

THE IBIZA

# TWINS

Experience the island

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WEDDINGS 2026

[THEIBIZATWIINS.COM](http://THEIBIZATWIINS.COM)

THE IBIZA  
**TW||NS**

Mediterranean light.

Open spaces.

A celebration shaped around you.

Weddings that unfold with calm and ease.

A refined starting point to create something personal.

**THIS IS HOW WE CELEBRATE WEDDINGS**





# LOCATION | IBIZA

MOMENTS · EXPERIENCES · MEMORIES

Ibiza inspires a way of living that is felt from the very first moment.

A place where every celebration unfolds naturally, between the sea, open skies and an energy that invites you to share every moment.

In Playa d'en Bossa, The Ibiza Twllns blends seamlessly into a vibrant and cosmopolitan setting, combining the island's Mediterranean character with a modern, relaxed and personal way of celebrating.

Here, every wedding is lived as a complete experience: the setting, the atmosphere and the moments that surround it all become part of the celebration, creating memories that go far beyond the day itself.

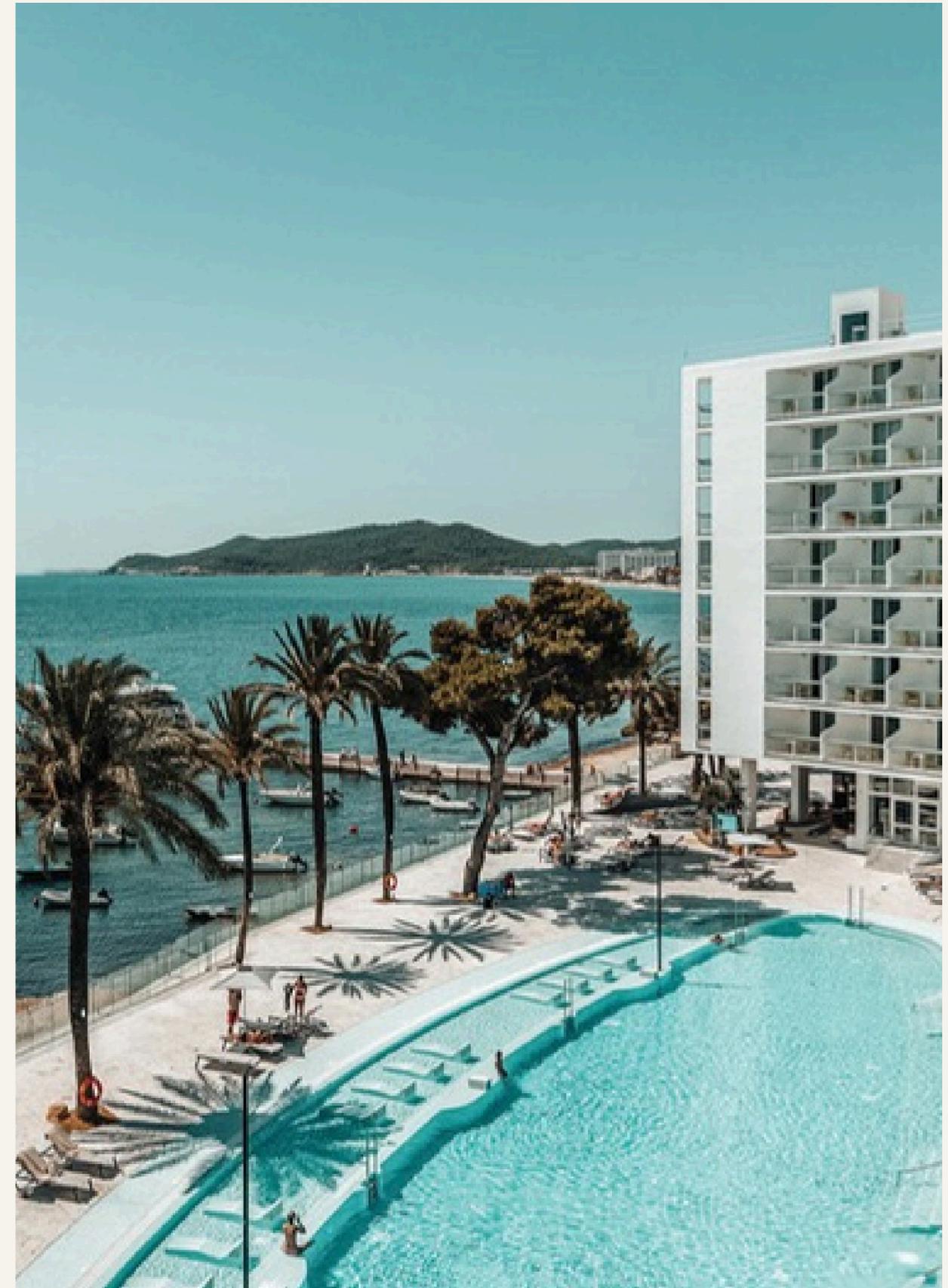
# HOTEL | THE IBIZA TWIINS

COSMOPOLITAN · VIBRANT · MEDITERRANEAN

A cosmopolitan beachfront hotel, **The Ibiza Twiins** brings together design and experience to create celebrations with a style of their own.

Both indoor and outdoor spaces allow each moment of the wedding to be personalised — from seaside ceremonies and open-air terrace cocktails to celebrations in versatile event rooms or relaxed gatherings by the pool — always adapting to the style of each couple.

Located in Playa d'en Bossa, just minutes from the airport and Ibiza town, the hotel offers a complete experience for couples and their guests, supported by a dedicated team that takes care of every detail, ensuring everything unfolds naturally.





OVERLOOKING PLAYA D'EN BOSSA,  
WHERE EVERYTHING UNFOLDS WITH EASE.

THOUGHTFUL DESIGN, ATTENTION TO DETAIL,  
AND A TEAM THAT SUPPORTS EVERY DECISION.



## OUR SPACES

*With views over the Mediterranean Sea, El Embarcadero offers a refined and distinctive setting for your wedding banquet.*

With capacity for up to 250 guests, the space is designed for celebrations that unfold with ease and charm.





# GASTRONOMY

VERSATILE · CONTEMPORARY · NATURAL

A culinary proposal designed to complement every celebration, featuring Mediterranean-inspired flavours and carefully considered presentation.

Menus tailored to different tastes and needs, with options for children, vegetarian dishes and alternatives for food intolerances or allergies, ensuring every guest can enjoy the experience with ease.

# APPETISER ESSENTIAL

Choose 4 cold appetisers and 4 hot appetisers

*Service duration: max. 1 hour 30 minutes*

## COLD APPETISERS

Salmorejo shot with Iberian ham shavings  
Guacamole spoon with pico de gallo and tortilla chips  
Salmon and mango tartare spoon  
Hummus spoon with spicy paprika oil  
Prawn guacamole spoon with corn tortilla chips  
Cherry tomato and cheese mini skewers with basil oil  
Smoked salmon rolls filled with cream cheese and fine herbs  
Parmesan lollipops  
Mini chicken and Parmesan wrap with arugula and mustard dressing  
Falafel with yoghurt and coriander sauce  
Mini langoustine skewers  
Vegetable crisps with guacamole  
Mini roasted pepper toasts with tuna belly

## HOT APPETISERS

Cod and Iberian ham croquettes  
Mini chicken skewers with sesame and curry  
Mini Iberian pork secreto skewers with teriyaki sauce and sweet potato purée  
Chicken kebab with yoghurt and curry sauce  
Aubergine sticks with cane honey  
Fried Camembert with tomato chutney  
Andalusian-style fried calamari with alioli  
Mini burgers with cheese and kimchi mayonnaise  
Wheat "risotto" with seasonal mushrooms and Parmesan  
Pork belly bao bun  
tSquid ink fideuà with langoustines

## DRINKS

Still / sparkling mineral water  
Soft drinks  
Juices  
Beer  
Azpilicueta White Wine, Rioja  
Azpilicueta Red Wine, Rioja  
Roger de Flor Cava "Brut Nature"

# APPETISERS CORE

Choose 4 cold appetisers and 4 hot appetisers

*Service duration: max. 1 hour 30 minutes*



## COLD APPETISERS

Salmorejo shot with Iberian ham shavings  
Guacamole spoon with pico de gallo and tortilla chips  
Salmon and mango tartare spoon  
Hummus spoon with spicy paprika oil  
Prawn aguachile spoon with corn tortilla chips  
Cherry tomato and cheese mini skewers with basil oil  
Smoked salmon rolls filled with cream cheese and fine herbs  
Parmesan lollipops  
Mini chicken and Parmesan wrap with arugula and mustard dressing  
Falafel with yoghurt and coriander sauce  
Mini langoustine skewers  
Vegetable crisps with guacamole  
Mini roasted pepper toasts with tuna belly  
Mini foie gras with pear jam  
Tuna tartare with wakame seaweed

## HOT APPETISERS

Cod and Iberian ham croquettes  
Mini chicken skewers with sesame and curry  
Mini Iberian pork secreto skewers with teriyaki sauce and sweet potato purée  
Chicken kebab with yoghurt and curry sauce  
Aubergine sticks with cane honey  
Fried Camembert with tomato chutney  
Andalusian-style fried calamari with alioli  
Mini burgers with cheese and kimchi mayonnaise  
Wheat "risotto" with seasonal mushrooms and Parmesan  
Caramelised pork belly bao bun  
Langoustine twister  
Grilled octopus with paprika oil  
Squid ink fideuà with langoustines

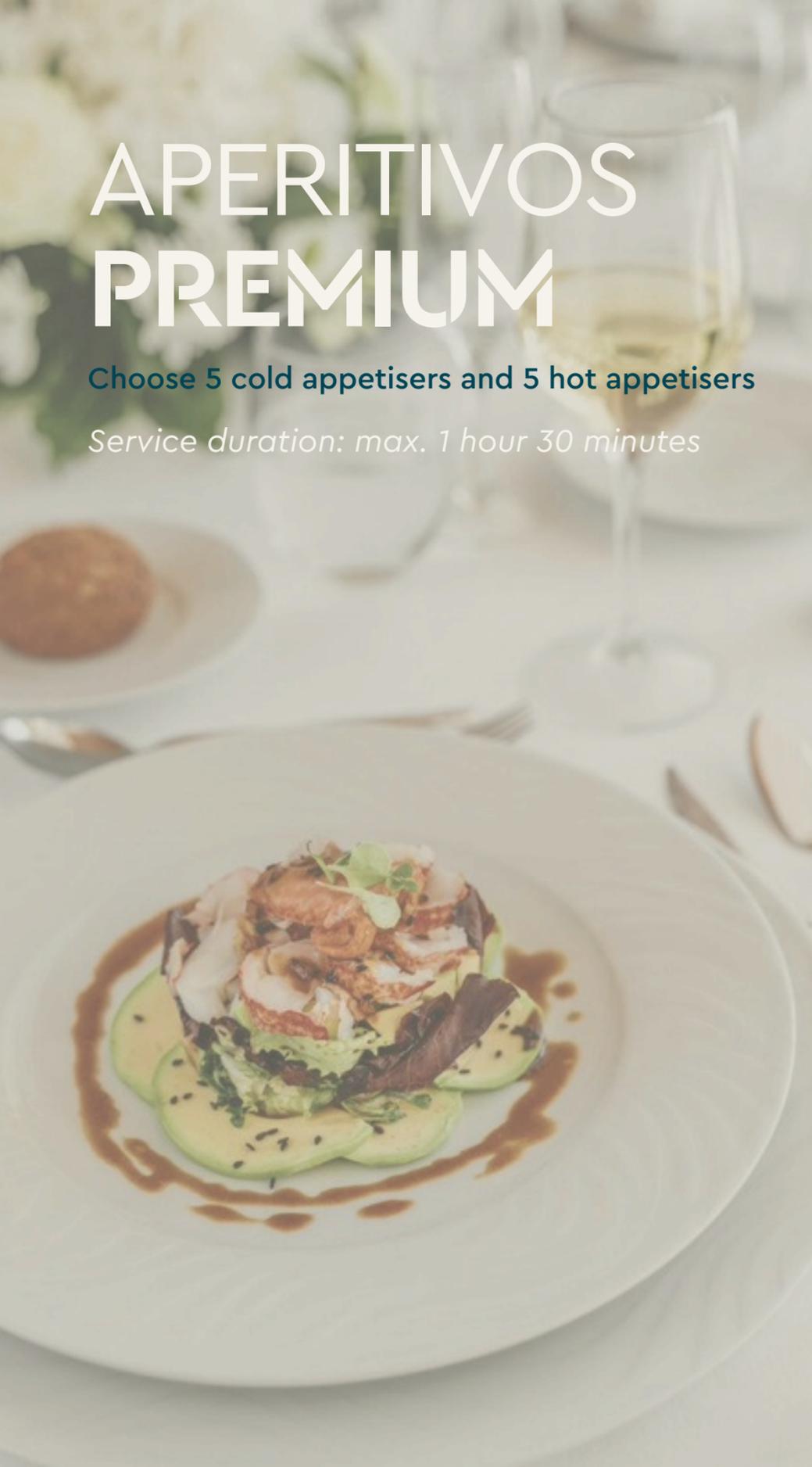
## DRINKS

Still / sparkling mineral water  
Soft drinks  
Juices  
Beer  
Azpilicueta White Wine, Rioja  
Azpilicueta Red Wine, Rioja  
Roger de Flor Cava "Brut Nature"

# APERITIVOS PREMIUM

Choose 5 cold appetisers and 5 hot appetisers

*Service duration: max. 1 hour 30 minutes*



## COLD APPETISERS

Salmorejo shot with Iberian ham shavings  
Guacamole spoon with pico de gallo and tortilla chips  
Salmon and mango tartare spoon  
Hummus spoon with spicy paprika oil  
Prawn aguachile spoon with corn tortilla chips  
Cherry tomato and cheese mini skewers with basil oil  
Smoked salmon rolls filled with cream cheese and fine herbs  
Parmesan lollipops  
Mini chicken and Parmesan wrap with arugula and mustard dressing  
Falafel with yoghurt and coriander sauce  
Mini langoustine skewers  
Vegetable crisps with guacamole  
Mini roasted pepper toasts with tuna belly  
Mini foie gras with pear jam  
Tuna tartare with wakame seaweed

## HOT APPETISERS

Cod and Iberian ham croquettes  
Mini chicken skewers with sesame and curry  
Mini Iberian pork secreto skewers with teriyaki sauce and sweet potato purée  
Chicken kebab with yoghurt and curry sauce  
Aubergine sticks with cane honey  
Fried Camembert with tomato chutney  
Andalusian-style fried calamari with alioli  
Mini burgers with cheese and kimchi mayonnaise  
Wheat "risotto" with seasonal mushrooms and Parmesan  
Caramelised pork belly bao bun  
Langoustine twister  
Grilled octopus with paprika oil  
Squid ink fideuà with langoustines

## DRINKS

Still / sparkling mineral water  
Soft drinks  
Juices  
Beer  
Marqués de Riscal Verdejo  
Viña Pomal Reserva Centenario Red Wine, Rioja  
Rosé cava "Brut Alsina & Sardà" or Anna de Codorníu "Brut Nature"

## STARTERS

Leek vichyssoise with prawns  
Tuna tartare with avocado and mango  
Beef carpaccio with Parmesan, arugula and cherry tomatoes  
Burrata salad with cherries and basil and pine nut vinaigrette  
Tomato salad with tuna belly and vitello sauce  
Sea bass ceviche

## MAIN COURSES

Salmon supreme with soy- and sesame-glazed vegetables  
Cod taco gratin with alioli over confit potatoes, spring onion and black olive powder  
Red tuna tataki with grilled vegetables and black sesame  
Hake loin in green sauce with prawns and sautéed spinach  
Provençal-style sea bass with confit potato and chanterelle mushrooms  
Duck confit with caramelised apple and roasted potatoes  
Iberian pork tenderloin on sweet potato purée with sautéed mushrooms and old-style mustard sauce  
Boneless lamb shoulder with honey sauce and traditional panadera potatoes  
Galician beef sirloin with Pedro Ximénez sauce and potato gratin with foie gras and mushrooms  
Beef cheek with fennel, wheat berries and pommes parmentier

## DESSERTS

Chocolate brownie with raisins and walnuts, toffee sauce and almond ice cream  
Pineapple carpaccio with mint and lemon sorbet  
Apple tarte tatin  
Cheesecake with red berry sauce  
Tiramisu with custard cream

## DRINKS

Still / sparkling mineral water  
Soft drinks  
Beer  
Azpilicueta White Wine, Rioja  
Azpilicueta Red Wine, Rioja  
Roger de Flor Cava "Brut Nature"

# ESSENTIAL MENÚ

Choose one dish from each course



# CORE MENU

Choose one dish from each course

## STARTERS

Leek vichyssoise with prawns  
Red tuna tartare with avocado and mango  
Prawn carpaccio with lime vinaigrette and fennel seeds  
Beef carpaccio with Parmesan, arugula and cherry tomatoes  
Burrata salad with cherries and basil and pine nut vinaigrette  
Tomato salad with tuna belly and vitello sauce  
Sea bass ceviche

## FISH

Salmon supreme with soy- and sesame-glazed vegetables  
Cod taco gratin with alioli over confit potatoes, spring onion and black olive powder  
Hake loin in green sauce with prawns and sautéed spinach  
Provençal-style sea bass with confit potato and chanterelle mushrooms

## SORBET

Lemon sorbet with cava  
Mojito sorbet  
Mango sorbet  
Mandarin sorbet

## MEAT

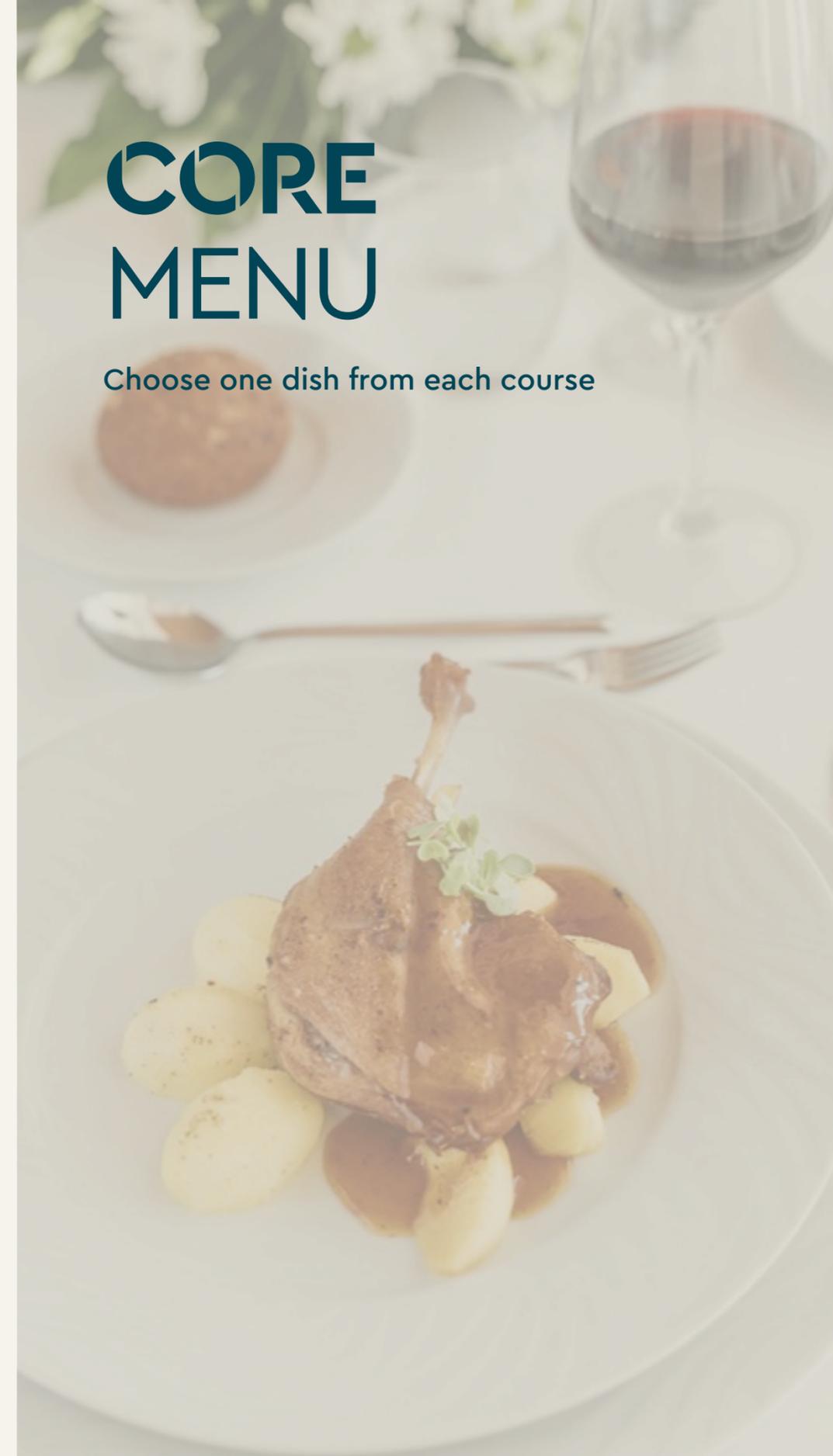
Duck confit with caramelised apple and roasted potatoes  
Iberian pork secreto on sweet potato purée with sautéed mushrooms and old-style mustard sauce  
Boneless lamb shoulder with honey sauce and traditional panadera potatoes  
Galician beef sirloin with Pedro Ximénez sauce and potato gratin with foie gras and mushrooms  
Beef cheek with fennel, wheat berries and pommes parmentier

## DESSERTS

Chocolate brownie with raisins and walnuts, toffee sauce and almond ice cream  
Pineapple carpaccio with mint and lemon sorbet  
Apple tarte tatin  
Cheesecake with red berry sauce  
Tiramisu with custard cream

## DRINKS

Still / sparkling mineral water  
Soft drinks  
Beer  
Azpilicueta White Wine, Rioja  
Azpilicueta Red Wine, Rioja  
Anna de Codorníu Cava "Brut Nature"



## STARTERS

Leek vichyssoise with prawns  
Red tuna tartare with avocado and mango  
Prawn carpaccio with lime vinaigrette and fennel seeds  
Beef carpaccio with Parmesan, arugula and cherry tomatoes  
Burrata salad with cherries and basil and pine nut vinaigrette  
Tomato salad with tuna belly and vitello sauce  
Sea bass ceviche

## FISH

Salmon supreme with soy- and sesame-glazed vegetables  
Cod taco gratin with alioli over confit potatoes, spring onion and black olive powder  
Red tuna tataki with grilled vegetables and black sesame  
Hake loin in green sauce with prawns and sautéed spinach  
Provençal-style sea bass with confit potato and chanterelle mushrooms

## SORBET

Lemon sorbet with cava  
Mojito sorbet  
Mango sorbet  
Mandarin sorbet

## MEAT

Duck confit with caramelised apple and roasted potatoes  
Iberian pork secreto on sweet potato purée with sautéed mushrooms and old-style mustard sauce  
Boneless lamb shoulder with honey sauce and traditional panadera potatoes  
Galician beef sirloin with Pedro Ximénez sauce and potato gratin with foie gras and mushrooms  
Beef cheek with fennel, wheat berries and pommes parmentier

## DESSERTS

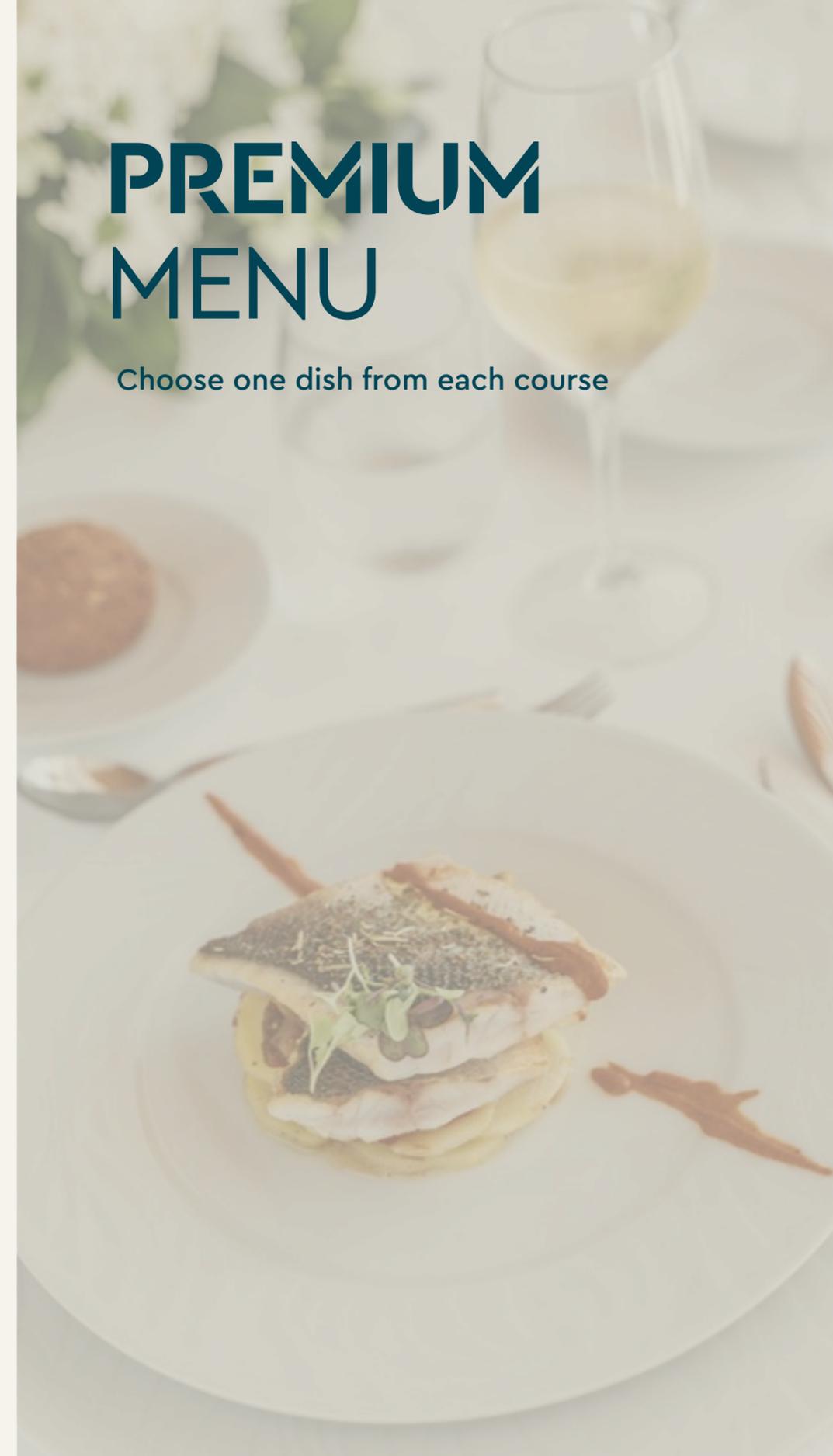
Chocolate brownie with raisins and walnuts, toffee sauce and almond ice cream  
Pineapple carpaccio with mint and lemon sorbet  
Apple tarte tatin  
Cheesecake with red berry sauce  
Tiramisu with custard cream

## DRINKS

Still / sparkling mineral water  
Soft drinks  
Beer  
Marqués de Riscal Verdejo  
Viña Pomal Reserva Centenario Red Wine, Rioja  
Rosé cava "Brut Alsina & Sardà" or Anna de Codorníu "Brut Nature"

# PREMIUM MENU

Choose one dish from each course





# VEGETARIAN MENU CORE

## APPETISERS

*Choose 3 cold appetisers*

Salmorejo shot  
Cherry tomato and cheese mini skewers with basil oil  
Melon shot with mint  
Parmesan lollipops  
Fried Camembert with tomato chutney  
Hummus spoon with spicy paprika oil  
Aubergine sticks with cane honey  
Falafel with yoghurt and coriander sauce  
Guacamole spoon with pico de gallo and tortilla chips

## ENTRANTES

Leek vichyssoise with truffle oil  
or  
Burrata salad with cherry tomatoes and basil-pine nut vinaigrette

## MAIN COURSE

Organic vegetable lasagne  
or  
Wild mushroom risotto with Parmesan

## DESSERT

Cheesecake with red berry sauce

## WINES & DRINKS

Azpilicueta White Wine, Rioja  
Azpilicueta Red Wine, Rioja  
Anna de Codorníu Cava "Brut Nature"  
Still / sparkling mineral water  
Soft drinks  
Beer



# VEGETARIAN MENU PREMIUM

## APPETISERS

*Choose 3 cold appetisers*

Salmorejo shot  
Cherry tomato and cheese mini skewers with basil oil  
Melon shot with mint  
Parmesan lollipops  
Fried Camembert with tomato chutney  
Hummus spoon with spicy paprika oil  
Aubergine sticks with cane honey  
Falafel with yoghurt and coriander sauce  
Guacamole spoon with pico de gallo and tortilla chips

## ENTRANTES

Burrata salad with cherries and basil and pine nut vinaigrette  
or  
White and red quinoa croquettes with spinach and tomato coulis

## MAIN COURSE

Organic vegetable lasagne  
or  
Tagliatelle with mushroom sauce and white truffle oil

## DESSERT

Pineapple carpaccio with mint and lemon sorbet

## BODEGA

Marqués de Riscal Verdejo  
Viña Pomal Reserva Centenario Red Wine, Rioja  
Rosé cava "Brut Alsina & Sardà" or Anna de Codorníu  
"Brut Nature"  
Still / sparkling mineral water  
Soft drinks  
Beer

# MENÚ VEGANO

## APPETISERS

*Choose 3 cold appetisers*

Salmorejo shot  
Melon shot with mint  
Hummus spoon with spicy paprika oil  
Aubergine sticks with cane honey  
Vegetable crisps with guacamole

## STARTERS

*Choose one*

Leek vichyssoise with truffle oil (vegan)  
Beetroot and fresh strawberry tartare with creamy ajoblanco  
Tomato and avocado salad with black olives and pesto

## MAIN COURSE

*Choose one*

Green vegetable curry with tofu  
Gnocchi with vegan bolognese and basil oil  
Tagliatelle with mushroom sauce and white truffle oil

## DESSERTS

*Choose one*

Pineapple carpaccio with mint and lemon sorbet  
Vegan brownie

## DRINKS

Still / sparkling mineral water  
Soft drinks and beer  
Marqués de Riscal Verdejo  
Viña Pomal Reserva Centenario Red Wine, Rioja  
Rosé cava "Brut Alsina & Sardà" or Anna de Codorníu "Brut Nature"



# COMPLETE YOUR MENU

## SUSHI & SASHIMI STATION

CHEESE STATION, 6 VARIETIES

CARVED JAMÓN RESERVA LEG

CARVED JAMÓN BELLOTA LEG

PROFESSIONAL JAMÓN CARVING SERVICE

*(leg not included)*

## CANDY BAR | 10€

LOLLIPOPS | CANDY FLOSS | GUMMY SWEETS  
CHOCOLATE COINS | POPCORN | ASSORTED SWEETS  
BROWNIES | CHOCOLATE TRUFFLES | CUPCAKES

## LATE-NIGHT SNACKS

BACON, ONION AND CHEESE FOCACCIA

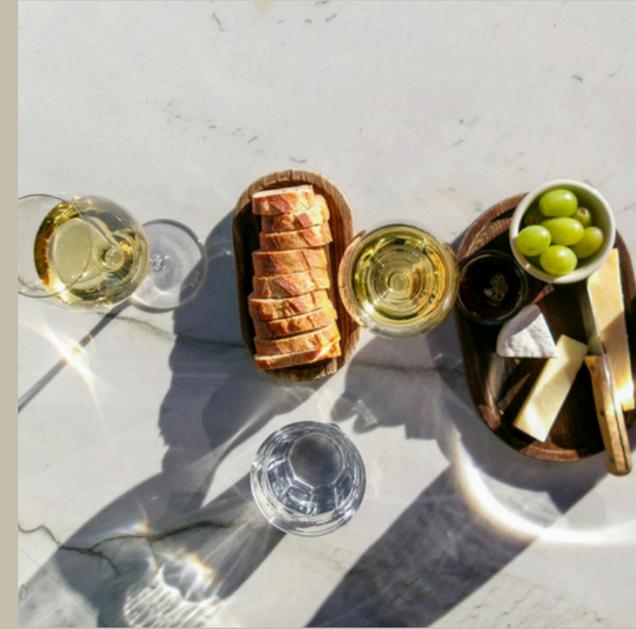
MINI ANGUS BEEF BURGERS WITH CHEDDAR CHEESE

MINI BURRITOS WITH TACOS AL PASTOR FILLING

ASSORTED FRUIT SKEWERS

## MENÚ STAFF | 45€

STARTER, MAIN COURSE,  
DESSERT, DRINKS



## LA CAVA SELECTION

**PREMIUM**  
+ 21€\*

White – Mar de Frades, Rías Baixas, Albariño  
Red – Pesquera Crianza, Ribera del Duero  
Cava – Juvé & Camps Reserva de la Familia

**CHAMPAGNE**  
+ 38€\*

Perrier-Jouët Grand Brut, Champagne, France

**Price per Person**  
*VAT included*



## OPEN BAR

### OPTION 1 | IMPORTED DRINKS

**Price per person €19\* | First hour / €15\* | Each additional hour**

Still / sparkling mineral water | Soft drinks | Beer  
White and red wine | Roger de Flor Cava "Brut Nature"

**Aperitifs:** Martini, Campari and Aperol

**Brandy:** Torres 5

**Whisky:** Ballantine'sz

**Gin:** Beefeater, Tanqueray and Bombay Sapphire

**Vodka:** Absolut, Smirnoff

**Rum:** Bacardi, Cacique and Brugal

**Tequila:** José Cuervo

**Liqueurs:** Hierbas Ibicencas, Pacharán, Orujo, Baileys

### OPTION 2 | PREMIUM DRINKS

**Price per person €23\* | First hour / €19\* | Each additional hour**

Still / sparkling mineral water | Soft drinks | Beer  
White and red wine | Anna de Codorníu Cava "Brut Nature"

**Aperitifs:** Martini, Campari and Aperol

**Brandy:** Torres 10

**Whisky:** Johnnie Walker Black Label, Jack Daniel's, Cardhu, Chivas

**Gin:** Tanqueray Rangpur, Seagram's, Martin Miller's, Hendrick's

**Vodka:** Absolut, Smirnoff, Grey Goose

**Rum:** Havana 7, Barceló Imperial

**Tequila:** Herradura Añejo

**Liqueurs:** Hierbas Ibicencas, Pacharán, Orujo, Baileys

*\*VAT included*



# INCLUDED SERVICES

Our wedding banquets include the following services:

- **Wedding coordinator:** coordination of key aspects such as catering, drinks and set-up within our venues
- **Personalised service and special attention** for the couple and their group
- **A bottle of Laurent-Perrier Brut and a selection of local products** in the couple's premium room
- **15% discount on Spa treatments** for the couple
- **Printed menu card** for guests
- **Table numbers and seating plan**
- **Menu tasting** for up to 4 people
- **Special accommodation rates** for guest groups
- **Availability of special menus** for vegetarians, coeliacs, etc.
- **Availability of children's menus**



## ADDITIONAL SERVICES

- Photography and video coverage
- Wedding officiant
- DJ
- Floral arrangements and décor
- Wedding planning services
- Personalised menu cards
- Audiovisual equipment

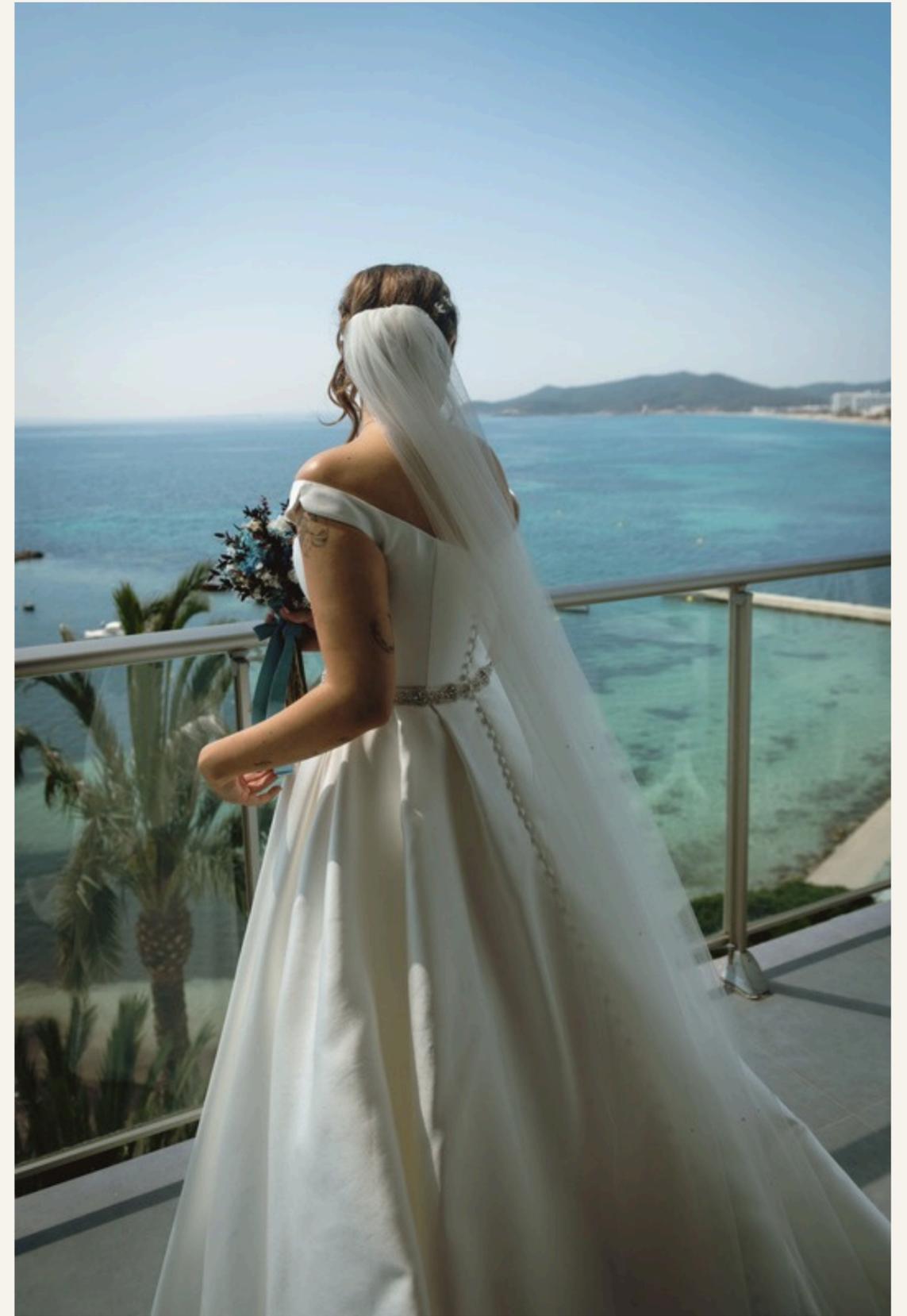
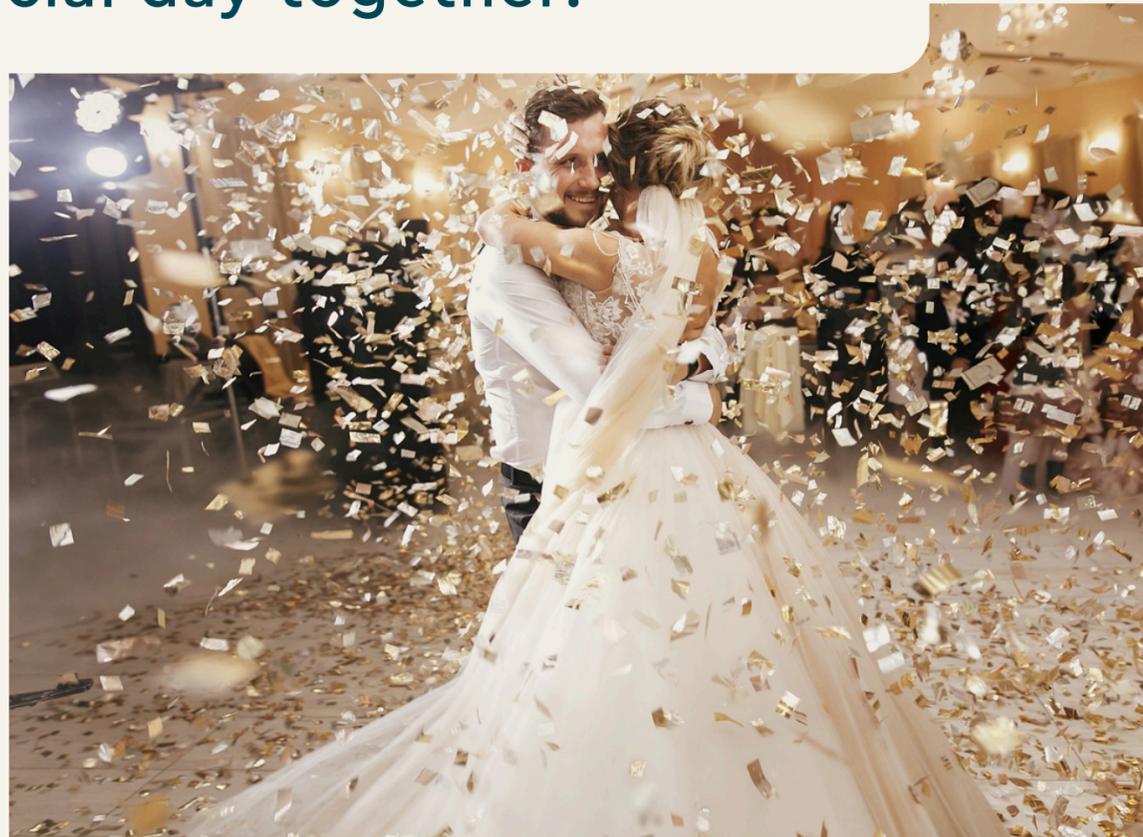
# FAQ

- **Banquet conditions:** The minimum number of guests required to celebrate a wedding at The Ibiza Twins is 60. Indoor spaces are available in case of unfavourable weather conditions.
- **How long can the celebration last?** :For outdoor celebrations, events may last until 11:00 pm. For indoor celebrations, events may last until 2:00 am.
- **Menu tasting:** The menu tasting must take place at least 60 days prior to the event. The tasting is complimentary for up to 4 people.
- **VAT and taxes:** All prices indicated include VAT and applicable taxes
- **Guest accommodation options:** Special accommodation rates are available for groups of guests.





THE PLEASURE OF CELEBRATING LOVE BY THE SEA.  
Let's create your special day together.



[THEIBIZATWIINS.COM](https://www.thebizatwiins.com)



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