

TRs
IBIZA
HOTEL

Weddings
by PALLADIUM



WELCOME TO

Adults Only (+16) | All-inclusive |

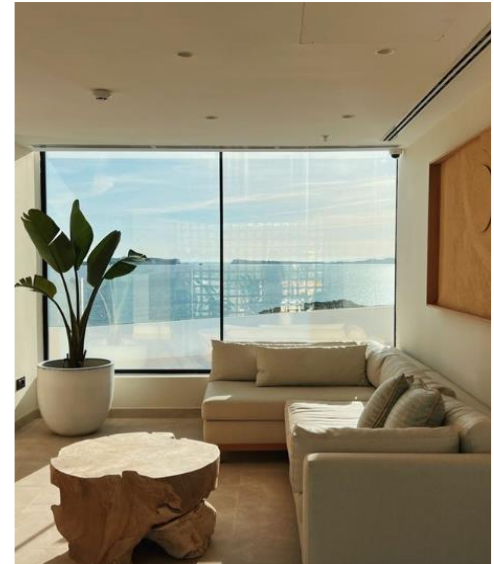
Views of the Mediterranean and unique sunsets |

Sophisticated gourmet experiences | 378 guest rooms |
Superior level of service | Fun & Lifestyle | Signature Level
Exclusive Rewards Club | TRS guarantee | Night Life Benefits
Access to Ushuaïa Ibiza Beach Hotel & Hi Club

TRs
I B I Z A
H O T E L



Located a mere 30 minutes from Ibiza Airport and from the heart of San Antonio, **TRS Hotel Ibiza**, one of Palladium Hotel Group's exclusive establishments, invites you to trust our team of specialists who will help you with every last detail, as you prepare a unique and unforgettable experience for your very special day.

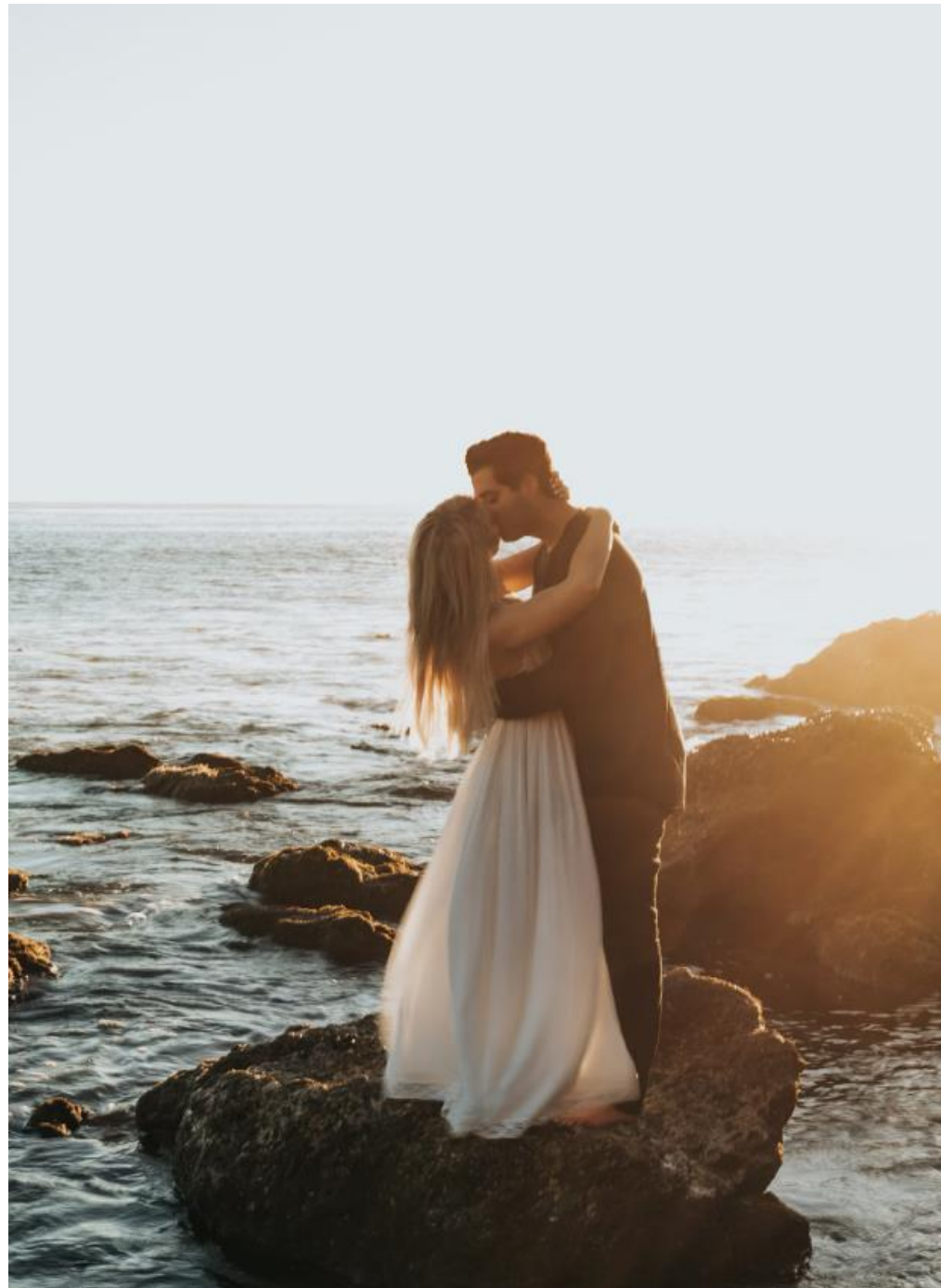




YOUR DREAM WEDDING

Palladium Hotel Group is a stand-out choice for special events on the island of Ibiza. Our team will be delighted to take charge of ensuring that your day is unique. We would love to contribute to making this day one you'll remember for ever. Below, you will find the TRS Hotel Ibiza wedding pack.

This is a brief summary of our food and drinks packages, and we welcome and value any suggestions you may have to make this day a unique celebration.



SERVICES INCLUDED

- Printed menus*
- Preparation of a gala banquet*
- Accommodation, with special attention to the bride and groom on the day of the wedding*
- Access for two people to our Zentropia water circuit
- Sample menu for up to 6 people*
- Special conditions for guest accommodation*
- Celebration of your first wedding anniversary on a bed-and-breakfast basis*



COMPLEMENTARY SERVICES

- Photographer
- DJ and bands
- Limousines and cars
- Childminding service
 - Decorations
 - Guest panel
- Wedding cake cutting
- Sound and lighting systems
 - Transfer services
- Hairdressing services
- Services of a wedding planner

*Some of these services are only available for events attended by over 100 people.

MENU 1

APPETISERS

Cold appetisers (choose three options)

- Tomato salmorejo with crispy Ibérico ham and egg
- Caprese brochettes with basil pesto and toasted pine-nuts
- Mini bite of croaker ceviche, sweet potato and smoked corn
- Sobrasada sausage, toasted sesame seeds and honey tartlet

Hot appetisers (choose three options)

- Vegetable samosa with Teriyaki sauce and sesame
- Fried prawns with coconut and curry
- Mini Ibérico ham croquettes with La Vera paprika
- Crispy pork gyoza with spicy oyster sauce



€145 per person

MENU

Choice of starters

- Duck salad with beetroot, baby leaves, nuts, ginger vinaigrette
- Cream of prawn soup with a creamy kimchi and coriander tartar sauce and smoked bread
- Courgette cannelloni with smoked salmon brandade and Wakame mayonnaise, pineapple and baked mango

Choice of sorbets

- Mandarin, pomegranate and ginger
- Green apple, lime and mint
- Peppermint and lemon mojito

Choice of main courses

- Sirloin steak with mushrooms, beetroot and truffled port sauce
- Ibérico pork shoulder with creamed apple and roasted pumpkin, accompanied by demi-glace sauce and its ash
- Braised sea bass loins with vegetables, accompanied by sesame and pumpkin mole foam
- Cod confit with squid ink pil pil sauce, accompanied by ravioli filled with cabbage, potatoes and nuts

Dessert (choose one option)

- Milk chocolate cream with Amarena cherries and almond crunch
- Lemon and vanilla mousse with citrus and fresh herb textures
- Fruit salad with saffron syrup and ginger, lime and celery ice cream

MENU 2

APPETISERS

Cold appetisers (choose 4 options)

- Andalusian gazpacho with a crispy ham garnish
- Toasted goat's cheese on toast with tomato jam
- Beef tataki with sesame and pickled onion
- Salmon ceviche, celery and jalapeño leche de tigre
- Anchovy, tomato and mozzarella brochettes

Hot appetisers (choose 4 options)

- Gyoza of pork, soya mayonnaise and green curry
- Mini beefburger, red onion and sobrasada mayonnaise
- Blue cheese croquettes with raspberry and coriander mayonnaise
- Teriyaki and sesame chicken brochettes
- Fried prawns with coconut and curry



€185 per person

MENU

Choice of starters

- Burrata filled with creamy basil pesto, accompanied by roast tomato tartare, toasted pine-nuts and baby leaves
- Cream of prawn soup with a creamy kimchi and coriander tartar sauce and flakes of smoked bread
- Carpaccio of tiger prawns with a salad of endives, beetroot leaves, wasabi mayonnaise and grilled pineapple

Choice of sorbets

- Mandarin, pomegranate and ginger
- Green apple, lime and mint
- Peppermint and lemon mojito
- Mango and passion fruit

Choice of main courses

- Suckling veal fillet with potatoes au gratin, truffle, demi-glace, coriander butter and red wine
- Lamb terrine with creamed parsnips, fresh herb jelly, apricots, demi-glace and passion fruit
- Cod with a toasted corn crust, alga codium seaweed piperade and creamed spring onions
- Baked croaker with citrus celery, slow-cooked slice of pork cheek and spicy Thai vinaigrette

Choice of dessert

- Milk chocolate cream with beetroot and red berries
- Fruit salad with saffron syrup and ginger, lime and celery ice cream
- Cheesecake with passion fruit, yoghurt and white chocolate

MENU 3

APPETISERS

Cold appetisers

- Green asparagus salmorejo with ham and yellow tomato brochette
- Roncal cheese on toast with honey and toasted nuts
- Prawn and kumquat ceviche
- Anchovy, tomato and mozzarella brochette
- Foie gras lollipops with chocolate and pistachio nuts

Hot appetisers

- Crispy seafood gyoza with Pad Thai sauce and Sriracha mayonnaise
- Mini beefburgers, caramelised onion and Dijon mustard
- Selection of mini croquettes (mushroom, seafood and ham)
- Teriyaki beef brochette
- Panko-coated prawns with sweet chilli sauce



€225 per person

MENU

Choice of starters

- Duck liver pâté with a spiced sponge, radish confit, Philippine lime jam and carrot quince
- Crispy lettuce heart with sea lettuce, spiced cashew nut aioli, smoked mackerel and pickles
- Blue lobster salad with endives, lime and saffron gazpachuelo and coriander oil, accompanied by smoked tomato and mango jelly

Choice of sorbets

- Mandarin, pomegranate and ginger
- Green apple, lime and mint
- Peppermint and lemon mojito
- Mango and passion fruit
- Hibiscus flower, watermelon and raspberry

Choice of main courses

- Sirloin steak with toasted butter and okra, accompanied by toasted corn parmentier and demi-glace
- Loin of lamb roasted in a wood-fired oven, with demi-glace, spinach and sage pesto, pine nuts, celery au gratin and honey
- Turbot baked in a wood-fired oven with macadamia nuts, seaweed hollandaise sauce, roasted Bimi and baby leaves
- Cod confit with a toasted corn crust, alga codium seaweed piperade and creamed spring onions

Choice of dessert

- Chocolate and toffee cream with hazelnut praline
- Fruit salad with saffron syrup and ginger, lime and celery ice cream
- Citrus textures, mascarpone cheese, violet flowers
- Cheesecake with passion fruit, yoghurt and white chocolate

CHILDREN'S MENU

APPETISERS

Same appetisers as adults

MENU

Choice of main courses

Spaghetti with carbonara or tomato sauce

Penne with Bolognese sauce

Chicken Milanese with chips

Grilled sea bass with chips

DESSERT

Mini brownie with vanilla ice cream

DRINK

Water and soft drinks included



€45 per person

EXTRAS

Ham carving station

Ibérico ham / 1 piece to serve 100 people, €1,100 per piece

5J Ibérico ham / 1 piece to serve 100 people, €800 per piece

Sushi selection

Makis, uramakis and nigiris / Tray of 50 pieces, €140

Cheese station

Buffet selection of cheeses / Minimum 50 people, €14 per person

Candy Bar

Sweet station / For 50 people, €600

Snack

Station serving mini rolls, pies and flatbreads during the open bar, €14 per person

EXTRA DRINKS

WINE PACKAGES

For the appetiser and banquet (included in the price)

Pavina Verdejo, I.P.G. white wine Castilla y León red wine

Karman, D.O. Rioja red wine

Cuvée 1887 Brut Nature, D.O. Cava

Beer, soft drinks and water

Coffees and teas (charge of €2 per person)

FOR THE APPETISER AND BANQUET

Javier Sanz Verdejo, D.O. Rueda white wine

Can Rich Selección Crianza, I.P.G. red wine Vi de la Terra de Ibiza

Cuvée 1887 Brut Nature, D.O. Cava

Beer, soft drinks and water

Coffees and teas

Supplement: €18 per person



OPEN BAR

Classic option

Bombay Sapphire Gin | Larios 12 Gin | Larios Rosé Gin | Koskenkorva

vodka | J.J Whitley Artisanal Vodka | Eristoff Vodka | Brugal Extra Viejo

Rum | Bacardí 8 Rum | Santa Teresa GR Rum | The Famous Grouse

Whisky | Dewar's White Label Whisky | Bourbon Whisky | Maker's Mark |

Casamigos Blanco Tequila | Hierbas ibicencas | Amaretto Liqueur | Beer,

wines and soft drinks.

1 hour: €25 per person, €18 per additional hour

PREMIUM OPTION

Bombay Sapphire Gin | Mare Gin | Roku Gin | Belvedere Vodka |

Belvedere Blackberry & Lemongrass Vodka | Belvedere Lemon & Basil

Vodka | Grey Goose Vodka | Brugal 1888 Rum | Don Papa Rum |

Diplomático Rum RE | Glenmorangie 10 Whisky | Dewar's 15YO Whisky |

Bourbon Maker's Mark Whisky | Casamigos Reposado Tequila | Hierbas

ibicencas | Amaretto Liqueur |

Jägermeister | Beer, wine and soft drinks

1 hour: €40 per person, €32 per additional hour



FREQUENTLY ASKED QUESTIONS

WHAT SPACES ARE AVAILABLE TO CELEBRATE MY WEDDING?

At TRS Hotel Ibiza, we offer three areas for your celebration: The IO Restaurant, with stunning views of the Mediterranean pine forest, the Helios Restaurant, with views of the Bay of San Antonio, or our exclusive Rooftop, with its unforgettable sunsets.

HOW MANY GUESTS CAN I INVITE?

The ideal number to celebrate your wedding with us is 80 people.

CAN I HOLD MY CEREMONY THERE TOO?

At TRS Hotel Ibiza, we offer three areas for your ceremony: The IO Restaurant, with stunning views of the Mediterranean pine forest, the Helios Restaurant, with views of the Bay of San Antonio, or our exclusive Rooftop, with its unforgettable sunsets.

WHAT ABOUT THE OPEN BAR?

The law permits outdoor music until 11.00 p.m. After that, we suggest you continue your celebration in our meeting rooms, which are available until 2 a.m.

WHAT TIME SCALES DO YOU RECOMMEND?

Wedding ceremonies take between 30 and 45 minutes. Afterwards, we would move on to the reception, where we would spend 45 minutes enjoying hot appetisers and wine. If you wanted to extend this reception period, we can give you a separate quote.

After the appetisers, we would move on to the banquet itself, which can last up to 2.5 hours.

Lastly, we would proceed to the open bar, with a recommended duration of 2 hours.

WE'VE MADE UP OUR MINDS. WHAT DO WE NEED TO DO NOW?

You will need to sign a general services contract and pay €2,000 to reserve the date, and a further deposit of €1,000 to reserve the venue.

These prices and packages will remain valid for 2024. That said, we would ask you to bear in mind that there could be an increase of between 2% and 4% for the provision of food and drink

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