

Short Presentation of our hotel

Son Julia, located in the idyllic countryside of Mallorca, is a historic manor house built in the 15th century, which has now been transformed 2006 into a boutique hotel, retaining its atmosphere of elegance and tranquility. The hotel with its stunning rooms and grounds offers state-of-the-art facilities for the most discerning guests. With its beautiful and romantic 300 years old gardens, terraces, patio, rambling estate filled with fragrant citrus trees and palms, this boutique hotel offers many options for individual guests and families, making it the perfect place to hold a wedding or private event. With 32 charming individually designed rooms and impressive suites, some with private balconies and terraces, spacious bathrooms and charming countryside views offering guests the very best in technology, elegance and comfort while retaining the peacefulness of a countryside retreat.

Son Julia Team & Your Event

After we have confirmed the date of the event, we will send a personalised contract for both parties to sign which includes the estimated cost and number of the rooms booked, the food and beverage programme and estimated costs. The following pages should provide you a first impression about our rooms and prices. Also we created menu suggestions and drink packages. Furthermore, our chef is happy to create an individualized menu if you would like a particular dish. We would be delighted to support you with further information: sales@sonjulia.com or (+34) 971 669 700.

Canapés

Satay chicken skewer with soya sauce and sesame

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Foie foam with pineapple jam and cardamom

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Salmon tartar with cucumber, avocado and caviar

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Peach gazpacho with marinated prawns

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Quiche with iberian ham and onion confit

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Vegetable maki with ginger jelly and wasabi

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Smoked salmon bruschetta with pico de gallo

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Tomato and mozzarella with basil pesto

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Lamb skewer with vegetables and teriyaki sauce

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Cod tartlet with dried tomatoes and olives

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Foie and passion fruit lollipops covered with black chocolate

Served during 1 hour

Selection of 5 canapés: 16.50€ p/p.

Selection of 10 canapés: 31.00€ p/p.

Menu I

Romaine lettuce salad with pears, turmeric chicken and Caesar sauce



Grilled sea bream with gnocchi, asparagus, dried tomatoes and coriander



Chocolate cake with strawberries and pistachio

Price: 38,00 €

Menu II

Cream of pumpkin soup with mushrooms and bruschetta with mascarpone



Hake with roasted potatoes and bilbaina sauce



Chocolate coulant with passion fruit sorbet

Price: 40,00 €

Menu III

Mozzarella with tomatoes, prawns and basil pesto



Chicken breast stuffed with mushrooms and foie gras with fried potatoes



Lavender crème brûlée with forrest berries

Price: 42,00 €

Menu IV

Smoked salmon mousse with baby leaf salad and toasted bread



Veal loin with mushroom risotto and gravy



Puff pastry pear tart with cream and raspberry sorbet

Price: 45,00 €

Gala Menu I

River crab cream soup



Beef tenderloin tournedó with bouquet of vegetables and wild mushroom sauce



Chocolate bar with nougat and berries

Price: 55,00 €

Gala Menu II

Foie drum wrapped in acid apple textures and rosemary biscuit



Grilled turbot with olive risotto and baby carrots



Chocolate brownie with walnuts and meringue milk ice cream

Price: 60,00 €

Gala Menu III

Cannelloni filled with avocado, prawns and passion fruit vinaigrette



Monkfish filled with foie and wrapped in Iberian ham, with potato balls and pumpkin



Chocolate coulant with mandarine sorbet and red berries

Price: 65,00 €

Gala Menu IV

Lobster salad with cucumber carpaccio and dried apricot vinaigrette



Leg of lamb with potato confit and red Oporto sauce



White chocolate and mango mousse with strawberry caviar

Price: 70,00

Vegetarian Gala Menu

Local burrata with assorted tomatoes, fresh basil and lamb's lettuce



Mushroom ravioli with spinach and dried tomatoes



Warm balsamic strawberries with white chocolate

Price: 45,00 €

Vegan Gala Menu

Gazpacho with pear and aubergine won ton



Vegetable wok with rice noodles and Asian dressing



Pineapple rum carpaccio with red berries

Price: 40,00 €

Children's Menu

Ham and chicken croquettes	9,00 €
Fish fingers with vegetables and chips	10,00 €
Hamburger with French fries	11,00 €
Spaghetti, penne or ricotta raviolis with sauce:	10,00 €
▪ Bolognese	
▪ Napolitana	
▪ Carbonara	



Chicken Nuggets with French fries	10,00 €
Fish of the day with vegetables	13,00 €
Grilled chicken breast with French fries	11,00 €



Crepe with cream, chocolate and vanilla ice cream	8,00 €
Varied ice cream sandwich	5,50 €
Varied ice creams and sorbets	3,50 €

Mediterranean Buffet

(Min. of 40 persons)

Salad station, crudités, pickles and dressings
Assorted tomato salad with mozzarella and fresh basil
Caesar salad with corn fed chicken and parmesan
Pineapple salad with prawns and rose sauce

Starters

Marinated salmon with fennel and cream cheese
Vitello tonatto with tuna mayonnaise and lemon wedges
Sweet potato omelette with herb aioli
Tomato bruschetta, red onion and olive
Iberian cold meats, ramaillet tomatoes and olives

Soups

Asparagus soup with ham shavings
Andalusian gazpacho with its side

Main Course

Grilled sea bream with Manchego ratatouille
Salmon in leek sauce with sautéed spinach
Chicken breast with Parmesan, tomatoes, olives and capers
Beef tenderloin with truffle puree and Oporto sauce

Desserts

Carrot cake with walnuts
Crème bruleé with red berries
Panna cotta with mango coulis
Chocolate cake with orange sauce
Cheese platter with marmalades
Fresh fruit

Price: 55,00 €

Mallorca Buffet

(Min. of 40 persons)

Salad station, crudités, pickles and dressings
Chickpea salad with peppers, onions and tuna
Potato salad with Mahon cheese skewer
Tomato salad, cod confit and black olives

Starters

Ham with asparagus and "pico de gallo" sauce
Grilled leeks with romesco red pepper and nut sauce
Sea food cocktail
Crunchy Majorcan sobrassada pork sticks and pine nuts
Cold meats and local cheeses

Soups

Pumpkin cream with croutons
Peach gazpacho with marinated prawn

Main Course

Grilled sea bass with Majorcan red pepper, tomato and potato "tumbet"
Hake au gratin with aioli and sautéed girgola oyster mushrooms
Suckling pig with small sautéed potato and rosemary juice
Leg of lamb with spinach, raisins and pine nuts

Desserts

Majorcan almond cake with vanilla cream
Fig and dried apricot cake
Tart Tatin with dried fruits
Caramelized rice pudding
Selection of national cheeses
Fresh fruit

Price: 55,00 €

Barbecue Buffet

Possible at the Mandarin Bistro or restaurant terrace (Min. Of 40 persons)

Simple salad station, crudités, pickles and dressings

Potato salad with red onion and bacon

Waldorf salad with Apple and walnuts

Greek salad with feta cheese and olives

Roast beef with tartar sauce

Starters

Marinated cilantro mushrooms

Asparagus with smoked salmon and vinaigrette

Russian salad with tuna and egg

Guacamole with tortilla chips

Spanish cold meats and cheeses

Soups

Onion soup with croutons

Melon soup with ham skewer

Main Course

Sea bream

Salmon

Sirloin steak

Pork ribs

Chicken breast

Marinated pork skewers

Chorizo criollo sausages

Side Dishes

Baked potatoes with fresh herb cheese

Grilled vegetables

Provençal tomatoes

Corn on the cob

Sauces

Green pepper

Roquefort

Saffron

Mustard

Gravy

Desserts

Chocolate brownie with walnuts and berries

Carrot cake with pistachio

Crème bruleé with berries

Panna cotta with mango coulis

Cheese selection with marmalade

Fresh fruits

Price: 60,00 €

Aperitif

Aperitif I

Duc de foix cava, Moritz beer soft drinks, orange juice, water **25.00 € (Per person and hour)**

Aperitif II

Duc de foix cava, Moritz beer soft drinks, Son Julia white wine, Roureda red wine, orange juice, water **30.00 € (Per person and hour)**

Wine Packages

Agapanto Package

Sparkling wine: Duc de Foix Brut, D.O Cava

White wine: Son Julia Chapren, Prensall, Chardonnay, Vi de la terra Mallorca

Red wine: Roureda, DO Tarragona, Cabernet sauvignon

Water, soft drinks and coffee

31.00€ per person

Las Bóvedas Package

Sparkling wine: Duc de Foix rosado, Trepal D.O. Cava

White wine: Bellorí, Verdejo 100%, D.O. Rueda

Red wine: Macià Batle añada Manto negro, Cabernet, Merlot, Syrah D.O. Binissalem

Water, soft drinks and coffee

38.00€ per person

Son Julia Package

Sparkling wine: Moet Chandon Imperial A.O.C Champagne

White wine: Pardevallés Albarín D.O. Tierra de León

Red wine: Macià Batle Crianza Manto negro, Cabernet, Merlot, Syrah D.O. Binissalem

Water, soft drinks and coffee

55.00€ per person



Open Bar I

Smirnoff vodka , J&B whiskey, Beefeater gin,
Ron Bacardi rum, beer, Son Julia white wine,
Soft drinks and water.

**32.00 € (per person for 1 hour) Per
additional hour: +15. 00 € per person
With a minimum expenditure of 300.-€
per hour**

Open Bar II

Absolut vodka , J&B whiskey, Puerto de Indias gin,
Barceló dark rum, Moritz beer, Son Julia white wine,
Soft drinks and water.

**35.00 € (per person for 1 hour) Per
additional hour: +17. 00 € per person
With a minimum expenditure of 300.-€
per hour**

Premium Gin Bar

Hendricks , Puerto de Indias, Gvine, Bombay Sapphire,
Nordic mist tonic water, Nordic blue tonic water, royal bliss raspberry flavoured
tonic water, beer, Son Julia white wine and water.

**37.00 € (per person for 1 hour) Per
additional hour: +18. 00 € per person
With a minimum expenditure of 300.-€
per hour**

➤ Please note that all food and beverage prices include 10% VAT.

Event facilities

Salón Oriental & Terrace

The beautiful Salon Oriental can host a maximum of 80-110 guests, and with its spectacular Arabic artefacts it is one of our most romantic rooms. This ballroom also has a large private terrace overlooking our vineyards and the countryside, it is perfect for having dinner or serving the canapés and aperitif.



Bar Solinit

Decorated primarily in black with leather sofas, a marble bar and featuring works of art by a local artist, it seamlessly melds with an intricate crystal cupola to give the bar an open light space, perfect for an aperitif, welcome drink or party for up to 120 guests.



Mandarina Bistro Terrace

With views over the small swimming pool, which can be used for the ceremony itself or as an open air BBQ restaurant with a relaxing atmosphere for informal dining under the Majorcan sky for up to 60 guests.

Orange Patio & La Bodeguita

A charming patio with orange trees, ideal to start the event with a welcome drink or canapés, for up to 120 guests. La Bodeguita is the smallest and most historic of the banqueting rooms and is situated in the Orange Patio - perfect to host a wine tasting dinner for up to 20 guests.



Arab Gardens and Fountain courtyard

A beautiful 300 year old, rambling garden with winding paths and hidden corners perfect for charming ceremonies & aperitifs for up to 90 guests. Or the Fountain courtyard which can host up to 150 guests for a ceremony or dinner

Capacities

Event Location	Size	Reception 	Banqueting 	Theatre 	U-Shape 	Class-Room 
Salón Oriental (1 st floor)	250 m ² 6 m ceiling height	200	110	150	100	100
Salón Oriental Terrace (1 st floor)	250 m ²	100	60	60	/	/
Mandarina Pool & Grill Terrace (1 st floor)	180 m ²	110	60	/	/	/
Orange Patio (ground floor)	250 m ²	120	/	40	/	/
La Bodeguita (ground floor)	40 m ² 3,5 m ceiling height	20	20	20	/	16
Bar & Lounge Solinit (ground floor)	200 m ² 3 m ceiling height	120	80	100	40	60
Chapel (ground floor)	30 m ²	/	/	25	/	/
Fountain Courtyard (ground floor)	350 m ²	200	150	/	/	/
Las Bóvedas Restaurant interior (ground floor)	150 m ²	120	60	100	40	80
Las Bóvedas Restaurant Terrace (ground floor)	250m ²	60	90	120	60	90

Standard facilities:

- ✓ Air-Condition
- ✓ Internet Access
- ✓ Sound System
- ✓ Exhibit Space
- ✓ Audio-Visual Equipment

Exclusive Booking

5.000 m² including 32 rooms of which:

7 Superior, 8 Superior Garden, 9 Deluxe, 3 Suite, 4 Suite Terrace and 1 Grand Suite

Month	Minimum nights	Rate per night €
March & November	2	9.500
April, May, June, September & October	3	20.000

Plus 3.500€ minimum expenditure on Food & Drinks every day.