

OCEAN



DRIVE

WEDDINGS

Gastro menu for your big day.

“IBIZA” MENU

Cocktail and themed food stations.

- Up to 150 people.
- €120 per person.
- Welcome drinks, a cocktail with 10 appetizers, and 2 food stations.
- Wine cellar selection, water, soft drinks, beer, and cava.

“TALAMANCA” MENU

Cocktail and traditional menu.

- Up to 60 people.
- 150€ per person.
- Welcome drinks, a cocktail with 6 appetizers, 1 starter, 2 main courses, and 1 dessert.
- Wine cellar selection, water, soft drinks, beer, and cava.

- All prices are per person, VAT included.
- The gastronomic offerings are subject to change based on availability and seasonality.
- Menus can be customized upon request. We offer options for vegetarians and for food allergies and intolerances.



“IBIZA” MENU

To choose from the following canapés:
(Our recommendation: a minimum of 4 cold, 4 hot, and 2 dessert options)

COLD CANAPÉS

Strawberry gazpacho with crab tartare • Avocado and jalapeño gazpacho •
Chilled melon and mint soup • Fish ceviche with tiger's milk, passion fruit, and coconut •
Smoked salmon blinis with cream cheese • Tuna tataki with pico de gallo, wasabi mayo, and ice cream •
Mini focaccia with Mahón cheese and quince jelly • Mini toast with Iberian ham and tomato bread •
Mini focaccia with burrata, foie gras, truffle sauce, and Genoese pesto • Mini toast with steak tartare •
Mozzarella, cherry tomato, and pesto skewer • Assorted savory cones (guacamole, hummus, cream cheese, pesto)

HOT CANAPÉS

Panko-crusted shrimp skewer with sweet chili mayo • Teriyaki chicken skewer •
Iberian ham croquettes • OD mini black Angus burger • Crispy chicken mini burger •
Crispy shrimp “sam” with kimchi mayo • Octopus and jalapeño quesadillas •
Chicken quesadillas with pico de gallo, pineapple, and chipotle mayo • Teriyaki salmon cubes with orange essence •
Octopus with sobrasada mayo and kimchi • Crispy suckling pig “sam” with foie gras, mango emulsion, and yellow chili

SWEET BITES

Cheesecake • Fruit skewer with chocolate •
Macaron tasting • Chocolate brownie with custard • Carrot cake •
Dessert tasting

All prices are per person, VAT included.
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“IBIZA” MENU

Themed food station

2 Stations to choose from. The stations are set up on long tables with themed decorations.

SPANISH CORNER

“Travelling North to South”

ASIAN CORNER

“From Japan to Vietnam”

BARBACUE CORNER

“American Feeling”

ITALIAN CORNER

“La Vita e Bella”

MEXICAN CORNER

“From Mexico to South America”

CHEESE TABLE

Each extra station has an added cost of 15€.

Other available options (upon request, additional charge):

Jamón cutter

Oysters

Sushiman

Aperol Sprit Station

Cocktail bar

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“TALAMANCA” MENU

COCKTAIL

To choose from the following canapés:
(Our recommendation: a minimum of 3 cold and 3 hot options)

COLD CANAPÉS

Strawberry gazpacho with crab tartare • Avocado and jalapeño gazpacho •
Chilled melon and mint soup • Fish ceviche with tiger's milk, passion fruit, and coconut •
Smoked salmon blinis with cream cheese • Tuna tataki with pico de gallo, wasabi mayo, and ice cream •
Mini focaccia with Mahón cheese and quince jelly • Toast with Iberian ham and tomato bread •
Mini focaccia with burrata, foie gras, truffle sauce, and Genoese pesto • Caesar salad •
Mini toast with steak tartare • Mozzarella, cherry tomato, and pesto skewer

HOT CANAPÉS

Panko-crusted shrimp skewer with sweet chili mayo • Teriyaki chicken skewer • Iberian ham croquettes •
OD mini black Angus burger • Crispy chicken mini burger • Crispy shrimp “sam” with kimchi mayo •
Octopus and jalapeño quesadillas • Chicken quesadillas with pico de gallo, pineapple, and chipotle mayo •
Teriyaki salmon cubes with orange essence • Octopus skewer with sobrasada mayo and kimchi •
Crispy suckling pig “sam” with foie gras, mango emulsion, and yellow chili

Todos los precios son por persona, IVA incluido.

La oferta gastronómica está sujeta a cambios dependiendo de la disponibilidad y temporada.

Los menús se pueden personalizar a petición. Disponemos de opciones
para vegetarianos y alergias e intolerancias alimentarias.

“TALAMANCA” MENU

MENU

To be selected in advance from the following options.

APPETIZER

Bluefin tuna tiradito with pico de gallo, wasabi mayo, and pistachio ice cream
Crispy prawn with kimchi and orange sauce

STARTER

1 per person or 2 to share

Burrata with seasonal tomatoes and Genovese pesto
Acorn-fed Iberian ham with tomato bread
Prawn salad with smoked salmon, mustard sauce, and arugula
Grilled watermelon tataki with boletus mushrooms and shiso leaf chips

MAIN DISHES 2 per person

Grouper with beetroot and strawberry cream, served with seasonal vegetables
Confited cod with leek purée
Teriyaki salmon with coconut milk and orange essence
Beef cheeks with seasonal mushrooms and foie gras
Lamb terrine with mint pea purée
Sirloin with Ibiza herb butter, baby potatoes, and padrón peppers

DESSERT 1 per person

Mahon cheese and pistachio cheesecake
Brownie with hazelnut ice cream and pastry cream

All prices are per person, VAT included.

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CHILDREN'S MENU

From 4 to 12 years

COCKTAIL OR CHILDREN'S TABLE

Grissinis with ham and cheese
Mini pizzas
Croquettes
Marinated chicken fingers
Mini OD burgers
Homemade fries
Chocolate brownie
Ice cream
Water and soft drinks available throughout the day

50€

The children's menu can also be customized.

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DRINKS

WELCOME TABLE

Water, flavored waters, and lemonade.

AFTER THE CEREMONY

Wine (same selection as for dinner), water, soft drinks, beer, and cava, unlimited for 1 hour.

DINNER

Water, soft drinks, national beer, unlimited.

Wine (half a bottle per person).

Toasts with cava and a selection of liquors.

Coffee, infusions: supplement €3.

WINE CELLAR

White wine:

Example: Vicent Grall Sancerre Silex Tradition, Sauvignon Blanc D.O. Sancerre.

Red wine:

Example: Ramón Bilbao, Tempranillo D.O. Rioja.

Rosé wine:

Example: Roselito, Tinto Fino D.O. Ribera del Duero.

During the menu tasting, our maître sommelier will offer wines from different ranges for your selection.

All prices are per person, VAT included.

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PIROPO CLUB

OPTION A

Open bar for 3 hours / 80€ per person.

Water, soft drinks, beer, and mixed drinks.

Spirits:

Vodka: Eristoff, Absolut.

Rum: Bacardi Carta Negra, Havana Club 3 years.

Whiskey: Dewars White Label, Jack Daniels.

Gin: Bombay Dry, Tanqueray, Gordon's Pink.

Tequila

Ibizan herbs

OPTION B

Open bar for 3 hours / 95€ per person.

Water, soft drinks, beer, and mixed drinks.

Spirits:

Vodka: Grey Goose, Belvedere.

Rum: Santa Teresa, Havana Club 7 años.

Whiskey: Dewar's 12, Johnnie Walker Gold Label.

Gin: Hendrick's, Seagram's.

Tequila

Ibizan herbs

Jagermeister

In case of unavailability of the contracted brands, they will be replaced with similar alternatives.

From the fourth hour onwards, a special price per person and per hour will apply.

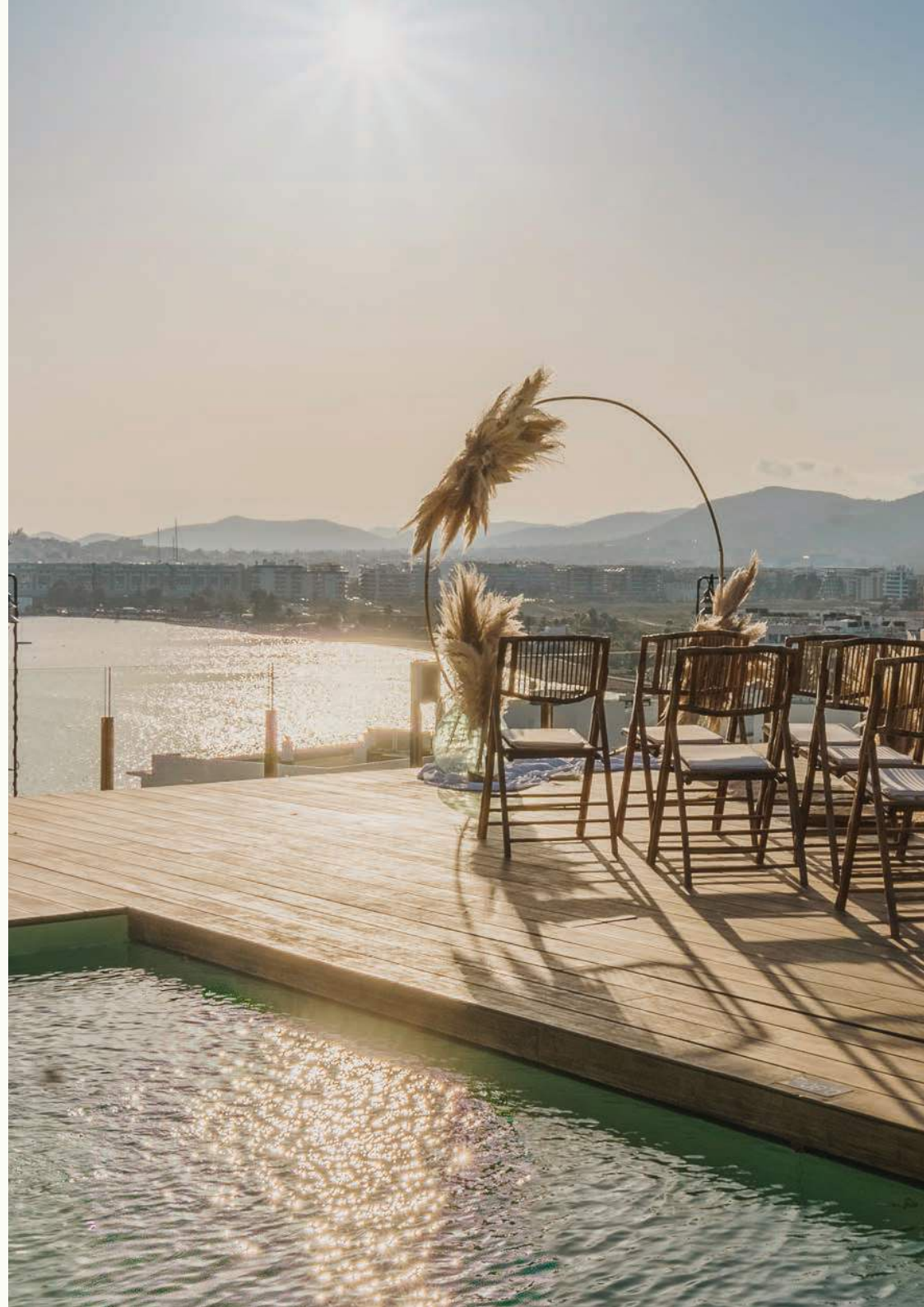
Maximum of 120 people / Available until 5 am.

piropo club



GENERAL TERMS AND CONDITIONS

- All our rates are valid for a minimum of 40 people. For fewer guests, please consult the privatization supplement.
- A 20% deposit is required to confirm the event and secure the date. No date will be reserved without prior deposit payment.
- The remaining balance must be paid 30 days before the wedding day.
- In case of bad weather, the event will be moved to the Lounge Vertical Garden and the main restaurant.



Contact

Marga Ballesta, Responsable de eventos y grupos
sales.odtalamanca@od-hotels.com | +34 676 864 286

Bárbara Calzada, Directora de Ocean Drive Talamanca
barbara.calzada@od-hotels.com | +34 636 231 539

OD Hotels

Carrer de Jaume I, 07817, Sant Jordi de ses Salines, Ibiza
www.od-hotels.com | +34 971 59 12 14

(Barcelona)
OCEAN *(Sevilla)* **DRIVE**
(Ibiza)
(Madrid)
(Talamanca)

OCEAN *(Ibiza)* DRIVE

+34 971 318 112
odoceandrive@od-hotels.com
oceandriveibiza.com

OCEAN *(Talamanca)* DRIVE

+34 971 311 962
odtalamanca@od-hotels.com
oceandrivetalamanca.com

OCEAN *(Can Jaume)* DRIVE

+34 971 318 855
odcanjaume@od-hotels.com
odcanjaume.com

OCEAN *(Madrid)* DRIVE

+34 910 882 804
booking.odmadrid@od-hotels.com
oceandrivemadrid.com



+34 935 500 000
info@hotelespanya.com
hotelespanya.com

OCEAN *(Sevilla)* DRIVE

+34 955 445 505
odsevilla@od-hotels.com
oceandrivesevilla.com

Thank you