



*COMMUNIONS &
SOCIAL EVENTS
2026*



ARABELLAGOLF

EVENTS

COMMUNIONS AT SON QUINT

A child's First Communion is one of those memories that last a lifetime. At Son Quint, every detail is designed to make this very special day for your children truly unforgettable for the whole family.

Bathed in Mediterranean light and surrounded by nature, the venue welcomes your guests in a warm yet elegant setting. Our terraces and outdoor areas offer the freedom to celebrate in the open air, while our indoor lounges provide comfort and cosiness throughout the year.

At the heart of the celebration is our gastronomy — carefully prepared dishes for both adults and children. Each menu is crafted with love, featuring flavours that delight and presentations that surprise. Everything is complemented by the attentive service of a team dedicated to ensuring every moment flows naturally.

At Son Quint, communions are celebrated with joy, great food, and an atmosphere that invites you to smile, toast, and share.

Because a unique day deserves a unique setting.





MENU 1

Shared flavours for an unforgettable day

Menu 1 has been designed to open your family celebration with a fresh, Mediterranean-inspired proposal.

From the creaminess of burrata with roasted cherry tomatoes to the rich character of slow-cooked Iberian pork shank, each dish invites you to savour the moment, sharing both the table and the conversation.

A culinary journey that concludes with the intensity of a Caprese chocolate cake with vanilla ice cream — the perfect symbol of a day filled with joy and unforgettable moments.



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 minutes)
- ◇ Starter to share at the table (1 dish for every 4 guests)
- ◇ Burrata on a warm salad of slow-roasted cherry tomatoes with our homemade pesto
- ◇ Aubergine and provolone bites on tomato and clove compote

MAIN

- ◇ Slow-cooked Iberian pork shank on spiced carrot purée and Martini reduction

DESSERTS

- ◇ Caprese chocolate cake with vanilla ice cream

BEVERAGE PACKAGE “MILANA”

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



60€

**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

Mediterranean tradition with a festive touch

Menu 2 combines the warmth of our homemade recipes with the elegance of celebratory cuisine.

A seasonal cream opens the meal, followed by a main course chosen in advance — between the delicacy of John Dory or the tenderness of slow-cooked beef with Milanese risotto.

To finish, a classic Italian dessert: Bonet, served with the crunchy texture of Amaretti biscuits.

A menu designed for both adults and children to enjoy a communion celebration that leaves its mark in every detail.



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SHARED STARTERS

- ◇ Welcome drink (30 minutes)
- ◇ Homemade focaccia with tapenade
- ◇ Our Iberian ham croquettes
- ◇ “Na Capitana” crisps and olives

STARTER

- ◇ Seasonal cream

MAIN COURSE (to be chosen at least 7 days in advance)

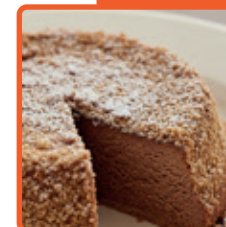
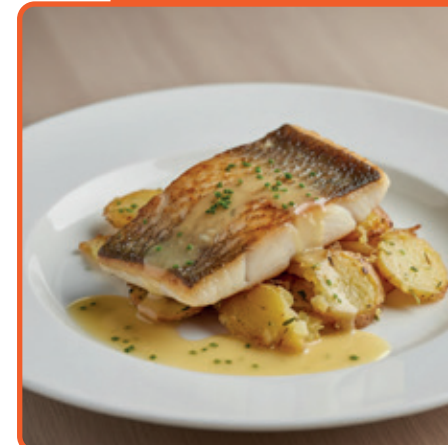
- ◇ John Dory on crushed potatoes with lemon butter sauce
- ◇ Slow-cooked beef with Milanese risotto

DESSERTS

- ◇ Homemade Italian Bonet with Amaretti crumble

BEVERAGE PACKAGE “MILANA”

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



67€

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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.*



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Arabella Appetisers

CHOOSE 4 VARIETIES*

- ◇ Selection of seasonal croquettes
- ◇ Roasted red pepper hummus with breadsticks
- ◇ Salmorejo shot with Iberian ham shavings
- ◇ Classic gildas with Santoña anchovies
- ◇ Mini smoked salmon wrap with herb cream cheese and crispy onions
- ◇ Chilled avocado cream with feta cheese
- ◇ Chickpea falafel with yoghurt and mint sauce
- ◇ Toast with cold aubergine and sesame pâté
- ◇ Mini bao bun filled with pulled pork and mustard mayonnaise
- ◇ Confit duck pancake with hoisin mayonnaise
- ◇ Mahon cured cheese skewer with quince jelly and pistachio dust

(*) 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 4 Arabella Appetisers

20€

POOL SUPPLEMENT (3H) – €300
(Additional hours available on request)

Premium Appetisers

COMPLETE YOUR APPETISER**

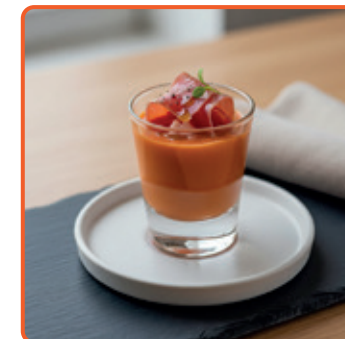
- ◇ Acorn-fed Iberian ham on rustic bread with Na Capitana olive oil and grated ramallet tomato
- ◇ Foie millefeuille with Son Caló fig jam and pistachio dust
- ◇ Avocado and smoked salmon toast with wasabi mayonnaise
- ◇ Llonguet toast with roasted peppers and sardines in oil

(**) Optional extra: €4 per item
To be 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.

+21€



BEVERAGE PREMIUM PACKAGE

- ◇ Comenge D.O Rueda Verdejo
- ◇ Edulis Crianza, Rioja, Tempranillo
- ◇ Cava Bertha Lounge Brut Nature

+24€

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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.

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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.

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).



USE OF THE SWIMMING POOL & LIFEGUARD

Compulsory Lifeguard Service: If the event includes the use of the swimming pool, the presence of a certified lifeguard is mandatory for the entire duration of pool use, regardless of the number of guests.

This service must be arranged through Son Vida Golf S.L.U. and is included in the pool rental fee.

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

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