



# WEDDINGS 2026



ARABELLAGOLF

EVENTS

# CONGRATULATIONS ON YOUR ENGAGEMENT!

*We know how important it is for you to find the perfect place to celebrate one of the happiest days of your life. At Arabella Golf Mallorca, we understand that every wedding is unique, special, and unrepeatable. That's why we want to accompany you on this wonderful journey from the very first moment.*

*Located in a privileged setting in the heart of the prestigious Golf Son Muntaner, just minutes from the center of Palma, we offer you a venue surrounded by the incomparable beauty of the Mediterranean forest and vast green landscapes, creating a truly exceptional natural environment.*

*For those dreaming of an outdoor ceremony, we have enchanting spaces in the midst of nature where you can say "I do" surrounded by lush greenery and breathtaking views—an unforgettable setting for an emotional and magical moment.*

*Additionally, we offer an elegant banquet hall with a capacity of up to 120 guests, spacious terraces with panoramic views of the golf course, charming outdoor areas, ample private parking, and everything you need to create unforgettable moments with your loved ones.*

*Our commitment is to provide a personalized experience, ensuring that every detail is taken care of so that you can simply focus on enjoying your special day to the fullest.*

*We hope Arabella Golf Mallorca becomes the perfect setting for your wedding, and we would be delighted to help make your dream come true.*





*Perfect moments are created,  
not left to chance*

# COCKTAIL / COCKTAIL BAR

## 30-MINUTE SERVICE

CHOOSE 6 APPETIZERS: <sup>*</sup>	SUPPLEMENT
◊ Avocado mousse with corn chips	
◊ Smoked cod with roasted peppers and orange sauce	
◊ Potato brioche bun with truffle butter and 00 anchovies	
◊ Gilda skewer with pickled green peppers and marinated anchovies	
◊ Assorted croquettes	
◊ Seed bread with goat cheese and caramelized onion	
◊ Cordoban salmorejo shot with diced Ibérico ham	
◊ Caramelized onion flatbread with cheese	
◊ Mini Swiss roll filled with sobrasada and honey	
◊ Skewer of smoked cheese and quince jelly	
◊ Chilled melon cream with mint and crispy Ibérico ham	
◊ Quinoa salad with Kalamata olives and sun-dried tomatoes	
◊ Watermelon sangria with pistachio dust	
◊ Octopus skewer with baby potatoes and paprika oil	+€1.50
◊ Rustic bread crisp with Ibérico ham and Na Capitana olive oil	+€1.50
◊ Cecina and cheese skewer	+€1.50
◊ Mini bao bun with Ibérico pork cheek	+€1.50
◊ Pastrami with wasabi mayonnaise	+€1.50
◊ Our signature serranito with Ibérico pork tenderloin	+€2.00
◊ Foie mille-feuille with Son Caló fig jam	+€2.00

(\*) Additional appetizer option: €3 per item

## OFFERED DURING THE COCKTAIL RECEPTION

CHOOSE 2 VARIETIES <sup>**</sup>
◊ Mojitos / Daiquirís
◊ Moscow Mule
◊ Margarita
◊ Gin tonic Na Capitana
◊ Piña colada
◊ Sex on the beach
◊ Mimosa
◊ Mai tai
◊ Caipirinha
◊ Tequila Sunrise

€9

(\*\*) Additional option: €4 per item

€32

All prices are per person and include VAT.  
Images of the dishes may not reflect reality.



# COMPLETE YOUR APPETIZER EXPERIENCE

AVAILABLE SERVICES	COST
◊ <i>Buggy Bar for the Ceremony</i> – A selection of drinks including water, cava, and mimosas	<i>Included</i>
◊ <i>Hand-carved Ibérico Ham</i> – 50% Ibérico cebo de campo ham, served with Mallorcan crackers and Na Capitana olive oil. (Includes a professional ham carver)	€1000
◊ <i>Cheese Station</i> – A selection of national cheeses, grissini, Can Caló fig preserves, Porreres quince paste, and Muro crackers	€10 <sup>p.p.</sup>
◊ <i>Beer Station / Beer Cart</i> – A charming cart offering a selection of beers.	<i>Upon Request</i>

*Every wedding is unique.  
If you have a special request, let us  
know, and we will do our best to make  
it happen!*



*All prices include VAT.  
Images of the dishes may not reflect reality.*



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# MENU

## *A Menu to Share and Remember*

*We know that every detail of your wedding is special, and choosing the menu is no exception. It's a moment to surprise, indulge, and create lasting memories around the table with your loved ones.*

*At Arabella Golf Events, we work with high-quality ingredients, carefully selected to offer you a gastronomic experience that reflects your personality, making every bite unforgettable. Our kitchen team pours passion into every dish, while our service team ensures everything flows effortlessly, so you and your guests can relax and enjoy every moment.*

*If you have any preferences or wish to add a personal touch to your menu, we would be delighted to help you find the perfect option for your big day.*



# STARTERS

- ◊ *Oven-roasted eggplant cream with a drizzle of cane honey coulis* €14
- ◊ *Watermelon gazpacho with goat cheese shavings and pistachio dust* €14
- ◊ *Seafood bisque infused with Mallorcan herbs and fennel croutons* €14
- ◊ *Light Raf tomato soup with red pesto and aged Parmesan shavings* €14
- ◊ *Tabbouleh timbale with a zucchini crown and yogurt-date vinaigrette* €21
- ◊ *Steamed prawn salad on avocado with a peanut-soy vinaigrette* €23
- ◊ *Burrata salad with a variety of cherry tomatoes and basil vinaigrette* €24

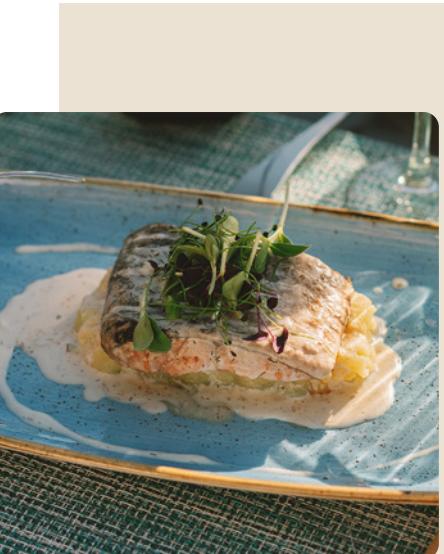


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# MAIN COURSES

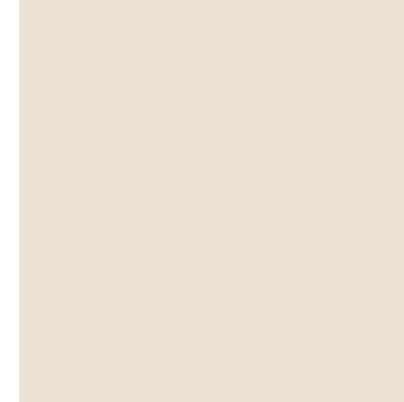
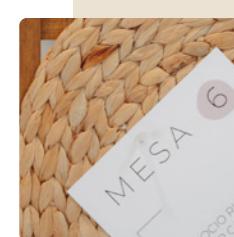
## FROM THE SEA

- ◊ Pil-pil prawns over house-cured confit cod with potato panadera €27
- ◊ John Dory fillet on a bed of potato and onion purée with herb sauce €29
- ◊ Crispy salmon and marinated seaweed wrapped in brick pastry, served over celery with our homemade soy sauce €30
- ◊ Slow-cooked sea bass fillet on creamy potato purée with a seafood sauce €38



## FROM THE LAND

- ◊ Confit Ibérico pork shank with grilled green asparagus and rosemary-infused butter sauce from our garden €27
- ◊ Slow-cooked Mallorcan beef rib with crushed potatoes and a nut sauce €32
- ◊ French-cut lamb rack on potato Parmentier with sage sauce and garlic chips €36
- ◊ Grain-fed beef tenderloin with Pont-Neuf potatoes and a truffled Mallorcan wine sauce €39



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# DESSERTS

- ◊ Warm apple tart with vanilla ice cream 10€
- ◊ Red berry semifreddo on almond sponge 10€
- ◊ Our signature Cheesecake by Alberto Pujol 10€
- ◊ Semi-frozen red berry tourbillon 10€
- ◊ Chocolate and hazelnut lingot 10€



*Every celebration deserves a perfect ending. Ask about our wedding cakes, crafted with the finest ingredients and meticulous attention to flavor and presentation.*

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# DRINKS

*Let's raise a toast  
to an unforgettable day.*

*No celebration is complete without a meaningful toast. At Arabella Golf Events, we offer a carefully curated selection of beverages to accompany every moment of your special day—from the welcome cocktail to the open bar.*

*Our variety of options is designed to suit your preferences and those of your guests, with selections ranging from handpicked wines and sparkling wines to cocktails and premium spirits.*

*If you'd like to personalize the drink menu or include a special selection, we'd be delighted to assist you in creating the perfect toast for your celebration.*



# BEVERAGE PACKAGES

## ARABELLA

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

**32 €**

## KM0

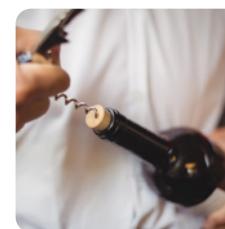
- ◊ Fosca negre D.O. Mallorca, Malvasia
- ◊ Dos marías roble, D.O. Binissalem, Mantonegro
- ◊ Cabernet Sauvignon Merlot / Syrah
- ◊ Veritas, Brut Nature D.O. Binissalem / Moll
- ◊ Water, soft drinks, beer, and coffee

**50 €**

## PREMIUM

- ◊ Prios Maximus, D.O. Rueda, Verdejo
- ◊ Pepe Yllera crianza Tempranillo
- ◊ Cava Bertha Lounge, Brut Nature
- ◊ Water, soft drinks, beer, and coffee

**56 €**



# OPEN BAR

## OPEN BAR 2H\*

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

**43 €**

## PREMIUM 2H\*

- ◊ Gins – Bombay Sapphire, Martin Miller's, Puerto de Indias (Strawberry)
- ◊ Vodka – KM1, Absolut
- ◊ Whisky – Johnnie Walker Black Label, Macallan 12, Cardhu
- ◊ Rum – Havana 7, KM1, Barceló Imperial
- ◊ Beer
- ◊ Blau de Mar Brut Nature Cava
- ◊ Soft drinks

**52 €**

(\* ) Extra Hour 14€ / (\*\* ) Extra Hour 15€

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# LATE-NIGHT SNACK

*The perfect ending to an unforgettable celebration.*

After hours of celebration, dancing, and emotions, a late-night snack is the perfect touch to recharge and keep the party going. At Arabella Golf Events, we offer a selection of savory and sweet options, designed to satisfy all your guests.

If you have any preferences or would like to add a special touch to your late-night snack, we would be delighted to help you find the perfect option for your event.

## SAVORY

- ◊ Mini meat and pea empanada
- ◊ Mallorcan bread with sobrasada
- ◊ Coca de trampó (Mallorcan vegetable flatbread)
- ◊ Coca with goat cheese and caramelized onion
- ◊ Toasted cream ensaimada

## SWEET

- ◊ Traditional hot chocolate with ensaimada

**€10**

## SUCREBAR

- ◊ Selection of candies and sweets

**€24**

**€10**



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# CHILDREN'S MENU

Weddings 2026

## *A special menu for the little ones.*

We know that kids have their own tastes and needs, which is why Arabella Golf Events offers a children's menu designed to make sure they enjoy the celebration too. Our dishes are balanced, delicious, and presented in a way that makes their meal a fun and special experience.

If you need to adapt the menu for any specific preferences or dietary needs, we will be happy to provide customized options.

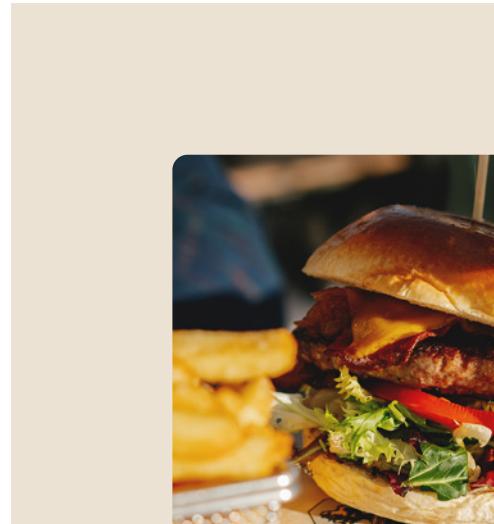
OPTION 1	OPTION 2
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- ◊ Chicken croquette centerpieces
- ◊ Main Course: Breaded chicken escalope with French fries
- ◊ Dessert: Vanilla ice cream with crispy chocolate sauce
- ◊ Water and soft drinks

- ◊ Chicken croquette and breaded chicken bites centerpieces
- ◊ Main Course: Beef burger with cheddar cheese and French fries
- ◊ Dessert: Nutella ice cream
- ◊ Water and soft drinks

**28 €**

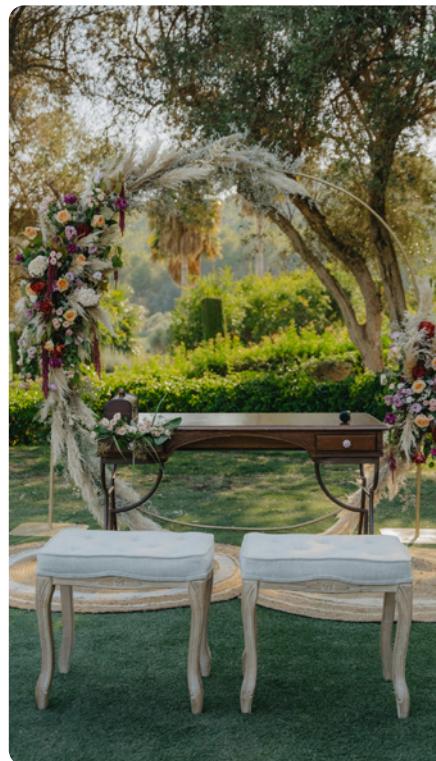
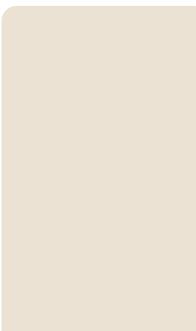
**31 €**

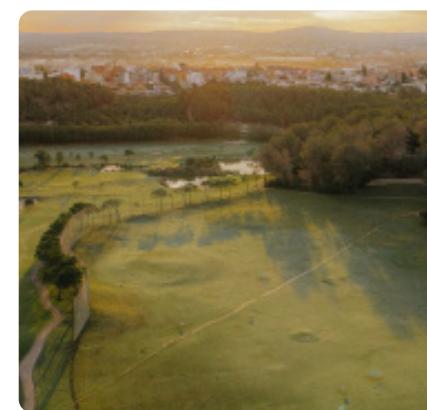


Children's menu Up to 12 years old. All prices are per person and include VAT.  
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**ARABELLAGOLF**  
EVENTS





# GENERAL INFORMATION

## *Everything ready to make your big day perfect.*

Every wedding is unique, and at Arabella Golf Events, we want yours to reflect your essence in every detail. From the booking process to the last song on the dance floor, our team will be by your side to ensure everything unfolds just as you envisioned.

To make planning simple and transparent, we provide all the necessary information regarding payments, reservations, and conditions, as well as additional options to make your celebration even more special: on-site ceremonies, floral decorations, personalized details, and much more.

We are here to help you create an unforgettable day. If you have any questions or would like to add that extra touch to make your wedding truly unique, we'd be delighted to assist you.



### *Payment methods*

- ◊ 25% upon booking to secure the date.
- ◊ 65% to be paid 15 days before the event, along with the final confirmation of the number of guests.
- ◊ 10% to be settled up to 48 hours before the event or on the event day, including any additional costs beyond the initial budget.

### **RESERVATION & CANCELLATION POLICY**

- ◊ To confirm the reservation, the client 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 of attendees is lower than the confirmed amount, the previously confirmed number will still be charged.
- ◊ Cancellation Fees:
  - ◊ Within 30 days before the event: The deposit will be non-refundable.
  - ◊ Within 15 days before the event: 50% of the total confirmed number of guests will be charged.
  - ◊ Within 7 days before the event: 100% of the total confirmed number of guests will be charged.
- ◊ Additional Conditions:
  - ◊ The event will be held on the previously agreed date and time.
  - ◊ Minimum service requirement: 40 guests.
  - ◊ Each extra hour will have an additional cost of €200, plus any extra consumption.
  - ◊ The structure and number of dishes in the selected menus must be respected

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 customized quote.

We offer an exclusive professional DJ service

- 2 hrs of sound and lighting: €599
- Extra hour price: €165
- Ceremony sound system: €265
- If the client wishes to hire an external DJ, a €300 copyright fee (SGAE/AGEDI) must be paid

Floral decoration

- Basic floral centerpieces for banquet tables: €55 per unit
- Candles for table decor: €5 per unit

Special benefits

- Complimentary tasting for four guests of two menu options.
- Exclusive accommodation discounts at Castillo Hotel Son Vida Luxury Collection.
- Comprehensive planning support from our commercial team. Free parking for guests.
- Event stationery, including menus and table numbers, included.
- First Anniversary Gift: A complimentary lunch for two, including beverages, with a reservation at one of our restaurants.

## NA CAPITANA

*Civil ceremony at Tee 1, Hole 6 - Golf Son Muntaner or on the Terrace:*

- Setup of 40 chairs
- Altar and wedding bench for the couple
- Floral decoration on the altar

**€1,350**

*Venue rental:*

599€.

## SON QUINT

*Civil ceremony at our Chipping Green or Pool Terrace:*

- Setup of 40 chairs
- Altar and wedding bench for the couple
- Floral decoration on the altar

**€1,350**

*Venue rental:*

599€.

## 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.golfmallorca@arabellagolf.com](mailto:optout.golfmallorca@arabellagolf.com)

**Purpose:** Managing the services you request, sending offers and advertising related to golf services, catering, and our ProShops, as well as conducting customer satisfaction surveys.

**Legal Basis:** Contract execution, consent, and legitimate interest.

**Recipients:** No data will be shared with third parties unless legally required or necessary to provide a requested service.

**Rights:** You may exercise your rights to access, rectify, delete, limit processing, data portability, object, and not be subject to automated individual decision-making. You may also withdraw your consent at any time by contacting us via the postal or email addresses provided under "Data Controller". You have the right to file a complaint with the supervisory authority ([www.aepd.es](http://www.aepd.es)).

**Additional Information:** You can find more detailed information on data protection at <https://arabellagolfmallorca.com/politica-privacidad/>



  
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