



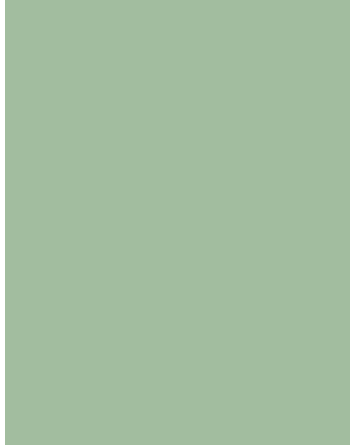
ARABELLAGOLF

EVENTS

COMPANY LUNCHES
AND DINNERS

**CHRISTMAS
2024**





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19

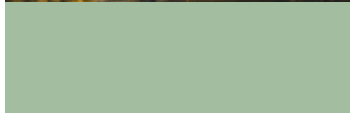


64

SON VIDA
RESTAURANT



SON QUINT
RESTAURANT



COMPANY COCKTAIL

Cold and hot appetizers (45 min)

- / Bao bun filled with tender Iberian pork cheek and marinated red onion on an avocado cream
- / House-cured cod toast on a roasted pepper salad
- / Pesto tomato bruschetta with pepper-crusted duck magret
- / Our signature Son Muntaner artichoke and anchovy Gilda
- / Assorted homemade croquettes

Sweet treats

- / Selection of artisan macarons
- / Carrot tartlet
- / Nougat bites

Arabella drinks package

- / Ojo Plato, D.O Rueda, Verdejo
- / Siglo Crianza, D.O Rioja, Tempranillo
- / Cava Blau de Mar, Penedés
- / Water, soft drinks, Paulaner beer and coffee

42€*

*Prices include VAT. All prices are per person.
For events outside of regular hours, please request a custom quote.



TEULERA MENU

For sharing

- / Vitello tonatto with arugula sprouts and crispy parmesan tile
- / Confit suckling pig bites with apple and turmeric sauce

Main course *(choose in advance, 5 days prior)*

- / Seabream stew with prawns, local potatoes and fennel tile
- / Tender confit pork on a pumpkin purée from our garden with a dried apricot sauce from *Porreres*

Dessert

- / Nougat tiramisu
- / Selection of Christmas sweets

Arabella drinks package

- / Ojo Plato, D.O Rueda, Verdejo
- / Siglo Crianza, D.O Rioja, Tempranillo
- / Cava Blau de Mar, Penedés
- / Water, soft drinks, Paulaner beer and coffee

56€*

*Prices include VAT. All prices are per person.
The drinks package is available from guest arrival until coffee service. After coffee, beverages will be charged based on consumption



MILANA MENU

For sharing

- / Puff pastry flatbread with roasted peppers, *Santoña* anchovies and black olive vinaigrette
- / Braised octopus with *sobrasada* powder and raisins

Starter

- / Cream of portobello and shiitake mushrooms with winter truffle

Main course *(choose in advance, 5 days prior)*

- / John Dory fillet on homemade potato mille-feuille with herb coulis
- / Slow-cooked beef with house-style potatoes and fermented soy sauce

Dessert

- / Warm apple tart with vanilla sauce
- / Selection of Christmas sweets

Arabella drinks package

- / Ojo Plato, D.O Rueda, Verdejo
- / Siglo Crianza, D.O Rioja, Tempranillo
- / Cava Blau de Mar, Penedés
- / Water, soft drinks, Paulaner beer and coffee

60€*

*Prices include VAT. All prices are per person.
The drinks package is available from guest arrival until coffee service. After coffee, beverages will be charged based on consumption.



ARABELLA MENU

For sharing

- / Grilled zucchini with buffalo mozzarella, lime pesto and toasted seeds
- / Roast beef with Iberian ham shavings and truffle mayonnaise

Starter

- / Our flatbread with white asparagus, pico de gallo, and crispy onion tips

Main course *(choose in advance, 5 days prior)*

- / Confit cod loin on a creamy celery purée with saffron *all-i-oli*
- / Crispy roast suckling pig with sweet potato and chestnut sauce

Dessert

- / Crème brûlée with Menorcan cream ice cream
- / Selection of Christmas sweets

Arabella drinks package

- / Ojo Plato, D.O Rueda, Verdejo
- / Siglo Crianza, D.O Rioja, Tempranillo
- / Cava Blau de Mar, Penedés
- / Water, soft drinks, Paulaner beer and coffee

69€*

*Prices include VAT. All prices are per person.
The drinks package is available from guest arrival until coffee service. After coffee, beverages will be charged based on consumption.



OPEN BAR

Standard open bar (2 hours included)

- / Gin: Gordon's, Beefeater, Seagram's, Na Capitana
- / Vodka: Smirnoff, Moskovskaya
- / Whisky & Bourbon: J&B, Ballantine's, Jack Daniel's
- / Rum: Bacardi White, Barceló Añejo
- / Beer, including alcohol-free options
- / Cava Blau de Mar Brut Nature
- / Soft drinks

40€*

*Prices include VAT. All prices are per person.
For events outside our regular hours, please request a personalized quote.
Price for additional open bar hours: €12 per person, per hour. Charges will apply to all guests attending the event. If you wish to extend the open bar, this must be confirmed prior to the event.



