



PLAYASOL  
IBIZA HOTELS

*Your wedding by the sea in Ibiza.*



*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. 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 200 people.*

*We know that every wedding comes with the bride and groom's own personal touches, which is why Playasol provides you with a variety of menus: from cocktail receptions 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.*

*See our full range of services and packages available, and organise your wedding in an unrivalled setting!*

*A romantic and welcoming setting;  
that's the beauty of the sea.*

# Ceremony

In an unparalleled setting sits a spacious esplanade, perfect for holding your ceremony, surrounded by palm trees and the wonderful sea of Ibiza. Your wedding day will be exclusive, both in the ceremony area and the banquet space.

In addition to a private area, this offer includes a coordinator, carpet, chairs, an archway and a glass of champagne for the newlyweds.

*The answer is love,  
who cares what the question is!*

*from 900 €*







Today is the start  
of best story ever  
written: ours





A private area with a garden facing the waters of the Platja d'en Bossa beach.

# Hotel Playasol The New Algarb

With exceptional sea views and direct access to the Playa d'en Bossa beach, Playasol the New Algarb is the perfect place to hold an event if you wish to wow your guests and bring all of Ibiza's essence to your special day.

The Hotel Playasol The New Algarb is home to SEAHORSE IBIZA, our Mediterranean restaurant. The freshness and strength of its lines breaks with the surprising warmth of the design, ambiance, service and comfort, all brought together in a private setting with marvellous views of Ibiza castle and Formentera.

In addition, the hotel is home to the heart of Playasol Ibiza Hotels' flagship project, Playasol Ibiza Radio. It has a live broadcasting booth and live streamings, too.



A private area, around the garden pool.

# Hotel Playasol Cala Tarida

Located just a few miles from the airport, the hotel has modern and well equipped facilities, as well as endless activities not only for kids but for adults too. An ideal place to explore the white isle, it's right beside the island's most beautiful coves like Cala d'Hort, Cala Compte and Cala Bassa.

It has a garden area around the pool. Ideal for intimate weddings as it just has one entrance. You can book the whole area, a place where the bride and groom can enjoy their nuptials carefree.

*We could travel round the world  
and we'd still choose each other again*









Views of Figueretas beach, an area around the swimming pools.

# Aparthotel Playasol Jabeque Soul

A unique and surprising location with views of Figueretas beach and Dalt Vila, Ibiza town's walled castle.

The perfect setting for an unforgettable wedding day around an attractive pool in front of the sea. A sunny and spacious area.















We're just about  
to have everything  
we ever wanted

# Cocktail

## SILVER COCKTAIL

### RECEPTION COLD

Salmorejo shot (cold vegetable soup) topped with a boiled egg and ham  
Smoked salmon delicacies with fine herb and dill cheese

### HOT

A selection of house croquettes (*cheese, mushroom and ham*)  
Cod fritters with aioli Chicken strips with sweet and sour sauce  
Pulled pork spring rolls with yogurt dip  
Mexican-style jalapeños stuffed with cheese

### DRINKS

Water, beverages and beer  
White wine - Entremares Dry Macabeo  
Rosé - Señorío de Oran  
Red wine - Señorío de Oran Crianza

**23 euros p.p**

## GOLD COCKTAIL

### RECEPTION COLD

Vichyssoise shot Delicious mini Caesar salads  
Chickpea hummus with crudités and mini bread sticks  
Beef carpaccio rolls with rocket and parmesan/Gran Padano.  
Salmon tartar with avocado and citrus fruit

### HOT

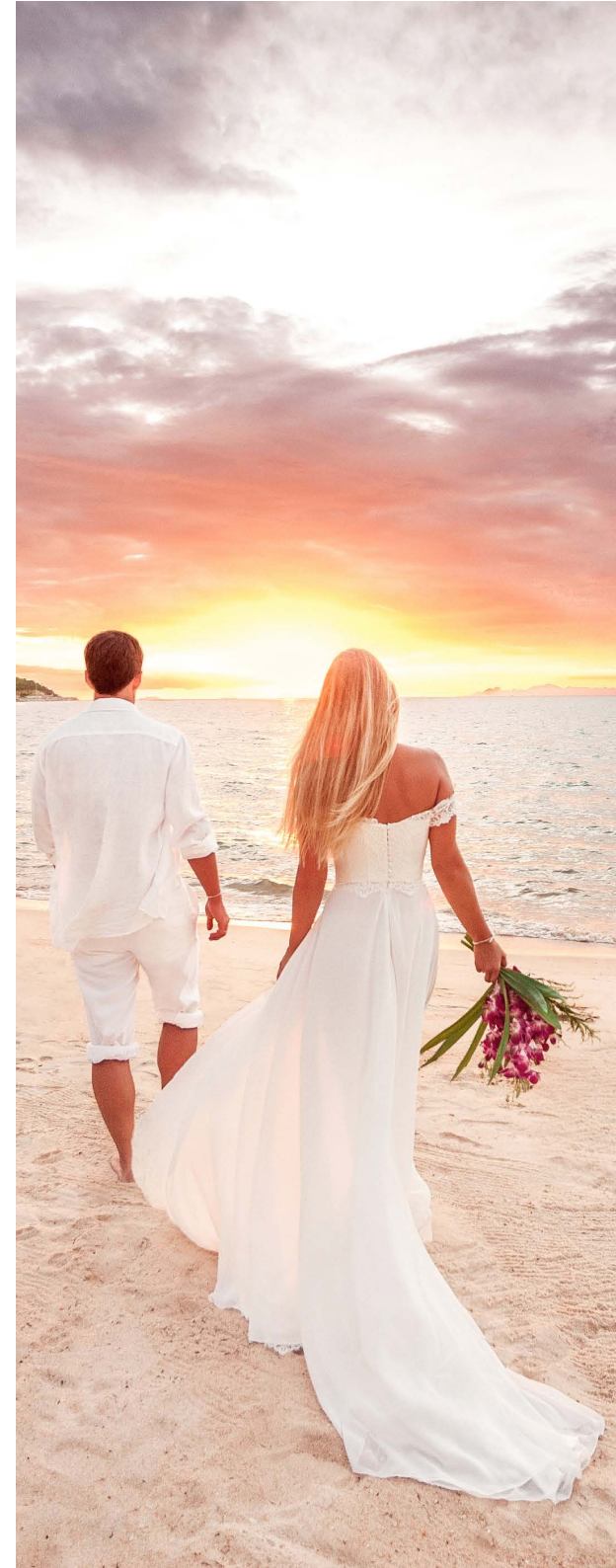
Ham and cheese quesadillas Mozzarella fingers with raspberry dip  
Spanish tortilla  
Andalusia-style hake bites, with aioli  
Creamy rice with mushrooms and duck  
Falafel with a yogurt dip

### DRINKS

Water, beverages and beer  
White wine - MC Excellens Sauvignon Blanc  
Rosé - Can Maymò  
Red wine - Flor de Oran Sparkling wine - Espumante Bottega Aguas

**29 euros p.p**

\*Menus may vary depending on the seasonality of certain products. Prices are per person and do not include VAT.







# Banquet

## SILVER BANQUET

We start our meal with cold canapés on the centre of the table (1 x 4 people)  
An Iberian homage with glass bread and tomato bread  
Langoustines with foie gras and a Cabernet Sauvignon reduction

We continue the meal with our fish course

Tuna roasted at a low temperature on a vegetable ratatouille,  
decorated with Tudela lettuce hearts confited in olive oil  
or

A fillet of wild salmon with a citrus fruit salsa, green asparagus  
and carrots on mashed potato

This is followed by our main course: "From our turf"

Iberian pork cheek with Ibiza figs and parmentier potatoes  
or

Roast Iberian pork tenderloin in a Rioja sauce, with an apple  
compote glaze

And we finish with the sweetest morsels...

A fluffy chocolate brownie with a light white chocolate sauce

**Wine pairing**

Water, beverages and beers | White wine - Entremares Dry Macabeo  
Rosé - Señorío de Oran | Red wine - Señorío de Oran Crianza Tea  
and coffee

**55 euros p.p**

\*Menus may vary depending on the seasonality of certain products.

The menu must be made up of a starter, main course and dessert. Prices are per person and do not include VAT

## GOLD BANQUET

We start our meal with cold canapés on the centre of the table (1 x 3 people)  
An Iberian homage with glass bread and tomato bread Pesto  
focaccia with baby spinach leaves, pear and local anchovy fillets  
with parmesan cheese  
Octopus salad, "esqueixada" of cod and langoustines with tapenade

We continue the meal with our fish course

Hake loin in a nut crust, served with vegetable tagliatelle  
or

Mediterranean-style roast fillet of sea bass with a white wine  
reduction and chips

This is followed by our main course: "From our turf"

Succulent fillet of beef with forest herbs, mushrooms and  
Perigourdine sauce

or

Beef tagliatelle with rock and Gran Padano cheese, with balsamic  
vinegar of Modena

And we finish with the sweetest morsels...

Succulent apple tart and cinnamon ice-cream

**Wine pairing**

Water, beverages and wine | White wine - MC Excellens Sauvignon  
Blanc | Rosé - Can Maymò | Red wine - Flor de Oran Espumante  
Bottega | Tea and coffee

**69 euros p.p**



# Food station

## SILVER ISLANDS

Melon granita shot with crispy Iberian ham  
Mini horn of cheese and fine herbs and passion fruit seeds  
Seafood salad Charcuterie board Ibizan cheese board

Acorn-fed Spanish ham croquettes  
Langoustine torpedo and Samurai sauce  
Tandoori chicken brochettes  
Rice dishes (vegetable, mushroom and Del Señoriet - peeled and de-shelled seafood)

Mandarin orange sorbet Chocolate brownie with a light white chocolate sauce

Water, beverages and beer  
White wine - Entremares Dry Macabeo  
Rosé - Señorío de Oran  
Red wine - Señorío de Oran Crianza

**31 euros p.p**

## GOLD ISLANDS

Spicy salad with crackers Avocado hummus  
A fine mini slice of Ibizan-style pizza topped with onion and pepper Perch ceviche  
Sushi and maki table

Curried samosas Cod fritters  
Breaded brie with bitter orange  
Eel and prawn spoon with crunchy garlic  
Rice table

Pineapple carpaccio in Kirsch Ibizan cheesecake

Water, beverages and beer  
White wine - MC Excellens Sauvignon Blanc  
Rosé - Can Maymò  
Red wine - Flor de Oran Sparkling wine - Espumante Bottega Aguas

**39 euros p.p**

## PERSONALISE YOUR ISLANDS

Cheeses of the world  
from **8€ pp**

Oyster bar  
from **12€ pp**

Iberian ham  
from **450€ per ham and the carver**

Eastern islands  
from **10€ pp**

Cocktail bar (*6 cocktail to choose from*)  
**10€ pp**





# Open bar

Customize your open bar with our Premium selection

## GIN CLUB

Beefeater  
Hendrick's Bombay  
Sapphire Larios  
Puerto de Indias pink gin  
G-Vine  
Tanqueray  
Premium tonics & numerous garnishes

**€10 p.p. per hour**

## COCKTAIL BAR

Six cocktails of your choice prepared before your eyes.

**€10 p.p. per hour**

## SILVER

Mineral waters Beers  
and Aperitifs  
White, rosé and red wine  
Prosecco Brut  
Soft drinks and Juices  
Beefeater gin  
Absolut vodka  
Bacardi rum JW  
Red Label Whisky  
Jose Cuervo tequila  
Liqueurs & Orujo

**Two hours 30 € p.p**  
**Additional hour 12 € p.p**

## GOLD

Mineral waters  
Beers and Aperitifs  
White, rosé and red wine  
Prosecco Brut  
Soft drinks and Juices  
Bombay Sapphire gin  
Absolut vodka  
Havana 7 rum  
JW Black Label whisky  
Herradura Añejo rum  
Liqueurs and Orujo Mojito  
Caipiroska  
Margarita  
Daiquiri  
Piña Colada Spritz

**Two hours 45 € p.p**  
**Additional hour 20 € p.p**



# Specials

## SPECIAL MENUS

Kids menus, up to the age of 12 **25€ p.p**  
Vegetarian menus Dietary menus  
Menus for people with food intolerances

## EXTRA SERVICES ON REQUEST

DJ  
Make-up artist  
Hairdresser  
Photography and videography  
Flower arrangements and extra decorations  
Ham carver  
Photo booth  
...

Ask us about our services.

*And they lived  
happily ever after*



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**PLAYASOL**  
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**[playasolibizahotels.com](http://playasolibizahotels.com)**

Ibiza Town · Playa d'en Bossa · San Antonio · San Antonio Bay · Cala Tarida · Playa de Palma