



MENU & INCLUDED SERVICES

- Exclusivity of the restaurant from arrival until the end of the meal. This consists of the first 5 hours of the event. After this the open bar starts, which includes exclusivity of the venue per hour. We close the entire day for preparations.
- At La Escollera, you and your guests have the possibility to continue celebrating until 4h00h in the morning. We can host an event for a maximum of 9 hours.
- Beginning at sunrise, we setup the entire restaurant for you, beautifully decorating it to fit its natural surroundings using coarse salt from the salt flats, stunning lighting (even on the sea), and many candles and lanterns. The place looks like a fairytale! Of course, you are free to add your own decor or replace any of ours.
- There is a valet parking service for you and your guests
- The choice between a classic sit-down menu and a buffet (see below), with many delicious options.
- A tasting of the menu beforehand for 4 persons in which we also show you different options of decoration. Tastings are scheduled on non-holiday weekdays (normally after 16:00h, depending on the season). We encourage spreading the tasting over 2 days, as it is a lot of food to try! La Escollera is open all year.
- Table service with 1 waiter per 8 or 9 guests

The price for everything mentioned above would be, between:

30 – 39 guests: € 290 p.p.

40 – 49 guests: € 280 p.p.

50 – 59 guests: € 270 p.p.

60 – 69 guests: € 260 p.p.

70 – 79 guests: € 250 p.p.

80 – 89 guests: € 240 p.p.

90 – 99 guests: € 230 p.p.

100 – 109 guests: € 220 p.p.

110 – 119 guests: € 210 p.p.

120 – 129 guests: € 200 p.p.

130 – 139 guests: € 190 p.p.

140 – 149 guests: € 180 p.p.

150 – 159 guests: € 170 p.p.

From 160 up: € 165 p.p.

We have a professional sound installation with wireless microphones at your disposition, and a technician available throughout the day (please read the conditions thoroughly).

As an additional service, we put an apartment at your disposition as a couple during the venue. This comes in handy for sleepy children during the party, and some brides decide to prepare themselves here before the ceremony.

THE OPEN BAR

The open bar after dinner/late lunch includes exclusivity per hour of the restaurant.

Standard Open bar: €14 per person per hour (minimum total price per hour: €1.400)

Cocktail Open Bar: €16 p.p. per hour (minimum total price per hour: €1.600)

Premium Open Bar: €20 p.p. per hour (minimum total price per hour: €2.000)

See the menu and our conditions below for details.

THE CEREMONY

The price of a ceremony at La Escollera is €950.

This would include the choice between two lovely arches, 14 wooden benches with white upholstery (they sit up to around 65 persons; in our experience this makes for the exact right amount of people sitting/standing in order for the ceremony to be lovely and intimate), an aisle, and a second sound installation with microphone and speakers on site.

THE SOUND INSTALLATION

At La Escollera we have highly professional sound and lighting equipment. The rental fee for this is: **€1000 (10% IVA not included)**

You will find all the details below under 'Technical equipment.'

LA ESCOLLERA FOR YOURSELF

La Escollera only accommodates weddings with exclusivity of the venue regardless the number of guests, because the layout of the venue doesn't allow any different. Also, our experience has told us that a wedding needs to be celebrated only amongst beloved ones in order to be magic and for us to guarantee our full attention, love and service. Please keep in mind that we will only close La Escollera for a minimum spend (menu + open bar) of €21.000 from Monday to Thursday, €23.000 on a Friday or Saturday and €25.000 on a Sunday.

In August, the minimum price increases: €30.000 from Friday till Monday and €25.000 from Tuesday till Thursday.

SEE EXAMPLES OF OUR WEDDINGS

This is a link to our facebook wedding folder, which contains many photos:

<https://www.facebook.com/media/set/?set=a.404248369680673.1073741825.247562715349240&type=3> (the most recent photos are at the bottom)

And a lovely video of a wedding last summer: <https://vimeo.com/135284032>

Services that are not included are: transport, a DJ, a bridal cake, a photographer or a wedding celebrant, but we have an extensive list with great recommendations.

WEDDING MENUS

WELCOME

Kir Royal with Cava

Mineral water with Lemon and Fresh Mint

APERITIF AFTER THE CEREMONY

Chicken Croquettes *Croquetas de Pollo*

Beet Gazpacho shot (vegan) *Gazpacho de remolacha*

Shrimp Tempura with fresh Fruit *Tempura de gamba y Fruta fresca*

Oven baked Vegetable Roll *Crujiente de Verduras (v)*

A variety of crispy Californian Sushi (also available vegan) *Sushi Californiano Crujiente*
 Fennel cream with a Shrimp lollipop *Crema de hinojo con piruleta de gamba*
 Tuna Tartar spoon *Tartar de atún*
 Salmon Tartar spoon *Tartar de salmón*
 Potato and Mushroom Brochette (v) *Piruleta de bolitas de patatas con salsa de setas*
 Anchovy Tempura with Chive oil and a “Piquillo” pepper *Boquerones en tempura con Aire de Piquillo y Aceite de Cebollino*
 Cod Croquettes *Bomba de bacalao*
 Salmorejo shot; creamy Gazpacho (v) *Chupito de salmorejo*
 Avocado Mousse with Salmon Cone *Cucurucho de Mousse de Aguacate con Salmón*
 Goat Cheese Mousse with Cherry jam Cone (v) *Cucurucho con Mousse de Queso de cabra con confitura de Cereza*
 Rambutan Cone *Cucurucho con Rambutan*
 Brie Cheese Bonbon in a coat of Panca (v) *Bombón de Queso Brea con Panca*
 Bluefin Tuna with violet Potato Chips *Prensado de Atún Rojo con Chips de Patatas violetas*
 Parmezano cookies with Smoked Anchovy and Curry mayonnaise *Galletas de Parmezano con Mayonesa al Curry y Anchoa*
Ahumada
 Falafel (vegan) *Falafel*
 Cabbage rolls (vegan) *Rollitos de col*
 Vegetable and Tofu Skewer (vegan) *Pinchos de Hortalizas y Tofu*
 Sweet Potato Balls (vegan) *Bolitas de Boniato*
 Broccoli with Garlic and Sesame oil (vegan) *Brócoli con Ajo y Aceite de Sésamo*

Please choose a selection of 18 to taste (a total of 12 will be chosen after the tasting for your wedding).

Special appetizers

- Iberico acorn ham station, served with tomato & olive oil bread, cut on the spot by a ham cutter:
 - house ham, €850 per ham
 - Joselito €1600 per ham
- Station with “Arroz ciego”; fish and seafood paella without shells, price per person on request.
- Fresh oysters opened on the spot by the Oysterman who will be walking through your guests, price per person on request.

Drinks during aperitif

Kir Royal with Roger de Flor Cava, chosen wines and Heineken beer,
 Mineral water with Lemon and Fresh Mint
 Sangria de cava: €8 p.p. per hour
 Other cocktails: €12 p.p. per hour
 Prices per bottle on request for French Champagne.

CLASSIC SIT-DOWN DINNER

Starter

Please choose 4 or 5 to try during the tasting, to be confirmed 10 days prior to the tasting:

Goat Cheese and fresh Fruit salad with sweet Balsamic glaze (v)
Ensalada de Queso de cabra a la plancha con Fruta Fresca

Arugula Salad with Parmesan cheese and Duck ham in a Raisin vinaigrette
Ensalada de Rucula, Parmesano y Jamón de pato en vinagreta de uvas pasas

Melon roses with “Iberico” acorn Ham on a bed of Greens (vegan version available)

Ensalada de rosas de Melón con Jamón en una cama de vegetales

Burratina with Tomato and Avocado (v)

Burratina con Tomate y Aguacate

Shrimp and Fresh Fruit Salad with a hint of Cocktail sauce

Ensalada de gamba y Fruta fresca con un toque de salsa Rosa

Tuna Carpaccio with Ginger and Tomato Vinaigrette

Carpaccio atún con vinagreta de Jengibre y Tomate

Quinoa salad with Mango and Avocado (vegan)

Ensalada de Quinoa con Mango y Aguacate

North African Tabbouleh with Fresh Herbs (vegan)

Taboulé del norte de Africa con Hierbas frescas

Carabiniero salad with Vinaigrette of its own gravy + €18 p.p.

Ensalada de carabineros en vinagreta de su propio jugo

Blue Lobster salad with Vinaigrette of its own gravy + €20 p.p.

Ensalada bogavante con vinagreta de su propio jugo

Main Course

Please choose 4 or 5 to try during the tasting, to be confirmed 10 days prior to the tasting:

Paella with Fish and Seafood

Paella de Pescado y Marisco

Vegetable Paella with Rosemary and Black Trumpet Mushrooms (vegan)

Paella de Vegetales con Romero y Trompeta Negra (vegano)

Grilled Farmers Tenderloin steak in Española sauce with poor man’s Potatoes and sautéed vegetables

Solomillo de ternera de pasto a la brasa con Salsa Española, Patatas a lo pobre y Vegetales salteados

Grilled Farmers Tenderloin steak in Port wine sauce with mashed Potatoes and Apple

Solomillo de ternera de pasto a la brasa al Oporto con Puré de Patatas y rodajas de Manzana al horno

Hake “a la espalda” with Garlic and mild Chilli

Merluza a la espalda con un toque Chile rojo y perfume de Ajo

Hake “a la antigua” with Potatoes, onion and Paprika

Merluza a la antigua

Oven baked Gilthead with Mediterranea sauce

Dorada al horno con salsa Mediterránea

Oven Baked Gilthead with Fennel and Rosemary sauce

Dorada al horno con salsa de Hinojo y Romero

Oven baked Seabass with Cava sauce

Lubina al horno con salsa de Cava

Oven baked Seabass with Coconut, Carrot and ginger sauce
Lubina al horno con salsa de Coco, Zanahoria y Jengibre

Curried Carrots with Raisins (vegan)
Zanahorias al Curry con Pasas (vegano)

Dessert

Please choose 1

Chocolate Marquise with Vanilla Sauce
Marquise de Chocolate con Salsa inglesa

White chocolate Clafoutis with Cherries
Clafoutis de Chocolate blanco con Cerezas

Red Chocolate Rose (vegan mango version available)
Rosa de Chocolate

Mandarin, Lemon and Raspberry sorbets (vegan)
Sorbetes de mandarina, limón y frambuesa

You may either choose a fixed menu for your guests (which is the easiest option for you and ensures the smoothest service from our part), or you may give your guests the choice between two starters, two main courses and one dessert. In the second case, please keep in mind that we need to know how many of each dish there will be in total at least 10 days before the event, and a seating plan with the names of the guests plus their two menu choices and diets/allergies.

BUFFET DINNER

Rice Station

Fish and Seafood Paella
Paella de Pescado y Marisco

Chicken and Vegetable Paella
Paella de Pollo y Verduras

Vegetable Paella with Rosemary and Black trumpet Mushrooms (vegetarian)
Paella de Verduras al Romero con Trompeta Negra

Lobster Paella: € 12 per person
Paella de Bogavante

Barbecued Meat Station

Farmers Chicken
Pollo Payes

Pluma and Secreto Ibérico (Iberian acorn-fed pork)
Pluma de Secreto Ibérico

Chistorra de San Sebastián (pork sausage)
Chistorra de San Sebastián

Beyond Meat burger (vegan)

Beyond Meat burger (vegano)

Fish and Seafood Station

Hake “a la espalda” with Garlic and mild Chilli

Merluza a la espalda con un toque Chile rojo y perfume de Ajo

Monkfish, Grouper and Shrimp casserole with Salsa Mediterranea

Cazuelita de Rape, Mero y Gambas en salsa Mediterránea

Clams a la Marinera

Almejas a la Marinera

Cold dishes & Salad Station

Tuna Carpaccio

Carpaccio de Atún

Beef Carpaccio

Carpaccio de Buey

Vitello Tonatto

Vitello Tonatto

Marinated Salmon

Salmón Marinado

Mozzarella with Tomato, Avocado and Basil

Mozzarella con Tomate, Aguacate y Albahaca

Pasta Salad

Ensalada de pasta

Side dish Station

Oven baked Potatoes

Patatas al Horno

Mellanzane alla Parmigiana

Berenjenas Gratinadas

Asian Vegetable Wok

Wok de Verduras Asiático

Rice with Vegetables

Arroz con verduras

Dessert Station

Tarte Tatin

Tarta Tatin

Cheese Cake

Tarta de Queso

Lemon Cake

Tarta de Limón

Chocolate Cake

Tarta de Chocolate

White chocolate Clafoutis with Cherries

Clafoutis de Chocolate blanco y Cereza

Additional dessert option:

A selection of Cheeses served with Dried fruit, Nuts, Honey and Jams, € 6 per person

Drinks during dinner (for both menus)

White wine:

Mocen Sauvignon Blanc

Mocen Verdejo

Raimat Chardonay

Red wine:

Sumarroca Negre (organic)

Azpilicueta Crianza

Sierra Cantabria Crianza

Roger de Flor Cava in case there are speeches

Bezoya mineral water, San Pellegrino, Heineken beer and refreshments (Coca-Cola brand)

Coffee and tea.

Price per bottle on request for other wines.

KIDS MENU

€45 per kid

Bread with alioli

Homemade chicken Nuggets with French fries (Zucchini Lasagne for vegetarians)

Tomato salad with Corn and Avocado

Scoop of ecological ice cream

Mineral water and soft drinks included

If a buffet menu is chosen, children will eat from the buffet!

AFTER DINNER OPEN BAR

Standard

€14 per person per hour (minimum € 1.400 per hour)

Bezoya mineral water

Refreshments (Burn, Coca Cola, Nestea, Schweppes, etc.)

Heineken Beer & House Wines

Ballantine's Whisky

Bacardi & Pampero Rum

Vodka Absolut

Beefeater Gin

José Cuervo Blanco Tequila

Hierbas Ibicencas

Cocktail

€16 per person per hour (minimum € 1.600 per hour)

Your selection of 4 cocktails:

Mojito, Caipirinha, Aperol spritz, Margarita, Strawberry Daiquiri, Long Island ice tea, or Americano.

Premium

€20 per person per hour (minimum € 2.000 per hour)

Gin: Bombay Sapphire, Gin Mare or G Vine

with Bliss tonic

Rum: Zacapa or Legendario Elixir

Vodka: Grey Goose or Belvedere

Whisky: Cardhu or Chivas

Tequila: Don Julio

The Cocktail open bar includes the Standard, and the Premium includes all Standard drinks plus the cocktails.

The open bar includes exclusivity of the local per hour after the meal, and costs a minimum of:

€ 1.400 per hour for the Standard Open Bar

€ 1.600 per hour for the Cocktail Open Bar

€ 2.000 per hour for the Premium Open Bar.

The price of the open bar is set from the first until the last hour. Small children are not charged

OPTIONAL: LATE NIGHT SNACK

€18 per person

Small Sandwiches with Spanish Tortilla and Fried Chicken & a large tray with a variety of beautiful Fresh Fruit

€22 per person

Mini hamburgers with French fries & a large tray with a variety of beautiful Fresh Fruit

Wedding at La Escollera: Conditions, Detailed information, House rules & Recommendations

PAYMENTS

To calculate the total cost of a wedding, you would need to sum up:

- the price per person (times the quantity of guests) +
- the price of the ceremony (would you wish to have it here) +
- the price of the open bar (per person per hour) +
- the price of the sound equipment.

All prices mentioned in this file **do not include 10% IVA** and might vary slightly next year.

Down payment

To officially reserve your date, it will be required to reserve the date with an initial payment by bank of €2.500 (10% IVA non included). As soon as you have paid your down payment, your date is blocked for you and can no longer be requested for other events. This first payment should be transferred before the end of January of the year of your wedding.

If you wish, you can place an option on one or two dates before making the down payment. In that case, if a second option from another couple or agency enters, you will have a week to confirm the same date, or choose another one.

Bank details

Below you will find the bank details; please don't forget to fill in a reference when doing the transfer. **Also please send us by e-mail a full name and an ID number (e.g. a passport number) to put on your invoice which will be sent to you after each payment, plus a proof of payment after each transfer so we can easily find it on our account, as with international transfers it usually takes some time to appear.**

Bank: **Sabadell-Cam**

Beneficiary: **Dansat SL**

IBAN: **ES95 0081 1403 50 0001132219**

Swift Code: **BSABESBB**

Amount: **€ 2.750 (10% IVA included)**

Reference: **Event (date) + (names couple)**

Please make sure not to charge your banks transfer fee to the beneficiary.

Some foreign banks ask for the direction of our bank: Banco Sabadell, Ctra. Aeroport 33, 07817 Sant Jordi de Ses Salines, Illes Balears, España

Payment policy

The down payment will be deducted from the final amount.

The rest of the payment will be made in 1 up to 3 parts, provided that the total amount is paid between 2 months and **10 days before the event.**

Please note that 30 days before the event, the total price of the event cannot be reduced, despite changes in the number of guests.

We require all payment to come directly from the client, and not via wedding planner / agency accounts, might you be working with one.

Our prices vary each year. Please make sure you work with the prices concerning the year of your wedding, in case you requested our information a while ago.

THE TASTING

The tasting of the wedding menu is included in the price!

- The tasting is for 2 to 4 persons
- Tastings are spread over **2 days, on Tuesday, Wednesday and/or Thursday, except for holidays*** at 16:00 in the afternoon (depending on the time of the year and how busy we are, we sometimes start earlier on the second day).
- We are open year-round and you can schedule your tasting up until a month before your wedding, the

only month that impossible for us is August because of high season. When you have a date in mind for the tasting, mail or call us to make an appointment to see if we have availability. We recommend checking for availability as soon as possible!

- At your tasting, we will prepare you an example of a wedding table with different decoration options. Of course, you are free to add/replace any decoration on your wedding day.
- Please let us know **at least 10 days before the tasting** if you have chosen for a buffet with food stations or a sit-down meal, and in the latter case, which 4 to 5 starters and main courses you would like to try (see menu), so we can order the right produce on time, as some is not on our regular menu. In case you want a buffet on your wedding, you don't have to make any choices prior to the tasting because you will get to try a little bit of everything!

The tasting is done over two afternoons, because it's a lot of food. In case work only allows you to get free one weekday, we can do the tasting in one day but only serving starters, mains, desserts and wines, and skip the canapés. **We cannot host tastings in weekends or on national public holidays, sorry for the inconvenience!*

ENVIRONMENTAL RULES

Since La Escollera is in the middle of the *Ses Salines Natural Reserve*, we kindly ask you not to bring anything that might harm the environment, as these are strictly prohibited:

- Plastic balloons
- Confetti or plastic flower petals (dried flowers or petals are allowed as an alternative to throw on the bride and groom!)
- Fireworks or Thai fire lanterns
- Sparklers at the tables (they are allowed on the dance floor though)
- In case you would like to have a fire show/dancers, this is only allowed on the parking lot.
- Live music is allowed until midnight (a DJ is allowed until 04:00).

"Take nothing but memories, leave nothing but footprints."

SCHEDULE

This is an example of a wedding schedule at La Escollera. It can be moved back and forth in time as long as the timings stay the same, unless you would like to have your ceremony elsewhere, desire a wedding cake, a special act, etc. We are allowed to stay open until 4h00h in the morning and your event can take up to a maximum of 9 hours in total. Please note that La Escollera will not be held accountable for any delay caused by the bride and groom; the event will always end at the planned time.

18:30 Arrival guests, welcome drink (40min)

19:10 Ceremony (30min)

19:40 Reception with finger food, group photography, speeches (1hr20min)

21:00 Dinner (optional: speeches between main and dessert) (2hr30min)

23:30 Open bar starts

03:30 Open bar ends

Please know that we need the last hour before the wedding to change into our uniform and to do a team group talk; we will be ready to serve drinks at the actual agreed upon starting time. We kindly ask you to tell your guests to arrive at the agreed upon time, and not before. Some brides and grooms have given their guests an earlier starting time than agreed upon with us in the past; being afraid their guests would arrive late. In our experience no one wants to arrive late at a wedding ceremony, so you can rest assure! Of course, there are always a few early birds, which is not a problem at all. Thank you very much in advance for your cooperation!

THE OPEN BAR

- The open bar includes exclusivity per hour, and the party will stop after the open bar ends (guests will not be able to pay for themselves at the bar after it ends).
- The price per hour cannot go down regardless people leaving in the course of the evening, as it covers our expenses to be up and running for you (we otherwise, on regular days, would be closed to the public around that time of the evening/night). Although the number of guests might decrease during the night, the employees, the general expenses of the house etc. remain the same. Then, apart from the wedding set-up team which already begins the evening before the event and continues at dawn of the day of the event, the disassembly and set-up for our day after takes us 5 more hours at least to have the restaurant up and running for the next day.
- At the latest, the open bar starts at the start of the 6th hour of the event (the first 5 hours are included in the first price per person, which included the welcome, the aperitif after the ceremony and dinner).

TABLE PLAN AND GUEST MENU CHOICES

If you want your guests to have an assigned seat during the meal, or give them a choice between dishes, you will have to make them a table plan! In that case, you can give your guests the option between two main courses*. At least 10 days before your wedding, we need a list of, per table, the names of the guests in order of seating, plus their menu choices (Word or Excel). See the following example:

Table number and guest name	Starter	Main	Notes / allergies
Table 1 (presidential), 10 pers.			
Sarah (bride)	Shrimp salad	Seabass	
Josh (groom)	Jamón salad	Vegetarian paella	Vegetarian
Toni Smith	Shrimp salad	Tenderloin	
Elisabeth Gilbert	Jamón salad	Seabass	Allergic for gluten
Maria Bannister	Shrimp salad	Tenderloin	
Etc.			
Table 2, 8 pers.			
Ron Brown	Jamón salad	Seabass	
Jane Alexander	Jamón salad	Seabass	
Ginny	Kids menu	Kids menu	Child
Katherine Thomson	Shrimp salad	Tenderloin	
Alex Keppler	Vegan dish	Vegan dish	Vegan
Etc.			

It would be wise to adding meal options directly to your response cards/e-mail.

If you want the round tables with white tablecloth on your wedding, we have:

Units	Table type	Fits	Size
11	Big round table	9 to 11 pax	1,90 m ø
10	Medium round table	7 to 9 pax	1,80 m ø
12	Small round table	6 to 8 pax	1,68 m ø
2	Big oval table	9 to 12 pax	3 x 1.20 m
1	Extra large rectangle, round-edged table	12 to 15 pax	? (tbc)

**Please keep in mind that if you indeed want to serve different main courses, we will first serve all the fish and then directly at the meat. We do this as quickly as possible! If you would rather not have your guests wait, just simply serve one main dish only (plus vegetarian plates or other dietary requests). By far the easiest option in terms of the flow of service is choosing the same menu for everyone though, or at least the same starter.*

Table placement:

As for the placement of the tables with regards to the presidential table, these will be placed in order of importance. So Table 2 and Table 3 will be placed next to the presidential table, Table 4 and Table 5 nearest to that, etc. If you would have 10 tables in total for example, Table 10 would then be the "less important" table and will be placed the furthest away from the presidential table

Table plan display:

The display of the table plan (and the table names or numbers) is something that needs to be provided by the bride and groom. Many use our wooden easel that we normally use to display our menu. Others use a string and wooden pegs as display, which can be hung in the little round bar at the entrance for example. There are plenty of beautiful examples to be found on the Internet; sites like Pinterest offer a wide array of ideas!

Nametags and table numbers:

In case you haven't hired a wedding planner, you can send someone over in the morning of the wedding day to place the nametags and table names/numbers on all the tables, as we need to mark each individual seat with the menu choices of the guests. This would be a good time to place any other additional items around the restaurant as well, like a guest book. We recommend you to pre-categorize the nametags per table before the wedding day (in separate envelopes for example), because it can be quite a puzzle for the person in charge of placing them on the right spot! If it's a relatively small wedding, you can also bring the pre-categorized nametags to the restaurant on the day before and our team will make sure to place them correctly.

Round or rectangular tables?

Besides our round tables with white tables cloths, you may also opt for our wooden tables: the rectangular ones you might know at the restaurant on regular days. Please note:

- We do not own tablecloths for the square tables, only for the round ones, so if you go for the rectangular ones you will have a more rustic style dinner décor. If you do want tablecloths on the square tables, you would need to rent them.
- The round tables with tablecloth can sit up to 290 people, whilst the wooden rectangular ones only up to 100 guests.
- With the wooden tables, we can compose tables for up to 10 to 14 guests per table.
- We personally recommend the round tables for a more social vibe and better flowing service.

TECHNICAL EQUIPMENT

At La Escollera we have highly professional sound and lighting equipment.

The following items are not included in the price and will have to be rented separately:

Rental fee: €1000 + 10% IVA (with optionally our resident DJ Hans Orenda included). Deposit: €1000. The deposit will be in cash and will be returned within 3 days after the event if the equipment is still in the same conditions in which it was delivered.

The rental equipment consists of:

- 2 x Pioneer CDJ 900 Nexus
- 1 x Pioneer DJM 750 MK2
- Tent & Dancefloor area: Sound System 8000 w
 - 4 x Tecnare CLA 208 8"
 - 2 x V-prof subwoofers 2x18"
- Inside area Sound System 2400 w
 - 8 x Sonivisa s6 6"+ tweeter
 - 4 x Sonivisa minisub10 10" subwoofer
- Seaside terrace Sound System 1000w
 - 4 x Bosé 251
 - 2 x Bowers & Wilkins AM-1

- Lateral terrace Sound System 300 w
 - 4 x Bosé 151
- Sound technician included during the entire event.

The following items are included in the basic price and have no additional cost:

- 2 x Wireless Microphone
- Disco illumination in tent & dance-floor:
 - 6 x Par led RGBWA outdoor 14x15 w(Elan Psd-1415ip)
 - 4 x Led Wash moving head RGB(img wash-300led)
- Illumination throughout the entire venue. Colour à la carte.
- Illumination Beach/Sea. Colour à la carte.
- Illuminated Boho Umbrellas. Colour à la carte.
- Illumination Plants and Palm trees. Colour à la carte.

Ceremony Sound System (included in the ceremony fee):

- 2 x auto amplified speakers (JBL PRX 651M) 2000w, with stands
- 1 x mixer, Alto ZMX 122 FX 6Ch
- 1 x microphone with stand.
- 1 x Pioneer CDJ 2000
- Cabling

If you decide to rent external equipment or material, you will always have to do so in consultation with La Escollera, since our restaurant is in a nature reserve and we must follow a series of important rules.

WEDDING MUSIC

Music for the ceremony may be brought on a pen-drive, although our music installation also allows connecting an instrument. If you would like to bring in a singer during the ceremony, we can plug-in an extra microphone, besides the one for the celebrant.

Depending on how long you would like to hire the DJ (only during the party after dinner or also during the aperitif and dinner), you may bring another CD / pen-drive with your playlist.

Live music is allowed until midnight (a DJ is allowed until 04.00 though).

Sound check & set-up: We recommend bringing the DJ / band / musician before the start of the wedding to do a sound check. They can make an appointment with us, so we can make sure to have our sound technician present.

THE MC

We recommend having a master of ceremony (MC) aware of the wedding schedule and different timings, who can also announce a few things during the day/evening. Ask a friend who is not shy to speak through a microphone or hire someone to do this for you. Here are some optional tasks for him or her:

- Be in touch with the DJ about when to lower or increase the volume of the music
- Ask the guests to find a seat at the ceremony area
- Ask the guests to sit down for dinner, after the reception (for us the most important one!)
- Announcing speeches after dinner and handing the microphone to the right people
- Announcing the cutting of the cake and the first dance

- Everyone's favourite: "The bar is now OPEN!"

He or she will be introduced to our technical guy at the start of the wedding, and shown where to find the microphone. It might also be handy for the MC to come to the restaurant before the wedding to get to know how and where everything is situated.

ADDITIONAL DECORATION

If you haven't hired a wedding planner and will be bringing items or additional decoration on your wedding, like a guest book, guest favours for on the tables, extra candles, or whichever it might be, please send someone close to you over in the morning or early afternoon to place everything on the correct spots. You are welcome to store these items at the restaurant in the days prior to the event.

If this person comes early in the morning, he or she is also welcome to place all the guests name-tags on the tables. In case they come a little later in the day, we prefer to do it ourselves to have enough time to mark the seats with the menu choices (see "Table plan display" above).

DELIVERIES

If you would like to get some things delivered directly to the restaurant, you may do so! This can be done within the last month before your wedding, taking into account that the postal service is very slow here, to the following address:

Restaurante La Escollera
Att. Wedding (names + date)
Playa Es Cavallet s/n
07817 Sant Jordi
Ibiza, Islas Baleares (España)

If there are things that need to be delivered on the wedding day itself, like a cake, flowers or hired chairs, please ask us for the best delivery time. **Please note that all decoration and rented items need to be picked up between 10:00h and 12:30h or 17:00 and 19:00 within the first 48 hours of the event (never between 12:30 and 17:00 due to our busy lunch shift). Please mention this to your providers.**

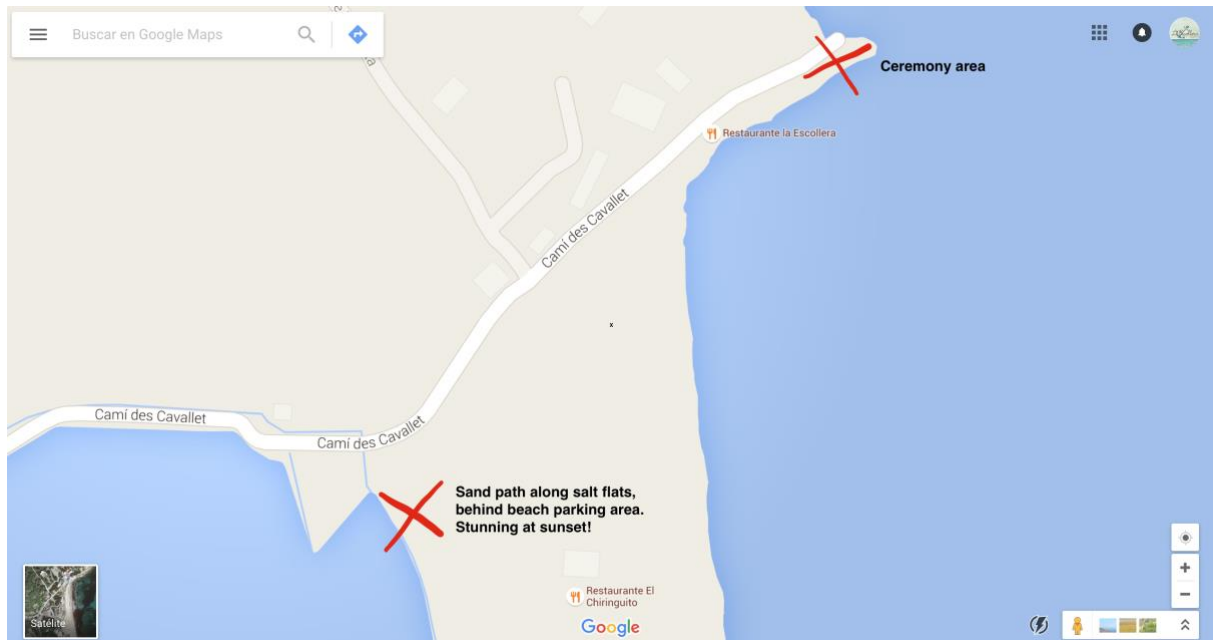
THE COMPLIMENTARY APARTMENT

On your wedding day, we offer an apartment at your disposition for you to use for whatever is convenient. It's a 40m2 space with sea view, a big sliding glass door, a large terrace with seats, a bathroom with shower, air conditioning, and a fridge.

Please let us know if you will be using it on the day of the wedding to prepare yourself, how late you are planning to come and with how many people. We will make sure to bring up drinks, but please know that our kitchen will be closed in full prep for the wedding, so don't forget to bring some food and snacks! After the wedding, please make sure to take all your belongings and return the key to our staff.

PHOTOGRAPHY

Many brides and grooms ask us for good spots for the couple photography! We got two for you, the first being at 2 minutes walking behind our neighbours El Chiringuito's parking lot next to the salt-flats, and the second at the ceremony area. Please find a little map of the places below. We recommend doing the couple photography straight after walking out of the ceremony, while your guests start with the aperitif! You will find photos in the "Presentation" file and in the FaceBook wedding folder.



Our conditions may undergo slight changes throughout the year.