



GRAND PALLADIUM
HOTELS & RESORTS

IBIZA, SPAIN

MEETINGS & EVENTS

≡ FACT SHEET

≡ MICE MENUS

≡ FAQs

MEETINGS & EVENTS FACT SHEET



GRAND PALLADIUM
PALACE IBIZA RESORT & SPA

HOTEL INFORMATION



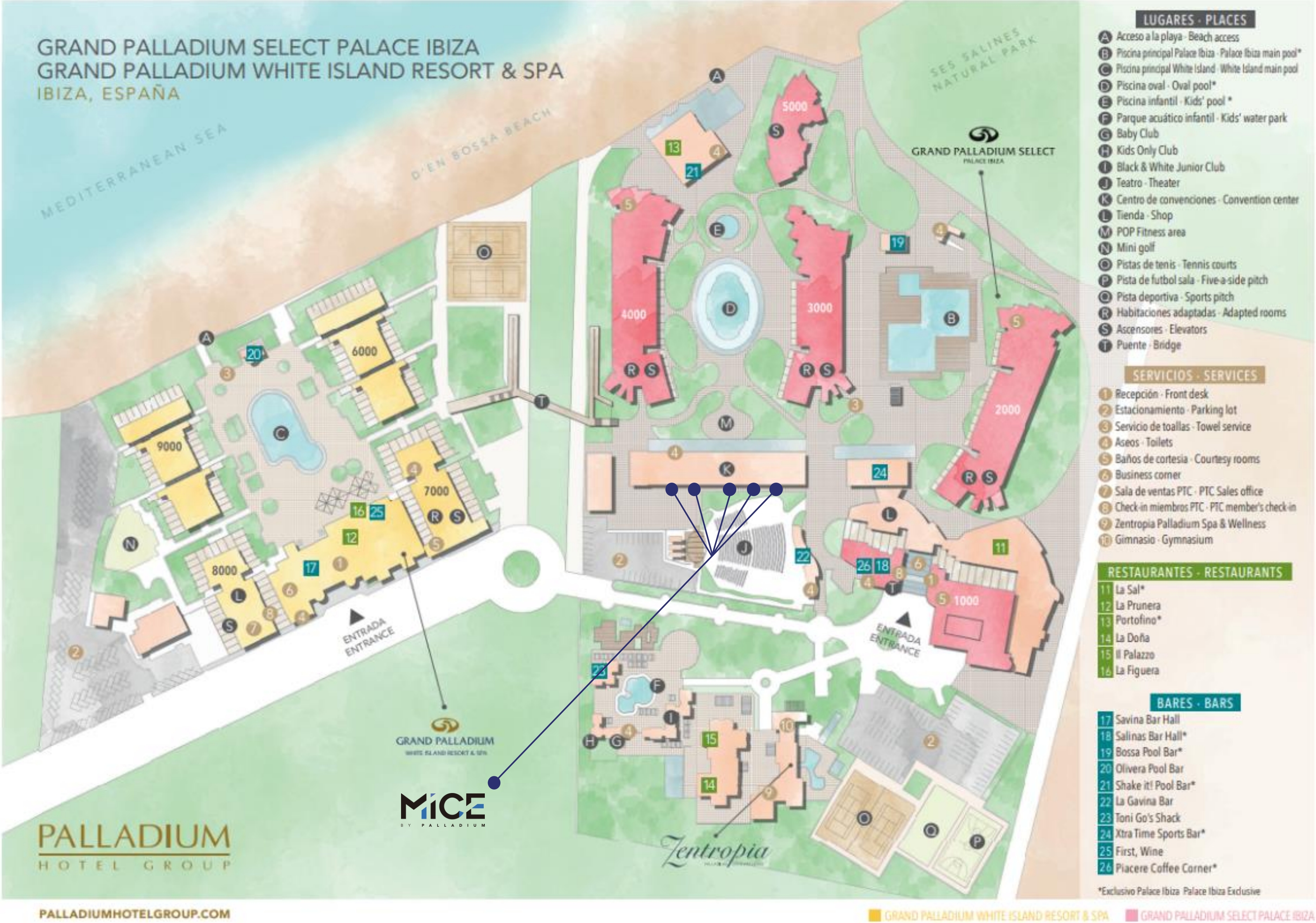
GRAND PALLADIUM SELECT PALACE IBIZA

GRAND PALLADIUM WHITE ISLAND RESORT & SPA

- 5 Stars
- Palladium Hotel Group Brand
- Renewed in 2023
- 840 rooms
- 5 meeting rooms
- Largest meeting room: 695 m² (650 people in a theatre distribution)
- Crtà. Playa d'en Bossa, 07817 Sant Jordi de ses Salines, Ibiza
- +34 971 396 734
- You may arrive by car, taxi or bus
- GPS POS: 38° 52' 37.95''n, 1123'58.75''e
- Local currency: Euro | IVA: 10%
- Reservations and information: mice.Ibiza@palladiumhotelgroup.com



HOTEL MAP



ROOMS



ROOMS



GRAND PALLADIUM SELECT PALACE IBIZA 411 ROOMS

COMMERCIAL NAME	ROOM TYPE	MAX. OCCUPANCY	KING BED	TWIN BEDS	TOTAL
DOUBLE ROOM	Standard (27sqm)	2 adults	83	193	276
DOUBLE SUPERIOR	Deluxe (34sqm)	3 adults	34	17	51
DOUBLE DELUXE JACUZZI	Deluxe (31sqm)	3 adults	10	-	10
DOUBLE SEA VIEW	Deluxe (35sqm)	3 adults	10	-	10
JUNIOR SUITE	Junior Suite (45sqm)	3 adults	37	27	64

GRAND PALLADIUM WHITE ISLAND RESORT & SPA 429 ROOMS

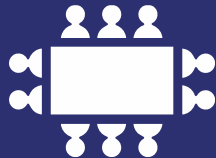
COMMERCIAL NAME	ROOM TYPE	MAX. OCCUPANCY	KING BED	TWIN BEDS	TOTAL
DOUBLE ROOM	Standard (27sqm)	2 adults	142	130	272
DOUBLE TERRACE	Standard (35sqm)	2 adults	10	-	10
DELUXE ROOM	Deluxe (38sqm)	3 adults	138	-	138
PREMIUM ROOM	Suite (86sqm)	3 adults	9	-	9



MEETING ROOMS

MEETING ROOMS



ROOMS	M²	FT	 THEATRE	 SCHOOL	 U SHAPE	 IMPERIAL	 BANQUET	 COCKTAIL	WIDTH m	LENGTH m	HEIGHT m	SUNLIGHT	EQUIPMENT
1. Es Vedrá	278	2992,37	260	200	60	48	210	280	14,60	19,00	4,35	YES	Integrated AV & PA Systems
2. Sa Conillera	70	753,47	70	36	16	30	40	60	14,60	4,80	3,00	YES	Integrated AV & PA Systems
3. Tagomago	70	753,47	70	36	16	30	40	60	14,60	4,80	3,00	YES	Integrated AV & PA Systems
4. S’Espalmador	67	721,18	70	36	16	30	40	60	14,60	4,50	3,00	YES	Integrated AV & PA Systems
5. Formentera	210	2260,42	180	130	40	30	140	200	14,60	14,40	4,35	YES	Integrated AV & PA Systems
Rooms 1+2	348	3745,84	260	236	68	60	250	340	14,60	23,80	3,00	YES	Integrated AV & PA Systems
Rooms 1+2+3	418	4499,31	330	272	76	68	290	400	14,60	28,60	3,00	YES	Integrated AV & PA Systems
Rooms 1+2+3+4	485	5220,50	470	308	84	76	330	460	14,60	33,10	3,00	YES	Integrated AV & PA Systems
Rooms 1+2+3+4+5	695	7480,92	650	438	130	104	500	660	14,60	47,50	3,00	YES	Integrated AV & PA Systems



WI-FI



SUNLIGHT



SCREENS AND PROJECTORS



AUDIO SYSTEM



CAR & PRODUCT LAUNCHES

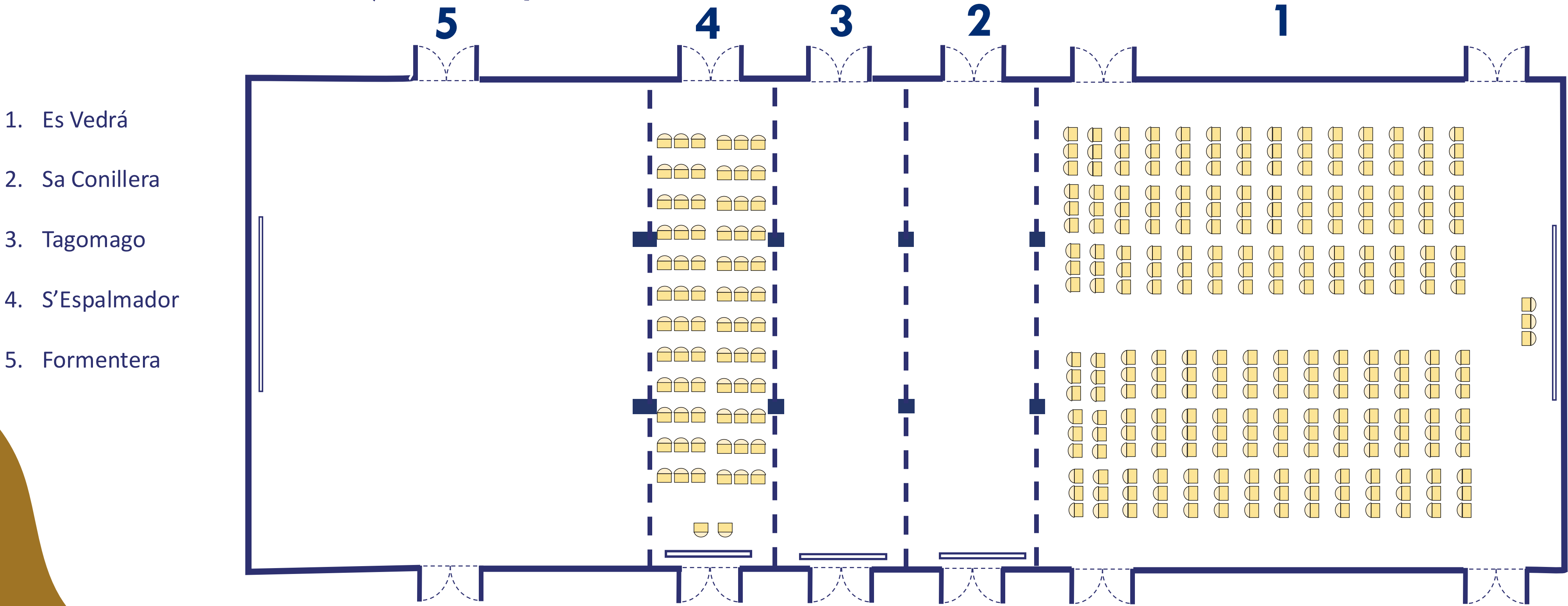
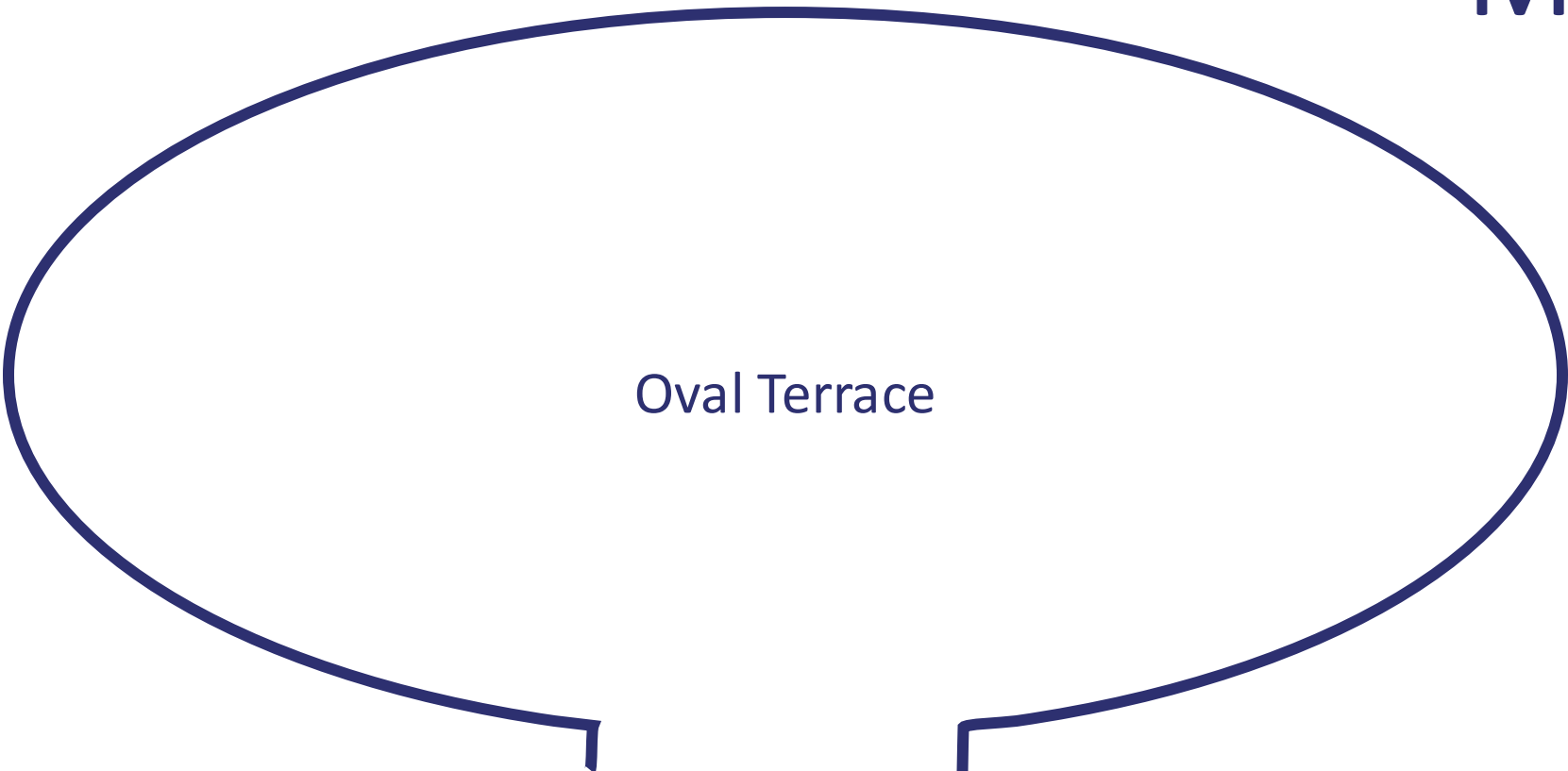
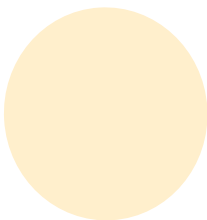


INCENTIVES



CONFERENCES

MEETING ROOMS



WELCOMING, DINING & CELEBRATING



WELCOMING, DINING & CELEBRATING



Ballroom

Cuisine: **International**

Maximum capacity: **470 interior**

Preferred service: **Sitting**



La Sal Garden (next to Las Salinas)

Cuisine: **International**

Maximum capacity: **300 exterior**

Preferred service: **Sitting & Cocktail**



Salinas Lobby Bar

Cuisine: **Beverages**

Maximum capacity: **450 interior**

Preferred service: **Welcome Beverages**



Oval Terrace

Cuisine: **International**

Maximum capacity: **300 exterior**

Preferred service: **Coffee Breaks & Cocktail**

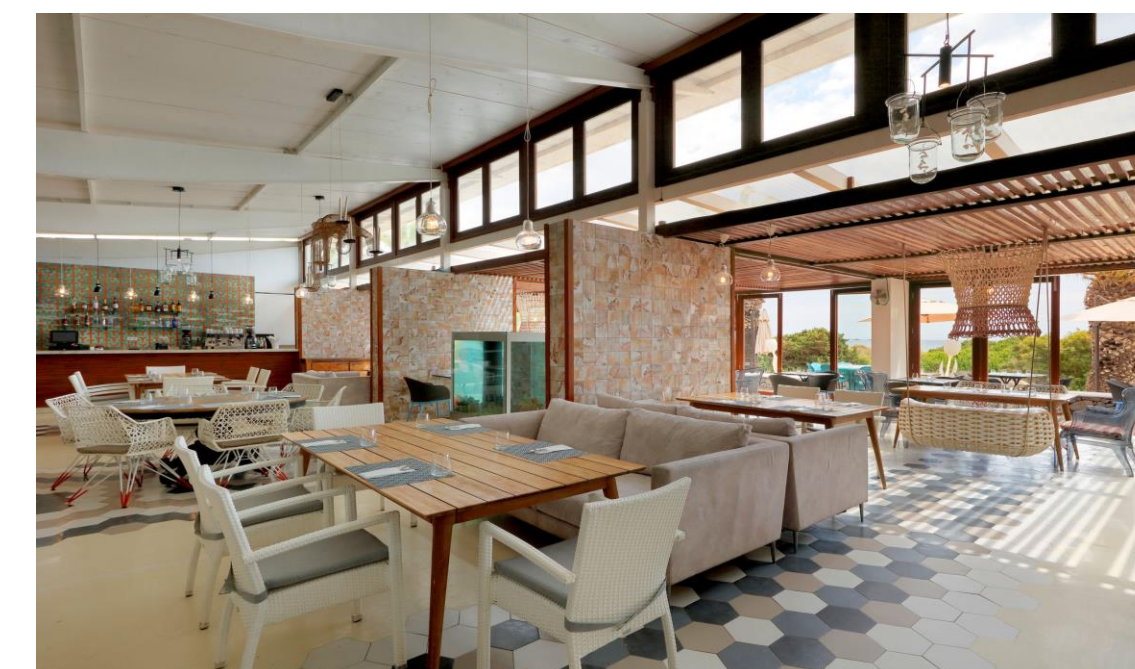


La Sal Show Cooking Restaurant

Cuisine: **International**

Maximum capacity: **548 interior and 200 exterior**

Preferred service: **Show Cooking & Served Menus**



Portofino Restaurant

Cuisine: **International**

Maximum capacity: **50 interior and 120 exterior**

Preferred service: **Show Cooking & Served Menus**

WELCOME BEVERAGES

OPTION 1 30 MINUTES

- Water, soft drinks, and beers
- House wines or sangria
- House sparkling wine

- Nuts
- Potato chips
- Olives

Price per person7 €

OPTION 2 60 MINUTES

- Water, soft drinks, and beers
- House wines or sangria
- House sparkling wine

- Nuts
- Potato chips
- Olives

Price per person13 €

OPTION 3 30 MINUTES

- Water, soft drinks, and beers
- White wine Analivia Verdejo (D.O. Rueda)
- Red wine Condado de Oriza Roble (D.O. Ribera del Duero)
- Sogas & Mascaró (D.O. Cava)

- Nuts
- Potato chips
- Olives

Price per person13 €

OPTION 4 60 MINUTES

- Water, soft drinks, and beers
- White wine Analivia Verdejo (D.O. Rueda)
- Red wine Condado de Oriza Roble (D.O. Ribera del Duero)
- Sogas & Mascaró (D.O. Cava)

- Nuts
- Potato chips
- Olives

Price per person24 €

The prices shown are per person, including VAT. Available for groups of 20 or more, to be held at La Sal, Salinas Lobby Bar, Oval, Amphitheatre, and Conference Rooms. Other locations may incur an additional charge.

RECEPTION

Design your own menu from a wide variety of options.

Choose 1 item from each category.

Beverage package included.

6 items in total €40.

SHOTS

Bloody Mary shot with clam

Roasted vegetable gazpacho with ham shavings and hard-boiled egg

Apple and cucumber gazpacho

Salmorejo with Iberian ham shavings

Garlic white soup with coconut milk

Melon soup with Iberian ham shavings

COLD APPETIZER

Caprese skewer

Sobrasada and honey tartlet

Corvina ceviche

Watermelon and feta cheese skewer

Crispy escalivada with anchovy

Vegetable gyoza with plum sauce

Toasted bread with cured cheese and nuts

Octopus salpicón with pickled vegetables

Anchovy gildas

Escalivada toast with tapenade

SPECIAL COLD APPETIZER

Pastrami pouch with hard-boiled egg and mustard cream

Octopus with potato foam

Lemon fish ceviche, kimchi cream and aji limo

Steak tartare

Roast beef blini with vegetables

Foie gras tartlet with strawberry coulis

Salmon tartare

Tuna tiradito

Iberian ham toast

Smoked salmon toast

HOT APPETIZER

Yakitori chicken skewer

Scallop and pancetta skewer

Satay pork skewers

Chorizo croquette

Roast beef and brie cheese mash

Japanese gyozas

Manchego ratatouille with crispy ham

Grilled entrecote

Mini truffle omelette

Bechamel and boletus tartlet

SPECIAL HOT APPETIZER

Lamb skewer with yogurt sauce

Mushroom and foie cream tartlet

Panko-coated prawn with red sweet chili sauce

Mini Angus burger

Gua Bao bread with Iberian pancetta and kimchi sauce

Sobrasada lollipops

Prawn lollipop with coconut, coriander, and squid ink mayo

Fish miniburger with lemon sauce

DESSERTS

Red berry cheesecake

Lemon pie

Mini brownie with mascarpone cheese

Tiramisu

Mini Red Velvet

Tarte Tatin

CELLAR

Water, soft drinks, and beers

Analivia Verdejo white wine (D.O. Rueda)

Condado de Oriza Roble red wine (D.O. Ribera del Duero)

Coffee service €2 per person

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Cellar options

i

Open bar options

EXTRAS

Extra reference

5€ per person

Ibizan cheese and cold cuts themed station

8€ per person

Japanese tasting: sushi (makis, uramakis and nigiris)

2 pieces per person
12€ per person

Oyster bar: French and Galician oyster tasting

Minimum 50 pieces
7€ per piece

Carved Iberian ham

850€ per piece

The prices shown are per person, including VAT. Available for groups of 40 or more. Reception menus are not a substitute for lunch or dinner and last approximately one hour. Finger Buffet options have a duration of 1 hour and 30 minutes. All guests must choose the same menu.

	RECEPTION	FINGER FOOD OPTION 1	FINGER FOOD OPTION 2	
FINGER FOOD OPTION 1 Design your own menu from a wide variety of options. Choose from: 1 Shot option 2 Cold appetizer options 2 Special cold appetizer options 2 Hot appetizer options 1 Special hot appetizer option 1 Dessert option Beverage package included 9 units in total €59 SHOTS Bloody Mary shot with clam Roasted vegetable gazpacho with ham shavings and hard-boiled egg Apple and cucumber gazpacho Salmorejo with Iberian ham shavings Garlic white soup with coconut milk Melon soup with Iberian ham shavings	COLD APPETIZER Caprese skewer Sobrasada and honey tartlet Corvina ceviche Watermelon and feta cheese skewer Crispy escalivada with anchovy Vegetable gyoza with plum sauce Toasted bread with cured cheese and nuts Octopus salpicón with pickled vegetables Anchovy gildas Escalivada toast with tapenade SPECIAL COLD APPETIZER Pastrami pouch with hard-boiled egg and mustard cream Octopus with potato foam Lemon fish ceviche, kimchi cream and aji limo Steak tartare Roast beef blini with vegetables Foie gras tartlet with strawberry coulis Salmon tartare Tuna tiradito Iberian ham toast Smoked salmon toast	HOT APPETIZER Yakitori chicken skewer Scallop and pancetta skewer Satay pork skewers Chorizo croquette Roast beef and brie cheese mash Japanese gyozas Manchego ratatouille with crispy ham Grilled entrecote Mini truffle omelette Bechamel and boletus tartlet SPECIAL HOT APPETIZER Lamb skewer with yogurt sauce Mushroom and foie cream tartlet Panko-coated prawn with red sweet chili sauce Mini Angus burger Gua Bao bread with Iberian pancetta and kimchi sauce Sobrasada lollipops Prawn lollipop with coconut, coriander, and squid ink mayo Fish miniburger with lemon sauce	DESSERTS Red berry cheesecake Lemon pie Mini brownie with mascarpone cheese Tiramisu Mini Red Velvet Tarte Tatin CELLAR Water, soft drinks, and beers Analivia Verdejo white wine (D.O. Rueda) Condado de Oriza Roble red wine (D.O. Ribera del Duero) Coffee service €2 per person i Cellar options i Open bar options EXTRAS Extra reference 5€ per person Ibizan cheese and cold cuts themed station 8€ per person Japanese tasting: sushi (makis, uramakis and nigiris) 2 pieces per person 12€ per person Oyster bar: French and Galician oyster tasting Minimum 50 pieces 7€ per piece Carved Iberian ham 850€ per piece	

The prices shown are per person, including VAT. Available for groups of 40 or more. Reception menus are not a substitute for lunch or dinner and last approximately one hour. Finger Buffet options have a duration of 1 hour and 30 minutes. All guests must choose the same menu.

	RECEPTION	FINGER FOOD OPTION 1	FINGER FOOD OPTION 2
FINGER FOOD OPTION 2 Design your own menu from a wide variety of options. Choose from: 1 Shot option 2 Cold appetizer options 2 Special cold appetizer options 2 Hot appetizer options 2 Special hot appetizer options 2 Dessert options Beverage package included 12 units in total 75 € SHOTS Bloody Mary shot with clam Roasted vegetable gazpacho with ham shavings and hard-boiled egg Apple and cucumber gazpacho Salmorejo with Iberian ham shavings Garlic white soup with coconut milk Melon soup with Iberian ham shavings	COLD APPETIZER Caprese skewer Sobrasada and honey tartlet Corvina ceviche Watermelon and feta cheese skewer Crispy escalivada with anchovy Vegetable gyoza with plum sauce Toasted bread with cured cheese and nuts Octopus salpicón with pickled vegetables Anchovy gildas Escalivada toast with tapenade SPECIAL COLD APPETIZER Pastrami pouch with hard-boiled egg and mustard cream Octopus with potato foam Lemon fish ceviche, kimchi cream and aji limo Steak tartare Roast beef blini with vegetables Foie gras tartlet with strawberry coulis Salmon tartare Tuna tiradito Iberian ham toast Smoked salmon toast	HOT APPETIZER Yakitori chicken skewer Scallop and pancetta skewer Satay pork skewers Chorizo croquette Roast beef and brie cheese mash Japanese gyozas Manchego ratatouille with crispy ham Grilled entrecote Mini truffle omelette Bechamel and boletus tartlet SPECIAL HOT APPETIZER Lamb skewer with yogurt sauce Mushroom and foie cream tartlet Panko-coated prawn with red sweet chili sauce Mini Angus burger Gua Bao bread with Iberian pancetta and kimchi sauce Sobrasada lollipops Prawn lollipop with coconut, coriander, and squid ink mayo Fish miniburger with lemon sauce	DESSERTS Red berry cheesecake Lemon pie Mini brownie with mascarpone cheese Tiramisu Mini Red Velvet Tarte Tatin CELLAR Water, soft drinks, and beers Analivia Verdejo white wine (D.O. Rueda) Condado de Oriza Roble red wine (D.O. Ribera del Duero) Coffee service €2 per person i Cellar options i Open bar options EXTRAS Extra reference 5€ per person Ibizan cheese and cold cuts themed station 8€ per person Japanese tasting: sushi (makis, uramakis and nigiris) 2 pieces per person 12€ per person Oyster bar: French and Galician oyster tasting Minimum 50 pieces 7€ per piece Carved Iberian ham 850€ per piece

The prices shown are per person, including VAT. Available for groups of 40 or more. Reception menus are not a substitute for lunch or dinner and last approximately one hour. Finger Buffet options have a duration of 1 hour and 30 minutes. All guests must choose the same menu.

COFFEE BREAKS

MORNING

- Coffee and milk, tea and infusions
- Assorted pastries:
 - Croissant, pain au chocolat, muffin
- Orange juice
- Water and soft drinks

Price per person16 €

Wraps and fruit station supplement8 €

AFTERNOON

- Coffee and milk, tea and infusions
- Assorted wraps:
 - Vegetable, cream cheese, turkey with cheese
- Pepper coca
- Water and soft drinks

Price per person16 €

Pastries and fruit station supplement8€

The prices shown are per person/unit and for an approximate duration of 30 minutes, including VAT. Available for groups of 20 or more staying at the hotel, to be held in Conference Rooms and Oval Terrace. Other locations may incur an additional charge.

OPEN BAR

OPEN BAR OPTION 1

- Water and soft drinks
- Beer
- Gin Larios 12
- Gin Larios Rosé
- Gin Bombay
- Rum Bacardí
- Rum Bacardí Spiced
- Rum Santa Teresa Gran Reserva
- Vodka Eristoff
- Vodka Stoli
- Vodka Stoli Hot
- Vodka Eristoff
- Whisky The Famous Grouse
- Whisky Dewar's
- Whisky Jim Beam
- Ibizan Herbs
- Bailey's
- Malibu

Price per hour	21 €
Extra hour	15 €

OPEN BAR OPTION 2

- Water and soft drinks
- Beer
- Royal Bliss Tonic Waters
- Gin Mare
- Gin Roku
- Gin Bombay Sapphire
- Rum Brugal 1888
- Rum Bacardí 8
- Rum Don Papa
- Vodka Belvedere
- Vodka Belvedere Blackberry & Lemongrass
- Vodka Belvedere Lemon & Basil
- Whisky Dewar's 12
- Whisky Glenmorangie Original
- Whisky Maker's Mark 46
- Tequila Patrón Silver
- Ibizan Herbs
- Bailey's
- Malibu
- Jägermeister

Price per hour	36 €
Extra hour	27 €

The prices shown are per person, including VAT. Available for groups of 20 or more staying at the hotel, to be held in La Sal, the garden next to La Sal, and Conference Rooms. Other locations may incur an additional charge.

SERVED MENUS

Design your own à la carte menu.

Choose from all available options:

1 appetizer

1 main course (meat or fish)

1 dessert

1 beverage package

All guests must choose the same menu.

Vegetarian menu options available.

APPETIZERS

- Vichyssoise

13€
- Bacon salad with hard-boiled egg, goat cheese, tomato, mustard, and honey

13€
- Caesar salad with roasted chicken and crispy bacon

16€
- Hummus and babaganoush with pita bread

17€
- Salmon carpaccio, feta cheese, and lamb's lettuce with yogurt dressing

19€
- Burratina with tomato and pesto

20€
- Beef carpaccio, arugula, and Parmesan

22€
- Quinoa salad with seasonal vegetables and raisins

19€

MAIN COURSES

- MEAT

• Chicken and bacon tournedo with vegetables and roasting juices

22€

• Iberian sirloin with old mustard crust, glazed onions, and mashed potato

23€

• Lamb shoulder in black beer sauce and mashed potato

25€

• BBQ pork ribs with glazed vegetables

24€

• Ibizan chicken breast with demi-glaze, potato millefeuille, and spinach cream

19€

• Beef tenderloin, brandy sauce, rosemary and thyme potatoes

28€

FISH

• Herb-crusted salmon, quinoa with vegetables and citrus sauce

25€

• Braised sea bass, tapenade, and vegetable ratatouille

23€

• Corvina fillet, mushroom fricassee, and pan-fried potatoes

33€

• Braised gilt-head bream fillet with Ratatouille

31€

• Grouper taco, chicken jus, parsley sponge, almond crisp, and baby vegetables

36€

• Swordfish loin, tomato gel, and wild rice chips

26€
- VEGETARIAN OPTIONS
- Cold beetroot cream

12€

• Zucchini ribbon salad with nuts and balsamic vinaigrette

14€

• Beetroot and orange carpaccio with citrus and cinnamon dressing

12€

• Fennel and grapefruit salad with candied walnuts

14€

• Stir-fried seaweed and leek couscous

18€

• Eggplant and tomato cannelloni

22€
- DESSERTS
- Cheesecake, mango, passion fruit, almonds, and lemon

9€

• Chocolate brownie, hazelnut, ganache, and strawberry-lime tartare

9€

• Tropical Pavlova

9€

• Carajillo: coffee mousse, Baileys cream, and coffee jelly with cocoa pieces

9€

• Chocolate cream, light coconut mousse, and raspberry gelée

9€
- CELLAR
- Water, soft drinks, and beers
- Analivia Verdejo white wine (D.O. Rueda)
- Condado de Oriza Roble red wine (D.O. Ribera del Duero) 15€
- Coffee service not included (supplement of €2 per person)
- EXTRAS
- Ibizan cheese and cold cuts themed station

8 € per person

Japanese tasting: sushi (makis, uramakis and nigiris)

12 € per person

Oyster bar: French and Galician oyster tasting (Minimum 50 pieces)

8 € per piece

Carved Iberian ham

850 € per piece
- The prices shown are per person, including VAT, and for an approximate duration of one and a half hours. Available for groups of 20 or more staying at the hotel, to be served at the Show Cooking La Sal Restaurant. Other locations may incur an additional charge.
- GRAND PALLADIUM HOTELS & RESORTS EN IBIZA
- Cellar options
- Open bar options
- SERVED MENUS 2025

GALA MENUS

Design your own à la carte menu.

Choose from all available options:

1 appetizer

1 main course (meat or fish)

1 dessert

1 beverage package

All guests must choose the same menu.

Vegetarian menu options available.

APPETIZER

- Bulgur salad, beetroot sauce, and garden vegetables
 - Spinach tortelloni with Parmesan cream and sage
 - Green leaf salad with duck, raspberries, and hoisin vinaigrette
 - Black tiger prawn salad with red fruits and tender sprouts
 - Prawn carpaccio, pecorino cream, and saffron oil
 - Foie sandwich, port wine reduction, and plum
 - Angus cheesecake with caramelized onion
 - Lobster salad, tomato tartare, and coral vinaigrette

23€

22€

27€

28€

31€

38€

32€

53€

MAIN COURSES

MEAT	
• Iberian sirloin with mushrooms, nyoca, and roasted sweet potato puree	29€
• Veal sirloin wrapped in Perigordine	34€
• Friesian loin medallions, duchess potatoes, confit asparagus, and beetroot soil	33€
• Suckling pig taco, truffled mashed potatoes, and confit shallots	35€
• Slow-cooked cheek, red pepper gel, jus, and vanilla pea puree	34€
• Rack of lamb, light bagna cauda, boletus, and asparagus	41€
FISH	
• Sea bream fillet, wrinkled potatoes, avocado mojo, and mint	34€
• Monkfish medallions, creamy sweet potato, and plantain chips	36€
• Tuna loin, wasabi meringue, hazelnut crumble, and crystal pear	35€
• Turbot taco with olivada on ratatouille	39€
• Wild seabass taco, vegetables, butter, and sage	42€
• Lobster, eggs, and fried potatoes	63€

VEGETARIAN OPTIONS

• Crispy tofu skewers with black sesame and quinoa pilaf salad	14€
• Rice with coconut cream and spiced tofu	18€
• White asparagus salad, sun-dried tomato, crispy sesame tofu, and Parmesan	19€
• Boletus risotto, mascarpone butter, clarified butter, and cured egg yolk	22€

DESSERTS

- Cheesecake with Cabrales cheese and white chocolate
 - Vanilla solo: vanilla textures, yuzu, lime, and grapefruit gels
 - Tarte tatin with vanilla ice cream
 - Passion fruit panna cotta with walnut crumble
 - Vanilla cream millefeuille with ruby chocolate ganache

10€

10€

10€

10€

10€

CELLAR

Water, soft drinks, and beers

Analivia Verdejo white wine (D.O. Rueda)

Condado de Oriza Roble red wine (D.O. Ribera del Duero) 15€

Coffee service not included (supplement of €2 per person)

EXTRAS

Ibizan cheese and cold cuts themed station	8 € per person
Japanese tasting: sushi (makis, uramakis and nigiris)	12 € per person
Oyster bar: French and Galician oyster tasting (Minimum 50 pieces)	8 € per piece
Carved Iberian ham	850 € per piece

The prices shown are per person, including VAT, with an approximate duration of 2 hours. Available for groups of 20 or more staying at the hotel, to be served at La Sal Restaurant. Other locations may incur an additional charge.

CELLAR OPTIONS

OPTION 1

- Water, soft drinks, and beers
- Pulpo white wine (D.O. Rías Baixas)
- Condado de Oriza Crianza red wine (D.O. Ribera del Duero)
- Coffee service included

Price per person25 €

OPTION 2

- Water, soft drinks, and beers
- Javier Sanz Verdejo white wine (D.O. Rueda)
- Tempranillo by Artadi red wine (D.O. Rioja)
- Coffee service included

Price per person32 €

SPARKLING WINE & CHAMPAGNE

- | | |
|---|-----|
| • Cava Sogas & Mascaró (D.O. Cava) | 7€ |
| • Juvé i Camps Cinta Púrpura (D.O. Cava) | 15€ |
| • Moët & Chandon Brut Imperial (A.O.C. Champagne) | 31€ |

The prices shown are per person, including VAT. Available for groups of 20 or more staying at the hotel.

WHAT IS THE ESTIMATED DURATION OF AN EVENT?

It varies depending on the service booked. For Welcome drinks and Coffee breaks, the approximate duration is 30 minutes. For menus in our outlets and the Finger food option, duration is 1 and a half hours. The Gala Menu is estimated to last 2 hours. Open bars are contracted by the hour.

HOW MANY PEOPLE CAN I HOST AT MY EVENT?

We offer our menus for groups starting from 20 people. Depending on the location and event, we can cater for up to 700 people.

WHAT TYPE OF SETUPS ARE AVAILABLE?

Our venues have a preset setup. It is possible to arrange a gala setup, but this adds an additional charge. This setup is included in the Gala Menu.

HOW CAN I MAKE A RESERVATION?

Simply confirm your desired date, and we will prepare a document with the agreement. Our bank details are provided on the form, and once the first deposit is paid, the event will be confirmed.

WHAT HAPPENS TO MY EVENT IN CASE OF BAD WEATHER?

We have different outlets available so that you can host your event stress-free.

WHO WILL BE THE ONE COORDINATING THE EVENT?

One person from the MICE team in the hotel, along with our restaurant managers, who will assist and advise you before and during the event.

WHAT ABOUT COORDINATING MUSIC?

Our venues have a preset music selection. However, it is possible to hire a DJ for an additional charge, depending on the event's location.

WHAT ABOUT DECORATION?

Special decoration for the tables and any other type of decoration can be arranged by the customer itself.



GRAND PALLADIUM

HOTELS & RESORTS

ITS EVERYTHING YOU LOVE

MICE Sales Office

+34 971 396 734 · mice.ibiza@palladiumhotelgroup.com

PALLADIUM
HOTEL GROUP

PALLADIUMHOTELGROUP.COM