



**Groups and Events
2019**



Proposal Of Menus For Groups

Welcome Drinks with Nibbles 1 hour

White wine, Red wine, Rose wine, Beer, Soft Drinks, Water

Focaccia bread with garlic and spices
Assorted stuffed puff pastry (salad and prawns, beef stew)
Cherry tomato skewer with mozzarella
Assortment of croquettes: Iberian ham, fish
Crunchy black pudding and apple
Local fish fritters with soft alioli

Price: 14€/person

Welcome Drinks with Nibbles 1 hour

White wine, Red wine, Rose wine, Beer, Soft Drinks, Water

COLD APPETIZERS

Glass bread with tomato and Iberian ham
Toast with foie gras and mango chutney
Marinated salmon taquitos and cheese topping
Cherry tomato skewer with mozzarella

HOT APPETIZERS

Assortment of croquettes: Iberian ham, fish, mushrooms
Shrimp Scampi
Crunchy pork hoisin
Cherries to the Roman tacos with soft alioli
Sirloin burrito with spring onion, guacamole and yellow cheese

Price: 22€/person

Restaurante El Mirador

C/ El Berrugo 2 · Puerto Deportivo Marina Rubicón 27A

35580 Playa Blanca (Yaiza) · Lanzarote

928 51 94 27 · grupos@elmiradorlanzarote.com



Tapas Menu

COLD APPETIZERS (To choose 7)

Glass bread with tomato and Iberian ham
Salmorejo from Cordoba with ham shavings
Toast with foie gras and mango chutney
Marinated salmon with cheese and dill topping
Anchovy Focaccia with roasted vegetables
Tuna brochette with soy sauce
Carpaccio of smoked cod and tomato tartar
Tataki salmon with lime pearls
Guacamole and nachos
Salad with prawns

HOT APPETIZERS (To choose 7)

Assortment of croquettes: Iberian ham, boletus, fish
Beef stew and potato mousse
Beef stew with iberian pork and vegetables
Vegetables in tempura with romesco sauce
Local fish fritters with soft alioli
Iberian sirloin burrito with onion, guacamole and yellow cheese
Homemade sausage in sauce
King prawns in garlic
Crunchy black pudding with apple
Fried chicken wings with barbecue sauce

BOOSTER MAINS (to choose 2)

Risotto of mushrooms and prawns
Sirloin steak with Stroganoff sauce
Moroccan chicken with couscous
Cod confit at low temperature with ratatouille and alioli
Spicy rice with seafood

DESSERTS (to choose 4)

Lemon and Meringue Cake
Sacher
Tiramisu
Glass of white chocolate soup and red berries
Glass of chocolate cream with brownie and cream
Carrot Cake
Apple Pie
Fruit skewer

Price: 75€/person - 1 hour of open bar included

Restaurante El Mirador

C/ El Berrugo 2 · Puerto Deportivo Marina Rubicón 27A
35580 Playa Blanca (Yaiza) · Lanzarote
928 51 94 27 · grupos@elmiradorlanzarote.com



Barbecue Buffet

Salads and Bread

Caesar Salad

Caprese Salad (Mozzarella and Tomato)

Varieties of Lettuce, Crudites and Vinaigrettes

Assortment of Bread, Gluten-Free Bread and Hamburger Bun

Barbecue, Side Dishes and Sauces

Beef steak

Chicken and vegetables brochette

Fleshy pork rib

Butifarra and Chistorra

Hamburger 100% Beef (180gr)

Chips

Baked Potatoes

Chimichurri, alli oli, barbecue, garlic and chilli sauce

Dessert Buffet

Three Chocolate Cake

Glass of Chocolate Mousse, with Brownie and Cream

Glass of Creamy Cheese with Biscuit and Cherries

Season's Fruit

Drinks

Wine Sangría, Water, Cava, Selection of House Wine, Beer, Soft Drinks

Price: 60€/person

Sweet Buffet

Apple Pie

Sacher Cake

Almond Cream Pie

Cup of Chocolate Mousse with Brownie and Whipped Cream

Glass of Creamy Cheese with Biscuit and Cherries

Price: 12€/person

Restaurante El Mirador

C/ El Berrugo 2 · Puerto Deportivo Marina Rubicón 27A

35580 Playa Blanca (Yaiza) · Lanzarote

928 51 94 27 · grupos@elmiradorlanzarote.com



Brunch (From 12:30 until 15:00)

DRINKS

Apple, Spinach, Celery and Lemon Detox with Ginger
Pineapple, Apple, Banana, Orange, Coconut and Lemon Detox with Ginseng
Natural Orange Juice
Still / Sparkling Mineral Water
House Cava
Selection of House Wine
Beer and Soft Drinks

SALADS AND BREAD

Caesar Salad
Caprese Salad (Mozzarella and Tomato)
Varieties of Lettuce, Crudites and Vinaigrettes
Assortment of Artisan Breads, Glass Bread, Focaccia and Gluten-Free Bread
Tomato and Virgin Olive Oil

SALTY

Assorted Sausages (Iberian Ham, Italian Mortadella, Fuet)
Assortment of Cheeses, Quince and Dried Fruits
Cannelloni stuffed with Roasted Duck and Pear
Brioche with Smoked Salmon, Poached Egg and Bearnaise Sauce
Burrito of Guacamole with Iberian Sirloin and Chipotle Sauce
Chicken Breast Stuffed with Grilled Vegetables and Goat Cheese with Mustard Sauce
Beef Stew Casserole with Red Wine
Cod Loin with Ratatouille and All i Oli
Seafood and Fish Paella

SWEETS

Sacher Cake
Almond Cream Pie
Apple Pie
Glass of Chocolate Mousse, with Brownie and Cream
Glass of White Chocolate Soup with Red Berries
Season's Fruit
Assorted Yogurts

FOR THE LITTLE ONES (Up to 12 Years)

Margarita Pizza
Meat Lasagna
Mini Veal Burger
Chicken Nuggets
Chips

*Price: 68€/Adult
29€/Child*

Restaurante El Mirador

C/ El Berrugo 2 · Puerto Deportivo Marina Rubicón 27A
35580 Playa Blanca (Yaiza) · Lanzarote
928 51 94 27 · grupos@elmiradorlanzarote.com



Menu 1

Starters to choose:

Iberian Salad (mix of lettuce, goat cheese, walnuts, strawberries and Iberian ham)
Mushroom Cream with truffled mashed potatoes and poached egg
Veal ragout cannelloni

Mains to choose:

Iberian sirloin stuffed with plums and fuerteventura cheese with port sauce
Chicken cooked with Moroccan spices, couscous and vegetables
Cod with ratatouille and ali oli

Desserts to choose:

Chocolate cream with brownie and cream
Apple in syrup with Catalan cream and almonds
White chocolate soup with red berries

Price: 45€/person

Menu 2

Starters to choose:

Shrimp salad (lettuce, prawns, slices of parmesan, avocado and caesar sauce)
Mushroom cream with truffled mashed potatoes and egg at low temperature
Seafood cannelloni

Mains to choose:

Sweet Beef rib BBQ style with sliced potatoes and it's reduced sauce
Chicken cooked with Moroccan spices, couscous and vegetables
Teriyaki salmon with sauteed vegetables

Desserts to choose:

Chocolate cream with brownie and cream
Apple in syrup with Catalan cream and almonds
White chocolate soup with red berries

Price: 55€/Adult

Restaurante El Mirador

C/ El Berrugo 2 · Puerto Deportivo Marina Rubicón 27A
35580 Playa Blanca (Yaiza) · Lanzarote
928 51 94 27 · grupos@elmiradorlanzarote.com



Menu 3

Starters to choose:

Salmon salad (avocado tartare, goat cheese, smoked salmon, yogurt and lime sauce)
Seafood Cream with fruits of the sea
Risotto with confit duck, truffle and vegetables

Mains to choose:

Grilled beef loin with rosemary potatoes and asparagus
Baked lamb (boneless) with potatoes and honey and rosemary sauce
Grilled cherne fillet (local fish) with sautéed vegetables and Canary potatoes

Desserts to choose:

Chocolate cream with brownie and cream
Apple in syrup with Catalan cream and almonds
White chocolate soup with red berries

Price: 65€/person

Menu 4

Starters to choose:

Salmon salad (avocado tartare, goat cheese, smoked salmon, yogurt and lime sauce)
Pumpkin cream with mascarpone and scallops
Veal ragout cannelloni

Mains to choose:

Grilled Beef sirloin steak with creamy potatoes and asparagus
Duck confit with mashed potato-apple and port sauce
Sea bass fillet with mushroom cream and confit potatoes

Desserts to choose:

Chocolate cream with brownie and cream
Apple in syrup with Catalan cream and almonds
White chocolate soup with red berries

Price: 75€/person

Restaurante El Mirador

C/ El Berrugo 2 · Puerto Deportivo Marina Rubicón 27A
35580 Playa Blanca (Yaiza) · Lanzarote
928 51 94 27 · grupos@elmiradorlanzarote.com



Children's Menu:

Meat Lasagna
Milanese chicken with chips
Ice Cream

Price: 15€/Child

Drinks included during the Menu's:

Red Wine (Viña Paceta Crianza DO Rioja)
White Wine (Bach DO Catalonia)
Rose Wine (Bach DO Catalonia)
Water
Soft drinks
Coffee, tea or infusion

We have a wide variety of wines to choose from if the above are not to your taste or you would like wines of a higher category. We also have cava and champagnes at your disposal. Any selection apart from those included comes at an additional cost.

Open bar

The open bar will take place in one of the spaces within the restaurant, previously prepared for it, and will begin at the end of the meal.

In our open bar we offer the following brands:

- * Whiskey: Ballantines, J & B, White Label and Johnny Walker
- * Ron: Arehucas and Habana
- * Gin: Beefeater and Bombay * Vodka: Absolut and Eristoff

Brands outside of the menu please ask

*Price: 15€/person 1st hour
12€/person from 2nd hour*

Nibbles during Open Bar

Soft New York (spicy sausage, crunchy onion, cheddar and BBQ sauce)
Soft Tex Mex (chicken, guacamole, Caesar sauce, tomato and cilantro)
Mini ox burger with onion and cheese
Pizza with ham, mushrooms and pepperoni
Mini black and white chocolate donuts

Price: 18€/person

Restaurante El Mirador

C/ El Berrugo 2 · Puerto Deportivo Marina Rubicón 27A
35580 Playa Blanca (Yaiza) · Lanzarote
928 51 94 27 · grupos@elmiradorlanzarote.com



Restaurant Areas and its capacity

RESTAURANT + CHILL OUT + SNACK AREA

Max 250 persons not seated

Minimum price for exclusivity

High season 3500

Low season 3000

RESTAURANT

Max 70 persons seated

Exclusivity Supplement for Restaurant Area 400€

CHILL OUT

Max 100 persons not seated

Exclusivity Supplement for Chill Out Area 400€

SNACK AREA

Max 60 persons seated

Max 100 persons not seated

Exclusivity Supplement for Snack Area 400€

*Low Season: 1st May - 15th July / 25th November - 25th December

*High Season: 26th December - 30th April / 16th July - 24th November

** Once you would like to combine 2 areas, the minimum price for exclusivity for the whole restaurant would be applicable.

Restaurante El Mirador

C/ El Berrugo 2 · Puerto Deportivo Marina Rubicón 27A

35580 Playa Blanca (Yaiza) · Lanzarote

928 51 94 27 · grupos@elmiradorlanzarote.com



Ceremony setup

We will remove the existing furniture and assemble the chosen area for the ceremony. Following the ceremony we re-arrange the furniture as it was or will prepare the area for open bar or dancing. No supplement will be charged.

Rental of equipment

In case the customer would like to change the setup of our standard tables to their own specifications, we would need to rent some equipment. This is especially the case when it comes to wedding celebrations.

White Banquet Chair	1.40
White Banquet Chair Cover	1.70
High Stool Black or White	3.50
High Cocktail table	15.50
Round Table 1.80 (10-12 people)	10.50
Round Table 1.60 (8-10 people)	8.50
White Round Tablecloth 1.80	10.50
White Round Tablecloth 1.60	9.50
White Square Tablecloth 1.60x1.60	6.50
White Napkin 50x50	1.20

In case you would like flowers to decorate the venue, we can arrange this with our local florist, and decorate the restaurant to your needs and wishes.

* Prices on application for other services.



Conditions

Prices are quoted in Euros.

All prices are per person and exclude VAT, currently 7%. These prices are valid for groups of at least 20 adults. For special dates, for example (but not limited to) Easter week/Christmas/New year's period... an exclusivity fee will be applied.

We cannot accept groups on Christmas Eve/day, New Year's Eve/Day.

For groups of less than 20 adults, we can offer lunch/dinner within the opening hours of the restaurant without the possibility of exclusivity, and dishes to be selected from our regular a la carte menu.

In order to offer the best service, we require confirmation of the group's event at least 3 months in advance, confirming the exact number of people attending 1 month before the event. Any changes will result in new pro-forma invoice. In the event of less people attending after the confirmation, we will charge the full amount of the pro-forma invoice. In the event of more people attending on the day, the difference will be paid on the day of the event.

For wedding planners and other companies organizing the event, we offer a complimentary meal (same menu as event) and limited to 2 people. No cash payment given in lieu. We don't offer commission to organizing companies.

Payment Conditions:

Deposit of reservation: 10% of pro-forma invoice (non refundable).

3 months before the event: 60% of pro-forma invoice.

One week before the event: 30% of pro-forma invoice.

Same day of the event: Eventual extra charges.

Bank Details for Payment:

Mirador Marina SL

Bank: "La Caixa"

IBAN: ES45 2100 0813 68 0200727743

BIC: CAIXESBBXXX

Please quote: Proforma number + Date of event + Client's name on payment

Restaurante El Mirador

C/ El Berrugo 2 · Puerto Deportivo Marina Rubicón 27A

35580 Playa Blanca (Yaiza) · Lanzarote

928 51 94 27 · grupos@elmiradorlanzarote.com