



TENERIFE

Weddings



Hard Rock is about going all the way, in music, in life and in love.

However or with whomever it is that you find your balance. Loud or quiet, barefoot in the sand or stilettos in the ballroom, there's no wrong way to celebrate here.

Be like your favorite song. Be wild, be happy, be in love, be yourselves.

From intimate to outrageous, five to five hundred and every relative awkwardly dancing in between...we'll set the stage for your family & friends to honor you.

However you express your love, just make sure the two of you do it to the fullest.

Zero regrets. All the wait too forever.

Love Hard. Play Hard.

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Say Yes to **HARD ROCK**

A STAR-STUDED WEDDING

Hard Rock Hotel Tenerife is a luxurious, seductive and off-beat hotel, which makes it the ideal place to turn the most important day of your life into something unique, special and unforgettable.

We have top-class experts onhand to assist and advise you, and to organise everything so that you will be more dazzling than ever before.



Ceremony **PACKAGES**

DESIGN BY

PURELOVE
Weddings

At Purelove we are specialists in the organization, design and decoration of weddings and beautiful parties and events.

We are experts in events and productions made with love. Creativity, passion for details and our experience are our best presentation letter. More than 10 years working for you, creating, inspiring, making you feel great vibes.



YOU AND ME

- Altar with sofa for two surrounded by floral decor.
- Table for celebrant with floral arrangements.
- White scissors chairs or wooden cream benches up to 25 people.
- Aisle decorated with scattered petals.
- Up to 25 people.

PRICE: 785 €



THE BASIC

- Altar with sofa for two surrounded by floral decor.
- Table for celebrant with floral arrangements.
- White scissors chairs or wooden cream benches up to 50 people.
- Aisle carpet, in white, sand or grey color.
- Up to 50 people.

PRICE: 1.010 €



DELUXE

- Altar set up with metallic structures with a floral frieze.
 - Table for celebrant with floral arrangement.
 - Special sofa for couple.
- White scissors chairs or wooden cream benches up to 50 people.
 - Aisle carpet, in white, sand or grey color.
 - Up to 50 people.

PRICE: 1.200 €



SILVER

- Romantic 2,80 m circled arch, with floral decor according to your style.
 - Table for celebrant with floral decor.
- Extra decor (wooden stands and lanterns)
 - White wooden chairs up to 100 people.
 - Aisle carpet in white, grey or sand color.
 - Up to 100 people.

PRICE: 1.550 €



GOLD

- Wooden or white gazebo with delicate White or pale pink gauze
 - Table for celebrant with floral arrangement.
 - Decorated aisle with floral decor.
- White wooden chairs up to 100 people or wooden cream benches up to 80 people.
 - Aisle carpet in white, grey or sand color.
 - Up to 100 people.

PRICE: 1.835 €



PLATINUM

- Double gazebo with hanging lamp bulbs and floral decor.
 - Table for celebrant with floral arrangement.
- Ghost chairs or transparent Napoleon chairs up to 50 people.
 - Aisle carpet in white, grey or sand color.
 - Extra aisle decor with candles and florals.
 - Up to 50 people.

PRICE: 2.105 €



DECORATIVE ELEMENTS

for your big day

EXTRAS

- Wedding celebrant, 410 €
- Brides bouquet, 185 €
- Grooms boutonniere, 15 € / unit
- Corsages, 20 € / unit
- Rose petals for aisle extra décor, 155 €
- Rose petals for the guests, 3,25 € / guest
- Candles for aisle extra décor, 185 €
- Extra décor in chair, from 12,50 € / chair
- Extra floral decor for aisle and ceremony set, from 445,00 €
 - Cocktail tables decor 25 € / table
 - Food stations, from 155 € / table
 - Banquet tables decor, from 55 € / table
 - Top table decor, from 165 € / table
- Local taxes 7%, set up and transportation, included



Our **VENUES**



UTC TERRACE

How do you picture the beach when you close your eyes? This super venue has its own private golden sand beach where your tropical dream comes true.

- CEREMONY
- COCKTAILS / LUNCH /DINNER



THE 16TH SKY BAR

Take the stairway to heaven. On the 16th floor, you'll find the most impressive rooftop bar in Tenerife. The 16th sky lounge bar overlooks the most spectacular sunsets on the island every day, with captivating views of the El Teide volcano, La Gomera island and, of course, the Atlantic Ocean. Music, creative cocktails and a super exclusive setting -this is the perfect venue to top off the day and usher in the night!

- CEREMONY
- COCKTAILS / LUNCH /DINNER



THE MAIN STAGE

Jump. Laugh. Sing. Party non-stop. With breathtaking views of the Lagoon Pool , the open-air stage at the Lagoon Pool area is the perfect meeting point where you can let loose and unleash your most extravagant dance moves.

- CEREMONY
- COCKTAILS / LUNCH /DINNER



BEACH

How do you picture the beach when you close your eyes? Is it covered in golden sand and bathed in a calm ocean disappearing into the horizon?

This super venue has its own private golden sand beach where your tropical dream comes true.

- CEREMONY
- COCKTAILS /DINNER



THE BEACH CLUB

You will fall in love with this stunning Mediterranean style wedding venue. The Beach Club is situated right in front of the Lagoon Pool and offers fantastic views of the pool and the beach.

- CEREMONY
- COCKTAILS / LUNCH /DINNER



WOODSTOCK

Our main ballroom is the go-to place for a modern, over-the-top wedding and is the perfect venue for a grand celebration of up to 500 persons. Its wide walls and ceilings can be used as a digital canvas with dynamic and original projections.

- CEREMONY
- COCKTAILS / LUNCH /DINNER
- DISCO



MONTAUK STEAKHOUSE

Decked out in glamorous décor fit for the fanciest of rock stars, Montauk is not your typical hotel restaurant.

· COCKTAILS / LUNCH / DINNER



NARUMI

Located in front of the Eden pool at the Hard Rock Hotel Tenerife, Narumi offers a huge terrace where you can enjoy delightful views of the floodlit pool and feel the Atlantic ocean breeze. There's also an indoor area for the cooler evenings of the year.

· COCKTAILS / LUNCH / DINNER



CAPOLAVORO

Tutti a tavola! Taste the masterpieces of Italian cuisine at Capolavoro, the Tenerife restaurant that confirms the long-standing truth that Italian food is simply the most delicious food in the world. Located at the foot of the Nirvana tower, Capolavoro boasts a stylish interior and a superb outdoor seating area where you can enjoy the magical island nights.

· COCKTAILS / LUNCH / DINNER



3RD HALF

3rd Half is the sports bar to be in Tenerife when you're in the mood for that euphoric sports buzz. That special brand of excitement.

· DISCO



EDÉN POOL

Located right in front of the Nirvana tower, Eden is heaven on earth: a paradise for those of us who prefer a relaxed and exclusive vibe!

· COCKTAILS / LUNCH / DINNER



Rooms & SUITES

Hard Rock Hotel Tenerife features 365 fabulous rooms and 259 exclusive suites where you can rest like a celebrity.

When you choose the Hard Rock Hotel Tenerife, you know you're getting more than just a room to relax in. You're getting an experience. You're getting a music infused stay with glamorous decor.

You're getting premium services and comforts. A unique soundtrack for your holidays. Rooms and suites where you'll feel like an absolute superstar.

DELUXE

Enjoy a VIP stay at the fabulous rooms equipped with amenities to rest like a star. Silver, Gold and Platinum, choose the views of your stay.

STUDIOS

50 m² with furnished terrace and a fabulous hydro-massage tub where you can pamper yourself.

SUITES

The ultimate VIP experience. Legendary amenities and views of the Atlantic that will leave you speechless. Chill like a celebrity, be pampered like a legend.

ROCK ROYALTY

Boost your standing on the privilege ladder with Rock Royalty®, dreamy rooms and suites with an exclusive VIP service menu, for folks who treat luxury as a lifestyle. Welcome to the heaven that is the Hard Rock Hotel Tenerife. Up on the 12th, 13th, 14th and 15th floors of the Nirvana Tower, the rooms and suites in the Rock Royalty® category offer exclusive features like concierge service and a VIP reception desk, among other luxury services, as well as access to a spectacular 100 m² lounge with views overlooking the Atlantic Ocean, only available for members of Rock Royalty®.

ROCK ROYALTY DELUXE

Fully equipped rooms with fabulous views. The incredible comforts on offer include a Nespresso machine, pillow and pool towel menu.

ROCK ROYALTY STUDIOS

Stunning 50 m² suite with a chill-out style terrace and extraordinary ocean views, plus the exclusive services that come with being a member of Rock Royalty.

ROCK ROYALTY SUITE

Much more than a suite. Breath-taking views from the terrace, independent lounge and guest bathroom, and all the VIP services of the Rock Royalty category.

ROCK STAR SUITE

God save the king of Hard Rock Hotel Tenerife! The hotel's largest and most exclusive suite. Located on the top floor of the Nirvana Tower, this suite offers impressive views from its glass terrace, luxury comforts and an exclusive butler service. What do you need? Your wish is our command.



Recreation **& DINING**



Cocktail Reception

BEFORE THE MEAL

(30 MINUTES)

RECEPTION COCKTAIL 1

- Seed and Szechuan pepper wafers
- Vegetable chips
- Nuts in tempura
- Glass of cava
- Soft drinks

€ 14 PER PERSON

RECEPTION COCKTAIL 2

- Seed and Szechuan pepper wafers
- Vegetable chips
- Nuts in tempura
- Foie bonbon, pistachio and apple compote
- Glass of Kir

€ 18 PER PERSON

RECEPTION COCKTAIL 3

- Seed and Szechuan pepper wafers
- Vegetable chips
- Nuts in tempura
- Shot of mango gazpacho and green apple
- Foie bonbon, pistachio and apple compote
- Panne prawns and red mojo
- Glass of Kir Royale

€ 22 PER PERSON



Apetizers Menu

BEFORE THE MEAL

(1 HOUR APPROX)

APETIZERS MENU 1

(4 COLD AND 4 HOT APPETIZERS)

- Cream of pumpkin and monkfish foam
with Szechuan pepper
- Skewer with mozzarella, basil, cherry tomato
and strawberry caviare
- Canapé of “tumaca” bread and Iberian ham
- Lollipop of cheese, tomato and bacon bits
- Tartlet of mushrooms, teriyaki and dessicated orange
- Traditional tortilla skewer and piquillo peppers
- Confit duck and caramelised apple pastry
- Mini beefburger with crispy baco

€ 38 PER PERSON
WITH BEVERAGE PACKAGE



APETIZERS MENU 2

(3 COLD AND 3 HOT APPETIZERS)

- Cream of Galia melon, Port wine jelly with a hint of mint
- Salmon roll, guacamole and sphere of yoghurt with curry
- Prawn and papaya skewer with trout roe vinaigrette
- Vegetable brochette in tempura and red mojo
- Mini octopus timbale with cachelo potatoes and paprika oil · Iberian ham croquettes with green apple purée

€ 31 PER PERSON
WITH BEVERAGE PACKAGE



APETIZERS MENU 3

(5 COLD AND 5 HOT APPETIZERS)

- Traditional gazpacho with powdered
- Iberian ham Foie bonbon and Iranian pistachio
- Prawn and papaya skewer with trout roe vinaigrette
- Steak tartare with truffled mayonnaise and lemon caviar
- Anchovy and tomato toast bread seasoned with sea salt
- Square of sobrassada, black pudding and palm honey
- Gorgonzola cheese croquettes
- Cod brandade pie and slices of toasted garlic
- Skewer of octopus and layer of “meneas” potatoes
- Asian style marinated lamb brochette, mango dip

€ 45 PER PERSON
WITH BEVERAGE PACKAGES



Gala MENUS

GALA 1

FOR STARTERS...

Crispy salad from our kitchen garden, corn earth and cucumber smoothie

THEN WE CONTINUE WITH...

Cream of artichoke, crunchy biscuit, caramelised foie cubes and passion fruit caviar

AND TO FINISH...

Pressed duck confit, creamy potatoes, curry oil, Port sauce and blood orange jelly beans

ON THE SWEET SIDE...

White chocolate soup, mint caviar, tartare of red berries on coconut earth
with raspberry ice cream

€ 74 PER PERSON
WITH BEVERAGE PACKAGES



GALA 2

FOR STARTERS...

Canary tomato mille feuille, avocado jelly, fresh cheese, basil oil and red mojo sorbet

THEN WE CONTINUE WITH...

Smooth seafood crème, crispy spiced bread, aniseed textures, coriander and clams

AND TO FINISH...

Iberian Pork Loin, apple purée, baby greens on apple purée, micro-mix tangle and concentrated orange sauce with rosemary

ON THE SWEET SIDE...

Textured chocolate and peppermint gel with Szechuan pepper

€ 80 PER PERSON WITH BEVERAGE PACKAGES



GALA 3

FOR STARTERS...

Smooth cream of potatoes with truffle, caviare, poached egg and crispy Iberian ham

THEN WE CONTINUE WITH...

Lobster tail log, tropical pineapple base, basil jelly and white wine, passion fruit vinaigrette and frothy lime mousse with ginger

AND TO FINISH...

Beef sirloin on celery and turnip purée, fig compote, apple, PX sauce and spiced black olive bread

ON THE SWEET SIDE...

Gold ingot filled with raspberry and crispy caramel shapes

€ 98 PER PERSON WITH BEVERAGE PACKAGES



Cocktail TYPEDINNERS

(2 HOURS)

COCKTAIL STYLE DINNER 1

COLD APPETIZERS

- Mango gazpacho and green apple
- Canapé of “tumaca” bread and Iberian ham
- Skewer with mozzarella, basil, cherry tomato and strawberry caviar
- Spoon with mussel in an escabeche marinade with tomato and herbs
- Steak tartare with truffled mayonnaise

HOT APPETIZERS

- Sobrassada toast and quail egg with sea salt Iberian ham croquettes
- Our potatoes are now “patatas bravas”
- Skewer of octopus and layer of “meneas” potatoes lollipop fillet in rosemary and PX sauce

SWEET APPETIZERS

- Fresh mango mousse and crispy chocolate surprise chocolate trilogy
- Coconut cream and mint jelly
- Crème brûlée with fruits of the forest

€ 60 PER PERSON WITH BEVERAGE PACKAGES

COCKTAIL STYLE DINNER 2

COLD APPETIZERS

- Cream of foie and diced papaya
- Vegetable mille feuille and creamy mushroom polenta
- Cod in puff pastry and escalivada with toasted garlic oil
- Diced red tuna marinated in soy and mango chutney
- Carpaccio of beef, Genovese pesto and truffle caviar
- Foie bonbon and Iranian pistachio

HOT APPETIZERS

- Shot of pumpkin, crispy ham and powdered “kikos” (fried corn)
- Seafood croquettes
- Octopus bamboo, sweet potato foam and frothy green mojo mousse
- “Panko” breaded shrimp and mild chilli emulsion
- Chicken skewer with Canary marinade and orange sauce with rosemary
- Mini beefburger with crispy bacon

SWEET APPETIZERS

- “Bienmesabe” panna cotta
- White chocolate mousse and passion fruit gel
- Crème brûlée with fruits of the forest
- Majorcan cake with almond ice cream
- Papaya soup with hints of orange liqueur

€ 70 PER PERSON WITH BEVERAGE PACKAGES





COCKTAIL STYLE DINNER 3

COLD APPETIZERS

- Traditional gazpacho with powdered Iberian ham
- Cheese and poppy-seed bonbon
- Skewer with mozzarella, basil, cherry tomato and strawberry caviar
- Traditional tuna poke from Hawaii
- Steak tartare with truffled mayonnaise
- Confit duck and caramelised apple pastry
- Prawn and papaya skewer with trout roe vinaigrette

HOT APPETIZERS

- Seafood bisque soup with monkfish foam
- Boletus edulis croquettes with apple purée
- Porcini risotto, truffle and crispy Iberian ham
- Trio of peppers and Canarian squid with tonkatsu sauce
- Mini octopus timbale with cachelo potatoes and paprika oil
- Asian style marinated lamb brochette, mango dip
- Lollipop fillet in rosemary and PX sauce

SWEET APPETIZERS

- Crème brûlée with fruits of the forest
- Majorcan cake with almond
- Ice cream chocolate trilogy
- Traditional roasted maize mousse “Bienmesabe” panna cotta
- White chocolate mousse and passion fruit gel

€ 80 PER PERSON WITH BEVERAGE PACKAGES

WEDDING BUFFET 1

SALAD BAR

- Selection of organic products from the vegetable garden with dressings and vinaigrettes

SELECTION OF COLD DISHES

- Green tomato gazpacho with soya and sesame-marinated scallop brochette
- Prawn and baby potato salad with a touch of coriander and cardamom
- Apple salad, morsels of lobster, celery and gorgonzola cheese
- Selection of Canary Island cheeses with breads and jams
- DO Iberian ham with coca bread and tomato
- Flat-bread and focaccia self-service station
- Oyster buffet and dressings

SELECTION OF HOT DISHES

- Cep mushroom “fideuà” with parmesan
- Rock fish stew with saffron, traditional cold cuts and cream of garlic mayonnaise
- Rigatoni with roasted aubergines and mozzarella grilled prawns
- Leg of lamb with toasted garlic and sage, veal tenderloin with “puente viejo” potatoes
- Roasted halibut with a refreshing vinaigrette of raf tomato and madras curry
- Mini grilled vegetables with truffled cream of potato

DESSERT SELF-SERVICE STATION

- Mango mousse, crispy chocolate & nuts
- Chocolate mousse
- Santiago almond cake
- Fresh fruit salad with orange juice, triple sec, raspberry marshmallow

€ 90 PER PERSON WITH BEVERAGE PACKAGES





Buffet STATIONS

HIRE A CHEF (250€ PER CHEF FOR UP TO 50 PEOPLE)

HAND-CUT IBERIAN HAM

- 5J ham, pure acorn-fed ham (Jabugo)
 - Includes bread with tomato, selection of olive oils and sea salt
 - Minimum order 1 leg of ham and includes professional ham cutter
- € 780 1 HAM / 80 PEOPLE 1 HOUR AND A HALF

SEAFOOD BUFFET STATION

- Jumbo prawns, cocktail sauce, lemon emulsion and capers
€ 6 EACH ITEM (MIN. 50 ITEMS)
- French oysters in half shell, lemon caviar and Maldon salt
€ 8 EACH ITEM (MIN. 50 ITEMS)
- Galician mussels, cocktail sauce and crudités vinaigrette
€ 2 EACH ITEM (MIN. 50 ITEMS)
- Razor-shells, cocktail sauce, light coriander mojo
€ 2 EACH ITEM (MIN. 50 ITEMS)
- Large Galician clams, cocktail sauce and saffron garlic mayonnaise
€ 3 EACH ITEM (MIN. 50 ITEMS)
- Half lobster, cocktail sauce, mango and passion fruit sauce
22 € UND. (MIN. 50 ITEMS)
- Half lobster, cocktail sauce, trout roe vinaigrette and truffle
€ 25 EACH ITEM (MIN. 50 ITEMS)

All seafood selections are served with lime and lemon



RICE

- Seafood paella with prawns, clams, mussels and locally caught fish
- Vegetarian paella black rice with squid
- Garlic mayonnaise, lemon

€ 22 PER PERSON

(Adult guests)



TRADITIONAL POKES

- Prawn poke
- Sea bass poke
- Red tuna poke
- Fresh salmon poke
- Octopus poke
- Various toasted breads and accompaniments ideal for finishing your pokes

€ 18 PER PERSON

(Adult guests)



MINI BURGERS AND FRENCH FRIES

- Beefburgers, cheddar cheese, marinated tomato and bacon
- Chicken burgers, piquillo peppers and goat's cheese
- Salmon burgers, coriander, cucumber and mild cumin sauce
- French fries with truffle, parmesan, lemon garlic mayonnaise, tomato sauce and mango mustard

€ 18 PER PERSON

(Adult guests)



CHILDREN'S MENU

CHOICE OF 1 DISH...STARTER

- Traditional chicken vegetable soup
- Chicken nuggets
- Penne or Spaghetti with sauce, (pesto, bolognese, carbonara, tomato or cheese sauce)

CHOICE OF 1...MAIN

- Pizza Margarita
- Grilled or breaded fish
- Grilled or breaded chicken breast

CHOICE OF 1...DESSERT

- Home-made custard
- Chocolate mousse
- Various flavours of ice cream
- And also a cone of sweets and various goodies for each little rocker

€ 35 PER LITTLE ROCKER WITH BEVERAGE PACKAGE



Drinks

PACKAGE

OPTION 1

- Arnegui Viura White wine (D.O. Rioja)
- Arnegui Tempranillo -Garnacha rose wine (D.O. Rioja)
- Arnegui Crianza red wine (D.O. Rioja)
- Beer
- Softdrinks and mineral water
(INCLUDED IN ALL THE MENÚS)

OPTION 2

- Muga white wine (D.O. Rioja)
- Muga Crianza red wine (D.O. Rioja)
- Beer
- Softdrinks and mineral water

€ 19 PER PERSON

CANARIAN WINES OPTION 1

- Dry white wine Tajinaste
- Traditional red wine Tajinaste
- Beer
- Softdrinks and mineral water

€ 13 PER PERSON

CANARIAN WINES OPTION 2

- El Sitio Malvasía white wine
- El Sitio Vijagriego red wine
- Beer
- Softdrinks and mineral water

€ 21 PER PERSON



DELUXE OPEN BAR

- Brugal Blanco Supremo
- Brugal Añejo
- Cutty Sark
- Famous Grouse
- Larios 12
- Larios 12 Rosé
- Smirnoff
- Sauza
- Baileys
- Honey Rum
- Malibú
- Soft drinks

€ 33 - 2 HOURS // € 12 - 3RD HOUR

PREMIUM OPEN BAR

- Glenmoragie 10
- Jim Beam
- Maker's Mark
- Casamigos
- Roku
- Larios 12
- Larios 12 Rosé
- Sipsmith
- Belvedere
- Brugal Añejo
- Brugal Extra Viejo
- Sauza
- Baileys
- Honey Rum
- Malibú
- Soft drinks

€ 39 - 2 HOURS // € 16 - 3RD HOUR

SUPPLEMENTS

- Cava Aria Brut // 6 €
- Cava Juve Camps Brut Nature // 12 €
- Champagne Moët & Chandon // 18 €
- Supplement of coffee, tea and pastries // 3.50 €
- Wedding cake from // 10 €
- Mojito Cocktail Bar 20 €
- Daiquiri Cocktail Bar 15 €
- Margarita Cocktail Bar 15 €
- Caipiriña Cocktail Bar 15 €

(PRICES PER PERSON AND HOUR)



Pre & Post **WEDDING EVENTS**



LEGENDARY PARTY & PHOTOSHOOT

Set menu Dinner **55€** per person (drinks not included) and Photo Shooting Session **100 €** (price per session).

THE ULTIMATE BACHELORETTE

Enjoy your bachelorette party with the glamour of the Rock Stars. Start your big day with a spectacular thermal circuit surrounded by the best company followed by a manicure, pedicure and facial massage.
129 € per person.

BALINESE BED & CHAMPAGNE

Enjoy a romantic day in one of our balinese bed poolside and a bottle of Möet Chandon.
150 € price for two people.

PRIVATE JACUZZI AT THE BEACH CLUB

Enjoy a day in your own private cabana with jacuzzi and unobstructed views, a Mediterranean rice dish from our Beach Club and a bottle of Möet Chandon.
200 € price for two people.





DAYPASS

Enjoy a relaxing day in our Lagoon pool, located in front of the sea with direct access to the beach and next to our fantastic Beach Club where you can enjoy a wide range of Mediterranean cuisine.
40 € per person in consumer credit at The Beach Club (children 20€).

BREAKFAST & ROCK SPA

Enjoy an incredible buffet breakfast in our Sessions restaurant before reaching the ultimate relaxation in the thermal circuit of our Rock Spa (90 minutes).

Indoor and outdoor swimming pool, sauna, Turkish bath, snow cabin, cold pool, multi-sensory showers and hydro-massage beds that will make you feel like a real Rock Star.

45€ per person.





Banquet Terms and Conditions

HARD ROCK HOTEL TENERIFE

SERVICES INCLUDED

- Standard table centerpieces for the banquet.
 - Printing of personalized menus.
 - Complimentary room for bride and groom preparation.
 - Special conditions for guest accommodation.
 - Special rates for the hotel parking.
 - Wedding night in one of our Suites with special attentions (For weddings of more than 50 people).
 - Celebration of the first wedding anniversary with one complimentary night accommodation on bed and breakfast basis (For weddings of more than 50 people).
 - Floral decor included, color to be chosen as per couple preference.
 - In case of more guests attending, please change into a superior package level.
 - Local taxes, set up and transportation costs included.
- And for the bride and groom staying at Hard Rock Hotel Tenerife:
- VIP Check in-out.
 - Room category upgrade (subject to availability).
 - Bottle of cava in the room.
 - Rock Spa water circuit voucher for 2 people.
 - Breakfast in bed.
 - Jacuzzi set up with petals and salts.

BANQUETING

TEST MENU

- The test menu must be carried out at least 2 months before the event and will consist of the tasting of 2 complete menus.
- It will take place at a time and location agreed with the hotel depending on availability.
- The test menu will be paid for at the time of the event and will be deducted from the final bill depending on the number of guests at the wedding:
 - For weddings under 50 guests, 2 people free of charge.
 - For weddings between 50 and 100 guests, 4 people free of charge.
 - For weddings with more than 100 guests, 6 people free of charge.
- The menus are not fixed. Any change can be made from one menu to another, and the final price of the chosen menu will be informed on the basis of these changes.



BOOKING AND PAYMENT CONDITIONS

- 25% of the total cost of the event will be paid on the contract signature date (maximum 10 days from receipt) as a reservation of the date and spaces.
- 50% of the total amount of the event shall be paid 2 months before arrival.
- 25% of the total of the updated event (up to 100% of the contracted services) will be paid 15 days before the event. The number of the participants, services schedule and final services must be confirmed at this time.
- The remaining amount (in case of unforeseen circumstances) must be paid 7 days before the event.

Rates valid for weddings celebrated during 2022 and 2023.

TAXES AND FEES

- Local taxes (IGIC) in force included in all the indicated prices.

CONTACT

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HARDROCKHOTELS.COM/TENERIFE



TENERIFE

Weddings

[HARDROCKWEDDINGS.COM](https://hardrockweddings.com)