

MICE Dossier

Barceló
Illetas Albatros

Barceló Illetas Albatros

You dream it, we make it happen



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All prices indicated in this dossier are per person and include VAT.



Barceló Illetas Albatros



Urban Beach style that brings together the best of the sea & the city.

- 128 rooms
- Conference facilities for up to 220 people
- Private access to a cove
- Meeting rooms overlooking Palma Bay
- Equipped with the latest technology
- Mediterranean gastronomy with fresh products
- Rooftop event space with sea views
- Wide range of leisure & sports activities
- Health & wellness area



Location



14 km | Palma de Mallorca Airport (Son Sant Joan)

300 m | Cas Català Beach

950 m | Illetas Beach, Es Fortí Beach

7 km | Palma City Centre

1 km | Bendinat Golf Course

10 km | Son Vida Golf Course

7 km | Es Baluard Museum

4 km | Fundació Pilar i Joan Miró Museum





Barceló Illetas Albatros

Barceló Illetas Albatros is located in Illetas, one of the most exclusive areas in Mallorca, renowned for its proximity to Palma and its crystal-clear coves, as well as its refined gastronomic and leisure offering.

Facilities



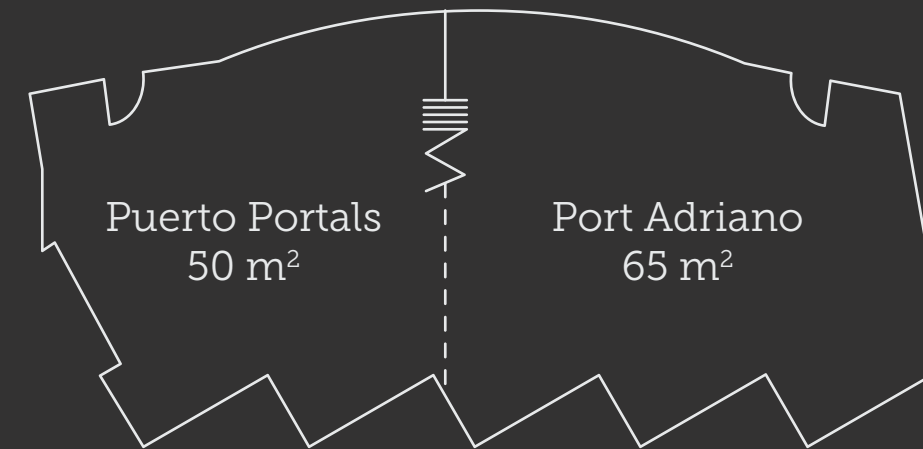
Meeting Rooms





Marivent | 250 m²

6th Floor



Portals + Adriano | 115 m²

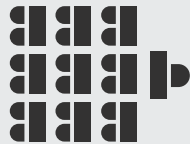
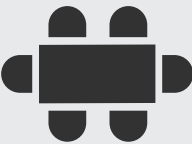
Reception Level



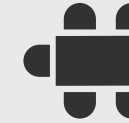
Comtessa | 119 m²

Lower Ground Floor
(no natural light)

Room Setup & Capacities

	m ²	Height	Natural Light							€/day
Mar (1)	98	3,40 m.	Sí	80	40	30	22	50	40	710€
Vent (1)	152	3,40 m.	Sí	120	80	40	36	100	80	810€
Marivent (1+2)	250	3,40 m.	Sí	220	120	50	46	150	120	1.300€
Puerto Portals (1)	50	2,80 m.	Sí	35	12	14	10	20	8	340€
Port Adriano (2)	65	2,80 m.	Sí	50	24	18	14	30	24	350€
Adriano + Portals (1+2)	115	2,80 m.	Sí	90	50	30	26	50	40	600€
Comtessa	119	2,40 m.	No	85	60	24	20	50	40	490€

Mar

m ²						
98	80	40	30	22	50	40

Rate

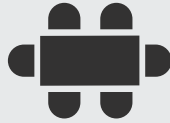
710€/day
 VAT included

Includes

- Meeting room with natural light
- Screen
- Projector
- 1 flipchart
- Writing materials
- 1 bottle of water per participant/day



Vent

m ²						
152	120	80	40	36	100	80

Rate

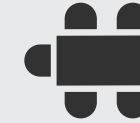
810€/day
VAT included

Includes

- Meeting room with natural light
- Screen
- Projector
- 1 flipchart
- Writing materials
- 1 bottle of water per participant/day



Marivent

m ²						
250	220	120	50	46	150	120

Rate

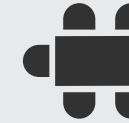
1.300€/day
VAT included

Includes

- Meeting room with natural light
- Screen
- Projector
- 1 flipchart
- Writing materials
- 1 bottle of water per participant/day



Puerto Portals

m ²						
50	35	12	14	10	20	8

Rate

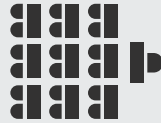
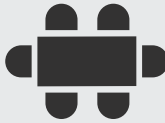
340€/day
 VAT included

Includes

- Meeting room with natural light
- Screen
- Projector
- 1 flipchart
- Writing materials
- 1 bottle of water per participant/day



Port Adriano

m ²						
65	50	24	18	14	30	24

Rate

350€/day
VAT included

Includes

- Meeting room with natural light
- Screen
- Projector
- 1 flipchart
- Writing materials
- 1 bottle of water per participant/day



Adriano + Portals

m ²						
115	90	50	30	26	50	40

Rate

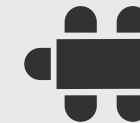
600€/day
VAT included

Includes

- Meeting room with natural light
- Screen
- Projector
- 1 flipchart
- Writing materials
- 1 bottle of water per participant/day



Comtessa

m ²						
119	85	60	24	20	50	40

Rate

490€/day
VAT included

Includes

- Screen
- Projector
- 1 flipchart
- Writing materials
- 1 bottle of water per participant/day



Extras

Our hotel offers:

Wireless microphone | 65€

Mar & Vent Rooms
3 handheld, 4 headset and 1 tabletop microphones available

Pin Board | 30€

2 units available

Whiteboard | 30€

1 unit available

Lectern | 80€

1 unit available

Stage 2x1m. | 75€

4 units available

Features

Prices are per unit and per day – VAT (21%) included
Additional audiovisual equipment available upon request
Please note that our meeting rooms are non-smoking areas

Coffee Break



Coffee Break

Drinks

- Coffee
- Selection of teas
- Orange juice
- Pineapple juice
- Apple juice
- Milk
- Water

Sweet

- Croissant
- Mini ensaimadas
- Doughnuts
- Brownie
- Cookies
- Aniseed ring cake
- Apple tart
- Cheesecake
- Waffles

Savoury

- Brioche with roasted tomato & mozzarella
- Ciabatta with cured ham & tomato
- Vienna bread with salmon & cheese
- Traditional hummus
- Assorted cocas
- Pastrami cruapán
- Focaccia with serrano ham
- Ham & cheese croissant

Options

Drinks	12€
Drinks + 3 sweet items	14€
Drinks + 2 savoury items	16€
Drinks + 2 sweet + 2 savoury items	18€
Drinks + 2 sweet + 2 savoury items + 2 fruits	21€

Supplements

Soft drinks	3€
Fruit	3.50€
Smoothies	4€

Features

- 🕒 30 minutes
- 10% VAT included

Working Menus



Working Menus

Starters

- Prawn tartare with mango gazpacho
- Rice noodles with duck magret
- Prawn and cured beef salad
- Tom Kha soup with prawn carpaccio
- Roasted vegetable salad
- Tomato and burrata salad

Desserts

- Almond gató with passion fruit soup
- Chocolate coulant with yoghurt ice cream and berries
- Traditional Cardenal de Lloseta
- Apple tatin with citrus soup

Main Dish | 49€ pp

OPTION 1

- Braised pork cheek with sweet potato purée and nut caramel
- Monkfish, potato and tomato & asparagus vinaigrette
- Glazed salmon with miso-yuzu, rustic mashed potato and confit cherry tomatoes
- Thai-style chicken with wild rice
- Cheese and spinach tortellini with beurre blanc and truffle oil
- Tofu with sautéed vegetables

Main Dish | 59€ pp

OPTION 2

- Slow-cooked Iberian pork “secreto” with red harissa pepper cream
- Braised lamb shank with couscous
- Sea bass loin with roasted fennel and yellow pepper purée
- Cod with potato, guanciale and onion sauce
- Seitan pad thai
- Vegetable cannelloni with textured soy

Features

Minimum 50 adults
Select 1 starter, 1 main course and 1 dessert (same menu for the entire group)
Includes: water, soft drinks, beer, Barceló wine selection and coffee

Supplements

40-49 ADULTS	+10%
30-39 ADULTS	+20%
20-29 ADULTS	+30%

Buffet



Buffet

49€ pp

Cold Stations

- Crudités, sauces & composed salads
- Cold cuts & cheeses
- Pickles & vinaigrettes
- Bread selection

Hot Stations

- Paella
- Pasta with sauce
- ***
- 2 meat dishes
- 2 fish dishes
- 3 vegetable dishes
- 2 potato dishes
- Fried selection

Dessert Station

- Cake
- Ice cream
- Fruit

Beverages included

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

Extra | Show Cooking Station

- 2 meat dishes and 2 fish dishes
- Minimum: 50 guests
- 15€ pp

Features

- 🕒 2 hours
- 10% VAT included
- Minimum 50 adults

Supplements

40-49 ADULTS	+10%
30-39 ADULTS	+20%
20-29 ADULTS	+30%

Finger Buffet



Finger Buffet

allegro

52€

Features

🕒 2 hours

10% VAT included

Water, soft drinks, beer, Barceló wine selection & coffee included

Minimum 50 adults

Supplements

40-49 ADULTS +10%

30-39 ADULTS +20%

20-29 ADULTS +30%

Menu

- Traditional hummus
- Salmorejo with Iberian ham
- Brioche with roasted tomato & mozzarella
- Focaccia with Iberian ham
- Galician-style octopus
- Cocido and ham croquette
- Pork rib bao with jalapeño chermoula

Desserts

- Fruit
- Carrot cake
- Brownie with toffee

Finger Buffet

Occidental
56€

Features

🕒 2 hours

10% VAT included

Water, soft drinks, beer, Barceló wine selection & coffee included

Minimum 50 adults

Supplements

40-49 ADULTS +10%

30-39 ADULTS +20%

20-29 ADULTS +30%

Menu

- Prawn and cured beef salad
- Salmon tiradito
- Mango gazpacho with prawn tartare
- Confit cod with roasted peppers
- Lentil hummus
- Cuttlefish bites
- Galician-style octopus
- Brioche with braised pork cheek
- Crispy chicken
- Falafel with tzatziki

Desserts

- Fresh fruit
- Chocolate pastries
- Brownie with toffee
- Cheesecake

Finger Buffet

Barceló
59€

Features

🕒 2 hours

10% VAT included

Water, soft drinks, beer, Barceló wine selection & coffee included

Minimum 50 adults

Supplements

40-49 ADULTS +10%

30-39 ADULTS +20%

20-29 ADULTS +30%

Menu

- Red tuna tataki
- Thai papaya salad
- Octopus coca with caramelised onion
- Prawn and cured beef salad
- Mango gazpacho with prawn tartare
- Grilled scallop with miso
- Potato coca with suckling pig
- Galician-style octopus
- Oxtail croquette
- Crispy chicken
- Suckling lamb with couscous in its own jus
- Pork “secreto” with sweet potato
- Falafel with tzatziki

Desserts

- Fruit
- Mini apricot ensaimada
- Coconut rice pudding
- Sweet garden
- Chocolate pastries

Finger Buffet

ROYAL HIDEAWAY

69€

Features

🕒 2 hours

10% VAT included

Water, soft drinks, beer, Barceló wine selection & coffee included

Minimum 50 adults

Supplements

40-49 ADULTS +10%

30-39 ADULTS +20%

20-29 ADULTS +30%

Menu

- Sweetcorn cream with smoked eel
- Sea bass ceviche
- Red tuna tataki
- Steak tartare
- Prawn and cured beef salad
- Smoked sardine coca
- Pork rib sam
- Oxtail brioche
- Potato coca with suckling pig
- Slow-cooked Iberian pork “presa” with red pepper purée & harissa
- Cuttlefish bites
- Galician-style octopus
- Kentucky-style chicken with lime and basil crème fraîche
- Crispy king prawns with kimchi
- Cod fritters

Dessert

- Seasonal fruit
- Coconut rice pudding
- Chocolate pastries
- Cardenal de Lloseta
- Apple tatin
- Sweet garden

Food Stations



Stations

Available as a complement to any finger buffet service

Cheese Station

7€

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

Mallorcan Station

8€

- Sobrasada
- Camaiot
- Butifarró
- Fuet
- Mahón cheese
- Cracked & spicy olives
- Rustic bread & breadsticks

Iberian Station

9€

- Iberian salchichón
- Iberian chorizo
- Cecina
- Iberian ham
- Iberian loin
- Olives & nuts
- Rustic bread & breadsticks

Features

Prices per person, VAT included
Supplements: 40–49 adults +10% | 30–39 adults +20% | 20–29 adults +30%

Premium Stations

Available as a complement to any finger buffet service

Taco Station

12€

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

Barbecue Station

15€

- Iberian pork “secreto”
- Grilled scallop with miso hollandaise sauce

Sushi Station

Market Price

Price subject to market, upon request.

Features

Prices per person, VAT included
Supplements: 40–49 adults +10% | 30–39 adults +20% | 20–29 adults +30%

Barbecues



Barbecues

Meat
Barbecue
69€

Cold selection

- Cold Selection
- Crudités, sauces & composed salads
- Cold cuts & cheeses
- Pickles
- Vinaigrettes
- Bread selection

BBQ

- Spiced chicken
- Slow-cooked skirt steak
- Pork tenderloin
- Fresh sausages
- Beef entrecôte

Desserts

- Sliced fruit
- Sweet garden
- Ensaimada

Features

🕒 2 hours

10% VAT included

Water, soft drinks, beer, Barceló wine selection & coffee included

Minimum 50 adults

Supplements:

40–49 ADULTS +10%

30–39 ADULTS +20%

20–29 ADULTS +30%

Barbecues

Seafood
Barbecue
89€

Cold Selection

- Crudités, sauces and composed salads
- Cold cuts and cheeses
- Pickles
- Vinaigrettes
- Bread selection

BBQ

- Sea bass
- Cuttlefish
- King prawns
- Thai mussels
- Salmon

Desserts

- Sliced fruit
- Sweet garden
- Ensaimada

Features

🕒 2 hours

10% VAT included

Water, soft drinks, beer, Barceló wine selection & coffee included

Minimum 50 adults

Supplements:

40–49 ADULTS +10%

30–39 ADULTS +20%

20–29 ADULTS +30%

Gala Menus



Gala Menus

Menu 1
141€

Aperitif | 1 Hour

- Red tuna tataki with green tomatillos
- Salmorejo with Iberian ham
- Cured beef, prawn & red pepper salad
- Suckling lamb in its own jus with couscous
- Cuttlefish bites
- Kentucky-style chicken with crème fraîche

Menu

Tomato tartare with confit cod

Iberian pork cheek with apple cream
and crunchy nuts

Banoffee

Features

Prices per person
VAT (10%) included
Water, soft drinks, beer, Barceló wine selection and coffee included
Minimum 50 adults
Supplements: 40-49 ADULTS +10%, | 30-39 ADULTS +20% | 20-29 ADULTS +30%

Gala Menus

Menu 2
174€

Aperitif | 1 Hour

- Mango gazpacho with prawn tartare
- Confit cod with roasted peppers
- Octopus coca with caramelised onion
- Thai papaya salad with coconut foam
- Pork rib bao with jalapeño chermoula
- Grilled scallop with miso
- Prawn & boletus stew
- Falafel with tzatziki

Menu

Txangurro ravioli with chilli cream & sea urchin vinaigrette

Suckling lamb with couscous & its own jus

Chocolate coulant with yoghurt ice cream & berries

Features

Prices per person
VAT (10%) included
Water, soft drinks, beer, Barceló wine selection and coffee included
Minimum 50 adults
Supplements: 40-49 ADULTS +10%, | 30-39 ADULTS +20% | 20-29 ADULTS +30%

Gala Menus

Menu 3
249€

Aperitif | 1 Hour

- Salmorejo with Iberian ham
- Dry-aged beef steak tartare
- Traditional hummus
- Salmon tiradito with passion fruit
- Octopus coca with caramelised onion
- Prawn & boletus stew
- Oxtail croquette
- Lamb filo pastry
- Panko king prawns with kimchi
- Coca with suckling pig

Menu

Grilled lobster with fennel & orange

Turbot in its own jus with roasted apricots

Passion fruit sorbet

Dry-aged entrecôte with roasted pepper salad

Torrija with ginger ice cream

Features

Prices per person
VAT (10%) included
Water, soft drinks, beer, Barceló wine selection and coffee included
Minimum 50 adults
Supplements: 40-49 ADULTS +10%, | 30-39 ADULTS +20% | 20-29 ADULTS +30%

Welcome Drinks



Welcome Drinks

Essential | 11€

- Water
- Soft drinks
- Beer
- White & red wine from the Barceló wine selection
- Cava from the Barceló wine selection

Special | 16€

- Water
- Soft drinks
- Beer
- White & red wine from the Barceló wine selection
- Cava from the Barceló wine selection
- Vermouth
- Chips
- Assorted pickles

Unique | 24€

- Water
- Soft drinks
- Beer
- White & red wine from the Barceló wine selection
- Cava from the Barceló wine selection
- Vermouth
- Aperol Spritz
- Chips
- Assorted pickles
- Salmorejo with Iberian ham
- Focaccia with burrata & truffle oil
- Hummus with naan bread

Features

-  30 minutes
- 10% VAT included
- Minimum 20 adults
- Supplements:
- 40–49 ADULTS +10%
- 30–39 ADULTS +20%
- 20–29 ADULTS +30%

Wine Cellar



Wine Cellar

Barceló Selection | 30€

Etcétera - D.O. Rueda
Solar Viejo Crianza- D.O. Rioja
Codorníu Cuvee 1872 Brut - 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

Mallorca Selection | 40€

Ciclop Blanc Eco - V.T. Mallorca
Ses Nines Negre - V.T. Mallorca
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

Features

Packages include:
Water, soft drinks, beer (draught) and coffee
VAT (10%) included

Open Bar & Late-Night Snacks



Open Bar

Standard Open Bar | 35€

- Vodka Smirnoff

Barceló rum
- Vodka Absolut

Havana 7 rum
- Jack Daniels

Tía María
- J.W. Red Label

Baileys
- Beefeater gin

Pacharán
- Tanqueray gin

Mallorcan herbal liqueur
- Seagram's gin

Features

- 🕒 2 hours (extra hour 15€/pp)
- Packages include:

Water, soft drinks, beer (draught), cava and Barceló wine selection

Premium Open Bar | 50€

- Vodka Grey Goose

Barceló rum
- Vodka Absolut

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

Features

- 🕒 2 hours (extra hour 22,50€/pp)
- Packages include:

Water, soft drinks, beer (draught), cava and Barceló wine selection

Minimum 50 adults | VAT (10%) included

Supplements:

40–49 ADULTS +10%, 30–39 ADULTS +20%,
20–29 ADULTS +30%, 2–19 ADULTS +40%

The open bar will be charged as follows:

First 2 hours: 100% of adult guests

3rd hour: 70% of adult guests

4th hour: 60% of adult guests

From the 5th hour onwards: 40% of adult guests

Any delay during the event will directly affect the service time, with the open bar ending at the time previously agreed with the hotel.

Late-Night Snacks

Savoury

Assorted mini cocas	6,00€
Mini brioche with salmon & cream cheese	8,00€
Brioche with roasted tomato & mozzarella	8,00€
Pastrami sandwich	9,00€
Iberian ham & cheese boards with grissini	10,00€
Focaccia with Iberian ham	10,00€

Sweet

Assorted rubiols	6,00€
Chocolate pastries	6,00€
Assorted ensaimadas	10,00€
Sweet garden	10,00€

Candy bar | 10€

Assorted sweets
Assorted doughnuts

Features

VAT (10%) included

Prices per person

Minimum: 50 adults

Supplements

40–49 ADULTS +10%

30–39 ADULTS +20%

20–29 ADULTS +30%

2–19 ADULTS +40%

Meet Barceló

At Meet Barceló, no two events are the same
If you are looking for a personalised service, without setbacks
and with complete assurance, you are in the right place.



Tailor-made proposals

We design carefully
crafted, flexible and
distinctive experiences.



Local spirit

Each event reflects
the destination's
unique character and
showcases its local
gastronomy.



Leaders in service

Over 90 years creating
unforgettable moments.



Innovation and creativity

We provide the
technology and design
necessary for productive,
efficient and comfortable
meetings.



Exceptional locations

To connect people and
foster new ideas and
opportunities.

Barceló Illetas Albatros

Barceló
HOTEL GROUP