

Barceló
weddings

Barceló Illetas Albatros

Your *dream wedding*
in a *dream destination*



Magic starts here

At Barceló Illetas Albatros, we invite you to celebrate your special day in a privileged setting, right by the sea and just minutes from Palma.

Here, the sea breeze, the light of Mallorca, and the elegance of our spaces come together to create an unforgettable atmosphere.

Our team will take care of every detail to ensure your celebration is as unique as your story.



Barceló
weddings

Reasons to say *I do*

 Exclusive seafront location overlooking the Mediterranean Sea.

 Adults Only hotel (17+), ideal for an elegant and relaxed atmosphere. Children are welcome to attend the event, but accommodation is not permitted.

 Tailor-made gastronomy designed by our chef.

 Customisable menus.

 Capacity for up to 150 guests, with 15 tables of 10 guests each (including the head table).

Complimentary benefits for the *Couple*

Barceló
weddings





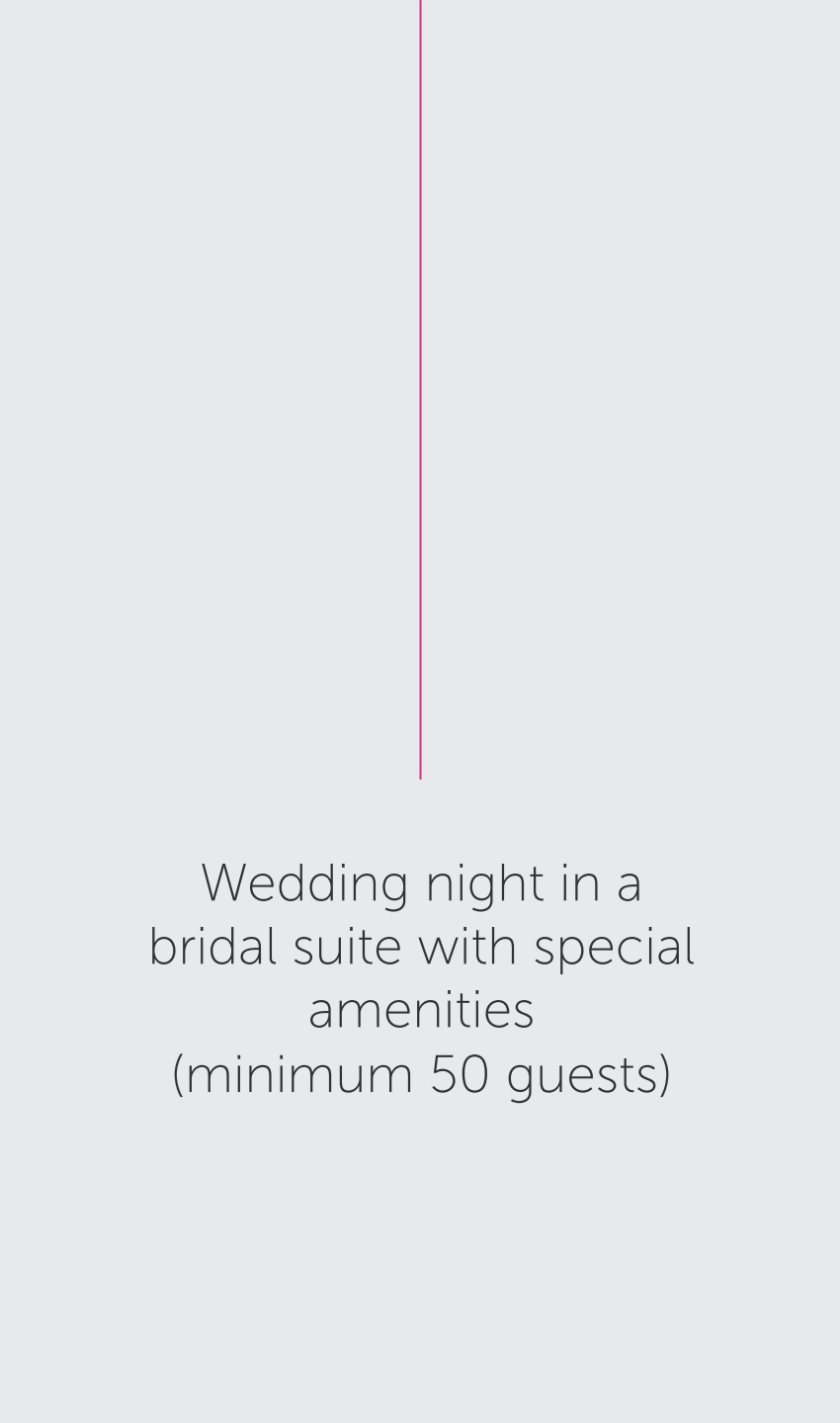
Late Check-Out
(subject to availability)



Menu tasting for two
people (weddings of 50+
guests). For weddings
under 50 guests: 50%
discount for the couple;
additional guests: full
menu price



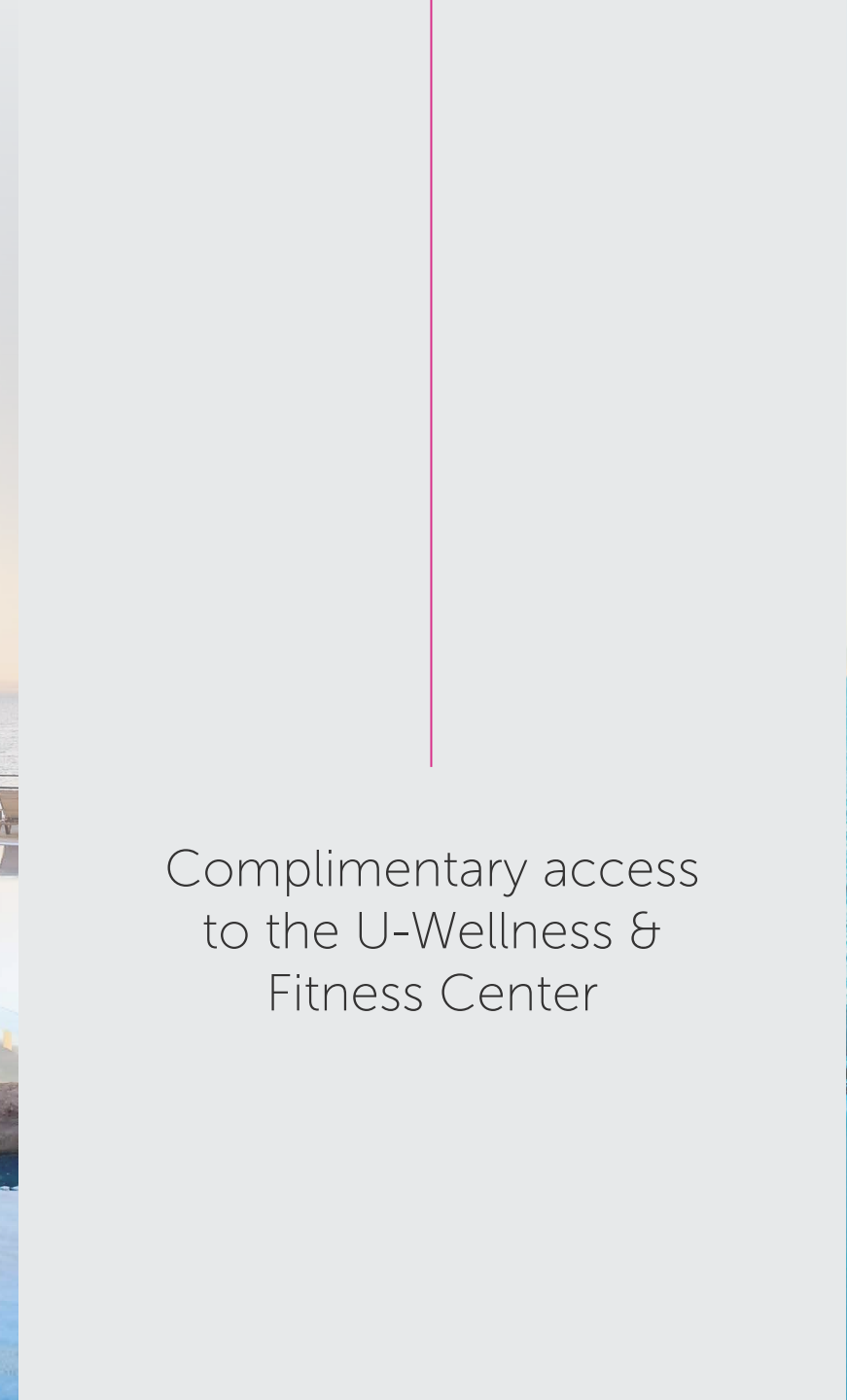
Three parking spaces on
the wedding day



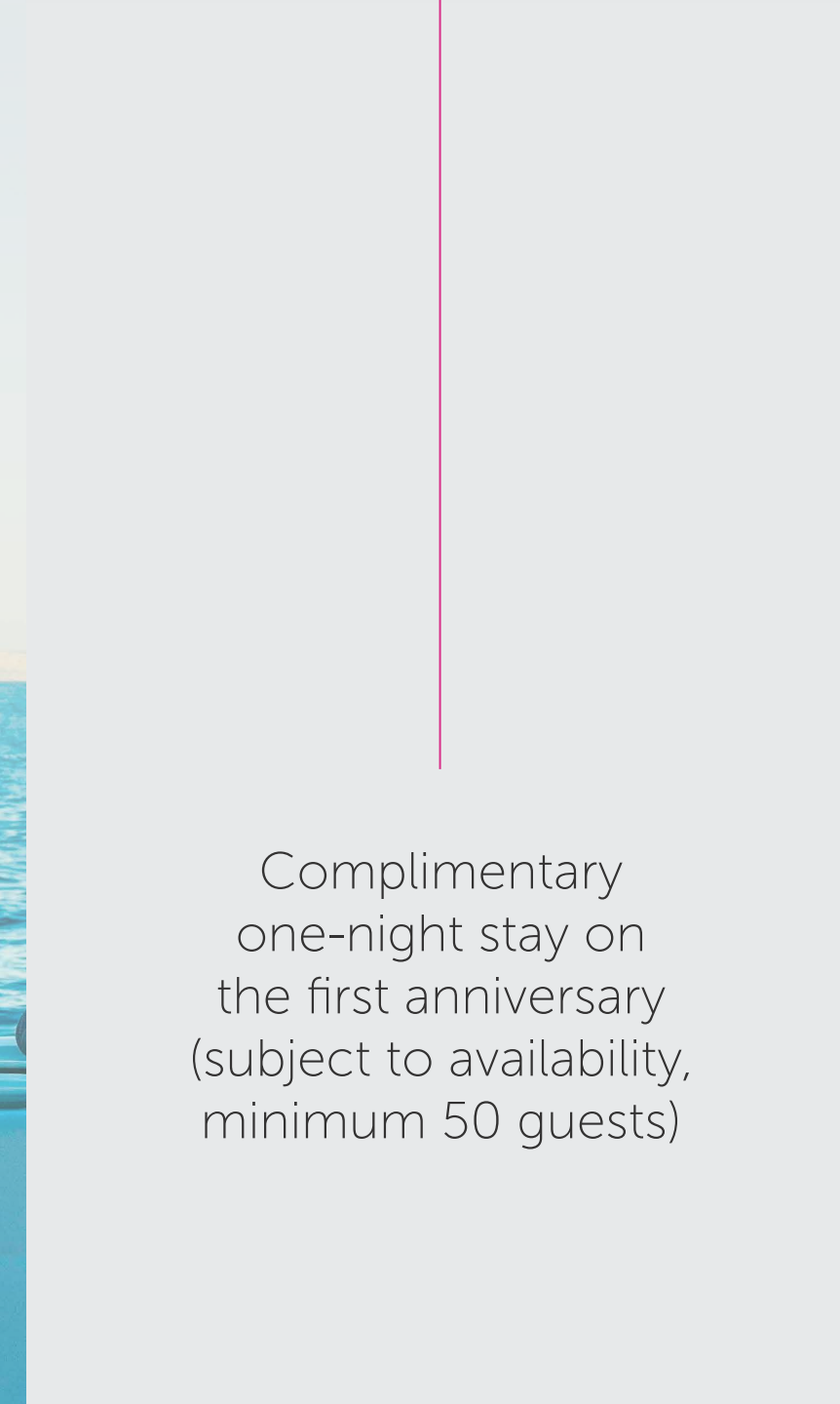
Wedding night in a
bridal suite with special
amenities
(minimum 50 guests)



Complimentary access
to the U-Wellness &
Fitness Center



Complimentary
one-night stay on
the first anniversary
(subject to availability,
minimum 50 guests)



Celebration spaces

Barceló
weddings



Over the Sea Ceremony

2,000€

VAT included

Table set as an “altar” and a bench for the couple

Seating for 34 guests

Floral décor

Esparto carpet

Sound system with mixer, speakers
and wireless microphone

Ceremony time: from 7:30 p.m. onwards





Illetas Ceremony

1,100€

VAT included

Table set as an "altar" and a bench for the couple

Seating for 34 guests

Floral décor

Esparto carpet

Sound system with mixer, speakers,
and wireless microphone

**Floral decoration shown in photos is not included*

Gastronomic Options



Wedding Cocktail *Illetas*

109€
per person

Cold Selections

Mango gazpacho with prawn tartare
Red tuna tataki with cherry tomatoes
Russian salad with king prawns, cured beef (cecina) and roasted peppers
Traditional hummus
Pastrami sandwich
Salmon tiradito

Hot Selections

Galician-style octopus
King prawn and porcini stew
Rib bao with jalapeño chermoula
Chicken / vegetable gyozas
Traditional stew croquettes and Iberian ham croquettes
Falafel with tzatziki

Desserts

Banoffee dessert cup
Coconut rice pudding
Chocolate pastries
Sweet garden

Beverages

Water
Soft drinks
Beer
Vermouth
Barceló wine selection
Coffee

Details

Illetas venue rental: €450
Duration: 2 hours
Minimum: 50 adults
VAT included

Supplements

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



Wedding Cocktail *Albatros*

129€

per person

Cold Selections

Chilled edamame and coconut soup
Salmorejo with Iberian ham
Red tuna tataki with green cherry tomatoes
Aged beef steak tartare
Russian salad with king prawns, cured beef (cecina) and roasted peppers
Octopus coca with caramelised onion
Baba ganoush with pita bread
Salmon tiradito

Hot Selections

Beef cheek brioche
Potato coca with suckling pig (porcella)
Lamb filo pastry
Cuttlefish pica pica
Galician-style octopus
Kentucky-style chicken with crème fraîche
Panko king prawns with kimchi
Grilled queen scallop with miso

Desserts

Fresh fruit
Coconut rice pudding
Chocolate pastries
Sweet garden

Beverages

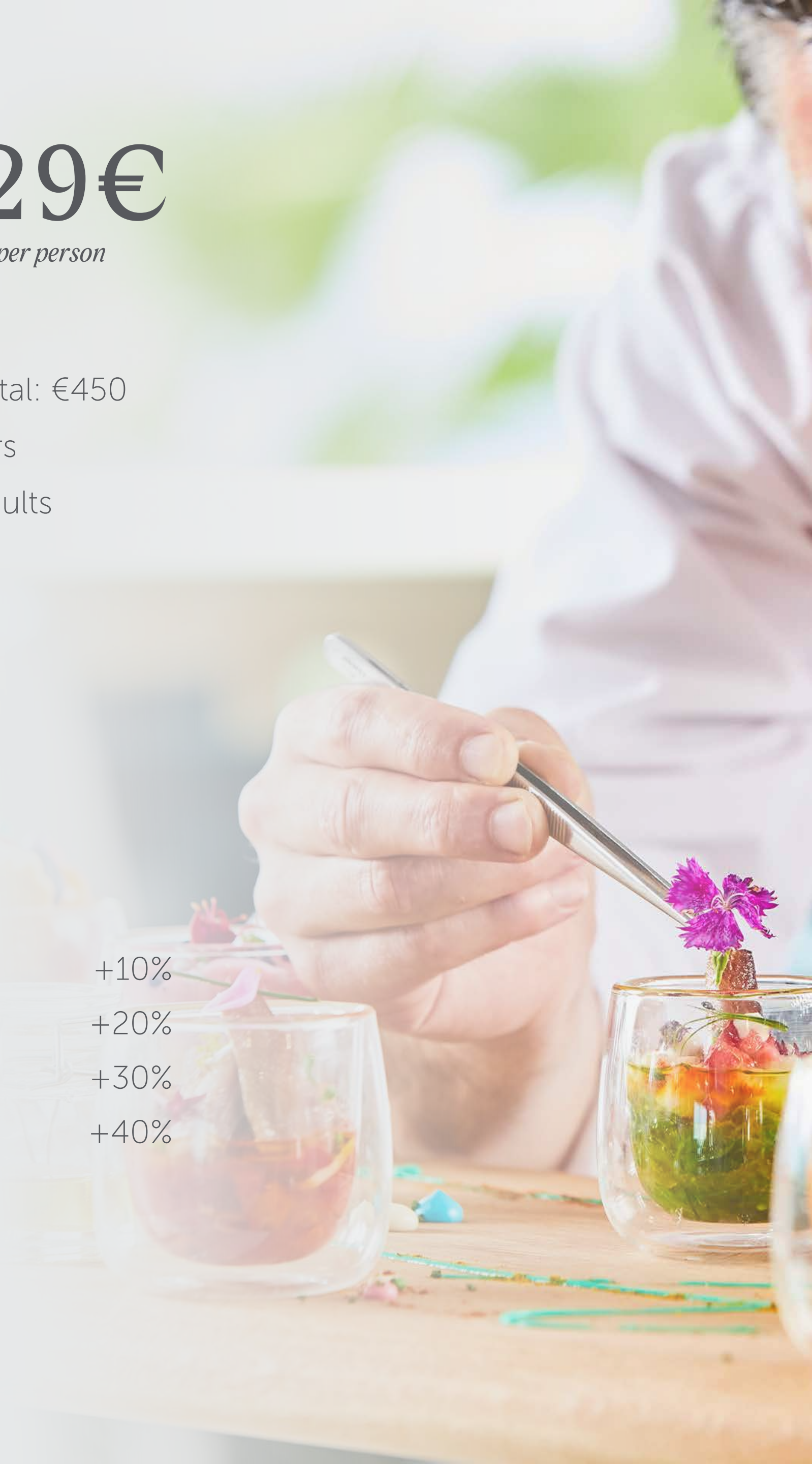
Water
Soft drinks
Beer
Vermouth
Barceló wine selection
Coffee

Details

Illetas venue rental: €450
Duration: 2 hours
Minimum: 50 adults
VAT included

Supplements

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



Food Stations

Supplements - 40-49 Adults +10% | 30-39 Adults +20% | 20-29 Adults +30% | 2-19 Adults +40%
VAT included

Cheese Station - 7€ pp

- Parmesan cheese wedge
- Mahón cheese
- Manchego cheese
- Cabrales cheese
- Payoyo cheese
- Olives and nuts
- Rustic bread and breadsticks

Mallorcan Station- 8€ pp

- Sobrasada
- Camaïot
- Butifarró
- Fuet
- Mahón cheese
- “Trencadas” and spicy olives
- Rustic bread and breadsticks

Iberian Station- 9€ pp

- Salchichón
- Chorizo
- Cecina (cured beef)
- Iberian ham
- Loin (lomo)
- Olives and nuts
- Rustic bread and breadsticks



Premium Stations

Supplements - 40-49 Adults +10% | 30-39 Adults +20% | 20-29 Adults +30% | 2-19 Adults +40%
VAT included

Sushi Station - Market Price

If you wish, you can add an exclusive touch to your celebration with a live sushi chef. A unique experience to surprise your guests (service available upon request, price subject to market conditions).

BBQ Station - 15€ pp

Iberian pork secreto
Grilled queen scallop with miso hollandaise

Taco Station - 12€ pp

Cochinita pibil taco
Crispy sea bream taco with pico de gallo & guacamole
Toppings:
Guacamole
Pico de gallo
Pickled onion
Jalapeños
Sour cream
Cheese



Menu 1

141€
per person

Cocktail Reception

Mango gazpacho with prawn tartare
Pastrami sandwich
Russian salad with cured beef (cecina), king prawns and roasted peppers
Lamb filo pastry
Cuttlefish pica-pica
Traditional stew croquettes / Iberian ham croquettes

Beverages

Water
Soft drinks
Beer
Barceló wine selection
Coffee

Details

Cocktail and banquet venue rental: €950
Minimum: 50 adults
VAT included

Menu

Chilled edamame and coconut cream with strawberries and sweet peanuts

Glazed duck magret with sweet potato cream

Apple tatin with passion fruit cream

Supplements

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



Menu 2

194€
per person

Cocktail Reception

Salmorejo with Iberian ham
Russian salad with king prawns, cured beef (cecina) and roasted peppers
Baba ganoush with pita bread
Confit cod with roasted pepper gel
Rib bao with jalapeño chermoula
King prawn and porcini stew
Falafel with tzatziki
Beef cheek brioche

Beverages

Water
Soft drinks
Beer
Barceló wine selection
Coffee

Details

Cocktail and banquet venue rental: €950
Minimum: 50 adults
VAT included

Menu

Spider crab ravioli (txangurro) with chilli cream and sea urchin vinaigrette

Beef tenderloin with foie gras, prawns and demi-glacé

Lemon cream tartlet

Supplements

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



Menú 3

251€
per person

Cocktail Reception

- Red tuna tataki with green cherry tomatoes
- Aged beef steak tartare
- Mango gazpacho with prawn tartare
- Thai papaya salad with coconut foam
- Tom Kha Kai soup with shiitake mushrooms
- Duck and mandarin cannelloni
- Oxtail croquette
- Galician-style octopus
- Panko king prawns with kimchi
- Sea bass ceviche

Beverages

- Water
- Soft drinks
- Beer
- Barceló wine selection
- Coffee

Details

- Cocktail and banquet venue rental: €950
- Minimum: 50 adults
- VAT included

Menu

- Grilled lobster with fennel and orange

- Turbot in its own jus with roasted apricots

- Passion fruit sorbet

- Suckling lamb with its jus and couscous

- Torrija with ginger ice cream

Supplements

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



Children's Menu

Menu 1 - 30€ pp

Serrano ham

Ham croquettes

Mozzarella sticks

Breaded chicken escalope with French fries

Dessert

Water and soft drinks

Menu 2 - 40€ pp

Mini burgers

Mini pizzas

Fried calamari (calamari rings)

Onion rings

Breaded chicken bites

Bolognese pasta

Dessert

Water and soft drinks



Custom Menu

Create your own menu by combining:

- Minimum of 6 selected canapés
- Starter, main course and dessert
- Selection of beverages served during the cocktail reception and banquet

Details

- Cocktail and banquet spaces not included in the price
- Minimum: 50 adults
- VAT included

Supplements

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



Canapés

6,90€
per unit

Supplements - 40-49 Adults +10% | 30-39 Adults +20% | 20-29 Adults +30% | 2-19 Adults +40%
VAT included

Cold Selections

Pastrami sandwich
Aged beef steak tartare
Foie gras with yuzu gel and apple crumble
Salmorejo with Iberian ham
Mango gazpacho with prawn tartare
Salmon tiradito with passion fruit
Red tuna tataki with green cherry tomatoes
Russian salad with cured beef (cecina), king prawns and red peppers
Octopus coca with caramelised onion
Confit cod with roasted pepper
Sea bass ceviche
Thai papaya salad with coconut foam
Baba ganoush with pita bread
Traditional hummus
Chilled edamame and coconut soup

Hot Selections

Porcella coca (suckling pig)
Traditional stew croquettes / Iberian ham croquettes
Kentucky-style chicken with crème fraîche
Oxtail croquette
Duck and mandarin cannelloni
Rib bao with jalapeño chermoula
Beef cheek brioche
Lamb filo pastry
Cuttlefish pica-pica
King prawn and porcini stew
Galician-style octopus
Panko king prawns with kimchi
Grilled queen scallop with miso
Falafel with tzatziki
Tom Kha Kai soup with shiitake mushrooms



Starters

	€
Chilled edamame and coconut cream with strawberries and sweet peanuts	26.00
Tomato tartare with confit cod	29.00
Tom Yum soup with scampi	30.00
Duck cannelloni with chocolate and mandarin	34.00
Beef carpaccio with shiitake mushrooms and aged Mahón cheese	34.00
Scallops with passion fruit and papaya salad	39.00
Slow-cooked Iberian pork secreto with wild mushrooms, sweet potato and caramelised nuts	40.00
Spider crab ravioli (txangurro) with chilli cream and sea urchin vinaigrette	40.00
Grilled lobster with fennel and orange	49.00

Supplements - 40-49 Adults +10% | 30-39 Adults +20% | 20-29 Adults +30% | 2-19 Adults +40%
VAT included



Main Courses

Fish

	€
Monkfish medallion with guanciale veil and Modena balsamic vinaigrette	29.00
Sea bass with shiitake mushrooms, confit cherry tomatoes and clam sauce	29.00
Cod with potato, guanciale and onion sauce	32.00
Turbot in its own jus with roasted apricots	34.00
Sea bass loin with roasted fennel and red pepper purée	37.00
Confit grouper with Mallorcan salad and cassava chips	49.00

Meat

Glazed duck magret with sweet potato cream	29.00
Iberian pork cheek with apple and nuts	32.00
Suckling lamb with its jus and couscous	34.00
Porcella terrine with panadera potatoes	36.00
Aged entrecôte with roasted pepper salad	42.00
Beef tenderloin with foie gras, prawns and demi-glacé	49.00

Supplements - 40-49 Adults +10% | 30-39 Adults +20% | 20-29 Adults +30% | 2-19 Adults +40%
VAT included



Sweet *Finale*

Sorbets

	€
Mojito sorbet	10.00
Strawberry and Puerto de Indias gin sorbet	10.00
Mango sorbet	10.00
Passion fruit sorbet	10.00
Limoncello sorbet	10.00
Muntaner sorbet with orange	10.00

Desserts

Traditional Cardenal de Lloseta	15.00
Torrija with mango ice cream	15.00
Sacher cake with mandarin ice cream	15.00
Apple tatin with citrus soup	15.00
Lemon cream tartlet	15.00
Chocolate coulant with yogurt ice cream and berries	15.00

Supplements - 40-49 Adults +10% | 30-39 Adults +20% | 20-29 Adults +30% | 2-19 Adults +40%
VAT included



Wine *Selection*

Supplements

40-49 Adults +10% | 30-39 Adults +20% | 20-29 Adults +30% | 2-19 Adults +40%
VAT included

Barceló Selection - 30€

Etcétera - D.O. Rueda

Solar Viejo Crianza - D.O. Rioja

Codorníu Cuvée 1872 Brut - D.O. Cava

Mallorca Selection - 40€

Ciclop Blanc Eco - V.T. Mallorca

Ses Nines Negre - V.T. Mallorca

Freixenet Brut Barroco - D.O Cava

Illetas Selection - 35€

Bicicletas y Peces - D.O. Rueda

Valdubón 9 meses - D.O. Ribera Duero

Freixenet Brut Barroco - D.O Cava

Premium Selection - 75€

Mar de Frades D.O. Rías Baixas

Pago Capellanes Crianza - D.O. Ribera del Duero

Henry Abelé Brut - D.O Champagne

Wine packages include: water, soft drinks and beer (draught).
Same wine selection for both the cocktail reception and the banquet.



Barra libre

Packages include: water, soft drinks, beer (draught), cava and wine from the Barceló Selection

Open Bar Pricing

First 2 hours: 100% of adult guests
3rd hour: 70% of adult guests
4th hour: 60% of adult guests
5th hour onwards: 40% of adult guests

Standard Open Bar - 35€ pp

Extra hour: 15€ per person

- | | |
|----------------|--------------------------|
| Smirnoff vodka | Barceló rum |
| Absolut vodka | Havana 7 rum |
| Jack Daniel's | Tía María |
| J.W. Red Label | Baileys |
| Beefeater gin | Pacharán |
| Tanqueray gin | Mallorcan herbal liqueur |
| Seagram's gin | |

Suplementos

40-49 Adultos +10% | 30-39 Adultos +20% | 20-29 Adultos +30% | 2-19 Adultos +40%
IVA incluido

Details

Minimum: 50 adults
VAT included
Any delay during the celebration will directly affect the duration of the service, with the open bar ending at the time previously agreed with the hotel.

Premium Open Bar - 50€ pp

Extra hour: 22.50€ per person

- | | |
|-----------------------|--------------------------|
| Grey Goose vodka | Barceló rum |
| Absolut vodka | Matusalem 10 years rum |
| Jack Daniel's | Tía María |
| Chivas Regal 12 years | Baileys |
| Bombay Sapphire gin | Pacharán |
| Brockmans gin | Mallorcan herbal liqueur |
| Hendrick's gin | |



Late-Night Snack

Prices per person | Minimum: 50 adults

Savoury

	€
Assorted mini cocas	6.00
Mini brioche with salmon and cream cheese	8.00
Brioche with roasted tomato and mozzarella	8.00
Pastrami sandwich	9.00
Iberian ham and cheese boards with grissini	10.00
Iberian ham focaccia	10.00

Sweet

Assorted <i>rubiols</i>	6.00
Chocolate pastries	6.00
Assorted <i>ensaimadas</i>	10.00
Sweet garden	10.00

Candy bar - 10€

- Chucherías variadas
- Donuts variados

40-49 Adults +10% | 30-39 Adults +20% | 20-29 Adults +30% | 2-19 Adults +40%
VAT included

Supplements



Terms & Conditions

Deposit and Cancellation Policies

An initial deposit of 20% is required upon signing the contract to confirm the booking.

50% of the total proforma invoice must be paid two months prior to the event.

The remaining balance must be settled no later than one week before the event.

If the number of attendees present at the event is lower than the number confirmed, the client agrees to pay for the total number of guests confirmed 14 days prior to the event.

Full Cancellation

From contract signature up to 4 months prior: 15% of the total proforma invoice will be charged.

Between 4 and 2 months prior: 50% of the total proforma invoice will be charged.

Between 2 months and 30 days prior: 75% of the total proforma invoice will be charged.

Between 30 days and the event date: 100% of the total proforma invoice will be charged.

Reduction in Number of Guests

From contract signature up to 2 months prior: a reduction of up to 15% of the contracted number of guests is allowed. If the reduction exceeds 15%, 30% of the contracted catering services will be charged for the cancelled guests.

Between 2 months and 15 days prior to the wedding: a reduction of up to 10% of the total number of guests is allowed. If the reduction exceeds 10%, 50% of the contracted catering services will be charged for the cancelled guests.

Between 14 days and the event date: 100% of the cancelled services will be charged.

Regulatory Clause

In accordance with current national regulations, smoking is not permitted in indoor areas or designated interior spaces.

Data Protection Law

In accordance with the provisions of Regulation (EU) 2016/679 (GDPR) and Organic Law 3/2018 of 5 December on the Protection of Personal Data and guarantee of digital rights, by signing this document you expressly consent to the collection and processing of the data provided within the scope of the service by BARCELÓ ARRENDAMIENTOS TURÍSTICOS S.L., with registered address at Calle Josep Rover Motta nº 27, Palma de Mallorca 07006, Spain, and Tax ID (CIF) B57022055.

The purpose of data processing is to manage the reservation of a function room or banquet dining space and, where authorised, to send you commercial communications via email, SMS, telephone calls or equivalent means regarding products and services of Barceló Hotels & Resorts.

You are hereby informed that, at any time, you may exercise your rights of access, rectification, erasure, objection, restriction of processing, data portability and withdrawal of consent by writing to the above postal address or by email to dpo@barcelo.com, providing proper identification.

You may also lodge a complaint with the Spanish Data Protection Agency (www.aepd.es).

Your data will be retained only for as long as necessary to fulfil the purposes described and in accordance with applicable legal retention periods.

Barceló weddings

Imagine one of the most important days of your life surrounded by your loved ones, with paradise as the setting to celebrate your love. With Barceló Weddings, you can choose a destination as special as your celebration.

1

Paradisiacal Destinations

We are experts in creating memories that will last a lifetime, with paradise as the backdrop for your special union.

2

Personalised Attention

We know that the most important part of your wedding is the people who have been part of your love story, and we will take care of every detail for them.

3

Planning & Organisation

Planning a wedding becomes so much easier when you have an expert team taking care of every decision and every detail.

4

Wedding Packages

We offer a selection of options to inspire you and help you create a wedding that is truly your own.

5

Top Destinations

Where would you like to celebrate your love? We help you find the perfect place to celebrate your wedding.

Barceló Illetas Albatros

Barceló
HOTEL GROUP