



Exquisite Occasions

The Ultimate Celebration, Designed for You

Dear Bride and Groom,

Thank you very much for your interest in the St. Regis Mardavall Mallorca as a possible location for the celebration of your wedding. To plan a wedding is a very time consuming but rewarding endeavor and we will be more than pleased to help you with all those special details. We offer you all our facilities and necessary services in order to make this day a memorable experience for you and all your guests.

Following you can find detailed information about the services that our hotel can provide for your upcoming event.

We look forward to attend to your inquiries.

Your event team
events.mardavall@stregis.com





Your Wedding at The St.Regis Mardavall Mallorca Resort

Framed between the spectacular mountains of the Serra de Tramuntana and the dazzling Mediterranean Sea and offering an exemplary service, The St. Regis Mardavall Mallorca Resort is the most suitable place for an extraordinary ceremony.

Ceremony

The hotel's garden with sea view, decorated with flowers is at your disposal for the celebration of your ceremony.

The cost of the use of this area includes the set-up (ceremony's tables, chairs and standard flower arrangements).

Until 99 guests: 1.420,00

From 100 guests: 1.620,00

If you would like to organize the set-up of the ceremony with a different provider, the price of the space rent will remain the same.

The Appetizers and Banquet

With your desire and our assessment, we will create an exclusive menu for the occasion.

Appetizers and Menus

Here below are described our suggestions for your Wedding Menu, which of course can be changed and personalized to your likings. Please consider that the wine list might vary due to available stock.

We welcome enquiries from customers who wish to know if any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

Capacities and Tables

Please kindly be advised that the maximum capacity of our ballroom is 160 guests. Oval tables can seat 8, 9 or 10 people.



The Celebration Continues

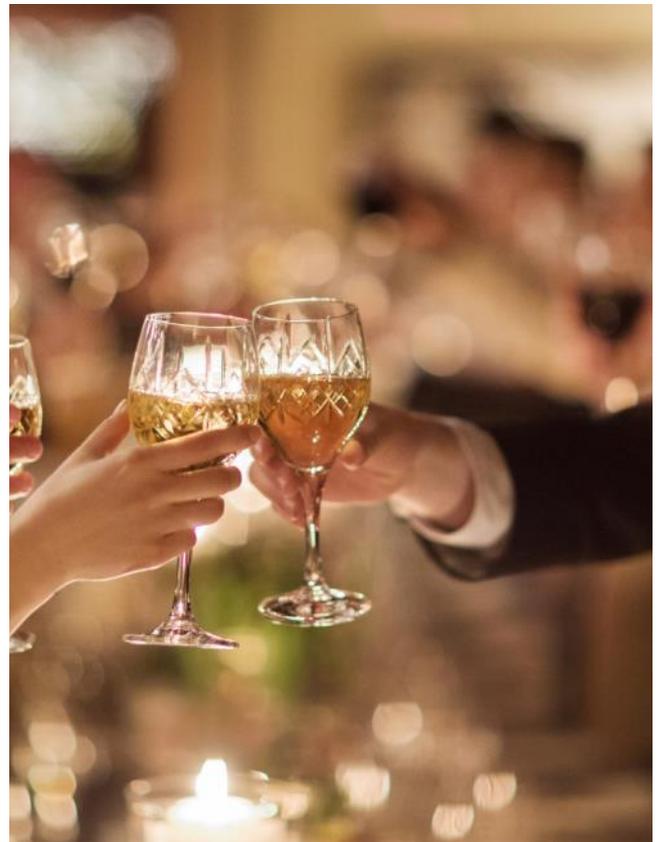
Music and dance

If you wish dancing after the banquet, the dance floor is mandatory to rent and has a cost of 275,00.

Due to the resort character of our facilities, we would kindly advise you that from 11:00 PM we do not allow music or noise outside. Therefore, the music has to be moved indoors, but can continue until 4:00 AM in the morning.

We can provide contacts for any musical entertainment that you may like, to complete your wedding day.

We remain at your disposal for any kind of request in this regard.



Unique Services

Your wedding is a unique occasion that reflects your person, which is why we will personally ensure every details to create a memorable experience.

Our presents for the Bride and the Groom

For banquets with more than 50 diners, the following services will be included in the package :

One night accommodation and buffet breakfast in our St. Regis Mardavall Mallorca with free late check out until 6:00 PM.

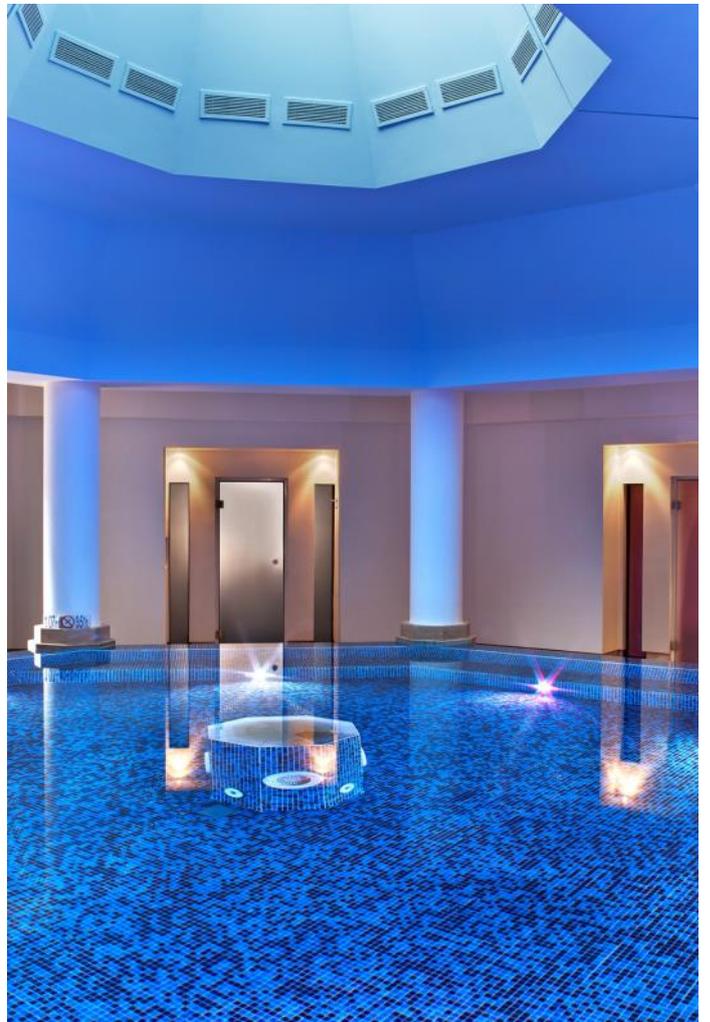
Use of our Arabella Spa the day after the wedding with an one hour massage for the bride and the groom.

Tasting of the chosen menu, for 6 persons (once the banquet celebration has been confirmed, does not include our buffets).

Standard flower centerpieces for the tables.

Printed menu, seating plan, names list for each guest.

It would be a great pleasure to recommend you a photographer, a Master of Ceremonies or other services that you may need to make your day majestic.





Weeding Packages

The packages include the welcoming cocktail (canapés and standard beverages) and one of the following menu, paired with a selection of our finest wines.

Cocktails

A welcoming cocktail of one hour with a standard drink selection and six canapés per person of his choice. (The canapés list will follow).

Menu

Select one of the menu's options designed by our catering department which will be described below. The menu will be paired with a selection of our finest wines, during two hours and a half.

Beverages extension

If you wish to extend the beverage time service, please choose:

Beverage extension appetizers:

½ hour 14,00 per diner

1 hora 25,00 per diner

Beverage extension dinner:

½ hora 8,00 per diner

1 hora 14,00 per diner



MARDAVALL SPECIAL

STARTER

Tuna tataki,
Wakame salad, yuzu daikon
radish and lemongrass cream

Panko prawn,
Vegetables in rice paper with
bittersweet sauce

FIRST COURSE

Hake with red onion compote,
vegetable ball, tomato and cava
beurre

SECOND COURSE

Roasted beef cheeks on potato
and truffle purée, sautéed cèpes
and wine jus

PRICE

Price per person 159,00

Price with wedding cake 165,00

DESSERT

Raspberry and mascarpone
Millefeuille with coconut
caramel ice cream

WINES

White

Viña Calera,
bodegas Marqués de Riscal,
D.O. Rueda

Red

Marqués de Arienzo,
bodegas Marqués de Riscal,
D.O. Ca. Rioja

Brut Barroco Reserva,
Freixenet, D.O. Cava

Mineral water, soft drinks, beers

Coffee and Petits Fours



MARDAVALL CLASSIC

STARTERS

Lobster salad with apple,
cucumber and buttercream

FIRST COURSE

Fillet of turbot, pea cannelloni,
chanterelle tartar and mousse
of tarragon

LEMON AND THYME SORBET

SECOND COURSE

Sirloin of beef with celery purée,
ginger carrots, green beans with
bacon and “café de Paris” sauce

DESSERT

Chocolate variation

WINES

White

Segura Viudas Xarel-lo,
bodegas Segura Viudas,
D.O. Penedés

Red

Valdubón roble,
bodegas Valdubón,
D.O. Ribera del Duero

Brut Barroco Reserva,
Freixenet, D.O. Cava

Mineral water, soft drinks, beers

Coffee and Petit Fours

PRICE

Price per person 165,00

Price with wedding cake 171,00



SABORES DE TRAMUNTANA

STARTERS

Greater amberjack tartar in brick pastry with avocado, marinated herbs and orange-soya sauce

Cold cucumber and almond soup with sautéed sea scallop and sobrasada oil

FIRST COURSE

Monkfish medallion with spinach mushrooms and lobster foam

SECOND COURSE

Iberian pork with fried vegetables, spring leek and lemon in salt

DESSERT

Almond cake parfait and ensaimada with Sóller-orange ragout

WINES

White

Susana Sempre,
Grupo Freixenet, V.T.Mallorca

Red

Macià Batle crianza,
Macià Batle, D.O. Binissalem

Brut Barroco Reserva,
Freixenet, D.O. Cava

Mineral water, soft drinks, beers

Coffee and Petit Fours

PRICE

Price per person 165,00

Price with wedding cake 171,00

APPETIZERS

We recommend 6-8 pieces of canapés per guest per hour. Canapés are priced per item.

COLD CANAPÉS

- Gilthead Ceviche 3,20
- Iberico ham with melon 3,20
- Beetroot Ravioli filled with cheese, and lobster 2,90
- Vitello tonnato 3,20
- Smoked salmon Tartar with Keta caviar 3,20
- Spanish Tortilla with mushrooms, garlic and parsley oil 3,20
- Onion and leek quich 2,90
- Vegetarian sushi with wasabi and ginger 2,90
- Foie gras and Oreo bonbon, plum sauce 2,90
- Mahon cheese crostini 2,90
- Mini mozzarella with tomato pesto 2,90
- Gazpacho “Mardavall” 2,90
- Tuna tataki with bean-fennel cream 2,90

ENHANCEMENTS

- Acorn fed “Bellota” Iberico ham and homemade bread with tomato (Assisted by a chef) 23,00
- Buffet of national and international cheeses with a selection of grissini, crackers and dried fruits 14,00

WARM CANAPÉS

- Shrimps in tempura 3,20
- Dates wrapped in bacon 3,20
- Ham croquette with herb quark 2,90
- Crunchy oysters with harissa cream 3,00
- Leek in tempura with romesco sauce 2,90
- Glazed gizzard with beluga lentils 3,20
- Praline of Bulgur with vegetable ragout 3,20
- Skewer of angler fish and lemon grass 2,90
- Creamy curry and coconut soup 2,90
- Chicken saté 2,90
- Vegetable spring roll 2,90
- Risotto tortino with calamari 3,20
- Crustacean wan tan with mango 2,90
- Spiced beef with vermicelli 3,20

WELCOMING BEVERAGES

Standard 40,00

Selection of house wines

House cava

Mineral water, soft drinks, beers

Premium 49,00

Selection of house wines

Möet et Chandon Brut

Mineral water, soft drinks, beers

Price of canapés per piece. Price of beverages based in one hour of service and per person.
Additional price per person.

NON PACKAGE MENU OPTIONS: BUFFET MENUS

SPANISH TAPAS BUFFET 88,00

Starters

Artichoke hearts with shallot vinaigrette
Marinated mussels with tomatoes and onions
Iberian cold cut platter
Octopus Galician style
Iberian ham with melon
Spanish Tortilla with garlic sauce
Mediterranean salad
Olives and country bread
Mallorcan farmer's salad
Potato salad with prawns and roasted vegetables
Cocktail with avocado and baby prawns

Soup

Andalusian gazpacho

Main Courses

Suckling pig with Charcutera sauce and apples in white wine
Croquettes of Iberian ham
Mallorcan garlic prawns
Calamari Pica-Pica
Dates with bacon

Cheeses

Selection of Spanish cheeses

Desserts

Gató Mallorquín (Mallorquin almond cake)
Flaó ibicenco (´ cheesecake from Ibiza)
Selection of homemade sorbets and ice creams
Almond specialty
Assortment of seasonal fresh fruits
Crema Catalana

Coffees and teas

MEDITERRANEAN BUFFET 76,00

Starters

Greek salad
Antipasti with Jabugo ham
Assortment of lettuces with different dressings
Marinated prawns with herbs and lemon- olive oil
Vitello Tonnato
Tomato with Mozzarella
Assortment of smoked fish

Soup

Crustacean soup

Main Courses

Mallorca monkfish stew with potato and green asparagus
Beef confit with potato & mushrooms ragout

Cheeses

Fresh cheese from Burgos with olives and herbal oil
Manchego cheese with chilli and sundried tomatoes

Desserts

Mascarpone mousse with strawberries
Apple tart with homemade almond ice cream
Chocolate Brownie
Assortment of seasonal fruits

Coffees and teas

Below mentioned buffets menus are based on 90 minutes of continuous service and minimum 30 guests.

All buffets menus include freshly brewed regular and decaffeinated coffee, an assortment of fine teas served with whole milk, cream, local honey and lemon.

NON PACKAGE MENU OPTIONS: PERSONALIZED MENU

Plated Dinners are based on a minimum of four courses and include a selection of artisanal bread with French style butter.

COLD STARTERS

Sauteed Blacktiger prawns with baby leaf salad and orange vinaigrette 23,50

Monkfish carpaccio with yoghurt and ginger sauce, candied walnuts and salad bouquet 27,50

Baby leaf salad with fresh foie sautéed in balsamic 22,50

WARM STARTERS AND ENTREMETS

Homemade Tomato ravioli with a Parmesan sauce and rocket salad 20,00

Boletus ravioli with Prawns and white Wine Sauce 20,00

Scallops on roasted aubergine crème, tomato tartare and puffed 25,50

SOUPS

Andalusian Gazpacho with vegetables crostini 13,50

Lobster Cream Soup with Sauterne and Scallop Mussel Skewer 17,00

Coconut foam soup with prawns in tempura 15,00

Potato crème with truffle oil and candied cube of suckling pig 13,50

FISH COURSES

Grilled gilthead bream fillet on creamy tomato rice and sautéed artichokes 27,50

Roasted sea bass, vegetables tian, potato foam and Vizcaina sauce 29,50

Steamed Salmon Supreme, pak choy, polenta and mushrooms cookies and oyster sauce 29,50

MEAT COURSES

Beef loin, creamy mascarpone potato, king oyster mushrooms and Muscatel jus 35,50

Pechuga de pularda sobre risotto de rebozuelos y jugo de vino tinto 29,50

Lamb noisette with goat cheese crust and mallorquin herbs on vegetables and lemon in salt 31,50

DESSERTS

Valrhôna chocolate cake and walnuts with passionfruit sorbet 12,00

Cappuccino of mango and yoghurt 12,00

Strawberry sphere with almond panacotta 12,00

COFFEES AND TEAS

CHILDREN'S MENU

The menu include one starter, one main course, and one dessert from the proposals below. This menu also includes all soft drinks and water.

STARTERS

Mixed salad with tuna and grissini
Beef consommé with vegetables
Vegetable cream soup
Spinach ravioli with tomato sauce
Spaghetti with tomato sauce, Bolognese sauce or carbonara sauce
Ham with melon

MAIN COURSES

Chicken nuggets
Fish fingers
Viennese schnitzel
Grilled chicken breast
Gilthead filet

SIDE DISH

With vegetables and French fries, rice or oven potatoes

DESSERTS

Chocolate brownie with nuts
Ice cream with Smarties

PRICE

Price per children 42,00

THE WEDDING CAKE

Our delicious cakes are made to your specifications. Here below are listed some examples.

SPONGE CAKE

Vanilla
Lemon
Chocolate

FILLINGS

Jams

Strawberries, raspberries, peach, apricot, etc.

Mousses

Chocolate, passion fruit, mango, strawberries, raspberries, etc.

Butter cream

Fruits, chocolate, nougat, Grand Marnier, etc.

COBERTURA

White Fondant

SPECIALS

Sacher Cake covered with butter cream and fondant

PRICE

Price per person 7,50

WINE PAIRING OPTIONS

Our following drinks packages contain the specific wines, still or sparkling mineral water, soft drinks, beer and coffee.

CALLET PAIRING 33,50

White wine

Viña Calera,
bodegas Marqués de Riscal, D.O. Rueda

Red wine

Marqués de Arienzo,
bodegas Marqués de Riscal, D.O. Ca. Rioja

Cava

Brut Barroco Reserva,
Freixenet, D.O. Cava

FOGONEU PAIRING 33,50

White wine

Segura Viudas Xarel·lo,
bodegas Segurda Viudas, D.O. Penedés

Red wine

Valdublón Roble,
bodegas Valdublón, D.O. Ribera del Duero

Cava

Brut Barroco Reserva,
Freixenet, D.O. Cava

MANTO NEGRE PAIRING 50,00

White

Segura Viudas Xarel·lo,
bodegas Segurda Viudas, D.O. Penedés

Red

Valdublón Roble,
bodegas Valdublón, D.O. Ribera del Duero

Cava

Brut Barroco Reserva,
Freixenet, D.O. Cava

WINE LIST

Create a wine selection to your personal likings. Wines can be offered in combination with a nonalcoholic beverage.

WHITE WINE

Jose Pariente verdejo (vino ecológico),
Bodegas José Pariente, D.O. Rueda 36,00

Vionta,
comercial Oula, D.O. Rías Baixas 38,00

Macia Batle,
bodegues Macia Batle, D.O. Binissalem 43,00

RED WINE

Macia Batle Crianza,
Bodegues Macia Batle, D.O. Binissalem 43,00

Breca Garnacha,
Bodegas Breca, D.O. Calatayud 49,00

Aalto,
bodegas Aalto, D.O. Ribera del Duero 78,00

ROSÉ WINE

Seguras Viudas rosado,
Bodegas Segura Viudas, D.O. Penedés 33,00

CHAMPAGNE

Brut Imperial,
Moët & Chandon, Épernay 98,00

Brut Imperial Rosé,
Moët & Chandon, Épernay 118,00

Laurent Perrier Brut,
Laurent Perrier, Tours-sur-Marne 118,00

NON-ALCOHOLIC BEVERAGES

Water and soft drinks 20,00

AFTER DINNER PARTY: DRINKS AND MIDNIGHT SNACK

The party will take place at the inside dance floor room from 11:00 PM until 4:00 AM. If you desire a drink that isn't on our list, please contact us so that we can include it.

OPEN BAR

The open bar option with the standard or premium drinks selection can be consumed without a limit for a set price per person per hour. The price will be established from the total number of persons until the end of the night.

STANDARD SELECTION

Selection of house wines and cava

Whisky J&B, Gin Bombay Sapphire
Vodka Smirnoff, Rum Barceló

Liquores: Baileys, Tequila Olmeca blanco,
Jägermeister, Limoncello.

Beers, juices, soft drinks and mineral water

Prices

1st hour of standard selection 29,00
2nd hour of standard selection 18,00
3rd hour of standard selection 13,00
Each additional hour 13,00

PREMIUM SELECTION

Selection of house wines and cava

Whisky Ballantine's, Jack Daniel's
Vodka Stolichnaya, Tanqueray Gin,
Havana Club 5 years Rum

Liquores: Baileys, Tequila Olmeca blanco,
Jägermeister, Limoncello,

Beers, juices, soft drinks, and mineral water

Prices

1st hour of standard selection 33,00
2nd hour of standard selection 20,00
3rd hour of standard selection 15,00
Each additional hour 15,00

THE UPON CONSUMPTION

The upon consumption with the standard or premium drinks selection will be charged upon consumption with a minimum revenue per hour depending on the amount of guests.

Standard selection 12,00

Premium selection 14,00

House wine 8,00

Soft drink 6,00

Beer 6,00

There will be a minimum charge per hour not accumulative of :

Up to 50 guests 450,00

Up to 100 guests 650,00

For more than 100 guests 850,00

MIDNIGHT SNACK

Pa amb oli 12,50

Selection from Mallorcan "pizza" 9,50

Selection of sandwiches 14,50

Fried potatoes 8,00

Beef mini hamburger 10,00

Wagyu mini hamburger 14,00

Chili with meat and bread 12,50

Potato soup 12,50

Brownie 5,00

Selection of mini cupcakes, cake pops
and mini cakes 11,50

The Art of Celebration by St.Regis

The St. Regis Mardavall Mallorca Resort
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stregis.com/mallorca

Prices

Each prices mentioned are in Euros and include VAT. The hotel has the right to modify the tariffs in case of tax increase. Any local tax provided by the Government of the Balearic Islands will be charged to the final customer at the time of his departure from the room.

Payment

The first payment of 2,000 euros must be made by the time of the request confirmation date and by signing the reservation agreement of the banquet facilities.

In case of cancellation, the amount will not be refunded.

The second payment of 2,000 euros must be paid eight months before the event date.

The third payment of 50% of the total amount must be made three months before the event date.

The fourth payment is the remaining amount, it must be made one month before the event.

The remaining amount must be paid by the day of the event or during the hotel's departure the following day.

All deposits and payments must be made at the hotel's reception or at the bank account indicated in the footer's website.

Confirmation

If a pre-booking is made, the date will be blocked for 15 days. If we do not hear from you within the 15 days, we will understand that you are no longer interested in our offer.

The photographs used in this document refer to events carried out at our facilities, the shown set up and decoration may not be available or have an additional cost.

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Banco Santander Central Hispano
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