



# PLAYASOL

IBIZA HOTELS

Ibiza is a unique destination that wins the hearts of all its visitors for its crystal clear waters, pace of life, culture and cuisine. An ideal location for both corporate events and personal occasions.

The landscapes, leisure activities and retreats make the White Isle a truly special place, which will undoubtedly be remembered whatever the event may be. Playasol Ibiza Hotels provides you with its portfolio of hotels so that the celebration or event fits your requirements.

The wide range of **Playasol Ibiza hotels** and apartments doesn't just offer you plenty of places to stay, but includes unique locations where you can hold an event, plus a variety of menus made to suit each and every occasion.

# SERVICES



## COFFEE BREAKS

They include freshly baked pastries, organic juices, fresh fruit and savoury snacks. Our top offer for a MICE audience.



## SNACKS

Simple and well-thought-out receptions that whet the appetite ahead of the more comprehensive dining services.



## COCKTAIL

A comprehensive offering of produce and dishes from the Balearic Islands, Mediterranean, markets of Spain and cities of the world for the client to choose from.



## LUNCH AND DINNER

From more traditional banquets to modern formats that include diverse food options: healthy food, Mediterranean cuisine and signatura dishes, etc.



## CELEBRATORY COCKTAILS PARTIES

A full menu of mini sweet and savoury snacks to complement the seasons, a full drinks bar and bubbles for the toast.



## GALA DINNERS

A wide range of dishes and menus that can be adapted to suit the client with a round table format service. Plus, they include an aperitif and prosecco for the toast.



# WEDDINGS

The island's magical atmosphere and sensual setting make Ibiza the idyllic spot for you to celebrate your wedding day.

At **Playasol Ibiza Hotels**, we put all our energy into ensuring that you enjoy your special day without having to worry about a thing.

Regardless of whether you're having a small and intimate wedding or you've gone to town on the guest list, our hotels and apartments provide places to stay for 25 to 250 people.

We know that every wedding comes with the bride and groom's own personal touches, which is why **Playasol Ibiza Hotels** provides you with a variety of menus: from cocktails to different types of banquets including the very best cuisine Ibiza has to offer.

Organising your wedding with **Playasol Ibiza Hotels** means getting accommodation for all your guests is really easy. With 35 hotels and apartments at hand, your guests can choose what they wish based on their needs.

Check out our range of services and packages, and **organize your wedding in an unrivalled setting!**

# CELEBRATIONS



An event is sometimes the best excuse to get together with friends, family and work teams; and Ibiza is, undoubtedly, a wonderful destination for the celebration of any occasion.

**Playasol Ibiza Hotels** allows you to organise these personalised, bespoke events. With a wide range of cocktails, a long drinks bar and customisable menus that include the very best cuisine, our spaces and packages cover all your needs for an intimate event or a large gathering.

Why not give it a try? Come and enjoy the Playasol experience!



# MICE

Ibiza is also an original destination for corporate events: conferences, meetings, travel incentives, etc. For this type of event, **Playasol Ibiza Hotels** provide work spaces for more corporate-style meetings and ideal places for additional networking subsequent to the event. Furthermore, we've designed a wide range of aperitifs, cocktails and menus that can be adapted to suit all your needs. View all our ad hoc services created for companies as well as our capacities and locations.

# WEDDING MENUS

*Playasol Ibiza Hotels offers a wide variety of gastronomic packages, tailorable to suit your budget, tastes and requirements. Discover our suggested options, specially conceived to meet your needs, because what could be more special than your wedding day!*

## BANQUET STYLE

Includes welcome cocktails and the banquet of your choice. If you also hold the wedding ceremony with us, the welcome cocktails will be free of charge.

*from 85 euro per person*

## COCKTAIL STYLE

If you prefer a cocktail-style reception on your wedding day, our culinary services include hot and cold dishes and a choice of different food stations.

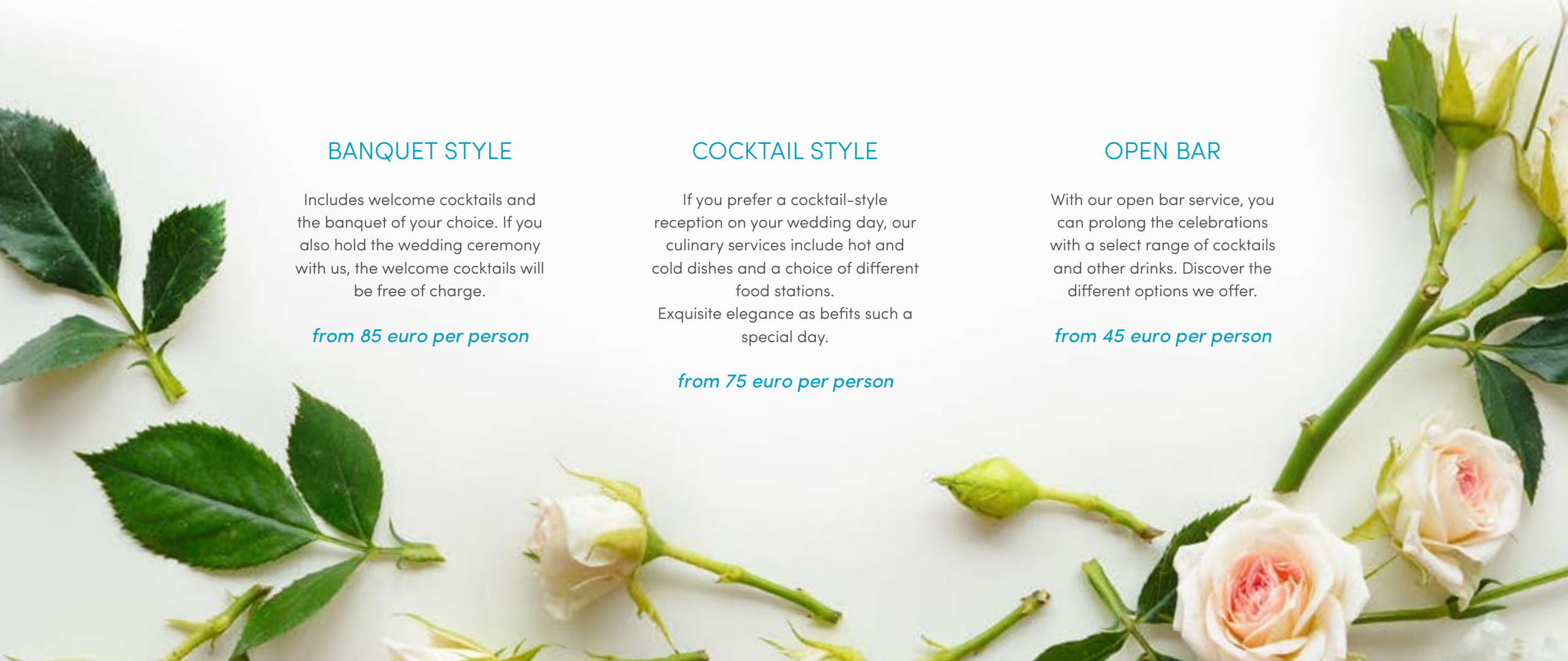
Exquisite elegance as befits such a special day.

*from 75 euro per person*

## OPEN BAR

With our open bar service, you can prolong the celebrations with a select range of cocktails and other drinks. Discover the different options we offer.

*from 45 euro per person*



# BANQUET STYLE

*Let the celebrations begin*

## WELCOME DRINK

### *Le Couchon Prosecco Brut Rosé*

Smoky vegetable crisps  
Curried sunflower seed bread  
Nuts in tempura

## CEREMONY

### *On the beachfront or in the gardens*

We have various settings that are perfect for wedding ceremonies. Select one and we will assist you with the décor and all the additional services you require \*

## COCKTAILS

Foie-gras bonbons  
Spice-coated cheese  
Prawn ceviche  
Roast pork in tuna sauce  
Bloody Mary with cockles  
Spicy tiger mussels

\* Associated wedding planner costs are not included in the price.

\*\* The composition of the menus might be subject to variations due to the seasonal nature of some produce. The menu must be made up of a starter, main course and dessert. All quoted prices are per person, not including VAT.

*Choose the banquet to fit in with your dream wedding \*\**

## BANQUET 1NE

Textured duck salad (confit of duck, duck foie and duck ham) with pears and fresh salad leaves in a raspberry and nut dressing.

Confit of cod on a vegetable and tomato caponata  
or  
Iberian pork cheek, Ibizan figs and mashed potato

Ibizan herb liqueur sorbet  
Textured chocolate with spiced salt  
Wedding cake

**85 euro per person**

## BANQUET TW2

Beef carpaccio, parmesan cheese slivers and rocket in a dried tomato dressing

Semi-smoked roast salmon with sautéed wild asparagus, tender garlic shoots and wild mushrooms  
or  
Lamb terrine and fruit couscous in the roast lamb's juices

Mandarin and Campari sorbet  
Red fruit steeped in orange, served with vanilla custard  
Wedding cake

**95 euro per person**

## BANQUET THR3E

Octopus salad, esqueixada (cold salt cod with tomato and onion) and king prawns, with black olive tapenade

Hake loin in a nut crust, served with vegetable tagliatelle  
or  
Beef sirloin with a potato and bacon bake in a red wine reduction

Mojito Sobert  
Apple cake with cinnamon ice cream  
Wedding cake

**110 euro per person**

### *Drinks included in cocktail-style and banquet events*

Coffee | Tea & Infusions | Beer | Soft drinks | Mineral water | Chardonnay white wine & Cabernet Sauvignon red wine  
Ciñas del Vero, D.O Somontano Le Couchon Prosecco Brut Rosé

# COCKTAIL STYLE

## SNACKS

Provençale breadsticks  
Solid Dry Martini

## COLD DISHES

Foie-gras bonbons  
Our style steak tartare  
Roast pork in tuna sauce  
Sardine and duck ham rillettes  
Spice-coated cheese  
Bloody Mary with cockles  
Warm octopus and vegetable pastry with La Vera paprika  
Mini monkfish and shellfish salad

## HOT DISHES

Sobrasada and cheese croque monsieur  
Mildly spicy tiger mussels  
King prawn panko with sweet chilli  
Baby squid and prawn meatballs in bouillabaisse sauce  
Lightly roasted tuna with chimichurri sauce  
Mini Mallorcan lamb pasties  
Bread topped with beef sirloin and caramelized onion

## LIVE COOKING STATIONS

**1º.** Freshly sliced Iberian Bellota ham, served with Spanish 'glass bread', tomatoes dried on the vine, extra virgin olive oil and Ibiza salt  
**2º.** Shelled squid, mussel and shrimp paella with mild garlic mayonnaise.

## CHOOSE YOUR 3RD STATION

Mouth-watering sushi, maki and nigiris prepared live or a buffet table with Balearic cured meats and cheeses: sobrasada, bull, botifarrons, longanizas, Mahon cheese, goat cheese, cow's cheese, mixed cow/goat/sheep's cheese, mature cheese etc., artisan breads, mini breadsticks, crackers, nuts, jams and quince jam.

## DESSERTS

Marinated red fruit Fondant brownie  
Mini glass of crème brûlée Ibiza herb liqueur sorbet

### *Drinks during the cocktail-style reception*

Coffee | Tea & Infusions | Beer | Soft drinks | Mineral water  
Chardonnay white wine & Cabernet Sauvignon red wine  
Cifñas del Vero, D.O Somontano Le Couchon Prosecco Brut  
Rosé

**75 euros per person**



The composition of the menus might be subject to variations due to the seasonal nature of some produce.

All quoted prices are per person, not including VAT



# OPEN BAR OPTION

## SILVER

Mineral waters  
Beers and snacks  
White, rose and red wine  
Le Couchon Prosecco Brut  
Soft drinks and juices  
Beefeater gin  
Absolut vodka  
Bacardi rum  
JW Red Label Whisky  
Jose Cuervo Tequila  
Liqueurs and Orujo (Typical Spanish liquor)

*Two hours 30 € per person  
Additional hour 12 € per person*

## GOLD

Mineral waters  
Beers and snacks  
White, rose and red wine  
Le Couchon Prosecco Brut  
Soft drinks and juices  
Bombay Sapphire gin  
Grey Goose vodka  
Havana 7 rum  
JW Black Label Whisky  
Herradura Añejo Tequila  
Liqueurs and Orujo (Typical Spanish liquor)  
Mojito | Caipiroska | Margarita  
Daiquiri | Piña Colada | Spritzs

*Two hours 45 € per person  
Additional hour 20 € per person*

## CUSTOMIZED EXTRAS

Customize your open bar with our Premium selection

### *Gin Club*

Gin Mare | Hendrick's | Martin Miller's  
Bulldog | G-Vine | Tanqueray Ten  
Premium tonics and several dressings  
**6 € per person per hour**

### *Cocktail Bar*

Your choice of six freshly-prepared cocktails

**10 € per person per hour**

## FOODIES

*Nibbles in between drinks or dances...*

Omelette squares and finger sandwiches **6€ per person**  
Chocolate with churros **6€ per person**  
Candy Bar **6€ per person**

Selection of Iberian ham and cheeses with bread topped with tomato **10€ p.p**

Chocolate fountain, fruit and sweet delicacies **10€ per person**



# CELEBRATION MENU

## COCKTAIL CELEBRATION-STYLE EVENT

### Snacks

Provençale breadsticks  
Solid dry Martini

### Cold dishes

Foie-gras bonbons  
Our style steak tartare  
Roast pork in tuna sauce  
Sardine and duck ham rillettes  
Spice-coated cheese  
Bloody Mary with cockles  
Warm octopus and vegetable pastry with La Vera paprika  
Micro monkfish and shellfish salad

### Hot dishes

Sobrasada and cheese croque monsieur  
Mildly spicy tiger mussels  
King prawn panko with sweet chilli  
Baby squid and prawn meatballs in bouillabaisse sauce  
Lightly roasted tuna with chimichurri sauce  
Mini Mallorcan lamb pasties  
Bread topped with beef sirloin and caramelized onion live cooking stations  
Freshly sliced Iberia Bellota ham, served with Spanish "glass bread", tomatoes dried on the vine, extra virgin olive oil and Ibizan salt.  
Shelled squid, mussel and shrimp paella with mild garlic mayonnaise

### Desserts

Marinated red fruit | Fondant brownie  
Mini glass of crème brûlée | Ibizan herb liqueur sorbet

### Drinks

Beer | Soft drinks | Mineral water  
White, rosé and red wine  
Viñas del Vero, D.O Somontano  
Le Couchon Prosecco Brut Rosé  
**65 € per person**

## CELEBRATION BANQUET

Choose your menu by selecting a starter, main course and dessert.

### Snacks

Nibbles | Salmon blinis | Spice-coated cheese | Prawn ceviche  
Rustic croquettes

### Starters

Brie, roast courgette and tapenade pastry.  
Textured duck salad (confit of duck, duck foie and duck ham) with pears and fresh salad leaves in a raspberry and nut dressing.  
Mallorca tumbet (vegetable bake in tomato sauce), with lightly roasted tuna in a balsamic dressing.  
Cold cream of white asparagus and truffle soup, with silvers of dried beef.  
Beef carpaccio, parmesan cheese silvers and rocket in a dried tomato dressing  
Garlic and bread soup with shrimps, grapes and herring caviar  
King prawns and smoked salmon on a cod brandade, served with crunchy vegetables  
Green salad with goat cheese roll, tomato preserve and ham slivers  
Octopus salad, esqueixada (cold salt cod with tomato and onion) and king prawns, with black olive tapenade.

### Sorbets

Mojito | Ibiza herb liqueur | Mandarin and Campari | Green Apple

### Main dishes

Fillet of Mediterranean meagre fish on a bed of caramelized onion with Romesco sauce  
Semi-smoked roasted salmon with sautéed wild asparagus, tender garlic shoots and wild mushrooms  
Hake loin in a nut crust, served with vegetable tagliatelle  
Lamb terrine and fruit couscous in the roast lamb's juices  
Oxtail roll, truffled potato, and confited piquillo peppers  
Iberian pork cheek, Ibizan figs and mashed potato  
Boned suckling pig with curly endive and Vichy carrot salad

### Desserts

Red fruit steeped in the orange, served with vanilla custard  
Water melon soap, fruit cocktail and cream-flavoured ice cream  
Textured chocolate with spiced salt  
Apple cake and cinnamon ice-cream  
Chocolate sponge with a fondant center, served with mandarin ice cream.

### Drinks

Coffee and tea & Infusions | Beer | Soft drinks | Mineral water  
White, red and rose wines | Viñas del Vero, D.O Somontano  
Le Couchon Prosecco Brut Rosé

**75 € per person**

The composition of the menus might be subject to variations due to the seasonal nature of some produce. Choose your menu by selecting a starter, main course and dessert.

All quoted prices are per person, not including the VAT.

# MICE MENU

## MENU 1NE

### Starters

Green salad with goat cheese roll, tomato preserve and ham slivers  
Mallorcan tumbet (vegetable bake in tomato sauce), with lightly roasted tuna in a balsamic dressing

Green salad with avocado pear and King prawns in a pickle dressing

Gnocchi with gorgonzola cheese and crunchy bacon

Green tomato gazpacho with mini shellfish salad

Cold cream of white asparagus and truffle soup, with slivers of dried beef

Beef carpaccio, parmesan cheese slivers and rocket in a dried tomato dressing

Grilled lettuce hearts with roast vegetables in a anchovy dressing

### Main dishes

Roast tuna with squid ratatouille and Tudela lettuce hearts confited in olive oil

Confit of cod on a vegetable and tomato caponata

Oxtail roll, truffled potato and confited piquillo peppers

Farmer's chicken with sautéed wild mushrooms and Mediterranean vegetables

Confit of duck, served with dry tomato polenta and shallots in port

### Desserts

Cheese custard with quince chutney in a balsamic caramel

Red fruit steeped in orange, served with vanilla custard

Water melon soup, fruit cocktail and cream-flavoured ice cream

Textured chocolate with spiced salt

Pineapple carpaccio, coconut ice cream and red fruit

### Drinks

Coffee | Tea & Infusions | Beer | Soft drinks | Mineral water

Verdejo white wine | Syrah red wine, Barón de Rivero, D.O Sierras de Málaga

**40 € per person**

## MENU TW2

### Starters

Brie, roast courgette and tapenade pastry

Pesto focaccia with tender spinach leaves, pears, extra-large anchovy fillets and parmesan cheese

Marinated salmon tartare, with esqueixada (salt cod with tomato and onion), cherry tomatoes and caper berries

Rigattoni with roast cherry tomatoes, mozzarella flakes and Kalamata tapenade

Asparagus and king prawn terrine in strawberry and green asparagus sauce

Garlic and bread soup with shrimps, grapes and herring caviar  
Wild mushroom and asparagus risotto with Provençale breadsticks

Cep mushroom carpaccio, served with king prawns and Japanese noodle salad in a pine-nut dressing

### Main dishes

Hake loin in a nut crust, served with vegetable tagliatelle

Semi-smoked roast salmon with sautéed wild asparagus, tender garlic shoots and wild mushrooms

Lamb terrine and fruit couscous in the roast lamb's juices

Iberian pork cheek, Ibizan figs and mashed potato

Truffled pullet, served with potatoes boulangère and tender garlic shoots

### Desserts

Apple cake with cinnamon ice cream

Chocolate sponge with a fondant centre, served with mandarin ice cream

Cheese custard with quince chutney in a balsamic caramel

Red fruit steeped in orange, served with vanilla custard

Water melon soup, fruit cocktail and cream-flavoured ice cream

### Drinks

Coffee | Tea & Infusions | Beer | Soft drinks | Mineral water

Verdejo white wine | Syrah red wine, Barón de Rivero, D.O Sierras de Málaga

**45 € per person**

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# SNACKS & COCKTAILS

## WELCOME DRINK

Smoky vegetable crisps  
Curried sunflower seed bread  
Nuts in tempura

Beer | Soft drinks | Mineral water  
White, rosé, red and sparkling wine  
**15 € per person**

## CHEESE & WINE

French brie cheese  
Goat cheese roll  
Mature Manchego cheese  
Balearic Mahon cheese  
Jams and quince jam  
Nuts, crackers and breadsticks

Beer | Soft drinks | Mineral waters  
Selection of White, rosé, red wine and  
sparkling wines of different Spanish D.O

**20 € per person**

## THE BALEARICS

Iberian ham served on bread  
rubbed with tomato  
Longaniza, sobrasada and  
Ibizan cheese  
Formentera peasant salad with  
dried fish  
Refreshing tomato and  
melon soup  
Ibizan sobrasada, cheese and  
honey pastry  
Mildly spicy tiger mussels  
Tumbet (vegetable bake in  
tomato sauce)  
Fish stew  
Butifarra with milkcap  
mushrooms  
Mini lamb pasties  
Rice stew with seasonal fish and  
shellfish  
Flaó (Ibizan cheesecake tart)  
Milk and ensaimada pudding  
Catalan crème brûlée

Beer | Soft drinks | Mineral water  
Balearic white, rosé and red wines

**35 € per person**

## SPANISH MARKETS

Octopus, potato and paprika  
Cordoba salmorejo (cold tomato  
purée) with garnish  
Salmon tartare with guacamole  
Spice-coated cheese  
Mini shellfish salad  
Esqueixada (salt cod, tomato  
and onion salad)  
Assorted rustic croquettes  
Fried rock fish in Romesco sauce  
Sobrasada and cheese croque  
monsieur  
Iberian pork skirt steak with  
confited onion  
Crunchy kings prawns tails  
Red fruit steeped in orange  
Chocolate truffles  
Assorted of ice creams and  
sorbets

Beer | Soft drinks | Mineral water  
White, rose, red and sparkling wines

**35 € per person**

## WORLD CITIES

Mini buffalo mozzarella balls with  
cherry tomatoes and kalamata olives  
Hummus, Feta cheese and pita bread  
Fish ceviche with lime and coriander  
Freshly made mouth-watering sushi  
and makis  
Prawn, mussel and raisin couscous  
Roast pork in tuna sauce  
Duck tortelli in hoisin sauce  
Burger with cheddar cheese and  
rocket  
Gua bao steamed slow-roasted  
pork buns  
Tomato and mozzarella arancini  
(rice balls)  
Curry-flavoured samosas with yoghurt  
Solid Irish  
Fondant Brownies  
Macaroons

Beer | Soft drinks | Mineral water  
White, rosé, red and sparkling wines

**35 € per person**



## Improve the experience

Chicken, pepper and wild mushrooms noodle paella  
Shelled shrimp and squid rice  
Sushi station  
Freshly sliced Iberian ham

**5€ p.p**  
**6€ p.p**  
**10€ p.p**  
**10€\* p.p**

\*Minimum 80 people for freshly sliced ham or ham served on trays.

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