date only becomes a confirmed reservation once the deposit has been paid.

PAYMENT METHOD

Once the payment of the reservation deposit has been made, 15 days before, 100% of the total budget of the event must be paid. Additional charges derived during the event will be paid the same day of the celebration, leaving 100% of the invoice settled.

CANCELLATION POLICY

If cancellation is communicated with a minimum of six months prior the event date, 50% of the reservation will be refunded.

If the cancellation is made with less than six months from the event date, any pre-payment will not be refunded.

The event must be cancelled in writing.

WEATHER CONDITIONS

In case of rain on the day of the event, the organisation reserves the right to alter the spaces reserved for the event in order to ensure the comfort of the guests, service quality and continuity of the event without incident.

balnearioilletas

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