



TENERIFE

HARD ROCK WEDDINGS
FOREVER, AMPLIFIED



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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. 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 way to forever.

Love Hard. Play Hard.

TABLE OF CONTENTS

SAY YES TO HARD ROCK	4
CEREMONY PACKAGES	5
OUR VENUES	7
ROOM & SUITES	11
RECREATION & DINING	12
DRINKS PACKAGES	23
LATE-NIGHT SNACKS	25
TERMS & CONDITIONS	26





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

DESIGNED BY

Musicalia
bodas



SKY VIEW CEREMONY

- 50 Tiffany chairs
- Sahara carpet
- Green sofa
- Floral arrangements
- Golden totems
- Wedding celebrant's table
- Small decoration rugs

PRICE: € 1,552



SUNSET AT THE BEACH CEREMONY

- 50 Napoleon chairs
- Pink velvet sofa
- Golden arch with vanilla-colored fabric
- Floral arrangements
- Wedding celebrant's table
- Wooden lanterns in different sizes

PRICE: € 1,980

*Max. 50 people. Includes setup and transportation. For additional equipment or services, additional charges may be applied.



OUR VENUES



VENUES FOR CEREMONIES

THE 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 private venue has it's own golden sand overlooking a secluded beach where your tropical dream comes true.

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!

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.



COCKTAILS, CANAPÉS AND DINING

UTC TERRACE

Located next to the lobby, UTC is Hard Rock Hotel Tenerife's cocktail-only bar, where you can enjoy a drink and toast to a legendary celebration. Get ready to dive into the vibrant nightlife and watch the sunset during the most incredible wedding experience you've ever had.

BEACH CLUB

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.

THE 16TH SKY BAR

Take the stairway to heaven. On the 16th floor, you'll find the most impressive rooftop cocktail bar in Tenerife. The 16th sky lounge bar overlooks the most spectacular sunsets on the island every day.

WOODSTOCK

Our main ballroom is the go-to place for a modern, dazzling wedding and is the perfect venue for a grand celebration of up to 500 people.

RESTAURANTS

Located below the Nirvana Tower, our a la carte restaurants have an indoor area and an expansive terrace to enjoy the ocean breeze while basking under the island's starry nighttime sky.



THE AFTERPARTY

3RD HALF

By day, 3rd Half is our vibrant sports bar. But when the final whistle blows, it transforms into the ultimate after-party venue. With live DJs, music, and an electric atmosphere, it's the perfect place to celebrate and end your wedding day on a high note.

WOODSTOCK

Our versatile ballroom transforms effortlessly from an elegant dining space into a vibrant celebration venue. Dynamic digital projections across its walls and ceilings create a fully immersive atmosphere, making every party truly one of a kind.



ROOMS & SUITES

Hard Rock Hotel Tenerife features 365 fabulous rooms and 259 suites where you can rest in the ultimate comfort for your big day.

When you choose Hard Rock Hotel Tenerife, you're getting more than just a room. You're getting an experience. You're getting a music infused stay with glamorous decor. You're getting premium services and comforts.

CLASSIC, SUPERIOR & DELUXE ROOMS

Enjoy a VIP stay in our fabulous rooms equipped with amenities to rest like a star.

SILVER SUITE STUDIOS

A spacious room featuring a furnished terrace and a fabulous hydro-massage tub, the perfect place to relax and indulge.

GOLD, PLATINUM & DIAMOND 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 paradise that is Hard Rock Hotel Tenerife. Up on the 13th, 14th and 15th floors of the Nirvana Tower, the rooms and suites in the Rock Royalty® category offer exclusive features, as well as access to a spectacular private lounge with views overlooking the Atlantic Ocean, available only to Rock Royalty® guests.



RECREATION & DINING

COCKTAILS & CANAPÉS

OPTION 1

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

30 MINS | €17 PER PERSON

OPTION 2

- 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

30 MINS | €26 PER PERSON

HAND-CUT IBERIAN HAM STATION

- 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

1 HR | €1,660 1 HAM | 80 PEOPLE

OPTION 3

(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

1 HR | €36 PER PERSON | WITH BEVERAGE PACKAGE

OPTION 4

(4 COLD Y 4 HOT APPETIZERS)

- Cream of pumpkin and monkfish foam with Szechuan pepper
- Skewer with mozzarella, basil, cherry tomato and strawberry caviar
- 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

1 HR | €44 PER PERSON | WITH BEVERAGE PACKAGE





GALA MENUS

(2 HRS APROX.)

GALA 1

TO START

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

TO CONTINUE

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

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

€86 PER PERSON | WITH BEVERAGE PACKAGES



GALA 2

TO START

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

TO CONTINUE

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

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

€92 PER PERSON | WITH BEVERAGE PACKAGES



GALA 3

TO START

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

TO CONTINUE

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

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

€113 PER PERSON | WITH BEVERAGE PACKAGES



COCKTAIL STYLE DINING

(1 HOUR 30 MINUTES APPROX. MIN. 25 PAX)

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

€69 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

€81 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

€92 PER PERSON | WITH BEVERAGE PACKAGES

WEDDING BUFFET

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

€104 PER PERSON | WITH BEVERAGE PACKAGES
(MIN. 50 PEOPLE)





BBQ MENU

TAPAS SELECTION

- Mini gazpacho
- Spanish omelette with aioli
- Small sandwich of smoked salmon, cucumber and romesco

SALAD BAR

- Seasonal roasted vegetable salad, black olives powder and sprouting
- Mediterranean couscous salad
- Crispy leaves: endives, rucola, green leaves, radicchio and caesar dressing
 - Light marinade with mushrooms and purple onions
- Rucola, bocconcinos, and fresh cucumber with yogurt dressing
- Tasting hummus and homemade eggplant caviar with crispy pita bread
 - Traditional Caesar chicken salad
- Selection of homemade bread and butter

GRILLED

(Choose 3 options of meat/fish and 2 side dishes)

MEAT AND FISH

- Free range chicken breast
- Grilled Spanish sausages
- Iberian pork shoulder
- Grilled entrecote
- Swordfish
- Grilled prawn

GUARNISH

- Roast potatoes with garlic and rosemary
- Wild Asparagus
- Fried sweet potatoes
- Roasted corn with herb butter and aioli

OUR PASTRIES

- Vanilla profiterol
- Rice pudding and cookies with cinnamon
- Lemon cake in a glass
- Almond Santiago cake
- Fresh fruits salad

€84 PER PERSON | WITH BEVERAGE PACKAGES
(MIN 50 PEOPLE)

RICE STATION

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

€26 PER PERSON

(Adult menu)



CHEESE STATION

- Selection of the best European and national cheeses

€21 PER PERSON

(Adult menu)



CHILDREN'S MENU

CHOICE OF 1 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
- Plus a cone of sweets and various goodies for each child guest

€41 PER CHILD | 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
- Soft drinks and mineral water

€19 PER PERSON
INCLUDED IN ALL THE MENÚS

CANARIAN WINES OPTION 1

- Dry white wine Tajinaste
- Traditional red wine Tajinaste
- Beer
- Soft drinks and mineral water

€23 PER PERSON
SUPPLEMENT OF €4 ON MENUS

OPTION 2

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

€23 PER PERSON
SUPPLEMENT OF €4 ON MENUS

CANARIAN WINES OPTION 2

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

€25 PER PERSON
SUPPLEMENT OF €6 ON MENUS





DELUXE OPEN BAR

- Bacardi Carta Blanca
- Brugal Añejo
- DYC Reserva 8Y
- Larios 12
- Larios 12 Rosé
- Eristoff
- Cuervo
- Baileys
- Honey Rum
- Malibú
- Soft drinks

€ 40 - 2 HOURS // € 54 - 3 HOURS
FROM 25 PEOPLE

PREMIUM OPEN BAR

- Glenmoragie 10
- Jim Beam
- Maker's Mark
- Volcán de mi Tierra
- Roku
- Larios 12
- Larios 12 Rosé
- Sipsmith
- Belvedere
- Brugal Añejo
- Brugal Extra Viejo
- Cuervo
- Baileys
- Honey Rum
- Malibú
- Soft drinks

€ 49 - 2 HOURS // € 78 - 3 HOURS
FROM 25 PEOPLE

SUPPLEMENTS

- Cava Aria Brut // €8.5
- Cava Juve Camps Brut Nature // €15.5
- Champagne Moët & Chandon // €23
- Supplements of coffee, tea and pastries // €5
- Cutting of the wedding cake + glass of cava // €10
- Cocktail bar: Mojito, Daiquiri, Margarita, Caipirinha // €23

(PRICES PER PERSON AND HOUR)



LATE-NIGHT SNACKS

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

€22 PER PERSON

(Adult menu)

SWEET STATION

- Chocolate trilogy
- Lemon pie verine
- White chocolate mousse and passion fruit gel
- Mango semi-cold with lime pearls
- Profiterole with caramel spread
- Brownie with hazelnut praliné

€19 PER PERSON

(Adult menu)

BANQUET TERMS AND CONDITIONS

HARD ROCK HOTEL TENERIFE

SERVICES INCLUDED

- Standard table centerpieces for the banquet.
 - Printing of personalized menus.
 - Complimentary room for bride or 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).
 - Pricing is based on a minimum of 25 guests. For larger celebrations, please contact our team for a tailored proposal.
 - Local taxes, set up and transportation costs included.
- For the bride and groom staying at Hard Rock Hotel Tenerife:
- VIP Check in-out.
 - Room category upgrade (subject to availability).
 - Jacuzzi set up with petals and salts.

BANQUETING

MENU TASTING

- 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 between 25 and 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.

*A special discount will be offered for certain dates such as Christmas or Easter.



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 2026 and 2027.

TAXES AND FEES

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

The ceremony held at the hotel is symbolic and has no legal value.

CONTACT

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HARDROCKHOTELS.COM/TENERIFE





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