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Bienvenidos...



Welcome to Son Bunyola, Sir Richard Branson's retreat on the unspoilt, northwest coast of Mallorca. Our magnificent estate comprises an exquisite 27-bedroom boutique hotel, set in an impeccably restored 16th century finca, and three beautiful villas, all surrounded by olive groves and vineyards. Located within a 810-acre UNESCO World Heritage Site, with spectacular sea views, it's a setting for any event.

Within the estate, we offer a selection of outstanding venues, with flexible booking options ranging from private rooms to exclusive use of the property. Our gastronomy, blending tradition and innovation, will add a distinctive touch to your guests' experience, and we take great pride in offering appetising and diverse menus that can be tailored to your preferences.

At Son Bunyola, we understand the importance to you of creating a successful event and we are dedicated to turning the event of your dreams into a reality. Our commitment extends beyond the breathtaking surroundings to every meticulous detail of your day. Our team of dedicated professionals is at your disposal to ensure that every aspect of your event is executed flawlessly.

We look forward to the privilege of hosting your event at Son Bunyola, where luxury, natural beauty, exceptional gastronomy, and unparalleled service combine to create unforgettable experiences.

VINCENT PADIOLEAU General Manager



GASTRONOMY

Picture a culinary experience that seamlessly blends technique, taste, and aesthetics. It's a gourmet adventure rooted in the hearty and refined flavors of solid tradition. But it's more than that – it's a balanced, harmonious, and light gastronomic escapade that refuses to compromise on its authentic background. Step into a world where the traditional charm of our estate meets with the contemporary lines and modern furnishings within. It's not just a feast for the taste buds; it's an architectural translation of what simmers in our kitchen.

Our cuisine is a medley of experiences, reinventing traditional dishes with a touch of innovation. Fresh products, sourced straight from the forest and orchard, find their way onto your plate. It's a foodie's fairytale, a blend of memory and environment that creates an everlasting tapestry of textures and nuances, making every bite a unique and unforgettable experience. Welcome to a world of timeless cuisine at Son Bunyola.

Share any allergies, dietary requirements, or preferences with us in advance, and we'll create customised menus tailored to your event.









LUNCH

To start Green gazpacho with infused cantaloupe melon

Main

Mallorcan fish and lobster hotpot

or

Iberico grilled pork fillet with asparagus and baby potatoes

Sweet treat

Vanilla and strawberry mille-feuille

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LUNCH

To share Roasted bread | Acorn Iberico ham | Mahón cheese | Grated tomato | Olives

Salad

Tomato, apricot, and burrata salad Chickpea tabbouleh with almonds Beef carpaccio with rocket salad and pine nuts

Main

Seafood paella

or

Chicken paella

Sweet treat

Almond gâteau with vanilla ice cream and red fruits

BBQ

Can be enjoyed on either Sa Terrassa or Sa Tafona's terrace

Cold dishes Served family-style in the centre of the table

Green salad with fresh seasonal vegetables and pistachio dressing Baby potato salad with crème fraîche and pickles Roasted bell pepper salad with anchovies Grilled courgette with goat's cheese Sea bream carpaccio with preserved lemon and rocket

> On the grill Served straight from the barbecue to your table

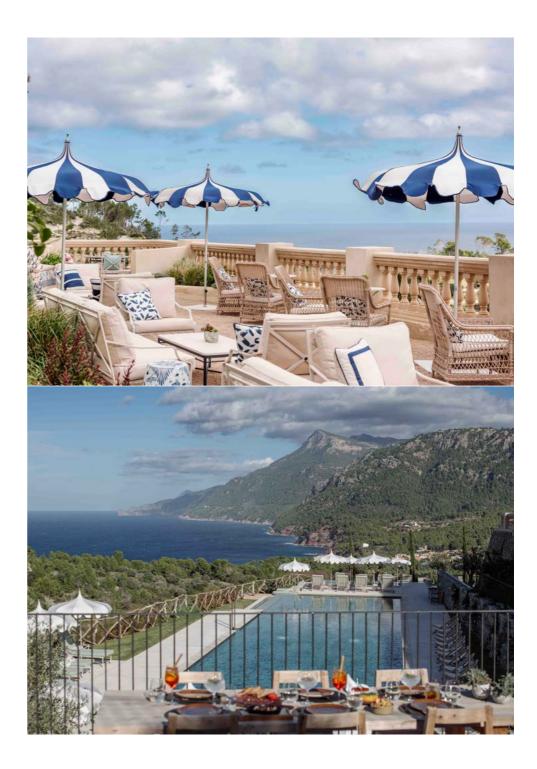
Chicken skewers with Moroccan spices Lamb chops Dry-aged rib-eye Chistorra sausage Chorizo criollo sausage Prawn and calamari skewers

Sauces

Chimichurri Spicy salsa verde Dried tomato spicy sauce

Sweet treat

Profiterole filled with hazelnut and topped with chocolate sauce Lemon tart with red berries





A TAPAS FEAST

To start

Ham and cheese sharing board Fried Padrón peppers Spicy patatas bravas

Main 1

Wagyu chistorra in cider sauce Spanish tortilla with confit onion Fried calamari with lemon aioli

Main 2

Fish stew à la Mallorca with vegetables Grilled pork fillet with date sauce Ibizan bread salad

Sweet treat

Orange Catalan cream with figs Honey and fresh cottage cheese crêpes Chocolate truffle

Y

SALT-BAKED FISH FEAST

Appetiser Mallorcan vegetable "coca" and smoked sardines

> To start Quince and goat's cheese tartlet

> > Main

Salt-baked sea bass

On the side

Baby potatoes with rosemary Green salad with pistachios Colourful tomato carpaccio

Sweet treat

Peach cheesecake served warm with blood orange sorbet

BANYALBUFAR GALA DINNER

Amuse-bouche

Jerusalem artichoke panna cotta and mussels escabeche

To start

Octopus carpaccio with confit garlic foam and grilled bell peppers

Main

Monkfish terrine, seaweed and sauce vierge Beef fillet with café de Paris sauce and porcini mushroom ragout

Sweet treat

Key lime pie and chocolate ice cream Platter of petit fours

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TRAMUNTANA GALA DINNER

Amuse-bouche

Beetroot salmorejo with scallop tartare

To start

White asparagus royal and beluga lentil salad Brioche toast with quail "pâté de campagne" and horseradish mousse

Main

Lobster salad with fresh papaya and caviar Confit red mullet fillet with bouillabaisse sauce Smoked wagyu strip loin with celeriac cream and black truffle

Sweet treat

Fig and lemon pavlova Honey and goat's cheese crêpe Chocolate pâtisserie petit fours

FLYING DINNER

To start Confit onion Mallorcan coca and melted goat's cheese Vegetable croquettes

Main 1

Crunchy spicy tuna roll Crunchy seaweed rice and calamari stew

Main 2

Beef tartare on polenta toast Squid and coconut skewers with aioli

Sweet treat

Chocolate and passion fruit bonbons Lemon and rasberry pie

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FLYING CANAPÉS

Can be added before any meal Black ink squid croquette with saffron aioli Confit onion coca with smoked sardines from Santoña Beetroot, raspberry, and goat's cheese cannelloni Almond ajoblanco with infused grapes Watermelon Greek salad King crab brioche with spiced mayonnaise Cod fritter with soy sauce Beef cheek stew dumplings with sesame sauce Spanish tortilla ball with truffle Brava baby potatoes Carrot tempura-fried prawns Seabass and mango ceviche

EXTRA STATIONS

Priced per person | Minimum 20 guests

1. Acorn-fed ham (hand-cut) | €850 | up to 40 guests

A two-hour experience of professional ham carving featuring acorn-fed Iberico ham, perfectly paired with freshly grated tomatoes and crusty bread.

2. Selection of national cheeses | €25

Five exquisite varieties of premium Spanish cheese, expertly cut for two hours. This delightful selection is accompanied by quince, fresh tomatoes, onion jam, and crispy carasau bread.

3. Oyster bar | €35 | up to 30 guests

Two hours of expert oyster shucking and serving, accompanied by ponzu sauce, mignonette sauce, and fresh lemon.

4. BBQ | €45

Two hours of a selection of four different meat skewers, grilled corn with a hint of chilli, tender baby vegetables with romesco sauce, and grilled mussels served with a zesty green sauce.

5. Caviar bar | On-request

Features two types of caviar, served with nacre spoons for all guests. Enjoy it alongside crème fraîche, boiled eggs, shallots, chives, and warm blinis.

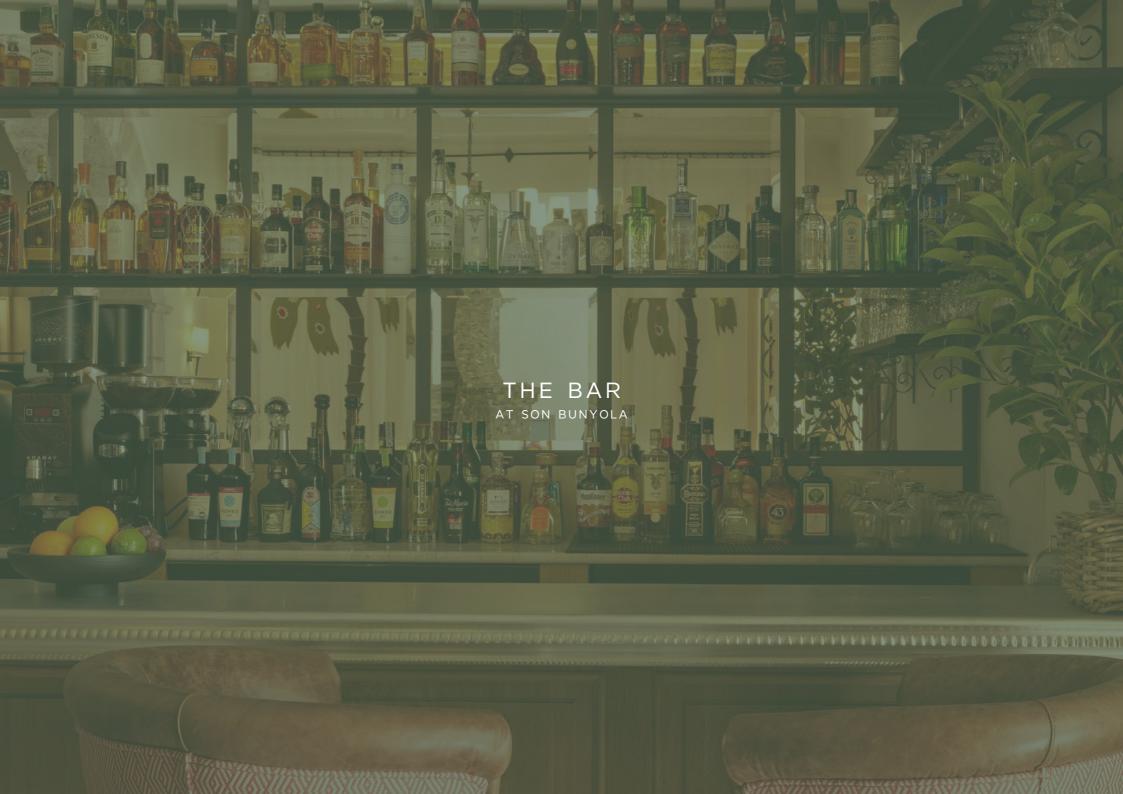
6. Paella cooked live | €15

Replacing your selected main course, indulge in two types of paella of your choice, served with aioli.









WINE

Priced per person | Only for adults

Balearic | €60 White House Mallorcan Rosé

House Mallorcan

Red House Mallorcan

Cava Cava Mas Xarot Son Bunyola Edition

Soft drinks | Beer | Mineral water

National | €80 White Albamar

Rosé

Muga

Red Marqués de Murrieta Reserva

Cava

Cava Mas Xarot Son Bunyola Edition

Soft drinks | Beer | Mineral water

Premium | €120 White La Chablissienne 2022 Chablis Rosé Miraval Côtes de Provence Red Louis Latour Cuvée 2021 Bourgogne Champagne House Champagne Soft drinks | Beer | Mineral water

We can tailor your wine package to suit your and your guests' tastes. Our wine selection may change, but if that happens, we'll offer a similar option of equal value.

OPEN BAR

Priced per person | Only for adults

Standard

Gin Bombay Sapphire Vodka Absolut Rum Bacardi | Havana 7 Whisky

Johnnie Walker Red Label | Johnnie Walker Black Label

Brandy & Cognac Hennessy VS | Torres 10

> Tequila José Cuervo

Liqueurs Hierbas Mallorquinas | Vermouth | Jägermeister

Soft drinks | Juices | Water | Beer | White, rosé, and red wine

Premium

Gin Gin Palma | Hendrick's Vodka Absolut | Grey Goose Rum

Bacardi | Havana 7 | Diplomatico Reserva

Whisky Glenfiddich | Johnnie Walker Black Label

Brandy & Cognac Hennessy VS | Curvoisier VSOP

Tequila José Cuervo | Patron Reposado

Liqueurs Hierbas Mallorquinas | Vermouth | Jägermeister Soft drinks | Juices | Water | Beer | White, rosé, and red wine





	Two hours	Extra hour
Standard	€80	€35
Premium	€110	€45

We can tailor your open bar package to suit your and your guests' tastes. Our open bar rates are valid until 12am (midnight). After that, an additional charge applies, depending on your guest count.



WEDDING MENU ONE

Flying cocktails

Iberian ham croquette with tomato marmalade Red prawn tartare with seaweed crisps and finger lime

Starter

Seared scallops and cantaloupe ajoblanco Smoked beetroot carpaccio with goat's cheese mousse and raspberries

Main

Confit monkfish with sugar snap peas and confit lemon Angus ribeye with creamy Jerusalem artichoke and confit tomato

Sweet treat

Wedding cake Selection of petit fours

WEDDING MENU TWO

Flying cocktails

Fresh oysters with mignonette sauce Scallop, green apple and Iberico ham tartare with Beluga caviar

Starter

Green tomato gazpacho with red prawn and chives tartare Mussels escabeche with wild rice salad

Main

Sea bass à la nage with artichoke cream and horseradish Beef fillet with potato terrine, truffle and bone marrow sauce

Sweet treat

Wedding cake Selection of petit fours

OPTIONS & INCLUSIONS

Experience peace of mind on your special day with our team of seasoned professionals specialising in event organisation and protocol. We promise meticulous attention to detail before, during, and after your event, ensuring a seamless and stress-free experience. Elevate your celebration with ease as we also streamline the coordination of additional services to enhance every moment of your joyous occasion.

Included

- Printed menus for all guests
- Free parking for up to 25 cars
- Menu test for up to four people
- Special menus Vegetarian, celiac, etc.
- Children's menus

Not included

- Special decorations
- Photographer Available on request
- Sound system and DJ Available on request
- Tent and assembly In the case of unpredictable weather
- Limousines, cars and minibuses Available on request
- Babysitter Available on request
- Table protocol panel and a list of guests
- Floral centrepieces for guests and the presidential table

For all additional services, we have a list of trusted suppliers who know the property well. You'll work with them directly, and we'll be on hand to ensure everything runs smoothly.





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