OCEAN *(Talamanca)* DRIVE

*Celebrate your big day at Ocean Drive Talamanca 5**

The place in Ibiza where your wedding has it all.

Located just 15 minutes from the airport, a few steps from the beach, and only 10 minutes from the heart of Ibiza, Ocean Drive Talamanca 5* provides an exceptional setting where every aspect of your wedding can be enjoyed in one place: accommodation, ceremony, cocktail reception, banquet, and party until 5 a.m.

Celebrate with panoramic sea views, outstanding cuisine, and a highly professional team dedicated to making your special day a truly flawless experience.

Your wedding with the best views of Ibiza.

Celebrate your special day on our exclusive rooftop, with breathtaking views of the sea and Dalt Vila, Ibiza's iconic old town and UNESCO World Heritage Site.

We offer a range of options to bring your dream wedding to life: A sophisticated, traditional celebration with cocktail reception and seated dinner (up to 70 guests), or a more vibrant and informal experience with food stations of your choosing, and unlimited cocktails (up to 150 guests).

Enjoy the flexibility to design your event your way, in a truly unique setting where the sky and the sea create the perfect backdrop for your story.

Everything you need for a seamless wedding from start to finish.

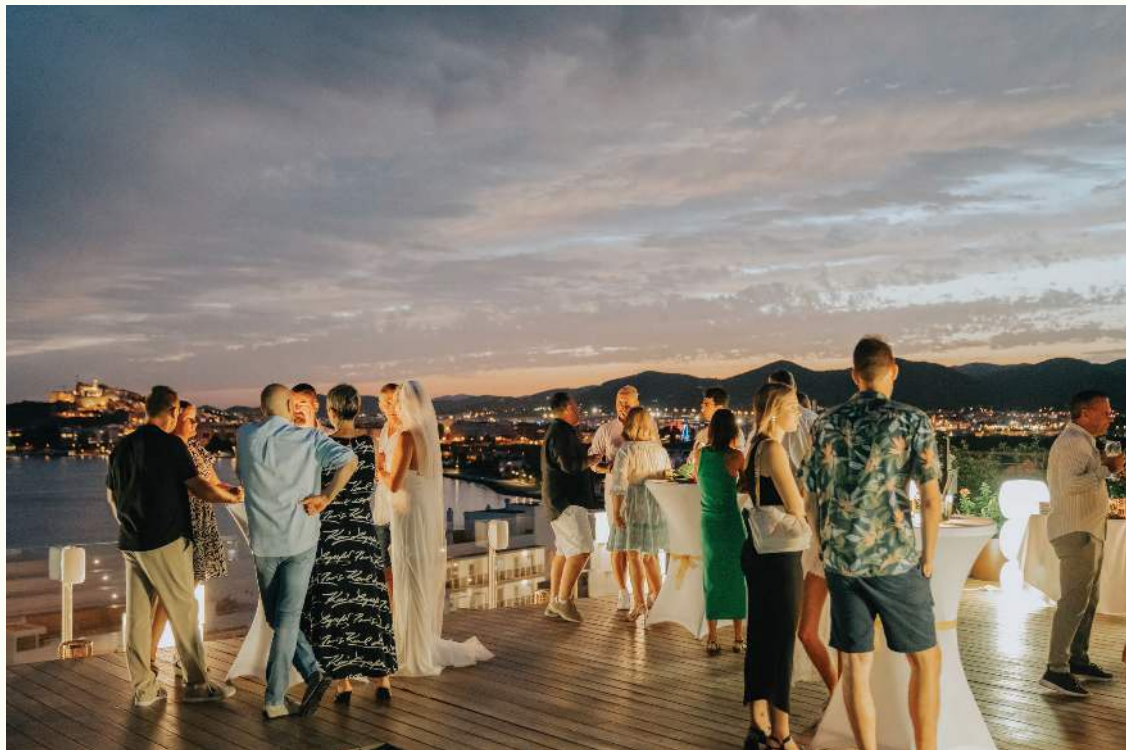
We don’t just create unforgettable weddings.
We also specialise in proposals, vow renewals, pre-wedding dinners or cocktails, and intimate post-wedding meals.

Every detail is carefully tailored to you, with the charm of the sea, exceptional views, and attentive service that transforms each celebration into a truly unique experience.

To complete your celebration, we offer a carefully curated selection of trusted partners: We can recommend wedding planners who take care of every detail, from invitations to cake design, as well as leading professionals in floral decoration, make-up and hairstyling, live music, DJs, photography, and videography.

Everything you need to ensure your wedding is flawless from start to finish.

We also provide a private bridal area for the bride and her bridesmaids, an exclusive space to share intimate moments of preparation, makeup, and good wishes before the celebration begins.



Everything you need in one place.

At Ocean Drive Talamanca, your entire celebration takes place in one venue: ceremony, cocktail, banquet, and a spectacular party at our exclusive Piropo Club, right inside the hotel.

Enjoy a seamless experience from the welcome drink to the last dance, with no transfers and the option to extend the party until sunrise.

NOON PROPOSAL

From 12:30h: Arrival and Welcome Drinks.
13:30h: Ceremony.
14:00h: Cocktail and pictures.
15:00h: Lunch, surprises and speech.
17:00h: Dessert, cake and first dance.
17:30h: The party continues at Piropo Club.

EVENING PROPOSAL

From 17:30h: Arrival and Welcome Drinks.
18:30h: Ceremony.
19:00h: Cocktail and pictures.
20:00h: Dinner, surprises and speech.
22:00h: Dessert, cake and first dance.
22:30h: The party continues at Piropo Club.

Included in your special day.

Each of our packages is designed to ensure a perfect day, where every detail matters and every moment feels special, including:

Welcome table, beautifully decorated and served with infused waters and handcrafted lemonade.

Background music, to create the ideal atmosphere.

Personalised menus.

Complimentary parking for up to 10 vehicles on the day of the event.

Wedding night in a Superior Room with romantic amenities.

Get ready Room, a dedicated space for the groom to prepare for this special day.

Gourmet breakfast in the room, the best possible start for the newlyweds.

Exclusive 25% discount on accommodation for your guests.

Menu tasting for 4 people with personalised culinary guidance.

Our team will coordinate every aspect of your event, from cuisine and service to the set-up of each space, with a dedicated in-house coordinator ensuring everything unfolds exactly as you envisioned.

The day before "I do"
Pre-wedding celebration

To choose from the following selection:

Cold Gourmet Miniatures

Strawberry gazpacho with crab tartare.
Crispy totopo with smooth guacamole.
Steak tartare toast.
Salmon tartare with avocado and mango.
Truffle cream cheese tartlet with sesame seeds.
Iberian ham with bread and tomato.

Hot Gourmet Miniatures

Assorted gyozas: vegetable, chicken, and prawn.
Prawn in panko with sriracha and orange mayo.
Creamy Iberian ham croquettes.
Octopus with sobrasada and kimchi mayo.
Mini Black Angus burger.

Sweet Bites

Artisanal assortment of macarons.
Chocolate brownie with custard cream.
Cheesecake with mango jam.
Seasonal fruit skewers.

Beverages

Mineral water, beer, soft drinks, white, red and rosé wine,
and our artisanal cava sangria

Service duration: 2 hours
Option 1: 8 appetizers (€80 p.p.)
Option 2: 10 appetizers (€90 p.p.)

All prices are per person, VAT included.
The gastronomic offering is subject to change depending on availability and seasonality.
Menus can be customized upon request. Vegetarian options, as well as alternatives for allergies and food intolerances are available.

Ways to complete your celebration.

Extra Hour

€16 per person / hour

Includes: white, red and rosé wine, cava, water, beer, and soft drinks.

Open Bar

€26 per person / hour

Includes: white, red and rosé wine, mixed drinks, water, beer, and soft drinks.

Food Corners

From €20 per person

An ideal proposal to surprise your guests with unique gastronomic corners.

Service duration: 2 hours

Food Corners

Spanish Food Corner
"Olé"

Italian Food Corner
"La vita è bella"

Asian Food Corner
"Bambu forest"

Mexican Food Corner
"Doña Lupita´s flavors"

Information

The event takes place in a private area of the OD Sky Bar, located on the sixth floor of the hotel, offering stunning views over Talamanca Bay.

Ask about our children's menu for kids aged 3 to 12.

And for those who wish to keep celebrating, there's the option to continue the party at our exclusive Piropo Club.

Service duration: 2 hours

All prices are per person, VAT included.
The gastronomic offering is subject to change depending on availability and seasonality.
Menus can be customized upon request. Vegetarian options, as well as alternatives for allergies and food intolerances are available.

Our wedding menu options.

A creative culinary proposal that fuses Mediterranean essence with touches of international cuisine. Fresh, local, and sophisticated flavors come together with modern techniques to surprise in every bite. Premium ingredients, products from Ibiza, and presentations full of color and texture.

Dalt Vila Menu

Cocktail and Themed Food Corners

Up to 150 guests

- €150 per person.
- Includes a welcome drink, cocktail with 10 appetizers, and 2 food stations.
- Cellar with white, red, and rosé wines, water, soft drinks, beer, and cava.

Service duration: 3 hours.

Bahía de Talamanca Menu

Cocktail and Gala Dinner

Up to 60 guests

- €170 per person (Menu 1) or €190 per person (Menu 2)
- Includes a welcome drink, cocktail with 6 appetizers, 1 starter, 2 main courses, and 1 dessert.
- Cellar with white, red, and rosé wines, water, soft drinks, beer, and cava.

Service duration: 3 hours.

All prices are per person, VAT included.
The gastronomic offering is subject to change depending on availability and seasonality.
Menus can be customized upon request. Vegetarian options, as well as alternatives for allergies and food intolerances are available.

Dalt Vila Menu

Cocktail

To choose from the following selection:
Our recommendation: at least 4 cold, 4 hot, and 2 desserts.

Cold Gourmet Miniatures

Strawberry gazpacho with anchovy gilda • Passion fruit gazpacho with coffee foam • Bloody Mary with burrata mousse •
Smoked salmon blinis with cream cheese and tobiko roe • Iberian ham toast with tomato bread • Mini burrata pizza with tomato jam and pesto •
Mini brioche with steak tartare and miso mayonnaise • Mini brioche with smoked salmon and truffle • Amberjack tataki with Ibiza carob teriyaki and flaó ice cream • Bluefin tuna tataki with pico de gallo and pistachio ice cream •
Marinated bluefin tuna tacos with soy, chipotle mayo, and leek chips • Amberjack tacos with lime mayo and mint ice cream •
Mozzarella, cherry tomato, and pesto skewer • Panipuri filled with red prawn tartare and seafood foam

Hot Gourmet Miniatures

Free-range chicken croquette with truffle mayonnaise • Bullit de peix croquette — a tribute to Ibiza's culinary tradition •
Vegetable gyozas with wakame and chicken gyozas • Teriyaki chicken and curried vegetable skewers •
Vegetable and mango sam, and prawn sam in panko with spicy mayonnaise • Cauliflower quesadilla with miso, and chicken quesadilla with pico de gallo and chipotle • Lamb cubes with pea and mint purée • Amberjack cubes with leek purée •
Braised beef cheek with foie gras and truffled parmentier • Octopus with beetroot purée and kimchi–orange mayonnaise

Sweet Bites

Mahón cheese cheesecake • Mini tartlet of Ibizan flaó • Fresh fruit skewer with chocolate sauce
Macaron tasting selection • Chocolate brownie with custard cream and white chocolate sauce •
Carrot cake with carrot and citrus ice cream • Assorted mini desserts selection

All prices are per person, VAT included.
The gastronomic offering is subject to change depending on availability and seasonality.
Menus can be customized upon request. Vegetarian options, as well as alternatives for allergies and food intolerances are available.

Dalt Vila Menu

2 food corners to choose

Mexican Food Corner

"Doña Lupita's flavors"

Guacamole with Totopos • Quesadillas and burritos • Shredded beef with mole sauce • Variety of tacos • Nachos with meat and cheese • Traditional enchiladas

Asian Food Corner

"Bambú Forest"

Assorted Sushi and Edamame • Spring rolls • Stir-fried noodles with vegetables • Selection of gyozas • Peking duck • Ginger chicken • Beef with oyster sauce

Italian Food Corner

"La vita è bella"

Selection of Italian Cheeses • Pasta salad with pesto • Gnocchi al pomodoro • Rigatoni with mushroom and truffle sauce Assortment of artisanal pizzas • Traditional-style porchetta • Freshly baked focaccia

Spanish Food Corner

"Olé"

Bread with Tomato and Alioli • Assorted Iberian cold cuts and Spanish cheeses • Iberian ham croquettes • Traditional Spanish omelette (tortilla de patatas) Anchovies and white anchovies in vinegar • Garlic prawns • Pulpo a la gallega (Galician-style octopus) • Patatas bravas • Txistorra (spicy Basque sausage) • Andalusian style calamari • Crispy pork belly

Each additional station has a cost of €20.

Additional Experiences

(supplement, upon request)

Iberian ham carving station - Oyster corner - Live Sushiman -
Aperol Spritz corner and premium cocktail bar

All prices are per person, VAT included.
The gastronomic offering is subject to change depending on availability and seasonality.
Menus can be customized upon request. Vegetarian options, as well as alternatives for allergies and food intolerances are available.

Bahía De Talamanca Menu 1

Cocktail

To choose from the following canapés:
Our recommendation: at least 3 cold and 3 hot.

Cold Gourmet Miniatures

Strawberry gazpacho with anchovy gilda • Passion fruit gazpacho with coffee foam • Bloody Mary with burrata mousse • Smoked salmon blinis with cream cheese and tobiko roe • Iberian ham toast with tomato bread • Mini burrata pizza with tomato jam and pesto • Mini brioche with steak tartare and miso mayonnaise • Mini brioche with smoked salmon and truffle • Amberjack tataki with Ibiza carob teriyaki and flaó ice cream • Bluefin tuna tataki with pico de gallo and pistachio ice cream • Marinated bluefin tuna tacos with soy, chipotle mayo, and leek chips • Amberjack tacos with lime mayo and mint ice cream • Mozzarella, cherry tomato, and pesto skewer • Panipuri filled with red prawn tartare and seafood foam

Hot Gourmet Miniatures

Free-range chicken croquette with truffle mayonnaise • Bullit de peix croquette — a tribute to Ibiza's culinary tradition • Vegetable gyozas with wakame and chicken gyozas • Teriyaki chicken and curried vegetable skewers • Vegetable and mango sam, and prawn sam in panko with spicy mayonnaise • Cauliflower quesadilla with miso, and chicken quesadilla with pico de gallo and chipotle • Lamb cubes with pea and mint purée • Amberjack cubes with leek purée • Braised beef cheek with foie gras and truffled parmentier • Octopus with beetroot purée and kimchi–orange mayonnaise

All prices are per person, VAT included.
The gastronomic offering is subject to change depending on availability and seasonality.
Menus can be customized upon request. Vegetarian options, as well as alternatives for allergies and food intolerances are available.

Bahía De Talamanca Menu 1

Gala Dinner

To Start

Crispy red prawn ravioli with confit cherry tomatoes,
Ibiza honey, and a hint of fresh basil.

A Flavorful Appetizer

Santoña anchovy toast with aromatic coffee butter.

To Share

Selection of acorn-fed Iberian ham served with tomato bread.
Lobster salad with strawberries and a light vinaigrette.

Main Courses

Confit cod on a silky leek purée.
Lamb terrine with mint pea purée and reduced jus.

Sweet Finale

Warm brownie with hazelnut ice cream and white chocolate sauce.

All prices are per person, VAT included.
The gastronomic offering is subject to change depending on availability and seasonality.
Menus can be customized upon request. Vegetarian options, as well as alternatives for allergies and food intolerances are available.

Bahía De Talamanca Menu 2

Cocktail

To choose from the following canapés:
Our recommendation: at least 3 cold and 3 hot.

Cold Gourmet Miniatures

Strawberry gazpacho with anchovy gilda • Passion fruit gazpacho with coffee foam • Bloody Mary with burrata mousse • Smoked salmon blinis with cream cheese and tobiko roe • Iberian ham toast with tomato bread • Mini burrata pizza with tomato jam and pesto • Mini brioche with steak tartare and miso mayonnaise • Mini brioche with smoked salmon and truffle • Amberjack tataki with Ibiza carob teriyaki and flaó ice cream • Bluefin tuna tataki with pico de gallo and pistachio ice cream • Marinated bluefin tuna tacos with soy, chipotle mayo, and leek chips • Amberjack tacos with lime mayo and mint ice cream • Mozzarella, cherry tomato, and pesto skewer • Panipuri filled with red prawn tartare and seafood foam

Hot Gourmet Miniatures

Free-range chicken croquette with truffle mayonnaise • Bullit de peix croquette — a tribute to Ibiza's culinary tradition Vegetable gyozas with wakame and chicken gyozas • Teriyaki chicken and curried vegetable skewers • Vegetable and mango sam, and prawn sam in panko with spicy mayonnaise • Cauliflower quesadilla with miso, and chicken quesadilla with pico de gallo and chipotle • Lamb cubes with pea and mint purée • Amberjack cubes with leek purée • Braised beef cheek with foie gras and truffled parmentier • Octopus with beetroot purée and kimchi–orange mayonnaise

All prices are per person, VAT included.
The gastronomic offering is subject to change depending on availability and seasonality.
Menus can be customized upon request. Vegetarian options, as well as alternatives for allergies and food intolerances are available.

Bahía De Talamanca Menu 2

Gala Dinner

To Start

Crispy red prawn ravioli with confit cherry tomatoes,
Ibiza honey, and a hint of fresh basil.

A Bold Appetizer

Santoña anchovy toast with aromatic coffee butter.

To Share

Selection of acorn-fed Iberian ham with pan de cristal and tomato.
Fig carpaccio with creamy burrata and pistachio pesto.
Amberjack tataki with Ibiza carob teriyaki and artisanal flaó ice cream.

Main Courses

Sea bass with Thai sauce and wok-sautéed vegetables.
Glazed beef cheek with foie gras, mushroom sauce, and truffled parmentier.

Sweet Finale

Mahón cheese and pistachio cheesecake from Menorca on a crispy base.

All prices are per person, VAT included.
The gastronomic offering is subject to change depending on availability and seasonality.
Menus can be customized upon request. Vegetarian options, as well as alternatives for allergies and food intolerances are available.

Young Guests Menu

From 3 to 12 years old

To Start

Iberian ham croquettes with smooth béchamel.
Little gem salad with cherry tomatoes and Ibiza honey vinaigrette.
Pasta with homemade tomato sauce and fresh basil.

Main Course

Black Angus burger with melted cheese and rustic potatoes.
Oven-roasted boneless chicken thigh with baby potatoes.
Grilled salmon with seasonal vegetables.

Sweet Finale

Fresh seasonal fruit.
Chocolate brownie with vanilla ice cream.
Artisanal ice cream scoops.

Water, juices, and soft drinks included.
Select one option from each course to design your menu.

€50 per child

"Little Joys" Menu

From 1 to 2 years old

To Start

Smooth seasonal vegetable purée (carrot, zucchini, potato).
Pumpkin cream soup with extra virgin olive oil.
Soft French omelette.

Main Course

Chicken breast with steamed potatoes.
Steamed white fish with soft white rice.
Mini chicken meatballs with mashed potatoes.

Sweet Finale

Fresh seasonal fruit.
Creamy natural yogurt.

Water included.
Select one option from each course to design your menu.

€25 per child

All prices are per person, VAT included.
The gastronomic offering is subject to change depending on availability and seasonality.
Menus can be customized upon request. Vegetarian options, as well as alternatives for allergies and food intolerances are available.

Drinks to accompany the celebration.

A Warm Welcome
Natural and fruit-infused waters, accompanied by artisanal lemonade to greet your guests.

The Welcome Toast
A selection of wines, beer, soft drinks, cava, and mineral water served during a one-hour cocktail to celebrate the beginning of the evening.

During the Banquet
Service of mineral water, soft drinks, beer, and carefully selected wine to accompany each course. A cava toast followed by a selection of liqueurs, coffee, and herbal teas.

Additional Indulgences
French Champagne — €10 pp.
Classic cocktails, with or without alcohol: €7 pp.

During the menu tasting, our maître-sommelier will guide you in selecting the perfect wine, presenting a range of options tailored to your preferences.

All prices are per person, VAT included.
The gastronomic offering is subject to change depending on availability and seasonality.
Menus can be customized upon request. Vegetarian options, as well as alternatives for allergies and food intolerances are available.

A truly unique experience.

Make your celebration a truly unique experience by adding details that will make all the difference.

Artisanal wedding cake, custom-designed.

Sweet table, an irresistible corner for those with a sweet tooth.

Premium cocktail bar, featuring classic mixes and signature creations.

Iberian ham carving station, adding a touch of gourmet tradition.

Personalised floral decoration: tailored centerpieces, arches, and arrangements.

Elegant **seating plan design**, adapted to your chosen theme.

Additional decor to fill every corner with charm.

Live shows, **professional photography and video** to capture the essence of the moment.

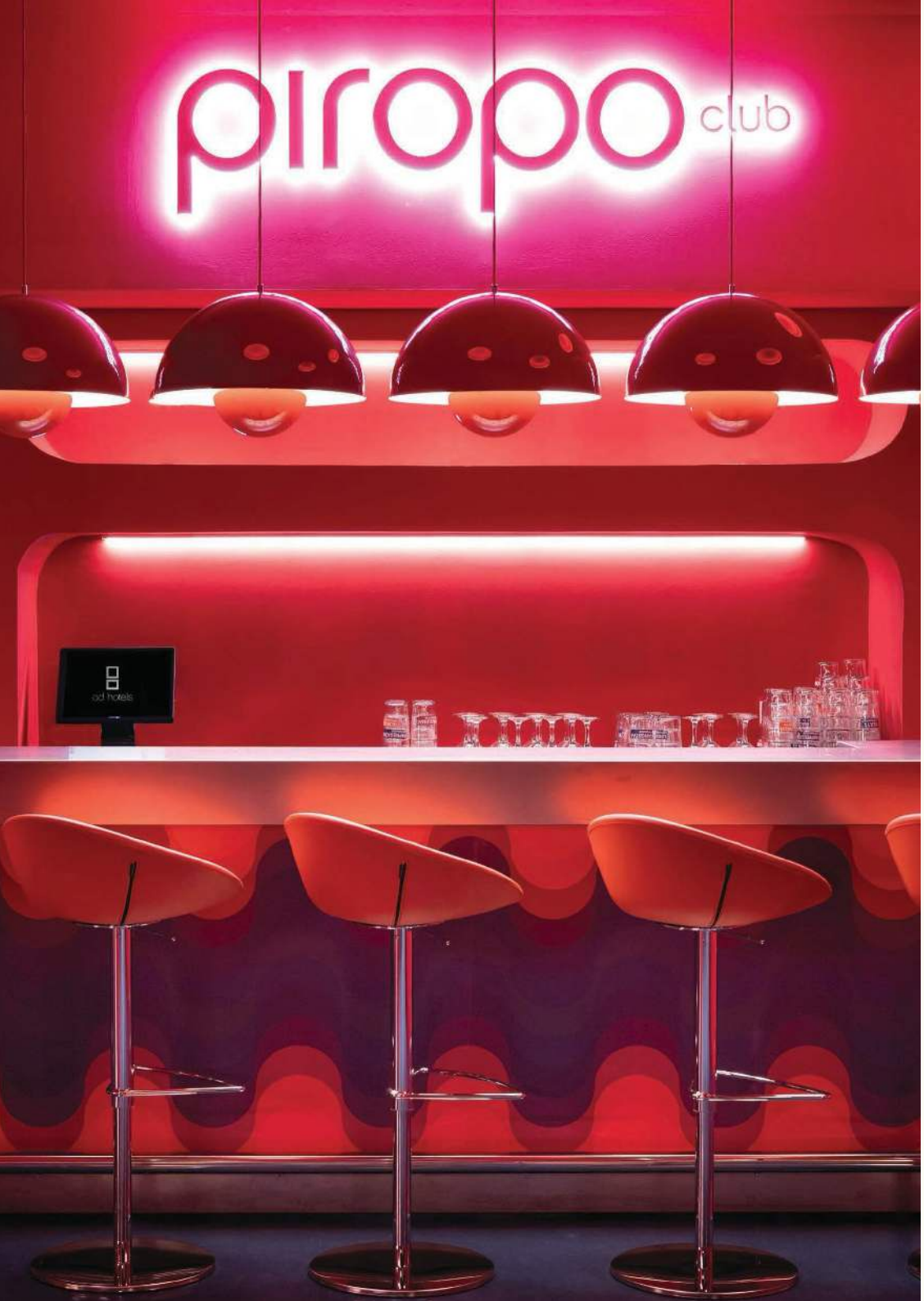
*Prices available upon request.

We also recommend working with a wedding planner to ensure every detail of your special day is simply perfect.

And when the night calls for more...

A celebration like this deserves to carry on, so we're delighted to invite you to continue the evening at Piropo Club, our vibrant nightlife spot inside Ocean Drive Talamanca 5*.
Inspired by the bold design of the 60s and 70s, the club brings together striking colors, retro flair, and an unmistakable energy, creating the perfect backdrop for an unforgettable night.


piropo club
piropo club



Open Bar "Let the Party Begin!"

Duration: 3 hours · Price: €80 per person
The perfect starting point to toast, dance, and celebrate under the Ibiza sky. Includes water, soft drinks, beer, and classic mixed drinks.

Spirits: Vodka Eristoff, Absolut · Rum Bacardí Carta Negra, Havana Club 3 Años · Whisky Dewar's White Label, Jack Daniel's · Gin Bombay Dry, Tanqueray, Gordon's Pink · Tequila · Hierbas Ibicencas.

Open Bar "Until the Sun Comes Up"

Duration: 3 hours · Price: €95 per person
The most vibrant experience of the night: rhythm, joy, and premium cocktails to keep the celebration going nonstop.
Includes water, soft drinks, beer, and mixed drinks.

Spirits: Vodka Grey Goose, Belvedere · Rum Santa Teresa, Havana Club 7 Años · Whisky Dewar's 12, Johnnie Walker Gold Label · Gin Hendrick's, Seagram's · Tequila · Hierbas Ibicencas and Jägermeister.

In case any brand is unavailable, it will be replaced with a similar quality option.
From the 4th hour onward, the price is reduced to €15 per person per hour (for both options).
Maximum: 120 people.
Service available until 5:00 a.m.
Security and cleaning services included.

Flavour and energy for early hours.

A proposal designed to recharge your energy with an irresistible touch.

Crispy toast with tomato and Iberian ham.

Smoked salmon blinis with cream cheese and tobiko roe.

Mini Black Angus burgers with truffle mayo and Mahón cheese.

Artisanal pizzas (Margherita, Fungi, and Diavola).

Assorted sweet desserts.

€26 per person

All prices are per person, VAT included.
The gastronomic offering is subject to change depending on availability and seasonality. Menus can be customized upon request. Vegetarian options, as well as alternatives for allergies and food intolerances, are available.

General conditions.

All our rates are valid for a minimum of 30 people.

A 20% deposit is required to confirm the event and secure the date. No date will be reserved without prior payment of the deposit.

The remaining balance must be settled 30 days before the wedding day.

In case of bad weather, the event will be moved to the Lounge Jardín Vertical and Main Restaurant.

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Thank you