

Son Llompart

By Macià Batle

FINCA SON LLOMPART
2025

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Santa Eugenia

The Son Llompart vineyards have more than 150 years of history and are linked to the Macia Batle winery family; It has 16 hectares of vineyards, where grapes of the Mantonegro, Cabernet Sauvignon, Merlot, Syrah, Prensal Blanc, Chardonnay and Moscatel varieties are grown.

The vineyards that surround Son Llompart produce Margalida Llompart wines, great wines made with care. To do this, the family is committed to viticulture anchored in tradition, respectful of the land and the environment, with a majority use of organic products, and the know-how of expert winemakers.

Since its inception in 1856 and to this day, they have pursued the excellence of the wines they produce, which have been and are made from selected grapes from traditional Majorcan vineyards pampered by the sun about 300 days a year.

As its founder Macià Batle taught them, all the production processes are supervised by experts to obtain a modern wine with excellent body, aroma and flavour.

A dream place for your events

The incomparable setting of the Serra de Tramuntana makes Finca Son Llopart by Macià Batle one of those desired places to organize events that impact.

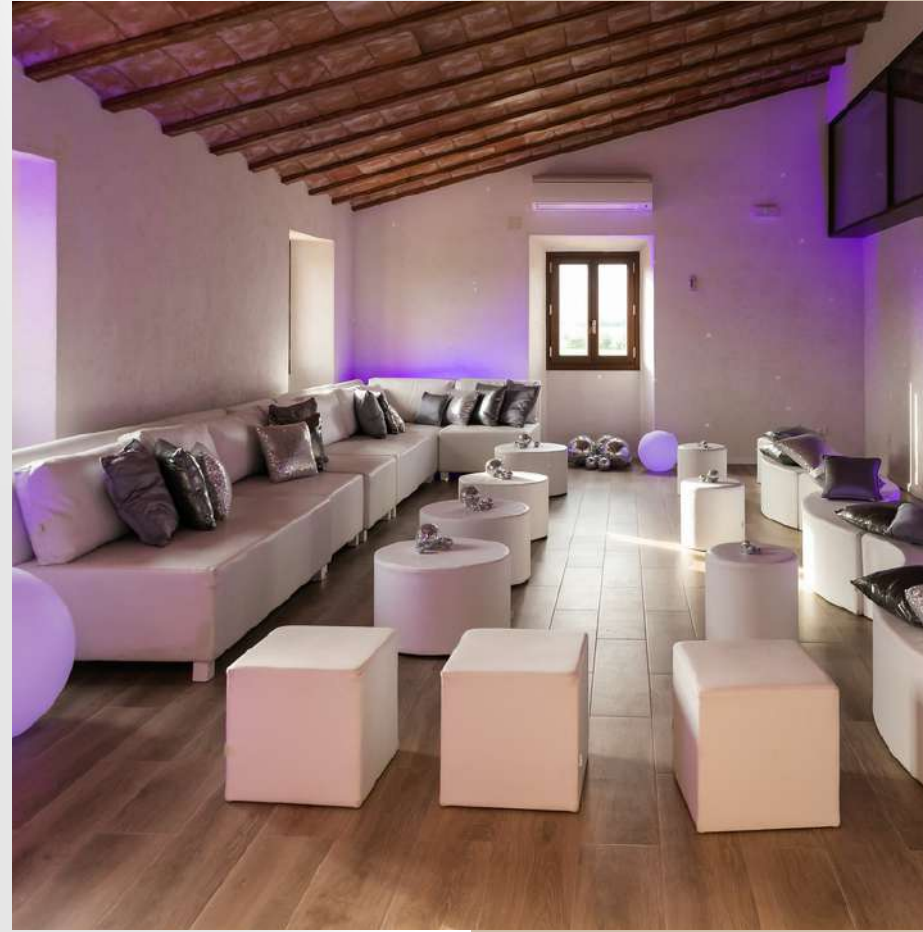
The ideal place to enjoy the best gastronomy combined with our passion for wine culture.



Finca Son Llopart by Macià Batle is a privileged place surrounded by vineyards, cared for down to the last detail and perfect for holding events. This place, owned by the family with the oldest wine tradition in Mallorca, with vineyards dating back to 1470, and the Sierra de Tramuntana as a backdrop, is the perfect setting for all kinds of events.

Suppose you are looking for a unique place in Mallorca. In that case, Son Llopart by Macià Batle will enchant you surrounded by its vineyards, with a family winery, well-kept gardens and charming corners.





Son Llobregat

SPACES AND CAPACITIES

THE GARDEN OF THE VINEYARD

It is designed for outdoor gatherings or sumptuous dining under the stars. Up to 300 guests.



ES PORTXO

Es Portxo is a terrace covered by a beautiful porch that provides shade on the hottest days. Up to 180 guests.

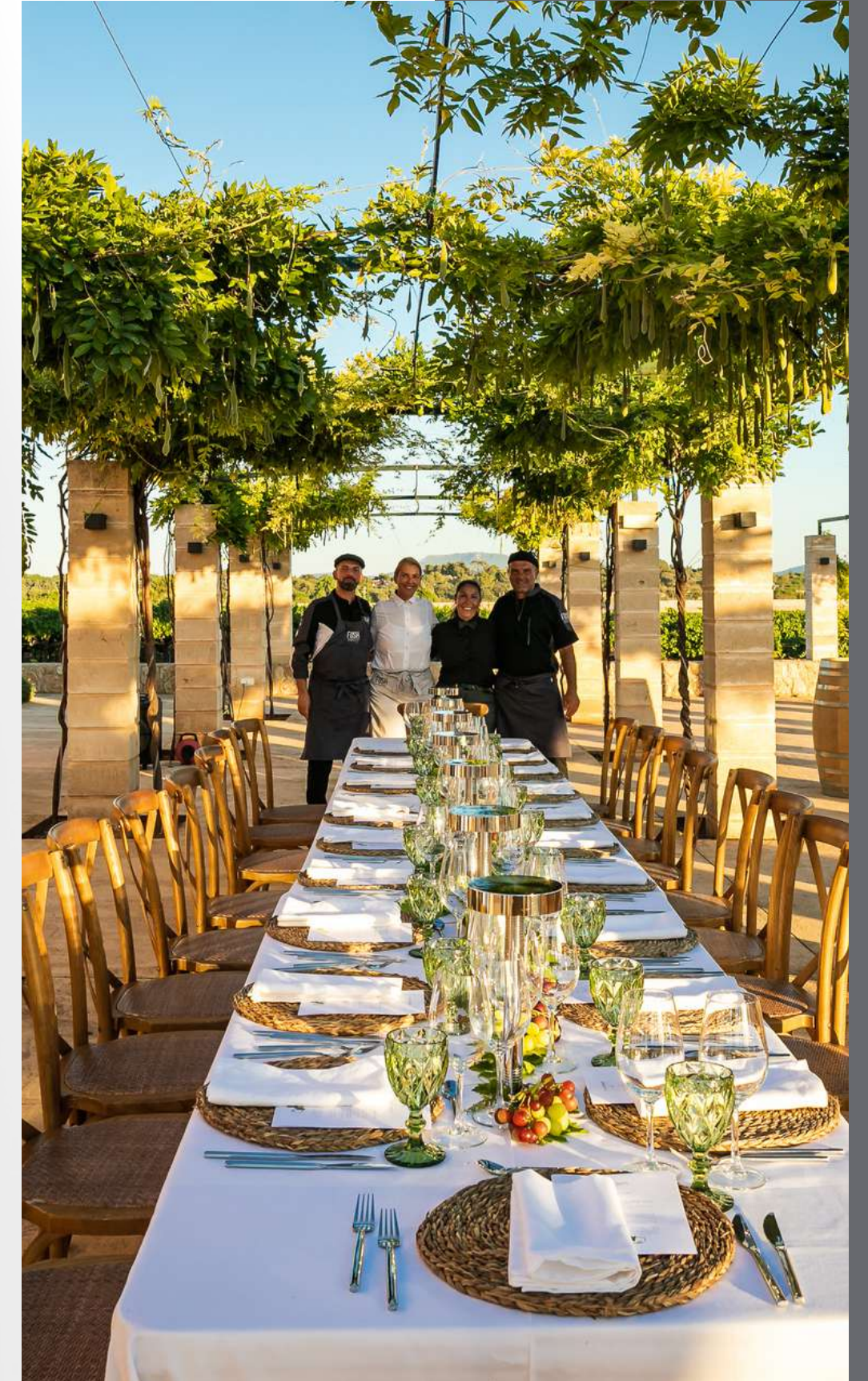


DINNING ROOM

Up to 110 guests.

TASTING ROOM - TASTING

Up to 30 guests.



THE STAGE IS SET

An event between vineyards at Finca Son Llopart.

A finca with its own vineyard where you can enjoy your big day surrounded by nature and accompanied by the best wines. In a privileged environment, a unique space will allow you to make the wedding of your dreams come true. Without a doubt, one of the best options for all those couples who are looking to have an unforgettable day full of unique moments, which you can enjoy surrounded by wonderful professionals.

Among picturesque vineyards, Son Llopart by Macià Batle, is a unique environment to celebrate the cocktail and the ceremony in the open air. Indoor spaces feature high ceilings and abundant natural light, while our outdoor spaces are manicured with lush vineyards.

Let our team of experts help you create a unique wedding experience for all guests. We work with you to create a personalized menu inspired by the seasonal flavours of Mallorca.

MEMORIES FACTORY

Intimate, elegant and authentically Mallorcan, an estate that is a spectacular backdrop for your big day.



Son Llopart



Son Llompart

SMALL INTIMATE CELEBRATIONS

Let yourself be carried away by the natural scenic beauty of Finca Son Llompart. Enjoy an elegant and straightforward vineyard celebration with those who matter most to you on a day you will live forever.

The beauty of the authentic

The venue will captivate you as soon as you enter. First, the views, then the vineyards, and the Garden of the vineyards next to the house; the house is a beautiful space, with garden areas and walks, where you can fully enjoy the surroundings; at night, illuminated, it is very romantic.

One of the best sites for photo reporting!



PROPERTY RENTAL

RENT FOR EVENTS 2025

€ 1200 Monday to Thursday
€ 1700 Friday and Sunday
€ 2750 Saturday

Low season rates (from November 1 to May 1),
€ 1200 Monday to Thursday
€ 1200 Friday and Sunday
€ 2000 Saturday

All events at Son Llopart have a flat cleaning fee of €200. This cleaning fee covers the deepest cleaning of the house and is not intended to be a cleaning of garbage or other items. This fee helps ensure that the house, terraces, and vineyard are in excellent condition before each event. Your cleaning fee takes care of the cleanup after your event.

Other services that Son Llopart can offer will be charged separately.

Assembly FOR A PRESENTATION, CEREMONY OR CONCERT
Furniture for the assembly of chairs.

For groups of less than 80 guests, the cost will be €300 + VAT.
When the group exceeds 80 guests, the cost will be €6.00 + VAT per person.

Outdoor Lighting:
Installation of a garland of lights at the front terrace.
Price: €350 + VAT.

*Contact us for any other unique furniture for the event, floral decoration or additional decoration, Disc jockeys, Audiovisuals, animation, live music, etc..



Important things to keep in mind...

-If you want to use wax candles or any decorations that can stain/burn/permanently damage the tablecloth or, in case of using a table that does not need a tablecloth but can be permanently burned or damaged. The full cost of that tablecloth or table would be charged to customers.

- Clients can access the Finca 30 min. before the beginning of the event. If you need to arrive earlier, please contact Finca before. The open bar can be extended, free of charge from the Finca, until 03:00. After this time, €500 + VAT per extra hour will be charged.

- Starting at midnight (00:00 AM), all music, whether live or not, must be played inside any designated buildings and must not exceed 90 decibels. If you want a live band or DJ outside, it is only allowed until 00:00 and up to 90 decibels.

- Smoking is not allowed in any of the interior public spaces. As well as being illegal, there are smoke detectors throughout the Finca, which will be activated by cigarette smoke.

- Fire shows and fire-related activities such as fireworks, floating candles, sparklers, torches or firecrackers are strictly prohibited. This includes any other fireworks or related items not mentioned.

- Our prices do not include transportation and 10% VAT.

- Under no circumstances can we be held responsible for bad weather conditions. We cannot cover the cost of a tent that needs to be pitched. Nor can we cover the costs of a generator if it is necessary to elaborate on the chosen lighting and sound montage.

- By European regulations, there is a fee for SGAE (musician's copyright and intellectual rights) if music is going to be played during your event. This is a flat rate of 250 euros + VAT per event.

- After each event, the caterer removes all the garbage that has been generated, so we ask whoever is in charge of the decoration for each event, whether it is a supplier, agency or the client himself, please dismantle and remove all the decoration, whether or not they are disposable, and all the garbage generated during assembly and disassembly.

- Son Llompart is prepared to provide the necessary electrical energy for itself and the necessary catering services, such as that necessary for the basic sound and lighting equipment generally used for events. If lighting, sound or any technical equipment requiring high energy consumption is hired, a generator must be explicitly hired. More than anything, there are no electrical tension problems.

- The rental payment of the finca is made through the Catering and the cancellation policy stipulated in the contract.

the stage is set



At Son Llompart we can offer you two very different versions of catering with the same quality, customer service and consolidated management processes:

Fosh Catering and Tast Out Events & Catering.

With both, we offer you a menu that adapts to your event with a careful presentation and creativity with local products accompanied by our wines.

FOSH
catering


Tast Out
EVENTS & CATERING

the stage is set



YOUR CHOICE OF MENU FOSH CATERING

The most important moments in life, celebrations and special events are celebrated around a table with a glass of good wine in hand.

Therefore, the banquet is a crucial moment to create a good memory, and it is necessary that all the guests remain satisfied while sharing conversations and experiences.

Fosh Catering's gastronomy is home-made, with the best raw materials and the best professionals, supervised by chef Marc Fosh (winner of a Michelin star in Mallorca and London), who makes their service a guaranteed success endorsed by thousands of Of customers. They will accompany you and advise you so that all the details are to your liking.

Catering and cooking are their passion, and that's why they put all their enthusiasm into every event they do. Tell them what you want and they will surely find the best solution for you.

The exquisite care they put into each and every one of the details of the menus and their preparation, always using top-quality ingredients, are their hallmarks.

Fosh Catering is directed by the Executive Chef, Damián Elizalde. They offer Mediterranean cuisine with a modern touch, innovating every day.

Always with a careful presentation of the dishes and elaborations of its chefs. However, your kitchen can be customized according to your tastes and needs. Drawing inspiration from the agricultural heritage of Mallorca's roots, they offer personalized seasonal menus that highlight the bounty of the local harvest.

From an informal lunch to a gala dinner, we can assure you of a memorable gastronomic experience.

They will prepare a menu that adapts to your event with careful presentation and creativity, with local products and accompanied by wines from Son Llopart by Macià Batle.

the stage is set

YOUR CHOICE OF MENU TAST-OUT EVENTS & CATERING

The passion for the gastronomy of Tast Culinary Projects, and its more than 30 years of gastronomic experiences of all kinds in Mallorca, has always been in constant evolution and learning. Tast is a benchmark of success and is part of the history of restoration in Mallorca.

Over the years they have been able to adapt to each situation, each trend and each client. Thinking of their clients, they created Tast Out Events & Catering, which was born as an extension of the Tast Group, and is a catering company formed and directed by a group of professionals with extensive experience in the sector.

Continuing in this way with a long professional career and with a clear and defined objective: Dishes of traditional culinary recipes structured with great care and the best catering service in Mallorca and Ibiza.

At Tast Out Events & Catering, they believe in a kitchen that mixes the traditional flavours of Spanish cuisine with the most innovative touches, without losing the essence and the Mediterranean stamp, 100% Spanish, so valued inside and outside our borders. And, in addition, a quality service that will be reflected in the presentation of each of our dishes. A kitchen made with seasonal and local products, but also with the flavours that are so ours.

They offer their catering services to both individuals and companies. From catering for the most intimate celebrations to the largest events. They can offer you a gala dinner, a drinks catering, a coffee break, a party, a wedding, catering for a corporate event, or for an inauguration.


Tast Out
EVENTS & CATERING



Information. Terms and Conditions

- Our prices do not include transport and 10% VAT.
- Prices are approximate and depend on the final decisions: schedule, chosen furniture, and other eventual changes.
- Under no circumstances can we be held liable for bad weather conditions. We cannot cover the cost if it is necessary to put up a marquee. Neither can we cover the costs of a generator if needed for the decoration.
- Confirmation of the final number of diners must be notified (possibly by email) at least 30 days before the event. If not, we will invoice the number as the last invoice issued figures.
- Bank transfers must at least refer to the date and place of the event, with a clear indication of the client's identity (e.g., company names).
- In general, the canapes per guest during the aperitif is one for each type of canapé.
- Extra hours of service time caused by the client may accrue and be invoiced. Extra hours of delays are charged 11 € per person per hour.
- Please note that there is a transport cost to the Finca. It will be added to the final cost breakdown.
- Menus for personnel/staff as events planners, photographers,... these cost 70 € and include food & drinks, tableware, furniture, and service.

We offer the adaptation of our menus without any extra cost in the case of special diets or food habits, but only up to 10% of the guests. The corresponding additional expense will be calculated if the number of special/different menus exceeds 10% of the contracted menus. On our website, you can find the allergen table.

- Our budgets are always based upon a minimum number of guests, as specified in each budget. If the number of guests falls below the minimum, a price revision will be necessary.

Payment Conditions:

- 1st RESERVATION PAYMENT. at the confirmation. 2000 € + 1000 € (catering/finca deposit) + 10% VAT.
- 2nd RESERVATION PAYMENT. 1 month after the confirmation date. 2000 € + 10% VAT.
- 3rd PAYMENT. 6 months before the event. 25% of the remaining balance.
- 4th PAYMENT. 60 days before the event, 50% of the remaining balance.
- 5th AND FINAL PAYMENT. 30 days before the event date: The remaining 25%, when the total number of guests & contracted services have been confirmed. After the event, the initial deposit will be returned, and if there were extra expenses, they would be deducted.

Cancellation policy: see contract for more details.

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By Macià Batle



Finca Son Llompart
Carretera Santa Maria - Sencelles Km7,5
Santa Eugenia

www.sonllompart.com