



THE WORKSHOP

AT BAIBEN



GROUP MENUS 2020



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We are thrilled to introduce our new concept at Baiben, The Workshop. Located in exclusive Puerto Portals, this venue is great for both social and corporate meetings and fun team building events. Located in a privileged setting with a private terrace and direct views to the marina.

Let our head Chef, Jerome Rohmer, "savoir faire" guide you through this new gastronomic experience.

Hailing from Alsace, Jerome Rohmer, has worked in Europe's leading kitchens. Restaurants such as Arpege*** & Taillevent*** in Paris, Daniel***, in New York, New Otani in Japan, Anne-Sophie Pic***, valence or El Raco de Can Fabes *** in Catalonia to name a few. Coincidentally, the last two mentioned are where he met Fernando P. Arellano and formed a close friendship, resulting in a 4 year collaboration with Jerome joining Fernando's team as head chef of Michelin restaurant, Zaranda in Madrid, first and later in Mallorca.

After a few years travelling, he joins forces with Fernando again, this time as head chef of Baiben restaurant. Today he brings his expertise to the new exclusive concept, the Workshop.



A FEW IDEAS FOR YOUR EVENTS...

MORNING COFFEE & MEETINGS

SELF SERVICE:

- Coffee, tea, water and freshly squeezed orange juice
- Mallorcan almond Gató

CONTINENTAL:

- Coffee, tea, water and freshly squeezed orange juice
- Mallorcan almond Gató
- Viennoiseries
- Fresh fruit
- Traditional "Coca" (roasted peppers, onions, "trampó" ...)
- Breads with cured meats and Spanish cheese selection

WORKING BREAKFAST

- Coffee, tea, water and freshly squeezed orange juice
- Mallorcan almond Gató
- Selection of sandwiches

ROOM HIRE

2 hours - 250€ from May to October

2 hours - 175€ from November to April



LUNCHES & DINNERS

TRAVELLING "SOUL" TAPAS SELECTION... (Minimum spend 20 people)

SAVORY CANAPES

- "Trampó Coca"
- Iberian ham "Pa amb oli"
- Homemade croquettes...
- Colombian cheese and yuca bread buns with spicy guyaba sauce
- Cured meats selection
- Gazpacho
- Crispy spicy tuna flutes
- Red prawn parchments with mango and ginger dip
- "Cochinita Pibil". Crispy tacos of spicy confit suckling pig and avocado
- Pulled beef "empanadas" with fresh coriander "Aji"
- Crispy free-range chicken wings lollipops with Satay sauce

SWEET TEMPTATIONS...

- Dumpling "Rocher". A warm version of the famous praline
- Trifle
- Mini chocolate and orange tartelettes
- Mini Brownie
- Lemon tartelettes

MEDITERRANEAN FEAST

COLD TAPAS

- Gazpacho and sides - Caponata di melanzane - Tabbouleh

WARM TAPAS:

- Satay skewers - Falafel - Moorish spiced Iberia pork skewers - Homemade croquettes... depending on daily inspiration

MAINS:

- Arabic spiced shoulder of lamb with Lebanese dips: Haydari, Humus, vegetable shakshouka, grilled garlicks, peppers, grilled onions and pita bread
- Mallorcan style catch of the day with sides

DESSERTS TO SHARE

- Tarte Tatin with vanilla ice cream - Lemon tart with blueberry ice cream - Tiramisu



DESIGN YOUR OWN MENU (For groups of 10 to 22 people)

STARTERS

- Caesar Salad "Baiben" style with chicken nuggets
- Octopus, crab or tuna "Causa"
- Tuna "Tiradito"
- Burrata with tomatoes, basil
- Vitello tonnato
- Vegetable and fish tempura with Bagna cauda sauce
- Ceviche with emulsion of yellow ají and mango
- Parmiggiana di melanzane

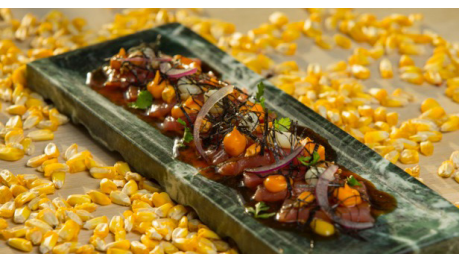
MAINS

- Roasted stuffed poularde
- Octopus risotto "alla Fiorentina"
- Shepard's pie
- Lamb or fish tajine served with bulgur
- Porchetta
- Catch of the day baked in salt (*supplement depending on market prices)
- «Bullit de peix» (*supplement depending on market prices)
- Grilled or baked lobster (*supplement depending on market prices)
- Soller red Prawns (*supplement depending on market prices)
- Wellington beef

DESERTS

- Banoffee trifle
- Homemade sorbets and ice creams
- Strawberry pannacotta
- Seasonal fruit crumble
- Catalan custard cream
- Apple Tatin with vanilla ice cream

(with a private Chef. Option to upgrade to 4 course menu)



TO COMPLETE YOUR MENU...

DRINK PACKAGES...

- House wine (1/2 bottle p/p) or 2 beer, soft drinks, water and coffee
- Mallorcan wine (1/2 bottle p/p) or 2 beer, soft drinks, water and coffee
- House wine unlimited during the dinner, soft drinks, water and coffee
- Mallorcan wine unlimited during the dinner soft drinks, water and coffee

APERITIF ON THE TERRACE

Cocktail, glass of cava or champagne and choice of 3 tapas

- Cava
- Champagne Ayala
- Champagne Bollinger

TAPAS...

- Spicy tuna Mexican crispy flutes
- "Cochinita Pibil" (Crispy tacos of spicy confit suckling pig)
- Colombian cheese and yuca bread buns
- Homemade croquettes... depending on daily inspiration
- "Patatas bravas"
- Red prawn parchment with mango and ginger dip
- Option - Hand cut Iberian ham 550€

OPEN BAR:

BASIC PACKAGE

Cava, White and red wine, beer, soft drinks and water, Gin Bombay, Ron Brugal, Whisky Cutty Sark, Vodka Absolute, Coñac Suau

* This service has a 4€ supplement per person if it is takes place in the Workshop.

PREMIUM PACKAGE

Cava, White and red wine, beer, soft drinks and water, Gin Bombay Sapphire, Vodka Grey Goose, Ron Brugal XV, Coñac Carlos I, Whisky McAllan Amber

*This service has a 4€ supplement per person if it is takes place in the Workshop.

We are also able to offer alternative options in order to personalize your menus subject to preferences and budget as well as offering vegetarian, special dietary requirements.





CHEF'S TABLE

4 HANDS TASTING MENU

WITH FERNANDO PEREZ ARELLANO

Gastronomic menu prepared by Fernando Perez Arellano

MENU:

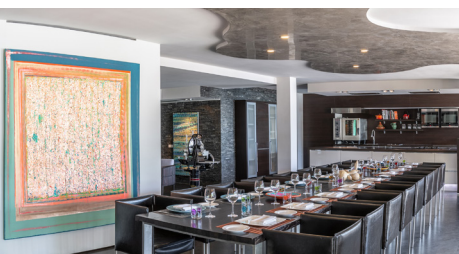
- Aperitif with a glass of champagne and 3 tapas
- 5 course tasting menu
- Coffees and petits fours

*Including Mallorcan wines package

2 Michelin Chef

Minimum spend of 3000€

For groups of maximum 20 people



GENERAL INFORMATION & CONDITIONS

OPENING HOURS

Are subject to special events

CAPACITIES

Meeting up to 50 people in theater setup
Seated lunches and dinners up to 22 people
Cocktail events up to 65 people

WORKSHOP BOOKING CONDITIONS (FOR SEATED LUNCHES AND DINNERS)

Minimum spend of 1200€ from 15th October to 30th April
Minimum spend of 1700€ from 1st May to 14th October
2-hour service

If the number of guests goes up to more than 22 people, we will invoice the client for the extra hired material

MENU CHOICES - CONFIRMATION

For groups of 20 people or more we require the selection of the menu one week in advance.
(This menu can vary depending on the seasonality of the dishes. In case this would occur, we will inform the client, latest, 2 weeks prior to the event)

All group booking more than 15 people, menu selections must be confirmed at least 72h prior to the event date. In case of a personalized menu, we require the selections one week prior

Group bookings are confirmed once we have received the 50% pre-payment deposit and remaining 50% as well as any extras are to be settled on the day, or if agreed prior between both parties, 48h hours after having issued the invoice after the event.

For more information or for further enquiries in regards to special request, dietary requirements or other please contact us on sales@baibenrestaurants.com

CANCELATION

Cancellation or reduction in numbers must be notified in writing up to 72 hours before the event.
Cancellation up to 1 month before will incur a 100% penalty of total amount of the deposit received

DEPOSIT PAYMENT – BANK DETAILS

Bank "BANCA MARCH, S.A."
IBAN: ES31 0061 0178 5700 6499 0117
SWIFT / BIC: BMARES2M
BAIBEN are not be liable for any transfer or services charges

When making a transfer please specify the date of the event and name of the booking. Please send copy of proof of payment to events@baibenrestaurants.com

COMPANY DETAILS BAIBEN

Bahía de Palma Restauración S.L.
CIF: B57963738
All our prices include 10% VAT



