

GECKO  
FORMENTERA

YOUR DREAM  
WEDDING  
STARTS HERE

2025



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# DESTINATION

With its pristine beaches, crystal clear waters and serene atmosphere, Formentera is an idyllic setting in which to celebrate love. The island's natural beauty provides an enchanting backdrop for a wedding, where the sun illuminates the days and the low light pollution guarantees starry nights. With stunning sunsets and serene surroundings, Formentera offers an intimate charm in which to exchange vows and ensure that this special day is one to remember.





# THE HOTEL

As soon as you enter Gecko Formentera, you are greeted by an atmosphere of island charm combined with period elegance. Surrounded by centuries-old junipers and with panoramic views of the crystal clear waters of Migjorn beach, Gecko invites you to embrace the leisurely pace of island life in an intimate and romantic retreat where shared moments take on a special magic.

# THE CEREMONY

Gecko Formentera has two idyllic spaces where you can seal your love in a unique way. Whether among the palm trees or on the soft sand, both gardens will be decorated according to the preferences of each couple, under the organisation of a team of external suppliers, to ensure a unique day where the waves, the gentle breeze and the sun of Formentera will witness the beginning of this adventure.



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# PALM GARDEN

Paying homage to its name, the Palm Garden unfolds its charm under the elegant canopy of palm trees facing the sea. The grassy terrain forms a carpet of green beneath your feet, while the Mediterranean, always in view, acts as a witness on the horizon. This setting exudes refinement and sophistication, providing the perfect backdrop for such a special day.



# SAND GARDEN

The ceremony in the Sand Garden fuses the serenity of the beach with the intimacy of a natural setting. Amidst centuries-old juniper trees and the sea as a backdrop, this space is the perfect choice for those who wish to exchange vows with their feet in the sand, capturing the romantic essence of nature.



# GASTRONOMY

Your wedding at Gecko will be synonymous with exquisite flavors, a fusion of moments and emotions in every dish; ultimately, a manifestation of love in every bite.

A welcome cocktail lasting 60 to 90 minutes will set the stage for an unforgettable evening, followed by a dinner that can be presented as a banquet or in the chosen format. The night will culminate in a grand celebration filled with music, dancing, and an open bar, where every moment will reflect the quality, emotion, and elegance that such a special day deserves.



# THE COCKTAIL

With the sunset as a backdrop and the gentle sea breeze, the cocktail will begin with a selection of wines from the chosen menu, as well as cava, beer, assorted soft drinks and water. The cocktail party is tailored to the size of your group of guests, with a duration of 60 to 90 minutes.

Discover a selection of menus carefully designed to suit your preferences. All our menus include 8 canapés to choose from, with a choice of 4 hot and 4 cold options.

# THE DINNER

Once the cocktail party is over, the wedding dinner will begin, a special moment in which to take a seat at the elegant tables to enjoy the chosen menu. The dinner will have a white tablecloth table setting and a maximum duration of 90 minutes.

During this time, the drinks included in the selected menu will be served. If you wish to extend the service, please let us know.



# THE COCKTAIL

Selection of canapés to choose from

## COLD

- Gazpacho shot
- Vichyssoise shot
- Sea bass and gilthead ceviche with mango, lime, and cilantro
- Foie gras shavings with balsamic and raspberries
- Marinated cod carpaccio with tomato, rosemary, and romesco sauce
- Avocado tartare with prawns
- Smoked salmon tartare with pine nuts, lime, and creamy avocado
- Beef tenderloin tartare with three-mustard sauce
- Watermelon skewer with lobster
- Mozzarella pearls with cherry tomatoes and pesto

## HOT (choose one)

- Goat cheese canapé with sobrasada and honey
- Gorgonzola bites
- Iberian ham and roast farm chicken croquettes
- Crispy pork rolls with bacon and parmesan
- Beef tenderloin slider with sobrasada and Mahón cheese
- Crispy prawns with soy mayonnaise
- Salmon nigiri with tempura flakes
- Fried goat cheese with chili sauce
- Crunchy calamari Andalusian style
- Stewed beef cheeks with oxtail and porcini mushrooms

Please consult additional options, available at an extra cost.



## CLASSIC MENUS

We offer three classic menus celebrating Mediterranean recipes, local fish and locally sourced ingredients. Each meticulously designed menu is an homage to freshness and authenticity, ideal for your special day.

Immerse yourself in a culinary experience that connects with the essence of the Mediterranean.

## BARBECUE MENU

For those who want a spectacular wedding dinner, our Barbecue Menu offers live show cooking with fire and meat as the stars. Available for groups of 50 or more guests, it includes fresh salad stations, delicious starters and exquisite fish. A fusion of gastronomy and entertainment that will make your wedding an unforgettable memory.

## FOOD BAR MENU

Our Food Bar menu, available for groups of 50 or more guests, offer a unique culinary experience inspired by diverse cultures. With gastronomic stations representing delicacies from around the world, from Asian dishes to rice dishes, these menus invite you to explore and socialise in a vibrant and friendly atmosphere. A culinary experience that transcends borders and caters to all tastes.

## COCKTAIL STYLE MENU

For a relaxed and social wedding celebration, our cocktail-style menu offers a variety of canapés and delicacies served elegantly, creating a festive and relaxed atmosphere. With a single main course and dessert served at the table, it allows the newlyweds to share special moments with their loved ones in an interactive and welcoming environment.

*We adapt to specific dietary needs, allergies or food intolerances.*

# CLASSIC MENUS

Menu I - 190€/pax

## STARTERS (choose one)

- Tender leaf salad with caramelized walnuts, grilled goat cheese, and balsamic vinegar reduction
- Fresh tuna salad marinated in soy sauce and ginger, with arugula, pine nuts, and sundried tomatoes
- Beef cheek cannelloni with foie gras and porcini mushrooms

## MAIN COURSES (choose one)

- Sea bream fillet on smoked squid rice with artichokes
- Duck confit with sweet potato puree, wild berries sauce, and green asparagus
- Beef tenderloin medallions with portobello mushroom sauce and potato terrine

## DESSERTS (choose one)

- Chocolate brownie with vanilla ice cream
- Mango mousse with wild berries
- Lemon with cava sorbet

## DRINKS

- Sparkling and still mineral water
- White wine selection
- Red wine selection
- Beers and soft drinks
- Coffee, tea, and herbal infusions





# CLASSIC MENUS

Menu 2 - 215€/pax

## STARTERS (choose one)

- Thai salad with mango, papaya, prawns, and tamarind essence
- Monkfish and prawns puff pastry with mushroom cream, and scarlet prawns
- Truffled burrata with tomatoes, fresh figs from the island, and toasted pistachios

## MAIN COURSES (choose one)

- Sea bass with roasted potatoes, cherry tomato sauce, and basil
- Iberian pork cheek stew with red wine and truffled puree
- Beef tenderloin with sautéed porcini mushrooms in oporto wine, potato terrine, and green asparagus

## DESSERTS (choose one)

- Chocolate fondant with vanilla ice cream and toffee sauce
- Cheesecake with Lotus biscuits and red berries
- Tangerine sorbet with vodka

## DRINKS

- Sparkling and still mineral water
- White wine selection
- Red wine selection
- Cava selection
- Beers and soft drinks
- Coffee, tea, and herbal infusions

# CLASSIC MENUS

Menu 3 - 240€/pax

## STARTERS (choose one)

- Lobster salad with mango and passion fruit vinagrette
- Avocado tartare with prawns and lime
- Prawn ravioli with mushrooms, leeks, and light morel cream

## MAIN COURSES (choose one)

- Galician turbot with truffled aroma shiitake cream
- Beef tenderloin with duck foie gras, truffled red wine sauce, potato terrine, and green asparagus
- Slow-roasted lamb shoulder with rosemary sauce and toasted saffron purée

## DESSERTS (choose one)

- Soft french toast with white chocolate and hazelnut ice cream
- Chocolate mousse with mango cream and crunch
- Lemon cream with crumble and toasted meringue

## DRINKS

- Sparkling and still mineral water
- White wine selection
- Red wine selection
- Cava selection
- Beers and soft drinks
- Coffee, tea, and herbal infusions



# FOOD BAR MENU

220€/pax  
Minimum of 50 people required

This menu is designed around different food stations, where guests can move through and enjoy the full variety on offer.

## DRINKS

Sparkling and still mineral water  
White wine selection  
Red wine selection  
Cava selection  
Beers and soft drinks  
Coffee, tea, and herbal infusions



# FOOD BAR MENU

## IBERIAN STATION

Iberian acorn-fed ham (D.O.) carved on the spot, and a selection of Manchego cheese, Mahón cheese, and cured sheep's cheese with toasted bread, tomato, and virgin olive oil.

## GALICIAN STATION

Freshly cut octopus "a feira" (boiled), loin pie with peppers, and Betanzos-style Spanish tortilla.

## AMERICAN STATION

Pulled pork bao buns, matured beef burgers, and French fries.

## MEXICAN STATION

Nachos with guacamole and pico de gallo. Beef tacos with melted cheese and chicken fajitas with vegetables.

## GREEN STATION

Tomato, mozzarella, and pesto salad, homemade Russian salad (potato salad) with tuna, and green salad.

## DESSERTS

Chocolate brownie.  
Mango mousse.  
Fresh fruit skewers.

# COCKTAIL-STYLE MENU

275€/pax

## APPETISER COCKTAIL STYLE: 2H

- Canapés: 4 cold and 4 hot options
- Iberian ham corner with Dehesa de los Monteros ham carved on the spot, and a selection of varied cheeses
- Seafood corner: "a feira" style octopus (boiled), prawns in garlic and oil sauce, grilled razor clams.
- Oysters boat

## MAIN COURSES

Served at the table, choose one:

- Blue lobster with fried eggs and potatoes – limited to a maximum of 60 people, option for lobster or additional supplement.
- Lobster rice
- Wagyu tenderloin with truffle

## DESSERTS

Choose one:

- Vanilla cream cake with wild berries
- Chocolate fondant with dulce de leche ice cream and toffee sauce
- Caramelized pineapple carpaccio with coconut sorbet

## DRINKS

- Sparkling and still mineral water
- White wine selection
- Red wine selection
- Beers and soft drinks
- Coffee, tea, and herbal infusions





# BARBECUE MENU

230€/pax

## SALADS AND STARTERS

- Guacamole with corn nachos
- Caesar salad with crispy chicken
- Thai salad
- Tomato, mozzarella, and pesto salad
- Green salad

## MEATS

- Beef tenderloin
- Marinated chicken thigh
- Chorizo criollo
- Selection of German sausages
- Sauces mustard, chimichurri, pepper, and tartar

## FROM THE SEA

- Spanish garlic prawns – show cooking
- Sea bass fillet with cherry tomatoes and basil – served in Chafing dish
- Sardine skewers

## SIDES

- Grilled vegetable selection
- Thyme-roasted potatoes
- Oven-baked cherry tomatoes

## DESSERTS

- Mini chocolate brownies
- Vanilla cream fritters with caramel sauce
- Fresh fruit skewers

## DRINKS

- Sparkling and still mineral water
- White wine selection
- Red wine selection
- Beers and soft drinks
- Coffee, tea, and herbal infusions



## KIDS MENU

50€/pax

### STARTERS

- Homemade croquettes
- Russian Salad (Potato salad)
- Spring rolls
- Iberian ham

### MAIN COURSES

- Chicken escalope with French fries
- Mini beef burgers with French fries
- Beef escalope with mashed potatoes
- Rigatoni with tomato sauce



# AFTER DARK

15€/pax per option

## OPTIONS

- Mini beef burgers with homemade French fries
- Chef's selection of mini sandwiches
- Mini vanilla cream tartlets with berries
- Hot chocolate with churros



# OPEN BAR

## CLASSIC OPTION

**26€/first 2 hours. 22€/extra hours**

The open bar is booked for a minimum of 2 hours. The price remains the same for the first 2 hours, with a reduced rate for additional hours. Includes all soft drinks and spirits from the chosen menu.

- Vodka: Belenkaya & Tito's
- Whiskey: Johnny Walker Black Label & Jack Daniel's
- Rum: Diplomático Mantuano & Kraken
- Gin: Sikkim & Tanqueray Ten
- Tequila: José Cuervo Gold & Tequila 8
- Shots: Herbs from Ibiza



## OPEN BAR

### PREMIUM OPTION

**32€/first 2 hours. 28€/extra hours**

The open bar is booked for a minimum of 2 hours. The price remains the same for the first 2 hours, with a reduced rate for additional hours. Includes all soft drinks and spirits from the chosen menu.

- Vodka: Belvedere & Beluga
- Whiskey: Woodford & Paul John Brilliance
- Rum: Santísima Trinidad 15 años
- Gin: Gin Mare & Tanqueray Ten
- Tequila: Curado
- Shots: Herbs from Ibiza and Limoncello

# MUSIC

Having an experienced DJ is of the utmost importance to guarantee the perfect musical selection, with rhythms adapted to each moment, which will make your celebration an unforgettable night.



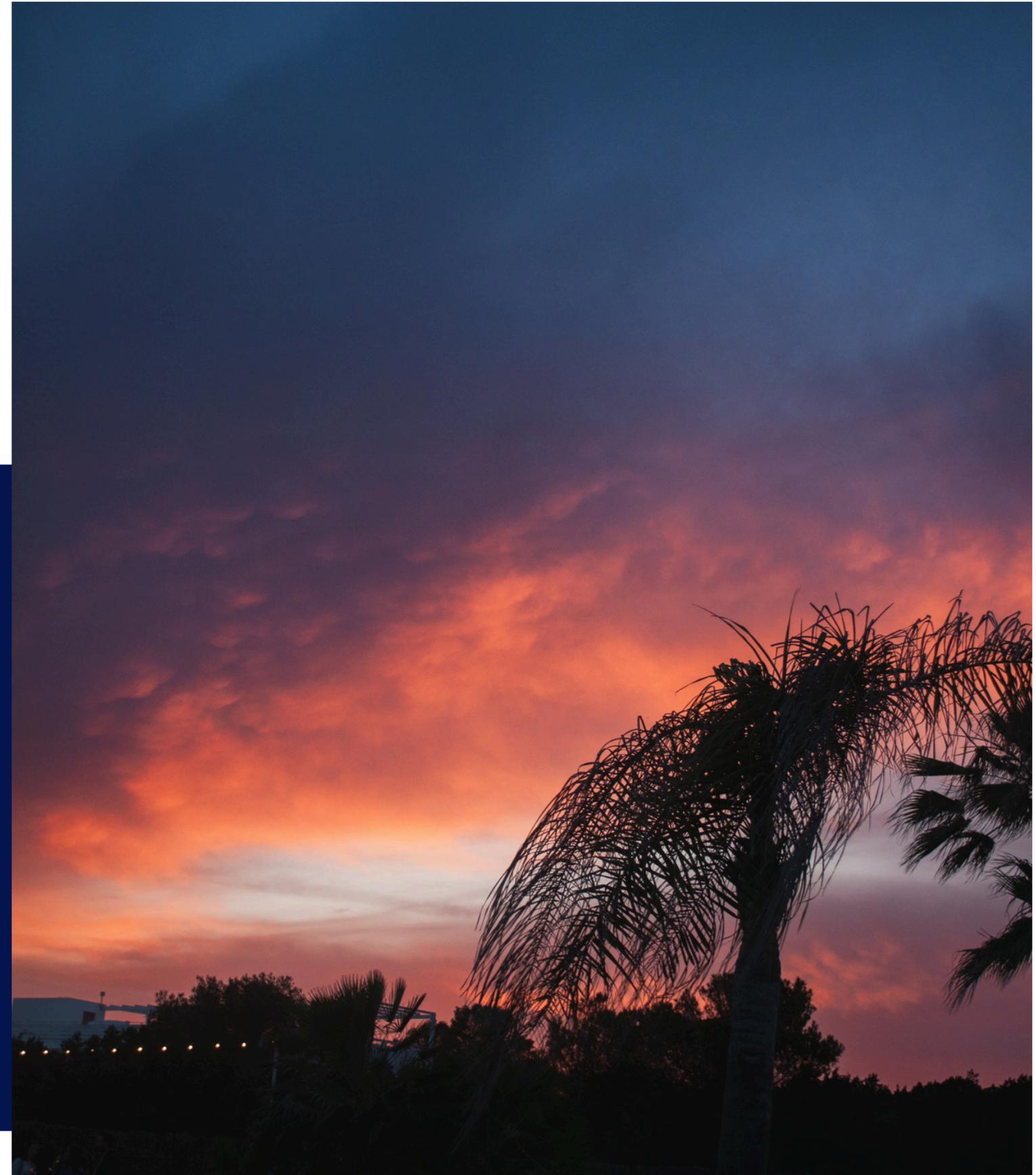
## RESIDENT DJ

At Gecko we have our own resident DJ who will take care of the musical entertainment of your choice. There is also the possibility of inviting your own DJ, however, due to the technical specifications of our sound system and equipment, it is imperative that our resident DJ is in charge of the equipment and volume levels. This choice would not affect the detailed prices.



# MUSIC REGULATIONS

At Gecko we have our own resident DJ who will take care of the musical entertainment of your choice. There is also the possibility of inviting your own DJ, however, due to the technical specifications of our sound system and equipment, it is imperative that our resident DJ is in charge of the equipment and volume levels. This choice would not affect the detailed prices.



# IMPORTANT NOTES ABOUT THE MUSIC

Our team of sound technicians is led by Joao Ribeiro, who has a long history of events with us.

The standard DJ price is €1,500 for weddings taking place from mid-afternoon to midnight with one of our team DJs. The service has a maximum duration of 8 hours. For those events that have booked the privatisation of the hotel and wish to extend the party until 4am, the cost will be €2,800, with a maximum limit of 10 hours of service. In the event of extending the maximum duration of the service, a surcharge of 100 euros will be applied for each additional hour.

The musical planning, from the reception of the guests to the ceremony, if held, in addition to the cocktail reception, dinner and dancing, will be in the hands of the chosen DJ. To ensure that the DJ hired is Joao Ribeiro, please consult the corresponding supplement.

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# CONDITIONS

In compliance with legal regulations, ceremonies cannot be held directly on the beach. However, we are committed to offering meaningful and refined alternatives to make your special moment an unforgettable experience.



At Gecko Formentera, our goal is to transform the most important day of your lives into an unforgettable experience filled with magical moments. From selecting the perfect setting to crafting an original menu, we strive to exceed expectations and bring each couple's unique vision to life. With every detail carefully considered, we are ready to turn your dream wedding into a reality.

Let's celebrate love on a day that will last in your hearts for a lifetime.

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