



YACHT CLUB CALA D'OR

CORPORATE

2018



Securing that deal in style

An introduction to luxury

YCCD is fast gaining a reputation as the place where business and leisure meet.

Our professional team is committed to providing an unrivalled service and stunning facilities in a sun-drenched location on the shores of the Mediterranean, presenting you with an exclusive taste of luxury away from the hustle and bustle of everyday life.

Located on the picturesque southeast coast of Mallorca, and only a short drive from Palma airport, the Club is a convenient, stylish and luxurious meeting point all year round, with efficient air links to the Spanish mainland, UK, Europe and USA.

The perfect retreat in the sun, our facilities are versatile and can accommodate flexible meeting requirements up to a maximum of 150 persons seated. With its beautiful setting, the Club is also a popular choice for camera crews on location.

Our professional and friendly team are also able to assist with moorings for any watercraft as well as airport transfers, events, entertainments, hotel accommodation and excursions.



Sergio Rifugio
General Manager

Facilities at a glance

YCCD's wealth of facilities include the most up to date equipment, beautifully maintained gardens, sun terraces, infinity pool, high tech games rooms and combined with our unsurpassed level of service, ensures YCCD is the only place to be.

C O R P O R A T E

State-of-the-art, versatile meeting spaces with video conferencing, home cinema and slide projector capabilities

Wi-Fi throughout the complex

Conference planning service

Secretarial and translation services

Tailor-made breakfast, lunch and dinner menus for meetings

Outstanding kitchen facilities able to cater for all types and sizes of events

Close links with the leading hotels in the area

Assistance with airport transfers



L I F E S T Y L E

Chill-out lounge

Infinity restaurant and piano bar

Space for up to 400 guests

Infinity swimming pool

Fully-equipped gymnasium

Sauna and steam room facilities

A games room with air-hockey, snooker and pool tables, table tennis and jukebox

A youth-orientated computer room for younger guests

Secluded, members-only sun terraces

Organisation of entertainment, events and excursions from live music to boat charter, helicopter trips to culinary demonstrations, balloon rides to horse-riding

Use of nearby tennis centre and golf course

A fully-equipped laundry room



Our event rooms and terraces

With our restaurant, private function rooms and stunning terraces to choose from, you are guaranteed be spoilt for choice.

PROA ROOM & TERRACE

The Proa Room, overlooking the stunning Marina Cala d'Or, can accommodate up to 300 people for a cocktail celebration or 150 in a formal seated arrangement inside, all year round.

The beautiful terrace outside is an ideal space for cocktail receptions, BBQs, gala lunches or dinners, new product launches to press conferences or special parties.

Capacity banqueting – Interior	150 pax
Capacity banqueting – Terrace	200 pax
Capacity cocktail – Interior	300 pax
Capacity cocktail – Terrace	300 pax
Room size	197 m ²
Terrace size	190 m ²

Yacht Club Cala d'Or is available for exclusive hire. Prices from €2,500,00 + IVA

CUBIERTA TOP TERRACE

The "Upper Deck" terrace, with magnificent views over the beautiful Marina de Cala d'Or, is an unrivalled and supremely photogenic location to celebrate parties, host private events, cocktails and BBQs a during the summer time.

Capacity banqueting – Terrace	250 pax
Capacity cocktail – Terrace	600 pax
Terrace size	286 m ²

Gala menus

Please find below a selection of mouthwatering menus. Our award-winning kitchen team is entirely flexible and we would be delighted to work with you to create your perfect event. So if you have any suggestions or any particular dish you wish to change or add, just let us know and we will be very happy to discuss any changes.

Please let us know if you have any special dietary requirements, food allergies, or any foods that you cannot eat.

CALA SERENA

Salad of honeydew melon with mango and strawberries, finished with fruit coulis and lemon sorbet

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

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

Red fruit and vanilla charlotte with a strawberry and mango coulis

€65.00 per person



SACOVA

Chicken and wild mushrooms puff pastry with red peppers and sobrasada foam and a salad bouquet

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

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

Apple and red fruits crumble with cinnamon ice cream

€69.00 per person



CALA MOREIA

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

Pork fillet spicy juice and raisins with a selection of vegetables and potatoes

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

Individual mandarin and chocolate cake with a vanilla creamy sauce

€72.00 per person



ESTRENC

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

or
Sea bass with a fennel and cava sauce served with a selection of Mediterranean vegetables and potatoes

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

Caramel mousse with a bed of crunchy biscuit base and a chocolate biscuit

€75.00 per person



ESCARAGOL

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

or
Chicken caesar salad with parmesan cheese, croutons and caesar dressing

Fillet steak with red wine sauce and caramelized onion served with gratin potatoes and Mediterranean vegetable timbale

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

Special dark chocolate mousse over a crunchy biscuit and hazelnuts

€80.00 per person



VEGETARIAN OPTIONS

Ciabatta topped with wild mushrooms, blue cheese, rocket and balsamic vinegar

or
Broad beans and wild mushroom risotto

or
Goats cheese and spinach puff pastry

Tagliatelle with seasonal vegetables, truffle and pine nuts

or
Aubergine parmigiana

or
Spinach and ricotta cannelloni gratin

We also offer vegan options and meals for those with special dietary requirements (gluten-free, etc.)



All prices quoted are exclusive of VAT.

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BBQ menus

As well as the choice of Gala Menus, we offer some fantastic BBQ packages for those who prefer something a little less formal.

Minimum 40 persons apply. Vegetarian options also available on request.

BRONZE BBQ BUFFET	SILVER BBQ BUFFET	GOLD BBQ BUFFET
<p>Four varieties of seasonal salads</p> <p>Marinated chicken and pepper kebabs</p> <p>BBQ spare ribs</p> <p>Norwegian salmon steaks</p> <p>Selection of speciality Mallorcan sausages</p> <p>Baked potatoes with sour cream</p> <p>Grilled vegetables</p> <p>Selection of fresh breads</p>	<p>Five varieties of seasonal salads</p> <p>Fresh mediterranean grilled salmon or sea bream</p> <p>Entrecote sirloin steak</p> <p>Marinated chicken and pepper kebabs</p> <p>Lamb cutlets</p> <p>Warm wild mushroom and pesto pasta</p> <p>Baked potatoes with sour cream</p> <p>Grilled vegetables</p> <p>Selection of fresh breads</p>	<p>Six varieties of seasonal salads</p> <p>Fresh sea bass with lemon butter</p> <p>Grilled fillet steak</p> <p>Giant grilled prawns</p> <p>Butterfly chicken with cajun spices</p> <p>Grilled vegetables and sautéed potatoes</p> <p>Grilled corn on the cob</p> <p>Goats cheese stuffed jacket potatoes</p> <p>Selection of fresh breads</p>
DESSERTS	DESSERTS	DESSERTS
<p>Choose one from below:</p> <p>Red fruit and vanilla charlotte with a strawberry and mango coulis</p> <p>Baileys and chocolate cheesecake</p> <p>Red fruits and apple crumble with cinnamon ice cream</p> <p>Warm brownie with orange ice cream</p>	<p>Choose one from below:</p> <p>Individual mandarin and chocolate cake with a vanilla sauce</p> <p>Cheesecake with blueberries</p> <p>Pineapple carpaccio with fruits of the forest ice cream</p> <p>Light chocolate mousse filled with caramel sauce over a crunchy biscuit base</p> <p>Petits fours</p>	<p>Choose one from below:</p> <p>Chocolate fondant with vanilla ice cream</p> <p>Warm apple tatin with cinnamon ice cream</p> <p>Chocolate "Sin" (Special dark chocolate mousse on a cruchy biscuit and pistachio base topped with a Cointreau truffle)</p> <p>Dark chocolate and hazelnut tiramisu</p> <p>Petits fours</p>
€68.00 per person	€80.50 per person	€103.50 per person

All prices quoted are exclusive of VAT.

Canapé selection

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

All prices quoted are exclusive of VAT.

All inclusive drinks

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 1

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
 Martini 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

All prices quoted are exclusive of VAT.

Wine selection

YACHT CLUB SELECTION

Nuviana tinto, Cabernet Sauvignon
 Nuviana blanco, Chardonnay
 Cava Brut
 Mineral water

€4.50 per person

SUPERIOR WINE SELECTION

Vino del Paseante, Verdejo
 Prado rey Roble Ribera del Duero
 Cava Brut Natur
 Mineral water

Supplement €6.00 per person

MALLORCAN WINE OPTION

Blanc Son Artigues, Porreres
 Son Artigues Red, Porreres
 Cava Brut
 Mineral water

Supplement €6.50 per person

DELUXE SELECTION

Torre Aldea, Reserva Rioja
 Eido da Fonte, Albariño
 Cava Brut Nature Codorniu
 Mineral water
 Coffee

Supplement €7.00 per person

INTERNATIONAL OPTION

Septima, Malbec
 Pinot Grigio
 Prosecco Torresi
 Mineral water

Supplement €8.00 per person

All prices quoted are exclusive of VAT.

Flying buffet

Our delicious flying buffet has been carefully designed for events with over 150 guests.

Guests are able to enjoy the Club's surroundings while our highly-trained staff serve them exquisite finger food to ensure a relaxed, informal setting.

MENU

COLD FOOD

Mini bilis with smoked salmon and cream cheese
Tomato and mozzarella kebab with pesto sauce
Mango gazpacho
'Coca Mallorquina' (Mixed vegetables Mallorquin on short pastry)
Cod and potato mousse tartlets with truffle vinaigrette
Foie mousse with figs jam over toasted ciabatta bread

HOT FOOD

Deep fried goats cheese with mango jam
Lamb samose with Thai curry sauce
Croquetas
Octopus with potatoes and smoked paprika dressing
Deep fried prawns with chilli and sweet sauce
Pork fillet kebab with caramelised onion and apple sauce
Spanish omlette with pimiento peppers
Chicken kebab with satay sauce

DESSERTS

Cream stuffed profiteroles
Fresh fruit kebab
Selection of petits fours
Panna cotta shots

FOOD STATIONS

ARGENTINIAN CORNER

Chorizo sausages cooked on the barbecue, served in a bread roll with chimichurri sauce.

SPANISH CORNER

Mixed paella, cooked live by our chef. The paella will contain meat and fish, without bones or shell.

JAMON CORNER

Our ham comes from Iberian pigs that roam freely during the fattening period, feeding on acorns from the pastures.

Only the best pieces are selected, thereby guaranteeing a top quality product.

A 'cortador de jamon' (a professional ham cutter) will cut two hams. One will have been pre-cut, ready to serve.

The second will be sliced during the event in front of the guests and will be served on small individual plates with bread, fresh tomatoes and olives.

DRINKS

ARRIVAL DRINKS

Red wine — Ribero del Duero
White wine — Chardonnay
Rosé wine — Navarra
Draught beer
Cava
Soft drinks
Mineral water

DRINKS DURING DINNER

A selection of:

Red wine — Ribero del Duero
White wine — Chardonnay
Rosé wine — Navarra
Draught beer
Cava
Soft drinks
Mineral water

If guests ask for different drinks, they will be served and added to the tab that the client will pay at the end of the event. To be discussed with the client if this is required.

PRICING

Price per person for 2½ hours of drinks and 2 hours of food — €69.00

All prices quoted are exclusive of VAT.

Corporate team building

The Yacht Club is the ideal location to treat your staff to a fun corporate team-building experience.

We'll help create a lively team bonding event full of teamwork and gourmet food. If just thinking about team building with cooking classes tickles your taste buds and you are looking for something different, unique and fun, then Cooking Holidays at Yacht Club Cala d'Or is the answer. A great way to help make your employees happy and productive.

Our team building events offer a variety of fun-filled courses, which can be tailor made to suit your requirements. Choose to learn how to cook up some famous Italian dishes or create a spread of tapas... how about learning the art of making traditional Spanish paella? Your staff are guaranteed to relax, challenge and enjoy themselves. Then unwind further on our beautiful terraces overlooking Cala d'Or Marina, or perhaps take a dip in the infinity pool before a cocktail reception and sumptuous meal. A real recipe for fun!

Of course, if cooking is not your passion, we have a variety of other activities that can be organised from golfing days, boat trips, go-karting, wine tours, sight-seeing trips, scuba diving and much more.

For pricing and further information, contact us at events@yccalador.com.

Flexibility is our strength

Whatever your business or type of function, the team and facilities at Yacht Club Cala d'Or are both flexible and experienced.

Tell us what you want, and we'll do it.

- Exclusive launches
- Exhibitions
- Business meetings
- Weddings
- Anniversaries
- Private parties
- Relax

And finally...

We aim to meet your needs, whether you require a corporate product launch, dinner dance, a business meeting or a wedding. Let us know your requirements and we will do our utmost to exceed your expectations, on budget, on time and in a professional and courteous manner.

Throughout the year we organise numerous themed events. To find out more about our special promotions and activities, please email us at events@yccalador.com or ask our reception staff to include you in our mailing list and quarterly brochure.

TEAM-BUILDING ACTIVITY EXAMPLE

MEDITERRANEAN MASTERCHEF

OVERVIEW:

A culinary workshop where the whole group will learn new skills and have fun together creating a selection of tasty Spanish and Mediterranean dishes.

With our expert Chef on hand with tips and techniques, your group will enjoy this challenge however good (or bad) they are on the kitchen. Food always brings people together and this culinary activity creates an environment that promotes creativity, communication and co-operation among participants.

FORMAT:

Your group is split into small teams and assigned their own cooking station, knives and utensils.

Teams create their first dish based on a recipe that our chef details. This gives us the opportunity to run through techniques and safety whilst preparing an entree. As the kitchen timer ticks down to zero, teams must plate up their first dish and present it to the head chef for a score out of 10.

For the second dish and the dessert, teams are given a mystery box containing ingredients that they must use. But don't worry, our head chef will watch over the teams to ensure that their creations are edible!

But the fun doesn't stop there. In addition each team will need to create a team name and a team sound, cheer or even a commercial spot.

After the competition, the group will eat what they have prepared.

DURATION:

1½ - 2 hours followed by the lunch.



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





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