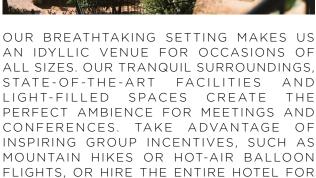
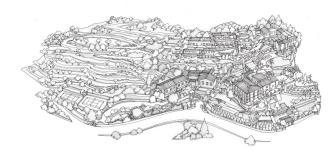


MALLORCA









AT A GLANCE

ACCOMMODATION 70 rooms and suites

DINING Four restaurants: El Olivo, Restaurante Mirò, Son Fony and Tramuntana Grill. Two bars: Bar Mirò and Pool bar

A SPECTACULAR CUSTOMISED EVENT.

FEATURES Indoor and outdoor swimming pools, spa, gym and tennis courts

ACTIVITIES Art and sculpture classes, donkey trails and Vespa Tours etc.

SPACES 7 rooms for up to 100 guests, catering weddings, parties and celebrations

LOCATION 38km from airport

LAST REFURBISHMENT Light refurbishment every year VIDEO Click here for a glimpse into our world

AIRPORT

- 38km/24 miles 45 minutes by car from Palma Airport
- Taxis are readily available at the airport and in Palma.

IDEAL FOR

Incentives	•••
Corporate and Board Meetings	•••
Conferences	•••
Product and Brand Launches	•••
Car Rallies and Car Launches	•••
Buyouts	•••
Cultural and Leisure Groups	•••
Photo/Video Shoots	•••
Alumni Travel	•••

••••

INSIDER TIPS

Sits in the artists' village of Deià, surrounded by olive groves and with the Tramuntana Mountains, UNESCO World Heritage Site, forming a picture-perfect backdrop. The hotel boasts a choice of events spaces to host both small and big events Exclusive use of the hotel is available should you wish to treat your guests to total privacy. Best value for money in March, April, October and November.

MALLORCA



CAPACITY CHART

VENUE EVENTS AND MEETINGS FEATURES

	THEATRE STYLE	U-SHAPE	BOARD ROOM	COCKTAIL RECEPTION	BANQUET	AREA	OUTDOOR	DAYLIGHT
Albéniz	60	28	20	100	80	110m²	-	•
Sa Tafona	40	15	20	80	-	67m ²	-	•
Restaurante Mirò**	-	-	-	120	80	72m ²	•	•
Garden Bar	-	-	-	120	-	120m²	•	-
Son Fony	72	43	-	100	80	130m²	•	•
El Olivo Terrace*	-	-	-	120	120	175m²	•	•
El Olivo Upper Terrace	-	-	-	-	40	100m²	•	•
Mirador	-	-	-	100	-	-	•	•

^{*} Exclusive use of the restaurant only

ACCOMMODATION DETAILS

- Number of rooms 29
- Number of suites 40
- Number of villas 1
- Number of connecting rooms 11

FLOOR PLANS

Click here to view our floor plans

EQUIPMENT

The hotel offers the latest communications and audiovisual presentation equipment. Business services and property-wide WiFi internet connection are also available and all premises are air-conditioned.

BROWSE OUR GALLERY

Immerse yourself in the atmosphere of a stunning event at La Residencia.

Click here and have a look at our gallery of past events

^{**} Exclusive use of the hotel only

MALLORCA



WITHIN OUR WALLS

Make the most of Mallorca with our inspiring range of activities. Sign up for an expert art, sculpture or cooking class at the hotel.

Explore the wild world of the Serra de Tramuntana. Its rocky ravines and twisting coastal pathways make it magnificent for hiking or trail running – our guide can recommend the perfect route.

Head into the hills with our lovable donkeys, a spread of Chef's specialties packed in their panniers. Wander up the mountain path until you reach our stone shepherd's hut to feast on both the picnic and the astounding views.



BEYOND MALLORCA

Combine your time in Deia with a stay at Reid's Palace in Madeira.

Further afield, you can easily combine a stay in Mallorca with a stay in Italy. Journey to the iconic Cipriani or to glamorous Portofino to discover the Splendido. Immerse yourself in Tuscan living at either Villa San Michele or Castello di Casole. Scale the heights of the Amalfi Coast at Caruso or discover the best of Sicily at Grand Hotel Timeo and Villa Sant'Andrea.

MALLORCA



RENTAL FEES

Sa Tafona: €1,000 Albeniz: €1,500

El Olivo upper terrace: €1,500

Garden Bar: €3,000 Son Fony: €3,000 Mirador: €3,500

Tramuntana Grill: €4,000

Group up to 100 guests with at least eight rooms

Low season: €7,500

High season (June-September): €9,500

El Olivo

Group up to 100 guests without rooms

Low season: €9,000

High season (June-September): €11,000

Rental fees include VAT and do not vary based on the number of guests. Set ups are to be quoted separately.

ENTERTAINMENT

Soft background music is allowed outdoors until 23:00, with a maximum of 80 dB. DJs and bands are allowed to play indoors untill midnights.

However, La Residencia is available to host a silent disco indoors from midnight to 2:00.

EXCLUSIVE USE

Should you wish to organise grand celebrations in Mallorca, La Residencia can be privatised for your exclusive use - from 101 to 120 guests.

On this occasion, you can enjoy more flexibility in the choice of the venue for your special event. Please contact our Group Sales Office to discover all the venue options available.

PRICES AND SERVICES

In addition to the items already listed:

- Printing of personalised menu, name tags and table plan
- Special diets menu
- Option of white chair covers

The exact number of guests should be confirmed 10 days before the event. Failure to do so means the original contracted number will be charged for. La Residencia may be able to provide service up to 10% more and less than the contracted number of guests, with a maximum of 120 people.

Prices for food and beverage services include 10% VAT.

MALLORCA



ENTERTAIN YOUR GUESTS

Catch the most magical time of day on our First Light walk. In the company of a celebrated local photographer or expert nature guide, and armed with a pair of Leica binoculars, set off at sunrise down to Cala Deià, zooming in on the captivating wildlife as it wakes up to a new dawn.

In the summer, hop on our courtesy shuttle bus for guests only (8 seats) and be whisked to Cala Deià. Paddle round the rock pools or jump from the largest rock into the sapphire sea, cheered on by sunbathers.

Explore the wild world of the Serra de Tramuntana. Its rocky ravines and twisting coastal pathways make it magnificent for hiking or trail running – our guide can recommend the perfect route.

Or head into the hills with our lovable donkeys, a spread of Chef's specialities packed in their panniers. Wander up the mountain path until you reach our stone shepherd's hut to feast on both the picnic and the astounding views.

Ready to hit the capital? Discover Palma's creative side on a walking tour with a difference. Visit Spain's most famous guitar maker, a cutting-edge ceramicist and a Moorish bathhouse, or request a customised tour.



CONTACT

For a personalised proposal and to discuss the details of your event, please contact:

SPECIAL EVENTS SALES OFFICE T: +39 02 62081157 E: ITA.SESO@BELMOND.COM

EVENTS OFFICE

PAULA NAURE, BANQUETING COORDINATOR
T: +34 971 636 041
E: PAULA.NAURE@BELMOND.COM

Not all images are owned by Belmond and therefore a special thanks goes to: Photographer: Maira Hibbs / www.mariahibbs.com Photographer: Giulio Greco

Photographer: Ana Lui Photography

LA RESIDENCIA
A BELMOND HOTEL

MALLORCA



SPECIAL MENUS

OUR CHEFS LOVE TO CREATE REAL MASTERPIECES AND WILL BE DELIGHTED TO CUSTOMISE A MENU. FROM COCKTAIL PARTIES TO FIVE-COURSE MENUS AND INSPIRING BUFFETS, THE FOLLOWING SUGGESTIONS ARE DESIGNED TO MAKE YOUR EVENT A TRULY EXCEPTIONAL OCCASION.

COFFEE BREAK

CLASSIC

Coffee, tea, fresh orange juice, soft drinks, dry fruits, homemade cookies, apple Mille-Feuille, fresh fruit brochette

€24.00 per person

SUPERIOR

Coffee, tea, fresh orange juice, soft drinks, dry fruits, homemade mini pastries, montaditos, fresh fruit brochette and smoothie of the day

€28.00 per person

DELUXE

Coffee, tea, fresh orange juice, soft drinks, dry fruits, homemade strawberry tart and mini pastries, Mallorcan savory pastry, natural yogurt with fruits, fresh apple, carrot and ginger juice.

€32.00 per person

APERITIFS

Create an elegant, personalised cocktail party, choosing from the selection of drink options and delicacies below.

DRINKS

SPANISH COCKTAIL Sangria or punch Spanish beer Soft drinks and orange juice Almonds, olives and crisps

€26.00 per person for 30-minute service

CAVA COCKTAIL Cava Anna de Codorniu Spanish beer Soft drinks and orange juice Almonds, olives and crisps

€30.00 per person for 30-minute service

CHAMPAGNE COCKTAIL Champagne Moët Chandon Grand Vintage Kir Royal Bellini Spanish beer Soft drinks Almonds, olives and crisps

€36.00 per person for 30-minute service

MALLORCA



DELICACIES

Mallorcan cheese with quince Sobrasada cured sausage with honey on toast Tomato and black olive tartare Fresh cheese tartlet Vegetable tempura Coca de trampo (Mallorcan vegetable tart) Gazpacho with melon Spanish tortilla Salmon tartare with tobiko Homemade croquettes Toast with Jabugo ham Foie gras parfait with fig bread Beef tartare with mustard Pa amb oli with lobster Vegetable Gyoza Tomato and mozzarella bites Puff pastry stuffed with Mallorcan sausages and apple marmelade Olives stuffed with Mallorcan vermouth Crispy Panko king prawns Puff pastry with cherry tomatoes

Choice of 4 canapés: €24.00 per person Choice of 5 canapés: €28.00 per person



LIVE STATION

HAM STATION

Whole Iberian ham with carving and slicing service provided by our Chef in front of guests.

Jamón Ibérico de bellota from free-range pigs that roam oak forests, feasting on sweet acorns

€1.400.00

MALLORCAN STATION

Typical Mallorcan cold cuts, cheeses, olives, virgin salts from "Es Trenc", olive oils, pickles, traditional "Pa amb oli"

€30.00 per person

OYSTER STATION

Shucking service of natural oyster "Guillardeau" on site

€7.00 per person per unit

RISOTTO STATION

Acquarello rice with fresh local vegetables and aromatic herbs from our Garden well buttered in the Parmesan cheese wheel

€1.800.00

SASHIMI STATION

Live show of slicing the best fresh Mediterranean red tuna and wild salmon

€18.00 per person

MALLORCA



BRUNCH

Combine breakfast with a light lunch and enjoy the best of both worlds. Our delicious brunches include both sweet and savoury options.

DRINKS

Coffee, tea, freshly squeezed orange juice, water Cava Ars Collecta de Codorniu, Bloody Mary, Spanish beer and soft drinks.

SALAD SELECTION

Prawn, mango and sesame salad Potato and bacon salad Green salad

COLD CUTS AND CHEESES

Assorted cheeses Iberian cold cuts Marinated salmon Roast beef

HOT DISHES

Scrambled eggs Bacon, sausage, tomato and mushrooms Chicken and bacon brochette Salmon and mango brochette

SWEET DISPLAY

Homemade bread and pastries Homemade marmalade Cereals and natural yoghurt White chocolate mousse, fruit pie, tarts

FRESH FRUIT

Sliced and fresh seasonal fruits

€95.00 per person for 2-hour service



BUFFET MENU

For a more relaxed dining option choose one of our expansive buffet menus offering a wide selection of cold and warm dishes.

COLD DISHES

Salmon tartare with tobiko
Roast beef with tartar sauce and mustard
Terrine of free-range chicken and foie gras
Avocado with seafood filling
Mango and king prawn salad
Mixed salad with crudités and lavender vinaigrette
Strawberry gazpacho

WARM DISHES

Seabass medallion with quinoa Lamb in puff pastry with rustic potatoes Creamy risotto with vegetables

DESSERTS AND FRUIT

Fresh fruit brochette Selection of fruit and custard-cream feuilletés Almond cake Vanilla cream-filled choux bun

€120.00 per person

MALLORCA



WORKING LUNCH

For a break between meetings, treat your team to a business lunch in the event space of your choice.

DEIÀ

STARTERS TO SHARE

Mussels from Mahón with a slightly spicy red curry and coconut sauce

Cantabrian anchovies served with crispy bread and truffle butter

Pink tomato with Mallorcan cottage cheese in different textures and nuts

Home-made shrimp and prawn croquettes

Grilled green asparagus with a sauce made from Sóller oranges

MAIN COURSE

Sautéed seabass medallion with fennel salad and La Residencia olive oil

or

Grilled sirloin steak with celery purée and seasonal vegetables

DESSERT

Meringue with apricot sauce

€110.00 per person



SOLLER

STARTERS TO SHARE

Mussels from Mahón with a slightly spicy red curry and coconut sauce

Home-made shrimp and prawn croquettes

Grilled green asparagus with a sauce made from Sóller oranges

MAIN COURSE

Monkfish medallion with butter, capers, lemon and potatoes

DESSERT

Homemade Mallorcan "Gato" served with a traditional almond ice cream

€95.00 per person

VALLDEMOSA

STARTERS

Strawberry gazpacho with dates bulgur and slightly spicy basil oil

MAIN COURSE

Classic paella with meat, fish and seafood

DESSERT

Lemon sorbet with crunchy apple and La Residencia olive oil

€85.00 per person

MALLORCA



WALKING DINNER

Seasonal vegetables tempura

Cherry tomatoes brochette with mozzarella cheese, basil and La Residencia olive oil

Battered king prawns

Meatballs in a Thai style

Beetroot gazpacho

Tuna tataki with mango emulsion

Sobrasada Mallorcan cured sausage with honey on toast

Spanish tortilla

Fish and seafood croquettes

Mini brochette of chicken with teriyaki

Fried squid

Mousse of various chocolates

Fresh fruit brochette

Apple feuilleté

Two hours "Apéritif Dinatoire" including: Cava Ars Collect Blanc de Blancs Codorniu, white, rosé and red wine selected by our sommelier, Spanish beer, mineral water and soft drinks €160.00 per person

Extra hour open bar: €30.00 per person



BARBECUE NIGHT

Enjoy a relaxing barbecue in the gardens. The irresistible array of dishes from the grill will keep your guests coming back for more!

BUFFET OF STARTERS

Gazpacho

Lamb's lettuce, croutons and bacon Green asparagus with herb vinaigrette Mixed salad with crudités and lavender vinaigrette Iberian ham with melon pearls Tomato and mozzarella cheese with green pesto Cesar salad

GRILLED MEAT AND FISH

King prawn

Monkfish

Squid

Salmon and mango brochette

Beef medallions

Chicken and bacon brochette

Lamb chops with rosemary

Sausages and choricillos

Vegetables and potato

DESSERT AND FRUIT BUFFET

Fresh fruit brochette

Lemon tartlets

Selection of fruit and custard-cream feuilletés

Dark chocolate mousse with cookies

Vanilla cream-filled choux bun

€160.00 per person

MALLORCA





GALA DINNERS

FORNALUTX

Yellowtail with couscous and algae salad

Veal cheek with onion purée, dried tomato, basil and black olives

Almond mousse, sweet potato gató and lemon sorbet

€120.00 per person

BUNYOLA

Foie gras marinated in Manto Negro lees with dried apricots from Porreras and carob brioche

Sea bass supreme with olive oil parmentier, spinach, pine nuts and dried tomatoes

Chocolate cream with coffee gató and wild berries

€120.00 per person

ESPORLES

Glazed carrots with vegetable demiglace, acidified carrot puree and cumin crumbs

Cod confit, artichokes and pil pil sauce

Glazed Mallorcan lamb with rosemary sauce and potatoes

Chocolate cream with coffee gató and wild berries

€135.00 per person

WINE SELECTION

LIGHT & CRISPY Paco & Lola, D.O. Riás Baixas El Galgo, IGP Mallorca

€65.00 per person

MEDIUM BODY Fos, D.O. Ca Rioja Corimbo, D.O. Ribera del Duero

€68.00 per person

FULL BODY "V" Malcorta, DO Rueda Fos Baranda, D.O. Ca Rioja

€75.00 per person

MALLORCAN WINES Mollet, D.O. Binissalem Finca Biniagual Verán, D.O. Binissalem

€70.00 per person

PREMIUM MALLORCAN WINES Chardonnay Poure, D.O. Pla i Llevant Torrent Negre, D.O. Pla i Llevant

€80.00 per person

Wine is served when guests are seated until the end of the dessert service. Champagne or Cava is also available for speeches and toasts, on request.

Including still and sparkling water, coffee and tea

MALLORCA



OPEN BAR

Soft drinks

CLASSIC Spanish beer Gin: Tanquerai Vodka: Absolut Rum: Bacardi Tequila: José Cuervo Silver Whisky: Ballantines

€80.00 per person for 2-hour service Additional hour: €35.00 per person

PREMIUM Spanish beer Gin: Tanquerai Ten Vodka: Belvedere Rum: Kraken

Tequila: Volcán de mi Tierra Blanco Whisky: Johnnie Walker Black Label

Soft drinks

€90.00 per person for 2-hour service Additional hour: €45.00 per person

LATE SNACK

Assorted Iberian cold cuts
Selection of cheeses
Spanish omelette
Toast with Jabugo ham
Ham and cheese sandwiches
Tomato and mozzarella sandwiches
Salmon and lettuce wrap
Chicken and avocado wrap

€18.00 per person (3 snacks of your choice) Each additional snack: €6.00 per person