



Celebrate
weddings
parties
corporate events
celebrations
whatever you like
by the sea
in Portocolom.



For more formal dinners and events, we recommend the [Main Dining Room at HPC](#).

CAPACITY

100 guests

VENUE HIRE FEES

N/A

SCHEDULE

Daytime: 12 pm – 6 pm

Evening: 6 pm – 12 am

MINIMUM SPEND PER PERSON

November to March: 55€

April to October: 60€



For more informal events, [Blue Drinks & Terrace](#) is the best option.

CAPACITY

50 guests seated

80 guests standing,
finger food style

VENUE HIRE FEES

November to May: 350€

June to October: 550€

SCHEDULE

Maximum duration: 6 hours

Daytime: 12 pm – 6 pm

Evening: 6 pm – 12 am

MINIMUM SPEND

2,500€

(Including venue hire fee)



CAPACITY

150 guests seated

SCHEDULE

Daytime: 12 pm – 6 pm

Evening: 6 pm – 12 am

VENUE HIRE FEES

November to May: 2,000€

June to October: 4,000€

MINIMUM SPEND

8,000€

(Including venue hire fee)

For large celebrations, we offer the option to hire HPC exclusively, including the Main Dining Room, the terrace and the Blue Terrace.



Classic menu

STARTERS

- * Andalusian-style baby squid
- * Ham croquettes
- * Salmon tartare with avocado mousse
- * Grilled mussels
- * Prawn trinxat with crispy shoestring potatoes, prawns and fried eggs

MAINS

- * Grilled salmon with creamy Dijon mustard sauce
- * Creamy mussel & prawn rice
- * Grilled sea bass fillet with confit potatoes, roasted peppers and basil green oil
- * Beef cheek with truffled parmentier
- * Lemon chicken with sliced potatoes

DESSERTS

- * Cheesecake
- * Sorbet

WINE

- * White wine, Viña Mercado
- * Red wine, Marqués de Velilla

55€

The event menu includes starters to share, an individual main course and an individual dessert. Four starters are selected in advance and served at a ratio of one portion for every four guests.

For the main courses and dessert, the host selects two options from the menu, which are offered to guests for individual pre-selection prior to the event.

The menu includes drinks during the meal service (water, soft drinks, beer and house wines) up to coffee. Any additional consumption will be charged separately.



Special menu

STARTERS

- * Ossobuco cannelloni with truffled béchamel
- * Balfegó Mediterranean bluefin tuna tartare with avocado cream and hints of green apple
- * Artichoke flower with Iberian ham shavings and foam
- * Roman-style fried calamari
- * Grilled scallops with garlic butter

MAINS

- * Grilled turbot fillet with meunière sauce, served with pan-fried potatoes
- * Mallorcan suckling pig with patató potatoes and roasted artichokes
- * Grilled squid with parsley oil and grilled vegetables
- * Grilled lamb shank with mashed potatoes and Padrón peppers

DESSERTS

- * Pistachio tiramisu
- * Sorbet

WINE

- * White wine, Viña Mercado
- * Red wine, Marqués de Velilla

68€

The event menu includes starters to share, an individual main course and an individual dessert. Four starters are selected in advance and served at a ratio of one portion for every four guests.

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The menu includes drinks during the meal service (water, soft drinks, beer and house wines) up to coffee. Any additional consumption will be charged separately.



Classic fingerfood

- * Salmon tartare with avocado on toasted bread
- * Ham croquettes
- * Mini cochinita pibil brioche with pickled onion and coriander
- * Tempura prawns with lime mayonnaise
- * Mini Iberian pork pluma burger with caramelised onion and truffle mayonnaise
- * Iberian cured ham on cristal bread

DESSERT

- * Mango panacotta

52€



Special fingerfood

- * Beef fillet steak tartare
- * Gratinated scallops with aioli
- * Mini battered sea bass taco with chipotle mayonnaise
- * Fried rice nigiri with tuna
- * Mini Wellington
- * Confit duck tartlet à l'orange with truffle and caramelised onion

DESSERT

- * White chocolate mousse with strawberry jam

65€





Special options

Each event is different, which is why we offer vegetarian, vegan and gluten-free options, as well as the possibility of adapting menus to intolerances, allergies or specific requirements, provided these are communicated in advance.

In addition to the proposals listed, we also offer other finger food options and special creations, which can be included upon request to tailor the menu to the type of event.

We also provide options adapted for children, carefully considering both the product and presentation so that all guests can enjoy the experience.

Our team will be delighted to advise you and consider any additional requests.



Additional services

In addition to our menus, we offer a selection of optional additional services, which can be booked independently to tailor each event to your needs.

These services are not included in the menus and are arranged subject to prior request and availability.

DRINKS AND PAIRINGS

Open bar options in different formats, as well as wine and drinks pairing packages designed to complement the menu.

SPECIAL GASTRONOMY

Celebration cakes, ham carving service, and a support area for the logistical needs of the event.

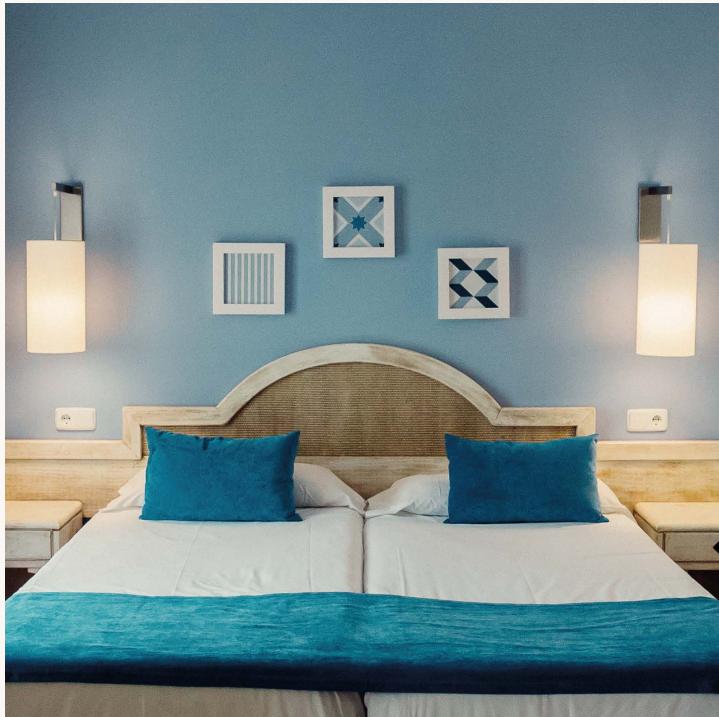
SET-UP AND AMBIENCE

Custom set-ups for banquets, cocktail receptions or meetings, with decoration options including flowers, balloons and special table linen.

SOUND AND VISUALS

Sound system, microphones, DJ equipment, screens, projection, photography and video services, as well as a photo booth.

If you have any additional details in mind or a specific proposal, please do not hesitate to contact us. Our team will be happy to review each idea and help you create a tailor-made event.



We have rooms available for groups who need to stay overnight.

Next to the restaurant, you will find our Hostal HPC, a comfortable and conveniently located accommodation designed for groups who wish to extend the experience without travelling and enjoy Portocolom at a relaxed pace.

WWW.HOSTALPORTOCOLOM.COM

WWW.HPCPORTOCOLOM.COM

We offer bright rooms located right next to the restaurant. This close proximity allows accommodation and the event to be organised together, providing greater comfort and flexibility.

Our team will be delighted to assist you with coordinating your stay.





Some considerations



A deposit of 30% of the agreed total is required to confirm the booking. This deposit is non-refundable and will be deducted from the final invoice. The remaining balance must be paid on the day of the event. Payments by card, bank transfer or cash are accepted.

EVENT ATTENDANCE

The exact number of guests must be confirmed at least 72 hours prior to the event. For events taking place on Mondays or Tuesdays, the final number must be confirmed by the previous Friday before office closing time.

VAT AND SERVICE CHARGE

All prices include VAT. Tips or service charges are voluntary and not subject to VAT.

CANCELLATIONS AND CHANGES

Cancellations made less than 14 days prior to the event are not eligible for a refund of the deposit. In the event of a date change, HPC will endeavour to reschedule the event subject to availability.

DAMAGE AND CLEANING

The client is responsible for any damage caused by themselves, their guests or external suppliers. In the event of damage, alterations or excessive dirt, an additional cleaning fee of €150 will be charged. HPC is not responsible for items lost or damaged before, during or after the event.

FOOD AND BEVERAGE

The final order, including any dietary requirements, must be submitted at least 7 days in advance. If this deadline is not met, the availability of the selected products cannot be guaranteed.

These are just some of the considerations to be taken into account before making a reservation. To read our Cancellation Policy and the full Terms and Conditions, please contact us by phone on +34 652 701 960 or email us at reservas.hpc@surmaster.com.

HPC

RESTAURANTE

BOOKINGS

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