

THE IBIZA
TWINS

Experience the island

WEDDINGS 2026

[THEIBIZATWIINS.COM](https://theibizatwiins.com)



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.

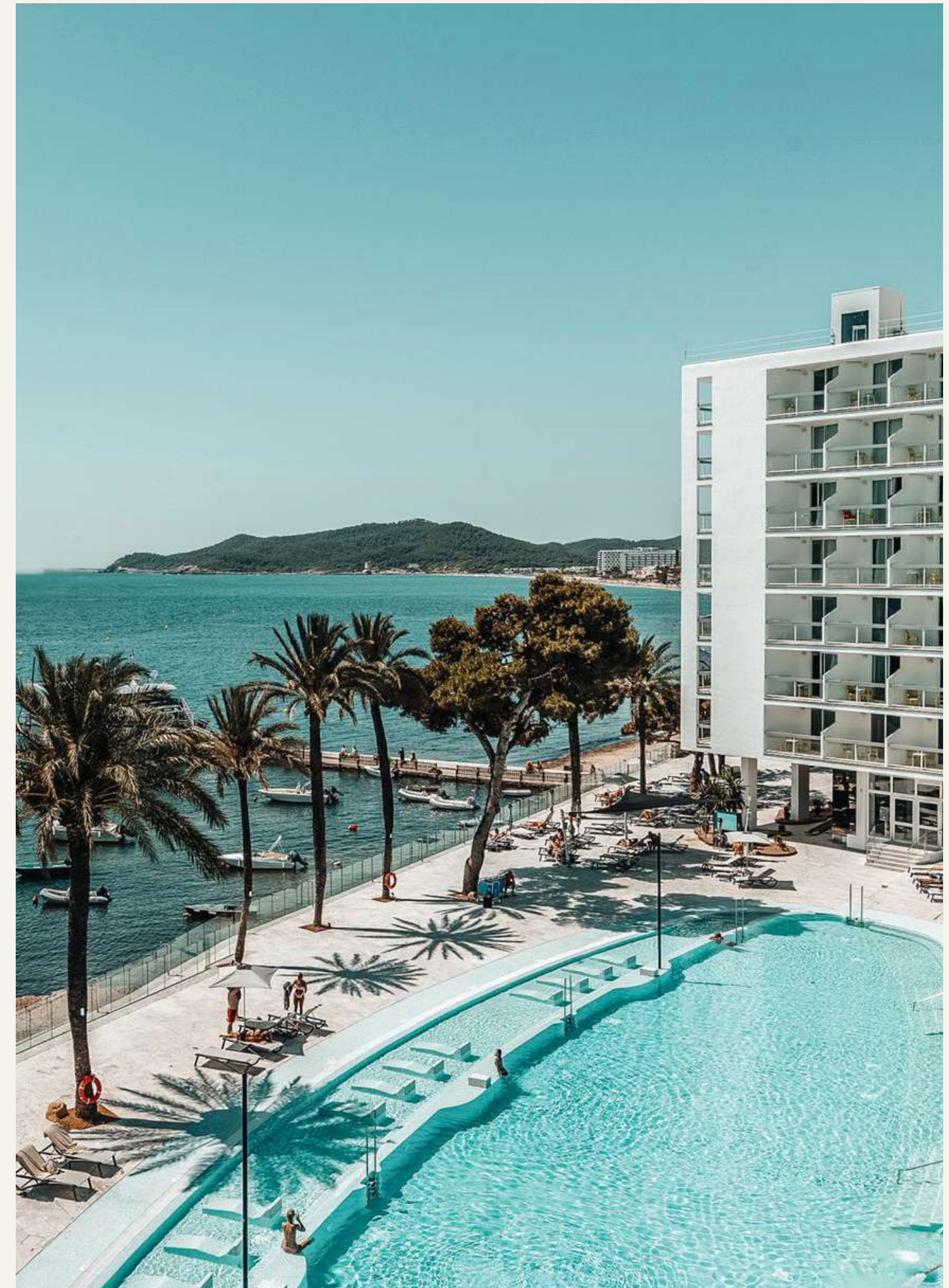
HOTEL | THE IBIZA TWIINS

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.



A wedding ceremony is taking place outdoors at Playa d'en Bossa. A wooden archway, heavily decorated with white and yellow flowers, stands over a white boat on the water. A bride in a white dress is walking down the aisle, holding a bouquet. A groom in a dark suit is standing nearby. Guests are seated in white plastic chairs, facing the ceremony. Large floral arrangements are placed in the foreground. The background shows the calm sea and several boats. The text "OVERLOOKING PLAYA D'EN BOSSA, WHERE EVERYTHING UNFOLDS WITH EASE." is overlaid on the image.

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



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”

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
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

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"

MENÚ VEGANO



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

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

STARTER, MAIN COURSE,
DESSERT, DRINKS



LA CAVA SELECTION

PREMIUM

White – Mar de Frades, Rías Baixas, Albariño

Red – Pesquera Crianza, Ribera del Duero

Cava – Juvé & Camps Reserva de la Familia

CHAMPAGNE

Perrier-Jouët Grand Brut, Champagne, France



OPEN BAR

OPTION 1 | IMPORTED DRINKS

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's

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

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



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

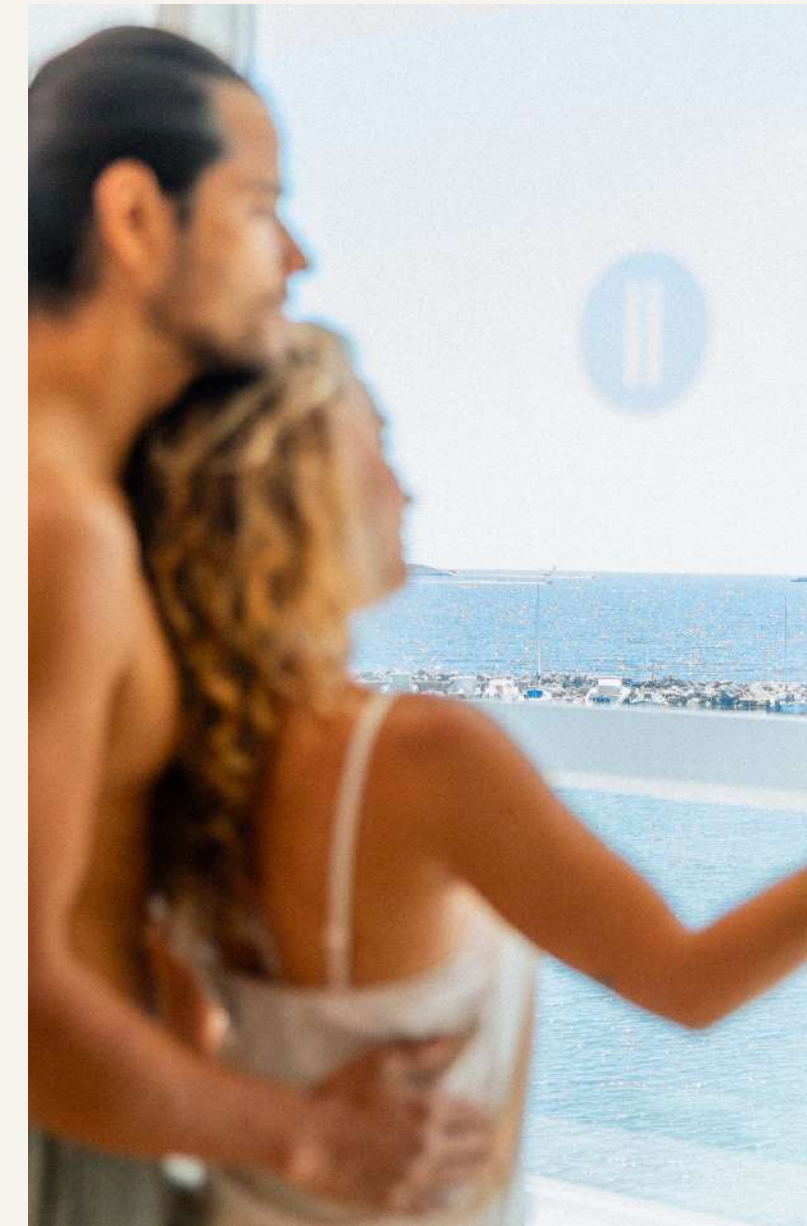


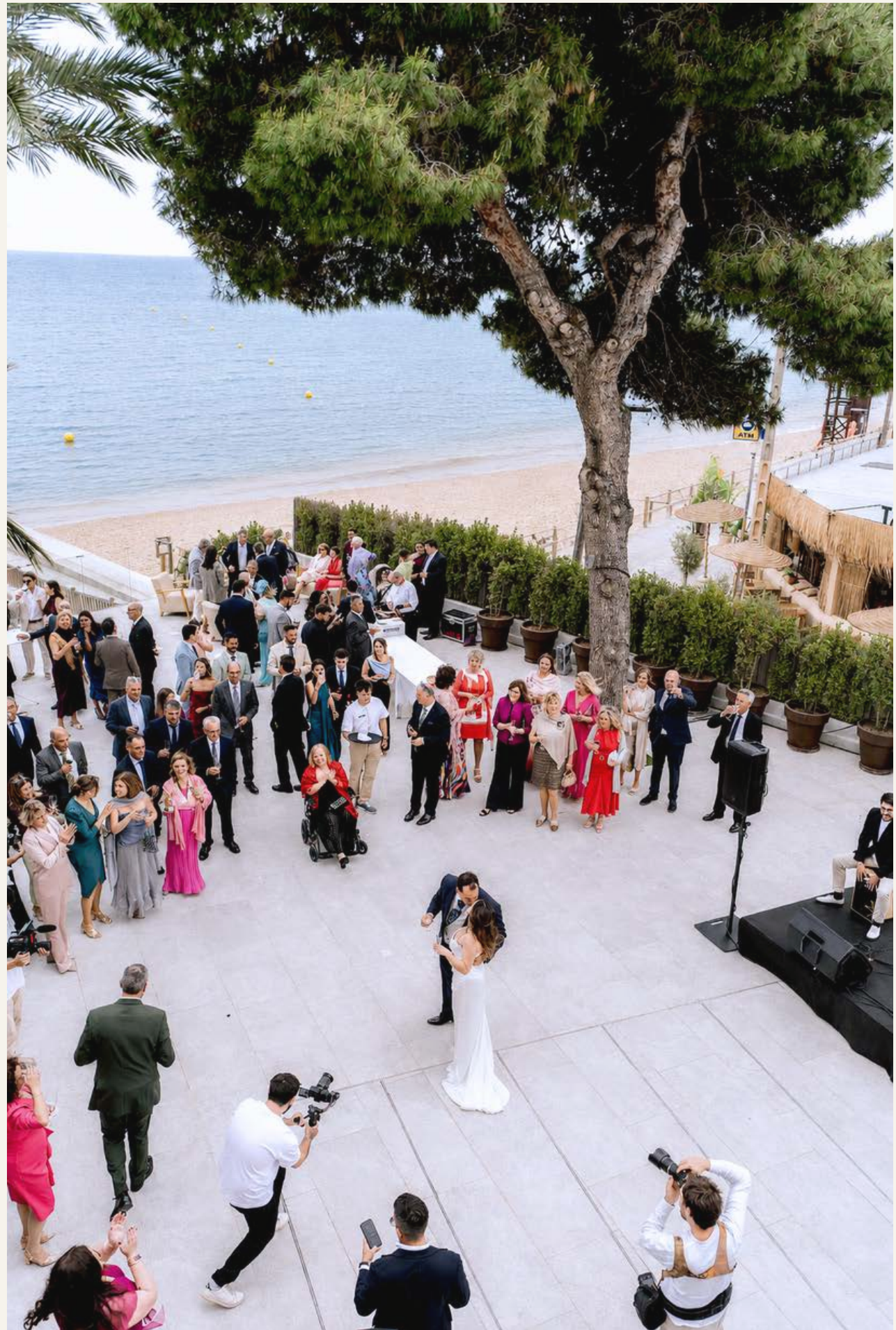
ADDITIONAL SERVICES

- 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 Twllns 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



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