



CHRISTMAS CORPORATE MENUS 2026


ARABELLAGOLF
EVENTS

ARABELLA GOLF EVENTS

ARABELLA CHRISTMAS IS BETTER SHARED

At Arabella Golf Mallorca, we want your company 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.

Christmas is a time to celebrate, raise a glass and reconnect with those who make each year meaningful.





CORPORATE COCKTAIL RECEPTION

The perfect choice for those seeking a more relaxed, engaging and dynamic celebration.

A refined and festive opening, created for relaxed gatherings where conversation unfolds naturally over a carefully curated selection of savoury and sweet bites — including toasted brioche with truffle butter and anchovies, crispy pulled pork pastry with pickled onion, and foie gras mille-feuille with fig jam — while Blau de Mar cava and a selection of carefully chosen wines accompany every toast.

Christmas is celebrated among colleagues reconnecting, sharing stories from the year gone by and reflecting on all they have experienced together, raising a glass with excitement for all that lies ahead.



All prices are per person and include VAT.
For events outside our regular opening hours, please request a personalised quotation.
Images of dishes may differ from reality.



HOT AND COLD APPETISERS (45 MIN)

SAVOURY

- Confit tomato bite with cream cheese.
- Toasted brioche with truffle butter and 00-grade anchovies.
- Pulled pork puff pastry with pickled onion.
- Our cuttlefish croquettes in their own ink with lime mayonnaise.
- Cecina and cheese Gilda with olive oil.
- Foie gras mille-feuille with fig jam.



SWEET

- Mini tiramisu tartlet.
- Our homemade mini cheesecake.
- Turrón bites.

ARABELLA DRINKS PACKAGE*

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



48€**

*Drinks package included (served for 60 minutes).

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

TEULERA MENU

An elegant proposal, ideal for enjoying a memorable experience together.

A menu designed for those who enjoy Christmas at a relaxed and welcoming pace, the Teulera Menu turns a company lunch into a moment of connection and appreciation.

A chance to share the table, raise a glass to the goals achieved and look ahead to new challenges.

Fresh, Mediterranean-inspired dishes accompany a table where what matters is not only the flavours, but also the sense of connection shared among colleagues.

The perfect balance of tradition, togetherness and the spirit of a Christmas shared.



All prices are per person and include VAT.
For events outside our regular opening hours, please request a personalised quotation.
Images of dishes may differ from reality.



TO SHARE (1 DISH PER 4 GUESTS)

- Baby leaf salad with rosemary-confit tomato, goat cheese and honey vinaigrette.
- Tuna tartare and mango cone with marinated seaweed and cream cheese.

MAIN COURSE

- Grilled salmon served with smashed potatoes and asparagus with mustard beurre blanc sauce.

SWEET

- Homemade pistachio tiramisu.
- Assortment of Christmas sweets.

ARABELLA BEVERAGE PACK*

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



62€

The beverage package will be available from the arrival of guests until coffee service. Once the coffee service is removed, drinks will be billed according to consumption. For events outside of our regular hours, please request a personalized quote.

MILANA MENU

A proposal that combines gastronomic sophistication with Christmas.

A menu designed to celebrate with an extra touch of sophistication, ideal for closing the year by recognising the team's achievements. A carefully curated selection of starters is followed by a choice of main course, such as the tuna tartare and mango cone or grilled salmon served with smashed potatoes and asparagus. A culinary experience that combines elegance, warmth and the spirit of Christmas.

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



All prices are per person and include VAT.
For events outside our regular hours, please request a personalized quote.
Dish photos may not accurately reflect the actual product.



TO SHARE (1 DISH PER 4 GUESTS)

- Tomato salad with our green Caesar dressing, Parmesan cheese and herb croutons.
- Iberian ham croquette served with tartar sauce.

FIRST

- Winter mushroom cream with a hint of truffle.

MAIN COURSE TO CHOOSE (with 7 days' notice)

- Slow-cooked veal cheek on smashed potato with roasted garlic and sweet wine reduction.

SWEET

- Red fruit tart with pastry cream and chocolate and hazelnut coulis.
- Assortment of Christmas sweets.

ARABELLA BEVERAGE PACK*

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



68€

The beverage package will be available from the arrival of guests until coffee service.

Once the coffee service is removed, drinks will be billed according to consumption.

*For events outside of our regular hours, please request a personalized quote.

ARABELLA MENU

The perfect way to celebrate achievements and toast to a future full of opportunities.

The most comprehensive offering, designed for those who want a memorable end to the year. A gastronomic journey that balances creativity and Mallorcan roots, with options like crispy suckling pig or confit cod that transform the table into a true celebration.

The Arabella Menu is the perfect ending: an experience that invites you to toast the successes achieved and to start the new year with enthusiasm and unity among colleagues.



All prices are per person and include VAT.
For events outside our regular hours, please request a personalized quote.
Dish photos may not accurately reflect the actual product.



TO SHARE (1 PLATE FOR EVERY 4 PEOPLE)

- Grilled confit artichokes with ham salt.
- Roast beef with arugula, parmesan shavings and truffle mayonnaise.
- Piquillo pepper stuffed with cod in seafood sauce.

INCOMING

- Classic vichyssoise with ham powder.

MAIN COURSE TO CHOOSE (with 7 days' notice)

- Crispy roast suckling pig served with homemade potatoes, fried peppers and garlic.

SWEET

- Jijona nougat cream with Menorca D.O. cream ice cream
- Assortment of Christmas sweets

ARABELLA BEVERAGE PACK*

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



72€

The beverage package will be available from the arrival of guests until coffee service.

*Once the coffee service is removed, drinks will be billed according to consumption.

DRINKS

Let's toast to an unforgettable day.

A celebration isn't complete without a proper toast. At Arabella Golf Events, we offer a carefully curated selection of drinks to accompany every moment of your special day, from the welcome cocktail to the open bar.

We have a variety of options to suit your tastes and those of your guests, with combinations ranging from carefully selected wines and sparkling wines to cocktails and spirits.

If you would like to personalize your drinks menu or request a special option, we would be happy to advise you so that every toast is as special as your celebration.



OPEN BAR

2-HOUR OPEN BAR*

- Gins – Gordon's, Beefeater, Seagram's, Na Capitana, Puerto de Indias Fresa
- Vodka - Smirnoff, Moskovskaya, Absolut
- Whisky & Bourbon – J&B, Ballantine´s, Four Roses
- Baileys liqueur
- Mallorcan herb liqueur, alcoholic and non-alcoholic
- Rum- Bacardi White, Barceló Añejo
- Alcoholic and non-alcoholic beer
- Cava Blau de Mar Brut Nature
- Soft drinks
- Non-Alcoholic Cocktails

38€

The price for additional hours of open bar is €12 per person per hour.

This will be billed for all guests attending the event.

If you wish to extend the open bar, this must be confirmed in advance of the event.



All prices are per person and include VAT
For events outside of our regular hours, please request a personalized quote.
The photos of the dishes may not correspond to reality

GENERAL INFORMATION

Let every detail count.

Organizing a company Christmas lunch or dinner involves coordinating schedules, menus, and details that must fit together perfectly. At Arabella Golf Mallorca, we want to make that organization simple and clear from the very beginning.

Our team will guide you through the entire process: from menu selection to defining additional services such as an open bar or room customization. We provide all the information about reservations, payments, and terms so you know exactly what your celebration includes and what options you can add.

The goal is for your company to focus on what's important: enjoying a well-planned gathering, with a quality gastronomic offering and an environment that reinforces the value of celebrating the end of the year together.

Payment methods

- 25% upon booking the date.
- 65% 15 days before the event, along with the final confirmation of the number of attendees.
- 10% up to 48 hours before the event or on the same day, including any extras that may arise on top of the initial budget.

Booking and Cancellation Policy

- To formalize the reservation, the client will pay 25% of the total amount as a deposit, which will be deducted from the final invoice.
- The exact number of attendees must be confirmed at least 15 days in advance. If the final number is lower than the confirmed number, the minimum invoice will be issued for the number of attendees initially confirmed.
- **In case of cancellation:**
 - If the cancellation occurs within 30 days prior to the event, the customer will lose the deposit paid.
 - If the cancellation occurs within 15 days prior to the event, 50% of the total number of confirmed attendees will be billed.
 - If the cancellation occurs within 7 days prior to the event, 100% of the total number of confirmed attendees will be billed.
- The event will be booked for the previously agreed date and time.
- Evening events require a minimum of 40 guests.
- Each additional hour contracted will have an additional cost of €200, in addition to any drinks consumed.
- The structure and number of dishes established in the menus must be respected.



ARABELLAGOLF

E V E N T S

If your event takes place outside of our regular hours, we will provide a personalized quote.

We exclusively offer you a professional DJ service

- 2 hours of sound and lighting: €599.
- Price per extra hour: €165.
- Sound at the ceremony: €265.

If the client wishes to hire a DJ, they must pay the amount of €300 in copyright fees (SGAE/AGEDI).

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

Purpose

To manage the services you have requested, sending offers and advertising related to golf services, catering and our ProShops, and conducting satisfaction surveys.

Legal Basis

Performance of a contract. Consent.
Legitimate interest.

Recipients

Data will not be transferred to third parties, except where legally required or necessary to provide a service.

Rights

You can exercise your rights of access, rectification, erasure, restriction of processing, data portability, objection to being subject to automated individual decision-making, and withdrawal of consent, by contacting the postal and email addresses indicated in the Data Controller section. You can also file complaints with the supervisory authority (www.aepd.es).

Additional information

You can find more detailed information about data protection on our website
<https://arabellagolfmallorca.com/politica-privacidad/>
<https://arabellagolfmallorca.com/politica-privacidad/>



ARABELLAGOLF

E V E N T S