

Yes, I Do!

Barceló
weddings

Barceló Illetas Albatros, a unique and stylish setting.
Its privileged location overlooking the sea makes this
hotel the perfect choice for your wedding.

The entire Barceló Illetas Albatros team will be at your service.
We welcome you to explore our facilities and culinary creations
crafted by our chef.

Within this brochure, you will discover everything that Barceló Illetas
Albatros can offer to ensure your most significant day becomes a
truly memorable occasion.



Barceló Illetas Albatros

Why Barceló Illetas Albatros?

Because we want to spoil you

Free Honeymoon suite on the wedding night with complementary gift.

Late check-out on the day following the wedding (subject to availability)

Spa & U-Wellness free access.

Because your guests are our guests

Tasting menu for 2 people included (for wedding from 50 guests). In case of weddings with less than 50 guests, for any additional participants of the tasting menu it will be applied a 50% of the price of the chosen menu.

Up to three free parking lots on the wedding day in our private parking.

Menus can be adapted by offering allergy free alternatives.

The Barcelo Illetas Albatros is an adult only hotel (over 17 years of age) although, children of any age can attend the event.

Because we want to delight you

Crafted menus.

Attractive table centerpieces

Mise en place and personalized printed menus.

Because you deserve a great gift!

Complementary night on your first wedding anniversary (subject to availability).

Another Style Celebrations

We would like to be your choice for any type of celebration from informal weddings to any kind of anniversaries, all completely customizable, to make your day unforgettable

Barcelo magic

We bring magic to delight your guests, to create a world of sensations and flavors, with lights and sounds that will mark the beginning of your new adventure together.

Ceremony seating options

Vintage Ceremony: €1.100

Altar table and bench for the bride and groom
Chairs for 24 guests
Reading lectern
Flower arrangements
Esparto grass aisle runner
Loudspeaker system with sound table, speakers and wireless microphone
Ceremony time: from 7:30pm
VAT included



Classic Ceremony: 1.400€

Altar table and bench for the bride and groom
Chairs with covers for 24 guests
Reading lectern
Flower arrangements
Red aisle runner
Loudspeaker system with sound table, speakers and wireless microphone
Ceremony time: from 7:30pm
VAT included



A different wedding

Wedding Cocktail Illetas

Cold Appetizer

Beetroot salmorejo with avocado and cheese
Salmon Tataki with tomatoes
Shrimp and jerky salad
Short rib sam
Pastrami sandwich
Oxtail brioche

Hot Appetizer

Galician style octopus
Prawn, boletus and foie stew
Pork and pickled onion bao
Cod rocks and tartar sauce
Stew croquette with kimchi
Veal samosas with raita

Desserts

Fruit
Banoffee cup
Coconut rice pudding
Chocolate cremadillos
Sweet garden

Water, soft drinks, beer, Barceló Wine Selection and coffee

99€per person (VAT included)

Service time: 2 hours

Minimum 50 adults

Illetas Terrace venue fee: 450€

Extras

40-49 adults: +10%
30-39 adults: + 20%
20-29 adults: + 30%
2-19 adults: +40%

Wedding Cocktail Albatros

Cold Appetizer

Sweet corn cream with smoked eel
Sea bass ceviche
Salmon tataki with green tomato gazpacho
Steak tartar
Shrimp and dried beef salad
Smoked sardine coca
Sam rib

Hot Appetizer

Oxtail brioche
Porcella potato coca
Low-temperature cooked pork with red pepper puree and Harissa
Spicy cuttlefish
Galician style octopus
Kentucky style chicken with lime and basil crème fraîche
Crispy king prawns with kimchi
Cod rocks

Desserts

Fruit
Coconut rice pudding
Chocolate cremadillos
Sweet garden

Water, soft drinks, beer, Barceló Wine Selection and coffee

118€ per person (VAT included)

Service time: 2 hours
Minimum 50 adults
Illetas Terrace venue fee: 450€

Extras

40-49 adults: +10%
30-39 adults: + 20%
20-29 adults: + 30%
2-19 adults: +40%

Menu 1

Appetizer

Sweet corn cream with smoked eel

Spicy beetroot gazpacho with avocado and payoyo cheese
cream Sea bass ceviche

Lamb tajin

Spicy cuttlefish

Stew, Iberian ham and mushroom croquettes

Main

Seafood bisque with potatoes and crayfish

Iberian pork cheek with apple cream and crunchy nuts

Dessert

Sacher cake

Water, soft drinks, beer, Barceló Wine Selection, coffee

120€ per person (VAT included)

Not included: DJ and Open Bar

Minimum 50 adults

Venue fee: 950€

Extras

40-49 adults: +10%
30-39 adults: + 20%
20-29 adults: + 30%
2-19 adults: +40%

Menu 2

Appetizer

Salmorejo with Iberian ham

Prawn and cured beef salad

short rib sam

Codfish confit with Kumquat gel

Prawn stew with mushroom

Beef samosas with Raita sauce / Vegan samosas

Broad beans with octopus and wakame / Broad beans with tofu

Oxtail brioches

Main

Salmon confit salad on Pernickel bread with cucumber and crème fraîche vinaigrette

Sirloin steak with artichokes, foie gras and prawns

Dessert

Torrija with ginger ice cream

Water, soft drinks, beer, Barceló Wine Selection, coffee

150€ per person (VAT included)

Not included: DJ and Open Bar
Minimum 50 adults

Venue fee: 950€

Extras

40-49 adults: +10%
30-39 adults: + 20%
20-29 adults: + 30%
2-19 adults: +40%

Menu 3

Appetizer

Salmon tataki with tomatoes
gazpachoSteak tartar
Cherry gazpacho with anchovies and parmesan cheese
Babaganoush with pita bread
Green curry soup with fried langoustine
Roast duck magret with Hoisin and sweet potato cream
Low temperature cooked pork with red pepper and Harissa puree
Galician style octopus
Crispy king prawn with kimchi
Potato bomb with causa limeña fried, honey and mustard mayonnaise

Main

Tagliatelle salad with lobster
Turbot in its own juice and roaster apricots
Sorbet of your choice
Lamb shoulder with couscous, white garlic and pistachio nuts

Dessert

White chocolate, rhubarb and yuzu cold soup
Water, soft drinks, beer, Barceló Wine Selection, coffee

215€ per person (VAT included)

Not included: DJ and Open Bar
Minimum 50 adults

Venue fee: 950€

Extras

40-49 adults: +10%
30-39 adults: + 20%
20-29 adults: + 30%
2-19 adults: +40%

Children's menu

Menu 1

Serrano Ham
Ham Croquettes
Mozzarella Sticks
Chicken Escalope with chips
Dessert
Water and soft drinks

30€ per person (VAT included)

Menu 2

Mini Burger
Mini Pizzas
Squid Calamari
Onion Rings
Breaded Chicken Bites
Pasta Bolognese
Dessert
Water and soft drinks

40€ per person (VAT included)

Craft your menu

Crafted menus must include a minimum of:

6 appetizers + starter + main course + dessert + drinks selection (served during the appetizer and banquet).

Aperitif and banquet venue not included in the price

Cold Appetizers

	€
Sweet corn cream with smoked eel	5.25
Salmorejo with Iberian ham	5.25
Salmorejo of spicy beetroot with avocado and Payoyo cream	5.25
Sea bass ceviche	5.25
Salmon tataki with green tomato gazpacho	5.25
Steak tartar	5.25
Txangurro with pumpkin and sea urchin	5.25
Prawn and jerky salad	5.25
Bulgur salad	5.25
Smoked sardine coca	5.25
Melon and coconut soup	5.25
Papaya salad	5.25
Cherry gazpacho with anchovies and parmesan cheese	5.25
Babaganoush with pita bread	5.25
Short Rib Sam	5.25
Green curry soup with fried langoustine	5.25
Codfish confit with Kumquat gel	5.25

(VAT included)

Minimum 50 adults

Extras

40-49 adults: +10%
30-39 adults: + 20%
20-29 adults: + 30%
2-19 adults: +40%

Hot appetizers

	€
Porcella potato coca	5.25
Tom Kha Kai shiitake soup	5.25
Lamb and vegetable tajin	5.25
Roast duck magret with Hoisin and sweet potato cream	5.25
Low temperature cooked pork with red pepper puree and Harissa	5.25
Cuttlefish pica pica	5.25
Mini hamburgers / Vegan mini hamburgers	5.25
Prawn stew with boletus mushrooms	5.25
Galician style octopus	5.25
Stew, Iberian ham and mushrooms croquettes	5.25
Veal Samosas with Raita sauce / Vegan Samosas	5.25
Kentucky-style chicken with lime and basil crème fraîche	5.25
Broad beans with octopus and wakame / Broad beans with tofu	5.25
Crispy king prawn with kimchi	5.25
Cod rocks (tempura cod with shichimi)	5.25
Potato bomb with mustard, fried causa limeña and honey mustard mayonnaise	5.25
Gnocchi with Idiazábal and sage foam	5.25
Roasted vegetables with feta cheese and pomegranate	5.25
Oxtail brioche	5.25

(VAT included)

Minimum 50 adults

Extras

40-49 adults: +10%

30-39 adults: + 20%

20-29 adults: + 30%

2-19 adults: +40%

Starters

	€
Tagliatelle salad with lobster	36.00
Tomato tartar with cod confit	26.00
Grilled half lobster with fennel and orange salad	36.00
Salmon confit salad on Pernickel bread with cucumber and crème fraîche vinaigrette	30.00
Beef carpaccio with pickled shiitakes, Hoisin gel and cured Mahones cheese crumble	26.00
Low temperature Iberian pork shoulder with boletus and truffle, dried fruit caramel and roasted sweet potato purée	26.00
Scallops with banana purée with passion fruit and pico de gallo	25.00
Peas, apple and cinnamon cream, fennel salad with peeled peas	24.00
Beetroot soup with cod confit	24.00
Seafood bisque with potato and langoustine	24.00
Lamb ravioli in its own juice, tamarind and snow peas	24.00

Fish

Sea bass fillet with snow peas, fennel and ponzu sauce	29.00
Cod with chilli and lime mashed potato, onion and black olive sauce	27.00
Hake with shiitakes and candied cherries tomatoes with clam sauce	28.00
Turbot in its own juice with roasted apricots	32.00
Sea bream with foie gras, prawns and boletus sauce	28.00

Meat

Iberian pork cheek, apple cream and crunchy nuts	27.00
Beef sirloin with artichokes, foie gras and prawns	36.00
Matured entrecote with confit peppers	42.00
Fillet of lamb with couscous and white garlic pistachios soup	33.00
Shoulder of suckling lamb with potatoes	35.00
Duck magret with Hoisin and roasted sweet potato cream	32.00
Guinea fowl thigh with redcurrant sauce and artichoke crisp	30.00
Tagliata of veal, red plum and rocket	42.00

(VAT included)

Minimum 50 adults

Extras

40-49 adults: +10%
30-39 adults: + 20%
20-29 adults: + 30%
2-19 adults: +40%

Sorbets

€

Mojito sorbet	10.00
Strawberry and Puerto de Indias sorbet	10.00
Mango sorbet	10.00
Pineapple and liquorice sorbet	10.00

Desserts

Cardenal de Lloseta with marron glacé	12.00
Torrija with ginger ice cream	12.00
Sacher cake	12.00
Banoffee	12.00
Cold white chocolate, rhubarb and yuzu gel soup	12.00
Apple tatin with citrus soup	12.00

Barceló Wine Selection

Etcétera – D.O. Rueda – (White)
 Nuviana – (Red)
 Castell d'Ordal – D.O Cava
25,00€ per person

Mallorca Wine Selection

Ses Nines – D.O. Binissalem – (White)
 Ses Nines Negre Selecció – D.O. Mallorca – (Red)
 Freixenet Brut Barroco – D.O Cava
38,00€ per person

Illetas Wine Selection

Bicicletas y Peces – D.O. Rueda – (White)
 Solar Viejo Crianza – D.O. Rioja – (Red)
 Freixenet Brut Barroco – D.O Cava
30,00€ per person

Premium Wine Selection

Jean Leon Chardonnay – D.O. Penedés – (White)
 Marqués de Murrieta reserva – D.O. Rioja- (Red)
 Henry Abelé Brut- D.O Champagne
55,00€ per person

Drinks included: beer, mineral water, soft drinks and coffee

(VAT included)

Minimum 50 adults

Extras

40-49 adults: +10%
 30-39 adults: + 20%
 20-29 adults: + 30%
 2-19 adults: +40%

Open bar & late night snack

(Any delays during the celebration will directly affect the service, so that the open bar will still end at the time previously contracted with the hotel)

STANDARD OPEN BAR

Smirnoff Vodka
Absolut Vodka
Beefeater Gin
Tanqueray Gin
Seagrams Gin
Barceló Rum
Havana 7 Rum
Jack Daniels
Red Label
Tia María
Baileys
Pacharán
Majorcan Herb
Liqueur

Soft Drinks
Water
Beer
Cava

35€ per person
First 2 hours

Additional hour 14€ per person

PREMIUM OPEN BAR

Grey Goose Vodka
Absolut Vodka
Bombay Sapphire Gin
Tanqueray Gin
Hendricks Gin
Barceló Rum
Matusalem 7 years old
Jack Daniels
Chivas Regal 12 years
old Tia María
Baileys
Pacharán
Majorcan Herb Liqueur

Soft Drinks
Water
Beer
Cava

45€ per person
First 2 hours

Additional hour 20€ per person

SNACK BUFFET

Option 1

Mini brie and blueberry sandwiches
Marinated salmon mini sandwich
Assorted majorcan ensaimadas

8,00€ per person

Option 2

Ham and cheese boards with
grissini
Marinated salmon mini sandwich
Assorted mini cocas
Roast beef, tomato and sour cream
sandwiches
Assorted rubiols

11,00€ per person

Option 3

Ham and cheese boards and grissini
Mini burger
Kentucky style chicken
Iberian ham sandwiches Foccacia
Assorted rubiols

15,00€ per person

CANDY BAR

(minimum 50 pax)

8,00€ per person

The free bar is charged as follows:

First 2 hours: 100% of the adult guests

3rd and 4th hours: 60% of the adult
guests

5th hour onwards: 40% of the adult
guests (minimum 50 adults)

Extras

40-49 adults: +10% | 30-39 adults: +20%
20-29 adults: +30% | 2-19 adults: +40%

Conditions

DEPOSIT AND CANCELLATION POLICIES

Initial deposit of 20% as a firm reservation upon signing the contract.

The said deposit will be deducted from the total invoice. 50% to be paid two months prior to the event.

The remaining amount of the pro forma invoice will be settled a maximum of one week before the event.

If at the time of the celebration of the event the contracted number of guests do not attend, the client is obliged to pay for the total number of diners that were confirmed 14 days before the celebration of the event.

TOTAL CANCELLATION

From the signature of the contract to 4 months before, 15% of the total of the pro forma invoice will be charged. Between 4 months and 2 months before, 50% of the total of the pro forma invoice will be charged.

Between 2 months and 30 days before, 75% of the total of the pro forma invoice will be charged.

Between 30 days and the arrival day, 100% of the total of the pro forma invoice will be charged.

GUEST REDUCTION

From the signing of the contract up until 2 months before the event a 15% reduction in the number of contracted guests is permitted. If the number is more than 15%, there will be a charge of 30% of the catering services contracted for the number of cancelled guests. From 2 months to 15 days before the wedding a reduction of 10% in the total number of guests is permitted. If the number is more than 10%, there will be a charge of 50% of the catering services contracted for the number of cancelled guests.

From the 14th day and the event day it will be charged the 100% of the cancelled services

DATA PROTECTION LAW

In accordance with the content of article 5 of the Organic Law 15/1999 of Data Protection and article 12 of the Royal Decree 1720/2007 on the signing of this document you expressly consent that the data given upon contracting the service may be taken and treated within the files belonging to BARCELÓ ARRENDAMIENTOS TURISTICOS S.L., with business address at Calle Josep Rover Motta nº 27, Palma de Mallorca 07006, Spain.

The purpose of the treatment of this information is to manage the reservation of the convention room or dining room for a banquet and to provide optimal service to you as our client and, in the case that you are in agreement, to send you commercial information, either by e-mail, channelmail, telemarketing, or mailing, with regards to the products and services of Barceló Hotels & Resorts and the Group companies, as well as products and services of third parties relating to the leisure and tourism industry, restaurants and to the sale and promotion of shared ownership properties:

I do not accept the receipt of commercial information under the terms stated above.

In the same manner, you expressly consent that the data given and that, which may be collected during the service given, may be ceded to the different Hotels of the Barceló Hotels & Resorts chain, as well as other Partners of the Barceló Group within and outside of Spain for the purposes previously mentioned.

We inform you that, at any time, you may exercise the rights recognized by Law and, in particular, those of access, rectification, cancellation and opposition, by writing to the General Marketing Manager, at the postal address stated above or by e-mail to the following address: lopd@barcelo.com, identifying yourself as convenient. (ref. Data protection).

STATE LEGISLATION CLAUSE

According to the current State Legislation, smoking is not permitted in any of the rooms or indoor areas.