

# Weddings

by PALLADIUM



PALLADIUM  
HOTEL GROUP

# YOUR DREAM WEDDING COME TRUE

Palladium Hotel Group prides itself in making dreamlike weddings a reality. We have extensive expertise and a renowned reputation in organising weddings, banquets, cocktails, and other types of celebrations.

Our team of professionals will take care of every detail to ensure that this day is unique and just as special as you deserve. We want to be part of this important moment in your lives and help you create once-in-a-lifetime, memorable experience.

We are delighted to present Grand Palladium Select Palace Ibiza's wedding brochure. This unique hotel introduces magical and exclusive venues where you will enjoy spectacular views, luxurious facilities, and top-tier gastronomy.

In this brochure, you will find a summary of our gastronomic offerings, which include a wide variety of dishes made with high-quality ingredients, tailored to all tastes and preferences.

We are also open to any suggestions you may have, as our goal is to personalise your wedding and make this day a truly unique celebration designed especially for you.



## INCLUDED SERVICES

- Printing of menu cards\*
- Gala banquet setup\*
- Accommodation in a Suite with special amenities for the newlyweds\*
- Special breakfast in the room the day after the event\*
- Access for two to Zentropia Palladium Spa & Wellness' hydrotherapy circuit.
- Menu tasting for up to 4 people\*
- Special accommodation rates for guests\*

## EXTRA SERVICES

- Photographer
- DJ and musicians
- Limousines and cars
- Childcare service
- Full venue decoration
- Seating plan board
- Traditional wedding cakes
- Sound and lighting system
- Transfer service
- Hairdressing services
- Wedding planner services

\*Some of these services are only available for events of more than 100 guests.



## THE MENU

To ensure you enjoy a unique and personalised gastronomic experience, we offer a wide variety of menus tailored to your tastes and budget. All menus must include, at a minimum:

A welcome appetizer

A starter

A main course

A sorbet

A dessert or wedding cake

We also provide options for guests with food intolerances, as well as vegetarian and vegan choices, so that everyone can enjoy our cuisine.

Let us know your requirements, and we will create a customized menu for you and your guests.



# APPETIZERS

## BEVERAGE SERVICE

House wine and sparkling wine, beer, soft drinks and water.

1 hour 15,00 €

House wine and sparkling wine, beer, soft drinks and water.

1 hour and a half 21,00 €

## APPETIZER SELECTION

A minimum selection of 8 items is required, chosen from our range of hot and cold appetizers.

15 appetizers of each selected option will be served per 10 guests for one hour.



## COLD

Caprese Skewer	€4,00
Sobrasada and Honey Tartlet	€4,00
Sea Bass Ceviche	€4,00
Watermelon and Feta Cheese Skewer	€4,00
Crispy Escalivada with Anchovy	€4,00
Vegetable Gyoza with Plum Sauce	€4,00
Cured Cheese Toast with Nuts	€4,00
Octopus Salad with Pickled Vegetables	€4,00
Anchovy Gildas	€4,00
Escalivada Toast with Tapenade	€4,00
Smoked Salmon Rolls with Russian Salad	€4,00
Roast Beef Blini with Vegetables	€4,00
Octopus with Potato Foam	€4,00
Amberjack Ceviche with Kimchi Cream and Ají Limo	€4,00
Salmon Tartare	€5,00
Steak Tartare	€5,00

## HOT

Manchego Stew With Crispy Ham	5,00 €
Yakitori Chicken Skewer	6,00 €
Satay Pork Skewer	6,00 €
Chorizo Croquette	6,00 €
Roast Beef And Brie Mash	6,00 €
Japanese Gyozas	6,00 €
Bechamel And Boletus Tartlet	6,00 €
Panko-coated Prawn With Red Sweet Chili Sauce	6,00 €
Sobrasada Lollipops	6,00 €
Mini Truffle Omelette	7,00 €
Grilled Rib-eye Steak	7,00 €
Scallop And Pancetta Skewer	7,00 €
Gua Bao Bun With Iberian Pancetta And Kimchi Sauce	7,00 €
Prawn Lollipop With Coconut, Coriander, And Ink Mayonnaise	7,00 €
Mini Fish Burger With Lemon Sauce	7,00 €
Mushroom And Foie Cream Tartlet	7,00 €

# STARTERS



STARTERS

Parmesan Eggplant with Tomato Veil	27,00 €
Milhojas of Eggplants and Buffalo Mozzarella	27,00 €
Zucchini Cannelloni Filled with Quinoa, Ricotta, and Blueberry Sauce	28,00 €
Potato and Hake Cream with a Quenelle of Seafood	28,00 €
Fennel and Orange Salad with Candied Walnuts	28,00 €
Cacciucco Livornese Style	29,00 €
Ricotta and Pumpkin Ravioli with Champagne Cream	29,00 €
Smoked Salmon Salad with Avocado, Confit Cherry Tomatoes, and Oak Leaves	30,00 €
Black Tiger Prawn Salad with Endive, Berries, and Walnut Vinaigrette	31,00 €
Duck Salad with Confit Pear and Tender Leaves with Red Fruit Cream	31,00 €
Lemon Fish Carpaccio with Light Manchego Cream, Roasted Tomato, Pine Nuts, and Figs	31,00 €
Vitello Tonnato of Milk Lamb with Creamy Sauce and Pea Shoots	31,00 €
Beef Carpaccio with Boletus Cream, Confit Cherry Tomatoes, 24-Month Parmesan, and Arugula	32,00 €
Prawn Carpaccio with Dressing of Its Reduction, Lime, and Saffron Oil	34,00 €
Blue Lobster Timbale with Coral Vinaigrette and Ibizan Herbs	43,00 €



# SORBETS

Orange Sorbet	11,00 €
Lemon Sorbet	11,00 €
Mandarin Sorbet	11,00 €
Mango Sorbet	11,00 €
Piña Colada Sorbet	12,00 €

Prices per person. VAT included.

All must choose the same menu.



# MAIN COURSES



## MAIN COURSES

Chickpea Curry with Crudités	35,00 €
Vegetarian Lasagna with Mushrooms and Piquillo Bechamel	36,00 €
Rice with Coconut Cream and Grilled Tofu	36,00 €
Grilled Seabass Fillets with Pumpkin Foam and Green Shoots	38,00 €
Gilt-Head Bream with Wrinkled Potatoes and Avocado-Mint Mojo	38,00 €
Pork Tenderloin with Sautéed Mushrooms, Hazelnut Granola, and Roasted Leek	39,00 €
Lacquered Salmon with Radish Cream, Yuzu Gel, and Almond Crumble	41,00 €
Iberian Pluma with Truffled Potato Milhojas	42,00 €
Cheek with Puree and Vanilla Peas, Roasted Leek, and Red Pepper Gel	42,00 €
Milk Lamb Tenderloin Wrapped in Pancetta, Three-Pepper Sauce, and Potato Parmentier	43,00 €
Grouper Taco, Chicken Jus, Parsley Sponge, and Crystalized Pear	43,00 €
Cod Loin with Tomato Tartare and Rice Chips	43,00 €
Halibut, Artichoke Foam, and Ink Coral	43,00 €
Beef Tenderloin Rossini Style	45,00 €
Rack of Lamb with Light Bagna Cauda, Boletus, and Asparagus	48,00 €

# DESSERTS AND TARTS

Red Velvet

Mango Cheesecake

Tiramisu

Lemon Pie

Chocolate Mousse

**All the options are priced at 12€**

Prices per person. VAT included.

All must choose the same menu.

**\*Inquire about available Wedding Cake options for 80  
guests or more**

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# WINES

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OPTION 1

White Wine: Analivia Verdejo (D.O. Rueda)

Red Wine: Condado de Oriza Roble (D.O. Ribera del Duero)

Cava: Sogas & Mascaró (D.O. Cava)

Beer, Soft Drinks, and Mineral Waters

Coffee and Infusions 34,00 €

OPTION 2

White Wine: Javier Sanz Verdejo (D.O. Rueda)

Red Wine: Tempranillo by Artady (No D.O., Rioja)

Cava: Juvé i Camps Cinta Púrpura (D.O. Cava)

Beer, Soft Drinks, and Mineral Waters

Coffee and Infusions 38,00 €

OPTION 3

White Wine: Pulpo (D.O. Rías Baixas)

Red Wine: Muga Crianza (D.O. Rioja)

Cava: Juvé i Camps Cinta Púrpura (D.O. Cava)

Beer, Soft Drinks, and Mineral Waters

Coffee and Infusions 44,00 €

# CHILDREN MENU

## APPETIZER

Same appetizer as the adults

## YOUR CHOICE OF MAIN COURSE

Spaghetti Carbonara or with Tomato Sauce

Penne Bolognese

Chicken Schnitzel with French Fries

Grilled Seabass with French Fries

## YOUR CHOICE OF DESSERT

Mini Brownie with Vanilla Ice Cream

Mini Red Fruit Cheesecake

## BEVERAGES

Water and Soft Drinks Included 40,00 €

Prices per person. VAT included.

All must choose the same menu.



EXTRAS

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**HAM CARVING STATION**

Iberian Ham 1 piece per 100 people 1000 € each

Iberian Ham 5J 1 piece per 100 people 1300 € each

**SUSHI STATION**

Variety Sushi Platters

Makis, Uramakis, and Nigiris. Platter of 50 pieces 180 €

**CHEESE STATION**

Assorted Cheese Buffet Minimum 50 people 15 € per person

**CANDY BAR**

Candy Station, for 50 people 600 €

**MIDNIGHT SNACK**

Station of Mini Sandwiches, Empanadas, and Savoury Pastries in an open bar 15 € per person

# OPEN BAR

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### CLASSIC OPTION

Santa Teresa Gran Reserva Rum	The Famous Grouse Whisky		
Bacardí Rum	Dewar's Whisky		
Bacardi Spiced Rum	Jim Beam Bourbon		
Puerto de Indias Gin	Ibizan Herbs Liqueur		
Puerto de Indias 0.0 Gin	Malibu		
Larios 12 Gin	Bailey's		
Larios Rosé Gin	Beer, Wine, and Soft Drinks.		
Bombay Dry Gin			
Eristoff Vodka	1 Hour	24,00 €	
Stoli Vodka	Each Additional Hour	16,00 €	
Stoli Raspberry Vodka			

### PREMIUM OPTION

Brugal 1888 Rum	Glenmorangie Whisky		
Brugal Extra Dry Rum	Maker's Mark 46 Bourbon		
Brugal Extraviejo Rum	Patrón Silver Tequila		
Raw Gin	Jägermeister		
Roku Gin	Ibizan Herbs Liqueur		
Bombay Sapphire Gin	Malibu		
Puerto de Indias 0.0 Gin	Bailey's		
Belvedere Vodka	Beer, Wine, and Soft Drinks		
Belvedere Blackberry & Lemon Vodka			
Belvedere Lemon & Basil Vodka	1 Hour	44,00 €	
Dewar's 12 Whisky	Each Additional Hour	30,00 €	

### BEVERAGE STATIONS

Mojitos and Caipirinha	15 € per hour
Gin Tonics: Hendricks, Seagram's, Tanqueray Ten & G-Vine with 4 different tonics and garnishes	22 € per hour

# FAQ



## FAQ

### **WHAT VENUES ARE AVAILABLE TO CELEBRATE MY WEDDING?**

At Grand Palladium Select Palace Ibiza, we offer three exceptional locations for your celebration: Salinas Garden, with breathtaking views of the Ses Salines Natural Park; Portofino Restaurant, our charming beachfront restaurant; and our Convention Rooms, a modern space equipped with all the amenities you need.

### **HOW MANY GUESTS CAN THESE MENUS ACCOMMODATE?**

The capacity depends on the chosen venue. At Portofino Restaurant, we can accommodate up to 200 guests; at La Sal Garden, the capacity increases to 300; and in our Convention Rooms, we can serve up to 500 guests.

### **CAN I HOLD MY CEREMONY THERE?**

Yes! Salinas Garden is the perfect place for your ceremony, surrounded by nature and offering stunning views—especially at sunset.

### **WHAT ABOUT THE OPEN BAR?**

We recommend hosting your party in our meeting rooms, as they allow us to provide service until 2 AM. We offer a wide selection of premium-brand drinks.

### **CAN WE HAVE MUSIC, A DJ, OR OTHER ENTERTAINMENT?**

Yes! Both our Portofino Restaurant and Convention Rooms are equipped with sound systems, which you can use free of charge. However, you will need to provide your own DJ and music. If you'd like to hire professional DJs (with or without lighting equipment) or musicians to enhance your event, we can recommend trusted professionals who have previously worked at our venue.

## FAQ

### **CAN WE DO A MENU TASTING?**

Yes! A menu tasting can be arranged at least 45 days before your event. The tasting includes a maximum of two complete menus and is available Monday to Thursday at lunchtime and on weekends for lunchtime service only. For weddings with 70 to 100 guests, up to four tastings are complimentary. Additional guests will be charged at the final menu price. Menus are flexible—you can mix and match dishes from different menus, and we will inform you of any price adjustments based on your choices.

### **WHAT IS THE RECOMMENDED TIMING?**

If the ceremony takes place outside our facilities, we recommend moving directly to the aperitif once guests have arrived. The standard duration for the aperitif is one hour, but if you'd like to extend it, we can provide a customized quote. Following the aperitif, we proceed to the meal, which typically lasts between 1.5 and 2 hours. Finally, we move on to the open bar, for which we recommend a duration of at least 2 hours.

### **CONFIRMED—WHAT'S NEXT?**

Should you confirm the event, the next step will be to pay 3000€ to book your date. Then, we will sign a general services contract. 30 days before the wedding, payment for 50% of the total event cost must be paid, along with signing menu and services confirmation. The remaining amount must be covered 7 days before the event.

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