



ST REGIS
MARDAVALL • MALLORCA

Wedding Menu



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 truly hope that you find our offer attractive and that we will meet your expectations.

We look forward to attend to your inquiries.

Your event team



Tables

Oval tables that can seat 8, 9 or 10 people.

Menus

Below you can find our proposals for your Wedding Menu, which of course can be changed and personalized if needed. With your choice and our assessment we will create an exclusive menu for the occasion. It is possible to make changes and to switch items around from the different menus always keeping in mind that some dishes, when changed, can vary the price of the menu.

Our presents for the bride and groom

For weddings with more than 50 adults, the following services will be included in the package:

- One night accommodation and buffet breakfast in our St. Regis Mardavall Mallorca
- Free late check out until 6 pm
- Use of our Arabella Spa the day after your wedding with an one hour massage for each of you
- Tasting of the chosen menu for 6 people once the banquet celebration has been confirmed (except our buffets)
- Standard flower centerpieces for the tables
- Printed menu for each guest
- Seating plan and list with the names of all your guests

Blessing Ceremony

You can have that magical open air blessing ceremony that you have always dreamt of and hold it in our magnificent landscaped gardens. The price of 1420 Euros for up to 100 guests includes the table and chairs set up for the ceremony and standard flower arrangements. For more than 100 guests we are asking for 1620 Euros.

Music and dance

We can arrange musical entertainment during your ceremony and for the whole evening.

- Live music band: Prices upon request
- DJ: Prices upon request
- Dance Floor: 275 Euros

(It is mandatory to rent the dance floor if there will be dancing after the dinner)

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

Capacities

Please kindly be advised that the maximum capacity of our ballroom is 170 guests.

Coat Check

Coat check service could be provided for the price of 220 Euros.

Photographer

We can arrange a photographer for your special day if required.

Midnight snacks suggestions

If at the end of the party you would like to offer your guests a snack to recover their energy, we are offering you our early morning bites.

Prices

We inform you that all prices are in Euro including VAT which is subject to change.

Payments

- A deposit payment of 2000 Euros is required in order to save the date. This payment must be cleared in the hotel's account upon signature of the agreement between the client and the hotel.
- The second payment of 50% of the total amount pending has to be paid into the hotel's bank account 3 months before the event.
- The third payment of the remaining due amount must be deposited in the bank account of the hotel 1 month before the event.
- All payments must be either paid at the reception of the hotel or deposited at the following account:

Arabella Hospitality España S.L.U
St. Regis Mardavall
Banco Santander Central Hispano
Avenida Alexandre Rosselló 11, 1ª planta
07002 Palma de Mallorca
IBAN: ES77 0049 1853 13 2710434226
SWIFT: BSCH ESMX XXX

Confirmation

If you pre reserve your wedding day with us we will block the date for 15 days.

If after 15 days we do not receive a response please be advised that we will delete the pre reservation from our system.

Canapés

WE RECOMMEND 6-8 PIECES OF CANAPÉS PER GUEST PER HOUR
CANAPÉS ARE PRICED PER ITEM

Cold Canapés

Gilthead Ceviche	3.20	Vitello tonnato	3.20
Quail egg on poached pears purée	2.70	Smoked salmon Tartar with Keta caviar	3.20
Onion and leek quiche	2.70	Yoghurt soup with crispy tuna	2.70
Iberico ham with melon	3.20	Mini mozzarella with tomato pesto	2.70
Mango, cheese and lobster ravioli, red fruits sauce	3.20	Gazpacho “Mardavall”	2.70
Caramelized strawberry with foie	2.70	Foie gras yoghurt, peach and chili compote	3.20
Vegetarian sushi with wasabi and ginger	2.70	Mahon cheese crostini	2.70

Warm Canapés

Shrimps in tempura	3.20	Skewer of angler fish and lemon grass	2.70
Dates wrapped in bacon	2.70	Creamy coconut soup	2.70
Ham croquette with herb quark	2.70	Chicken and cheese paupiette with cumberland sauce	2.70
Aubergine creme, skewer of breaded oysters	3.20	Vegetable spring roll	2.70
Fried monkfish with gherkin sauce	2.70	Risotto tortino with calamari	3.20
Duck magret, orange juice and Pedro Ximenez jelly	2.70	Crustacean wan tan with mango	2.70
		Praline of foie gras with prune	3.20

Enhancements

Acorn fed “Bellota” Iberico Ham and homemade bread with tomato
(Assisted by a chef) 23

Buffet of National and International Cheese with a Selection of Grissini,
Crackers and Dried Fruits 14

Welcome Beverages Reception

BASED ON 1 HOUR RECEPTION
ALL PRICES ARE PER PERSON

Standard

Selection of house wines and cava

Mineral water

Soft drinks

Beers

40

Premium

Selection of house wines and cava

Mineral water

Soft drinks

Beers

Red, White and Dry White Martini

Campari

Sherry

Chamomile Sherry

49

Buffet Menus

BELOW MENTIONED BUFFETS MENUS ARE BASED ON 90 MINUTES OF CONTINUOUS SERVICE.
ALL BUFFETS MENUS INCLUDE FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE,
AN ASSORTMENT OF FINE TEAS SERVED WITH WHOLE MILK, CREAM, LOCAL HONEY & LEMON

Buffet Ponent (MINIMUM 25 PERSONS)

Rice salad with curry and chicken
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



Crustacean soup



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



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



White chocolate mousse with marinated strawberries
Apple tart with homemade almond ice cream
Chocolate Brownie
Assortment of seasonal fruits

76.00

The consumption of raw or undercooked food may increase the risk of food - borne illness

Spanish Tapas Buffet

(MINIMUM 25 PEOPLE)

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



Andalusian gazpacho



Suckling pig with Charcutera sauce and apples in white wine
Piquillo peppers filled with codfish
Mallorcan garlic prawns
Calamari Pica-Pica
Dates with bacon



Selection of Spanish cheeses



Mallorquin almond cake
Selection of homemade sorbets and ice creams
Assortment of fresh fruits with coconut cream
Crema Catalana

Plated Menus

PLATED DINNERS ARE BASED ON A MINIMUM OF FOUR COURSES AND INCLUDE A SELECTION OF ARTISANAL BREAD WITH FRENCH STYLE BUTTER, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AN ASSORTMENT OF FINE TEAS, SERVED WITH WHOLE MILK, CREAM, LOCAL HONEY & LEMON

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 sauteed in balsamic 22.50

Warm Starters and Entremets

- Homemade Tomato ravioli with a Parmesan sauce and rocket salad 20
- Boletus ravioli with Prawns and white Wine Sauce 20
- Scallops on roasted aubergine crème, tomato tartare and puffed rice 25.50

Soups

- Potato creme with truffle oil and candied cube of suckling pig 13.50
- Lobster Cream Soup with Sauterne and Scallop Mussel Skewer 17
- Coconut foam soup with prawns in tempura 15

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
- Fried Breast of Corn Poulard on Chanterelle Risotto and Port Wine jus 29.50
- Saddle of lamb, potato with chive, vegetables and legume ragout 33.50

Desserts

- Apple parfait, red fruits compote, chocolate and coffee tile 12
- Cappuccino of Mango and Buttermilk with Strawberries 12.50
- Strawberry and yoghurt sphere 12

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Wedding Cakes

OUR DELICIOUS CAKES ARE MADE TO YOUR SPECIFICATIONS.

Sponge cake:

Vanilla, Lemon or Chocolate

Jam fillings:

Strawberries, Raspberries, Peach, Apricot, etc

Mousse fillings:

Chocolate, Passion fruit, Mango, Peach, Pineapple, etc

Butter cream:

Fruits, Chocolate, Nougat, Grand Marnier, etc

Specials:

e.g. Sacher Cake covered with butter cream and fondant

7.50 per person



The cake is finished with chocolate, marzipan or fondant and exquisitely decorated to your desire.

Children's Menu

PLEASE CHOOSE ONE STARTER, ONE MAIN COURSE AND ONE DESSERT FROM THE PROPOSALS BELOW.

THIS MENU ALSO INCLUDES ALL SOFT DRINKS.

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

with Vegetables and French Fries, Rice or Oven Potatoes

Desserts

Crêpes filled with Chocolate Mousse
Ice cream with Smarties

Our Packages

OUR PACKAGES INCLUDE 1 HOUR DRINKS AND CANAPÉS RECEPTION AND THE BELOW OFFERED MENUS WITH THE PROPOSED PAIRED WINES. THE STANDARD DRINKS SELECTION AND 6 CANAPÉS OF YOUR CHOICE PER PERSON FROM THE ABOVE CANAPÉS SELECTION WILL BE SERVED DURING ONE HOUR.

Mardavall Special

Red tuna loin, mango and curry semifreddo, rocket salad, pine nuts and dried tomato



Oxtail Essence with Ravioli and Truffle



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



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



Raspberry and mascarpone Millefeuille with coconut caramel ice cream

Marqués de Riscal, Bodegas Marqués de Riscal, D.O. Rueda

Finca Resalso, Bodegas Emilio Moro, D.O. Ribera del Duero

Brut Barroco Reserva, Freixenet, D.O. Cava

Mineral Water

Coffee and Petit Fours

Price per person 157

Price with standard Wedding Cake 163

Classic Menu

Mediterranean variation, Canadian lobster, scallop tartar and crispy prawn,
mango and papaya salad, creamy melon and ginger sauce



Sea Bass Supreme with creamy clam rice, vegetable and dried tomato ravioli



Blackberry and mint sorbet with Rosé cava



Sirloin of beef with rice and cèpes cookie, tomato and artichokes tatin



Chocolates Variation

Viña Heredad, Bodegas Segura Viudas, D.O. Penedés
Valdubón roble, bodegas Valdubón, D.O. Ribera del Duero
Brut Barroco Reserva, Freixenet, D.O. Cava
Mineral Water
Coffee and Petit Fours

Price per person 164

Price with standard Wedding Cake 170

Beverage Menus

Wine Suggestion

White Wine

Viña Heredad, Bodegas Segura Viudas, D.O. Penedés	32
Hermanos Lurton, Bodega piedra negra, D.O. Rueda	35
Enate 234, Viñedos y Crianzas del Alto Aragón, D.O. Somontano	35
Vionta, comercial Oula, D.O. Rías Baixas	37
Blanc de Rueda, Herederos del Marqués de Riscal, D.O. Rueda	37
Macia Batle, bodegues Macia Batle, D.O. Binissalem	42
NouNat, Bodegues Binigrau, Vino de la Tierra de Mallorca	45

Red Wine

Marqués de Arienzo, bodeas Herederos del Marqués de Riscal, D.O. Ca. Rioja	32
Valdubon roble, bodegas valdubon, D.O. Ribera del Duero	36
Finca Resalso, Bodegas Emilio Moro, D.O. Ribera del Duero	37
Enate Crianza, Bodega Enate, D.O. Somontano	39
Macia Batle crianza, Bodegues Macia Batle, D.O. Binissalem	42
Conde de Valdemar, Bodegas Conde de Valdemar, D.O. Ca. Rioja	42
Aalto, bodegas Aalto, D.O. Ribera del Duero	65

Rosé Wine

Rosado de Lágrima, Bodegas Ochoa, D.O. Navarra	32
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Sparkling Wine and Champagne

Sparkling Wine

Brut Barroco Reserva, Freixenet, D.O. Cava	25
Reserva Real, Freixenet, D.O. Cava	39

Champagne

Brut Imperial, Moët & Chandon - Épernay	95
Brut Imperial Rosé, Moët & Chandon - Épernay	115

If you would like to have a wider range of wines, please do not hesitate to ask for more suggestions.

Soft Drinks, Mineral Water and Beers

Soft Drinks 0,2l

Coca Cola	6
Coca Cola light	6
Lemon	6
Orange	6
Tonic	6
Ginger Ale	6
Sprite	6

Juices 0,2l

Orange	6
Peach	6
Pineapple	6
Apple	6
Fresh orange juice	7

Waters 0,2l

Still water	5
Sparkling water	5
San Pellegrino	5

Beers

Paulaner Premium 0,33l	6
Paulaner Weizen 0,5l	6
Non-alcoholic Beer 0,33l	6
Coronita 0,33l	6

Open Bar

Upon consumption

Long drinks, standard selection 12

Long drinks, premium selection 14

House wine 8

Soft drink 6

Beer 6

There will be a minimum charge of:

450 € per hour up to 50 guests

650 € per hour up to 100 guests

850 € per hour as of 100 guests

Host bar

Standard selection

Selection of house wines and cava

J&B Whisky, Gin Bombay Sapphire

Smirnoff Vodka, Barceló Rum

Baileys Liquor, national beer

Soft drinks and juices, mineral water

1st hour of Standard selection 29 per person

2nd hour of Standard selection 18 per person

3rd hour and the following 13 per person

each additional hour 13 per person

Premium selection

Selection of house wines and cava

Whiskies Ballantine's & Jack Daniel's, Isle de Jura

Stolichnaya Vodka, Tanqueray Gin

Havana Club 5 years Rum, Baileys Liquor

National and international beer

Soft drinks, juices and mineral water

1st hour of Premium selection 33 per person

2nd hour of Premium selection 20 per person

3rd hour and the following 15 per person

each additional hour 15 per person