



CHRISTMAS 2025



ARABELLAGOLF

EVENTS

ARABELLA CHRISTMAS IS MEANT TO BE SHARED

Christmas is a time to celebrate, toast, and reconnect with those who give meaning to each passing year.

At Arabella Golf Mallorca, we want your corporate lunches and dinners to become unforgettable experiences: menus that blend tradition and creativity, spaces that invite conversation, and service that takes care of every detail.






ARABELLAGOLF
EVENTS

COMPANY COCKTAIL

The perfect format for a more dynamic and relaxed celebration.

A light and festive beginning designed for informal gatherings where conversation flows between savory and sweet bites — such as cured beef croquettes, octopus stew, or pulled Iberian pork cheek — while Blau de Mar cava and a selection of fine wines accompany every toast.

Christmas is celebrated standing, among colleagues who reconnect, share anecdotes from the year, and raise a glass together with excitement for everything yet to come.



*All prices are per person and include VAT.
For events outside our regular hours, please request a personalized quote.
Images are for reference only.*



COLD & HOT CANAPÉS (45 MIN)

CANAPES

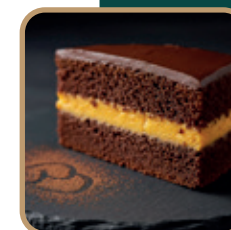
- ◇ Octopus and onion stew on smoked paprika potato cream with Na Capitana olive oil
- ◇ Brioche roll with truffle butter and anchovies "00"
- ◇ Pulled Iberian pork cheek with roasted peppers and crispy ham
- ◇ Aged beef croquettes
- ◇ Classic "Gilda" skewer with anchovies

DESSERTS

- ◇ Assorted handmade macarons
- ◇ Chocolate sponge with orange cream
- ◇ Nougat bites

WINES & BEVERAGES*

- ◇ Ojo Plato, D. O Rueda, Verdejo
- ◇ Siglo Crianza, D.O Rioja, Tempranillo
- ◇ Cava Blau de Mar, Brut Nature
- ◇ Water, soft drinks, beer, and coffee



40€

*Beverage package included (served for 60 min.)

TEULERA MENU

*An elegant proposal, perfect
for enjoying as a team.*

A menu designed for those who like to celebrate Christmas calmly and closely. The Teulera Menu turns your company meal into a moment of connection and gratitude.

Sharing the table, toasting to achievements, and looking toward new goals.

Fresh, Mediterranean-inspired dishes accompany a table where what matters most is not only the flavors, but the camaraderie among colleagues — the perfect balance between tradition, togetherness, and the spirit of shared Christmas.



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TO SHARE

- ◇ *Cherry tomatoes marinated in pesto with buffalo mozzarella and our homemade pesto sauce*
- ◇ *Smoked cod on roasted peppers with black olive sauce*

MAIN COURSE (choice required 7 days in advance)

- ◇ *Grilled salmon fillet on light potato cream with sesame-marinated seaweed and soy reduction*
- ◇ *Confit pork ribs on crushed sweet potato with apple and turmeric sauce*

DESSERTS

- ◇ *Light artisan nougat cream from Porreres*
- ◇ *Assortment of Christmas sweets*

WINES & BEVERAGES*

- ◇ *Ojo Plato, D. O Rueda, Verdejo*
- ◇ *Siglo Crianza, D.O Rioja, Tempranillo*
- ◇ *Cava Blau de Mar, Brut Nature*
- ◇ *Water, soft drinks, beer, and coffee*



59€

*The beverage package will be available from the guests' arrival until coffee service. Afterward, drinks will be charged per consumption.

MILANA MENU

A proposal that combines gastronomic sophistication with the spirit of Christmas.

A menu designed to celebrate with a touch of sophistication — ideal for closing the year while recognizing your team's achievements. Carefully crafted starters and main dishes such as John Dory fillet or slow-cooked beef elevate the experience while preserving the warmth of the season.

The Milana Menu blends innovation and tradition in an elegant setting, where every toast becomes a gesture of motivation and shared pride.



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TO SHARE

- ◇ Cured duck salad with arugula shoots, roasted beetroot, and pepper vinaigrette
- ◇ Octopus with onion, sobrasada dust, and raisins
- ◇ Large Iberian ham croquette

START

- ◇ Cream of winter mushrooms with quinoa textures

MAIN COURSE (choice required 7 days in advance)

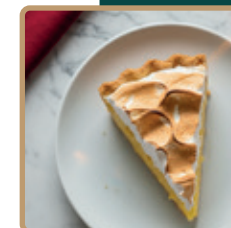
- ◇ John Dory fillet on light pea purée and piquillo pepper reduction
- ◇ Slow-cooked beef with our-style potato and bulgogi sauce

DESSERTS

- ◇ Homemade lemon pie
- ◇ Assortment of Christmas sweets

WINES & BEVERAGES*

- ◇ Ojo Plato, D. O Rueda, Verdejo
- ◇ Siglo Crianza, D.O Rioja, Tempranillo
- ◇ Cava Blau de Mar, Brut Nature
- ◇ Water, soft drinks, beer, and coffee



65€

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MENÚ ARABELLA

The perfect finale to celebrate achievements and toast to a bright future.

Our most complete proposal, ideal for those seeking a truly memorable year-end celebration. A culinary journey balancing creativity and Mallorcan tradition, with options such as crispy suckling pig or confit cod — transforming the table into a genuine stage for celebration.

The Arabella Menu is the crowning touch: an experience that invites you to toast to past successes and step into the new year with optimism and unity.



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TO SHARE

- ◇ Grilled confit artichokes with Mahón cheese gratin and sobrasada dust
- ◇ Roast beef with Iberian ham shavings and truffle mayonnaise
- ◇ Fish ceviche with pico de gallo and cilantro mayo

START

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

MAIN COURSE (choice required 7 days in advance)

- ◇ Confit cod loin on creamy celery purée with saffron aioli
- ◇ Crispy roast suckling pig with sweet potato and chestnut sauce

DESSERTS

- ◇ Crème brûlée with Menorca cream ice cream
- ◇ Assortment of Christmas sweets

WINES & BEVERAGES*

- ◇ Ojo Plato, D. O Rueda, Verdejo
- ◇ Siglo Crianza, D.O Rioja, Tempranillo
- ◇ Cava Blau de Mar, Brut Nature
- ◇ Water, soft drinks, beer, and coffee



69€

*The beverage package will be available from the guests' arrival until coffee service. Afterward, drinks will be charged per consumption.

DRINKS

Let's toast to an unforgettable day.

No celebration is complete without a proper toast. At Arabella Golf Events, we offer a curated selection of drinks to accompany every moment — from the welcome cocktail to the open bar.

We provide a variety of options to suit every taste, from fine wines and sparkling selections to crafted cocktails and premium spirits.

If you wish to personalize your beverage selection or include special options, we will be delighted to assist you.



OPEN BAR

2-HOUR OPEN BAR*

- ◇ Gins: Gordon's, Beefeater, Seagram's, Na Capitana
- ◇ Vodkas: Smirnoff, Moskovskaya
- ◇ Whisky & Bourbon: J&B, Ballantine's, Jack Daniel's
- ◇ Rums: Bacardi White, Barceló Añejo
- ◇ Beer (with and without alcohol)
- ◇ Blau de Mar Cava, Brut Nature
- ◇ Soft drinks

40€

**Additional hours: €12 per person/hour (applies to all attendees).
Advance confirmation required.*



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GENERAL INFORMATION

Because every detail counts.

Organizing a corporate Christmas meal involves coordinating timing, menus, and details that must come together seamlessly. At Arabella Golf Mallorca, we ensure everything is simple and clear from the start.

Our team will guide you throughout the entire process — from selecting your menu to defining extra services such as open bar or room customization. We provide full information on bookings, payments, and conditions so you always know what's included and what options you can add.

The goal: for your company to focus on what truly matters — enjoying a well-planned gathering with fine cuisine in an atmosphere that celebrates togetherness.

Payment Terms

- ◇ 25% upon booking.
- ◇ 65% 15 days before the event, with final guest confirmation.
- ◇ **Remaining 10%** up to 48 hours before or on the day of the event (including extras).

Booking & Cancellation Policy

- ◇ 25% deposit required to confirm reservation (deducted from final bill).
- ◇ Final number of attendees must be confirmed 15 days in advance. If fewer attend, billing will reflect the confirmed number.
- ◇ Cancellations:
 - ◇ Within 30 days: deposit forfeited.
 - ◇ Within 15 days: 50% of confirmed amount billed.
 - ◇ Within 7 days: 100% of confirmed amount billed.
- ◇ Minimum evening service: 40 guests.
- ◇ Extra hours: €200/hour plus consumption.
- ◇ Menus must respect their established structure and number of courses.

For events held outside our regular opening hours, a personalized quote will be provided.

Exclusive DJ Service

- 2-hour sound and lighting: €599
- Extra hour: €165
- Ceremony sound: €265

If the client provides their own DJ, a €300 copyright fee (SGAE/AGEDI) will apply.

PRIVACY POLICY

Basic information on data protection

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

Contact: optout.golfinmallorca@arabellagolf.com

Purpose: To manage the services requested by you; to send offers and advertising related to golf, restaurant, and ProShop services; and to conduct satisfaction surveys.

Legal Basis: Performance of a contract, consent, and legitimate interest.

Recipients: Data will not be shared with third parties, except where legally required or necessary to provide the contracted service.

Rights: You may exercise your rights of access, rectification, erasure, restriction of processing, data portability, and objection, as well as the right not to be subject to automated individual decisions and to withdraw consent, by writing to the postal or email addresses indicated above. You may also file a complaint with the supervisory authority at www.aepd.es

Additional Information:

More detailed information on data protection is available at:

<https://arabellagolfinmallorca.com/politica-privacidad/>

arabellagolfmallorca.com
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