

YACHT CLUB CALA D'OR

weddings



So much more than just a verme

varn velcome

Here at Yacht Club Cala d'Or we are proud to have been host to some very special and most memorable wedding days.

As the number one venue in Mallorca we provide the highest quality, the very best service and most cost effective solutions in an unbeatable photographic location.

Our experienced and friendly multilingual staff understand the stresses of organising this most important day and are on hand throughout, to make each and every moment enjoyable, relaxing and truly memorable.

With the exquisite cuisine served on our splendid garden terrace, on our rooftop patio or inside one of our striking event rooms – the choice is yours.

With room inside our Proa Suite for up to 150 persons seated and with wonderful views of the stunning marina of Cala d'Or – where better to make memories last a lifetime.

To us, every wedding couple is special and this is reflected in our service and feedback. Once you have booked your wedding with us, you too will be part of the very special Yacht Club family.

We hope that the following pages give you a taste of Yacht Club Cala d'Or – there is so much more to see and we will be there for you every step of your wedding journey.

With kindest regards,

Sergio Pifugo General Manager







congratulations

Our personal attention to those little extra details, along with the courtesy of our staff, will leave you confident that your day will be an enjoyable and memorable occasion.

Every wedding is unique and our bespoke service will ensure you a beautiful day to remember – from menu planning and wine choices, to decorations and entertainment.



religious ceremonies & Clessings

Spain's primary religion is Roman Catholic and any Catholics who wish to marry on the island can follow a straightforward process. You will need to get in touch with your church back home approximately six months prior to your wedding day in order to get the relevant paperwork. The paperwork needs to reach the priest here in Mallorca at least two months prior to the big day. The Yacht Club offers a service to assist with this paperwork process, ask your wedding co-ordinator for further details.

For non-Catholics the process is different. You will still be able to have a wonderful blessing ceremony and memorable reception out here after you have taken care of the legal bit in your home country at a registry office.

You can then have your blessing in the Yacht Club Gazebo or on our rooftop terrace, both overlooking the marina, or if you prefer, in a local church or monastery in the area.





places to stay

There is a wide range of hotels, villas and apartments to chose from in Cala d'Or and surrounding areas.

Prices vary depending on the time of year but please do speak to one of our Wedding Co-ordinators who can offer recommendations and inform you of any discounts in conjunction with local businesses.

local suppliers

We have a large database of local suppliers we can recommend to you ranging from entertainment, hairdressers, transport, florists, photographers and much more. For further information, speak to your Wedding Co-ordinator.





accommodation

BRIDAL SUITE AND THREE LUXURY GUEST ROOMS

Imagine waking up after the most important day of your life, wandering out on the spacious terrace to be greeted by the warm Mallorcan sun sparkling gently off the turquoise infinity pool and looking further afield, your eye catches sight of the striking white yachts bobbing gently in the distance on the marina waters... Good morning! Welcome to heaven...





THE SUITE BOASTS THE FOLLOWING FACILITIES

Large, modern bedroom with queen size bed, full length windows with marina views.

Separate lounge and dining area, to seat up to eight guests

En-suite bathroom with double 'walk-in' shower

Extensive terrace area with seating and double sun-bed gazebo

Flat screen TV

Wireless internet access

Champagne and flowers can be booked before arrival

Private chef service available on request





As well as the facilities above, your stay includes full use of the Club's amenities, including use of the infinity pool, state-of-the-art gymnasium, steam room, sauna, games room and use of our bar and restaurant facilities during opening hours. The cost for the bridal suite is €350 per night inclusive of VAT and breakfast.

GUEST ACCOMMODATION

With three luxury rooms (2 x doubles, 1 x twin) for family and friends to choose from, why not ask six of your special guests if they would like to enjoy the beautiful surroundings, great facilities and share the whole magical experience with you too? Prices from 250€ per night per room inclusive of VAT and breakfast.

For further information or to make a reservation, contact weddings@yccalador.com



KEY FEATURES

Room hire

Three-course meal

Drinks package comprising: 1 welcome drink (Cava or Sangria)

½ bottle of wine with dinner | A glass of Cava for toast

AND

Standard table decoration

Red carpet welcome | White table linen

An experienced and dedicated wedding planner

Free use of all the Yacht Club facilities for the bride and groom

20% discount on the daily Yacht Club membership for your guests



STARTERS

Salad of honeydew melon with mango and strawberries, finished with fruit coulis and lemon sorbet
Leek, courgette and potato soup with crunchy cured ham (vegetarian option available)
Goats cheese salad with hazelnuts, honey and mustard over soft focaccia bread
Spinach and goats cheese in puff pastry over a bed of mixed leaves with port caramelised walnuts
Duck mousse with mango jam and toasted ciabatta bread (NEW)
Special chef's seafood salad
Selection of homemade sorbets (Supplement of €3.00 per person)

MAIN COURSES

Wild mushrooms stuffed chicken leg with a Mallorquin red wine served with a selection of vegetables and potatoes

Pork fillet with a special apple and curry sauce served with a selection of vegetables and potatoes

Fillet of salmon with a basil, sun-dried tomato and thyme sauce served with a selection of vegetables and potatoes (NEW)

Aubergine and courgette timbale with mozzarella cheese and fresh tomatoes and basil sauce

Option for fillet steak dish (supplement of €9.50 per person)

DESSERTS

Red fruit and vanilla charlotte with a strawberry and mango coulis

Baileys and chocolate cheesecake

Traditional apple cake with cinnamon ice cream

Warm brownie with orange ice cream

One dish to be selected per course

PRICING

50 adult guests or more €99.00 per person – Weekdays | €105.00 per person – Saturdays & Sundays **Up to 50 Adult Guests*** €110.00 per person – Weekdays | €120.00 per person – Saturdays & Sundays

*Weddings are minimum of 25 guests. If numbers fall below 20 guests after booking, a €1000 venue hire charge will apply.

All prices quoted are exclusive of VAT.

SPANISH STYLE

KEY FEATURES

Room hire

Three-course meal

Drinks package comprising: 1 welcome drink (Cava or Sangria)
½ bottle of wine with dinner | A glass of Cava for toast

A N D...

Standard table decoration

Red carpet welcome | White table linen

An experienced and dedicated wedding planner

Free use of all the Yacht Club facilities for the bride and groom

20% discount on the daily Yacht Club membership for your guests



STARTERS

Choice from a selection of five tapas

Starter Ideas:

Dates and bacon | Deep fried calamari | Selection of croquettes | Spanish omelette | Cured ham pamboli, Stuffed piquillo peppers | Gazpacho | Marinated olives | Padron peppers | Meatballs in tomato sauce

If you prefer you can opt for a starter from our Classic Package

MAIN COURSES

Tender chicken breast with a Spanish romesco sauce, served with a selection of fresh vegetables and potatoes (NEW)

Fish or meat paella – COOKED LIVE FOR YOUR GUESTS ENJOYMENT

Fillet of sea bream served with sweet pepper sauce served with a selection of fresh vegetables and potatoes

Pork fillet with a raspberry sauce served with a selection of fresh vegetables and potatoes

Fillet of hake over a bed of creamed peas served with a selection of fresh vegetables and potatoes

DESSERTS

Crema Catalana – Vanilla custard with a hint of lemon and cinnamon
Ensaimada (traditional Mallorca cake)
Chocolate and almond cake
Churros with hot chocolate sauce
Classic Package dessert options are also available

One dish to be selected per course, except tapas starter

ALL-INCLUSIVE DRINKS PACKAGE -

Our all inclusive drinks packages start from as little as €9.00 per person, per hour. Please ask our Events Team for further details.

PRICING

50 adult guests or more €105.00 per person – Weekdays | €115.00 per person – Saturdays & Sundays **Up to 50 Adult Guests*** €120.00 per person – Weekdays | €130.00 per person – Saturdays & Sundays

* Weddings are minimum of 25 guests. If numbers fall below 20 guests after booking, a €1000 venue hire charge will apply.

All prices quoted are exclusive of VAT.

PACKAGE

KEY FEATURES

Room hire

Three-course meal

Drinks package comprising: 1 welcome drink (Cava or Sangria)
½ bottle of wine with dinner | A glass of Cava for toast

A N D...

Standard table decoration | Personalised menu and table plan
Red carpet welcome | White table linen
An experienced and dedicated wedding planner
Free use of all the Yacht Club facilities for the bride and groom
30% discount on the daily Yacht Club membership for your guests



STARTERS

Ciabatta with flat mushroom, dolce latté, Parma ham, balsamic & port reduction

Blinis with smoked salmon and avocado with cream cheese and chives on a bed of mixed salad with a citrus dressing (NEW)

Warm spinach, goats cheese, bacon and walnut salad (vegetarian option available)

Beef carpaccio with rocket leaves, parmesan cheese, dressed with Soller orange balsamic vinegar reduction

Scallops and prawns in puff pastry served over a bed of baby leek creamy sauce

Selection of homemade sorbets (supplement of €3.50 per person)

MAIN COURSES

Chicken breast with a creamy tomato, light blue cheese and cured ham sauce with fresh vegetables and potatoes

Sea bass with a fennel and cava sauce served with a selection of Mediterranean vegetables and potatoes (NEW)

Fillet of pork fillet with a green peppercorn sauce served with Mediterranean vegetables and potatoes (NEW)

Lamb shank with a Mallorquin red wine sauce served with a selection of Mediterranean vegetables and potatoes (NEW)

Spinach and ricotta cannelloni gratin (V)

Option for fillet steak dish (Supplement of €8.50 per person)

DESSERTS

Individual mandarin and chocolate cake with a vanilla sauce
Fruits of the forest cheesecake
Pineapple carpaccio with berry ice cream
Light chocolate mousse filled with caramel sauce over a bed of crunchy biscuit base

One dish to be selected per course

The above dishes are in addition to all the dishes described in the Classic Package

PRICING

50 adult guests or more €115.00 per person – Weekdays | €126.00 per person – Saturdays & Sundays **Up to 50 Adult Guests*** €131.00 per person – Weekdays | €141.00 per person – Saturdays & Sundays

* Weddings are minimum of 25 guests. If numbers fall below 20 guests after booking, a €1000 venue hire charge will apply.

All prices quoted are exclusive of VAT.

THE CLASS PACKAGE

KEY FEATURES

Wedding night in bridal suite or 5 star hotel*

Room hire | Selection of 6 canapes | Four-course meal

Drinks package comprising: 1 Welcome drink (Cava, Sangria,

Alcoholic fruit punch, Kir Royale or Pimms)

1/2 bottle of wine with dinner | A glass of Prosecco for toast

A N D...

€30 Flower Supplement per table
Seating plan, personalised menu and place cards
Red carpet welcome | White table linen
An experienced and dedicated wedding planner
Free use of all the Yacht Club facilities for the bride and groom
50% discount on the daily Yacht Club membership for your guests

For booking of minimum 50 adults. Less than 50 — surcharge of €150 Subject to availability.



STARTERS

Thai style fish cakes served with sweet chilli sauce over a bed of rocket leaves (NEW)

Prawn and smoked salmon timbale bound with marie rose sauce, served with brown bread and butter and finished with lemon oil

Chicken and wild mushrooms in puff pastry with shallots and balsamic vinegar reduction and a salad bouquet (NEW)

Vol au Vent filled with seafood with a creamy lobster sauce served on a bed of mixed leaves

Indian style salad — white cabbage, soya shoots, mango, duck confit and peanuts with an Indian dressing

Chicken caesar salad with parmesan cheese, croutons and caesar dressing

MAIN COURSES

Fillet steak, served with a wild mushroom and truffle sauce served with gratin potatoes and Mediterranean vegetable timbale (NEW)

Duck confit with a sweet wine sauce served with gratin potatoes and Mediterranean vegetables

Rack of lamb with wild Mallorquin herb crust with a mint and pistachio sauce served with Mediterranean vegetables and potatoes (NEW)

Fillet of cod with prawns and tomato concasse with gratin potatoes and fresh Mediterranean vegetables

Norwegian salmon supreme with fine herbs and smoked cauliflower cream with gratin potatoes and fresh Mediterranean vegetables (NEW)

Fresh noodles with seasonal vegetables and tofu with a sesame oil and soy sauce (V)

DESSERTS

Chocolate fondant with espresso ice cream

Warm apple tatin with cinnamon ice cream

*Chocolate Sin" — special dark chocolate mousse over a crunchy biscuit and pistachio base

Dark chocolate and hazelnut tiramisu

Crème Brûlée with fresh red berries (NEW)

One dish to be selected per course

The above dishes are in addition to all the dishes described in the Classic and Elegance Packages.

PRICING

50 adult guests or more €147.00 per person – Weekdays | €170.00 per person – Saturdays & Sundays **Up to 50 Adult Guests*** €165.00 per person – Weekdays | €185.00 per person – Saturdays & Sundays

* Weddings are minimum of 25 guests. If numbers fall below 20 guests after booking, a €1000 venue hire charge will apply.

All prices quoted are exclusive of VAT.



PACKAGE

KEY FEATURES

Wedding night in bridal suite or 5 star hote | Exclusivity of club
Selection of six canapes | DJ for four hours | Four-course meal
Celebrant fee | Spanish guitarist for two hours
Performance show — Brazilian dancers
or singer for 2 x 45 min sets (Subject to availability)
Late evening snacks | Wedding cake (€150 supplement)

A N D...

E50 Flower Supplement per table

Buffet lunch with prosecco for six on day of wedding

Wish tree | 25-minute drone video of ceremony

Chair covers and sashes for your ceremony and dinner service

Wedding dress steam | White dove release | White balloon release

Seating plan, personalised menu and place cards

Red carpet welcome | White table linen

An experienced and dedicated wedding planner

Free use of all the Yacht Club facilities for the bride and groom

50% discount on the daily Yacht Club membership for your guests



ГΑ			

Lobster, prawn and avocado salad with our special chef's dressing | Scallops and king prawns salad with a citrus dressing Foie gras with truffle and fig jam over toasted bread with a reduction of Pedro Ximenez sweet wine sauce Puff pastry filled with wild mushrooms in a creamy sauce with truffle (V)

Indian style salad — White cabbage, soya shoots, mango and peanuts (V)

Buffalo mozzarella, tomatoes and advocado salad with fresh pesto and balsamic vinegar (V)

Sea bass ceviche with cherry tomatoes and oranges

Top quality Jamon Iberico (Black foot Iberian cured ham) served with "cristal" bread with fresh tomatoes and burrata cheese Selection of sorbets

MAIN COURSES

Fillet steak with a wild mushroom crust served with a light truffle sauce with a potato timballe and selection of fresh vegetables

Shoulder of lamb in in its own juice with thyme butter with a potato timballe and selection of fresh vegetables

Stuffed quail with foie served over a base of truffle and wild mushrooms risotto

Monkfish served with a shellfish sauce with a potato timballe and selection of fresh vegetables

Fillet of turbot with a fennel creamy sauce with a potato timballe and selection of fresh vegetables

Fresh vegetables with homemade curry sauce and basmati rice (V)

Fresh pasta with aubergine, sun-dried tomatoes and fresh basil in a light tomato sauce (V)

Quinoa with sautéed vegetables Maroccan style (V)

DESSERTS

Chocolate mousse stuffed with mango covered in dark chocolate over a pistacho crunchy base

Crunchy warm brownie stuffed with caramel sauce and pecan nuts with pistacho ice cream

'The best carrot cake on the market' | White chocolate soup with fresh red fruit of the forest

Selection of the finest Italian ice cream from the Ragno ice cream maker

One dish to be selected per course

The above dishes are in addition to all the dishes described in the Classic, Elegance and Finesse Packages.

PRICING

Up to 80 adult guests €32,000 | Each additional adult guest €250 pp

*Weddings are minimum of 25 guests. If numbers fall below 20 guests after booking, a €1000 venue hire charge will apply.

All prices quoted are exclusive of VAT.



As well as the Classic, Spanish Style, Finesse and Elegance packages we also offer a BBQ option.

Prices will be the same as the corresponding sit down meal package.

CLASSIC BBQ MENU

Four varieties of seasonal salads

Marinated chicken and pepper kebabs

BBQ spare ribs

Norweigan salmon steaks Selection of speciality Mallorcan sausages

Baked potatoes with sour cream
Grilled vegetables

Selection of fresh breads

DESSERTS

Choose from The Classic Package

Prices and extras as per The Classic Package (Min. 40 adults)

ELEGANCE BBQ MENU

Five varieties of seasonal salads

Fresh mediterranean grilled salmon or sea bream

Entrecote sirloin steak

Marinated chicken and pepper kebabs

Lamb cutlets

Warm wild mushroom and pesto pasta

Baked potatoes with sour cream

Grilled vegetables

Selection of fresh breads

DESSERTS

Choose from The Elegance Package

Prices and extras as per The Elegance Package (Min. 40 adults)

FINESSE BBQ MENU

Six varieties of seasonal salads

Fresh sea bass with lemon butter
Grilled fillet steak

Giant grilled prawns

Butterfly chicken with cajun spices

Grilled vegetables and sautéed potatoes

Grilled corn on the cob

Goats cheese stuffed jacket potatoes

Selection of fresh breads

DESSERTS

Choose from The Finesse Package

Prices and extras as per The Finesse Package (Min. 40 adults)



For our younger guests we also offer a set package.



MAIN COURSE, DESSERT & UNLIMITED SOFT DRINKS

Children's platter (mini pizzas, chicken nuggets, mozzarella sticks and chips)

Pizza margarita

Spaghetti bolognese

Chicken breast, mashed potato and fresh vegetables

DESSERTS

Selection of ice cream

Fruit salad

Chocolate cake

PRICING

Package price per child €25.00



COLD CANAPÉS

Spanish omelette

Cherry tomato and baby mozzarella kebabs

Blue cheese and cured ham tartlet

Gazpacho

Duck mousse with mango jam on tostadas

Smoked salmon toast

Cured ham pam boli

Chicken curry and pineapple mousse

Creamy cod and potato mousse with caramelised onions

Prawn cocktail

Mallorcan "coca" with selection of vegetables

Goats cheese, tomato & basil quiche

Marinated manchego cheese

Cured ham and melon

Inca biscuit with sobrasada sausages

HOT CANAPÉS

Mini chicken or port kebab with satay sauce

Fried goat cheese with mango jam

Deep fried prawns with a chilli and sweet sauce

Mini spring rolls

Stuffed potatoes with goats cheese and spinach

Selection of croquettes

Prawns skewered with red thai curry sauce

Deep fried calamari with smoked paprika and aioli

Oriental gyoza with soya sauce

Octopus galician style

Meat balls in tomato sauce

Pimento peppers

Dates and bacon







PRICING

Prices per person includes 1 hour service of the canapés

Aperitif 6 selections — €15.00 | Aperitif 10 selections — €18.00 | Aperitif 14 selections — €22.00

Add 1 hour drinks service for €7.00 p.p. to include wine, beer, cava and soft drinks

AL-INCLUSTY E SULLANDES

Reserve our Open Bar Option 1 for a minimum of three hours (based on a minimum of 45 adult guests) and we will offer you our in-house DJ for three hours free of charge.

OPTION

Three hours free bar — Min. 45 adults

House wine (White, Red & Rosé) Draft beer

Cava

Whisky (Ballantines, J&B, Jack Daniels)

Gin (Beefeater, Gordons)

Rum (Bacardi, Havana Club 3, Cacique)

Vodka (Smirnoff)

Brandy (Veterano)

Tequila

Martíni Blanco, Rosso & Dry

Sambuca

Baileys

Soft drinks and juices

PRICING

Per person per hour (for the first two hours) — €16.00 Per person for each hour thereafter — €13.00

OPTION 2

Three hours free bar — Min. 45 adults

House wine (White, Red & Rose)

Draft beer

Whisky (Ballantines, Teachers)

Gin (Beefeater, Gordons)

Rum (Bacardi)

Vodka (Smirnoff)

Brandy (Veterano)

Martini Blanco, Rosso & Dry Soft drinks and juices

PRICING

Per person per hour (for the first two hours) — €13.00 Per person for each hour thereafter — €10.00

OPTION 3

Three hours free bar — Min. 45 adults

House wine (White, Red & Rose)

Draft Beer | Cava

Soft drinks and juices

PRICING

Per person per hour — €10.00

EXTRAS

Jug of Sangria......€16.00

Jug of Champagne Sangria....€19.50

Jug of local beer....€11.50

Jug of Pimms...€19.00

Bottle of House Wine....€12.95

Bottle of House Cava....€15.95

Mineral water (Per table, unlimited)....€5.00

PROSECCO ANDGAT

If you're planning the drinks menu at your upcoming wedding, you may wish to consider this fun way to really impress your guests: a DIY Prosecco or G&T bar – or better still – both!

Invite guests to make their own premium brand G&Ts or mix delicious cocktails with Prosecco and fruit juice (orange, peach, strawberry or pomegranate) and not forgetting to pop in some frozen raspberries, blueberries and strawberries for that extra special twist.







PROSECCO BAR PRICING

Persons 30 — €225.00 | Persons 50 — €325.00 | Persons 80 — €465.00 | Persons 100 — €550.00

G&T BAR PRICING

Prices start from €310.00. For more information, contact enquiries@yccalador.com

Cate evering

Dinner is over, entertainment and dancing has begun and you might like to offer your guests a little late night snack to enjoy...

— CHOICE OF TAPAS —

Enjoy a choice of six different tapas dishes as well as Spanish bread and olives for your guests.

€16.50 p.p.

—— BACON OR —— SAUSAGE BUTTIES

A great way to end the day – nothing beats a butty during the party hours!

€4.50 p.p. or €6.00 p.p. with chips

- CHEESEBOARD

Complement your delicious wedding meal with a selection of Mallorcan cheeses, breads, biscuits and fresh fruit.

€14.50 p.p.



- PAELLA COOKED LIVE -

Impress your guests by finishing off your day with a large dish of paella, cooked live by our chef.

€15.50 p.p.

COLD BUFFET

Selection of sandwiches and wraps, selection of hot quiches, potato wedges, selection of vegetable crudités with dips, chicken satay kebabs.

€16.00 p.p.

— WEDDING — CHEESE CAKE

Cheese wedding cakes are the latest trend for weddings and are getting more popular by the day. Served with cheese crackers and fresh fruit.

35 pax — **€210.00**

50 pax — **€275.00**

75 pax — **€375.00**

100 pax — **€400.00**



CHURROS WITH — CHOCOLATE SAUCE

For those with a sweet tooth

— the in thing

€4.50 p.p.

- SWEETTROLLEY

For the little ones in the wedding party and the big kids alike — everyone loves sweets!

Package 1

Selection of 10 different sweets for up to 30 guests — €85.00

Package 2

Selection of 10 different sweets for up to 50 guests — €150.00

Package 3

Selection of 12 different sweets for up to 100 guests — €200.00



Your wedding... one of the most wonderful days of your life. Ensure your day is special to you with those little extra touches. From relaxing wedding day breakfasts, to fun with friends, there's something for everyone.

PRIVATE GAZEBO DINNER

The run up to your big day can be stressful and can mean you don't get any "quality time" with your partner. Take time out before the big day and spend a romantic evening dining under the stars with your own private chef in the garden gazebo at the Yacht Club.

Includes gazebo hire, personal waiter, three-course meal and one bottle of cava or prosecco.

Price — **€200.00**

— WEDDING DAY TAPAS LUNCH

While you and your bridesmaids are getting ready, why not order a light lunch with some fizz! A selection of chef's tapas served to you with a bottle of prosecco for every four persons.

Price — €24.00 p.p. (min 4 persons)

CHAMPAGNE POOL PARTY

If you know how to live in style, let us organise one of these! Party the evening away on the pool terrace, sipping champagne with your guests. Don't forget your swimming costumes!

Includes canapés and cava (1 hour service) and club entrance.

Price — **€25.50 p.p.**

——— WEDDING DAY ——— CHAMPAGNE BREAKFAST

What better way to start the biggest day of your life than a champagne breakfast, relaxing on the pool deck, gazing out at the marina and contemplating the excitement ahead with your closest friends and family?

Price — €15.50 p.p.

-COCKTAIL TASTING PARTY

For those who want the party to start straightaway, why not organise a cocktail tasting party on our Proa terrace, for your wedding guests or perhaps the hens or stags!

Price — €19.50 p.p. for two hours or €27.50 p.p. with a selection of canapés (four cocktails included).

— ON YOUR WEDDING DAY

Here at the Yacht Club Cala d'Or we have been host to a variety of different weddings and are proud to offer our guests a range of unique music and entertainment options to suit all tastes.

Flamenco dancers and show (Approx. 35 mins)	€600.00
Brazilian dancers (Approx. 35 mins)	€480.00
Spanish guitarists (2 hours)	€220.00
Saxophonist (2 hours)	€350.00
Selection of live singers and bandsP	rices on request
Professional DJ with lighting (4 hours)	€550.00
Blackjack and roulette (3 hours)	€675.00
Young children's crèche facilities or entertainerP	rices on request
Wish tree (per guest)	€1.50
Bouncy castle	€140.00
Wedding transportation — Modern and classicP	rices on request
Wedding cakes and flowersSend us your	ideas for pricing

Please request our Wedding Extras Brochure for lots more ideas. If there is something you specifically require, please do just ask and we will do our very best to find what you require!









ADDITIONAL CHARGES

Although we endeavour to include as many options as possible in our packages, there are some charges we need to inform you of, mainly from outside suppliers.

Church/monastery donation	From €150.00*
Anglican priest fee	€400.00*
Catholic priest fee (Payable directly on the day)	€300.00*
Catholic paperwork organisation	€180.00*
Fee for celebrant (Non-religious blessing)	€300.00*
Chair covers (Each)	€3.50
Sashes (Each)	€1.00

For weddings of fewer than 50 adult guests, an additional charge of €350.00 will be payable for the gazebo hire. This charge does include chair covers and sashes for the ceremony.

If you would like your wedding tables set up outside, there will be an additional charge of €500.00 + vat.

YACHT CLUB CALA D'OR PRIVATE HIRE

For any wedding couples who would like **exclusive** hire of the entire Club, there is a charge of €2,500.00, in addition to your package price. (Not available from 20th July - 31st August.)

DEPOSITS

The deposit to secure your date is €500.00 with a further €1000.00 payable by the December before your wedding date. All invoices need to be paid in full no later than 21 days prior to your wedding date.

All prices quoted are exclusive of VAT. Items marked * are exempt of VAT.











Why not organise a long weekend or a few days break to come over and see what the Yacht Club can offer you?

We'd be more than happy to recommend some hotel accommodation and arrange an exclusive viewing of the Club.

For any couple who decide to come and view the Club, we are offering an amazing €200 refund deducted from your final invoice if you book your wedding with us at the time of viewing.*

For further information and to discuss your preferred dates, simply email your wedding co-ordinator at **weddings@yccalador.com**



^{*}The €200 refund will be deducted from your final invoice. Valid for weddings of over 30 guests.







YACHT CLUB CALA D'OR

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Fax: +34 971 648 130

Email: weddings@yccalador.com





Twitter @yccalador







Journey Time from Palma Airport to Yacht Club Cala d'Or – approx. 40 mins.







YACHT CLUB CALA D'OR

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