

Barceló
weddings

A unique place where the sea will witness your
I do

Barceló Illetas Albatros

Where the magic begins

At **Barceló Illetas Albatros**, we invite you to celebrate your special day in a truly privileged setting, right by the sea and just minutes from Palma.

Here, the sea breeze, the radiant Mallorcan light, and the elegance of our spaces come together to create an unforgettable backdrop.

Our team will take care of every detail, ensuring that your celebration is as unique as your love story.

Barceló Illetas Albatros

Reasons to say I do

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Exclusive location overlooking the Mediterranean Sea.

Adults-only hotel (from 17 years old), perfect for an elegant and relaxed atmosphere. Children are welcome to attend the event, but overnight stays are not permitted.

Customized cuisine crafted by our chef.

Tailored services and attentive, personalized care

Barceló Illetas Albatros

Complimentary Amenities for the Couple:

- Wedding night in the bridal suite with special touches (minimum 50 guests).
- Late check-out (subject to availability).
- Complimentary access to the Spa & U-Wellness and Fitness Center.
- Menu tasting for 2 people (for weddings with 50 guests or more). For fewer than 50 guests, 50% of the menu price will apply; for additional guests, 100% of the chosen menu price will be charged.
- One complimentary night's stay on your first anniversary (subject to availability, minimum 50 guests).
- 3 parking spaces on the wedding day.
- **Maximum Capacity: 150 guests, arranged across 15 tables of 10 (including the head table)**

Ceremony overlooking the sea

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- Table arranged as a “wedding altar” and bench for the couple
- Seating for 34 guests
- Lectern for readings
- Floral decorations
- *Esparto* grass aisle runner
- Sound system with mixing console, speakers, and wireless microphone
- Ceremony start time: from 7:30 PM

2000€



Barceló Illetas Albatros

All prices are inclusive of VAT

Ceremonia Illetas

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- Table arranged as a “wedding altar” and bench for the couple
- Seating for 34 guests
- Lectern for readings
- Floral decorations
- *Esparto* grass aisle runner
- Sound system with mixing console, speakers, and wireless microphone

1100€



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All prices are inclusive of VAT

Venues for your celebration

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Gastronomic experience

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Barceló Illetas Albatros

1. Wedding Cocktail Illetas *109€ p.p.*

⌚ Duration: 2 hours
👥 Minimum 50 adults

🔑 Reserve the
Illetas Venue 450€

COLD APPETIZERS

- Mango gazpacho with prawn tartare
- Red tuna tataki with tomatillos
- Prawn, cured beef, and roasted pepper salad
- Traditional hummus
- Pastrami sandwich
- Salmon tiradito

HOT APPETIZERS

- Galician-style octopus
- Prawn and boletus mushroom stew
- Rib bao with jalapeño chermoula
- Chicken and vegetable gyozas
- Stew and Iberian ham croquettes
- Falafel with tzatziki

DESSERTS

- Mini banoffee
- Coconut rice pudding
- Chocolate cremadillos
- Sweet garden

DRINKS

- Water
- Soft drinks
- Beer
- Vermouth
- Barceló Selection Wines
- Coffee

Additional charges:
40-49 Adults +10%
30-39 Adults +20%
20-29 Adults +30%
2-19 Adults +40%



1. Wedding Cocktail Albatros 129€ p.p.

⌚ Duration: 2 hours
👥 Minimum 50 adults

🔑 Reserve the
Illetas Venue 450€

COLD APPETIZERS

- Cold edamame and coconut soup
- Salmorejo with Iberian ham
- Red tuna tataki with green tomatoes
- Aged beef steak tartare
- Prawn, cured beef, and roasted pepper salad
- Octopus coca with caramelized onion
- Babaganoush with pita bread
- Salmon tiradito

HOT APPETIZERS

- Braised beef cheek brioche
- Potato coca with pork
- Lamb filo pastry
- Cuttlefish pica pica
- Galician-style octopus
- Kentucky-style chicken with crème fraîche
- Panko-crusted prawn with kimchi
- Roasted scallop with miso

DESSERTS

- Fresh fruit
- Coconut rice pudding
- Chocolate cremadillos
- Sweet garden

DRINKS

- Water
- Soft drinks
- Beer
- Vermouth
- Aperol Spritz
- Barceló Selection Wines
- Coffee

Additional charges:

40-49 Adults	+10%
30-39 Adults	+20%
20-29 Adults	+30%
2-19 Adults	+40%



3. Food Stations

weddings

Mallorcan Delicacies Station 8€

- Sobrasada
- Camaiot
- Butifarró
- Fuet
- Queso mahonés
- Olivas trancadas y picantes
- Pan rústico y picos

Iberian Delicacies Station 9€

- Iberian salchichón
- Iberian chorizo
- Cured beef
- Iberian ham
- Iberian loin
- Olives and nuts
- Rustic bread and breadsticks

Cheese Station 7€

- Wedge of Parmesan cheese
- Mahón cheese
- Manchego cheese
- Cabrales cheese
- Payoyo cheese
- Olives and nuts
- Rustic bread and breadsticks

Prices per person

Additional charges:

40-49 Adults	+10%
30-39 Adults	+20%
20-29 Adults	+30%
2-19 Adults	+40%



3. *Premium* Food Stations

weddings

Sushi Station 38€

If you wish, you can add an exclusive touch to your celebration with a live sushi chef. A unique experience to delight and surprise your guests (service available upon request, price subject to market rates).

Taco Station 12€

- Cochinita pibil taco
- Fried gilthead bream taco with pico de gallo and guacamole

Toppings:

Guacamole / Pico de Gallo / Pickled onions / Jalapeños / Sour cream / Cheese

Barbecue Station 15€

- Iberian secreto (pork cut)
- Roasted scallop with miso hollandaise

Prices per person

Additional charges:

40-49 Adults	+10%
30-39 Adults	+20%
20-29 Adults	+30%
2-19 Adults	+40%



Menú 1 141€ p.p.

⌚ Duration: 2 hours
👤 Minimum 50 adults

Appetizers

Mango gazpacho with prawn tartare
Pastrami sandwich
Cured beef, prawn, and roasted pepper salad
Lamb filo pastry
Cuttlefish pica pica
Stew and Iberian ham croquettes

Menu

Chilled edamame and coconut cream with strawberries and candied peanuts
Glazed duck magret with sweet potato cream
Apple tatin with passion fruit cream

Drinks

Water, soft drinks, beer, Barceló Selection Wines, coffee



🔗 Reservation of Spaces for
Aperitif and Banquet
950€

Additional charges:

40-49 Adults	+10%
30-39 Adults	+20%
20-29 Adults	+30%
2-19 Adults	+40%

Menú 2 194€ p.p.

🕒 Duration: 2 hours
👥 Minimum 50 adults

Appetizers

Salmorejo with Iberian ham
Prawn, cured beef, and roasted pepper salad
Babaganoush with pita bread
Confit cod with roasted pepper gel
Rib bao with jalapeño chermoula
Prawn and boletus stew
Falafel with tzatziki
Braised beef cheek brioche

Menu

Spider crab ravioli with chili cream and sea urchin vinaigrette
Beef tenderloin with foie gras, prawns, and demi-glace
Lemon cream tartlet

Bebidas

Water, soft drinks, beer, Illetas Selection Wines, coffee



🕒 Reservation of Spaces for
Aperitif and Banquet
950€

Additional charges:
40-49 Adults +10%
30-39 Adults +20%
20-29 Adults +30%
2-19 Adults +40%

Menú 3 251€ p.p.

⌚ Duration: 2 hours
👤 Minimum 50 adults

Appetizers

Red tuna tataki with green tomatillos
Aged beef steak tartare
Mango gazpacho with prawn tartare
Thai papaya salad with coconut foam
Tom Kha Kai soup with shiitake mushrooms
Duck and mandarin cannelloni
Oxtail croquette
Galician-style octopus
Panko-crusted prawn with kimchi
Sea bass ceviche

Menu

Grilled lobster with fennel and orange
Turbot with its jus and roasted apricots
Passion fruit sorbet
Suckling lamb with couscous and jus
French toast with ginger ice cream

Drinks

Water, soft drinks, beer, Mallorca Selection Wines, coffee



🔗 Reservation of Spaces
for Aperitif and Banquet
950€

Additional charges:

40-49 Adults	+10%
30-39 Adults	+20%
20-29 Adults	+30%
2-19 Adults	+40%

Light menu

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Menu 1

Serrano ham
Ham croquettes
Mozzarella sticks
Chicken schnitzel with French fries
Dessert
Water and soft drinks

30€ p.p.

Menu 2

Mini burgers
Mini pizzas
Battered calamari
Onion rings
Breaded chicken bites
Bolognese pasta
Dessert
Water and soft drinks


40€ p.p.


Personalized menu

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Possibility to create your own menu by combining:

- Minimum of 6 appetizers of your choice
- Starter, main course, and dessert
- Selection of beverages served during the aperitif and banquet

 Minimum 50 adults

 Spaces for the cocktail and banquet are not included in the price



Barceló Illetas Albatros

Appetizers 6,90€ un

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Cold appetizers

- Pastrami sandwich
- Aged beef steak tartare
- Foie gras with yuzu gel and apple crumble
- Salmorejo with Iberian ham
- Mango gazpacho with prawn tartare
- Salmon tiradito with passion fruit
- Red tuna tataki with green tomatillos
- Cured beef, prawn, and red pepper salad
- Octopus coca with caramelized onion
- Confit cod with roasted pepper
- Sea bass ceviche
- Thai papaya salad with coconut foam
- Babaganoush with pita bread
- Traditional hummus
- Cold edamame and coconut soup

Hot appetizers

- Porcella (suckling pig) coca
- Cocido and Iberian ham croquettes
- Kentucky-style chicken with crème fraîche
- Oxtail croquette
- Duck and mandarin cannelloni
- Rib bao with jalapeño chermoula
- Braised beef cheek brioche
- Lamb filo pastry
- Cuttlefish pica pica
- Prawn and boletus mushroom stew
- Galician-style octopus
- Panko-crusted prawn with kimchi
- Roasted scallop with miso
- Falafel with tzatziki
- Tom Kha Kai soup with shiitake mushrooms

Additional charges:
40-49 Adults +10%
30-39 Adults +20%
20-29 Adults +30%
2-19 Adults +40%

Starters

	€
Chilled edamame and coconut cream with strawberries and candied peanuts	26
Tomato tartare with confit cod	29
Tom Yam soup with Norway lobster	30
Duck cannelloni with chocolate and mandarin	34
Beef carpaccio with shiitake and aged Mahón cheese	34
Scallops with passion fruit and papaya salad	39
Slow-cooked Iberian pork secreto with wild mushrooms, sweet potato, and caramelized nuts	40
Spider crab ravioli with chili cream and sea urchin vinaigrette	40
Grilled lobster with fennel and orange	49

Additional charges:

40-49 Adults	+10%
30-39 Adults	+20%
20-29 Adults	+30%
2-19 Adults	+40%

Main courses

Seafood

€

Monkfish taco with guanciale veil and Modena vinaigrette.....	29
Sea bass with shiitake mushrooms, confit cherry tomatoes, and clam sauce.....	29
Cod with potato, guanciale, and onion sauce.....	32
Turbot in its jus with roasted apricots	34
Sea bass loin with roasted fennel and pepper purée.....	37
Confit grouper with Majorcan salad and yucca chips	49

Meat dishes

€

Glazed duck magret with sweet potato cream.....	29
Iberian pork cheek with apple and nuts	32
Suckling lamb with couscous and jus	34
Suckling pig terrine over potatoes panadera style.....	36
Aged ribeye with roasted pepper salad.....	42
Beef tenderloin with foie gras, prawns, and demi-glace	49

Additional charges:

40-49 Adults	+10%
30-39 Adults	+20%
20-29 Adults	+30%
2-19 Adults	+40%

Sweet endings

Sorbets €

Mojito sorbet	10
Strawberry and Puerto de Indias sorbet	10
Mango sorbet	10
Passion fruit sorbet	10
Limoncello sorbet	10
Muntaner and orange sorbet	10

Desserts €

Traditional Cardenal de Lloseta	15
French toast with mango ice cream	15
Sacher cake with mandarin ice cream	15
Apple tarte tatin with citrus soup	15
Lemon cream tartlet	15
Chocolate coulant with yogurt ice cream and wild berries	15

Additional charges:

40-49 Adults	+10%
30-39 Adults	+20%
20-29 Adults	+30%
2-19 Adults	+40%

Wine selection

Barceló Selection.....30€

Etcétera - D.O. Rueda

Nuviana - D.O. Castilla

Codomíu Cuvee 1872 Brut - D.O. Cava

Mallorca Selection.....40€

Ciclop Blanc Eco - V.T. Mallorca

Ses Nines Negre - V.T. Mallorca

Freixenet Brut Barroco - 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

Premium Selection.....75€

Mar de Frades D.O. Rías Baixas

Pago Capellanes Crianza - D.O. Ribera del Duero

Henry Abelé Brut - D.O Champagne


The packages include: water, soft drinks, draft beer, and coffee.
The same wine selection will be served during both the cocktail reception and the banquet.


Additional charges:	
40-49 Adults	+10%
30-39 Adults	+20%
20-29 Adults	+30%
2-19 Adults	+40%

Unlimited Drinks & After-Party Bites

Barceló
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- First 2 hours: 100% of adult guests
- 3rd hour: 70% of adult guests
- 4th hour: 60% of adult guests
- From the 5th hour onward: 40% of adult guests

 Minimum 50 adults

 Any delays during the celebration will directly affect the service time, with the open bar ending at the hour previously agreed with the hotel



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Beverages

Classic Open Bar

- Smirnoff Vodka
- Absolut Vodka
- Jack Daniel's
- J.W. Red Label
- Tia María
- Beefeater Gin
- Tanqueray Gin
- Seagram's Gin
- Ron Barceló
- Havana Club 7
- Baileys
- Pacharán (Spanish sloe liqueur)
- Mallorcan herbal liqueur

35€ p.p.

- 🕒 First 2 hours
Extra hour *15€ p.p.*

Premium Open Bar

- Grey Goose Vodka
- Jack Daniel's
- Absolut Vodka
- Chivas Regal 12 Years
- Tia Maria
- Bombay Sapphire Gin
- Brockmans Gin
- Hendrick's Gin
- Ron Barceló
- Baileys Irish Cream
- Pacharán (Spanish sloe liqueur)
- Mallorcan herbal liqueur
- Matusalem 10 Años

50€ p.p.

- 🕒 First 2 hours
Extra hour *22,50€ p.p.*

The packages include: water, soft drinks, draft beer, cava, and wine.

Additional charges:	
40-49 Adults	+10%
30-39 Adults	+20%
20-29 Adults	+30%
2-19 Adults	+40%

After-party bites

Savory €

Assorted mini cocas	6
Mini salmon and cheese brioche	8
Brioche with roasted tomato and mozzarella	8
Pastrami sandwich	9
Ham and cheese boards with grissini	10
Focaccia with Iberian ham	10

Sweets €

Assorted rubiols	6
Chocolate cremadillos	6
Assorted ensaimadas	10
Sweet garden	10

Candy Bar 10€

Assorted candies
Assorted donuts

Prices per person.

Additional charges:

40-49 Adults	+10%
30-39 Adults	+20%
20-29 Adults	+30%
2-19 Adults	+40%

Conditions. Deposit and cancellation policies

Initial deposit of 20% as a firm reservation upon signing the contract. The said deposit will be deducted from the total invoice. 50% to be paid two months prior to the event. The remaining amount of the pro forma invoice will be settled a maximum of one week before the event.

If at the time of the celebration of the event the contracted number of guests do not attend, the client is obliged to pay for the total number of diners that were confirmed 14 days before the celebration of the event.

Total cancellation

From the signature of the contract to 4 months before, 15% of the total of the pro forma invoice will be charged.

Between 4 months and 2 months before, 50% of the total of the pro forma invoice will be charged. Between 2 months and 30 days before, 75% of the total of the pro forma invoice will be charged. Between 30 days and the arrival day, 100% of the total of the pro forma invoice will be charged.

Guest reduction

From the signing of the contract up until 2 months before the event a 15% reduction in the number of contracted guests is permitted. If the number is more than 15%, there will be a charge of 30% of the catering services contracted for the number of cancelled guests. From 2 months to 15 days before the wedding a reduction of 10% in the total number of guests is permitted. If the number is more than 10%, there will be a charge of 50% of the catering services contracted for the number of cancelled guests. From the 14th day and the event day it will be charged the 100% of the canceled services.

State legislation clause

According to the current State Legislation, smoking is not permitted in any of the rooms or indoor areas.

Data protection law

In accordance with the content of article 5 of the Organic Law 15/1999 of Data Protection and article 12 of the Royal Decree 1720/2007 on the signing of this document you expressly consent that the data given upon contracting the service may be taken and treated within the files belonging to BARCELÓ ARRENDAMIENTOS TURISTICOS S.L., with business address at Calle Josep Rover Motta nº 27, Palma de Mallorca 07006, Spain.

The purpose of the treatment of this information is to manage the reservation of the convention room or dining room for a banquet and to provide optimal service to you as our client and, in the case that you are in agreement, to send you commercial information, either by e-mail, channel mail, telemarketing, or mailing, with regards to the products and services of Barceló Hotels & Resorts and the Group companies, as well as products and services of third parties relating to the leisure and tourism industry, restaurants and to the sale and promotion of shared ownership properties:

☐

I do not accept the receipt of commercial information under the terms stated above.

In the same manner, you expressly consent that the data given and that, which may be collected during the service given, may be ceded to the different Hotels of the Barceló Hotels & Resorts chain, as well as other Partners of the Barceló Group within and outside of Spain for the purposes previously mentioned.

We inform you that, at any time, you may exercise the rights recognized by Law and, in particular, those of access, rectification, cancellation and opposition, by writing to the General Marketing Manager, at the postal address stated above or by e-mail to the following address: lop@barcelo.com, identifying yourself as convenient. (ref. Data protection).



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