



# CASA COLONIAL

## IBIZA

# CASA COLONIAL IBIZA



CASA COLONIAL  
IBIZA

## WELCOME TO CASA COLONIAL IBIZA!

Treat yourself to an extraordinary experience in one of the most beautiful places in Ibiza and simply leave your everyday life behind for a few hours!

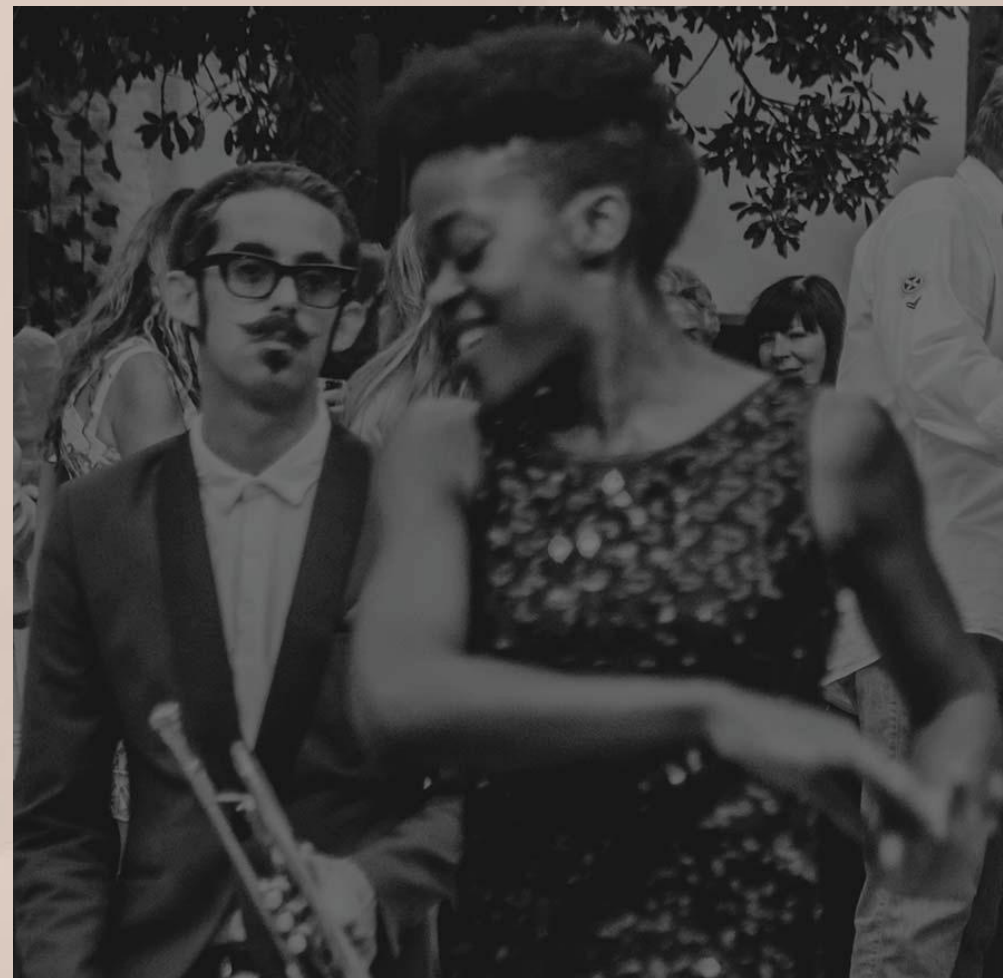
Casa Colonial is located on a small mountain surrounded by tropical plants. Here we spoil you with the finest culinary delights and a unique ambience. During summer on our spacious terraces and in the light-flooded cocktail garden; during winter in the cozy and, thanks to an open fireplace, comfortably warm finca.

## AN OASIS OF PLEASURE!

Relaxed conversations among friends; attentive, but not intrusive staff; a fascinating environment and unique food & drinks completed by a tradition of hospitality - what has always been cultivated in the hotter regions of the world is also enlightened and lived here at Casa Colonial.

We are looking forward to your event!

**YOUR CASA COLONIAL TEAM**



# IMPRESSIONEN



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# LOCATION



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You can book our event spaces as follows:

## **COMPLETE LOCATION**

up to 650 guests

## **RESTAURANT TERRACE WITH INDOOR BAR**

up to 150 guests

## **GARDEN WITH OUTDOOR BAR**

up to 200 guests (depending on seating arrangement)

## **SMALL TERRACE**

up to 50 guests (depending on seating arrangement)

Prices for the individual event areas are available upon request.



We would like to answer some questions in advance. If you do not find the right answer to your question, please feel free to contact us at any time (events@casa-colonial-ibiza.com).

### **SET-UP**

Can be done on the day of your event from 09:00 am.

### **PAYMENT**

Is always to be made through a total invoice starting with a number of 15 guests upwards. The down payment of 70% of the confirmed offer price will be deducted from the final invoice. All prices mentioned are net prices.

### **SERVICE PROVIDER**

For floristry, decorations, graphics, music and photography you will gladly receive personal recommendations from us.

### **PARKING**

Casa Colonial has an attached parking lot (60 parking spaces).

### **CLOSURE TIME**

A rental of the spaces at Casa Colonial is included until 01:00 am.

An extension is possible until 3:00 a.m., which we charge with an additional € 250,00 surcharge per hour.

### **CLEANING FEE**

In general, a cleaning fee of € 150.00 to € 300.00 is charged. The use of confetti in any form, as well as negligent contamination of the location and the associated sanitary facilities will incur a one-time charge of € 500.00 on top of the regular cleaning fee.



## **TECHNOLOGY**

We are happy to provide available equipment for this purpose as well as the contact to our partners for further options.

## **REHEARSAL DINNER**

A rehearsal dinner for you and an accompanying person is possible by arrangement with us (for events with 60 or more people).

## **VERBAL ARRANGEMENTS**

For the sake of transparency, we would like to ask you that all agreements made in advance are also reflected in writing within the offer. For any adjustments, please feel free to contact us at any time.

## **TRAFFIC SAFETY & FIRE PROTECTION**

For brought in decoration articles, the existence of an official proof about the fulfillment of fire protection technical requirements must be ensured before the beginning of the event and legal regulations must be observed at any time.

# RECEPTION



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We will serve your aperitif and drinks upon request, as well as a small selection of finger food.

## FOR THE SMALL APPETITE

We recommend 5x finger food per person (fish / meat / vegetarian), the selection is made according to personal agreement.

## FINGERFOOD / CROSTINI

Sobrasada (Ibizan specialty) with honey and sesame seeds	3,80
Morcilla (Spanish blood sausage) with red onion jam	3,80
Roast beef with smoked egg cream and berry caper	3,80
Smoked duck breast with celery apple salad	4,40
Avocado mango tartar with caramelized goat cheese	3,80
Cream cheese herb cream with dried tomato	3,80
Beetroot in the bed of salt, blueberries and feta	3,80
Tomato and basil (bruschetta)	3,80
Iberico ham with toasted bread and tomato	3,80
Smoked salmon with avocado cream and trout caviar	3,80
Mango cocktail with lobster tartar	5,00
Spicy beef tartar	4,40
Tartar of air-dried salami with marinated tomato	4,40
Olive assortment	4,40
Pan aliolli	4,40



# RECEPTION



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## ASIAN FINGER FOOD

Homemade vegetarian spring rolls	3,75
Stuffed crescents with baked duck and spring onions	4,40
Wantan stuffed with squid / beef / chicken and green curry	3,75
Thung Doong (golden pouches) stuffed with beef and glass noodle salad	4,40
Chicken saté with peanut sauce	4,40
Skewer of beef fillet in teriyaki	4,40
Vegetables in tempura	3,75
Gyozas filled with vegetables / chicken / shrimp	3,75

## OUR GOURMET SPOONS

Vegetable tartar with mini-mozzarella	3,75
Foie gras terrine with fig jam	5,00
Crêpe rolls with smoked salmon and trout caviar	4,40
Lobster medallion with taboulé	5,00
Quail egg with caviar cream	3,75
Tuna tataky with wakame seaweed and soy pearls	4,40
Salmon tataky with poppy seed crust and avocado cream	3,75





# RECEPTION



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## MINI CONES

Smoked salmon mousse	3,75
Surimi and cream cheese	3,75
Avocado mango tartar	3,75

## SOUPS & CREAMS

Shot Tomato and Carrot Cream	3,75
Shot Potato Cream with Summer Truffle	3,75
Shot Cold Gazpacho Andalus	3,75
Shot Pumpkin and Coconut Cream	3,75
Shot Cold Tomato and Strawberry Soup and Foie Gras Ice Cream	3,75
Shot Cold Melon Soup and Crispy Ham	3,75
Shot Tom Kha	3,75

## MINI WRAPS

Tuna, peppers, celery, cream cheese & salad	4,40
Chicken, vegetables, pineapple, Thousand Island dressing & salad	4,40
Roast beef, sour cucumber, arugula & tartar sauce	5,00
Smoked salmon, avocado cream & salad	4,40
Mozzarella, mango, mint, avocado cream & wild herb salad	3,75



# RECEPTION



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## CANAPÉS

Galician octopus with potatoes and olive oil	5,00
Mini mozzarella with cherry tomatoes and basil	4,40
Fuet with marinated vegetables	3,75
Smoked salmon rolls with lemon butt	4,80
Spanish tortilla with peppers from the oven	3,75
Sheep milk cheese and cucumber	3,75
Manchego with quince jam and mint	4,40
Chistorra (span. bell pepper sausage)	4,40
Antipasti/ with finicchioa (with salami)	4,40
Olive in martini jelly and lemon	3,75
Pimentos de Padron	4,40



# BEVERAGE



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## AN EXCERPT FROM OUR BEVERAGE MENU

### COCKTAILS\*

Gin Basil Smash	16,50 / 0,3l
Ibizcus Spritz	16,50 / 0,3l
Spicy Margarita	16,50 / 0,3l
Tropical Champagne	20,00 / 0,3l

### NON-ALCOHOLIC COCKTAILS

Virgin Mojito	12,50 / 0,3l
Tropical Garden	12,50 / 0,3l
Fruit Punch	12,50 / 0,3l
Ipanema	12,50 / 0,3l

### CAVA

Cordoniu Prima Vides	40,00 / 1l
Raventós Gran Reserva de la Finca	60,00 / 1l
De Nit Rosado Raventós	49,00 / 1l

### FROM OUR OWN FACTORY

Café Caleta	24,00 / 1l
Licores Carreró Hierbas Payesas	24,00 / 1l
LAW Gin - The Premium Dry Gin of Ibiza	45,00 / 0,7l
LC Limoncello Santa Isla	28,00 / 0,7l

This is an excerpt from the drinks menu. Subject to change!

\*non Premium Spirituosen



# BEVERAGE PACKAGES



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## BEVERAGE PACKAGES „GALA”

All packages include wine, cava and all drinks during the aperitif and dinner (water, soft drinks, beer and coffee).

You are welcome to replace the Cava with a Taittinger Brut Reserve Champagne for the following extra charge:

- during the aperitif:  
20,00 per person

- during the aperitif:  
13,50 per person

- during the aperitif:  
28,00 per person

An Open Bar for the first 2 hours is available at an additional cost of 35.00 per person - 2 further cocktails of your choice can be added for 5.00 per person. Each additional hour is charged at 15.00 per person.



# BEVERAGE PACKAGES



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## PACKAGE 1

45,00 per person

Rigol Cava Brut Natur, D.O. Cava

\*\*\*

Pazo Mariñan, Albariño, D.O. Rueda

\*\*\*

Clea Reserva, Ribera del Duero, Spanien

## PACKAGE 2

55,00 per person

Rigol Cava Brut Natur, D.O. Cava

\*\*\*

Intramurs, Chardonnay, D.O. Costa del Serge

\*\*\*

Prado Rey Roble, Tempranillo, D.O. Ribera del Duero

## PACKAGE 3

65,00 per person

Codorniu Pure Vide Brut Natur, D.O. Cava

\*\*\*

Terras do Sur, Albariño, Rias Baixas

\*\*\*

Enate, Reserva, D.O. Somontano



# BEVERAGE PACKAGES



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## PACKAGE 4

74,00 per person

Codorniu Pure Vide Cava Brut Natur, D.O. Cava  
\*\*\*

Jose Pariente, Sauvignon Blanc, D.O. Rueda  
\*\*\*

La Vicalanda Reserva, Tempranillo, D.O. Rioja

## PACKAGE 5

105,00 per person

Champagne Taittinger Brut Reserve, Pinot Noir, A.O.C. Champagne  
\*\*\*

Terras Gauda, Albariño, D.O. Rias Baixas  
\*\*\*

La Vicalanda Reserva, Tempranillo, D.O. Rioja

## PACKAGE 6

120,00 per person

Champagne Taittinger Brut Reserve, Pinot Noir, A.O.C. Champagne  
\*\*\*

Ca dei Frati, Lugana, Italien  
\*\*\*

Aalto, Tinto Fino, D.O. Ribera del Duero



In the following we present you an extract from our wine assortment.

## WHITE WINE

Perro verde, Verdejo – Rueda – Spain

**39,00** / 0,75 l

Chateau des Marres 2S – Viognier 100% – France

**89,00** / 0,75 l

## ROSÉ WINE

Ibizkus Monastrell y Syrah – Ibiza - Spain

**49,00** / 0,75 l

Miraval – Cote de Provence – France

**89,00** / 0,75 l

## RED WINE

Ophiusa – Formentera – Spain

**42,00** / 0,75 l

Pietro dal Cero Amarone – Della Valpolicella – Italy

**79,00** / 0,75 l

## SPARKLING

Prosecco – Divici – Italy

**36,00** / 0,75 l

Champgner – Taittinger Brut - France

**89,00** / 0,75 l

Champgner – Dom Perignon - France

**320,00** / 0,75 l

If you are interested in our other wines, please contact us personally.  
Alternatively, we will be happy to recommend an individual wine selection to match your menu.



# FOOD



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We will be happy to personally take care of your individual food concept and put it together according to your wishes.

Depending on the format of the event and the number of guests, we offer a wide variety of dishes, from flying buffets and finger food to classic buffets and set menus.





# MENU | STARTERS



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Tuna tataky from Alhambra in sesame crust with edamame-wasabi cream and soy-honey gel, microgreens	29,50
Roasted pulpo with fennel cream, potato-truffle crisp and herb textures	25,00
Trilogy of lobster (medallion, in tempura, mousse)	27,50
Creamy burrata with summer fruits, wild herbs, avocado, variation of old tomato varieties and basil-miso-vinaigrette	19,00
Beetroot tartare with truffle-peanut cream, mustard aioli, lettuce tips and anise bread	19,00
Cold beet and peach soup with burrata mousse and olive soil	15,50
Tartar of Norwegian salmon and watermelon on avocado cream, wild herb salad, Cucumber-ginger emulsion and crème fraîche	20,00
French goat cheese caramelized on smoked sweet potato puree, port wine onions and wild herb salad	20,50



# MENU | MAIN DISHES



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Fine lamb fillets in a herb crust, on fennel puree, Mediterranean vegetables and jus	29,50
Beef fillet with carrot mousseline, green asparagus and reduction of port wine and mountain herbs	32,00
Juicy cheeks of iberico pork with parsnip puree, roasted herb mushrooms, broccoli and Pedro Ximinez reduction	26,00
Braised lamb steak with seasonal vegetables and potato-truffle puree and rosemary jus	24,50
Sea bass fillet on a duo of artichoke (cream and puree), caper-lime butter and bitter lettuce tips	27,50
Corn-fed chicken breast on pearl barley and mushroom risotto, parsley cream and citrus flavors	24,50
Confit suckling pig on parsnip cream, sautéed pak choi and passion fruit sauce	29,50
Juicy beef cheeks in red wine beet reduction, potato-horseradish puree, broccoli and bonito crisp	25,50
Barbarie-duck breast on creamy spinach-mascarpone-polenta, port wine - cherry sauce	25,50



## MENU | INTERMEDIATE DISH



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Panzottis with mascarpone filling in sage butter with fresh truffle	15,50
Poached free-range egg on black salsify cream with black truffle and lettuce tips	18,00
Sea bass fillet on duo of artichoke (cream and puree), carp lime butter and bitter lettuce tips	19,50
Grilled scallops on cauliflower-tonka bean puree, roasted cauliflower, yuzu gel and spice chips	23,00
Stuffed cannelloni with goat cheese filling, onion jam on cherry tomato fondue and spinach-pine nut cream	17,00
Cod fillet (poached/fried) on barley-mushroom risotto, parsley cream and bitter lettuce tips	15,50

## MENU | SORBET

Cactus sorbet with „LAW - Gin de Ibiza“	11,00
Blueberry thyme sorbet with „LAW - Gin de Ibiza“	11,00
Blood orange sorbet with Campari	8,80
Lemon sorbet with Cava or Vodka	7,50
Mojito sorbet with Ron Anejo	11,00
Raspberry sorbet with coconut milk and basil	9,00

# MENU | DESSERT



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Blood orange tartelette with white chocolate mousse and coconut	17,00
Chocolate tartelette „Colonial“ with raspberry sorbet and wild berries	14,00
Fine lemon tarte with blackberry sorbet and crumble of green tea and white chocolate	14,00
Avocado-coconut mousse with exotic fruit tartar and carob chocolate	16,00
Deconstruction of plum cake	18,00
Greek yogurt parfait with forest fruits in different textures and chocolate crunch	15,50
Airy orange mousse with chocolate praline and forest fruits	13,00
„In Love with Chocolate“ (chocolate in different textures)	19,00
Chocolate and coffee mousse with forest fruits in different textures	15,50
Ask for your personalized dessert variation for your event	18,50



# VEGANE OPTIONS



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## STARTER

Carrot-turmeric soup with sautéed chickpeas	15,50
Beetroot tartare with truffle-peanut cream, mustard aioli, lettuce tips and aniseed bread	19,00
Beetroot and lemon-pear carpaccio with wild lettuce, walnut and dill vinaigrette	16,00

## MAIN DISH

Vegan „scallops“ in miso glaze on pea puree and microgreens	22,50
Barley risotto with seasonal mushrooms, parsley cream and vegetable crisp	26,00
„Cauliflower steak“ with beetroot hummus, chimichurri, crunchy chickpeas and red cabbage gel	30,50

## DESSERT

Avocado coconut mousse with exotic fruit tartare and carob chocolate	17,50
„Blueberry Cheesecake“ RAW with coconut Chantilly	19,00
Sorbet variation with seasonal fruits	19,50

# FLYING BUFFET



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# FLYING BUFFET

You are welcome to choose your appetizers from our finger food menu.

## MAIN DISH

Fillet of sea bass on artichoke cream and caper-lime butter	8,00
Truffle ravioli with „foie gras snow“	8,00
Ibérico pork cheeks on parsnip cream and broccoli	9,00
Yellow curry with vegetables, fruits, avocado and rice	8,00
Red curry with fillet of beef, vegetables and rice	9,00
Roasted foie gras on saffron apple and calvados foam	13,50
Gambas in tempura with avocado cream (2 pieces)	8,00
Green curry with vegetables and rice	8,00
Barley-mushroom risotto with parsley cream	8,00
Caramelized goat cheese on sweet potato puree and caramelized onions	9,00
Beef ragout „Provençale“ with creamy polenta	9,00
Arancini stuffed with mushrooms or ratatouille	8,00
Prawns in garlic and chili	9,00
Lamb skewers with figs	9,00
„Baconbombs“ - small meatballs wrapped in bacon with BBQ sauce	8,00
Mini hamburgers made of 100% beef	8,00
Vegan scallops in miso glaze on pea puree and microgreens	9,00
Laab Nua (lukewarm beef salad with vegetables and green curry) fresh and spicy	8,00
Creamy burrata with old tomato varieties, avocado and mango with miso-basil vinaigrette	9,00
Salmon marinated with Thai spices and spicy yogurt cucumber salad	9,00
Bresaola with arugula and Parmigiano Reggiano	8,00
Deep fried chipirones (baby sepia) with wild herb salad, aioli and lemon gel	8,00
White bean and tomato salad with finocchiona (Ital. salami)	8,00



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# FLYING BUFFET



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## DESSERT

Chocolate cake „Colonial“ with vanilla ice cream	3,50
Cream cheese tart with limoncello and turmeric	5,00
Mini mocha brûlée	3,50
Crème Brûlée	3,50
Fresh fruit skewers	3,50
Airy orange mousse with forest fruits	3,50
White chocolate soup	4,00
Mojito sorbet with Ron anejo	5,00
Raspberry sorbet with coconut and basil	5,00
Yogurt mousse with raspberry puree	3,50
Greixonera with caramel	4,00
Crema Catalana	3,50
Mini Cheesecake Raw with strawberries served in a glass	5,00
Limoncello Tiramisu „LC“	5,00
Mocha Panna Cotta with forest fruits	4,00
„Tarta de Santiago“ Almond cake with orange marmalade	3,50



# BUFFET



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- SUBJECT TO CHANGE -

# PAELLA BUFFET / SPANISH BUFFET



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## STARTER

Gazpacho Andaluz  
Pimientos de Padron with Flor de Sal from Ibiza  
Coca Ibicenca with smoked sardine, potato tortilla and confit onion  
Dates wrapped in bacon  
Serrano ham platter with bread and tomato toasts  
Variation of olives  
Manchego, olive and rosemary oil  
Bread basket, rolls & aioli

## PAELLA STATION

Seafood Paella (all boneless) Shrimp, fish, mussels, clams  
Mixed Chicken, Rabbit and Seafood Paella (all boneless)  
Vegetarian Paella  
Salad with tomatoes and red onions  
Bowl of wild salad with various garnishes, marinades, oils and vinegars

## DESSERT

Crema Catalana  
„Tarta de Santiago“ Almond cake with orange marmalade  
Exotic fruits with hot chocolate  
Variation of torrijas, madeleines and co.  
Greixonera „Ibicenca“ with „Hierbas“ liqueur made with Ibizan herbs

# PAELLA BUFFET / SPANISH BUFFET

## OPTIONAL TO ADD

Iberico ham station live cut.

With:

- Toasted bread and tomato
- Iberico Cebo ham or 100% Iberico ham

## ANDALUSIAN STATION

Andalusian octopus with Ibiza red potatoes and fried pimiento verde

Croquettes variations

Iberico ham

Boquerones Frito or Chipirones Frito (fried anchovies or fried baby sepia)

## SPECIAL DISHES TO COMPLETE YOUR BUFFET

Arroz melose - creamy rice with lobster

Galician mussels with white wine or with chorizo and sherry

Lamb shank with garlic and rosemary, baked in the oven, with roasted vegetables

Variety of sausages and charcuterie from the Mediterranean region

## STARTING AT 25 GUESTS

DEPENDING ON THE CHOICE OF DISHES STARTING AT € 55.00

All dishes and extensions can be individually combined with each other



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# ITALIAN BUFFET



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## STARTER

Creamy burrata with old tomato varieties, avocado and olive oil  
Wild salad with nectarines, cashew nuts, crostini and avocado  
Bressaola carpaccio with arugula and Parmigiano Reggiano  
Variation of Mediterranean antipasti  
Smoked salmon on bean-potato salad, radishes and capers  
White bean-tomato salad with finocchiona (Italian salami)  
Variation of olives, tallegio, olive oil and rosemary  
Bread basket with rolls and homemade focaccia

## HOT STATION

Piccata Milanese of free-range chicken with tomato sauce and basil  
Lasagne with salmon, spinach and mozzarella or lasagne with bolognese and eggplant Spaghetti with pine nuts, arugula, garlic and chili  
Arancini stuffed with mushrooms or ratatouille  
Beef ragout in Barolo with creamy polenta  
Shrimps in garlic and chili

## DESSERT

Limoncello Tiramisu „LC“  
Amaretto mousse with caramel  
Seasonal fruit platter  
Mocha panna cotta with forest fruits  
Orange mousse with Oreo crumble

# ITALIAN BUFFET

## OPTIONAL TO ADD

Iberico ham station live cut.

with:

- toasted bread and tomato
- Iberico Cebo ham or 100% Iberico ham

## PASTA STATION IN A PARMIGIANO REGGIANO LOAF

From 100 people

## OYSTER STATION WITH CHESTER BREAD, SHALLOT VINAIGRETTE AND TOPPINGS

Lamb shank with garlic and rosemary, baked in the oven, with roasted vegetables

Half lobster with gremolata

Panzotti with mascarpone filling and fresh truffle

Stufato (frutti di mare, monkfish, potatoes and vegetables)

Pork medallions wrapped in bacon, in mushroom cream sauce

Vegetable lasagna with tallegio

Rigatoni al Diabolo

Grilled scampi with garlic and green pesto

Involtini of guinea fowl with bacon and green Italian herb sauce

Polpo Affogato (octopus in tomato and white wine sauce)

Italian beef stew with pappardelle

**STARTING AT 25 GUESTS**

**DEPENDING ON THE CHOICE OF DISHES STARTING AT € 45.00**

All dishes and extensions can be individually combined with each other



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# THAI BUFFET



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## STARTER

Crab chips with edamame-wasabi cream

Salmon marinated with Thai spices, yogurt & spicy cucumber salad

„Deep Fry“ Variation of Gyozas / Spring Rolls / Wan Tans / Thung Thongs and Dips

Chicken Saté

„Blue Elephant“ (Yellow Curry and Cucumber Relish)

Laab Nua (lukewarm beef salad with vegetables and green curry) fresh and spicy

Mie noodle salad with shrimp, crunchy vegetables, cashews and exotic marinade

Creamy burrata with ancient tomato varieties, avocado and mango with miso-basil vinaigrette

## WOK STATION

Yellow curry with chicken, fruit, vegetables and rice

Phad Thai with vegetables, shrimps, bean sprouts and peanuts

Juicy Thai style BBQ ribs with vegetables

Stir-fry mussels in green curry and ginger

Beef balls in sesame and teriyaki with sauteed beans

## DESSERT

White chocolate coconut mousse with tropical fruit tartar served in a glass

Roasted ginger crème brûlée with coconut sugar

Matchamisu (tiramisu with matcha tea) served in a glass

Fresh pineapple with coriander, honey and lemon

Caipirinha sorbet

# THAI BUFFET

## OPTIONAL TO ADD

Whole salmon side with chili lima & cilantro and Thai flavors from the oven

Sushi and sashimi station (from 25Pax)

Crispy duck with soy vegetables

Shrimp with green curry, vegetables and rice

Chickpea, sweet potato and calabassa curry (vegan)

Red curry with beef tenderloin & vegetables, bamboo and corn cob

Fresh pineapple with coriander, honey and lemon

Caipirinha sorbet

## STARTING AT 25 GUESTS

## DEPENDING ON THE CHOICE OF DISHES STARTING AT € 45.00

All dishes and extensions can be individually combined with each other



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# BBQ BUFFET



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## STARTER

Variation of Mediterranean antipasti

Stracciatella of burrata with grilled peach, tomato variation, olive oil and mint

Vitello Tonnato with berry capers and tomato concassé

Beef Carpaccio with Parmigiano Reggiano, lettuce tips & capers

Hummus variation (classic, beet and avocado) served with toasted bread

Grilled Camembert „Fondue“ with honey and thyme with crostini

Variation of sushi and sashimi

Fried chipirones (baby sepia) with wild herb salad, aioli and lemon

Iberico ham platter with toasted bread and tomato

Bread basket with bread and roll variation served with butter, oil and olives

## BBQ STATION

Beef tenderloin medallions (90-100g)

Sobrasada, chistorra & chicken sausage

Country chicken marinated with thyme and lemon

Pulled Pork with cornbread

Lamb chops with rosemary and garlic

„Baconbombs“ - small meatballs wrapped in bacon with BBQ sauce

BBQ / Thai style pork ribs

Salmon fillet with lemon and chili

Lamb skewers with figs

Gambones in garlic and chili



# GRILL BUFFET



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## BBQ STATION

Hamburger Station (100% beef) with buns, toppings and sauces

Beef ribs with whiskey sauce

Chicken Wings „Allitas“ in BBQ Style

Entrecôte & Onglet of Spanish Beef

Grilled vegetables, potatoes and grilled corn

Baked potato stuffed with crème fraîche and spring onion

Canary potatoes with brava sauce

## SALAD BUFFET

Salad with ancient tomato varieties, chives, celery and walnut vinaigrette

Coleslaw with horseradish

Greek salad (tomatoes, black olives, onions, cucumbers & feta cheese)

Carrot-raisin salad

Potato salad (Bavarian/ à la mama of our chef)

Farmer salad (Ibiza potatoes, smoked sardines, roasted peppers and onions)

Watermelon - Feta - Mint salad

Mixture of different wild herbs salads, in addition different oils, vinegars & dressings

# BBQ BUFFET



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## DESSERT

Mini mocha brûlée or crème brûlée

Mini chocolate cake „Colonial“ with vanilla ice cream

Exotic fruit plate and fruit skewers

Mini orange mousse with forest fruits

Mini cheesecake RAW and strawberries served in a glass

Mini white chocolate soup

Chocolate fondue with marshmallows and fruits

Dessert variation ( 5 different desserts of our choice)

## STARTING AT 25 GUESTS

DEPENDING ON THE CHOICE OF DISHES STARTING AT € 50.00

All dishes and extensions can be individually combined with each other

# CONTACT



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IBIZA

„We love what we do!“

With this motto we happily advise you regarding your consultation as a team. From your inquiry, through personal conversations and planning, to the implementation of the event. We accompany you every step of the way up to hosting your individual and unforgettable celebration at Casa Colonial Ibiza!

Get involved in a unique experience!  
We are looking forward to your request.

Your event team from Casa Colonial Ibiza

## CONTACT DATA

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# TERMS & CONDITIONS



CASA COLONIAL  
IBIZA

Casa Colonial Consulting S.L / Wolfgang Lettner, Viktor Fischer, Hans Schmölz, Markus Bauer

## 1. scope of application

General terms and conditions of the contracting party shall not be recognized unless Casa Colonial Consulting S.L has given its written consent.

## 2. price and performance

a) Casa Colonial Consulting S.L is obligated to provide the services ordered and promised by the guest.

b) The guest is obligated to pay the prices agreed upon by Casa Colonial Consulting S.L for these services. This shall also apply to services and facilities provided by Casa Colonial Consulting S.L to third parties in connection with the event.

c) The agreed prices include the respective statutory value-added tax.

d) Invoices of Casa Colonial Consulting S.L. are to be paid within 14 days from date of invoice without deduction. In case of overdue payment, 5% above the daily base interest rate of the European Central Bank will be charged.

e) The customer may only set off undisputed and legally established claims against claims of Casa Colonial Consulting S.L.

## 3. Withdrawal by the Guest/Organizer

In the event of cancellation by the guest, Casa Colonial Consulting S.L shall be entitled to charge for the agreed services and rent, provided that it is no longer possible to sublet the accommodation. Services that become useless as a result of the cancellation must be paid for in any case.

## 4. number of participants

Casa Colonial Consulting S.L. must be notified in writing of any change in the number of participants at least 7 working days before the start of the event. After this deadline, the named number of participants will be charged.

## 5. Cleaning

Casa Colonial Consulting S.L reserves the right to charge an additional cleaning fee of € 500,00 for cleaning the event rooms after the use of confetti.

## 6. bringing food and drinks

Food and beverages for events are exclusively provided by Casa Colonial Consulting S.L.. Exceptions require a written agreement. In these cases, an amount will be charged to cover overhead costs (corkage fee and/or plate fee). The guest shall bear full liability for food and beverages brought to the event and shall indemnify Casa Colonial Consulting S.L. from any claims by third parties in this respect. The food and beverages brought along must comply with food law requirements.

## 7. Liability of Casa Colonial Consulting S.L.

a) In the event that Casa Colonial Consulting S.L.'s services are found to be defective, or services are disturbed, the guest shall notify Casa Colonial Consulting S.L. immediately upon discovery, so that Casa Colonial Consulting S.L. is given the opportunity to remedy the situation as quickly as possible or to ensure that the services are in accordance with the contract.

b) Except in cases of injury to life, body or health, Casa Colonial Consulting S.L shall only be liable for intentional or grossly negligent conduct of its legal representatives or vicarious agents.

## 8. liability of the guest for damages and losses

a) The guest shall be liable for all losses and damages, such as those to the building or inventory, caused by event participants or visitors, employees, other third parties from his area or himself. It is the guest's responsibility to take out appropriate insurance for this purpose. Casa Colonial Consulting S.L. may demand proof of such insurances.

## 9. cancellation conditions

A date booked by the guest (in writing) with the number of persons is a legally binding hospitality contract. From the date of the binding reservation Casa Colonial Consulting S.L reserves the right to charge the following cancellation fees:

80 days before the date of the event 0% cancellation fee

79 - 30 days before the event 40% cancellation fee

29 - 7 days before event date 80% cancellation fee

6 - 0 days before event date 100% cancellation fee

If no price agreements have been made in advance, the cancellation fee is calculated as a percentage of a price of € 35.00 net per person of the assured number of persons plus the rental costs, GEMA fee and cleaning flat rate.

## 10. final provisions

a) Additional agreements must be made in writing in order to be effective. They shall only become effective when Casa Colonial Consulting S.L. has confirmed them in writing.

b) German law shall apply exclusively.

c) Changes, misprints and errors excepted.

d) Should individual provisions of these General Terms and Conditions be or become invalid, void or unenforceable, this shall not affect the validity of the remaining provisions. In place of the invalid provisions, such provisions shall apply that come closest to the intended economic purpose.