



Weddings - Palma Aquarium



If you book your wedding 9 months in advance and with minimum 80 people (minimum guests on the wedding's day) Palma Aquarium Events offers you a personal and non-transferable gift voucher for 1 night stay at the luxurious 5 star Hotel Nixe Palace, located at Avenida Joan Miró 269, Palma.

**Check for different conditions*



Wedding's Schedule

1. Enter through *H2O* door
2. Ceremony in the *Mediterranean Gardens* or *H2O*
3. Cocktail hour in *Big Blue*
4. Reception:
 - Indoor area (*Neptuno* restaurant or *Ocean* room)
 - Outside area (Mediterranean gardens)
5. Dj and open bar:
 - *Neptuno* restaurant and *Terrace*
 - In the same reception area

1
Entrance through
H2O door



2
Ceremony in H2O
Ceremony in Mediterranean Gardens



3

Cocktail in
Big Blue



4

Indoor Areas

Reception in Neptuno Restaurant

Reception in Ocean Room



4

Outside Areas

Reception in Mediterranean Gardens



5

DJ and Open Bar
Neptuno Restaurant



Extra Services:
• Candy Bar



Menu – Example 1

SILVER COCKTAIL

King prawn and bacon skewer
Mini pa amb oli topped with serrano ham, sea fennel and olives
Spoon of smoked salmon tartar
Croquettes

STARTER

Cold almond cream with crunchy ham and grapes

MAIN COURSE

Veal in red wine sauce served with potatoes terrine
and sautéed *Button*, *Oyster* and *Portobello* mushrooms

DESSERT

Chocolate sponge cake filled with apricot jam,
white chocolate cream and topped with black chocolate glaze

BEVERAGES

Lirum white wine (d.o. Rueda)
Viña Valoría crianza red wine (d.o. Rioja)
Water, refreshments and beer
Cava brut
Coffee & tea

P.V.P: 79,10 € + 10% VAT not included

Example budget for 50 people

Includes:

Cocktail
Dinner (example menu)
DJ & open bar for 2.30hrs
Candy bar while open bar

Services included:

Printed menus and seating
Flower table decoration including presidential grooms table
Personal wedding planner during the event
Available areas for wedding photo report
Free background music
SGAE tax

Estimated schedule:

From 20.00 hrs up to 02.30 hrs

QUOTATION

Item	Tax base 10%	Tax base 21%	Units	VAT	Total
Adult menu	79,10		50	395,50	4.350,50
Open bar (2 hours and a half)	21,00		50	105,00	1.155,00
DJ service (2 hours and a half)		450,00	1	94,50	544,50
Candy bar	150,00		1	15,00	165,00
				0,00	0,00
				0,00	0,00
				0,00	0,00
				0,00	0,00
				0,00	0,00
5.155,00		450,00		610,00	6.215,00
Total 10% VAT					515,50
Total 21% VAT					94,50
Total Tax Base					5.605,00
Total VAT					610,00
Total amount					6.215,00

Prepare the menu to your liking

Cocktails

Silver Cocktail

19,20€

King prawn and bacon skewer

Mini pa amb oli (bread slice with tomato) topped with serrano ham, sea fennel and olives

Spoon of salmon tartar

Croquettes

Gold Cocktail

23,40€

King prawn and bacon skewer

Mini pa amb oli topped with serrano ham, sea fennel and olives

Spoon of salmon tartar

Spoon of ox carpaccio

Andalusian style squid rings

Croquettes

Diamond Cocktail

25,30€

Mini pa amb oli topped with serrano ham, sea fennel and olives

Veal carpaccio spoon

Poultry skewer with bacon in coca-cola sauce

Crunchy king prawn lollipop

Baked apple balls with sobrasada

Andalusian style squid rings

Croquettes

* Price including chosen beverages with the menu

* Cocktail's duration is approximately 45 minutes

* 10% VAT not included



Prepare the menu to your liking

Cold Appetizers

Diced Spanish omelette	1,90 €
Majorcan pastry with tomatoes, peppers and onions	2,00 €
Sobrasada vol-au-vent	2,00 €
Oil biscuit with trampó and old cheese	2,00 €
Oil biscuit with sobrasada (majorcan sausage) and honey	2,00 €
Mini pa amb oli topped with iberian ham, sea fennel and olives	2,20 €
Ox carpaccio with parmesan cheese and honey-mustard vinaigrette	2,20 €
Poultry salad with honey-mustard vinaigrette and old cheese shavings	2,20 €
Cod esqueixada (shredded salted cod, tomatoes, onions)	2,20 €
Brandade tartlet	2,20 €
Mini prawn quiche	2,20 €
Smoked salmon and fresh cheese montadito (served on bread slice)	2,20 €
Roast beef montadito with apple chutney and mustard	2,20 €
Mini croissant with smoked salmon and creamy cheese	2,20 €
Mini crab sandwich with cocktail sauce	2,20 €
Cod millefeuille on garlic cream and roe	2,50 €
Hummus with olive oil, octopus and chives	2,50 €
Spoon of dill marinated salmon tartar	2,50 €
Beef sirloin tartar	2,50 €



* 10% VAT not included

Hot Appetizers

Chicken pops with mustard sauce	1,90 €
Spoon of meatballs with sobrasada and pine nuts	1,90 €
Spoon of baked apple balls with sobrasada	1,90 €
Pizza squares	1,90 €
Black risotto with cuttlefish	2,00 €
Creamy risotto with mushrooms	2,00 €
Breaded brie with red fruits sauce	2,20 €
Ham croquettes	2,00 €
Chicken croquettes	2,00 €
Spinach croquettes	2,00 €
Andalusian style squid rings	2,00 €
Majorcan tumbet (aubergine, red peppers, potato) skewer with tomato sauce	2,00 €
Spoon of foie gras with apple compote	2,50 €
Poultry skewer with bacon in coca cola sauce	2,50 €
Frito mallorquín/marinero (fried vegetables with meat or fish)	2,50 €
Mini burger	2,50 €
Iberian sirloin and old cheese skewer	2,50 €
Teriyaki chicken skewer	2,50 €
King prawn and bacon skewer	2,50 €
Suckling pig confit	2,50 €



* 10% VAT not included

Starters

Cold almond cream with crunchy ham and grapes	14,00€
Shredded salt cod with roasted red peppers, onions, black olives and olive oil	16,00€
Burrata mozzarella with cherry tomatoes, lamb's lettuce, diced avocado, pine nuts and basil vinaigrette	16,00€
Smoked salmon, lamb's lettuce, tomato and avocado salad flavoured with lime and apple vinegar	16,00€
Mushroom cream with toasted hazelnuts and truffle oil	15,00€
<i>Bouillabaisse</i> (fish and seafood soup) with saffron	16,00€
Mille-feuille filled with prawns, mushrooms and leeks with crayfish cream	19,00€
Crayfish, octopus, cuttlefish and mussel <i>frito marinero</i> served with fried toast seasoned with parsley, garlic and olive oil	20,90€



* 10% VAT not included

Main Course

John Dory fillet served on a bed of black rice with cuttlefish and grilled with honey and garlic mayonnaise	19,90€
Baked cod with majorcan tumbet	19,90€
Seabass loin fillet stuffed with seafood and served with Mariscala sauce	20,00€
Baked hake loin with herbs sauce on a bed of purple potatoes purée and artichoke chips	21,00€
Pork tenderloin in Pedro Ximenez sauce with potatoes	18,00€
Veal in red wine sauce served with potatoes terrine and sautéed <i>Button</i> , <i>Oyster</i> and <i>Portobello</i> mushrooms	18,00€
Rack of lamb with a pistachio and honey crust served on courgette, aubergine and green asparagus	20,90€
Café Paris veal sirloin with creamy vegetables puree and straw potatoes	23,00€



* 10% VAT not included

Sorbets

Lemon sorbet	5,00€
Lemon and gin "xoriguer" sorbet	5,00€
Mandarin sorbet	5,00€

Desserts

Gató: Homemade majorcan almond cake with vanilla ice cream	8,00€
Squarcia: Chocolate sponge cake filled with apricot jam, white chocolate cream And topped with black chocolate glaze	8,00€
Cardenal: Layers of meringue with jijona nougat mousse	8,50€
Banoffee: Biscuit base, dulce de leche with banana, cream and chocolate shavings	8,50€
Turrón Jijona: Sponge cake in syrup, jijona nougat mousse and chocolate mousse	8,50€
Oreo Dulce de Leche: Oreo biscuit base, cheese and dulce de leche mousse and chocolate	8,50€
Baileys Tiramisu: Sponge cake with mascarpone and baileys mousse topped with cacao and crispy 3 chocolates	8,50€

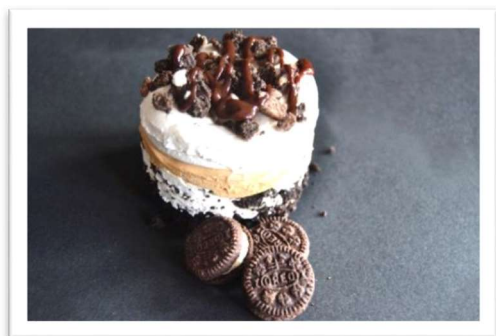


Chocolate and Orange:

8,50€

Chocolate sponge cake with orange mousse, chocolate mousse and orange coulis

* 10% VAT not included



Beverages

Bodega Palma Aquarium

17,90€

Lirum white wine (d.o. Rueda)

Viña Valoría crianza red wine (d.o. Rioja)

Mineral water, soft drinks and beer

Cava brut

Coffee and tea

Bodega Ribera de Duero

19,90€

Don Indalecio white wine (d.o. Rueda)

4u For You Roble red wine (d.o. Ribera de duero)

Mineral water, soft drinks and beer

Cava brut

Coffee and tea

Bodega Mallorquina

21,90€

Jose Luis Ferrer Blanc de Blancs white wine (D.O. Binissalem)

Gvirm Tinto Crianza red wine (D.O. Pla i Llevant)

Mineral water, soft drinks and beer

Cava brut

Coffee and tea

* 10% VAT not included

Kids menu

Minipizza
Chicken croquettes
Chicken escalopes with french fries

Dessert

Vanilla ice cream with whipped cream and chocolate sprinkles

Beverages

Mineral water and soft drinks

**P.V.P.: 26,00€ + 10% VAT not included
(Including the adults' cocktail)**



Open Bar & Some Ideas

Open Bar Service

Soft Drinks, Beer, Mineral Water and Long Drinks (Black Label or Reserve Drinks not included)

21,00€ per persona VAT not included
2 and a half hours

DJ Service

Dance and enjoy with the music you like

450,00€ VAT not included
2 and a half hours
 Consult price for extra hours

Do not forget...

(Consult prices)

- **Candy Bar**

Give a sweet touch to your party

- **Serrano Ham Master Slicer**

Enjoy the taste of the Iberian Ham during your cocktail hour.

Specialties

- 1- Majorcan and Spanish Cheese Table
- 2- Rices - choose one out of:
 - Black Rice with Cuttlefish
 - Seafood Paella
 - Risotto
 - Paella with Meat and Fish
 - Arroz Brut (Mallorcan wet rice dish)
- 3- Oysters



Contract and Clauses

GENERAL CONDITIONS CELEBRATION OF EVENTS IN PALMA AQUARIUM

First: Palma Aquarium (hereinafter PAQ) is committed to faithfully serve the menu reflected in the budget, to follow the agreed guidelines of the event, and to provide qualified staff according to the events characteristics.

Second: PAQ will not be responsible for any theft that may occur during the event, or any material, object, or equipment left or forgotten in our facilities at the end of the event.

Third: In case of finding any lost or forgotten belongings, the client will be notified, and has a period of 30 days to pick it up. The non-collection within this period will enable PAQ to get dispose of it

Fourth: The use of firecrackers, fireworks, rice, loose balloons, pigeons, lanterns etc., is not permitted within the venue.

Fifth: Any damage caused to the property of PAQ, including furniture, plants, fish tanks, etc. will be charged onto the event invoice for the amount of its repair or replacement.

Sixth: Seven days prior the event, the final number of guests and special menus to be prepared will be confirmed: (food allergies, specific diets, etc). Otherwise, PAQ can not commit to serve such dishes on the day of the event.
The distribution of tables and guests (seating plan) also has to be confirmed at the same time.

Seventh: The events celebration timeline agreed between all parties, will be included in the budget and may not be extended with overtime unless requested in writing at least seven days prior to the event date. In any case, the latest an event may finish at PAQ is 4 am, provided that this schedule has been previously contracted.

Eighth: If, due to extraordinary circumstances, technical breakdowns or other situations that PAQ cannot resolve and which force the contracted location to be changed, the substituted location will one of similar characteristics, previously communicating to the client as soon as possible

Ninth: It is strictly forbidden to access PAQ facilities, with drugs, narcotic substances or similar. The signer of the contract will be responsible for any illegal, harmful, inappropriate or annoying conduct on the part of the events participants. PAQ reserves the right to take the most appropriate actions if these situations occur, such as the cancellation of the event, contact security bodies and also claim of damages, etc.



Tenth: For reasons of force majeure that affect the facilities (fire, floods etc.) PAQ reserves the right to cancel the event, which may be held at a new date agreed with the contractors.

Understanding force majeure causes by any situation or unforeseeable event, exceptional or beyond the will of the contracting parties, which prevents PAQ from carrying out the contractual obligations committed in the budget.

DEPOSITS AND PAYMENT POLICY

Eleventh: An initial deposit will be established in accordance with the rates established by PAQ (€ 300 in the case of Communions, € 450 in the case of Weddings and 10% of the total invoice for the rest of the events), as a reservation of date and signing of contract. This deposit will be deducted from the total invoice, but will not be returned if the contracting parties suspend the event, unless it is due to provable force majeure (see Clause Fourteenth)

Twelfth: Seven days before the event PAQ will receive 90% of the total budget price.. The remaining amount, as well as any extra costs that may arise will be paid no later than seven days after the event, unless otherwise agreed with PAQ that must be collected in writing and annexed to the contract.

Thirteenth: The payment of the total amount of the price of the event included in the contract will not be reduced in the event in a case where a smaller number of the attendees foreseen in the contract attend the event, the contracting party therefore has to pay the total price of the contract. If, on the other hand, a number of people exceeds the guaranteed minimum, PAQ will invoice for the total number of the assistants. The contractor will be able to verify during the celebration of the event the number of assistants along with the PAQ member of staff in charge of the service. PAQ will not accept claims for the number of attendees once the event is over.

CANCELLATION POLICY OR REDUCTION OF SERVICES

Cancellation of the event or a reduction in event services must be reported in writing to PAQ as far in advance as possible.

Fourteenth: In no case will any down payment received be returned, unless the following circumstances arise.

In the case that the event cannot be held due to provable force majeure causes that directly affect the contractors or the event actors, such as death, serious illness of the direct family or similar, PAQ commits to hold the event at a later date agreed with the contractors that does not affect the planning of events already scheduled. The postponed event will have the same characteristics as the event originally contracted.



The cancellation of an event without provable causes of force majeure that justify it, will mean the loss of all payments made by the contractors.

The cancellation of an event due to probable force majeure causes and reported to PAQ in less than seven days within the date of the event, will suppose the payment of the non-recoverable costs that PAQ has had due to the the cancellation. If the event does not occur voluntarily at a later date than initially planned by the contracting parties, they will have to assume the cost of non-recoverable expenses for the cancellation of the event, plus the remaining 50% of the amount delivered as payment for the event to compensate the damages caused.

Non-recoverable costs are, all those that PAQ have had as a result of the organization and preparation of the event such as, food raw material, cost of staff hours, costs of external staff hired for the event, assembly of the room, technological means prepared for the event, staff and entertainment equipment such as DJ and stereo, etc.

Fifteenth: Any discrepancy in the interpretation or application of this contract not resolved amicably within 20 calendar days will be committed to the arbitration of the Chamber of Commerce of Mallorca, whose opinion will be binding on both parties, expressly waiving any other abbacy or Jurisdiction that could correspond to both parties.

En Palma, a.....

Joan Luis Rams Marimon

Director General

Firma del contratante

PALMA DE MALLORCA AQUARIUM S.A.

