



GROUPS & EVENTS
DOSSIER



BRUNCH

mín. 30 pax. 30€ pers.

(10% VAT included)

In case our offer do not adapt to your preference do not hesitate to contact our commercial department



UM BEACH HOUSE

UM CHAM BAO

BAKERY

Selection of breads & pastries

GROCERY STORE

Butter, jams, muesli, dried fruits, greek yogurt, bunch tomatoes
olive oil, vinegar, mustards

SALADS

Green salad, quinoa salad, tomato salad

COLD CUTS

Iberian ham, Majorcan spicy pork sausage (sobrassada), roast beef,
cooked ham, selection of cheeses

HOT SELECTION

Crispy bacon, fresh sausage, mushrooms, fried eggs, cajún potato

SWEET SELECTION

Chocolate sponge cake, fresh fruit, bircher muesli

DRINKS

Coffee, fruit juice, soft drinks, tea

CAVA OPTION + 7€

(10% VAT included)

BUFFET CORVO

mín. 30 pax. 37€ pers.

(10% VAT included)

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UM BEACH
HOUSE

UM CHAM
BAO

STARTERS & SALADS

Artisan bread
Seasonal tomato salad
Green salad
Roasted pepper salad
Tabbouleh
Gazpacho

GARNISHES & SAUCES

Roast baby potato
Roasted eggplant with sesame and mint
Grilled vegetables
Ketchup
Mustard
Mayonnaise
Gremolata dressing
Chimichurri piquant marinade sauce

MEAT & FISH

Arrabiatta chicken (optional marinated)
Roasted pork loin with herbs
Roasted sea bass with herbs and vegetables

DESSERT

Chocolate sponge cake
Cheesecake
Fresh fruit

ADDITIONAL OPTION +5€

MEAT OR FISH

Salmon with miso or teriyaki
Rump Steak

BBQ FACÓN

mín. 50 pax. 41€ pers.

(10% VAT included)

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STARTERS & SALADS

Artisan bread
Marinated olives
Cheese in oil
Tabbouleh
Green salad
Roasted pepper salad
Seasonal tomato salad

GARNISHES & SAUCES

Roasted baby potato
Grilled vegetables
BBQ, ketchup, mustard, mayonnaise
Gremolata dressing
Chimichurri piquant marinade sauce

GRILL

Picanha
Criollo sausage
Marinated pork needle
Marinated chicken
Cuttlefish

DESSERTS

Chocolate sponge cake
Apple tart
Cheesecake
Fresh fruit

ADDITIONAL OPTION +10€/PERS

Lamb ribs
Iberian pork tenderloin
Veal rib
Tuna loin
Shrimps

RICES

mín. 40 pax.

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FROM THE FARM

Dry rice with Ideazabal cheese, artichokes and vegetables from the garden

16€ / Pers.

BACK IN BLACK

Black sepia and octopus rice, served with saffron aioli

18€ / Pers.

DELICADA

Mixed Valencian Paella

18€ / Pers.

SEA BONE

Seafood rice

26€ / Pers.

(10% VAT included)

UM Restaurant Terrace

Seating 220 pax
Finger Food 350 pax

UM Disco

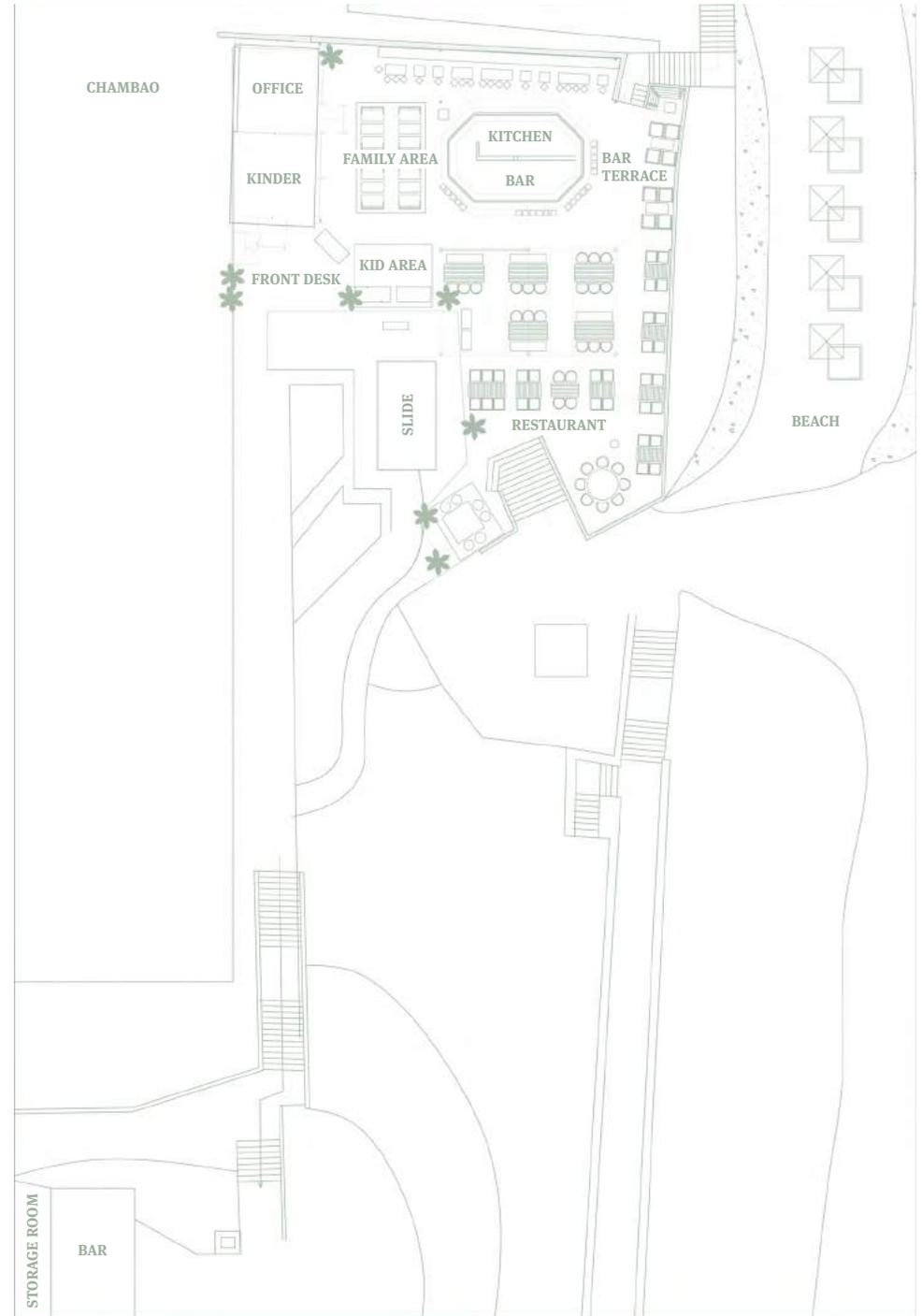
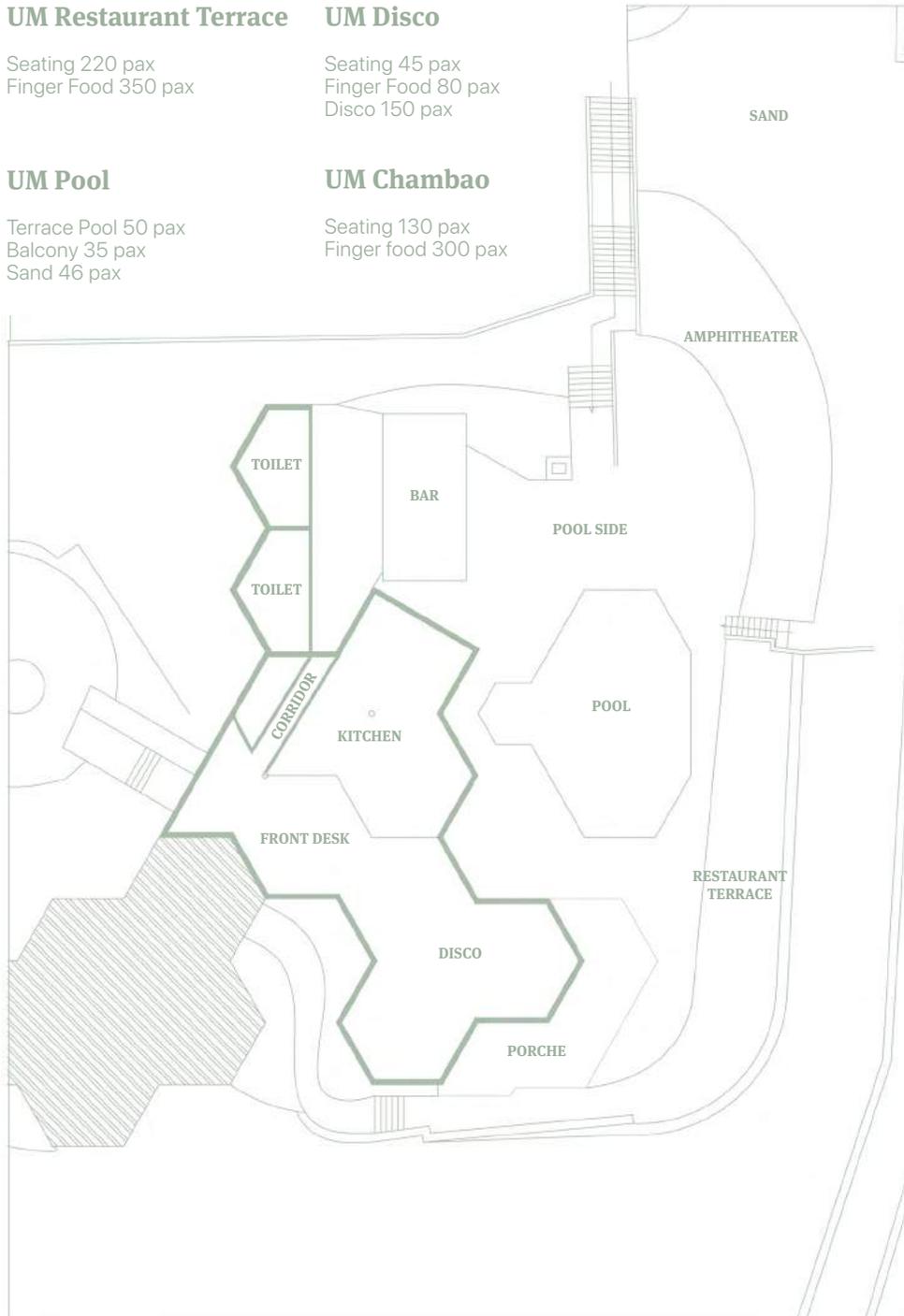
Seating 45 pax
Finger Food 80 pax
Disco 150 pax

UM Pool

Terrace Pool 50 pax
Balcony 35 pax
Sand 46 pax

UM Chambio

Seating 130 pax
Finger food 300 pax



OKA MENU

40€ pers.

(10% VAT included)

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APPETIZER

Homemade bread with extra virgin olive oil and salt from Es Trenc

STARTERS

Crispy coca of feta cheese with pinenuts, spinach and honey

or

Homemade bolognese ragout lasagne with matured veal and homemade béchamel

or

Trampó with tuna tataki, spicy mayonnaise and black olive

PRINCIPAL

Pumpkin risotto with its own pips and gorgonzola cheese

or

Gallo San Pedro with Majorcan soups and sobrasada oil

or

Iberian prey marinated with roasted potatoes, snow peas and piquillo emulsion

DESSERT

Fruit salad with cinnamon and lemon sorbet

or

Chocolate mouse with spicy crumble and mini meringues



D'ARTAGNAN MENU

70€ pers.

(10% VAT included)

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UM BEACH
HOUSE

UM CHAM
BAO

APPETIZER

Salmorejo Cordobés with quail egg and Iberian salt
Homemade bread with extra virgin olive oil and Es Trenc salt

STARTERS

Thai soup with prawns and edamame

or

Wild asparagus and prawn with wasabi mayonnaise

or

Burratina with sundried tomato and figs

PRINCIPAL

Roasted sea bass with beet hummus and crispy vegetables

or

Cannelloni of roasted chicken in its juice, crunchy corn and herbs

or

Beef sirloin with horseradish mayonnaise, baby potatoes and tomatoes

DESSERT

Bitter chocolate coulant with french vanilla ice cream

or

Crunchy white chocolate and pistachio custard

PEDRA VIVA MENU

125€ pers.

(10% VAT included)

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APPETIZER

Tiradito Negrito with roe of flying fish
Homemade bread with extra olive oil and Es Trenc salt

STARTERS

Roasted scallop with Majorcan sausage and Iberian oil
or
Crunchy smoked anchovies toast with homemade guacamole
and fresh salsa or condiment "Pico de Gallo"
or
Steak tartar with mustard cream and crispy capers

PRINCIPAL

Beef Rib Eye matured 40 days with cream of roots and béarnaise sauce
or
Cod with shiro miso, black garlic and edamame

DESSERT

Figs, mascarpone and reduction of red wine
or
Black bitter chocolate Coulant with vanilla french ice-cream



APPETIZERS & WELCOME DRINKS

45 min. service

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FINGER FOOD

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4 FINGER FOOD PIECES SELECTION + CAVA

18 €

8 FINGER FOOD PIECES SELECTION + CAVA

29 €

FINGER FOOD

2,2 € / Piece

(10% VAT included)

COLD PIECES

Dices of marinated tuna

Dices of marinated salmon

Salmon Tartar

Tuna and beet tartar

Steak tartar

Cod Carpaccio with Mediterranean vinaigrette

Tuna brand with rabid Salmorejo

Olivier salad with tuna

Russian salad of garlic prawns

Salmorejo (with boiled egg and ham salt)

Ajoblanco (with smoked anchovies and grapes)

Sea bass ceviche

Prawns Ceviche

Smoked salmon wrap

Caesar Wrap

Cuban Wrap (Roasted Pork and Cheese)

Ham and cheese wrap



FINGER FOOD

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HOT PIECES

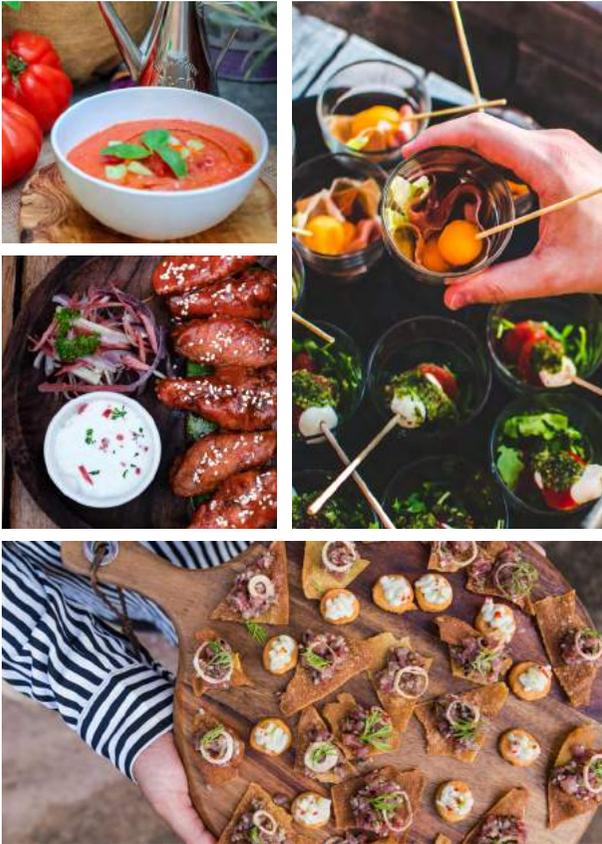
Crispy squid
Prawns in panko
Cod croquettes
Crab fritters
Spicy potatoes
Mini-Hot dogs
Mini-chinese sandwich
Teriyaki chicken
Marinated chicken
Crunchy chicken wings grilled
Satay pork
Tandoori pork
Iberian ham croquettes
Iberian sausage croquette
Mini steak sándwich with chimichurri sauce

VEGETARIAN PIECES

Coconut Ajoblanco
Strawberry gazpacho
Beetroot gazpacho
Dry tomato and mozzarella skewer with basil oil
Beetroot carpaccio with cream cheese and truffle
Mini quinoa salad
Mini root salad with tahini
Hummus chickpea
Beetroot hummus
Turmeric Hummus
Goat cheese with pear chutney
Crunchy feta cheese
Falafel with yogurt sauce
Pakoras Veggie
Chickpea balls with sweet chili sauce
Mushroom or cheese croquettes
Spinach quiche

FINGER FOOD

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UM BEACH HOUSE

UM CHAM BAO

SWEET PIECES

Mini Crème Brulé of pistachio
Chocolate brownie
Macaroons
Soup of white chocolate and lime
Spicy chocolate mouse
Fresh fruit
Coconut panna cotta
Carrot cake and white chocolate

REINFORCEMENT PLATES

6€

Quinoa salad
Mini-hamburger (Veal, Crab, Chicken)
Mushroom and dried tomato risotto
Melon rice
Noodles with vegetables and tandoori pork
Wraps (Cuban, Caesar, Salmon)

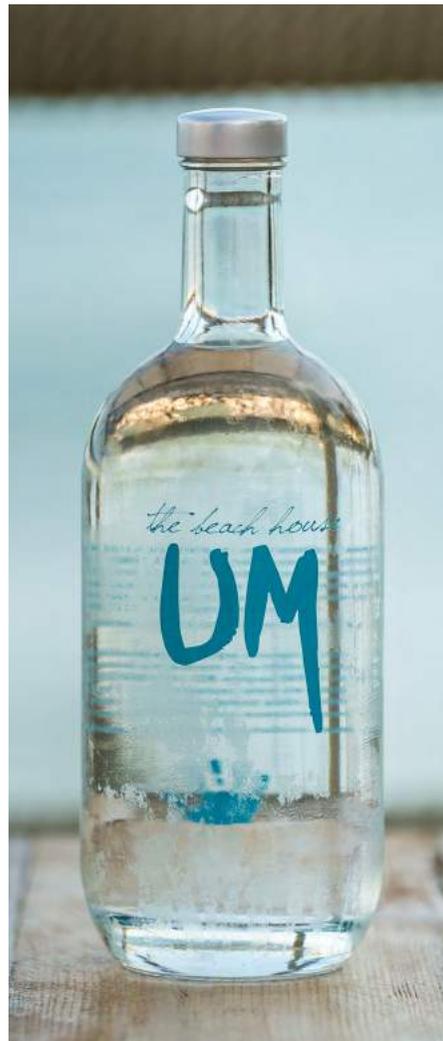
GOURMET

Cheese board
14€/pax

Iberian ham cut
14€/pax (min 50 pax)

Fine Claire Oysters
36€ / 12ud.

(10% VAT included)



DRINKS

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DRINKS HOUSE PACKAGE

20€ P/P
(10% VAT Inc.)

Mediterranean Tarima (Muscat and Merseguera)
Mosaic (Prensal and Chardonnay)
Armas de Guerra (Menzia)
Leston (Rioja)

Water, soft drinks, beer & coffee

HOUSE LIQUORS

18€ PER HOUR
(10% VAT Inc.)

Moskovskaya Vodka, Bombay Dry Gin,
Barceló Rum, Johnnie Walker Red Label,
Malinche Tequila (100% Agave)

PREMIUM PACKAGE

28€ P/P
(10% VAT Inc.)

El rincón (Chardonnay)
Le Saint André (Côtes de Provence)
Flor de vetus (Toro Tempranillo)

Water, soft drinks & beer
Coffee, coffee with liqueur and
Majorcan "hierbas" herbs' spirit

PREMIUM LIQUORS

26€ PER HOUR
(10% VAT Inc.)

Belvedere Vodka, Fifty Pounds Gin, Havana Rum, Johnnie Walker Black Label, Don Julio Tequila (100% Agave)



EVENTS POLICY

OPENING HOURS

Every day from 11 am until 1 am
in high season

Every day from 11 am until 8 pm
in low season

Pool opening hours (sun loungers):
from 11 am until 8 pm

UM SEATING CAPACITY

Discoteque: 150 pax
Restaurant: 110 pax up 220 pax
Pool: 130 pax.

EXCLUSIVITY

Complete exclusivity depends on various factors such as the date, time, guests, minimum consumption (low or high season). For more information please contact our sales department

FOOD SERVICE HOURS

Low season 12 pm until 6 pm

High season 12 pm until 11 pm

Music operating hours 11 am until 1 am

CHAMBAO SEATING CAPACITY

Terrace bar: 80 people
Restaurant terrace: 100 people
(depending on the type of service, We advise you to speak to the events department)

Up to 160 people when combined with the terrace bar. Sun loungers: 20 people

OUR RATES INCLUDE

Musical Selection. In case of groups larger than 40 guests, the agency will have 2 complementary menus

VAT Included

EVENTS POLICY

OPERATIONAL PROCESSES

Our event menu has been created for groups starting 20 people. For smaller groups please check our regular restaurant menu. Some culinary services require a minimum number of guests. If you do not reach the minimum, an additional charge will be made to be able to cover the costs.

The wines included in our drinks package will be served during lunch/dinner for a period of two hours. After this time an additional charge will be made.

The tasting menu will be offered free of charge to two clients for group reservations over 40 persons. For smaller groups the menu will be charged and added to the final invoice. To be able to taste our event menu, UMAMI requires a booking minimum two weeks in advance. All additional costs will be added to the final invoice.

15 days before the event the client has to confirm in written form the menus, number of guests, times and details



EVENTS POLICY

PAYMENT POLICY

50% deposit to confirm the event. The remaining amount will be paid two weeks before the date of the event. Additional charges will be paid on the day of the event.

In case you did not choose a set menu yet, we will multiply the cost of the most economic menu by the amount of the guests.

The deposit has to be paid by bank transfer to the following bank account:

"DEUTSCHE BANK"

IBAN: ES63 0019 0253 1340 1003 6105

We kindly ask you to indicate the name of the booking and the date of the event on the transfer.
A proof has to be sent to:

HAPPENINGS.PORTALS@umbeachhouse.com

Potential costs for the bank transfer have to be covered by the client

EVENTS POLICY

CANCELLATION OR REDUCTION OF SERVICE

A - CANCELLATION

As by following calendar:

60 days before the event, there will be a refund of 50%

30 days before the event, there will be a refund of 30%

15 days before the event, there will be no refund

B - REDUCTION OF SERVICE

As by following calendar:

15 days before the event, there will be no surcharge

5 days before the event, 50% of the missing guests will be charged

3 days before the event, the full amount of confirmed guests will be charged

In case of bad weather a tent has to be rented. All costs need to be covered by the client.
Date change only under availability

EVENTS POLICY

COMPLETE CANCELLATION

FOR CANCELLATIONS MADE 6 MONTHS BEFORE THE EVENT:

The contract will be cancelled without any charge or penalizations and the full deposit will be returned.

FOR CANCELLATIONS MADE BETWEEN 6 AND 2 MONTHS BEFORE THE EVENT:

The deposit will not be refunded.

CANCELLATIONS MADE BETWEEN 2 MONTHS AND 2 WEEKS BEFORE THE EVENT:

The restaurant will cover 50% of the total cost of the booked services. It will be calculated by multiplying the number of guests by the agreed price per person.

FOR CANCELLATIONS MADE LESS THAN TWO WEEKS BEFORE THE EVENT:

100% will be charged. It will be calculated by multiplying the number of guests by the agreed price per person.

Should the restaurant be able to sell the same event, on the same date and at the same time again, UMAMI will return the expenses caused by the cancellation or part of it.



MORE INFORMATION

Mob. (+34) 682 729 810

E-Mail: happeningsportals@umbeachhouse.com