



A dream comes true...

Castillo Hotel Son Vida
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Aperitif

The main terrace of CASTILLO HOTEL SON VIDA is the perfect site for your cocktail to indulge your guests with the marvellous view over the bay of Palma as the beginning of an unforgettable event.

Depending on the month of your party, the elegant Salón Real offers a beautiful alternative for your reception.



Gala

Our emblematic restaurant ES CASTELL, with a capacity of up to 250 guests, and our elegant SALON LOS NOBLES offer a cosy and stylish ambiance, which represents perfectly the spirit of the Castillo Hotel Son Vida.



Our culinary offer proposes a wide variety of menus of best quality. If you would prefer a personalized offer we are pleased to help you to create your own menu depending on your preference.

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

1



Romantic wedding package

Aperitif

Cold hors d'oeuvre

Smoked salmon with crème fraîche with lime flavor
Red-tuna tartar with pepper
Buffalo mozzarella with tomatoes
Guacamole tartlet with crispy bacon

Hot hors d'oeuvre

Mushrooms cream soup with truffle oil
Tandoori chicken skewer
Duck and apple in pastry
Assortment of mini croquettes

Cocktail de Luxe

Cava or Cava rosé, white and red house wine,
beers, assorted soft drinks and mineral waters,

Menu

Norwegian salmon mousse with leek and marinated green asparagus

Potato cream soup with truffle aroma

Iberian pork tenderloin with rosé pepper and potato cylinders

Dessert or wedding cake of your choice

Coffee and petit fours

VAT included

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Matching wines

At your choice:

Viña Heredad, D.O. Penedès

or

Atrium Chardonnay, D.O: Penedés

and

At your choice:

Valdubón Roble, D.O. Ribera de Duero

or

Viña Paceta, D.O. Rioja

and

Mineral waters, assorted juices and soft drinks, beers,
Cava Freixenet Brut Barroco
Liquor assortment

Open bar Son Vida during 1 hour

Cava or Cava rosé, white and red house wine,
Spanish and international beers,
Assorted juices and soft drinks, mineral waters,

Baileys, Majorcan herb liqueur, Spanish Brandy,
Cointreau, Gin, Vodka, White rum, vintage rum, Scottish Whisky

Per person € 135.00

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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"El Castillo" wedding package

Aperitif

Cold hors d'oeuvre

Majorcan sausage roll
Melon soup with Iberian powder
Goat cheese au gratin with honey and pistachios
Lobster with celery-pannacotta

Hot hors d'oeuvre

Ostrich skewer
Tempura asparagus with Yakitori sauce
Crunchy angler-fish taco with rosemary sauce
Assortment of mini croquettes

Cocktail de Luxe

Cava or Cava rosé, white and red house wine,
beers, assorted soft drinks and mineral waters,

Menu

Majorcan cream of almond soup with orange dust

Turbot served on fideuá(*paella of noodles*) with crab- and saffron-sauce

Lemon sorbet with Gin Xoriguer

Beef filet in salt herbs crust, potato au confit, and sautéed spinach with coriander oil

Dessert or wedding cake of your choice

Coffee and petit fours

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

4



Matching wines

At your choice:

Viña Heredad, D.O. Penedès

or

Atrium Chardonnay, D.O: Penedés

and

At your choice:

Viña Paceta, D.O. CA. Rioja

or

Valdubón, D.O. Ribera del Duero

and

Mineral waters, assorted juices and soft drinks, beers,
Cava Freixenet Brut Barroco
Liquor assortment

Open bar Son Vida during 1 hour

Cava or Cava rosé, white and red house wine,
Spanish and international beers,
Assorted juices and soft drinks, mineral waters,

Baileys, Majorcan herb liqueur, Spanish Brandy,
Cointreau, Gin, Vodka, White rum, vintage rum, Scottish Whisky

Per person € 145,00

VAT included

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Aperitifs

Appetizer selection 1

Cold hors d'oeuvre

Smoked salmon with crème fraiche with lime flavor
Marinated tuna with soya and a brunoise of fresh fruit
Toast with duck ham and figs
Majorcan sausage roll

Hot hors d'oeuvre

Crunchy angler-fish taco with rosemary sauce
Idiazábal cheese with oregano
Duck and apple in pastry
Assortment of mini croquettes

Per person € 22.00

Appetizer selection 2

Cold hors d'oeuvre

Majorcan "trampó" with seafood
Red-tuna tartar with pepper
Goat cheese au gratin with honey and pistachios
Andalusian creamy gazpacho with hackled prawns

Hot hors d'oeuvre

Pumpkin- cream soup with cumin aroma
King prawn with chili sauce
Skewer of chicken with leek and Yakitori sauce
Selection of mini croquettes

Per person € 22.00

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Appetizer selection 3

Cold hors d'oeuvre

Guacamole tartlet with crispy bacon
Lobster with celery-pannacotta
Octopus with rosemary-potatoes and paprika oil
Caramelized foie gras on mango chutney

Hot hors d'oeuvre

Ostrich skewer
Breaded shrimps
Tempura asparagus with Yakitori sauce
Assortment of mini croquettes

Per person € 22.00

Stations that enrich your Aperitif

Station of Iberian ham and typical bread with tomato served by one of our Chefs

Per person € 18.00

Station of freshly smoked salmon with its typical garnish

Per person € 21.00

Station with selection of sushi and makis

Per person € 23.00

Station of Atlantic oysters presented with their typical garnish, freshly opened,
served by our Chef

Per person € 24,00

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Menus

Wedding menu 1

Salad of candied buffalo mozzarella, tomatoes, olives and capers

Pumpkin-orange-cream soup with roasted pine nuts

Rack of lamb with its own juice and rosemary served on traditional carrot-potato puree and
crispy black olives

Dessert of your choice

Coffee and petit fours

Per Person € 81.00

Wedding menu 2

Fresh salad with Pinkerton avocado and king prawns

Cream of spiny lobster soup with fennel flan

Tournedos Perigeaux with potatoes scented with thyme

Dessert of your choice

Coffee and petit fours

Per Person € 98.00

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Wedding menu 3

Terrine of foie gras with red-onion-marmalade, ginger bread and port-wine-essence

Duo of king prawns and scallops with sweet chili vinaigrette and fresh salad leaves

Lemon sorbet with Gin Xoriguer

Beef tenderloin with foie gras, young potatoes, Catalan-style -spinach and truffle sauce

Dessert of your choice

Coffee and petit fours

Per Person € 116.00

Wedding menu 4

Salad with national lobster, young sprouts and mango

Cream soup of celery with Atlantic clams and Spanish caviar

Sea bass from the open sea with king prawns and beurre blanc sauce scented with truffle

Orange sorbet with Campari

Baby veal filet with pumpkin purée, mushrooms and a gratin with potato casserole

Dessert of your choice

Coffee and petit fours

Per Person € 124.00

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Selection of Desserts

Marquise of chocolate and hazelnut, raspberry sorbet and small lemon grass cream
Per Person € 11.00

Cheese mousse on chocolate sponge cake with figs and it's sorbet
Per Person € 11.00

Semifreddo of caramel on a spicy sponge, mango sorbet with a sauce made of Cassís
Per Person € 11.00

Mousse of dark chocolate with almond crumbles and rosemary, Sorbet of aged rum
Per Person € 11.00

Duo of coconut and passion-fruit
Per Person € 11.00

VAT included

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Wedding menu lounge style

100 pax minimum

Cold

In shot glass

Selection of seasonal salads

Salad of cold, cooked king prawns

Lettuce hearts with anchovies and vinaigrette

Xató with rosemary sauce and asparagus tips

Melon with selection of Iberian cold cuts

Mini salad of mozzarella and tomato

Mini spoon of “Trampó” with seafood

Casserole of Octopus Galician style

Shot of creamy Gazpacho and cold melon soup

Stations

(Elaborated or served with our Chef)

Station of smoked and marinated products

Station of cheeses, cold cuts and pies

Station of Iberian ham

Station with selection of sushi and makis

Warm

Risotto with duck and mushrooms (show cooking)

Potato gnocchi with truffle-sauce

Leg of pork roasted in its own juice

Desserts

Exotic ragout with cream of passion fruit

Shot of “piña colada” with vodka

Selection of seasonal fruits

Lemon tart with meringue au gratin

Swiss roll of vanilla and chocolate

Mini mousse of coco nut

Chocolate fountain with fruit brochettes

Per person € 99.00

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Create your own menu

Starter

Terrine of foie gras with red-onion-marmalade, ginger bread and port-wine-essence
Per Person € 27.00

Beef Carpaccio with rocket, Menorcan cheese and a pesto of tomatoes
Per Person € 22.00

Smoked salmon "Gravadlax" with sprout salad
Per Person €25.00

Tartar of tuna with prawns, cucumber and lemon grass
Per Person € 28.00

Creams and Consommés

Cream of tomato soup with lobster, mascarpone and basil
Per Person € 15.00

Spanish cream of mushroom soup with truffle pie
Per Person € 15.00

Majorcan cream of almond soup with orange dust
Per Person € 15.00

Consommé of poultry garnished with it's own ravioli
Per Person € 15.00

Fish

Salmon filet with risotto of braised pumpkins and Spanish mushrooms, rocket
Per Person € 22.00

Cod fish au confit with purple-potato-mousseline, eggplant puree and escalivada
Per Person € 28.00

John Dory with onion-clove marmalade and soft garlic sauce with Iberian powder
Per Person € 28.00

Glazed lobster Thermidor served with saffron scented potatoes and fresh vegetable
Per Person € 32.00

VAT included

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Sorbet

Lemon sorbet with Gin Xoriguer
Per Person € 5.00

Sorbet of lemon grass with vodka
Per Person € 5.00

Pineapple sorbet with ginger
Per Person € 5.00

Meat

Rack of lamb with its own juice and rosemary served on traditional carrot-potato purée and
crispy black olives
Per Person € 35.00

Duck leg au confit with a sauce of red fruits, polenta and vegetables
Per Person € 23.00

Iberian pork tenderloin with rosé pepper and potato cylinders
Per Person € 27.00

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Vegetarian option

Cream of ceps soup with black truffle
Per Person € 13.00

Cream soup of pumpkin with orange and toasted pine nuts
Per Person € 13.00

Caprese salad with rocket pesto and basil
Per Person € 15.00

Grilled vegetables with virgin olive oil and Maldon salt
Per Person € 15.00

Sautéed noodles with vegetables and pesto of sun-dried tomatoes
Per Person € 19.00

Mushroom risotto with green asparagus
Per Person € 19.00

Vegetable lasagna with Mornay-sauce
Per Person € 19.00

Dessert Choice

Marquise of chocolate and hazelnut, raspberry sorbet and small lemon grass cream
Per Person € 11.00

Beer foam, licorice and chocolate
Per Person € 11.00

Crispy ball of gianduja with mandarin and ginger
Per Person € 11.00

French crisp cookie with rum, nuts and nougat
Per Person € 11.00

**We will be pleased to adapt our menus to any sanitary peculiarity
(Celiac, diabetic, etc...)**

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Wedding cakes

Chocolate 70%
Mango and vanilla
Champagne and red fruits
Reina (whipped cream, truffles and caramelized egg yolk)
Crème Chiboust cake with saffron and apple
Chocolate cake with passion fruit and coconut
Gianduja cake with crunchy nuts, mandarin and ginger
Per Person € 11.00



Midnight-Snack El Castillo

Majorcan pastry
Assorted mini sandwiches
Fresh fruit salad
Per Person € 18.00

Something sweet during the dance

Chocolate fountain and fruit brochettes
Per Person € 13.00

Ensamadas with chocolate
Per Person € 13.00

For our little guests

Pasta with tomato sauce

Breaded chicken breast with French fries

Mixed ice-cream
Per child € 28.00



Children between five and twelve years old have the possibility of eating the same chosen menu for half the price

VAT included
Rates available as of 1st January 2012 and may be modified without prior notice

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Wine and beverage

Cocktail beverage

Beverage during cocktail reception along 1 hour

Cocktail de Luxe

Cava or Cava rose of the house, white and red wine of the house
beers, selection of soft drinks, mineral water

Per Person € 19.00

Cocktail Premium

Cava or Cava rose of the house, white and red wine of the house
beers, selection of soft drinks, mineral water, recently made orange juice,
Martini bianco, Martini rosso, Campari, Jerez

Per Person € 23.00

Cocktail for children

Kids between five and twelve years old, champagne without alcohol for free

Give a special touch to your cocktail

Glass of champagne Piper Heidsieck

Per Person € 24.00

** Should you be interested in including a cocktail service during the appetizer,
we will be glad to send you a personalized offer.*

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Wine suggestions

House selection

At your choice:

Viña Heredad, D.O. Penedès

or

Atrium Chardonnay, D.O. Penedés

and

At you choice:

Valdubón Roble, D.O. Ribera de Duero

or

Viña Paceta, D.O. Rioja

and

Beers, assorted juices and soft drinks, mineral waters
Cava Freixenet Brut Barroco
Assorted liqueurs

Per person € 23.50

VAT included

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Majorcan selection

At your choice:

Macià Batle Blanc de Blancs, D.O. Binissalem

or

Hereus Ribas Blanco, V.T. Illes Balears

and

At your choice:

Macià Batle Crianza, D.O. Binissalem

or

Hereus De Ribas Sió Crianza, V.T. Illes Balears

and

Beers, assorted juices and soft drinks, mineral waters

Cava Freixenet Brut Barroco

Assorted liqueurs

Per person € 35.50

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Selection of the best wines of the Majorcan region

At your choice:

Chardonnay 2008 Bodega Binigrau D.O. Pla i Llevant de Mallorca

or

Soma Blanc 2007 Bodega Hereus de Ribas Vi de la Terra de les Illes Balears

and

At your choice:

4 Kilos 2007 Bodega 4 Kilos Vi de la Terra de Mallorca

or

Ànima Negra 2005 Bodega Ànima Negra Vi de la Terra de les Illes Balears

and

Beers, assorted juices and soft drinks, mineral waters

Cava Freixenet Brut Barroco

Assorted liqueurs

Per person € 51.00

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Selection of Reservas

At your choice:

Gran Viña Sol, D.O. Penedès

or

Allende, D.O. CA. Rioja

and

At your choice:

Gran Coronas, Reserva, D.O. Penedès

or

La Vicalanda, Reserva, D.O. CA. Rioja

and

Beers, assorted juices and soft drinks, mineral waters

Champagne Taittinger Brut

Assorted liqueurs

Per person € 53.00

Selection of children's beverage

Water, juice, soft drinks and champagne without alcohol

Per kid €12,00

*With pleasure we offer alternative wine compositions.
Should you bring your personal wine selection, we will charge an un-corkage fee of
€15,00 per opened bottle.*

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Open Bar and Dance

Open bar Son Vida

Cava or Cava rosé, white and red house wine,
Spanish and international beers,
Assorted juices and soft drinks, mineral waters,

Baileys, Majorcan herb liqueur, Spanish Brandy,
Cointreau, Gin, Vodka, White rum, vintage rum, Scottish Whisky

1 st hour	per person	€ 21.00
2 nd hour	per person	€ 11.00
3 rd hour	per person	€ 7.00

Open bar El Castillo Premium

Cava or Cava rosé, white and red house wine,
Spanish and international beers,
Assorted juices and soft drinks, mineral waters,

Baileys Irish Cream, Hierbas Mallorquinas, Carlos I Brandy,
Cointreau, Bombay Sapphire Gin, Vodka Absolut, Ron Bacardi blanco,
Ron Barceló, Cardhu Single Malt, Jack Daniels Bourbon, Johnnie Walker

1 st hour	per person	€ 29.00
2nd hour	per person	€ 15.00
3rd hour	per person	€ 8.00

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Drinks on consumption

	1st hour	2nd hour	3rd hour
Less than 99 people min. per hour	€ 670.00	€ 410.00	€ 310.00
From 100 people min. per hour	€ 870.00	€ 520.00	€ 390.00

Official Bar prices:

Long Drink
à € **14,00**

Beer, soft drinks and water
à € **6,95**

Paulaner Pils directly from barrel
Barrel of 30 liters € **325.00**

Cocktails “to get the party moving” Only combined with Open Bar

Bar with Mojitos
Per person € **13.50**
(created a la minute by one of our Bar tenders)

Station with the latest “pop up’s” like
Bacardi Breezer, Smirnoff Ice y Red Bull with Vodka
Per person € **15.00**

VAT included

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Other services

Ceremony set up

The CASTILLO HOTEL SON VIDA offers its private terraces and function rooms for your ceremony with the appropriate set up: priest table with flowers, stage, red carpet and decorated chairs in white.

Private function rooms and terraces

20 to 50 people

€ 590,00

More than 50 people

€ 870,00

Main Terrace or Sal3n Anckermann

€ 1000,00



Main Terrace (tent rental not included in the price)

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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Music offer

We gladly recommend you professional musicians and companies that will entertain an unforgettable evening.

Flower decoration



The table decoration for your party is a gratitude of the CASTILLO HOTEL SON VIDA. We try to tailor the flower arrangement best to your wishes, but if you have a special flower choice or would like more decoration we are happy to make you an offer.

Photographer and videographer service

Benefit from our spectacular spots and views to have unforgettable photos of your wedding.



Limousine service

(Rates can change according to season)

Enjoy our incomparable limousine service either in our exclusive Rolls Royce or one of our first class Mercedes.



Rolls Royce 4 hours (minimum)	€ 570,00
Additional hour	€ 150,00
Mercedes Class S 4 hours (minimum)	€ 380,00
Additional hour	€ 100,00

** Prices may be modified without prior notice*

Bus service

In order to avoid your guests driving after the party, rent one of our first class buses.

**Quotation depending on the number of people and distances.*

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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All inclusive...

As gratitude for choosing the Castillo Hotel Son Vida as setting for your wedding, the hotel will present the bride and groom (for weddings of 50 guests or more) with the following additional services free of charge:



- One night in a Luxury Suite with breakfast included, served in the restaurant or in the room.
 - Personalize present for the newlyweds.
 - A voucher for one hour Spa treatment for each of the newlyweds to be exchanged in our Castillo Beauty Spa.
-
- Free menu tasting for six people in our Restaurant Es Castell.
 - Printed menus and name cards for each one of the guests
 - Table set up plan
 - Parking for all the guests, always upon capacity and availability of the hotel.

VAT included

Rates available as of 1st January 2012 and may be modified without prior notice

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