

Finesse Package

50 Guests or more

€136.50 PER PERSON – FRI & SATURDAY'S

€115.50 PER PERSON – SUN - THURS

Up to 50 Guests

€147.00 PER PERSON – FRI & SATURDAY'S

€126.00 PER PERSON – SUN - THURS



ROOM HIRE

4 COURSE MEAL

DRINKS PACKAGE

1 Welcome drink - Sparkling Wine,
Bucks Fizz, Alcoholic Fruit Punch,
Kir Royale, Pimms or Winter Pimms

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

30% Discount on the daily Yacht Club
membership for all your guests

White Linen

Complimentary Seating Plan,
Personalised Menus, Place Cards



FINESSE WEDDING MENU

STARTERS

*Carpaccio of Prawns with a lime & coriander
vinigrette over a bed of watercress leaves*

*Prawn and Smoked Salmon Timbale bound with
Marie Rose Sauce and served with Brown Bread
and Butter and finished with Lemon Oil*

*Grilled Scallops Salad with Soller oranges,
strawberry coulis & fresh spinach*

*Sobrasada and Mahon Mallorqian cheese roulade
with mixed leaves salad, with a honey and orange
Soller juice reduction with crunchy Iberian Ham*

Warm spinach, goats cheese, bacon & walnut salad

*Chicken Caesar Salad with red onions, parmesan
cheese, croutons and our Caesar dressing*

SELECTION OF SORBETS

MAIN COURSES

*Fillet Steak, served with a port sauce served with
gratin potatoes and Mediterranean vegetable
timbale and French beans wrapped in bacon*

*Szechuan spiced duck breast with oriental
vegetables, mashed potatoes and sweet & sour
sauce*

*Shank of Lamb with a cava and foie sauce
served with a selection of fresh vegetables and
potatoes*

*Sea Bass served with a basil sauce served with
cheese filled potatoes and a selection of fresh
vegetables*

*Turbot fillet with black olives, capers and
tomato concasse with a selection of fresh
vegetables and potatoes*

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 topped with a Cointreau truffle*

Dark chocolate & hazelnut tiramisu

Coffee and petit fours

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