



ARABELLAGOLF

EVENTS

SOCIAL
EVENTS
2024



MENU 1

- / Welcome drink (30 min.)
- / House-cured local cheese bites.
- / Nuts and Na Capitana olives.

STARTER

WINTER Free-range poultry velouté with herb butter bread.

SUMMER Chilled carrot and coconut cream.

MAIN COURSE

- / Our Na Capitana cannelloni of Iberian pork cheek on sweet potato puree with shiitake and foie gras sauce.

DESSERT

- / Warm apple tart with butter crumble and Bourbon vanilla sauce.

Arabella Beverage Package

- / Monte Ocijo, D.O Rioja, Sauvignon Blanc.
- / Monte Ocijo, D.O Rioja, Tempranillo.
- / Blau de Mar Cava, Brut Nature.
- / Water, soft drinks, Paulaner beer, and coffee.

66€



MENU 2

- / Welcome drink (30 min.)
- / Selection of seasonal artisanal croquettes.
- / House-cured local cheese bites.
- / Nuts and Na Capitana olives.

STARTER

- / Our smoked salmon flatbread with light avocado cream, sea fennel vinaigrette, and celery.

MAIN COURSE

- / Striped pork shank with its glaze, served on sautéed red cabbage and apple.

DESSERT

- / Chocolate temptation with red berry sauce.

Arabella Beverage Package

- / Monte Ocijo, D.O Rioja, Sauvignon Blanc.
- / Monte Ocijo, D.O Rioja, Tempranillo.
- / Blau de Mar Cava, Brut Nature.
- / Water, soft drinks, Paulaner beer, and coffee.

72€



MENU 3

- / Welcome drink (30 min.)
- / Mini smoked salmon roll with herbed cream cheese.
- / Beef bites filled with celery salad and mustard sauce.
- / Nuts and Na Capitana olives.

STARTER

- / Marinated duck magret salad with orange, soy, and peanut vinaigrette.

MAIN COURSE

- / Supreme of hake over roasted garlic puree and Albariño beurre blanc.

DESSERT

- / White chocolate and pistachio little cake with a light vanilla sauce.

Arabella Beverage Package

- / Monte Ocijo, D.O Rioja, Sauvignon Blanc.
- / Monte Ocijo, D.O Rioja, Tempranillo.
- / Blau de Mar Cava, Brut Nature.
- / Water, soft drinks, Paulaner beer, and coffee.

78€



MENU 4

- / Welcome drink (30 min.)
- / Selection of seasonal artisanal croquettes.
- / Rustic bread toast with Iberian ham and ramallet tomato.
- / Nuts and Na Capitana olives.

STARTER

WINTER Truffle-scented potato cream.

SUMMER Chilled watermelon soup with Parmesan shavings and pistachio dust.

MAIN COURSE

- / 1st: Confit monkfish medallion with Na Capitana almond sauce.
- / 2nd: Tender beef on potato cream puff pastry, grilled green asparagus, and Palo de las Islas-scented sauce.

DESSERT

- / Chocolate textures on a light red berry cream (semifreddo chocolate little cake).

Arabella Beverage Package

- / Monte Ocijo, D.O Rioja, Sauvignon Blanc.
- / Monte Ocijo, D.O Rioja, Tempranillo.
- / Blau de Mar Cava, Brut Nature.
- / Water, soft drinks, Paulaner beer, and coffee.

85€



EXPAND YOUR MENU

ARABELLA APPETIZERS

19€ p.p

To be served alongside the welcome drink (always paired with a menu).

- / Selection of seasonal artisanal croquettes.
- / Avocado hummus with pita sticks.
- / Sobrasada roll with honey.
- / Roast beef bites filled with marinated pickles and Palo liqueur reduction.
- / Mini smoked salmon wrap with herbed cream cheese and onion chips.
- / Melon gazpacho with pistachio dust.
- / Chickpea falafel with yogurt and mint sauce.
- / Gratinated goat cheese toast on onion marmalade.

Choose 4 varieties offered for 30 minutes. Includes the same drink as the selected package. Price per person for 4 Arabella appetizers. Additional Arabella appetizer per person: €3.

PREMIUM ARABELLA APPETIZERS

Premium appetizer at an additional €4 each.

- / Acorn-fed Iberian ham on Mediterranean chapata with Na Capitana olive oil and grated ramallet.
- / Foie gras mille-feuille with Son Caló fig jam and pistachio dust.
- / Avocado toast with smoked salmon and teriyaki sauce.
- / Mini octopus skewer with paprika oil.



PREMIUM DRINKS

LOCAL DRINKS PACKAGE

- / Fosca Negre D.O. Mallorca, Malvasia.
- / Dos Marías Roble, D.O. Binissalem, Mantonegro / Cabernet Sauvignon / Merlot / Syrah.
- / Veritas, Brut Nature D.O. Binissalem / Moll.

+20€ p.p

PREMIUM DRINKS PACKAGE 2023

- / Prios Maximus, D.O. Rueda, Verdejo.
- / Arbanta, D.O. Rioja, 100% vegan, or Milú, D.O. Ribera del Duero, Tempranillo.
- / Bertha Lounge Cava, Brut Nature.

+24€ p.p

CHILDREN'S MENU

CHILDREN'S MENU 1 (up to 12 years old)

- / Homemade chicken escalope with french fries.
- / Vanilla ice cream with chocolate sauce.
- / Water and soft drinks.

25€ p.p

CHILDREN'S MENU 2 (up to 12 years old)

- / Chicken Crispy Burger with cheddar cheese and french fries.
- / Nutella ice cream.
- / Water and soft drinks.

29€ p.p

GENERAL INFORMATION

The detailed prices are calculated for hosting the event in our banquet areas or on our terraces, weather permitting. We also offer various setup options based on the number of guests you wish to hire the event for. In the case that your event takes place outside our regular hours, we will provide you with a customized quote.

PAYMENT

25% must be paid at the time of booking the date, deductible from the final invoice. An additional 65% must be paid 15 days before the event, along with the final confirmation of attendees.

The remaining 10% must be settled 48 hours before the event or on the day of the event, along with any additional expenses that may arise from the initial budget.

RESERVATION AND CANCELLATION POLICY

The customer must confirm the exact number of attendees at least 15 days in advance. If the number of attending guests is less than the initially confirmed number, at a minimum, the confirmed number will be billed.

In case of cancellation by the customer:

- If the cancellation occurs with 30 days in advance, the deposit will be forfeited.
- If the cancellation is made within the 15 days prior to the event, 50% of the total number of people for whom the event was reserved will be billed.
- If the cancellation is made within 7 days before the event, 100% of the total number of people for whom the event was reserved will be billed.
- The event is reserved for the date, time, and duration specified in the booking form. Each additional hour of service will incur a surcharge of €200/h on the consumption.

It's important to adhere to the structure and the number of dishes proposed in the menus.

DATA PROTECTION INFORMATION

Data Controller

Son Vida Golf, S.L.U.
sita en C/ Miquel Lladó, s/n
Casa Club Son Muntaner Golf - 07013-Palma

Contact

optout.golfmallorca@arabellagolf.com

Purpose

Manage the services you have requested, send offers and advertising related to golf, catering, and our ProShops, satisfaction surveys.

Legitimacy: Execution of a contract. Consent. Legitimate interest.

Recipient

Data will not be transferred to third parties, except for legal obligation or when necessary to provide a service.

Rights

You can exercise your rights of access, rectification, deletion, limitation of processing, portability, opposition, and not to be subject to automated individual decisions, as well as withdraw the consent given, through the postal and email addresses indicated in the Responsible Party section. You can file complaints with the supervisory authority (www.aepd.es).

Additional information

You can find more detailed information about data protection on our website at <https://arabellagolfmallorca.com/politica-privacidad>