

WEDDINGS

2024





SON QUINT
RESTAURANT

CUSTOMIZE YOUR À LA CARTE MENU

APPETIZER, STARTER, MAIN COURSE, FISH, AND DESSERT

COCKTAIL

45-MINUTE SERVICE.

CHOOSE 6 APPETIZERS FROM THE OPTIONS.

- Octopus spoon on creamy potato and Tap de Cortí oil.
- Trampó with anchovies and aged Mahonese cheese served on a spoon.
- Cheese bite with cherry tomatoes and pesto.
- Our mini sandwich with Iberian sirloin.
- Falafel with Madras curry sauce.
- Crispy phyllo roll filled with cheddar cheese and blackberry compote.
- Smoked salmon tartare toast with a lightly spicy avocado cream.
- Assorted croquettes.
- Gratinated goat cheese toast with caramelized onion.
- Traditional Cordovan salmorejo.
- Olive bread tile with Iberian ham and Na Capitana olive oil.

28€

Option for an extra appetizer 3€ per unit.

COMPLETE YOUR APPETIZER

- Your cut of Iberian ham, field bait, 50% Iberian breed, accompanied by quelitas and Na Capitana olive oil: 800€ (includes professional cutter).
- National cheese station, grissini, Can Caló fig jams, Porreres codonyat, and Muro cookies: 10€ per person.
- Sushi buffet, Maki, Nigiri, Sashimi (PSM).

COCKTAIL BAR

- Mojitos, Daiquiris, and Caipirinhas (offered during the cocktail): 8€ per person.

All prices are per person and include VAT

Drinks included in the cocktail. The drink service will be offered during the cocktail service; any other consumptions served before the cocktail will be billed based on consumption.

STARTERS

- Potato Parmentier cream with longaniza de pagès chips. 13€
- Light tomato salmorejo from our garden with quail eggs. 14€
- Light rock fish bisque and seafood with Pernod and fennel root. 14€
- Crunchy avocado mille-feuille with tuna belly and dill-marinated celery. 18€
- Tender leaf salad with marinated shrimp in lime zest, onion chips, and citrus vinaigrette. 20€

FISH AND MEAT

- Supreme of Jhon Dory fish with steamed leek, fondant potato, and Albariño sauce. 23€
- Low-temperature corvina supreme on celery puree with fennel sauce. 24€
- Slow-cooked Mallorcan pork with Iberian potato cream and green asparagus. 24€
- Black tea-marinated salmon supreme on potato and tender sprouts. 26€
- Juicy veal in its juice on a bed of sweet potato and Paulaner mustard sauce. 26€
- Mallorcan grain veal fillet, on a potato blini, roasted shallot, and manto negro reduction. 38€

DESSERTS

- Classic coulant with a melted ganache heart on bourbon vanilla custard. 9€
- Chocolate textures on a light red berry soup. 9€
- Warm apple tart with vanilla ice cream. 9€
- White chocolate and pistachio cake with a smooth caramel coulis. 9€



All prices are per person and include VAT.

DRINKS

ARABELLA PACKAGE

- Boada, D.O Rueda, Verdejo.
- Coelus, D.O Rioja, Tempanillo.
- Cava Blau de Mar, Brut Nature.
- Water, soft drinks, Paulaner beer, and coffee.

26€

KMO PACKAGE

- Piedra, papel, tijera - Premsal blanc.
- Chardonnay IGP Mallorca.
- Dos marías roble, D.O. Binissalem, Mantonegro/Cabernet sauvignon/Merlot/Syrah.
- Macía Batle Mantonegro/Callet DO Binissalem.
- Veritas, Brut Nature.
- Water, soft drinks, Paulaner beer, and coffee.

46€

OPEN BAR 2HRS

- Gins – Gordon´s, Beefeater, Seagram´s.
- Vodka - Smirnoff, Moskovskaya.
- Whisky & Bourbon – J&B, Ballantine´s, Jack Daniel´s.
- Rum - Bacardi White, Barceló Añejo.
- Paulaner beer.
- Cava Blau de Mar Brut Nature.
- Soft drinks.

49€ EXTRA HOUR 16€

PREMIUM PACKAGE

- Prios Maximus, D.O. Rueda, Verdejo.
- Arbanta D.O. Rioja 100% vegano o Milú, D.O. Ribera del Duero Tempranillo.
- Bertha Lounge, Brut Nature.
- Water, soft drinks, Paulaner beer, and coffee.

52€

PREMIUM OPEN BAR 2HRS

- Gins - Bombay Sapphire, Martin Miller´s, Puerto de Indias (fresa).
- Vodka - KM1, Absolut.
- Whisky- Johnnie Walker etiqueta negra, Macallan 12, Cardhu.
- Rum - Habana 7, KM1, Barceló Imperial.
- Paulaner beer.
- Cava Blau de Mar Brut Nature.

59€ EXTRA HOUR 16€

All prices are per person and include VAT.



SUPPER

SWEET

- Hot chocolate with ensaimada (Mallorcan pastry).

9€

MALLORCAN

- Mini meat and pea empanada.
- Mini cocarroi with vegetables.
- Trampó Coca (Mallorcan vegetable salad).
- Goat cheese Coca with caramelized onion.
- Toasted cream ensaimada.

22€

SWEET BAR

- Selection of sweets and candies.

8€

CHILDREN'S MENU

01

- Table centerpieces with chicken croquettes.
- Combined plate with chicken escalope and french fries
- Vanilla ice cream with crispy chocolate sauce.
- Water and soft drinks.

20€

02

- Table centerpieces with chicken croquettes and breaded chicken bites.
- Beef burger with cheddar cheese and french fries.
- Nutella ice cream.
- Water and soft drinks.

26€



All prices are per person and include VAT. Children's menu up to 12 years.

GENERAL INFORMATION

Our regular hours are from 8:00 am to 8:00 pm. If your event takes place outside our regular hours, we will provide a personalized quote.

We offer an exclusive professional DJ service:

- 2 hours of sound and lighting: €495 + VAT
- Additional hourly rate: €150 + VAT
- Ceremony sound: €240 + VAT

If the client wishes to hire a DJ, they must pay €300 for Copyright Fees (SGAE/AGEDI).

Floral decoration:

Basic floral centerpieces for banquet tables: 40€ each.

Candles to adorn tables: 4€ each.

Special Benefits

- Free tasting for four people from two menus.
- Special accommodation discounts at Castillo Hotel Son Vida Luxury Collection
- Comprehensive advice from the sales team.
- Free parking for guests.
- Menu cards and table numbers included.
- First Anniversary gift: a meal for 2 with drinks included, subject to reservation at one of our restaurants.

* Benefits applicable for 100 adults

* Between 40 and 100 adults, the tasting will be complimentary for 2 guests, and the rest of the benefits remain

NA CAPITANA

Civil ceremony at our Tee 1, hole 6 Golf Son Muntaner or at Capitana Terrace:

- Setup of 40 chairs
- Altar and bench for the couple
- Floral decoration detail on the altar
- Petals for the aisle

1200€ + VAT

Space rental:

500€ + VAT

SON QUINT

Civil ceremony at our Chipping or Pool Terrace:

- Setup of 40 chairs
- Altar and bench for the couple
- Floral decoration detail on the altar
- Petals for the aisle

1200€ + VAT

Space rental:

500€ + VAT

PAYMENT METHODS

25% upon reserving the date.

65% 15 days before the event, along with the final confirmation of attendees.

10% 48 hours before the event or on the day of the event, plus any extras that may arise from the initial budget.

RESERVATION AND CANCELLATION POLICY

At the time of formalizing the reservation, the client will pay 25% as a deposit, deductible from the final invoice

The client must confirm with at least 15 days in advance the exact number of people who will attend. If the number of diners attending is less than confirmed, at least the confirmed number will be invoiced.

If the client cancels the reservation during the 30 days, they will lose the deposit left as a deposit.

If the client cancels within the last 15 days before the event, they will be invoiced 50% of the total of people for whom the event was reserved.

If the client cancels the reservation within the last 7 days before the event, they will be invoiced 100% of the total number of people for whom the event was reserved.

The event is contracted for the specified date and time.

Minimum service for 40 people.

For each additional hour of contracted service, an additional 200€ will be charged to the consumptions made.

The proposed structure and number of dishes in the menus must be respected.

PRIVACY POLICY

Basic Information on Data Protection

Responsible: Son Vida Golf, S.L.U. located at C/ Miquel Lladó, s/n - Casa Club Son Muntaner Golf, 07013-Palma.

Contact: optout.golfmallorca@arabellagolf.com.

Purpose: Manage the services requested by you, send offers and advertising related to golf, restaurant services, and our ProShops, satisfaction surveys.

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

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

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

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



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