

Elegance Package

50 Guests or more

€99.50 PER PERSON - FRI & SATURDAY'S

€89.00 PER PERSON - SUN - THURS

Up to 50 Guests

€115.50 PER PERSON - FRI & SATURDAY'S

€105.00 PER PERSON - SUN - THURS



ROOM HIRE

3 COURSE MEAL

DRINKS PACKAGE

1 Welcome drink - Sparkling Wine,
Bucks Fizz or Alcoholic Fruit Punch

½ bottle of wine

A glass of Sparkling wine for toast

Complimentary Cake Stand and Knife

Red Carpet Welcome

An Experienced and Dedicated
Wedding Co-ordinator

Free Use For The Bride and Groom of
all the Yacht Club Facilities

20% Discount on the daily Yacht Club
membership for all your guests

White Linen

Complimentary Personalised Menus



ELEGANCE WEDDING MENU

STARTERS

*Ciabatta with flat mushroom, dolcelatte, parma
ham, balsamic & port reduction*

*Marinated salad of homemade smoked salmon
served with dressed mixed leaves and citrus olive
oil dressing*

*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 €2.75 per person)**

MAIN COURSES

*Sea bream with a creamy basil sauce served
with confit of tomato tatin and a selection of
fresh vegetables*

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

*Rack of Lamb with wild Mallorquian herb crust
with a mint and pistachio sauce served with
fresh vegetables and potatoes*

Spinach and Ricotta Cannelloni gratin

**Option for Fillet Steak dish –
Supplement of €3.50 per person**

DESSERTS

*Individual Mandarin and Chocolate cake with a
vanilla sauce*

Flambé fresh fruit Cheesecake

*Pineapple Carpaccio with fruits of the forest ice
cream*

*Light Chocolate mousse filled with caramel
sauce over a bed of crunchy biscuit base*

Coffee and Petit Fours

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