

GROUP EVENTS

**EXPERIMENTAL
BEACH**

IBIZA



OVERVIEW

THE CONCEPT IS SIMPLE - EXQUISITE DÉCOR, BREATHTAKING SUNSETS, AND THE FRESHEST INGREDIENTS MARRYING THE FINEST COCKTAILS ALL MIXED TOGETHER TO CREATE A HAPPY MESS, A JOLLY TIME, A MEMORABLE MÉLANGE FOR YOUR EVENT.

SURROUNDED BY BOHEMIAN CHIC DÉCOR, WITH NOTHING BUT SKY AND SEA STRETCHED OUT BEFORE YOU, EXPERIMENTAL BEACH IBIZA, AT CAP DES FALCO CAN OFFER THE PERFECT BACKDROP FOR YOUR GROUP EVENT BIG OR SMALL.

WHETHER IT'S A CASUAL TAPAS & COCKTAIL ON THE BEACH, OR A MORE FORMAL DINNER FOR 30 TO 120 GUESTS, EXPERIMENTAL BEACH IBIZA, A MEMBER OF THE INTERNATIONALLY RENOWNED COLLECTIVE BEHIND EXPERIMENTAL COCKTAIL CLUB, IS COMPLETELY FLEXIBLE AND OPEN TO YOUR NEEDS.

AN EXPERT IN-HOUSE EVENT PLANNER WILL HELP YOU PLAN POST & PRE WEDDING PARTIES, CORPORATE GET TOGETHERS OR PRIVATE CELEBRATIONS. OUR FOOD, WINE AND COCKTAIL PACKAGES HAVE BEEN CLEVERLY DESIGNED TO SUIT DIFFERENT NEEDS, TASTES AND BUDGETS, WITH THE OPTION TO WORK CLOSELY WITH ECC FOR BESPOKE MENUS.

GROUP MENU MINIMUM	30 GUESTS
SEATED DINING CAPACITY	150 GUESTS
CASUAL DINING CAPACITY	250 GUESTS



SMALL GROUPS

30 TO 80 GUESTS

GROUP MENUS AVAILABLE FOR 30+ GROUPS.

A SECTION OF THE BEACH AREA AND/OR DINING AREA CAN
BE RESERVED FOR GROUPS FOR POST MEAL LOUNGING.

IN JULY AND AUGUST, FOR MORE THAN 30 PEOPLE, WE REQUIRE
PRIVATISATION OF THE ENTIRE VENUE, EXCEPT FOR LUNCH.



LARGE GROUPS

80+ GUESTS

FOR LARGE GROUPS OF 80 PEOPLE OR MORE
WE WOULD REQUIRE EXCLUSIVITY OF OUR VENUE.

WE WILL ASK FOR AN INITIAL 3,500€ (NON REFUNDABLE)
VENUE HIRE FEE TO SECURE EXCLUSIVITY OF THE VENUE.

IN ADDITION TO THE VENUE HIRE FEE,
WE ALSO REQUIRE A MINIMUM SPEND TO BE
REACHED.

THE MINIMUM SPEND VARIES DEPENDING
ON THE MONTH OF YOUR EVENT.

APRIL 20,000€

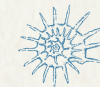
MAY & OCTOBER 25,000€

JUNE 35,000€

JULY 40,000€

AUGUST 40,000€

SEPTEMBER 30,000€



PLEASE INQUIRE FOR MORE DETAILS ON EXCLUSIVE EVENTS.
THE CLIENT SHALL PROVIDE AN INITIAL COUNT OF GUESTS
(ESTIMATED NUMBER) TO ECC IBIZA 30 DAYS PRIOR
TO THE EVENT DATE.

THE CLIENT SHALL ALSO PROVIDE OF GUESTS ONE WEEK
BEFORE THE EVENT DATE.
(THE FINAL NUMBER).

FOOD MENU



TAPAS

SELECT ANY 4 : 24€ per person

SELECT ANY 5 : 29€ per person

SELECT ANY 6 : 34€ per person

IBERIAN HAM & BREAD WITH TOMATO

MANCHEGO CHEESE

IBERIAN HAM CROQUETAS

SQUID ANDALUSIAN STYLE

PATATAS BRAVAS

PADRON PEPPERS

CHORIZO SAUSAGES IN CIDER



CAPRESE SKEWERS

BLACK ANGUS MINI BURGERS

ORANGE AGUACHILE WITH RED PRAWNS,

GREEN MANGO AND HAZELNUTS

GRILLED ZUCCHINI BABAGANOUSH, FETA CHEESE
AND SPICY PINE NUTS

MINI PIZZETTES OF KAMUT,
TOMATO AND MOZZARELLA OF IBIZA

TAPAS TO BE SERVED AS SHARING PLATES
OR SERVED BY STAFF

MENUS ARE SUBJECT TO CHANGE
ALL GROUP MENUS ARE SUBJECT TO VAT & 5% GRATUITY.

BRUNCH

BUFFET OPTION OR FAMILY STYLE

45€ per person

COLD BUFFET

WATERMELON SALAD WITH FETA,
MOROCCAN LEMON, KALAMATA OLIVES AND RED ONION

QUINOA AND WILD RICE SALAD WITH GOJI BERRIES,
PUMPKIN SEEDS AND GREEK YOGHURT

SALAD OF IBICENCAN TOMATOES,
MOZZARELLA DI BUFALA AND BASIL

SALMOREJO CORDOBÉS,
IBERIAN HAM SHAVINGS AND BASIL



HOT BUFFET

PATATAS BRAVAS

CHICKEN PAYÉS

BLACK ANGUS MINI BURGERS

FLAME GRILLED AUBERGINE,
TZATZIKI AND DRESSED TOMATOES

DRINKS

COFFEE & TEA · STILL AND SPARKLING WATER

MENUS ARE SUBJECT TO CHANGE

ALL GROUP MENUS ARE SUBJECT TO VAT & 5% GRATUITY.

OPTION LIGHT

PLATED OPTION 50€ per person

TAPAS

CHOOSE ANY 3 BELOW TO BE SERVED
AS SHARING PLATTERS FOR THE TABLE

IBERIAN HAM CROQUETAS

CHORIZO SAUSAGES IN CIDER

PATATAS BRAVAS

SQUID ANDALUSIAN STYLE

IBERIAN HAM AND PAN CON TOMATE



MAIN

CHOOSE ONE BELOW FOR ALL GUESTS

IBERIAN PORK A LA MORUNA, SPICED YOGHURT
SAUCE AND SUMMAC RED ONION

SQUID RISOTTO, CUTTLEFISH AND IBICENCAN LEMON

QUINOA SALAD WITH AVOCADO, WILD RICE,
GOJI BERRIES, PUMPKIN SEEDS AND GREEK YOGHURT

GRILLED CHICKEN PIEES, CUCUMBER AND PEACH KIMCHI

DRINKS

COFFEE & TEA · STILL AND SPARKLING WATER

MENUS ARE SUBJECT TO CHANGE
ALL GROUP MENUS ARE SUBJECT TO VAT & 5% GRATUITY.

DINNER OPTION

PLATED OPTION 65€ per person

TAPAS

CHOOSE ANY 3 BELOW TO BE SERVED
AS SHARING PLATTERS FOR THE TABLE

IBERIAN HAM CROQUETAS

CHORIZO IN CIDER

PATATAS BRAVAS

SQUID ANDALUSIAN STYLE

IBERIAN HAM & PAN CON TOMATE



STARTERS

CHOOSE ANY 1 OF THE BELOW
TO BE SERVED TO EACH GUEST

STEAK TARTAR WITH STRAW POTATOES

GREEK WATERMELON SALAD, FETA CHEESE,
MOROCCAN LEMON, KALAMATA OLIVES AND RED ONION

FISH OF THE DAY CEVICHE, DASHI, TIGER'S MILK,
AVOCADO AND TOASTED CANCHA

SALAD OF IBICENCAN TOMATOES,
HOMEMADE LABNEH AND ZA'ATAR

MAIN

CHOOSE ANY 1 OF THE BELOW TO BE SERVED TO EACH GUEST

GRILLED FISH OF THE DAY, SAUTÉED FENNEL, STRACIATELLA AND LIME RELISH

SEARED SCALLOPS WITH JOSPER, SWEET AND SOUR SAUCE & PICO DE GALLO

SQUID, SOBRASADA CRUMBS & ROASTED GARLIC AIOLI

FREE RANGE CHICKEN HOMEMADE CUCUMBER KIMCHI AND PEACH

BEEF TENDERLOIN WITH CAPER CHIMICHURRI (+15€)

DRINKS

COFFEE & TEA

STILL

AND SPARKLING WATER

MENUS ARE SUBJECT TO CHANGE

ALL GROUP MENUS ARE SUBJECT TO VAT & 5% GRATUITY.

BBQ BUFFET

BUFFET OPTION 65€ per person

STARTERS

ALL OF THE BELOW
TO BE SERVED BUFFET STYLE

GREEK SALAD WITH WATERMELON, FETA
CHEESE, MOROCCAN LEMON,
KALAMATA OLIVES AND RED ONION

SALAD OF IBICENCAN TOMATOES,
MOZZARELLA DI BUFALA
AND JOAN BENET VIRGIN OLIVE OIL

GREEN SALAD OF LETTUCE,
MUSTARD AND PICKLED SHALLOTS



MAIN

CHOOSE ANY 1 OF THE BELOW
FOR ALL GUESTS

SELECTION OF DIFFERENT TYPES OF LOCAL MEAT
(BEEF, LAMB, CHICKEN AND IBERIAN PORK).

MIXED SELECTION OF DIFFERENT TYPES
OF LOCAL MEATS AND FISH
FROM THE MEDITERRANEAN +12 €

SELECTION OF DIFFERENT TYPES
OF MEDITERRANEAN FISH +18 €

SIDES

ALL OF THE BELOW TO BE SERVED BUFFET STYLE

POTATOES 'AL POBRE'

FLAME GRILLED RED PEPPER AND AUBERGINE

GRILLED SWEET POTATO

DRINKS

COFFEE & TEA

STILL

AND SPARKLING WATER

MENUS ARE SUBJECT TO CHANGE

ALL GROUP MENUS ARE SUBJECT TO VAT & 5% GRATUITY.

CHILDREN'S MENU

35€ per child

INCLUDES SODA, JUICE
AND ICE CREAM FOR DESSERT

STARTER

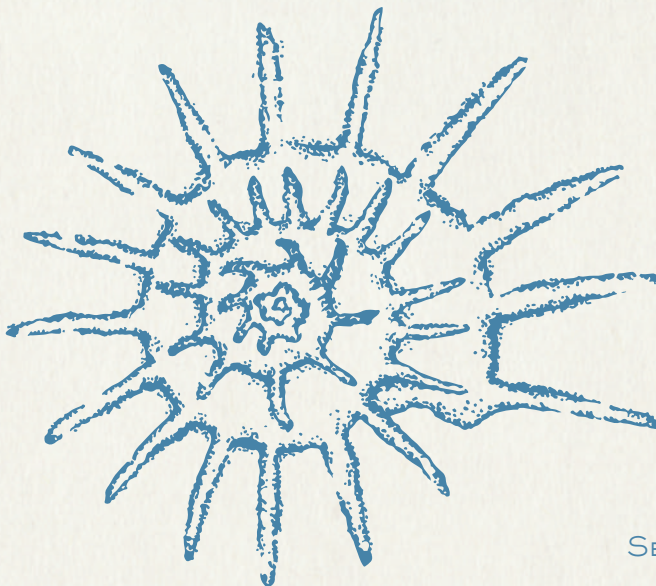
PLEASE SELECT ONE OF THE FOLLOWING

FETTUCCINI AL POMODORO
OR
PIZZETA MARGHERITA

MAIN

PLEASE SELECT ONE OF THE FOLLOWING

FISH AND CHIPS
OR
MINI BURGER WITH CHIPS



MENU ADDITIONS

Add the below to any group menu

OLIVES

ADDITIONAL 4€ PER GUEST

BREAD & ALIOLI

ADDITIONAL 4€ PER GUEST

DESSERT

ADDITIONAL 9€ PER GUEST

SELECTION OF SORBETS AND ICE CREAMS

ADDITIONAL 11€ PER GUEST

LEMON POSSET, STRAWBERRIES AND STRAWBERRY SORBET
BRIOCHE BREAD FRENCH TOAST WITH COCONUT ICE-CREAM
CHOCOLATE MARQUISE, CRYSTALLISED PISTACHIO NUTS
AND PISTACHIO ICE CREAM

CHILDREN'S MENU APPLIES FOR CHILDREN UNDER 12

DRINKS MENU



EXPERIMENTAL
BY THE BACH

DRINKS

Bar Service

AT EXPERIMENTAL BEACH IBIZA, WE SPECIALIZE IN AND ARE KNOWN FOR OUR COCKTAILS USING ONLY PREMIUM SPIRITS AND THE FRESHEST LOCAL INGREDIENTS.



OPEN BAR OPTION 1

INCLUDES WINE, BEERS, CAVA, CAVA SANGRIA & SOFT DRINKS

1 HOUR 18€ / HOUR PER PERSON

2 HOURS 17€ / HOUR PER PERSON

3 HOURS OR MORE 15€ / HOUR PER PERSON

OPEN BAR WITH COCKTAILS OPTION 2

INCLUDES WINE, BEERS, CAVA, CAVA SANGRIA, SELECTION OF COCKTAILS OR MIXERS & SOFT DRINKS

1 HOUR 28€ / HOUR PER PERSON

2 HOURS 27€ / HOUR PER PERSON

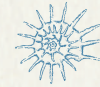
3 HOURS OR MORE 25€ / HOUR PER PERSON

BAR TAB

IF YOU ARE LOOKING FOR A CONSUMPTION BAR CONCEPT, YOU CAN PRE DETERMINE THE VALUE OF THE BAR TAB FOR THE GROUP IN ADVANCE



ADDITIONAL Bar Options



WINE PACKAGE

ADD 18€ PER PERSON

INCLUDES HALF A BOTTLE OF WINE
PER PERSON (RED, WHITE OR ROSE)

*FURTHER PRICES/
WINE PACKAGES AVAILABLE

WHITE

VINYES DEL TERRER, BLANC DEL TERRER,
MACABEU , TARRAGONA, CATALUÑA 2022

ALTAVINS, ILERCAVONIS, GARNACHA
BLANCA, TERRA ALTA, CATALUÑA 2023

ROSE

EXPERIMENTAL ROSÉ, DOMAINE MAPLIERS,
CÔTES-DE-PROVENCE, FRANCE 2022

BOZETO DE EXOPTO ROSADO, RIOJA 2022

RED

SEÑORIO DE LIBANO, TEMPRANILLO
CRIANZA, RIOJA 2019

ALTAVINS, ALMODI, GARNACHA TINTA,
TERRA ALTA, CATALUÑA 2023

COCKTAILS SERVED IN A SHELL

FOR 4 PEOPLE : 45€

FOR 8 PEOPLE : 90€

WELCOME DRINK/TOAST

ADD 5€ PER PERSON
SANGRIA SELECT FROM RED
OR WHITE GLASS OF CAVA

ADD 6€ PER PERSON
CAVA SANGRIA

MINIMUM SPEND REQUIRED

A MINIMUM SPEND FOR GROUPS
OF 30+ GUESTS IS REQUIRED.



STAY WITH US AT



MONTESOL
Experimental



A SHORT DRIVE FROM OUR BEACH, TAKE AN ADVENTURE
TO OUR OASIS IN THE HEART OF IBIZA TOWN.
CHECK INTO ONE OF OUR 33 BEDROOMS, EACH DESIGNED
BY DOROTHÉE MEILICHZON, WEAVING COOL, CALMING COLOURS
ALONGSIDE PATTERN AND TEXTURE.

MONTESOL EXPERIMENTAL IS AN ICON OF STYLE, IBIZA'S ORIGINAL HOTEL.
A JEWEL AT THE FEET OF DALI VILA WHERE WE TAKE
OUR BEACHSIDE VIBES TO THE VIBRANT CENTRE OF IBIZA.

SPEND A FEW DAYS WITH US, AND YOU'LL HAVE EVERYTHING
AT YOUR FINGERTIPS, FROM EXPLORATIONS THROUGH THE OLD TOWN,
BOAT RIDES TO FORMENTERA AND OF COURSE, SUNSET COCKTAILS ON
OUR ROOFTOP BAR AND DINNER AT OUR CAFÉ MONTESOL.

*BOOKING AN EVENT WITH US AT EXPERIMENTAL BEACH?
YOU AND YOUR GUESTS WILL RECEIVE EXCLUSIVE RATES
WHEN BOOKING ROOMS AT MONTESOL EXPERIMENTAL.*

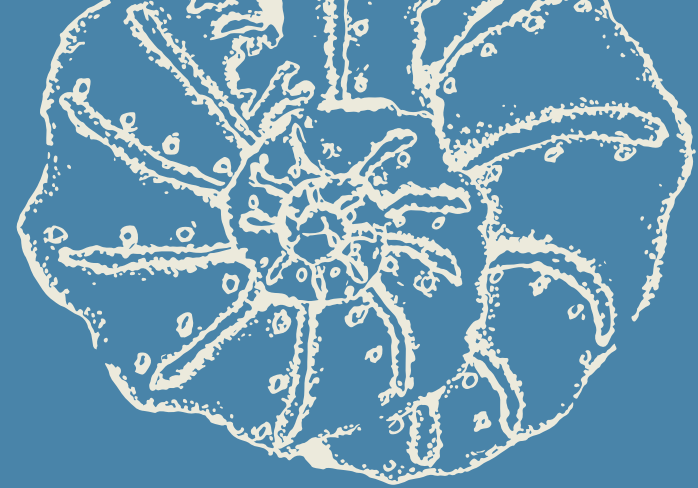
INFO & BOOKING

RESERVATION@MONTESOLEXPERIMENTAL.COM

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EXPERIMENTAL BEACH

IBIZA

WE WILL BE HAPPY TO ANSWER ALL YOUR QUESTIONS AND REQUESTS,
EMAIL US AT :

EVENTSIBIZA@EXPEGROUP.COM

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