

Son Llompart

By Macià Batle

Experiences

2022 - 2023

Of all the different ways to approach wine discovery, the approach to wine pairing is one of the favourites of wine lovers. And what could be better than mixing wine and gastronomy?

From the cellar of Macià Batle we welcome you to Son Llompart to make you taste the best possible food-wine pairings. So don't hesitate any longer and enjoy your best wine pairing experiences with us!



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IBIZA MALLORCA
catering



Tast Out
EVENTS & CATERING

FOSH
catering

Experiences 2022 - 2023

**Tast Out**
EVENTS & CATERING



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Wine pairing Experience



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A dish can reveal the beauty of a wine, and the winemakers know this.

This experience is tasting for a sensory discovery, it appeals to your senses to unravel the mysteries of wine. Many of us enjoy wine without really knowing why. By sharing this moment and our passion, come and understand why you love this or that wine.

Come and discover the vineyard of Son Llopart with a walk between the vines and continue with a Wine pairing Lunch or Dinner in the vineyards: enjoy our gourmet wine pairing dinner.

An experience to indulge your senses in a delectable collection of culinary experiences designed to showcase the dynamic relationship.

Include:

- Gourmet wine pairing 4-course dinner

Wine pairing menu from Fosh Catering

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Wine pairing menu

MACÌA BATLE SAUVIGNON BLANC.
2021.

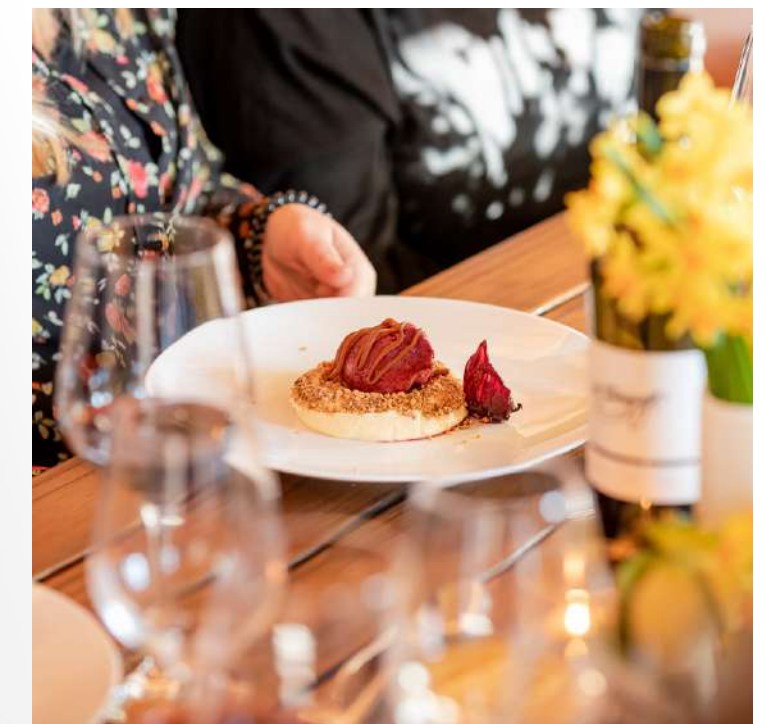
MACÌA BATLE BLANC DE BLANCS.
2021.

MARGALIDA LLOMPART TINTO .
12 months in oak barrels. 2017.

MACÌA BATLE DULCE BLANCO
12 months in oak barrels.

SUMMER MENU

- Yellow Gazpacho with lobster, mango and couscous.
- Fresh Cod filet with Salsa verde and Iberican ham.
- Duo of local Lamb with aubergine, dried fruits and Morrocan spices.
- Cherry Sorbet with preserved lemon cream and sweet dukkah.



Wine pairing menu from Fosh Catering

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Wine pairing menu

MARGALIDA LLOMPART BLANCO.
8 months in oak barrels. 2019.

MACIÀ BATLE DULCE TINTO.
12 months in oak barrels

MARGALIDA LLOMPART TINTO.
12 months in oak barrels 2017.

MACIÀ BATLE DULCE BLANCO.
12 months in oak barrels.

WINTER MENU

- Caldereta of lobster & squid with saffron aioli.
- Foie gras terrine with duck confit, local apricots and homemade brioche.
- Tender Braised beef with local red wine, roasted sweet potato and mushrooms.
- Dark chocolate tart with a raspberry-red wine sorbet.





4-course menu Wine pairing

SERVICES INCLUDED:

- Walk in the vineyard
- 4-course menu with wine pairing from Macià Batle
- Coffee, tea and liquors
- Kitchen and dining room service
- Tableware, tables and chair: assembly and dismantling

* Includes the venue hiring of Son Llompart

* Includes 3 hours of service: 30 minutes of welcome, 2 hours of lunch/dinner service and 30 minutes courtesy

* 10% VAT not included

Wines included in the menu: Special selection from Macià Batle private collection.

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Price per person:
190 € - minimum of 15 persons
160 € - minimum of 25 persons
140 € - from 50 persons



Gastronomic Experience with Chef Marc Fosh



A culinary journey
through the new and
classic dishes
of Chef Marc Fosh

Enjoy a unique gastronomic experience from Michelin-star chef and the Macià Batle wines in the vineyard of Son Llompart.

Our cuisine is a perfect combination of tradition, innovation, and Mediterranean flavours. We combine the finest ingredients with expertise, innovation and the creativity of Chef Marc Fosh, awarded with a Michelin Star.



Gastronomic Experience with the chef Marc Fosh

A culinary journey through the new and classic dishes
of Chef Marc Fosh

Menu (5 or 7 courses available)

- Smoked tomato consommé with fresh tuna tartar, plankton & rosehip.
- Foie gras "mi-cuit" with textures of local plums, pistachio yoghurt & caviar salt.
- Bomba Rice with smoked eel, spiced cherries, mustard leaves & eel "Bouillabaisse".
- Salt cod with aloe vera, samphire & a warm fresh pea & lemongrass soup.
- Guinea fowl with local truffles, beetroot, raspberry & elderflower.
- Orange blossom cream with aloe vera, hibiscus-strawberry leaf consommé and toasted strawberry sorbet.
- Dark chocolate & basil "cremoso" with bee pollen-mandarin sorbet.
- PetitsFours.

Our sommelier from Marc Fosh offers a unique selection of Macià Batle wines to match our original dishes.

Chef Marc Fosh is personally available to be present at your private party upon request and availability.



Gastronomic Experience with the Chef Marc Fosh

SERVICES INCLUDED:

- Walk in the vineyard
- A selection of canapes with champagne
- 5 or 7-course menu of your choice.
- Coffee, tea and liquors
- Kitchen and dining room service
- Tableware, tables and chair: assembly and dismantling

* Includes the venue hiring of Son Llompart

* Includes 5 hours of service: 1 hour of welcome & canapes, 3,5 hours of lunch/dinner service and 30 minutes courtesy

•Extras:

Marc Fosh Personal fee: 500 euros

Our sommelier from Marc Fosh & the enologists of Macià Batle will prepare a unique selection of wines from Macià Batle to match our original dishes.

Price per person for 5-course dinner :

215 € - minimum of 15 persons

190 € - minimum of 25 persons

160 € - from 50 persons



Price per person for 7-course dinner:

250 € - minimum of 15 persons

215 € - minimum of 25 persons

185 € - from 50 persons

* 10% VAT not included

Wine tasting & Paella Showcooking 'hands on' Experience



Connecting is more important now than ever!
Engage your group with a dynamic show cooking of paella with Wine Tasting Macià Batle wines.

Every guest leaves feeling like they laughed, connected, and learned new wine & cooking tips.

Stations set up for 10 guests each to prepare one of the following paella choices with one of our chefs (English speaking).

Afterwards, the Menu below will be served in an informal sharing style with the paellas served from a buffet station.

To be shared at the tables:

- Marinated olives and toasted almonds
- Local Bread with ramillete tomato

Salad and Vegetable Station (choose 2):

- Variety of heirloom tomatoes, cured Menorcan cheese, and pickled sea fennel.
- Green peach and mango salad with fresh sprouts and green beans.
- Mallorcan Trampo salad with chickpeas and oregano.
- Puntalette pasta salad with black olives, sundried tomatoes, and courgette.
- Quinoa salad with wild rice, pomegranate and shaved courgette.
- Coleslaw with apples and mustard.
- Tomato and watermelon salad with feta cheese and mint.

Showcooking 'hands on' Paella

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The participants will help themselves with the self-prepared paella.

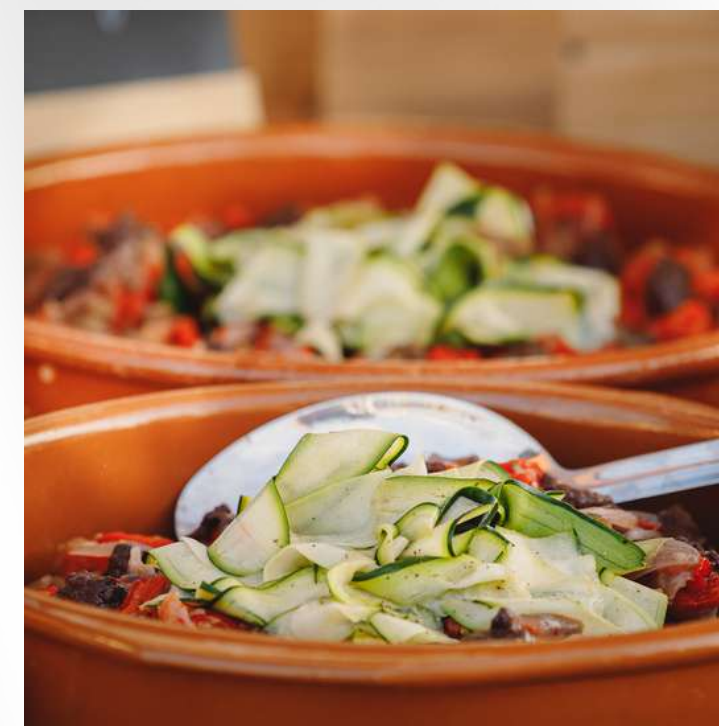
Waiters will take care of the drinks service.

- Classic Mixed Paella
- Arroz Negro, black squid ink risotto with lime alioli
- Vegetarian Paella

* Other options available upon request.

Dessert - To be shared at the tables:

- Almond Cake from Mallorca.
- Strawberry Gazpacho with coconut cream.
- Selection of Cookies, brownies and chocolate truffles.





Paella Showcooking 'Hands on' Experience

SERVICES INCLUDED:

- Wine tasting of 3 wines of Macià Batle
- Paella cooking stations to prepare paella together with the participants (10 pax per station) – Hands on Masterclass -
- Menú /class as specified.
- Drinks served during the event: wines from Macià Batle.
- Coffee, tea and liqueurs
- Tableware, tables and chairs: assembly & dismantling
- Kitchen and dining room service

* Includes the venue hiring of Son Llompart

* Includes 3 hours of service: 1 ½ hour preparation and cooking time, 1 hour of lunch service and 30 minutes courtesy.

* 10% VAT not included.

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Price per person:

160 € - minimum of 15 persons

145 € - minimum of 25 persons

135 € - from 50 persons



*Wine tasting by Macià Batle
followed by a 3-course menu at
your choice*

BODEGUES
MACIÀBATLE
MALLORCA 1856

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A culinary journey through the Mediterranean dishes
and the Macià Batle wines

Wine tasting & 3-course menu from Fosh Catering

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SUMMER MENU

STARTERS choose 1

Cold

- Fresh fish Ceviche with grilled avocado and mango.
- Roast beef salad with truffle cream and fresh herbs.
- Beetroot tartare with creme fraiche and salmorejo*.
- Local Burrata with a mushroom carpaccio and basil pesto*.
- Courgette Carpaccio with goat cheese and fresh sprouts*.

Warm

- Surf and Turf: Lightly smoked pork belly with sea scallops and Soller orange.
- Local Black pork Ravioli with a roasted onion consomme.
- Canelone with seasonal vegetables and a warm celeriac cream.
- Fresh Cod filet with Salsa verde and Iberican ham.
- Hake filet with a tomato crust, Mallorcan fennel and pickled vegetables.
- Sea Bream with a citrus salad, Violette potatoes and yellow aji pepper emulsion.
- Sea Bream "A la Mallorquina" with sherry raisins, tomatoes, spinach and almonds.

(*vegetarian dishes

MAIN COURSE choose 1

- Tender Braised beef with local red wine, roasted sweet potato and mushrooms.
- Suckling pork deboned with apricot puree, Brussel sprouts and Iberican ham.
- Galician Beef filet with charred spring onions and romesco sauce (*suppl. of 5,50€ p.p).
- Galician Beef filet with a vegetable ragout and summer consomme (*suppl of 5,50€ p.p).
- Guinea Fowl with creamy corn puree and spinach.
- Braised veal shank with a caramelised onion coca and black olives.
- Duo of local Lamb with aubergine, dried fruits and Moroccan spices.
- Open ravioli with mushrooms, truffle cream and confit tomatoes*.
- Violette potato gnocchi with creamy pumpkin and pesto*
- Tumbet of our garden vegetables, grilled asparagus and romesco sauce*.

(*vegetarian dishes

Fish starters can also be chosen as main courses and prepared in larger portions (*suppl. of 5,50€ p.p).



3-COURSE MENU

DESSERTS choose 1

- Chocolate in 3 textures with passion fruit sorbet.
- Raspberry Ribbon with litchi sorbet.
- Cherry Sorbet with preserved lemon cream and sweet dukkah.
- Mango and passion fruit cheesecake with strawberry sorbet.
- Mini Magnum of yoghurt with strawberry gazpacho and white chocolate.
- Our Snickers with apricot sorbet and dark chocolate sauce.
- Our Mallorcan Almond tart in textures.
- Pineapple eclair with coconut sorbet and red fruits.
- Mini magnum of coconut with strawberry gazpacho *.
- Red Fruits with cacao pearls and meringue *

(*Vegan Desserts

*From € 2 supplement: dessert duo to choose, or men and women.

*From € 6 supplement: dessert buffet with a minimum of 4 varieties. Ice cream is not normally included in the dessert buffet.

Wine tasting & 3-course menu from Fosh Catering

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WINTER MENU

STARTERS choose 1

- Roast beef salad with artichokes
- Foie gras terrine with duck confit, local apricots and homemade brioche
- Local Burrata with amushroom carpaccio and basil pesto*
- Surf and Turf: Lightly smoked pork belly with sea scallops and Soller orange
- Local Black pork canelone with mushrooms and parsley
- Canelone with seasonal vegetables and a warm celeriac cream
- Hake filet with a tomato crust, Mallorcan fennel and pickled vegetables
- Sea Bream "A la Mallorquina" with sherry raisins, tomatoes, spinach and almonds
- Caldereta of lobster & squid with Saffran alioli (*3,5 € supplement)
- Filet of fresh cod, green beans, and chestnuts

(*)vegetarian dishes

MAIN COURSE choose 1

- Tender Braised beef with local red wine, roasted sweet potato and mushrooms.
- Suckling pork deboned with apricot puree, Brussel sprouts and Iberican ham.
- Galician Beef filet with charred spring onions and romesco sauce (*suppl. of 5,50€ p.p.)
- Galician Beef filet with a vegetable ragout and summer consomme (*suppl of 5,50€ p.p.)
- Guinea Fowl with creamy corn puree and spinach.
- Braised veal shank with caramelised onion coca and black olives.
- Duo of local Lamb with aubergine, dried fruits and Moroccan spices.
- Open ravioli with mushrooms, truffle cream and confit tomatoes*.
- Violette potato gnocchi with creamy pumpkin and pesto*.
- Tumbet of our garden vegetables, grilled asparagus and romesco sauce*.

(*)vegetarian dishes

Fish starters can also be chosen as main courses and prepared in larger portions (*suppl. of 5,50€ p.p).



3-COURSE MENU

DESSERTS choose 1

- Chocolate in 3 textures with passion fruit sorbet.
- Chocolate and chilli Ribbon with sweetcorn sorbet.
- Cherry Sorbet with preserved lemon cream and sweet dukkah.
- Mango and passion fruit cheesecake with strawberry sorbet.
- Our Snickers with apricot sorbet and dark chocolate sauce.
- Our Mallorcan Almond tart in textures.
- Tiramisu éclair with caramel icecream.
- Dark chocolate tart with red fruits sorbet.
- Mini magnum of coconut with strawberry gazpacho *.
- Red Fruits with cacao pearls and meringue *.

(*)Vegan Desserts

*From € 3 supplement: dessert duo to choose, or men and women.

*From € 7 supplement: dessert buffet with a minimum of 4 varieties. Ice cream is not normally included in the dessert buffet.



Wine tasting & 3-course menu from Fosh Catering

SERVICES INCLUDED:

Wine tasting of 3 wines of Macià Batle
3 course menu of your choice.

Drinks served during the event: wines from Macià Batle.
Coffee, tea and liqueur

Tableware, tables and chairs: assembly & dismantling
Kitchen and dining room service.

*Includes the venue hiring of Son Llompart

*Includes 3 hours of service: 1 ½ hour preparation and cooking time, 1 hour of lunch service and 30 minutes courtesy.

* 10% VAT not included.

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Price per person:

160 € - minimum of 15 persons

145 € - minimum of 25 persons

135 € - from 50 persons

Wine & Spanish Paella

Wine Tasting from Macià Batle wines

Aperitif board

- Mallorcan olives
- Cured Mahonés cheese cubes
- Vegetable coca

Trampó

Russian Salad

Crackers and bread

Paella with prawns, calamari, chicken and vegetables (without shells)

For the same price, it's possible to order Vegan paella for up to half of the guests. In this case, the mixed paella.

Dessert board

- Ensaimada with burned cream
- Classic local Almond Tart



Tast Out

EVENTS & CATERING

Spanish Paella



Spanish Paella

SERVICES INCLUDED:

Wine tasting of 3 wines of Macià Batle
Aperitif board, salads Paella and desserts board.
Drinks served during the event: wines from Macià Batle.
Coffee, tea and liqueurs
Tableware, tables and chairs: assembly & dismantling
Kitchen and dining room service

* Includes the venue hiring of Son Llompart

* Includes 3 hours of service: 1 ½ hour preparation and cooking time, 1 hour of lunch service and 30 minutes courtesy.

* 10% VAT not included.



Tast Out

EVENTS & CATERING

Price per person:

106 € - minimum of 15 persons

97 € - minimum of 25 persons

92 € - from 50 persons



*Wine tasting by Macià Batle
followed by a 3-course menu at
your choice*

BODEGUES
MACIÀBATLE
MALLORCA 1856


TastOut
EVENTS & CATERING

The best taste of the Spanish traditional dishes
and the Macià Batle wines

Wine tasting & 3-course menu from Tast Out

Tast Out



3-COURSE MENU

STARTERS choose 1

- Salmorejo(thick Gazpacho) with mango, coconut and lobster.
- Chilled almond soup with cherries and langoustines.
- Ceviche with sea bass and prawns.
- Tuna tataki with seaweed and vegetable salad.
- Marinated Salmon, courgette and Parmentier.
- Scallops Salad with jabugo ham.
- Grilled octopus with potato and sobressada cream.
- Red shrimp Ravioli.

Vegetarian dishes

- Roasted BBQ Cabbage with paprika, cashews and parsley.
- Beetroot Carpaccio.
- Puffed leak with an Italian vinaigrette and hazelnuts.
- nuts.

MAIN COURSE choose 1

- Hake stuffed with prawns with cava sauce and trout eggs.
- Seabass loin with confit fennel and crab sauce.
- Huevos Rotos- crispy potatoes, eggs and lobster (+10 €)
- Capon breast stuffed with apricots and foie.
- Beef cheeks with red wine sauce
- Lamb shank with plum sauce
- Oxtail cannelloni with truffled bechamel
- Beef sirloin with mushrooms, asparagus and shallots (+5 €)

Vegetarian dishes

- Mallorcan tumbet. Red peppers, aubergine and potatoes in a rich tomato and herb sauce.
- Vegan meatballs with melanzane.
- Gnocchi al pesto.

DESSERTS choose 1

- Three Chocolate cake
- Cheesecake with red berries
- Gató de Almendra with almond ice cream
- Chocolate Coulant with vanilla ice cream

We can also serve the desserts above on a buffet, by adding cookies, brownies and petit fours.
Supplement: 4€ p.p.

We also have dishes available for vegetarians or guests with allergies. We provide an alternative menu for up to 10% of your guests at NO extra charge.

We try to understand all of your dietary needs and offer ONE substitute dish to serve all dietary requirements. Please do not forget to communicate this information in writing at least 10 days prior to your event.



Wine tasting & 3-course menu from Tast Out

SERVICES INCLUDED:

Wine tasting of 3 wines of Macià Batle
3-course menu of your choice.

Drinks served during the event: wines from Macià Batle.
Coffee, tea and liqueur

Tableware, tables and chairs: assembly & dismantling
Kitchen and dining room service.

*Includes the venue hiring of Son Llompart

*Includes 3 hours of service: 1 ½ hour preparation and cooking time, 1 hour of lunch service and 30 minutes courtesy.

* 10% VAT not included.



Price per person:
126 € - minimum of 15 persons
112€ - minimum of 25 persons
106 € - from 50 persons

BBQ from Tast Out

A fun, casual, open-air BBQ in the middle of a working vineyard:
a combination of sun, food, wine, and fun that is sure to leave all of those in attendance with indelible memories to share for a lifetime.



BBQ and Wine



Tast Out

EVENTS & CATERING

BBQ menu From Tast Out

Robata Grill

- Octopus with bacon
- Asparagus, tomatoes and Portobello mushrooms
- Chistorra sausage with Padrón peppers
- Marinated free-range chicken
- Secreto Ibérico Pork
- Lamb kofta
- Angus beef entraña

Salad Buffet

- Caesar salad
- Potato salad
- Trampó
- Coleslaw
- French green beans and boiled eggs

Selection of miniature desserts





BBQ and Wine experience

SERVICES INCLUDED:

BBQ, salad buffet and mini dessert selection.
Wines from Macià Batle and soft drinks.
3-course menu of your choice.
Coffee, tea and liqueur
Tableware, tables and chairs: assembly & dismantling
Kitchen and dining room service.

*Includes the venue hiring of Son Llompart

*Includes 4 hours of service: 1 ½ hour preparation and cooking time, 2 hours of lunch service and 30 minutes courtesy.

* 10% VAT not included.



Tast Out

EVENTS & CATERING

Price per person:

108 € - minimum of 15 persons

93 € - minimum of 25 persons

87 € - from 50 persons

Tapas Bar from Tast Out



If there is something that stands out in Spain, it is our gastronomy. We all love tapas

Spanish cuisine is definitely one of the best in the world. Each region of the country has its own dishes that identify it and differentiate it from the others, and tapas can be found anywhere. And at Tast Out we are specialists.



Tapas and Wine



Tast Out

EVENTS & CATERING

Tapas menu From Tast Out

Cold & Warm Tapas bar

- Gildas - Anchovies and olive skewer
- Gilda with marinated whitebait
- Octopus skewers
- ChatkaCrab with prawns
- Smoked salmon cream
- Bonito cream with egg
- Blue cheese with toasted walnuts
- Black pudding with goat cheese and piquillo peppers
- Octopus with aioli and paprika
- Langostino Prawn and egg skewer
- Chupito de Salmorejo (thick gazpacho) shot
- Chupito de Melón Cold melon shot
- Potato tortilla
- Ham croquettes
- Cuttlefish croquettes
- Boletus mushroom croquettes
- Padrón peppers
- Bravas potatoes

- Selection of miniature desserts





Wine tasting & Tapas Bar from Tast Out

- Wine tasting of 3 wines of from Macià Batle
- Our Tapas Bar
- OUR SERVICE INCLUDES: One piece of each tapa per guest.
- One chef prepares the food and set it on boards.
- Waiter service option.

* Includes the venue hiring of Son Llompart

* 10% VAT not included.



Tast Out

EVENTS & CATERING

Price per person:

108 € - minimum of 15 persons

93 € - minimum of 25 persons

87 € - from 50 persons



BODEGUES
MACIÀBATLE

MALLORCA 1856

*Wine tasting &
Tapas
from Tast Out*

WINE & TAPAS at MACIÀ BATLE WINE
CELLAR

If you believe the best way to explore Mallorca is to try what people eat and drink there, then this foodie experience is for you!

On your visit to the cellar of Macià Batle you will begin to understand why we pay so much attention to food and drink, and you will discover some of the secrets of Mediterranean cuisine.

BODEGUES

MACIÀBATLE

MALLORCA 1856

*Our Tapas Selections for
your wine tasting*

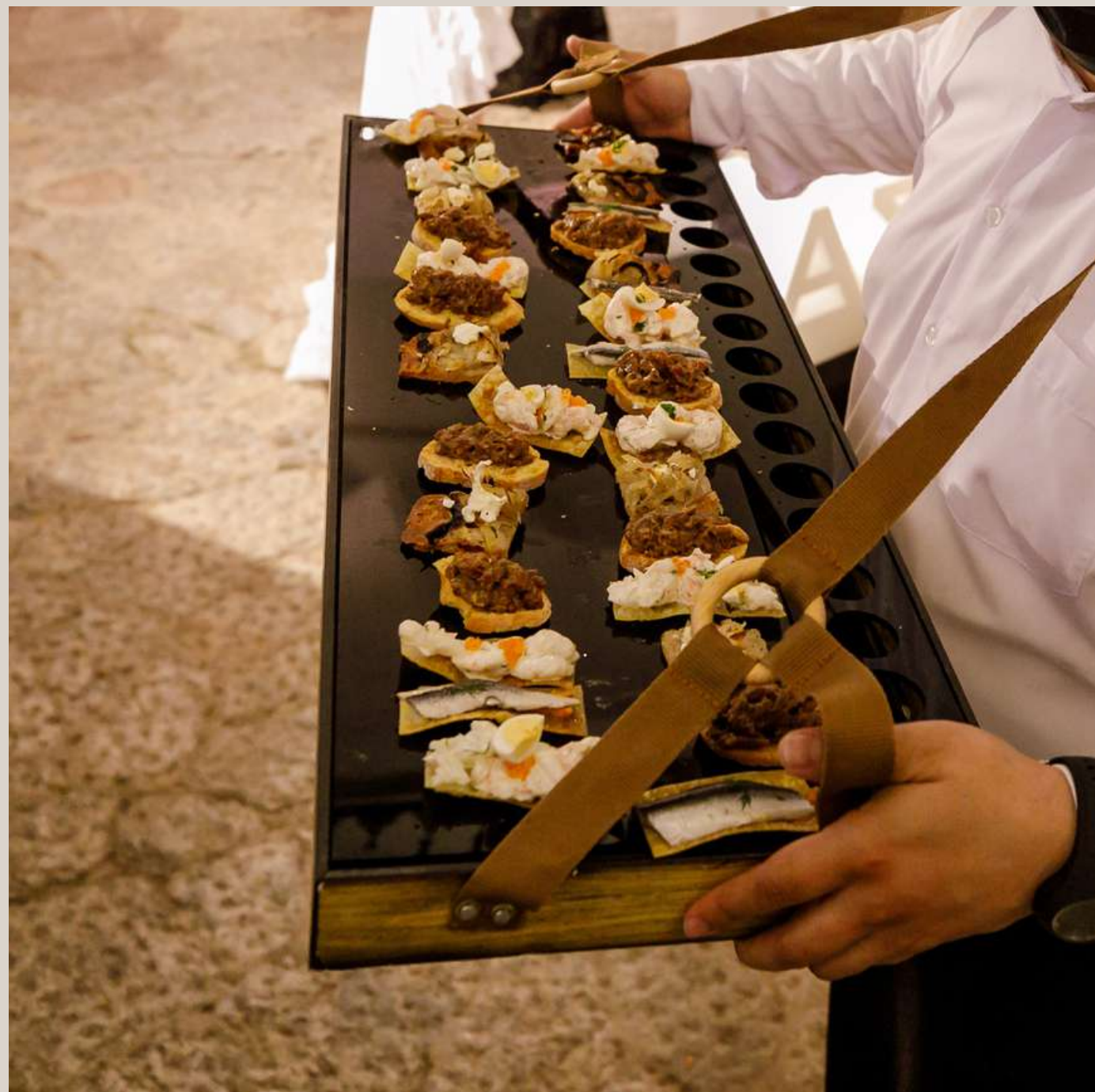
TAPAS MENU (please select 4, 6 or 8)
Cold & Warm Tapas bar

- Gildas - Anchovies and olive skewer
- Gilda with marinated whitebait
- Octopus skewers
- Chatka Crab with prawns
- Smoked salmon
- Bonito with quail egg
- Blue cheese with toasted walnuts
- Morcilla with goat cheese and piquillo peppers
- Grilled Octopus with potato pure and sobrasada
- Prawn skewer
- Salmorejo (thick gazpacho) shot
- Cold melon shot
- Potato tortilla
- Ham croquettes
- Cuttlefish croquettes
- Boletus mushroom croquettes
- Padron peppers
- Patatas bravas
- Duck Confit Cannelloni with Orange and Foie
- Lamb koftas with yoghurt sauce



Fall in love with our Tapas
Discover the authenticity of the flavours
and the joy of sharing.





BODEGUES

MACIÀBATLE

MALLORCA 1856

Wine tasting & Tapas from Tast Out

SERVICES INCLUDED: Tast Out

Wine tasting of Macià Batle at the wine cellar.
Your choice of Tapas
One chef prepares the food and set it on boards.
Waiter service option.

* 10% VAT not included.



Tast Out

EVENTS & CATERING

Prices: Valid for a minimum of 20 guests and a maximum of 50:

4 TAPAS – 21,50 €, per guest

6 TAPAS – 27,50 €, per guest

8 TAPAS – 36,00 €, per guest



Wine mixology Workshop

Create your own cocktails!

Discover the exciting world of cocktails with wine in this fun workshop by our mixologist.

The experience begins with an exciting mixology workshop, and the creation of an interesting cocktail with flavours and aromas from our land, and Macià Batle wine, with a masterclass of the mixologists from Arlequin Group.

You will participate in the fun creation of the cocktail.

Price :

Workshop 1 hour: 250 €

A welcome cocktail and a dessert cocktail: 8 € persons

This experience is a supplement to any of the previous experiences.

* 10% VAT not included.

Extras

Appetizer with canapés - € 12 per person
(please choose 7 from the following options)

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To share on the bistro tables: Marinated olives and toasted almonds

CANAPES To be passed around by waiters on a tray:

SUMMER

- Macerated seasonal fruit
- Octopus with smoked paprika
- Our Caprese salad in one bite
- Traditional Salmorejo
- "AIR Baguette" with camaiot sausage and ramillete tomato
- Mini mahonés cheese with quince
- Our Paella in one bite
- Mini Ensaimada with sobrasada
- Crispy nest of quail eggs with tartar sauce
- Marinated salmon with passionfruit
- Cloud of parmesan with mushrooms and truffle
- Crunchy herb crisp with Galician beef tartare
- Patatas bravas Fosh Style
- Bao (steamed bread) with smoked chicken and guacamole
- Croquette of Joselito ham
- Ceviche of seabass and prawns with guacamole
- Beetroot Tartar

WINTER

- . Octopus with smoked paprika
- . Spiced pumpkin soup with camembert
- . Creamy corn and bacon soup
- . "AIR Baguette" with Iberican ham and local ramillete tomato
- . Mini mahonés cheese with quince
- . A crispy bite of our wild mushroom paella
- . Mini Ensaimada with sobrasada
- . Crispy nest of quail eggs with tartar sauce
- . Tuna tartare with horseradish
- . Cloud of parmesan with mushrooms and truffle
- . Crunchy herb crisp with Galician beef tartare
- . Patatas bravas Fosh Style
- . Bao (steamed bread) with smoked chicken and guacamole
- . Croquette with braised beef and foie grass



Extras

CAPAPÉS & MONTADITOS FROM TAST OUT



For only 10€ more per person we offer 7 pieces of finger food:

CANAPES To be passed around by waiters on a tray:

- Creamy Cherry soup with foie foam
- Anchovies toast with red pesto
- Shrimp canapé with dill mayonnaise
- Caramelized onion coca with goat cheese
- Beef steaktartareon toast
- Octopus with potato cream and sobrasada
- Iberian Ham croquettes

Cheese & cold meats board for only 4€ supplement:

- Sobrassada of black Mallorcan Porc Negre
- Chorizo pork sausage and Iberian salchichón
- Cured Mahonés cheese cubes
- Old sheep cheese wedges
- Gorgonzola on a spoon
- Grapes and seasonal fruit
- Olives and pickles
- Dried fruits and nuts
- Bread, crackers and toast
- Tomato and extra virgin olive oil



Open Bar with Cocktail service

Open Bar:

Soft drinks: Coca-Cola, Coca-Cola Light/Zero, Fanta Orange, Fanta Lemon, Sprite, Tonic Water, and Water.

Spirits: Whisky Cutty Sark & Jim Beam, Vodka Vox & Absolut, Ron Brugal & Barcelo, Gin Larios 12, Larios rose & Tanqueray.

Our Open Bar includes 3 cocktails while the open bar is running, as well as the cocktail specialists.

Why not innovate a little and delight all cocktail fans?

Espresso Martini

Vanilla Vodka, Coffee, Khalua and Vanilla

Tommy's Margarita

Tequila Blanco, Lime and Agave

Classic Mojitos

Flavoured Mojito (choose one flavour)

Raspberry, Strawberry, Passion Fruit & Mango

Caipirinhas (choose one flavour)

Raspberry, Strawberry, Passion Fruit & Mango

Caipiroskas (choose one flavour)

Raspberry, Strawberry, Passion Fruit & Mango

Bramble

Gin, Lemon and Blackberry Liqueur

Watermelon Wocktail

Frozen Melon Gin and Watermelon

G&T Passion

Passion Fruit Gin & Tonic & Kumkuat Oranges

Piña Colada

Rum, Arlequin Homemade Coconut and Pineapple

Ginger Mule

Vodka, Falernum Liqueur, Pineapple, Lime and Spicy

Ginger Beer

Daiquiri Mango

Spiced Rum, Mango, Lime and Rooibos Tea Syrup

Green Day

Cucumber, Mint and Lime Tom Collins

Lady Chatterley

Vodka, Aperol, Raspberry and Vanilla Fizzy Cooler

Caipirinha Mallorquina

Brandy, Orange Liqueur, Vanilla, Passion Fruit, Orange, Lemon and Ginger Ale

Mojito Mallorquin

Classic cocktail with "Palo Mallorquin" and Silver Powder



Price € 12 p.p. per hour + 10% VAT

with a minimum of 350 € + 10%VAT



Extras: Gin Bar

PREMIUM GIN SERVICE

Why not follow the current trends and enjoy a deliciously blended drink?

This service includes 4 different gins of your choice, please pick up one from each category (A, B, C, D)

Category A

Suau Mallorca (with lemon and rosemary)

Martin Millers (with lemon and kumquat)

Category B

Rokku (with ginger and Orange)

Nordes (with lemon and green grapes)

Category C

GinMare (with Orange and fresh basil)

Hendricks (with cucumber)

Category D

Sipsmith (with lemon and orange)

Brockmans (with grapefruit and red fruits)

Price: 6 € + 10% VAT - per person

Price: 6,50 € +10% VAT - per person (with tonic water
Schweppes Premium)

The price is supplementary to the hiring of the open bar service.

About Son Llompart

The Son Llompart vineyards have more than 150 years of history and are linked to the Macia Batle winery family; it has 16 hectares of vineyards, where they grow grapes of the varieties Mantonegro, Cabernet Sauvignon, Merlot, Syrah, Prensal Blanc, Chardonnay and Moscatel.

The vineyards surrounding Son Llompart make Margalida Llompart wines, great wines made with care. For this, the family is committed to viticulture anchored in tradition, respectful of the land and the environment, with a majority use of organic products, and the savoir-faire of expert winemakers and oenologists. Since its inception in 1856 and until today, they have pursued the excellence of the wines they make, which have been and are made from grapes selected from traditional Mallorcan vines pampered by the sun around 300 days a year.

As its founder Macià Batle taught them, all the production processes are supervised by experts to obtain modern wine with excellent body, aroma and flavour.



A dream place for your events

The incomparable setting of the Serra de Tramuntana makes Finca Son Llompart by Macià Batle one of those desired places to organize events that make an impact.

The ideal location to enjoy the best gastronomy combined with our passion for wine culture.



Finca Son Llompart by Macià Batle is a privileged place surrounded by vineyards, cared for down to the last detail and perfect for holding events. This venue, owned by the family with the oldest wine-making tradition in Mallorca, with vineyards since 1470, and the Sierra de Tramuntana as the backdrop, is the perfect setting for all events.

Suppose you are looking for a unique venue in Mallorca. In that case, you will love Son Llompart by Macià Batle surrounded by its vineyards, with a family winery, well-kept gardens, and charming corners.

Important things to take into consideration...

- If you want to use wax candles, small sparkles or any decoration that could be stained/burned/damaged permanently the tablecloth or, in case you use a table that doesn't need a table cloth but could get burnt or damaged permanently. The total cost of that tablecloth or table would be charged to the guest.
 - Clients can access the Finca, 30 min. before the beginning of the event. Should you need to arrive earlier, please contact us beforehand. The open bar can be extended, without cost from the Finca, until 03:00. After this time, 500€ + IVA will be charged per extra hour.
 - From midnight, (00:00 a.m.), all music, be it live or not, must be played inside any of the designated buildings and not be louder than 90 decibels. If you would like to have a live band or DJ outside, it is only permitted until 00:00 and up to 90 decibels.
 - No smoking is permitted in any of the public interiors of the bedrooms. Apart from it being illegal, there are smoke alarms throughout the Finca, which will be set off by cigarette smoke.
 - Strictly no fire shows or any activities related to fire like fireworks, floating candles, flares, torches or firecrackers are allowed. This includes any other pyrotechnic shows or related items not mentioned.
 - All events at the Son Llompart have a flat rate cleaning fee of 175 €. This cleaning fee covers the deeper cleaning of the house and is not meant as a trash or other items cleanup. This fee helps ensure the house, the terraces and the vineyard are in excellent condition prior to each event. Your cleaning fee takes care of the cleaning after your event.
 - By European law, there is a fee for SGAE (musician copyrights and intellectual) if music will be played during your event. This is a fixed fee of 250 + VAT euros per event.
 - After each event, the catering removes all the rubbish they have generated, therefore we ask whoever is in charge of the decoration, for each event, should it be a provider, agency or the same client, to please take down and remove all the decoration, whether they are disposable or not, and all the rubbish generated while setting up and dismantling.
 - Son Llompart is prepared to be able to provide the necessary electrical power both for itself and for the necessary catering services, such as those needed for basic sound and lighting equipment that is normally used for events. If lighting, sound or some type of technical equipment that requires high consumption of energy is contracted, a generator must be contracted specifically for that equipment. More than anything to ensure there are no electrical voltage problems.
-

The scene is set

YOUR CHOICE OF MENU

With Tast Out and Fosh Catering, we offer you Mediterranean cuisine with a contemporary touch that characterizes us, innovating every day. Always with a careful presentation.

The most important moments in life, celebrations and special events are celebrated around a table with a glass of good wine in hand.

That is why the banquet is the most crucial moment to create a good memory, and it is necessary to make all the guests stay satisfied share conversations and experiences.

We can assure you of a memorable dining experience from an informal lunch to a gala dinner. We will prepare a menu that adapts to your event with a careful presentation and creativity, with local products and accompanied by Son Llompart by Macià Batle wines.

ABOUT US

More than 15 years of experience doing thousands of events in Mallorca and Ibiza with a Mediterranean original touch with Fosh Catering and Tast Out.

From ten to one thousand people, we offer events of all kinds. Our avant-garde Mediterranean cuisine, accompanied by an ample gastronomic variety, has made us one of the most demanded caterers in the Balearics.

Gastronomy

We offer Modern Mediterranean cuisine, with a modern and innovative touch. We always keep an extra eye on careful presentation. Our dishes, snacks, and desserts are all handmade, freshly prepared and served with restaurant quality.

Working Together

We are accustomed to working with event and wedding coordinators to integrate all of the smallest details to make your event a success. In the case you need to contract additional services such as photographers, decoration and audiovisual materials, We work together with preferred suppliers to create a unique and unforgettable event.

Information. Terms and Conditions

- Our prices do not include transport and 10% VAT.
- Prices are approximate and are depending on the final decisions made: time schedule, chosen furniture and other eventual changes.
- Under no circumstances can we be held liable for bad weather conditions. If it is necessary to put up a marquee, we cannot cover the cost involved. Neither can we cover the costs of a generator if needed for the elaboration of the chosen lighting.
- Confirmation of the final number of diners must be notified (possibly by email) at least 30 days in advance of the event. If not, we will invoice the number as figures on the last invoice issued.
- Bank transfers must at least make reference to the date and place of the event, with a clear indication of who the client is (e.g. names of the company).
- In general, the amount of canapes per guest during the aperitif is one of each type of canapé.
- Additional service time will accrue and will subsequently be invoiced. : Extra hours of delays are charged 4 euros per person, per hour.
- Please note that there is a transport cost to the finca. It will be added to the final cost breakdown.
- Menus for personnel/staff: these cost €50 and include apart from food, utensils, furniture, drinks and service.

- We offer without any extra cost the adaptation of our menus in the case of special diets or food habits, but only up to a maximum of 10% of the guests.

If the number of special/different menus is greater than 10% of the total menus contracted, the corresponding additional expense will be calculated. On our websites, you can find the allergen table.

- Our budgets are always based upon a minimum number of guests, as specified in each budget. If the number of guests falls below the minimum, a price revision will be necessary.

Payment Conditions:

- 1st PAYMENT - Upon confirmation
25% of the total budget for the reservation OR €2,000 € + 10% VAT (when the date of the event is still more than 6 months away)
- 2nd PAYMENT - 6 months before the event
The difference between 25% of the total budget and the €2,000 + 10% VAT deposit, if 25% of the budget was not initially paid
- 3rd PAYMENT - 60 days before the event 50% of the total budget.
- 4th AND FINAL PAYMENT - 30 days before the date of the event.
- The remaining 25%, when the total number of guests & contracted services have been confirmed.

Cancellation policy: see contract for more details

Son Llompart

By Macià Batle

FOSH
IBIZA MALLORCA
catering



Contact us: info@sonllompart.com

Finca Son Llompart
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Santa Eugenia

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Tast Out
EVENTS & CATERING