



SECRETS®  
*Mallorca Villamil*

RESORT & SPA

# WEDDING DOSSIER



WELCOME  
TO SECRETS  
MALLORCA  
VILLAMIL

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ADULTS  
ONLY  
+18

*The perfect place  
to celebrate a dream  
wedding.*

We know that it is the most important day of your lives, and that is why we are committed to taking care of every detail to make your wedding day unforgettable.

Our goal is to exceed your expectations and amaze your guests.

**WE WANT TO BE THE  
HIGHLIGHT OF YOUR STORY.**



## CEREMONY AND COCKTAIL PARTY

We have our **SKY BAR** terrace on the beachfront of Palmira Beach, where you can celebrate while enjoying marvellous views.

We also have our elegant **PIANO BAR**, where you can enjoy aperitifs with views of the terrace. Here, when the weather is bad, we will put a smile on your face!



## AND TO CONTINUE THE CELEBRATIONS... OPEN BAR AND DISCO

The best place to celebrate your bond will be in our **SUGAR REEF** chill out area with direct access to the beach.



## BANQUET

If you want the most delightful way to celebrate your banquet in the daylight, we offer you our best option, the welcoming and shiny **SEASIDE GRILL** Restaurant on the seafront.

If you prefer a moonlit ceremony, you can celebrate your banquet at our **OLIO** restaurant, next to the main pool.

*\*To ensure our clients' rest, we must respect music volume restrictions and the cut-off time of 11:00 pm.*









## TAILOR YOUR OWN WEDDING

### PERSONALISE YOUR DETAILS...

- Personal consultant at no extra cost
- Minutes
- Seating
- Signage



### TO COMPLEMENT YOUR STAY IN THE MOST ROMANTIC WAY...

- Bridal Suite upon request
- Special accommodation rates for your guests depending on availability
- Sunset by boat
- Exclusive romantic meal
- Balinese bed packages

### ASK ABOUT OUR VARIETY OF

- Furniture
- Table Linens
- Tableware
- Flowers
- Sweet and Salty Corners



# MALGRATS MENU

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Strawberry gazpacho

Burrata cheese with green tomatoes  
and red pesto

Mini Brioche with foie gras  
and raspberry jam

Cod fritters and Mahón cheese

Home-cooked croquette

Galician style octopus with revolcona  
potatoes

## MENU

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Marinated tuna Tataki with Yakinikuy sauce  
and Hummus

—  
Café de París beef tenderloin

—  
Apple tatin with white chocolate ice cream  
and vanilla crumble



€ 80  
PERSON

## WINE & DRINKS

- White D.O -Segura Viudas Xarel.lo
- Red D.O -Mas Rabell Alquimia
- Sparkling D.O Cava - Codorniu Prima Vides
- Soft Drinks and Mineral Water
- Coffee and mignardises





€ 115  
PERSON

## WINE & DRINKS

- White D.O -Segura Viudas Xarel.lo
- Red D.O -Mas Rabell Alquimia
- Sparkling D.O Cava - Codorniu Prima Vides
- Soft Drinks and Mineral Water
- Coffee and mignardises

## DRAGONERA MENU

Cordovan salmorejo

Muro biscuits with sobrasada sausage  
and honey

Sea bass ceviche and guacamole

Sautéed prawns with kimchi

Iberian pork jowl at low temperature  
with Pesto

Bread, bacon, stuffed pork

## MENU

Coca, scallops and seasonal vegetables

—  
Wild sea bass with Cuttlefish  
Ragu and Romesco

—  
Pear and marzipan pastry with  
mascarpone ice cream

# CABRERA MENU

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Chilled beet soup

Steak tartare

Sea bass ceviche and guacamole

Shrimp ravioli and sweet and sour sauce

Crispy black pudding

Bread, bacon, pork and vegetables

## MENU

Lobster salad, roast mango purée, wild asparagus and mustard vinaigrette

Monkfish, potato millefeuille and sobrasada sausage

—  
Lemon Sorbet

—  
Suckling pig confit with potato, creamy Granny smith apple and Binissalem red wine reduction

—  
Lemon pie tartlet with strawberries and English cream



€ 140  
PERSON

## WINE & DRINKS

- White D.O -Segura Viudas Xarel.lo
- Red D.O -Mas Rabell Alquimia
- Sparkling D.O Cava - Codorniu Prima Vides
- Soft Drinks and Mineral Water
- Coffee and mignardises





€ 120  
PERSON

## WINE & DRINKS

- White D.O -Segura Viudas Xarel.lo
- Red D.O -Mas Rabell Alquimia
- Sparkling D.O Cava - Codorniu Prima Vides
- Soft Drinks and Mineral Water
- Coffee and mignardises

# VALLDEMOSSA COCKTAIL PARTY FINGER FOODS

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Beet gazpacho

Steak tartare

Bread with oil with Iberian ham and cheese

Sea bass ceviche and guacamole

Burrata cheese with green tomatoes and red pesto

Smoked eel and trempo salad

Sautéed prawns with Kimchi sauce

Bread, bacon, stuffed pork

Pork jowl taco at low temperature

Crispy black pudding and cooked croquette

“Galician style” octopus with revolcona potatoes

Mini Brownies

Mini Cupcakes

Macarons

Truffles

Fruit skewers

Cake buffet

## CORNERS TO COMPLETE



### Iberian ham and bread with oil

(Min. 40 people)  
(Up to 100 people 1.5 hours)

**€350**

### Cheese and bread selection, Majorcan sobrasada sausage and a variety of olive oils and preserves

(Min. 25 people)

**€15** PER PERSON

### Chickpea rice and sobrasada sausage

#### Fideua

#### Ciego rice

(Min. 25 people)

**€15** PER PERSON

Net prices, VAT included

Premium wine  
packages available  
upon request



### BBQ

Scallop skewers

Monkfish and prawn skewers

Milk-fed lamb chops

Pork fillet skewers

Iberian pork fillet with chimichurri

Chicken skewers

*\*Potatoes, vegetables and salad  
to garnish.*

(Min. 25 people)

**€25** PER PERSON



## EXCLUSIVE ROOMS



**Ceremony and Cocktail Party:** 1.500 €  
**Banquet:** 2.000 €

### **Open bar and DJ:**

Starting rates:

First hour €450 + €25 per guest

Extra hour €450 + €20 per guest

Premium rates:

First hour €450 + €30 per guest

Extra hour €450 + €25 per guest

## BOOKING POLICY:

### **Pre-booking:**

The hotel will hold a pre-booking with no obligation for a period of one week.

### **Final booking:**

It will be considered as such upon signing the service agreement and with a deposit of x €. In the event of a full cancellation of the event this amount will not be refunded.

## CONFIRMATION OF ATTENDEES:

The expected number of attendees and details of the event must be confirmed 7 days in advance of the event date.

The margin of error for the number of guests will be set at this time.  
Maximum difference: 5% of confirmed guests.

## PREPAYMENTS:

### **First prepayment:**

The hotel will require a pre-payment of 50% of the minimum quoted amount 3 months before the event.

### **Second prepayment:**

7 days before the wedding, once planning is finalised, there is a payment so that the amount paid is 75% of the final quote.

The remaining amount will be settled before the event."

## CANCELLATION:

In the event of full cancellation of the event, the deposit amount will not be refunded.

In the event that the date of the celebration is changed, the deposit will be retained for potential celebrations up to 6 months afterwards, subject to availability.



amresorts.es

WE LOOK  
FORWARD TO  
SEEING YOU

TM LICENSED TO  
**amRESORTS**<sup>®</sup>