



*COMMUNIONS &
SOCIAL EVENTS
2026*



ARABELLAGOLF

EVENTS

COMMUNIONS AT NA CAPITANA, SON MUNTANER

A child's First Communion is one of those cherished memories shared by the whole family.

At Na Capitana, within the grounds of Golf Son Muntaner, every detail has been carefully designed to make this special day for your children a joyful occasion for all your guests.

In the very heart of the Mediterranean landscape, with the Son Muntaner forest as a backdrop, you'll find a serene, light-filled setting.

The outdoor terraces allow you to celebrate surrounded by greenery and open views, while the indoor lounges offer elegance and comfort throughout the year.

The gastronomic experience is at the centre of the celebration — carefully prepared menus with quality ingredients, options adapted for children, and presentations that balance flavour and style.

All this comes with the attentive service of a team dedicated to coordinating every stage, so you can focus on what truly matters: enjoying the day together.

At Na Capitana, communions are celebrated with fine food, an incomparable natural setting, and the warmth of a team that understands the importance of this special day.





MENU 1

Seasonal flavours with Mediterranean character

Menu 1 combines the simplicity of a classic appetiser with the freshness of produce from our organic garden.

A seasonal cream opens the menu, followed by slow-cooked confit beef, served with crushed potatoes and a touch of aromatic tarragon.

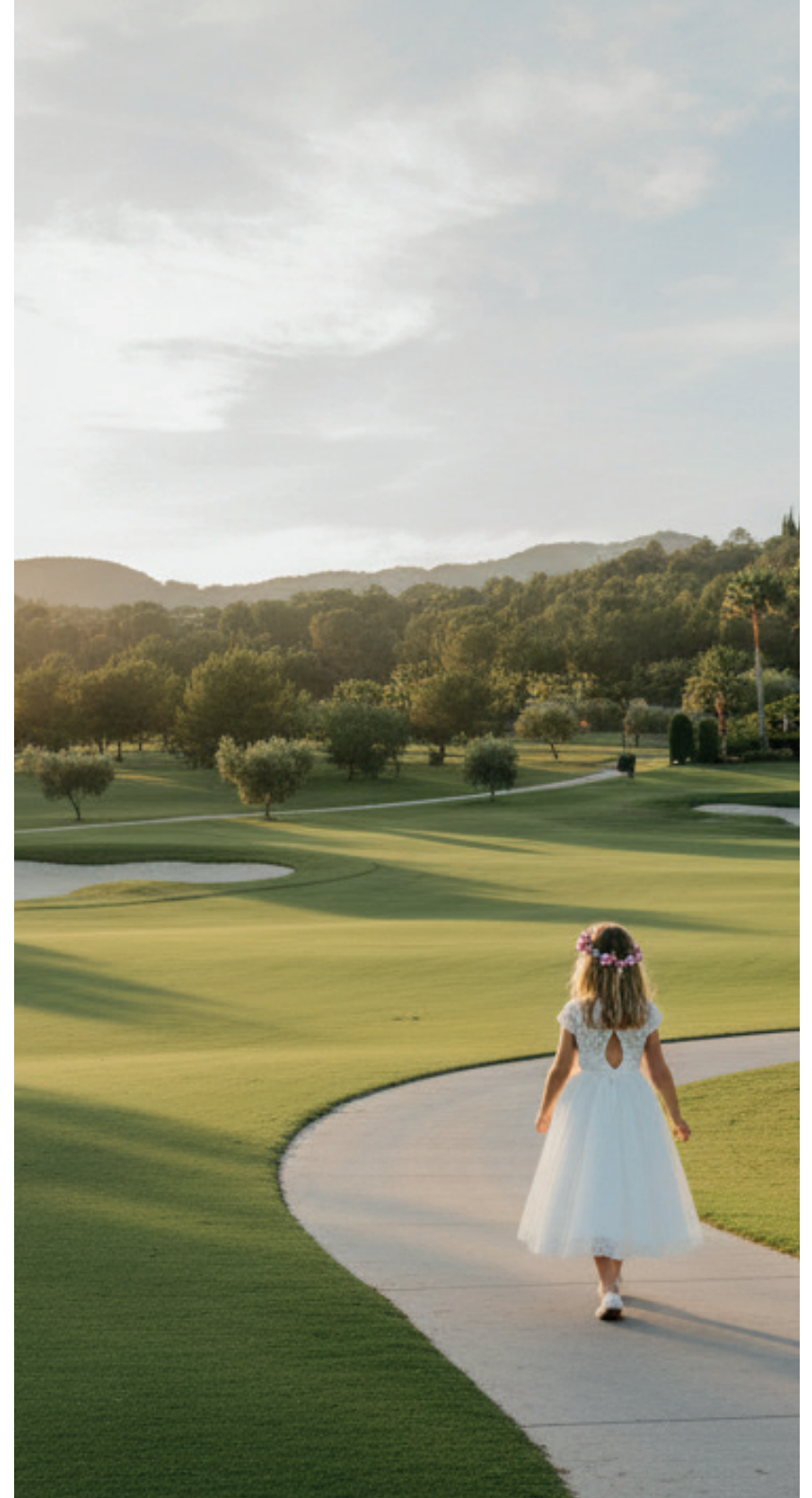
To finish, a light and refreshing lemon pie, offering a vibrant citrus finale — the perfect ending to a joyful family celebration.



All prices are per person and include VAT.

For events outside our regular hours, please request a personalised quotation.

Please note that the photos of dishes may not correspond exactly to the final presentation.



SHARED STARTERS

- ◇ Welcome drink (30 min)
- ◇ Classic gildas with Santoña anchovies
- ◇ “Na Capitana” crisps and olives

MENU

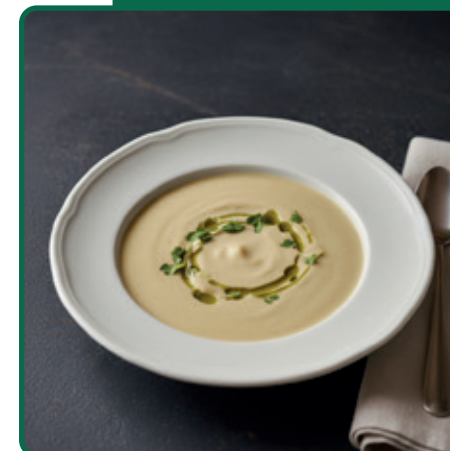
- ◇ Seasonal cream made with vegetables from our organic garden
- ◇ Slow-cooked confit beef on crushed potatoes, with tarragon sauce and rocket

DESSERT

- ◇ Our homemade lemon pie

BEVERAGE PACKAGE ARABELLA*

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



66€

*The beverage package will be available from the guests' arrival until coffee service. Once coffee has been served, additional drinks will be charged according to consumption. The composition of the Milana Beverage Package may vary depending on product availability. Final confirmation will be provided at the time of booking the event.

MENU 2

A balance between tradition and modernity

Menu 2 begins with artisanal croquettes and gildas that evoke the timeless charm of classic tapas, followed by recipes with a more contemporary twist.

A Beluga lentil and avocado salad adds freshness and colour, leading to a main course of your choice — from the delicate flavour of grilled salmon with sesame accents to the tenderness of Iberian pork cheek with sweet potato.

The dessert, whether a tempting chocolate cake with red berries or a comforting apple tarte Tatin with cream ice cream, brings the experience to a perfectly balanced close, satisfying every palate.



All prices are per person and include VAT.

For events outside our regular hours, please request a personalised quotation.

Please note that the photos of dishes may not correspond exactly to the final presentation.



SHARED STARTERS

- ◇ Welcome drink (30 min)
- ◇ Selection of artisanal croquettes (seasonal varieties)
- ◇ Classic gildas with Santoña anchovies
- ◇ “Na Capitana” crisps and olives

MENU

- ◇ Beluga lentil and avocado salad
- ◇ Grilled salmon fillet with courgette, wakame, and sesame sauce

DESSERT

- ◇ Chocolate temptation with red berries

BEVERAGE PACKAGE ARABELLA*

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



75€

*The beverage package will be available from the guests' arrival until coffee service. Once coffee has been served, additional drinks will be charged according to consumption. The composition of the Milana Beverage Package may vary depending on product availability. Final confirmation will be provided at the time of booking the event.

MENU 3

Flavours of sea and land in perfect balance

Menu 3 begins with a classic appetiser selection — smoked salmon, handmade croquettes and gildas — setting a fresh and inviting tone.

A smoked cod salad with baby greens, Kalamata olives and pesto mayonnaise offers a light and aromatic contrast before the intensity of the slow-cooked Iberian pork cheek on clove-scented sweet potato purée.

The finale, a warm apple tarte Tatin with cream ice cream, provides a comforting, homely finish.



All prices are per person and include VAT.

For events outside our regular hours, please request a personalised quotation.

Please note that the photos of dishes may not correspond exactly to the final presentation.



SHARED STARTERS

- ◇ Welcome drink (30 min)
- ◇ Selection of artisanal croquettes (seasonal varieties)
- ◇ Classic gildas with Santoña anchovies
- ◇ “Na Capitana” crisps and olives

MENU

- ◇ Smoked cod salad with baby greens, Kalamata olives and pesto mayonnaise
- ◇ Slow-cooked Iberian pork cheek on clove-scented sweet potato purée

DESSERT

- ◇ Warm apple tarte Tatin with cream ice cream

BEVERAGE PACKAGE ARABELLA*

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



78€

*The beverage package will be available from the guests' arrival until coffee service. Once coffee has been served, additional drinks will be charged according to consumption. The composition of the Milana Beverage Package may vary depending on product availability. Final confirmation will be provided at the time of booking the event.

MENU 4

A complete proposal for every palate

Menu 4 opens with a nod to tradition: sobrasada rolls with our own honey, a selection of croquettes, and rustic bread with Iberian ham and ramallet tomato.

Next comes a refreshing cold avocado and smoked salmon millefeuille, followed by two exquisite main courses showcasing the richness of our cuisine: monkfish medallion confit with curry on basmati rice, and slow-cooked veal shank in wine with celery purée.

To finish, our homemade cheesecake, crafted with the same care that defines the entire gastronomic experience.



All prices are per person and include VAT.

For events outside our regular hours, please request a personalised quotation.

Please note that the photos of dishes may not correspond exactly to the final presentation.



SHARED STARTERS

- ◇ Welcome drink (30 min)
- ◇ Mini sobrasada roll with honey from our own hives
- ◇ Selection of homemade croquettes
- ◇ Rustic bread with Iberian ham and ramallet tomato
- ◇ Classic gildas with Santoña anchovies
- ◇ “Na Capitana” crisps and olives

MENU

- ◇ Cold avocado and smoked salmon millefeuille with dill sauce
- ◇ Monkfish medallion confit with curry on basmati rice
- ◇ Slow-cooked veal shank in wine with celery purée and light jus

DESSERT

- ◇ Our homemade cheesecake

BEVERAGE PACKAGE ARABELLA*

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



89€

*The beverage package will be available from the guests' arrival until coffee service. Once coffee has been served, additional drinks will be charged according to consumption. The composition of the Milana Beverage Package may vary depending on product availability. Final confirmation will be provided at the time of booking the event.

COMPLETE YOUR APERITIF

A beginning filled with small, great moments

The aperitif sets the tone for the celebration — that moment when smiles meet and glasses are raised to all that is yet to come.

Arabella Appetisers bring together fresh and varied flavours designed to please every palate: from our artisanal croquettes and salmorejo cordobés to more surprising bites such as the mini bao bun with pulled pork or the Mahon cheese skewer with quince jelly.

Those seeking an extra touch of sophistication can choose from our Premium Appetisers, where acorn-fed Iberian ham, foie millefeuille, or avocado and smoked salmon toast add a gourmet accent to the celebration.

A delicious welcome, designed to awaken the appetite and share the joy of an unforgettable day.

*If you have any special requests, please let us know
— we'll do our best to make them happen.*



All prices are per person and include VAT.

For events outside our regular hours, please request a personalised quotation.

Please note that the photos of dishes may not correspond exactly to the final presentation.



Arabella Appetisers

CHOOSE 6 VARIETIES*

- ◇ Avocado mousse with corn chips
- ◇ Smoked cod with roasted peppers and orange sauce
- ◇ Potato brioche coca with truffled butter and anchovies "00"
- ◇ Gilda with piparras and marinated anchovies
- ◇ Selection of croquettes
- ◇ Seeded bread with goat's cheese and caramelised onion
- ◇ Salmorejo cordobés shot with diced Iberian ham
- ◇ Onion and cheese coca
- ◇ Mini bracito de gitano roll filled with sobrasada and honey
- ◇ Smoked cheese and quince skewer
- ◇ Chilled melon cream with mint and crispy Iberian ham
- ◇ Quinoa salad with Kalamata olives and sundried tomato
- ◇ Watermelon sangria with pistachio dust

22€

(*) Optional extra: €3 per item
To be served together with the welcome drink (30 min)
Includes the same beverages as the selected package
Price per person for 6 Arabella Appetisers

Premium Appetisers

COMPLETE YOUR APPETISERS*

- ◇ Octopus skewer with patató and paprika oil
- ◇ Rustic bread crisp with Iberian ham and Na Capitana olive oil
- ◇ Cured beef (cecina) and cheese skewer
- ◇ Mini bao bun with Iberian pork cheek
- ◇ Pastrami with wasabi mayonnaise
- ◇ Mini serranito roll with Iberian pork tenderloin
- ◇ Foie millefeuille with Son Caló fig jam

(**) Optional extra: €4 per item
Served together with the welcome drink (30 min)
Price per person

BEVERAGE KM0 PACKAGE

- ◇ Bla bla blanc, D.O Mallorca ,Prensal y Giró Ros
- ◇ Muac, V.T Mallorca Callet, Mantonegro-fogoneu y Cabernet
- ◇ Veritas, Brut Nature
- ◇ Water, soft drinks, beer and coffee

+19€

Cocktail Bar

CHOOSE 2 VARIETIES****

- ◇ Mojito
- ◇ Daiquiri
- ◇ Margarita
- ◇ Na Capitana Gin & Tonic
- ◇ Piña Colada
- ◇ Sex on the Beach
- ◇ Mimosa
- ◇ Mai Tai
- ◇ Caipirinha
- ◇ Tequila Sunrise

(***) Optional extra: €4 per item

9€

BEVERAGE PREMIUM PACKAGE

- ◇ Emina sobre Lias, D.O Rueda, Verdejo
- ◇ Viña Pedrosa Crianza, D.O Ribera del duero
- ◇ Segura Viudas, Brut Nature
- ◇ Water, soft drinks, beer and coffee

+24€

KID'S MENU*

A proposal designed for our youngest guests

We know that children have their own tastes and needs, which is why at Arabella Golf Events we offer a Kids' Menu created to ensure they enjoy the celebration as much as everyone else.

Balanced dishes, full of flavours they love, with presentations designed to make their meal a special moment of their own.

If you need to adapt the menu to any particular preference or dietary requirement, we'll be delighted to offer alternatives that meet your needs.

MENU 1

- ◇ Homemade chicken escalope, Iberian ham croquettes and chips
- ◇ Vanilla ice cream with chocolate sauce
- ◇ Water and soft drinks

28€

MENU 2

- ◇ Crispy chicken burger with cheddar cheese, Iberian ham croquettes and chips
- ◇ Nutella ice cream
- ◇ Water and soft drinks

30€



All prices are per person and include VAT.

Children's menu available up to 12 years old.

For events outside our regular hours, please request a personalised quotation.

Please note that the photos of dishes may not correspond exactly to the final presentation.



GENERAL INFORMATION

Everything ready for the celebration you've imagined

At Arabella Golf Events, we understand that a First Communion is a moment that brings family and friends together around the table. That's why we take care of every detail: from the welcome reception to the end of the day, our team is by your side to ensure everything flows naturally.

We provide all the necessary information regarding bookings, menus, and additional services, with the option of adding special touches to enhance your experience — outdoor areas, live food stations, or small details that give your celebration a personal touch.

Our goal is simple: to offer a warm, well-organised atmosphere where children take centre stage and guests enjoy a pleasant, comfortable day — entirely your way.



Payment Terms

- ◇ 25% when booking the date.
- ◇ 65% 15 days before the event, together with the final confirmation of the number of guests.
- ◇ 10% up to 48 hours before the event or on the same day, including any extras added to the initial quotation.

Booking and Cancellation Policy

- ◇ To confirm the booking, clients must pay 25% of the total amount as a deposit, which will be deducted from the final invoice.
- ◇ The exact number of guests must be confirmed at least 15 days before the event. If the final number is lower than confirmed, the previously confirmed number will be charged as the minimum.
- ◇ In case of cancellation:
 - ◇ If the cancellation occurs within 30 days before the event, the client will lose the deposit.
 - ◇ If the cancellation occurs within 15 days, 50% of the confirmed total will be charged.
 - ◇ If the cancellation occurs within 7 days, 100% of the confirmed total will be charged.
- ◇ The event will take place on the previously agreed date and time.
- ◇ Evening service requires a minimum of 40 guests.
- ◇ Each additional contracted hour will incur a €200 surcharge, plus any beverages consumed.

The structure and number of courses established in the menus must be respected.

For events held outside our regular hours, a personalised quotation will be provided.

USE OF PRIVATE ROOMS

Additional Fees:

The use of private rooms entails an additional cost, depending on the type of event and the space requested.

For weddings, the use of the main room is included in the menu price.

Price List:

Rates for private rooms and additional spaces can be requested from the event coordinator.

Conditions of Use:

Clients must comply with the specific rules for each room, including schedule, maximum capacity, and decoration restrictions.

CHILD SUPERVISION

If more than 10 children are expected to attend the event, the client is required to hire a supervision or entertainment service covering the entire duration of the event.

Client's Responsibility: The client is responsible for covering the cost of this service.

Approved Suppliers: The service must be contracted through suppliers approved by Arabella Golf Mallorca to ensure compliance with our safety standards. Other providers may be used only with prior approval.

Supervision Ratio: A minimum of 1 supervisor per 10 children is required throughout the event to ensure adequate care.

Minimum Duration: Supervision services must be hired for at least 4 hours when the event lasts longer (to be confirmed with the organisation).

LEGAL & ADMINISTRATIVE RESPONSIBILITY

Damage to Facilities: The client will be held responsible for any damage caused to the facilities during the event.

Responsibility for Minors: Arabella Golf Mallorca (Son Vida Golf S.L.U.) accepts no responsibility for any accident or incident arising from the lack of proper supervision of minors, or from non-compliance with specific safety rules for facilities such as the pool or play areas.



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/>



ARABELLAGOLF

E V E N T S

INFORMACIÓN Y RESERVAS

arabellagolfmallorca.com

971 783 000