

A romantic wedding table setting is shown in the foreground, featuring a round table with a white tablecloth, white plates, silverware, and several lit candles in ornate holders. The centerpiece is a lush floral arrangement with white hydrangeas, pink roses, and greenery. The table is set on a balcony with a wooden railing, and a large, gnarled olive tree trunk is visible on the left side of the frame. The background is a soft-focus view of a town or village with buildings and more trees, suggesting a scenic location. The overall atmosphere is warm and elegant, with natural light filtering through the leaves.

LA RESIDENCIA

A BELMOND HOTEL
MALLORCA

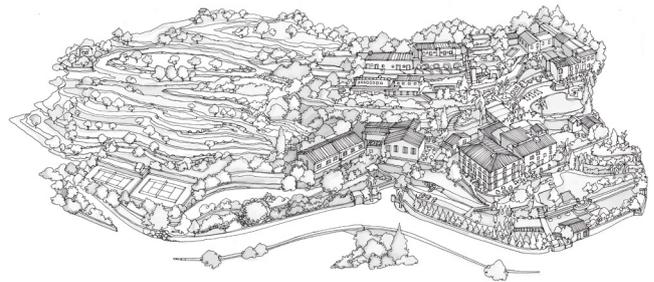
UNFORGETTABLE WEDDINGS
UNDER THE OLIVE TREES

LA RESIDENCIA

MALLORCA



HOST YOUR WEDDING BREAKFAST OR ANNIVERSARY DINNER AMONG THE OLIVE TREES AND LEMON GROVES OF OUR GARDENS, OR IN ONE OF OUR INSPIRING VENUES WITH VIEWS OVER DEIÀ. TREAT YOUR GUESTS TO AMAZING ACTIVITIES, SUCH AS SUNSET CRUISES OR VISIT AND SHARE EXPERIENCES WITH LOCAL ARTISTS. WE'LL WORK WITH YOU EVERY STEP OF THE WAY TO ENSURE YOUR SPECIAL DAY IS OUT OF THIS WORLD.



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

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

ACTIVITIES Art and sculpture classes, donkey trails and Vespa Tours

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](#)

IDEAL FOR

Weddings	●●●●●
Ceremonies	●●●●●
Buyouts	●●●●●
Celebrations	●●●●●

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 and take advantage of our exceptional rates in March, April, October and November.

AIRPORT

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

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CAPACITY CHART

VENUE	EVENTS			FEATURES		
	CEREMONY	COCKATIL RECEPTION	BANQUET	AREA	OUTDOOR	DAYLIGHT
Albéniz	60	100	80	110m ²	-	●
Sa Tafona	40	80	-	67m ²	-	-
Garden Bar	120	120	-	120m ²	●	●
Son Fony	70	100	80	130m ²	-	●
Mirador	80	100	-	-	●	●
El Olivo Terrace*	-	120	120	175m ²	●	●
El Olivo Upper Terrace	-	-	40	65m ²	●	●

*Only with exclusive use of the restaurant.

ACCOMMODATION DETAILS

- Number of rooms 29
- Number of suites 40
- Number of villas 1
- Number of connecting rooms 11
- Number of twin-bed options 17

BROWSE OUR GALLERY

Immerse yourself in the atmosphere of a stunning event at La Residencia.
[Click here and have a look at our gallery](#)

FLOOR PLANS

[Click here to view our floor plans](#)

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GETTING MARRIED IN SPAIN

RELIGIOUS WEDDINGS

Non-residents can be married according to Catholic rites in a Catholic church. You will need to obtain the Nihil Obstat from your local diocese, signed by your bishop, in order to be married in a Spanish parish. Your wedding planners can also arrange a celebrant for Protestant, Jewish or Orthodox rites to marry you in a sacred location.

BLESSINGS

Blessings are ceremonies without legal or civil restrictions and are therefore performed by a Master of Ceremonies, rather than a clergyman or state official. The ceremony suits couples who have already had a civil or church ceremony, but is also perfect for those who wish to renew their wedding vows to mark an anniversary.

ELIGIBLE WEDDING LOCATIONS

RELIGIOUS WEDDINGS

Church of Sant Joan Baptista | Deià
- 350m from the hotel
- 120 guests

BLESSINGS

Garden Bar with views over Deià
- 100 guests

Mirador terrace with view across the coast
- 80 guests

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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 wedding, please contact:

SPECIAL EVENTS SALES OFFICE

T: +39 02 62081157

E: ITA.SESO@BELMOND.COM

EVENTS OFFICE

PAULA NAURE, BANQUETING COORDINATOR

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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 until midnight.
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.

10% VAT applies to the entire range of food & beverage services.

*Not all images are owned by Belmond.
Special thanks go to: Maria Hibbs (mariahibbs.com),
Ana Lui Photography, Sandra Manas, Vivid Symphony,
Natan San Blasco.*

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SPECIAL MENUS

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

APERITIFS

CHAMPAGNE COCKTAILS

Champagne Moët Chandon Grand Vintage

Kir Royal

Bellini

Mimosa

Spanish beer

Soft drinks

Still and sparkling water

€60.00 per person for one hour

CAVA COCKTAIL

Cava Ars Collecta Blanc de Blancs de Codorniu

Spanish beer

Fresh orange juice

Soft drinks

Still and sparkling water

€50.00 per person for one hour

SPANISH COCKTAIL

Sangria or punch

Spanish beer

Fresh orange juice

Soft drinks

Still and sparkling water

€48.00 per person for one hour

HIGHBALL COCKTAIL

Your choice of two cocktails (Aperol Spritz, Frozen Margarita, Gin Tonic, Negroni, Frozen Strawberry Daiquiri)

Spanish beer

Fresh orange juice

Soft drinks

Still and sparkling water

€56.00 per person for one hour

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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

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MENU SELECTION

Select your favourite dishes from the categories below to tailor your own menu.

COLD STARTERS

King prawns with belly pork confit, bellota ham and celery purée

Foie gras parfait wrapped in dried figs bread

Lobster with artichoke salad and cherry tomato confit

Yellowtail tartar with avocado pearls, cucumber and dates, snow peas and orange peel

Zucchini carpaccio with tomato tartar and mahones cheese

Local "Ramallet" tomato, green tomato juice, grilled strawberries from Manacor and mallorcan black olive

WARM STARTERS

Bouillabaisse of fish and seafood

Sautéed scallops with salt of "Es Trenc" and bellota ham

Seafood ravioli with spinach and parmesan cheese in Noilly Prat sauce

Green asparagus in orange sauce

Pumpkin cream with soft cheese and vegetables

FISH MAIN COURSE

Herb-crusted monkfish medallion served with glazed carrots and almonds

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

Sautéed turbot with buttered wheat and plankton

Cod fillet with potato gnocchi, green asparagus and mushrooms in molinera sauce

MEAT MAIN COURSE

Glazed Mallorcan lamb with rosemary sauce and potatoes

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

Mallorcan suckling pig confit and variation of apples, sobrasada and honey in sage sauce

Free-range poularde breast with summer truffles in white port sauce

VEGETARIAN MAIN COURSE

Potato gnocchi with truffled asparagus and vegetables

Wheat with mushrooms and parmesan cheese

Buttered vegetable risotto with pesto

Pasta in white port sauce with mushrooms

DESSERTS

Our orange fallen from the tree

Small hazelnut timbale with vanilla custard

Chocolate cream with coffee gató and wild berries

Our homemade apple tart

4-course menu: €220 per person

5-course menu: €250 per person

The wedding cake is included in the price.

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WEDDING CAKES

Lemon cream layered sponge cake

White chocolate mousse cake with wild berries

Sponge cake layered with strawberry jam and buttercream

Milk chocolate mousse cake with dark rum and Macadamia nut

Carrot sponge cake with cream cheese

Sponge cake with dark chocolate, home-made orange marmalade and Cointreau

Your favorite wedding cake from the list above is included in menu prices

FULL BUFFET

Buffet available only with the exclusive use of the restaurant

COLD DISHES

Salmon and cream cheese on bread

Roast beef with tartar sauce and mustard

Foie gras parfait with fig bread

Avocado with seafood filling

Mango and king prawn salad

Poularde breast with herb butter

Spicy salad with beef strips, corn and peppers

Tomato filled with vegetables and Mallorcan cheese

Mixed salad with crudités and lavender vinaigrette

Beetroot gazpacho

HOT DISHES

Vegetable risotto

Monkfish medallion with quinoa

Herb-crusted beef tenderloin with potato gratin

DESSERTS

Fresh fruit brochette, Selection of macaroons

Assorted fruits and custard-cream feuilletés

Dark chocolate mousse with cookies

Lemon tartlets

White chocolate-filled dates

Vanilla cream-filled choux bun

Orange parfait

Wedding cake

€210.00 per person

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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

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

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OPEN BAR

CLASSIC

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

*€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 SNACKS

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*

LA RESIDENCIA

A BELMOND HOTEL
MALLORCA

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