



**SON JULIA**  
Country House & Spa  
MALLORCA

Son Julia, located in the idyllic countryside of Mallorca, is a historic manor house built in the 15th century, which has now been transformed 2006 into a boutique hotel, retaining its atmosphere of elegance and tranquility. The hotel with its stunning rooms and grounds offers state-of-the-art facilities for the most discerning guests. With its beautiful and romantic 300 year old gardens, terraces, patio, and estate filled with fragrant citrus trees and palms, this boutique hotel offers many options for individual guests and families, making it the perfect place to hold a wedding or private event. With 32 charming individually designed rooms and impressive suites, some with private balconies and terraces, spacious bathrooms and tranquil countryside views offering guests elegance and comfort while retaining the peacefulness of a country estate. Please note if more rooms are built over the winter season there will be an additional charge in case of use.

# Canapés

Satay chicken skewer with soya sauce and sesame

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Salmon tartar with cucumber, avocado and caviar

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Peach gazpacho with marinated prawns

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Quiche with iberian ham and onion confit

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Vegetable maki with creamy avocado and wasabi

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Smoked salmon bruschetta with pico de gallo

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Tomato and mozzarella skewer with basil pesto

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Lamb skewer with vegetables and teriyaki sauce

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Pulled pork croqueta with kimchi mayonnaise

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Salmon tataki with Asian sauce

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## 1 canapé pp

Selection of 5 canapés: 19.00€ p/p.

Selection of 10 canapés: 36.00€ p/p.

# Gala Menu I

Crab and prawn bisque



Beef tenderloin with bouquet of vegetables and wild mushroom sauce



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Apple tarte tatin with cinnamon ice cream

Price: 65,00 €

# Gala Menu II

Foie gras with acid apple textures and beetroot sponge cake



Grilled turbot with olive risotto and baby carrots



Chocolate brownie with berries and vanilla ice cream

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Price: 68,00 €

## Gala Menu III

Beef carpaccio with Pecorino Romano and citrus dressing



Monkfish filled with foie and wrapped in Iberian ham, with potato and pumpkin



Chocolate coulant with mandarine sorbet and red berries

Price: 75,00 €

## Gala Menu IV

Lobster salad with cucumber carpaccio and apricot vinaigrette



Leg of lamb with potato confit and red Oporto sauce



White chocolate and mango mousse with strawberry caviar

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Price: 90,00 €

# Vegetarian Gala Menu

Local burrata with assorted tomatoes, fresh basil and lamb's lettuce



Mushroom ravioli with spinach and dried tomatoes



Pineapple carpaccio with coconut ice cream and red berries

Price: 50,00 €

# Children's Menu

Ham and chicken croquettes 10,00 €

Fish fingers with vegetables and chips 10,00 €

Hamburger with French fries 13,00 €

Spaghetti, penne or ricotta raviolis with sauce: 12,00 €

- Bolognese
- Napolitana
- Carbonara



Chicken Nuggets with French fries 12,00 €

Fish of the day with vegetables 16,00 €

Grilled chicken breast with French fries 13,00 €



Crepe with cream, chocolate and vanilla ice cream 8,00 €

Varied ice cream sandwich 5,50 €

Varied ice creams and sorbets 3,50 €

# Mediterranean Buffet

(Min. of 40 persons)

Salad station, crudités, pickles and dressings  
Assorted tomato salad with mozzarella and fresh basil  
Caesar salad with corn fed chicken and parmesan  
Pineapple salad with prawns and rose sauce

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## Starters

Marinated salmon with fennel and cream cheese  
Vitello tonatto with tuna mayonnaise and lime wedges  
Sweet potato omelette with herb aioli  
Tomato bruschetta, red onion and olive  
Iberian cold meats, ramaillet tomatoes and olives

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## Soups

Pumpkin and ginger cream soup with croutons  
Andalusian gazpacho with garnish

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## Main Course

Grilled sea bream with Manchego ratatouille  
Salmon in leek sauce with sautéed spinach  
Chicken picatta with Parmesan, tomatoes, olives and capers  
Beef tenderloin with truffle puree and Oporto sauce

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## Desserts

Carrot cake with walnuts  
Crème bruleé with red berries  
Panna cotta with mango coulis  
Chocolate cake with orange sauce  
Cheese platter with marmalades  
Fresh fruit

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Price: 65,00 €

# Mallorca Buffet

(Min. of 40 persons)

Salad station, crudités, pickles and dressings  
Chickpea salad with peppers, onions and tuna  
Potato salad with Mahon cheese skewer  
Tomato salad, cod confit and black olives

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## Starters

Ham with asparagus and pico de gallo sauce  
Grilled leeks with romesco red pepper and nut sauce  
Sea food cocktail  
Crunchy Majorcan sobrassada pork sticks and pine nuts  
Cold meats and local cheeses

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## Soups

Pumpkin cream soup with croutons  
Peach gazpacho with marinated prawns

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## Main Course

Grilled sea bass with Majorcan red pepper, tomato and potato  
Hake au gratin with aioli and sautéed oyster mushrooms  
Suckling pig with small sautéed potatoes and rosemary gravy  
Leg of lamb with spinach, raisins and pine nuts

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## Desserts

Majorcan almond cake with vanilla cream  
Fig and dried apricot pastries  
Tart Tatin with dried fruits  
Caramelized rice pudding  
Selection of national cheeses  
Fresh fruit

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Price: 67,00 €



# Barbecue Buffet

Possible at the Mandarin Bistro or restaurant terrace (Min. Of 40 persons)

Simple salad station, crudités, pickles and dressings

Potato salad with red onion and bacon

Waldorf salad with Apple and walnuts

Greek salad with feta cheese and olives

Roast beef with tartar sauce

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## Starters

Marinated cilantro mushrooms

Asparagus with smoked salmon and vinaigrette

Russian salad with tuna and egg

Guacamole with tortilla chips

Spanish cold meats and cheeses

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## Soups

Onion soup with croutons

Melon soup with ham skewer

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## Main Course

Sea bream

Salmon

Entrecote

Pork ribs

Chicken breast

Marinated pork skewers

Chorizo criollo sausages

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## Side Dishes

Baked potatoes with fresh herb cheese

Grilled vegetables

Provençal tomatoes

Corn on the cob

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**Sauces**

Green pepper

Roquefort

Saffron

Mustard

Gravy

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**Desserts**

Chocolate brownie with walnuts and berries

Carrot cake with pistachio

Crème bruleé with berries

Panna cotta with mango coulis

Cheese selection with marmalade

Fresh fruits

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Price: 67,00 €

# Aperitif

## Aperitif I

Duc de foix cava, Ambar beer, soft drinks, orange juice, water **30.00 € (Per person and hour)**

## Aperitif II

Duc de foix cava, Ambar beer, soft drinks, Sanz Rueda Verdejo white wine, Antaño D.O. Rioja red wine, orange juice, water **33.00 € (Per person and hour)**

# Wine Packages

Served for the duration of the dinner (approx.. 2 hours)

## Agapanto Package

**Sparkling wine:** Duc de Foix Brut, D.O Cava

**White wine:** Sanz Rueda, verdejo, D.O Rueda

**Red wine:** Antaño D.O. Rioja, tempranillo

**Water, soft drinks**

**35.00€ per person**

## Las Bóvedas Package

**Sparkling wine:** Duc de Foix rosé, Trepas D.O. Cava

**White wine:** Son Julia, Prensal, Chardonnay, Vi de la terra Mallorca

**Red wine:** Macià Batle añada Manto negro, Cabernet, Merlot, Syrah D.O. Binissalem

**Water, soft drinks**

**42.00€ per person**

## Son Julia Package

**Sparkling wine:** Moet Chandon Imperial A.O.C Champagne

**White wine:** Son Prim Blanc, Merlot, D.O Sencelles

**Red wine:** Macià Batle 1856, Manto Negro, Cabernet, Merlot, Syrah D.O. Binissalem

**Water, soft drinks**

**59.00€ per person**

## Open Bar I

Smirnoff vodka, J&B whiskey, Beefeater gin,  
Ron Bacardi rum, beer, Son Julia white wine,  
Soft drinks and water.

**35.00 € (per person for 1 hour)**  
**Per additional hour: +20. 00 € per**  
**person with a minimum**  
**expenditure of 300.-€ per hour**

## Open Bar II

Absolut vodka, J&B whiskey, Puerto de Indias gin,  
Barceló dark rum, beer, Son Julia white wine,  
Soft drinks and water.

**38.00 € (per person for 1 hour)**  
**Per additional hour: +20. 00 € per**  
**person with a minimum**  
**expenditure of 300.-€ per hour**

## Mallorquin Open Bar

KM.1 Vodka, KM.1 Gin, KM.1 Aged rum, KM.1 pink gin, beer, Son Julia  
white wine, soft drinks and water.

**43.00 € (per person for 1 hour)**  
**Per additional hour: +20. 00 € per**  
**person with a minimum**  
**expenditure of 300.-€ per hour**

- Please note that all food and beverage prices include 10% VAT.
- Our soft drinks include Coca Cola, Fanta lemon, Fanta orange & tonic

## Event spaces

### ***Salón Oriental & Terrace***

The beautiful Salon Oriental can host a maximum of 80-110 guests, and with its spectacular Arabic carvings and tapestries it is one of our most romantic rooms. This ballroom also has a large private terrace overlooking our vineyards and the countryside, it is perfect for having dinner or serving the canapés and aperitif.



### ***Solinit Gallery***

With a wood floor, a marble bar and featuring works of art, it seamlessly melds with an intricate crystal cupola to give the room an open light space, perfect for an aperitif, welcome drink or party for up to 120 guests.

### ***Mandarina Pool & Terrace***

With views over the small swimming pool, which can be used for the ceremony itself or as an open air BBQ restaurant with a relaxing atmosphere for informal dining under the Majorcan sky for up to 60 guests.



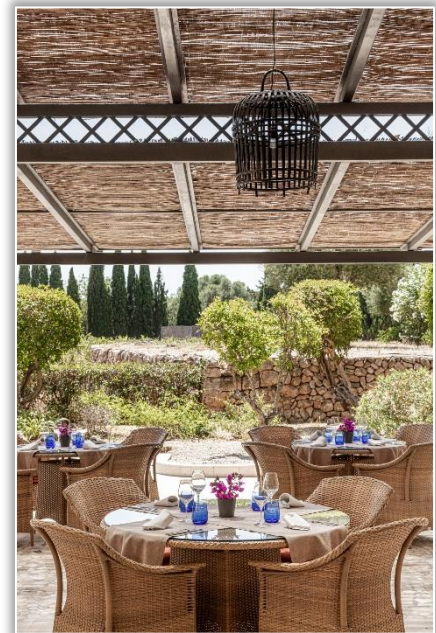
### ***Orange Patio & La Bodeguita***

A charming patio with orange trees, ideal to start the wedding with a welcome drink or canapés, for up to 120 guests. La Bodeguita is the smallest and most historic of the banqueting rooms and is situated in the Orange Patio - perfect to host a pre wedding dinner for up to 20 guests.



### ***Las Bóvedas Restaurant & Terrace***

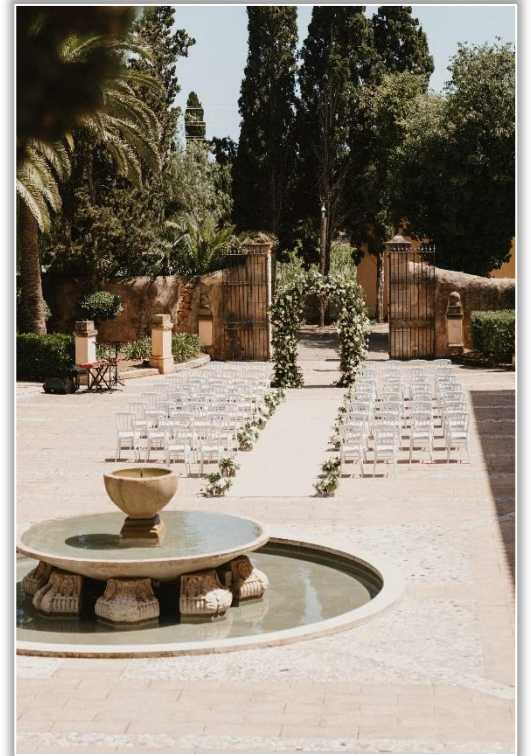
Our gourmet restaurant offers a modern cosy interior covered with typical sandstone arches and glass doors opening onto the terrace which overlooks the vineyard. Both these spaces can be connected by opening all the glass doors and giving an indoor/outdoor combination.










### ***Gardens and Fountain courtyard***

A beautiful, rambling garden with winding paths and hidden corners perfect for charming ceremonies & aperitifs for up to 110 guests. Or the Fountain courtyard which can host up to 150 guests for a ceremony or dinner.



# Capacities

Event Location	Size	Reception 	Banqueting 	Theatre 	U-Shape 	Class-Room 
Salón Oriental (1 <sup>st</sup> floor)	250 m <sup>2</sup> 6 m ceiling height	200	110	150	100	100
Salón Oriental Terrace (1 <sup>st</sup> floor)	250 m <sup>2</sup>	100	60	60	/	/
Mandarina Pool & Grill Terrace (1 <sup>st</sup> floor)	180 m <sup>2</sup>	110	60	/	/	/
Orange Patio (ground floor)	250 m <sup>2</sup>	120	/	40	/	/
La Bodeguita (ground floor)	40 m <sup>2</sup> 3,5 m ceiling height	20	20	20	/	16
Solinit Gallery (ground floor)	200 m <sup>2</sup> 3 m ceiling height	120	80	100	40	60
Fountain Courtyard (ground floor)	350 m <sup>2</sup>	150	150	/	/	/
Las Bóvedas Restaurant interior (ground floor)	150 m <sup>2</sup>	90	40	90	40	80
Las Bóvedas Restaurant Terrace (ground floor)	250m <sup>2</sup>	70	70	100	60	90

## Standard facilities:

- ✓ Air-Condition
  - ✓ Internet Access
  - ✓ Sound System
  - ✓ Exhibit Space
  - ✓ Audio-Visual Equipment
- The number of available seating and options may vary depending on type of event (buffet, menu, type of tables/chairs). On request, we are delighted to prepare an individual offer.
  - Please note that there will be a surcharge for the set-up of the wedding ceremony space and dinner space (includes chairs with covers, tables etc) of 25€pp if using the hotel's furniture.
  - Please note that music is permitted in exterior spaces until 23:00, after this time there is a limit of 50 decibels, so after 23:00 the party must be held inside.



# Exclusive Booking

**5.000 m<sup>2</sup> including 32 rooms of which:**

***7 Superior, 8 Superior Garden, 5 Deluxe, 6 Deluxe Superior, 2 Junior Suites, 1 Suite Junior Deluxe, 4 Junior Suite Terrace and 1 Grand Suite***

<b>Month</b>	<b>Minimum stay</b>	<b>Price per night €</b>
March & November	2	10.500
April, May, September, & October	3	26.000

*Plus 30.000€ minimum expenditure on Food & Drinks during the exclusive rental, this amount is pre-paid by the bride & groom.*

*Please note that we do not host exclusive weddings in July or August.*