

Yes, I Do!

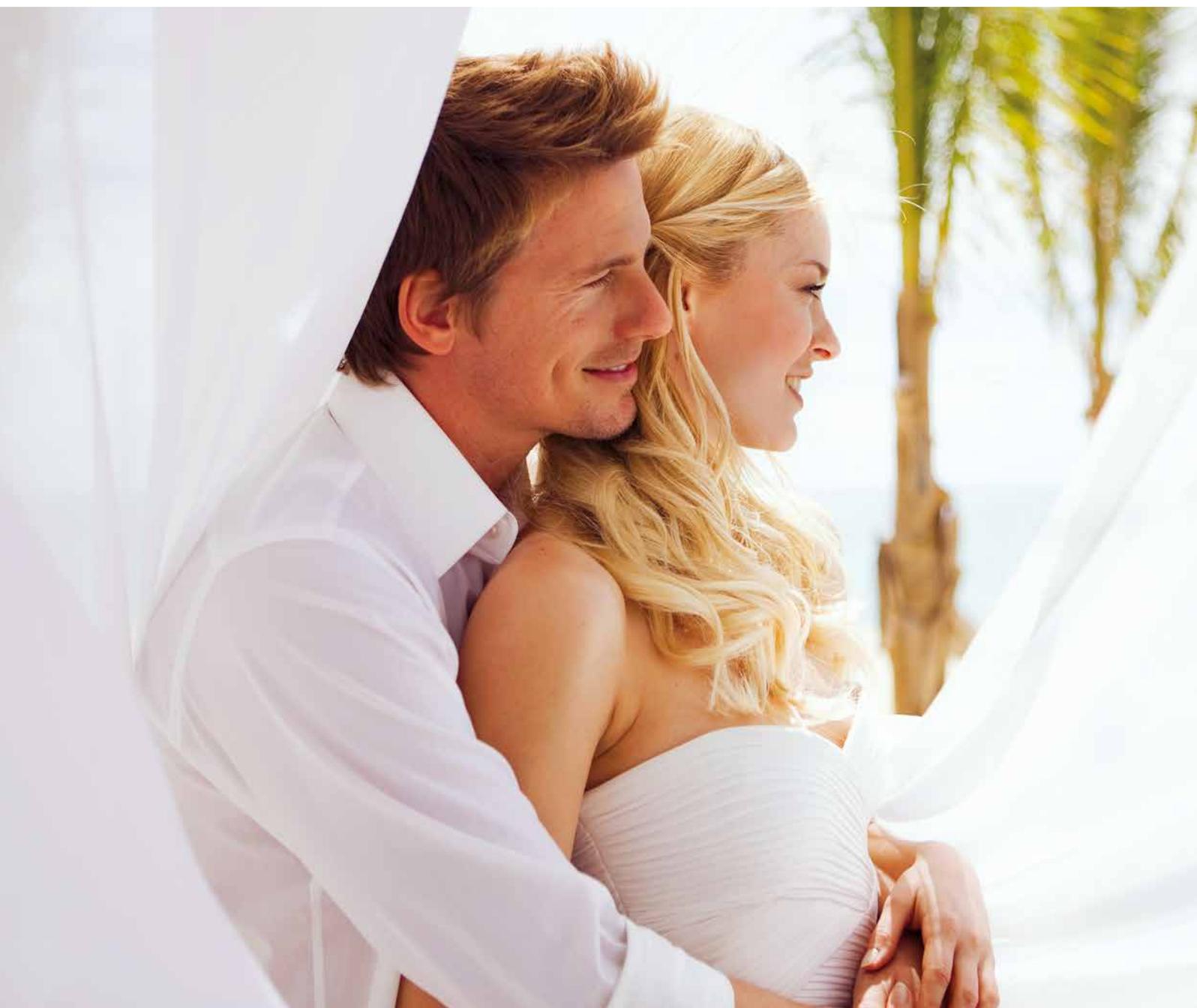
Barceló weddings

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 disposal and we invite you to discover our facilities and the menus created by our Chef Alfonso García.

In this dossier you will find all that the Barceló Illetas Albatros can provide to make your most important day unforgettable.



Barceló Illetas Albatros

Why Barceló Illetas Albatros?

Our exclusive offer and our personalized services.

Because we want to spoil you

Free Honeymoon suite on the wedding night with special details including a bottle of cava, chocolates and breakfast in the room.

Late check-out from the hotel the next day.

Access to the Thalasso Spa & Wellness.

Because your guests are our guests

Special prices on accommodation for your guests.

Tasting of the chosen menu for 6 people (weddings from 60 guests*).

3 parking spaces on the day of the wedding.

Menus can be adapted to meet the requirements of those with food allergies.

Because we want to delight you

Totally personalized menus.

Attractive table centrepieces.

Individual menus for all your guests.

Function room free of charge (maximum number of diners: 150).

Because you deserve a great gift!

One night free stay in the Hotel on the occasion of your first wedding anniversary (subject to availability).

The Barceló Illetas Albatros is an "Adults only" hotel (over 17 years of age), although children can attend the event.

Another Style Celebrations

At Barceló we would like to be your choice for any type of celebration you can imagine: informal weddings, anniversaries all completely personalized so that you have an unforgettable day.

We bring a touch of magic to surprise your guests and create a world of sensations and flavours, of sounds and light that will mark the beginning of your new adventure together.

We offer the room or space in which to hold the banquet or cocktail hour, and we also suggest:

Vintage Ceremony: €800

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: 7:30 pm or later

All prices include VAT



Classic Ceremony: 950€

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: 7:30 pm or later

All prices include VAT



A different wedding

Wedding Cocktail 1

Cold Aperitifs

Cream of sweetcorn with pickled wild mushrooms and a potato airbag
Tunnbröd with ham, sun-dried tomato, melon and a mint crisp
Marinated sardine with wakame seaweed and sesame oil
Tuna tartar with an air of orange
Half sphere of foie with mango and cocoa
Prawn skewer with pineapple and sweet and sour sauce
Mahon cheese with rose marmalade

Hot Aperitifs

Mini red Wagyu burgers with cheese
Wild mushrooms with truffled potato cream and a smoky aroma
Chicken and pineapple skewer with peanut butter
Salmon cube with a pork airbag and a citrus cream

Desserts

Tea Brownie
Chocolate and orange mini cakes
Apple and white chocolate strudel

Water, soft drinks, beer, juices, Barceló Wine Cellar

75€ per person (VAT included)

Duration of service: 2 hours

Cocktail style service.

Minimum 50 adults

Supplements

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

Wedding Cocktail 2

Cold Aperitifs

Gazpacho shot with a ham crisp
Modena vinegar veil filled with tuna mousse
Octopus skewer with potato and paprika oil
Sea bass ceviche with a honey crisp
Mini herb rectangle with spiny crab and lime caviar
Sautéed sweet peppers with Santoña anchovies
Foie yoghurt with a blue potato crisp
Tuna tataki with red pepper chutney and lentil sprouts
Prawn skewer with pineapple and a sweet and sour sauce

Hot Aperitifs

Cod with vegetable and garlic with a smoked potato foam
Artichoke heart filled with langoustine and grilled tapenade
Smoked casserole croquettes
Crispy calamari with sesame and a tomato and basil marmalade
Lamb skewer with cajun sauce

Desserts

Tea Brownie
Chocolate and orange mini cakes
Macarons
White and dark chocolate glasse

Water, soft drinks, beer, juices, Barceló Wine Cellar

85€ per person (VAT included)

Duration of service: 2 hours

Cocktail style service.

Minimum 50 adults

Supplements

40-49 adults: +10%

30-39 adults: + 20%

20-29 adults: + 30%

2-19 adults: +40%

Menu 1

Aperitif

Gazpacho shot with a black olive biscuit
Mahon cheese with rose marmalade
Tunnbröd with ham, sun-dried tomato, melon and a mint crisp
Langoustine and vegetable parcel with mango chutney
Wild mushrooms with truffled creamed potato and a smoky aroma
Smoked casserole croquettes

Menu

Cream of leek and potato, medallion of cod with a pork crisp and chopped Italian sun-dried tomato
Pork fillet with truffled potato with a sweet raisin sauce and fried cassava
Semifreddo with mango, dark chocolate and strawberries

Water
Soft drinks
Beer
Barceló Wine Cellar
Coffee

90€ per person (VAT included)

Not included: DJ and Open Bar
Minimum 50 adults

Supplements

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

Menu 2

Aperitif

Modena vinegar veil filled with tuna mousse
Marinated sardine with wakame seaweed and sesame oil
Octopus skewer with potato and paprika oil
Tunnbröd with ham, sun-dried tomato, melon and a mint crisp
Flaked cod with paprika and garlic and a smoked potato foam
Grilled langoustine skewer with romesco sauce
Cheese, garlic shoots and bacon in tempura

Menu

Salmorejo with spiny crab fried in panko

Mojito Sorbet

Iberian pork cheek casserole with Anna potatoes and caramelised onion

Chocolate mousse cake with vanilla ice cream and forest fruits

Water
Soft drinks
Beer
Barceló Wine Cellar
Coffee

100€ per person (VAT included)

Not included: DJ and Open Bar
Minimum 50 adults

Supplements

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

Menu 3

Aperitif

Cockle jelly with gold dust
Foie yoghurt with blue popping Candy
Tuna tataki with red pepper chutney and lentil sprouts
Gazpacho shot with a black olive biscuit
Modena vinegar veil filled with tuna mousse
Half-moon of Wagyu beef, tomato sponge and chimichurri dressing
Chicken and pineapple skewer with peanut butter
Wild mushrooms with truffled potato cream and a smoky aroma
Cheese, garlic shoots and bacon in tempura

Menu

European lobster and octopus, bean sprouts, Italian tomato and sea urchin jelly with turmeric

Cod fillet, sautéed vegetable spaghetti, cream of dried peppers and a razor shell in tempura skewer

Classic Lemon and Cava Sorbet

Veal fillet steak with dried fruits in Port and poppadom

Almond cake with ice cream and a pineapple carpaccio

Water
Soft drinks
Beer
Barceló Wine Cellar
Coffee

120€ per person (VAT included)

Not included: DJ and Open Bar

Minimum 50 adults

Supplements

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

Children's menu

Menu 1

Serrano Ham
Iberian Ham Croquettes
Mozzarella Sticks
Chicken Escalope with Chips
Cake or Ice Cream

Menu 2

Battered Calamari Rings
Onion Rings
Breaded Chicken Bites
Veal Escalope with Chips
Cake or Ice Cream

25€ per person (VAT included)

Personalized menu

Cold Aperitifs

€

Cream of asparagus with minced smoked salmon	3,50
Lychee ajoblanco cold soup with minced grapes	3,50
Cream of sweetcorn with pickled wild mushrooms and a potato airbag	3,50
Gazpacho shot with a black olive biscuit	3,50
Modena vinegar veil filled with tuna mousse	4,00
Tunnbröd with ham, sun-dried tomato, melon and a mint crisp	4,00
Marinated sardine with wakame seaweed and sesame oil	3,50
Mahon cheese with rose marmalade	3,50
Sea bass ceviche with a honey crisp	4,00
Foie yoghurt with a blue potato crisp	4,00
Tuna tataki with red pepper chutney and lentil sprouts	4,00
Mini herb rectangle with spiny crab and lime caviar	4,00
Tuna tartar with an air of orange	4,00
Cockle jelly with gold dust	3,50
Smoky grilled vegetables with mozzarella pearls	3,50
Sautéed sweet peppers with Santoña anchovies	3,50
Half sphere of foie with mango and cocoa	4,00
Salmon and cheese cylinder with pineapple and cocktail sauce	3,50
Octopus skewer with potato and paprika oil	3,50
Duck, quail's egg and papaya skewer with Caesar sauce	3,50
Prawn skewer with pineapple and sweet and sour sauce	3,50

(VAT included)

Minimum 50 adults

Supplements

40-49 adults: +10%

30-39 adults: + 20%

20-29 adults: + 30%

2-19 adults: +40%

Hot Aperitifs

€

Half-moon of Wagyu beef, tomato sponge and chimichurri dressing	4,00
Cod with vegetables and garlic with a smoked potato foam	3,50
Artichoke heart filled with langoustine and grilled tapenade	3,75
Duck and apple skewer with honey	3,75
Cheese, garlic shoots and bacon in tempura	3,75
Wild mushrooms with truffled potato cream and a smoky aroma	4,00
Salmon cube with a pork airbag and a citrus sauce	3,50
Grilled langoustine skewer with romesco sauce	3,75
Boletus duxelles with ham and grissini	3,75
Salmon and prawn skewer with orange and mint sauce	3,75
Chicken and pineapple skewer with peanut butter	3,75
Lamb skewer with cajun sauce	4,00
Chicken, pepper and black olive skewer with guacamole	3,75
Smoked casserole croquettes	3,00
Langoustine with a potato crisp and a soy sauce pipette	4,00
Mini spring roll with sweet and sour sauce	3,50
Mahon cheese in a sun-dried tomato, bread and anchovy crust	3,50
Langoustine and vegetable parcel with mango chutney	3,50
Crispy calamari with sesame and tomato and basil marmalade	3,50

* The aperitif must include a minimum of 6 canapés

(VAT included)

Minimum 50 adults

Supplements

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

Starters

€

European lobster and octopus, bean sprouts, Italian tomato and sea urchin jelly with turmeric	22,50
Confit cod and sweet roasted pepper salad with a smooth anchovy cream	16,00
Warm fried Dublin Bay prawn salad with pickled wild mushrooms and smoked cod with a honey and yoghurt dressing	20,75
Cream of velvet crab with a cod brandade cylinder and grilled scallop	16,50
Cream of almonds with saffron, aubergine caviar and a Dublin Bay prawn	17,50
Cream of leek and potato, medallion of cod with a pork crisp and chopped Italian sun-dried tomato	16,50
Salmorejo with spiny crab fried in panko	17,50
Millefeuille of foie, marinated partridge and caramelised onion with raspberry marmalade and browned sugar coated almonds	18,50
Grilled half European lobster with papaya and pineapple salad	22,50
Flaky pastry with sweetbreads, mussels and langoustines, a tomato marmalade and lentil sprouts	17,50
Fine boletus soup with a mini ostrich burger and egg yolk strands	19,50

Fish

Cod fillet, sautéed vegetable spaghetti, cream of dried peppers and a razor shell in tempura skewer	23,50
Loin of Sea bass with a Castilian style torrija, jumbo prawn infusion and a large grilled prawn with poached egg	27,50
Baked turbot with roasted onion and mussels, cream of chives and a knafeh pastry	23,50
Loin of hake with a mustard and olive crust, courgette pisto, sun-dried tomato and prawn crackers	21,50
Monkfish cube, caramelised red cabbage with dried fruits, orange and honey cream and beansprouts	25,50

Meat

Veal fillet steak with fresh grilled foie, a green apple fried dough ball and a boletus edulis cream	26,50
Veal fillet steak with dried fruits in Port and a poppadom	23,50
Confit duck with apple and chestnut compote with a cranberry cream	19,50
Medallions of boneless pork shoulder, braised wheat, lychee skewer and cinnamon	20,50
Roast rack of lamb with a bacon and potato terrine and micro salad	23,50
Iberian pork cheek casserole with Anna potatoes and caramelised onion	19,50
Pork fillet with truffled potato with a sweet raisin sauce and fried cassava	21,50

(VAT included)

Minimum 50 adults

Supplements

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

Sorbets

€

Classic Lemon and Cava Sorbet	5,00
Mojito Sorbet	5,00
Herb Liqueur Sorbet	5,00
Passion Fruit Sorbet	5,00

Desserts

Raspberry and chocolate mousse with a light orange perfume	9,00
Banana and chocolate mousse on a crumble base	9,00
Orange and chocolate mousse on creamed rice pudding	9,00
White and dark chocolate duo with redcurrants dipped in icing sugar	9,00
Ferrero Roché with a white chocolate sauce	9,00
Yoghurt and mango semifreddo with chopped strawberries and stracciatella ice cream	9,00
Banoffee with forest fruits and cask vinegar	9,00
Baileys semifreddo with Sandro's vanilla ice cream	9,00
Almond cake with ice cream and a pineapple carpaccio	9,00

Drinks 1

Barón de Ley - D.O. Rioja – (White)
Solar Viejo Crianza – D.O. Rioja – (Red)
Freixenet Brut Barroco – D.O Cava

22,00€ per person

Drinks 2

Bicicletas y Peces - D.O. Rueda – (White)
Celeste Roble – D.O. Ribera del Duero – (Red)
Freixenet Brut Barroco – D.O Cava

24,00€ per person

Mallorca Drinks

Ses Nines - D.O. Binissalem – (White)
Susana Sempre Roble – D.O. Mallorca – (Red)
Freixenet Brut Barroco – D.O Cava

30,00€ per person

Drinks include beer, mineral water, selection of fruit juices, soft drinks and coffee

(VAT included)

Minimum 50 adults

Supplements

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

Open bar & late night snack

STANDARD OPEN BAR

Smirnoff Vodka
Absolut Vodka
Beefeater Gin
Tanqueray Gin
Bulldog Gin
Barceló Rum
Brugal Rum
Jack Daniels
White Label
Tia María
Baileys
Pacharán
Majorcan Herb Liqueur

Soft Drinks
Juices
Water
Beer

30€ per person

First 2 hours

Additional hour 9€ per person

PREMIUM OPEN BAR

Skyy Vodka
Absolut Vodka
Bombay Sapphire Gin
Tanqueray Gin
Bulldog Gin
Barceló Rum
Abuelo Rum 7 years old
Brugal Extra Mature Rum
Jack Daniels
Cardhu Black Label
Tia María
Baileys
Pacharán
Majorcan Herb Liqueur

Soft Drinks
Juices
Water
Beer
Cava
40€ per

40€ per person

First 2 hours

Additional hour 15€ per person

SNACK BUFFET

Option 1

Mini Sandwiches
Mini Bread Rolls with
Marinated Salmon
Selection of Ensaimadas

5,00€ per person

Option 2

Ham and Cheese Boards
with Grissini
Assortment of Mini Savoury Pastries
Mini Hamburgers
Selection of Ensaimadas

8,00€ per person

Option 3

Ham and Cheese Boards
with Grissini
Assortment of Mini Savoury Pastries
Mini Hamburgers
Mini Kebabs
Fresh Fruit Skewers
Chocolate and orange mini cakes

12,00€ per person

CANDY BAR

(minimum 50 pax)

5,00€ 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

Supplements

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 seven 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 10 days before, 75% of the total of the pro forma invoice will be charged.

Between 10 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 5 working 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.

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, channel mail, 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 recognised 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.