

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.

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.

Late check-out from the hotel the next day
(According to availability)

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 2 people
(weddings from 50 guests*).

For less than 50 guests or for additional guests on the tasting menu, will be charged the 50% of the chosen menu price.

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.

Function room free of charge
(maximum number of diners: 140).

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 propose these special assemblies for the ceremony

Vintage Ceremony: €1000

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: 1300€

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

Chimichurri with smoked cod and orange
Ham, dry tomato, melon and toasted bread
Wakame seaweed with sesame oil and chicken confit
Sweet peppers sautéed with anchovies
Prawn skewer with pineapple and sweet and sour sauce
Salmorejo with ham
Escalibada with cheese brine

Hot Aperitifs

Mini hamburger with chimichurri and toasted bread
Mahon fried cheese with strawberry jam
Chicken and pineapple skewer with peanut butter
Salmon cube with a pork airbag and a citrus cream
Prawns and boletus stew with truffled potato

Desserts

Mini chocolate cakes assortment
Yogurt and mango cups
Mini apricot ensaimada

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

85€ per person (VAT included)

Duration of service: 2 hours

Cocktail style service.

Minimum 50 adults

Illetas Terrase space rent: 450€

Supplements

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

Wedding Cocktail 2

Cold Aperitifs

Sea bass ceviche
Duck ham, egg and mango with caesar cream
Tuna tartar with orange air
Salmorejo with ham
Wakame seaweed with sesame oil and confit chicken
Tuna tataki with mango chutney
Chimichurri with smoked cod and orange
Crab mousse with lime caviar
Foie yoghurt with popping Candy

Hot Aperitifs

Wild asparagus sautéed with garlic prawns
Mini hamburger with chimichurri and toasted bread
Cod with ajoarriero style with somked potato cream
Ham croquette
Crispy shrim with soy
Bowl of wild mushrooms with mozzarella roasted

Desserts

Three chocolates cup
Mini ensaimada with figs
Red fruits cilinder

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

95€ 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%

Illetas Terrase space rent: 450€

Menu 1

Aperitif

Chimichurri with smoked cod and orange
Salmorejo with ham
Wakame seaweed with sesame oil and chicken confit
Langoustine and boletus stew with truffled potato
Salmon cube with a pork airbag and a citrus cream
Ham corquettes

Menu

Pine nuts white cream with sweet pumpkin, tuna and seaweed
Duck confit with grapes sauce and a creamy potato with pear
Banoffee with red fruits cream

Water
Soft drinks
Beer
Barceló Wine Cellar
Coffee

110€ per person (VAT included)

Not included: DJ and Open Bar
Minimum 50 adults

Reserve appetizer and banquet spaces: 950€

Supplements

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

Menu 2

Aperitif

Tuna tataki with mango chutney
Sea bass ceviche
Crab mousse with lime caviar
Mini hamburger with chimichurri and toasted bread
Mahones fried cheese with strawberry jam
Salmon cube with a pork airbag and a citrus cream
Beef stew croquettes

Menu

Plankton vichyssoise with prawn tartar and razor shell in tempura

Roasted lamb with black garlic cous cous, dates and sauce

Gato almond cake, with ice cream and pineapple carpaccio

Water
Soft drinks
Beer
Illetas Wine Cellar
Coffee

140€ per person (VAT included)

Not included: DJ and Open Bar
Minimum 50 adults

Reserve appetizer and banquet spaces: 950€

Supplements

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

Menu 3

Aperitif

Chimichurri with cod and orange
Salmorejo with ham
Tuna tartar with orange air
Cheese, spring onion and bacon in tempura
Shrimp with soy
Stewed Beef corquettes
Crispy chicken bites
Salmon and prawn skewer with orange and mint cream

Menu

Lobster salad with cockles, tomato, jelly and lettuce cream

Cod baked with clams cream and pepper's air

Classic Lemon and Cava Sorbet

Veal sirloin fillet steak with green apple fritter and foie with boletus edulis

Tempered yogurt and mango cake with stracciatella ice cream

Water
Soft drinks
Beer
Mallorca Wine Cellar
Coffee

180€ per person (VAT included)

Not included: DJ and Open Bar

Minimum 50 adults

Reserve appetizer and banquet spaces: 950€

Supplements

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

Menu 2

Battered Calamari Rings
Onion Rings
Breaded Chicken Bites
Pasta bolognese
Dessert
Water and soft drinks

25€ per person (VAT included)

Personalized menu

Personalized menus must include a minimum of:
6 appetizers + starter + main course + drinks selection (served during the appetizer and banquet)
Aperitif and banquet spaces not included in the price

Cold Aperitifs

€

Cream of asparagus with minced smoked salmon	4,00
Chimichurri with smoked cod and orange	4,50
Cream of sweetcorn with pickled wild mushrooms	4,00
Salmorejo with ham	4,00
Modena vinegar veil filled with tuna mousse	5,00
Tunnbröd with ham, sun-dried tomato, melon and toasted bread	4,00
Wakame seaweed with sesame oil and chicken confit	4,50
Sea bass ceviche	5,00
Foie yoghurt with blue popping Candy	5,00
Tuna tataki with mango chutney	5,00
Txangurro Mousse with lime caviar	5,00
Tuna tartar with an air of orange	5,00
Escalibada with cheese brine	4,00
Sautéed sweet peppers with anchovies	4,50
Salmon and cheese with pineapple and cocktail sauce	4,00
Duck, egg and mango with Caesar sauce	4,50
Pineapple with prawn and sweet and sour sauce	5,00

(VAT included)

Minimum 50 adults

Supplements

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

Hot Aperitifs

Mini hamburger with chimichurri and toasted bread	4.50
Cod with vegetables and garlic with a smoked potato cream	4.00
Wild asparagus sautéed with garlic prawns	4.00
Duck and pineapple skewer with honey	5.50
Cheese, spring onion and bacon in tempura	4.50
Prawns and boletus stew with truffled potato	4.50
Salmon with pork airbag and citrus sauce	5.50
Shrimp skewer with romesco sauce	5.00
Bowl of wild mushrooms with mozzarella roasted	4.50
Salmon and shrimp skewer with orange and mint cream	5.00
Chicken and pineapple skewer with a peanut cream	4.50
Lamb skewer with Cajun sauce	5.00
Stewed meat croquettes	4.00
Ham croquettes	4.00
Crispy chicken bites	4.00
Crispy shrimp with soy	4.50
Mini spring roll with sweet and sour sauce	4.00
Mahones cheese with strawberry jam	4.50
Octopus with potato cream and paprika	5.00

(VAT included)

Minimum 50 adults

Supplements

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

Starters

Lobster salad with cockles, tomato jelly and lettuce cream	34.50
Pine nuts white cream with sweet with sweet pumpkin, tuna and seaweed	23.00
Tomato tartare with capers, anchovies and smoked cod with watermelon salmorejo	20.00
Saffron and almond cream, sautéed vegetables with fried Norway lobster	24.00
Fennel cream with grilled scallop and pear chutney	24.00
Plankton vichyssoise with prawn tartare and razor shell tempura	30.00
Half lobster grilled with papaya and pineapple salad with caramelized red cabbage	34.00
Foie terrine with glazed apples and sweat and sour pumpkin	24.00
Tempered prawns salad, pickled mushrooms with cod and yogurt and curry cream	24.00
Puff pastry of lamb sweetbreads with prawns and mussels with tomato and ginger jam	20.00
Pickled partridge with sweet red onion, foie gras with nuts and plum reduction	27.00

Fish

Turbot, cod tripe stew and boletus with chickpeas juice	30.00
Sea bass loin with garlic bread, toasted prawns cream and garlic prawn	35.00
Baked cod with clams cream and peppers foam	24.00
Hake, ginger and carrot cream with salmon roe	27.00
Grouper confit with sautéed spring onion and prawns with coconut cream and curry	27.00

Meat

Veal sirloin steak with green apple fritter and foie with boletus edulis cream	38.00
Veal sirloin steak with dried frutis in Porto sauce and fried papadom	33.00
Duck confit, grape sauce and creamy potato with pear	24.00
Iberian pork with mashed banana and snow peas with vainilla reduction	30.00
Crispy lamb with black garlic, dates cous cous and its juice reduction	27.00
Stewed veal cheek with ribera wine and potato	24.00
Pork tenderloin with truffle parmentier and apricot cream and fried cassava	25.00

(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	8.00
Mojito Sorbet	8.00
Herb Liqueur Sorbet	8.00
Passion Fruit Sorbet	8.00

Postres

Raspberry and chocolate mousse with orange and mint cream	11.00
Banana and chocolate mousse on crumble base	11.00
Semifreddo of yogurt and mango with stracciatella ice cream	11.00
Banoffe with forest fruit cream	11.00
Gato with ice cream and pineapple carpaccio	11.00
Baileys semifreddo with vainilla ice cream	11.00

Barceló selection

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

Mallorca selection

Ses Nines - D.O. Binissalem – (White)
Ses Nines Negre Selecció – D.O. Mallorca – (Red)
Freixenet Brut Barroco – D.O Cava
35,00€ per person

Illetas selection

Bicicletas y Peces - D.O. Rueda – (White)
Amor de madre - D.O. Rioja – (Red)
Freixenet Brut Barroco – D.O Cava
29,00€ per person

Premium selection

Jean Leon Chardonnay - D.O. Penedés – (White)
Marqués de Murrieta reserva - D.O. Rioja – (Red)
Henry Abelé Brut– D.O Champagne
49,00€ per person

Drinks include beer, mineral water, 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

*Any delay during the celebration, will directly affect at the time of service, finishing the open bar service on time previously agreed 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

35€ per person

First 2 hours

Additional hour 12€ 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 18€ per person

SNACK BUFFET

Option 1

Mini Sandwiches
Mini Bread with
Marinated Salmon
Selection of Ensaimadas

8,00€ per person

Option 2

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

11,00€ per person

Option 3

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

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

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.

From the 5th day and the event day it will be charged the 100% of the canceled 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, 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.