



IBIZA

Weddings



Hard Rock is about going all the way, in music, in life and in love.

However or with whomever it is that you find your balance. Loud or quiet, barefoot in the sand or stilettos in the ballroom, there's no wrong way to celebrate here. Be like your favorite song. Be wild, be happy, be in love, be yourselves.

From intimate to outrageous, five to five hundred and every relative awkwardly dancing in between...we'll set the stage for your family & friends to honor you.

However you express your love, just make sure the two of you do it to the fullest. Zero regrets. All the way to forever.

Love Hard. Play Hard.



Say Yes to HARD ROCK

THE WEDDING OF YOUR DREAMS

Hard Rock Hotel is a bench mark on the Island of Ibiza for all kinds of celebrations.

Our Events Team will be delighted to assist you in making your day unique. We want to participate in such a special occasion and make your day unforgettable.

We are pleased to offer you our Weddings Dossier (below), for weddings held at Hard Rock Hotel Ibiza. It briefly summarizes our gourmet options, However, we are always open to your suggestions to help make your day special.

INCLUDED SERVICES

- Menu Cards printing
- Chair covers and gala table linen
- Accommodation in a suite for the bride and groom with special details*
- Special room service breakfast the day after the wedding*
- Access for two to our water circuit in Hard Rock Spa*
- Menu tasting for six people *
- Special accommodation conditions for guests *

COMPLEMENTARY SERVICES

- Photographer
- DJ and musicians
- Limousines and cars
 - Child minder
 - Full decoration
- Wedding Planner services

* Some of these services are only available to wedding parties of more than 100 guests.





Recrea & DINING tion



MENU 1

APERITIF

COLD BITES

- Cordoban salmorejo shots with ham shavings and hard-boiled egg
- Corvina ceviche with yellow chili tiger's milk
- Russian salad with bonito and crispy bread
- Caprese skewer with mozzarella, tomato, and basil oil (Veg)

WARM BITES

- Iberian ham croquette with saffron aioli
- Vegetable gyozas with Japanese BBQ sauce (Veg)
- Mini Cajun chicken burger with cheddar, pickles and Mexican sauce
- Prawn in pamko with sweet chili sauce

MENU

STARTER

Choose between:

- Beef carpaccio with truffle vinaigrette, parmesan shavings, and refreshing salad
- Sea bass ceviche with Nikkei tiger's milk
- Burrata salad with confit tomatoes and basil vinaigrette

SORBET

Choose between:

- Orange sorbet
- Lemon sorbet
- Passion Fruit sorbet
- Mango sorbet

MAIN DISH

Choose between:

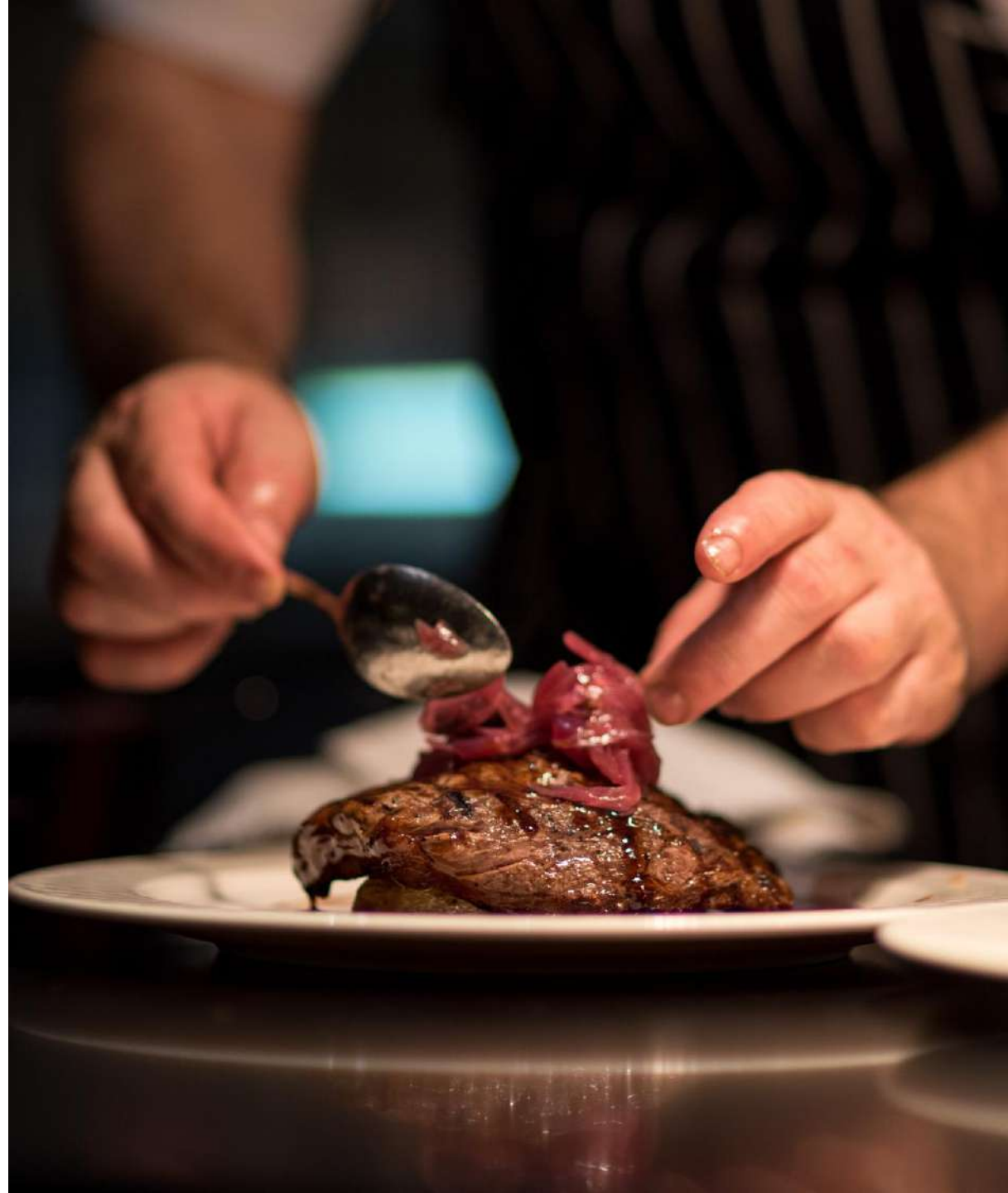
- Grilled deboned lamb shoulder with roasted sweet potato puree, asparagus, cherry tomatoes and sangria sauce
- Grilled wild sea bass with mixed mushrooms, samphire, and miso sauce
- Vegan fillet with rustic mashed potatoes and vegetable demi-glace

DESSERT

Choose between:

- Red fruit Pavlova with basil and vanilla
 - Textures of citrus and aromatics
- Vanilla and red fruit Crème Brûlée

165€/PERS.





MENU 2

APERITIF

COLD BITES

- Shot of beet mousse with feta cream
- Salmon tartare with Thai dressing
- Peruvian-style sea bass ceviche
- Toast with foie gras mousse and raspberry powder
- Mini savory cone with Caprese emulsions and fried basil (Veg)
- Seafood ceviche with roasted sweet potato puree

WARM BITES

- Mushroom croquette with black truffle cream
- Pork gyozas with tonkatsu sauce
- Mini Angus burger with gouda cheese and kimchi mayo
- Mixed tortilla (chorizo - truffle - onion)
- Vegetable samosa with mango chutney (Veg)

MENU

STARTER

Choose between:

- Beef tartare with oriental dressing, katsuobushi, and crispy bread
- Red tuna tataki on crispy wok vegetables
- Vegan ceviche with citrus tiger milk

SORBET

Choose between:

- Orange sorbet
- Lemon sorbet
- Passion Fruit sorbet.
- Mango sorbet.

MAIN DISH

Choose between:

- Grilled beef tournedó with rustic puree and black truffle sauce
- Mediterranean-style sea bream on Ibiza potato with marine velouté
- Burrata ravioli with truffle emulsion and mushroom slices

DESSERT

Choose between:

- Red fruit or apricot Sacher
- Sweet chocolate ganache with caramel, passion fruit, and cinnamon
- Raspberry mille-feuille with mascarpone and salted caramel

175€/PERS.





MENU 3

APERITIF

COLD BITES

- Shot of white asparagus cream with truffle and crispy bacon
 - Red tuna tartare with wakame seaweed
- Smoked salmon toast with sour cream, chives, and salmon caviar
 - Mini cone of beef tartare with truffle emulsion
 - Red tuna salad with crispy bread
 - Octopus with olive sauce

WARM BITES

- Garlic shrimp croquette with citrus mayo
 - Seafood gyozas with teriyaki
- "Italian" mini beef burger with provola cheese and truffle mayonnaise
 - Fried polenta with garlic mushroom sauce (Vegan)
 - Octopus takoyaki with Japanese BBQ sauce
 - Savarins with garlic shrimp

MENU

STARTER

Choose between:

- Confit duck salad with red berry vinaigrette
- Fusion of scallop with sous-vide cooked pancetta, yellow chili potato puree, and yakiniku dressing
 - Eggplant Parmigiana

SORBET

Choose between:

- Orange sorbet.
- Lemon sorbet.
- Passion Fruit sorbet.
- Mango sorbet.

MAIN DISH

Choose between:

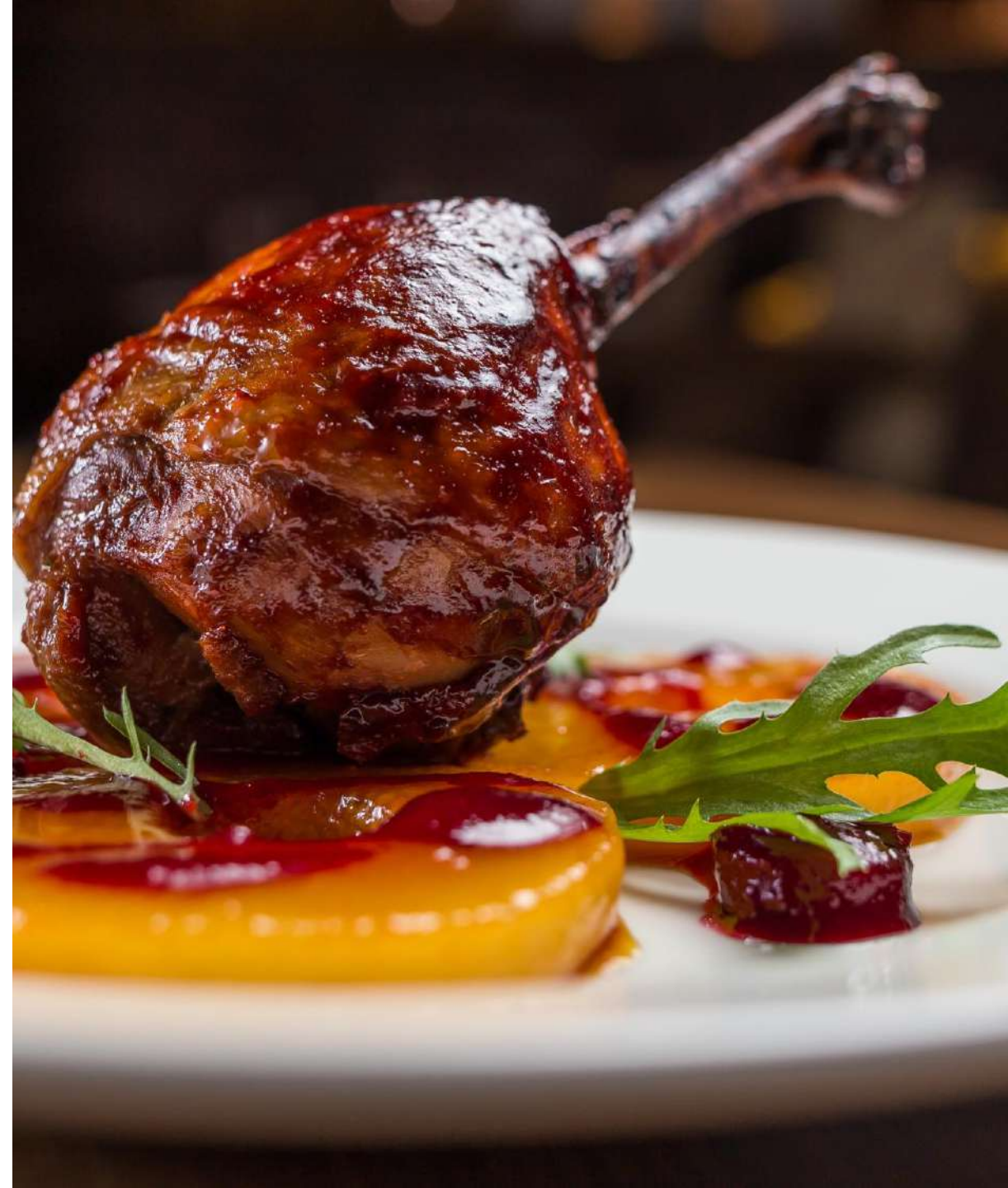
- Beef cheek with herb sauce, potatoes, and vegetables
- Glazed salmon with cane honey, mini vegetables, and orange sauce
- Ricotta and mushroom stuffed cannelloni with trio of sauces and caramelized pistachios

DESSERT

Choose between:

- Black Forest cake (chocolate – amarena and chantilly)
- Pistachio and raspberry semifreddo
- Assorted chocolates

185€/PERS.



BUFFET 1

MENU

SALAD BAR

A display of ecological products from local market gardens, with their dressings and vinaigrettes (VEG)

A SELECTION OF COLD DISHES

4 Options

- Avocado cream with caviar and chives
- Caprese salad with confit cherry tomatoes and arugula
- Smoked cod with pickles and Mediterranean toasts
- Russian salad with octopus and black olive powder

A SELECTION OF WARM DISHES

5 Options

- Seafood trofie (clams – mussels and shrimp)
- Grilled organic vegetables with Thai red curry sauces (VEG)
- Basmati rice with turmeric, raisins, and nuts
- Oven-baked sea bream with cherry tomatoes, potatoes, and black olives
- Country-style Peking chicken served over sautéed mushrooms

DESSERT

3 Options

- Mini cheesecake with red fruits
- Mini strawberry, basil, and vanilla tartlet
- Coconut pavlova with passion fruit and mango

130€/PERS.





BUFFET 2

MENU

SALAD BAR

A display of ecological products from local market gardens, with their dressings and vinaigrettes (VEG)

A SELECTION OF COLD DISHES

5 Options

- White asparagus cream with truffle and crispy bacon
- Corvina ceviche with yellow chili tiger's milk
- Escalivada with crispy Iberian ham
- Cantabrian bonito salad, beefsteak tomato, and croutons
- Selection of cheeses with their jams

A SELECTION OF WARM DISHES

5 Options

- Ricotta and spinach ravioli with walnut cream (VEG)
- Truffled mashed potatoes (VEG)
- Sautéed basmati rice with basil oil
- Sea bass fillets with Ibiza potatoes and Mediterranean flavors
- Low-temperature cooked lamb rack with sangria reduction

DESSERT

3 Options

- Opera cake
- Reconstructed crumble, chocolate, milk, and mango
- Milk chocolate, hazelnut, and passion fruit

160€/PERS.

BUFFET 3

MENU

SALAD BAR

A display of ecological products from local market gardens, with their dressings and vinaigrettes (VEG)

A SELECTION OF COLD DISHES

5 Options

- Cordoban Salmorejo with Cantabrian Anchovies
 - The Classic Waldorf Salad
- Beef Tartare with Oriental Dressing and Katsuobushi
- Toast with Foie Gras Mousse and Raspberry Powder
 - Seafood Salpicón with Citrus Vinaigrette
- Selection of Cheeses and Iberian Cured Meats Station

A SELECTION OF WARM DISHES

Choice of up to 5

- Penne with Sea Bolognese (Cuttlefish –Clams,Mussels, and Shrimp)
 - Oriental-style Vegetable Wok (VEG)
 - Indian-style Jasmine Rice
- Grilled Salmon Fillet with Portobello Mushrooms and Green Curry Sauce
- Beef Tenderloin with Rosemary Potatoes and Five-Pepper Sauce

DESSERT

3 Options

- Sacher Cake with Red Berries
- Pistachio and Raspberry Finger
- Caramelized Chocolate Brownie

190€/PERS.





Extras

5 JOTAS IBERIAN HAM

1 piece per 100 people 1.200€/pz

VARIED SUSHI TRAY

60 pieces 180€/tray

SLICED ITALIAN COLD CUTS AND HOMEMADE FOCACCIA STATION

Min.50 people 25€/person

THEMATIC CHEESE STATION

Min.50 people 18€/person

OYSTER STATION

Min. 100 pieces 12€/person

Children MENU

STARTER

Choose between:

- Penne with tomato sauce
- Macaroni with bolognese sauce
- Cream of pumpkin soup

MAIN COURSE

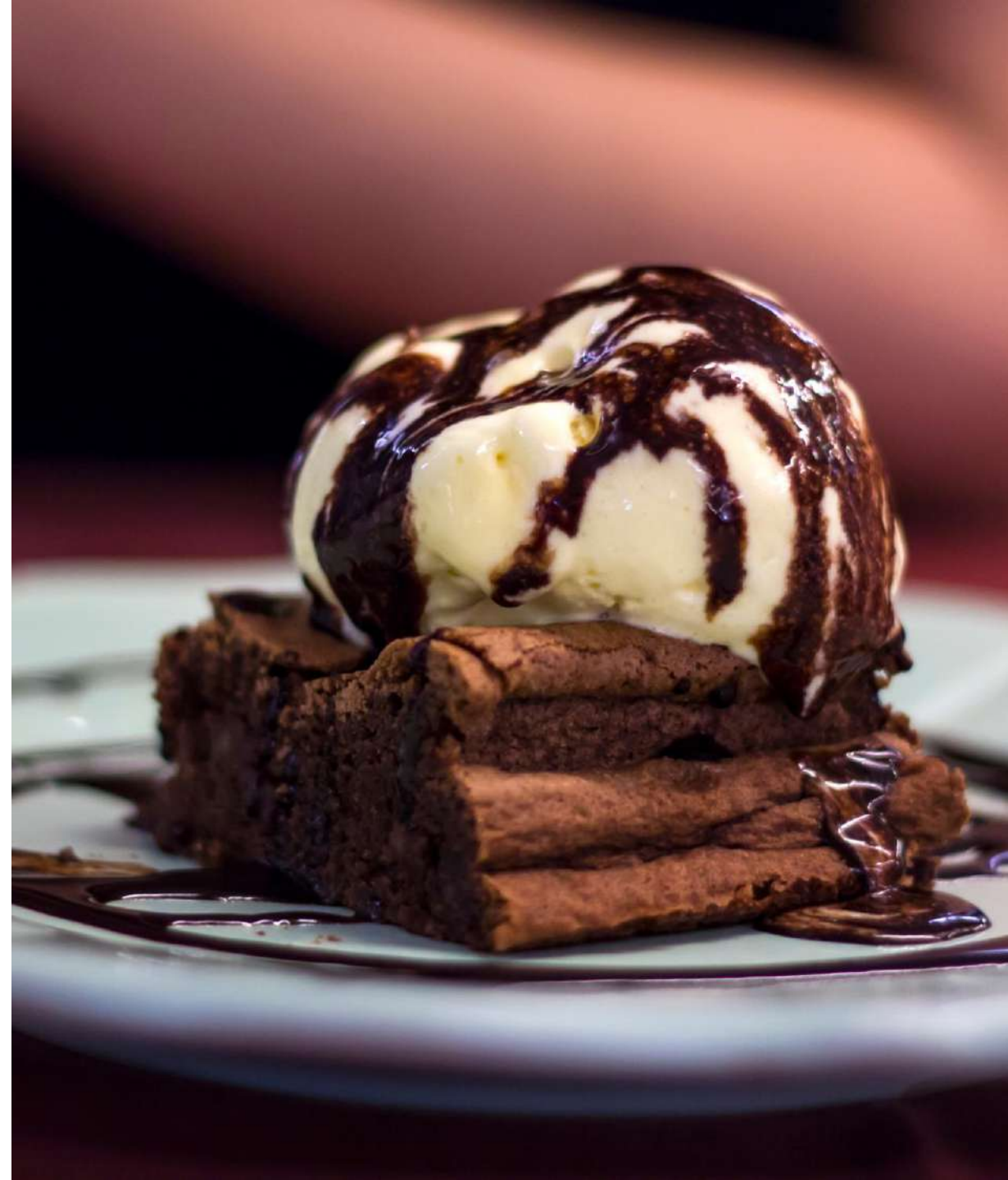
Choose between:

- Hamburger with French fries
- Chicken fingers with French fries
- Fried sea bass with potatoes or vegetables

DESSERT

- Ice cream
- Hard Rock Brownie

FIXED PRICE 45 € / CHILD





DRINKS

Package

WINE LIST

OPTION 1 /// INCLUDED WITH ALL MENUS

- White wine Analivia Verdejo (D.O. Rueda)
- Red wine Condado de Oriza Roble (D.O. Ribera del Duero)
- Water, beer and soft drinks
- Coffee and infusions. SUP. 3€/PER

OPTION 2 /// 30€/PAX

- White wine Javier Sanz Verdejo (D.O. Rueda)
- Red wine Soplo (D.O. Valencia)
- Water, beer and soft drinks
- Coffee and infusions. SUP. 3€/PER

OPTION 3 /// 39€/PAX

- White wine Pulpo (D.O. Rías Baixas)
- Red wine Muga Crianza (D.O. Rioja)
- Water, beer and soft drinks
- Coffee and infusions. SUP. 3€/PER

EXTRAS

- Sogas & Mascaró D.O. Cava. SUP. 10€/PER
- Juvé i Camps Cinta Púrpura D.O. Cava. SUP. 19€/PER
- Moët Chandon Brut Imperial A.O.C. Champagne. SUP. 35€/PER
- Cocktails Station: Mojitos and Caipirinhas. 15€/PERSON/HOUR

COMPLETE YOUR DRINKS
PACKAGES WITH OUR

Hors d'oeuvre

- Spinach and pine nut croquette. 4.50€/PER
 - Caprese skewer. 4.50€/PER
- Vegetable gyozas with tandoori sauce. 4.50€/PER
 - Quiche Lorraine. 4.50€/PER
 - Iberian ham on toast. 4.50€/PER
- Salmon on toast with cream cheese and horseradish. 4.50€/PER
 - Mini Angus burger with spicy mayonnaise. 4.50€/PER
 - Chicken skewer server with peanut sauce. 4.50€/PER
 - Black tiger prawn with fried garlic emulsion. 4.50€/PER

Desserts

- Brownie with red berries. 4.50€/PER
 - Lemon Pie. 4.50€/PER





OPEN BAR OPTION 1

- Gin Larios 12
- Gin Larios Rosé
- Gin Bombay Dry
- Rhum Brugal Extra Dry
- Rhum Brugal Añejo
- Rhum Bacardi Spiced
- Vodka Vox
- Vodka J.J Whitley Artisanal
- Vodka J.J Whitley Raspberry
- Vodka Eristoff
- Whisky JB
- Whisky Dewar's
- Bourbon Jim Beam
- Malibú
- Hierbas ibicencas
- Bailey's
- Beer
- Soft drinks
- Water

1 HOUR 26€/PERSON /// 18€/FOR EACH EXTRA HOUR

OPEN BAR OPTION 2

- Gin Mare
- Gin Roku
- Gin Bombay Sapphire
- Rhum Brugal 1888
- Rhum Bacardi
- Rhum Santa Teresa Gran Reserva
- Vodka Belvedere
- Vodka Grey Goose
- Vodka Belvedere Organic Infusions Blackberry & Lemongrass
- Vodka Belvedere Organic Infusions Lemon & Basil
- Whisky Dewar's 12
- Whisky Glenmorangie Original
- Bourbon Maker's Mark 46
- Tequila Patrón Silver
- Tequila Patrón Café
- Malibú
- Hierbas ibicencas
- Bailey's
- Jägermeister
- Beer
- Soft drinks
- Premium Tonic Water (Royal Bliss)
- Water

1 HOUR 45€/PERSON /// 32€/FOR EACH EXTRA HOUR



Event Terms and HARD ROCK HOTEL IBIZA Conditions

MENU TASTING

- Menu tasting should take place at least 45 days before the date of the event. Menu tasting consists of a maximum tasting of two complete menus and can be done from Monday to Thursday lunchtimes or evenings and only at lunchtime during the weekends.
- For weddings with 70 to 100 guests, 4 free.
- For weddings with more than 100 guests, 6 free.
- The price of any additional diners will be added to the final event invoice at the price of the menu chosen for the event.
- Our menus are not closed. You can switch dishes between menus and we will inform you of the final price of the menu based on the changes made.
- Buffet Menu tasting is not possible.

BOOKING AND PAYMENT TERMS AND CONDITIONS

- A payment of €3.000 is required to reserve the date for the event and formalise the general service agreement. A payment of up to 50% of the total cost is then required 30 days before the event and the confirmation sheet showing the final choice of menu and services is then signed.
- The remaining amount has to be paid 7 days before the event.
- Additional to the contracted food and beverage services, a venue fee hire of 1.000€ is requested.

SUGGESTED SCHEDULE

18:30h - 19:00h Guests arrival + Welcome Drink
19:00h - 19:30h Ceremony
19:30h - 20:30h Cocktail Reception
20:30h - 22:30h Gala dinner
22:30h - 01:30h Open Bar

* this is a suggested shcedule and can be modified according to your preferences and needs.

DURATION OF SERVICES

- The estimated service duration is 3 hours from the time agreed for the start of the event until the coffee and liqueurs service. In case you need to extend the service duration, you will be charged € 4 per guest for each additional hour.
- There will be a scheduled snack time, with a maximum duration of 45 minutes.
The delay in the same will be charged 2 € per guest every ½ hour.
- If you wish to extend the starter longer than agreed we will make a budget adjustment.

TAXES AND FEES

- Current VAT rates are included in the indicated.
- Please do understand that the packages and prices are valid for 2025 and an increase of between 2% to 5% per year may occur on the food and beverage prices.





CONTACT

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