



CATALOGUE 2026



OUR HISTORY

The yacht built in 1965 on behalf of the Belgian Royal Family by the prestigious yacht designer Van de Voogt from Fead Shipyard. The vessel was one of the best and most elegant in the world in those years.

The 'Falcao Uno' has the distinctive feature of being built with the WW2 tanks steel purchased by Belgium and was also one of the first boats to have stabilizers, which previously only existed for the aviation's world, a real step ahead of its time.

On board this vessel, important personalities such as Grace Kelly, the famous actress who became Princess of Monaco and her loyal family, the previous Kings of Spain, aristocracy and high society members and countless celebrities, have sailed.



THE ONBOARD EXPERIENCE

"Falcao Uno" is not just an events boat; it is a life-changing experience.

A welcome drink will await you upon boarding, complete with fresh seasonal fruit, premium cava, and tailored to any of your/or your clients/guests personal preferences.

We will set sail for the pristine turquoise waters and stunning hidden coves of Palma Bay. Here, our guests will be treated to a fun, yet sophisticated experience, where every single detail has been meticulously catered to.

What do we offer?

At "Falcao Uno", we pride ourselves on offering a highly professional service defined by exclusivity and elegance. Our onboard chefs prepare gourmet catering using only the highest-quality local produce. Furthermore, we incorporate sustainable actions into our various activities, providing all the necessary services to fulfill every client's needs with exceptional attention to detail.



GENERAL CHARTER CONDITIONS

Payment & Terms of Service

- **Reservation Deposit:** A 50% deposit of the total amount is required to secure your booking. "Falcao Uno" reserves the right to cancel any request if this payment is not received.
- **Final Payment:** The remaining 50% balance must be settled at least 15 days prior to the event date.
- **Non-Payment Policy:** Failure to complete the final payment will result in the cancellation of the event, and the initial deposit will be retained as cancellation compensation.
- **Security Deposit:** A security deposit of €2,000 will be authorized via credit card during the check-in process. This amount will be fully released after the charter, provided no damage has occurred to the vessel.
- **Port Access:** Access to the port via private vehicles is strictly prohibited. Guests may reach the vessel via shuttle service, private chauffeur, or on foot.
- **Footwear Policy:** For the preservation of the deck, boarding with footwear is not permitted.
- **Catering Policy:** Bringing outside food or beverages on board is strictly prohibited.
- **Sustainability Commitment:** "Save the Med Expeditions" has awarded "Falcao Uno Yacht Events" the 5-star "Plastic Free Balearics" certification. In line with our commitment to eliminate single-use plastics, plastic mats and any other disposable plastic items are strictly forbidden on board.

Cancellation policy

- **Cancellation by "Falcao Uno":** In the event of a cancellation by "Falcao Uno" due to technical malfunction or Force Majeure (Act of God), the total amount paid by the client will be fully refunded.
- **Weather Conditions:** Cancellations due to adverse weather conditions are at the discretion of the Captain. Please note that overcast or cloudy skies do not constitute grounds for cancellation. Whenever possible, an alternative date will be offered to the client.
- **Cancellation by the Client:** If the client choose to cancel the charter, the following cancellation fees will apply based on the total agreed price:
 - More than 30 days prior to the charter date: 25% penalty.
 - Between 15 and 30 days prior to the charter date: 50% penalty.
 - Less than 15 days prior to the charter date: 100% penalty.
- **Third-Party Services:** All external services (including catering, DJ, water sports, etc.) are subject to their own specific cancellation policies. "Falcao Uno" accepts no liability for the terms or refund processes of these independent providers.

PREMIUM TRANSFER

Allow us to introduce our Premium Transfer Service, meticulously designed to ensure your travel experience begins and ends with the utmost comfort and style.

We are pleased to offer this optional service, guaranteeing a seamless, elegant, and comfortable journey directly from your location to the port, and back to your destination upon the trip's conclusion.

With the trusted precision synonymous with "Falcao Uno", punctuality is always guaranteed. We meticulously manage every detail of the itinerary, offering our clients the peace of mind that comes with perfectly synchronized logistics.

The offered fleet consists exclusively of high-end, custom-adapted luxury vehicles.

PRICE: On request.



HALF DAY - 4 HOURS

Up to 20 guests: 3,850€ + 21%VAT

Up to 40 guests: 4,950€ + 21%VAT

Up to 60 guests: 6.325€ + 21%VAT

Hours: 11am-3pm or 5pm-9pm. Extra hour on request.

Includes fuel, towel service, water and soft drinks,
and a welcome reception with a glass of cava along
with a tray of fresh seasonal fruit.



FULL DAY - 7 HOURS

Up to 20 guests: 5.850€+21 % VAT

Up to 40 guests: 6,950€+ 21%VAT

Up to 60 guests: 8.325€ +21 %VAT

Schedule to be confirmed. Extra hour on request.

Includes fuel, towel service, water and soft drinks,
and a welcome reception with a glass of cava along
with a tray of fresh seasonal fruit.



CABRERA MENU

It is a simple tapas-style menu that includes:

- High-quality Iberian ham boards.
- Cheese selection.
- Allioli (typical garlic spanish sauce).
- Nuts, crackers, and olives.

Price per person: 42€ + 10% VAT

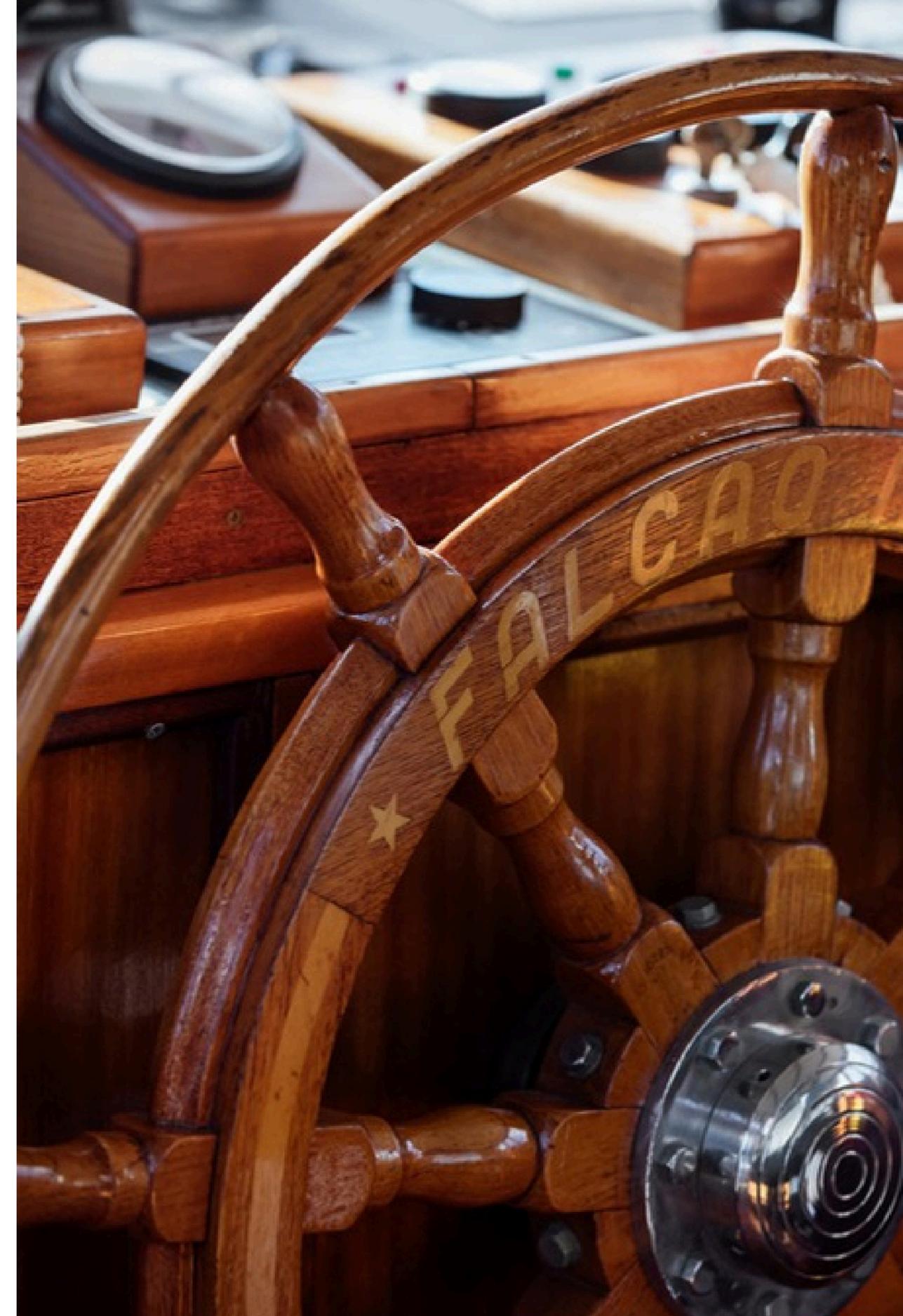


BRUNCH MENU

SANTINA
BRUNCH & MORE

- Fruit platter with mini croissants , homemade jam and mini raspberry brownie.
- Selection of healthy smoothies.
- Mini yogurt and mini chia puddind with homemade granola and fruit.
- Mini pancake skewer.
- Selected sandwich & bagel platter:
 - avocado-feta toast
 - trufle chicken
 - cream cheese-smoked salmon
 - Ham - ricotta cream
- Eggs with cherry tomatoes : scramled, poached or fried.

Price per person: 72€ + 10% VAT



MEDITERRANEAN MENU

Starters

Roasted tomatoes and bell peppers salad with sesame vinaigrette, some sardines, and confit artichokes with lemon thyme.

Authentic 'Patatas bravas' (fried potatoes with spicy sauce on top)

'Pimientos de padrón' (sautéed typical small green peppers with sea salt flakes)

Main course to choose

Paella or fideua with meat and vegetables.

Paella or fideua with meat and seafood.

Paella or fideu with seasonal vegetables.

Choice of dessert

Traditional 'ensaimada' with 'burnt' cream.

Traditional 'ensaimada' with whipped cream.

Price per person: 69€ + 10% VAT

NATURE MENU

- Green mango Thai salad with tomato, fresh chili, roasted peanuts and sautéed prawns.
- Lebanese fattoush salad with mixed lettuce, tomato, cucumber, radishes, red onion, fresh herbs and pieces of toasted pita bread with sumac and lemon vinaigrette.
- Ethiopian lentil salad, with roasted tomatoes, chili, sweet potato, fresh parsley and toasted nuts.
- Greek watermelon and feta salad with mint and mint dressing.
- Japanese cucumber and sesame salad with fermented chili, edamame and seaweed.
- Roasted aubergines with tahini and honey, dried apricots, goat cheese, pomegranate and romesco base.
- Vegan burgers with cashew 'alloli' and spicy coleslaw.
- Smoked mushroom tacos with avocado, pickled cabbage, crispy corn and chipotle sauce.
- Salmon or tofu poké served with rice and fresh garnishes.
- Classic hummus and roasted peppers with crudités and toasted Arabic bread.
- Cauliflower nuggets with tomato chutney and dukkah.

Price per person: 7 dishes to choose : 75€ + 10% VAT
9 dishes to choose : 88€ + 10% VAT



INDICO MENU

- Mini white fish ceviche with sweet potato puree and crunchy corn.
 - Lamb burger with tomato, harissa and basil chutney.
 - Toast with fresh burrata and tomato confit.
 - Sobrassada toast with quail egg and crispy ham.
 - Cuttlefish figatell on brioche bread and fennel jam.
 - Vegetarian roasted mushroom and corn tacos with chipotle lime sauce.
- Assortment of croquettes (boletus with smoked cheese, roast chicken and ham)
 - Spinach and feta triangle with honey and lemon dressing.
 - Dim sums of Iberian pork and prawns with light peanut curry.
 - Prawn and fresh mango skewers.
 - Mini roast beef roll with dried tomato, arugula, parmesan and truffle.
 - Mini knife-cut veal tartar toast classic style.
 - Mini melanzane parmigiana.
 - Crispy braised free-range chicken roll with leeks and romesco sauce.

Price per person: 7 dishes to choose : 75€ + 10% VAT
9 dishes to choose : 88€ + 10% VAT



BBQ INTERNATIONAL MENU

Main course

Chicken satay skewers with peanut sauce, coriander and fresh spring onion

Maroccan-style Lamb "Kefta"

Halumi cheese and vegetables skewers

San Pedro rooster filets with gremolata.

Matured Brazilian picaña seasoned in the creole style.

Side dishes

Maroccan 'Zaalouk' (vegetables salad and roasted tomatoes with comin and lemon)

Ibizan potato salad with olives, and sun-dried tomato.

Burgur's tabbouleh.

Craprese salad with fresh basil.

Rosemary Foccacia.

Sauces (pineapple chutney, romesco, tzatziki, mojo picón, and pico de gallo)

Dessert

Petit fours.

Price per person: 86€ + 10% VAT



ATLANTIC MENU

- Lobster brioche with garlic butter and chili on Asian coleslaw with fresh celery.
- Vietnamese prawn nem with light peanut sauce.
- Grilled scallop with parsley pesto and miso.
- Thai-style steamed mussels flavored with galangal and kafir lime.
- Crispy Mexican Shrimp taco on guacamole and pico de Gallo.
- Classic sea bass on roasted sweet potato puree, crispy corn and plantain.
- Marinated salmon tartar on causa limeña and Nikkei vinaigrette with sesame and smoked chili.
- Fish kefte accompanied by zaalouk and raïta sauce.
- Balfego bluefin tuna sashimi.

Price per person: 135€ + 10% VAT



ELEVATE YOUR DINING EXPERIENCE

Guests may elevate their dining experience by tailoring any our menus with premium enhancements, artisanal desserts or, or bespoke cakes, ensuring a truly personalized and refined culinary journey.

Request further information

OPEN BAR I

WHITE WINE
Verdejo

ROSE WINE
Rioja

ESTRELLA DAMM
Draft beer

FULL DAY EVENT: 69€ P.P.+ 21% VAT
HALF DAY EVENT: 45€ P.P. + 21% VAT

Cocktails available upon request



OPEN BAR II

CAVA

Sparkling white

WHITE WINE

Sauvignon Blanc

ROSE WINE

Callet - Merlot

ESTRELLA DAMM

Draft beer

FULL DAY EVENT 82€ P.P. + 21% VAT

HALF DAY EVENT 58€ P.P. + 21% VAT

Cocktails available upon request



OPEN BAR MALLORCA

CAVA
Sparkling white

WHITE WINE
VT. MALLORCA - CA N'AXARTELL

ROSE WINE
VT. MALLORCA - MACIÀ BATLE

ESTRELLA DAMM
Draft beer

FULL DAY EVENT 90€ P.P. + 21% VAT
HALF DAY EVENT 67€ P.P. + 21% VAT

Cocktails available upon request



OTHER SERVICES ON BOARD

PHOTOGRAPHER

We are pleased to present our onboard photography service, an exceptional option designed to capture and preserve every memorable moment experienced on board.

This service allows our guests to immortalize their journey through high-quality images, creating lasting memories of their time with us.

HALF DAY

800€ + 21% VAT

FULL DAY

1300€ + 21% VAT

Includes post production and all images delivered digitally and high resolution



DJ SET RATES

The ideal option to liven up and create atmosphere.
It is also perfect for celebrations.

4 hours Set : 850€ + 21% VAT

7 hours Set : 1450€ + 21% VAT

Extra hour : 200€ + 21% VAT

Included : Sound Technical Equipment
Transport and assembly

We also offer live music services such as
saxophonist, singer, musical bands, etc.

WATERTOYS ON BOARD

STAND UP PADDLE SURF

Per unit

110€ + 21% VAT

FLITESCOOTER

700€ + 21% VAT

PER UNIT WITHOUT INSTRUCTOR
PER DAY

INSTRUCTOR PER DAY 550€ + 21% VAT

BUY SNORKEL MASK ISURUS 50€ + 21% VAT

SPECIAL PACK 2 SUBLUE
includes diving goggles and safety buoy

370€ + 21% VAT

AWAKE EXPLORE

650€ PER DAY + 21% VAT

PER UNIT WITHOUT INSTRUCTOR PER
DAY



PLATFORMS

PLATFORM 2X4M

360€ PER DAY + 21% VAT

HEX 250X290CM

360€ PER DAY + 21% VAT



ANTI JELLYFISH POOL 4X4M

360€ PER DAY + 21% VAT

WATERSLIDE ZULU

480€ + 21% VAT

SPEED BOAT + WATERSPORTS

Rental with out including Falcao Uno

PRICES:

Half day 4H : 750 € + 21% VAT

Full day 7H : 1200 € + 21% VAT

(Included wakeboard, Water Ski and Donut for 2 people, captain and fuel)

Extra hour request edduring the charter:200€/hour

Extra hour requested earlier than 48h before the charter: 100€ /hour

