

# Weddings Menu



# AGUAS DE IBIZA GRAND LUXE HOTEL

An exclusive hotel with an ideal location in the north of the island of Ibiza and an innovative proposal that combines service, luxury and style.

A set of spaces that invite you to celebrate the most special day of your life, combining elegance and beautiful views of the sea or our gardens. This is the perfect place for the celebration of your wedding.

The professionalism that guarantees us in terms of service, quality cuisine and attention to detail do the rest to make each wedding unforgettable.

## A perfect organisation

A wedding in the Agaus de Ibiza is synonymous with freshness and style without losing the essence of tradition.

This is achieved, on the one hand, by keeping intact our commitment to quality in both service and menus; and on the other hand, with countless details that will surprise your guests and are our hallmark.

## Vibrant decoration with sea views

Aguas de Ibiza offers a unique setting for your wedding celebration.

The hotel's roof top, with stunning sea views, is the perfect setting for your ceremony or cocktail party.

The elegance of our new event room, also located on the roof top, and the professionalism of our decoration team give each wedding a unique and very personal touch.

In addition, we have a beautiful garden that is not to be outdone, for a dream day in Mediterranean style.

All our spaces allow endless possibilities of personalisation for each wedding.

# GUEST ARRIVAL

## Welcome drink

Cava	10€
Wine	8€
Beer	8€
Water	4€
Infused water	5€
Cocktail (Frozen Daiquiri or Strawberry Armagnac)	12€
Non-alcoholic cocktail	9€



*Price per unit per person.  
All our prices include VAT.*

# SERVICES INCLUDED

- Minutes for all guests
- Seating plan
- White chair covers
- Suite for the bride and groom with special attentions (under availability)
- Special breakfast in the room the day after the event
- 50-minute Revival Spa by Clarins massage for the couple
- 15% discount on Revival Spa by Clarins treatments
- Access to the Spa for the couple the day after the event
- Tasting menu for 6 people
- 10% special discount for guest accommodation
- Accommodation for the celebration of the 1st anniversary. Includes one night accommodation, breakfast and access to the Spa water circuit (subject to availability).





# IMPROVE YOUR EXPERIENCE

Make your day even more special:

- Photographer
- DJ
- Videographer
- Limousine and luxury car
- Childcare and entertainment
- Flowers and decorations
- Photocall
- Photomaton
- Wedding planner
- Candy Bar
- Hairdresser
- Make up
- Live music performance
- Transfer

\*Request more information



# A COCKTAIL ON OUR ROOF-TOP

## Aperitif I

Salmorejo and ham shavings	<b>35€</b>
Prawn skewers with honey pineapple tamarind and coriander	<i>Duration of 60 mins</i>
Idiazabal cheese delight	<i>2 pieces per person</i>
Sea tartar on seaweed bread	
Chicken gyozas with hoisin sauce	
Mini foie sandwiches with pear marmalade	
Goat cheese sphere with strawberries	

## Aperitif II

Thai chicken brochette	<b>55€</b>
Mini foie sandwiches with pear marmalade	<i>Duration of 60 mins</i>
Salmorejo with ham shavings	<i>2 pieces per person</i>
Galician style octopus	
Foie mousse with caramelized onion	
Sea tartar on seaweed bread	
Prawn brochettes with honey pineapple tamarind and coriander honey	
Vegetable and duck taco with hoisin sauce	
Mini burgers	
Roast beef with house pickles house pickles and old fashioned mustard vinaigrette	

## Aperitif III

Ceviche limeño	<b>70€</b>
Salmorejo cordobés and quail egg brochette and Iberian ham with basil oil	<i>Duration of 60 mins</i>
Tapenade of eggplant and mustard with peasant bread toasts	<i>2 pieces per person</i>
Tuna poke	
Oxtail croquette	
Mini foie with pear marmalade	
Chicken chilli skewers	
Prawn skewers with honey pineapple tamarind and cilantro	
Vegetable and duck hoisin taco	
Marinated beef taco	
Mini burgers	
Blini with cream cheese and salmon roe and dill	

## Stations

Assortment of cheeses	<b>350€</b>
Iberian ham sliced	<b>700€</b> / piece
Joselito Ham sliced	<b>1.500€</b> / piece
Ham sliced	<b>350€</b> / piece
Oysters	<b>8€</b> /unit

\* Option to extend half an hour plus drinks: 15€/pax.

Wine cellar included (white wine, red wine, beer, soft drinks and water).

All our prices include VAT.

# GALA MENU

## Starters

Foie gras ravioli with creamy parmesan and summer truffle	<b>30€</b>
Carpaccio of veal with risotto and mustard and crunchy carob bread	<b>28€</b>
Warm cream with boletus and sautéed prawns	<b>26€</b>
Ibencan fresh breeze salad from our vegetable garden	<b>25€</b>
Grilled scallops with creamy sweet potato and pico de gallo of sweet	<b>31€</b>
Grilled octopus with lilac potato and paprika de la vera	<b>35€</b>
Tuna tartar with nori avocado and Singapore dressing	<b>38€</b>

## Selection Maymanta

Classic ceviche of our catch of the day and sweet potato in syrup	<b>30€</b>
Tiradito Toshi with emulsion of yellow chilli-miso and lulo chalaquita	<b>28€</b>
Solterito of red and white quinoa with tender wheat, edamame, tomatoes and fresh burgos cheese topped with jospir avocado	<b>27€</b>
Causita of octopus with olive tree	<b>30€</b>

## Fishes

Roasted hake with velouté with lobster velouté and confit potatoes	<b>32€</b>
Roasted sea bass fillet with creamy fennel sauce with crispy rice noodles	<b>33€</b>
Grilled turbot with black wild rice	<b>35€</b>
Our confit cod taco with hazelnuts romesco sauce and roasted leeks and pil-pil	<b>33€</b>
Quinoa risotto with wok sautéed tuna	<b>37€</b>

## Sorbets

Lemon and cava	<b>12€</b>
Strawberry and cointreau shot	<b>12€</b>
Gin and tonic	<b>12€</b>
Green apple with vodka	<b>12€</b>
Piña colada	<b>12€</b>

## Meats

Tournedó of beef tenderloin of veal and truffled glacé with chestnut puree and baby greens	<b>34€</b>
Roast lamb ribs with wild asparagus, carrots and glazed shallots	<b>36€</b>
Piglet confit with thyme and lemon and creamy of sour apple	<b>32€</b>
Crispy duck leg in Pedro Ximénez sauce and red berries with potato gratin	<b>36€</b>
Vacuum Angus with sauce Anticu- chera sauce, Andean tubers and huancaína with huacatay sauce	<b>39€</b>
Veal cheeks with mellowed of bresa and rosemary demiglas	<b>34€</b>

## Desserts

Personalised wedding cake	From <b>16€</b>
Personalised wedding cake with individual serving	From <b>22€</b>
Millefeuille of red fruits with yoghurt ice cream	<b>16€</b>
The caribbean. Passion fruit cream with white chocolate cream, pistachio sponge cake, mascarpone cream and lemon sorbet.	<b>15€</b>
Trio of chocolate mousse with blood orange sorbet	<b>15€</b>
Chocolate and coffee tiramisu and red fruit ice cream	<b>15€</b>
Strawberry and red fruit farandola, with sponge cake and mascarpone cream mascarpone cream	<b>16€</b>





## CHILDREN'S MENUS

(2-12 years)

Iberian ham croquettes	<b>16€</b>
Spaghetti with homemade tomato sauce	<b>18€</b>
Chicken cannelloni au gratin	<b>17€</b>
Chicken crispies with fries	<b>18€</b>
Mini ham and mozzarella pizza	<b>19€</b>
Battered hake with spiced potato and bimi	<b>25€</b>

### Dessert

Strawberry mousse with biscuits	<b>12€</b>
Caramel lollipop with vanilla and chocolate ice cream	<b>12€</b>
Chocolate cake and sweets	<b>12€</b>

### Beverages

Soft drinks and waters	<b>6€</b>
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## SPECIAL MENUS

### Vegetarians

Vichyssoise with truffle aroma and peasant bread croutons	<b>23€</b>
Grilled aubergine tartare with mustard emulsion, chives, garlic confit and homemade pickles	<b>25€</b>
Thai cauliflower with red curry, kafir lime, lemon basil, and coconut rice	<b>28€</b>
Homemade artichoke, spinach and ricotta ravioli with parmesan foam and piquillo sauce	<b>27€</b>
Ibicencan squash with pomodoro peppers, carrots in orange syrup, fresh salad, Ibicencan goat cheese and roasted vegetable glacé	<b>31€</b>

# BODEGA

*Selection of beverages for the banquet:*

## Premier

*A choice between  
a white and a red*

**38€**

### White

Conde Valdemar  
D.O. Rioja, Viura y Verdejo

Viñas del Vero  
D.O. Somontano,  
Macabeo y Chardonnay

Verdeo  
D.O. Rueda, Verdejo

### Reds

Conde de Valdemar  
D.O. Rioja, Tempranillo

Valdubón Cosecha  
D.O. Ribera del Duero, Tinta Fina

Torres Altos Ibérico  
D.O. Rioja, Tempranillo

### Cava

Signat  
Macabeo, Parellada,  
Pansa Blanca (Xarel·lo),  
ecológico

### Champagne Supplement

Moet Chandon **+36€**

## Plus

*A choice between  
a white and a red*

**42€**

### White

Palomo Cojo  
D.O. Rueda, Verdejo

Petit Caus Blanc de Blancs  
D.O. Penedés, Ecológico

Premier Rendez-Vous  
Sur de Francia, Sauvignon Blanc

### Reds

Arienzo crianza  
de Marqués de Riscal  
D.O. Rioja, Tempranillo, Mazuelo

Santa Digna  
Valle Central, Cabernet Sauvignon

Le Carredon  
Sur de Francia, Cabernet Sauvignon

### Cava

Signat  
Macabeo, Parellada,  
Pansa Blanca (Xarel·lo),  
ecológico

### Champagne Supplement

Moet Chandon **+36€**

## Premium

*A choice between  
a white and a red*

**49€**

### White

Marqués de Riscal  
D.O. Rueda, Sauvignon Blanc

Zarate  
D.O. Rias Baixas, Albariño

Jean Leon 3055  
D.O. Penedés, Viura y Verdejo

### Reds

Pruno  
D.O. Ribera del Duero, Tinta Fina  
y Cabernet Sauvignon

Ramón Bilbao Edición Limitada  
D.O. Rioja, Tempranillo

Jean Leon 3055  
D.O. Penedés, Merlot y Petit Verdot

### Cava

Juve & Camps Cinta Púrpura  
Cataluña, Xarel·lo, Macabeo,  
Parellada

### Champagne Supplement

Moet Chandon **+32€**

*The selection of drinks for the banquet includes water, beer and soft drinks.*

# OPEN BAR AND SECOND DINNERS

## Open bar

*The best end to a great night.*

*\*The open bar is billed by the total number of guests.*

### Standard

Bombay Sapphire (Gin)	First 2 hours <b>39€</b>
Absolut (Vodka)	Additional hour <b>22€</b>
Bacardi (Rum)	
JW Red Label (Whisky)	
Jose Cuervo (Tequila)	
Baileys	

### Superior

Martin Miller (Gin)	First 2 hours <b>49€</b>
Sirocco (Vodka)	Additional hour <b>25€</b>
Havana 7 (Rum)	
JW Black Label (Whisky)	
Herradura añejo (Tequila)	
Baileys	
Supplement Jägermeister 9.50€.	

*\*Cocktail station, please consult.*

## Second dinners

*In the event of a longer night,  
we offer you the option of a second dinner  
during the open bar.*

*It is recommended to combine sweet and sa-  
voury options.*

*\*Minimum service for 30 persons*

Half nights of assorted cold meats	<b>15€</b>
Assortment of Iberian ham and cheeses with bread and tomato	<b>25€</b>
Candy Bar	<b>16€</b>
Chocolate fountain with fruit skewers	<b>18€</b>

# CEREMONY

Included: white carpet, arch structure, 40 chairs with white cover and exclusive space for 2 hours.

## Ceremony on roof-top

Between 15 June and 15 September:

**4.800€** (Between 16-19h)  
**6.500€** (From 19h onwards)

April, May, 1 - 15 June, 15 - 30 September and October:

**3.750€** (Between 16-19h)  
**5.200€** (From 19h onwards)

## Ceremony in the garden

**800€**



# EXCLUSIVITY SPACES

## Maymanta restaurant and terrace

Between 15 June and 15  
September:

**It is not possible to privatise this area** (Between 16-19h)  
**9.600€** (From 19h onwards)

April, May, 1 - 15 June, 16 - 30  
September and October:

**6.450€** (Between 16-19h)  
**8.000€** (From 19h onwards)

## Central roof-top area

No privatization cost. Minimum consumption of **750€**

## Cocktail bar roof-top

Between 15 June and 15  
September:

**It is not possible to privatise this area** (Between 16-19h)  
**5.700€** (From 19h onwards)

April, May, 1 - 15 June, 16 - 30  
September and October:

**3.250€** (Between 16-19h)  
**4.800€** (From 19h onwards)

## Garden

Minimum consumption of **750€**



## TERMS AND CONDITIONS

A minimum of 60 guests to hold the event, for smaller groups please consult us.

30% of the total of the proforma invoice at the time of confirmation of the event.

50% of the total of the proforma invoice 2 months before the event.

20% of the total proforma invoice 1 month before the event.

## RATES

VAT included in all prices.

## CANCELLATION

Up to 15% cancellations are allowed up to one month before the wedding date free of charge.

From then on, the confirmed cutlery will be the basis for the budget. On the basis of the final and up to 72 hours before the wedding, 5% of cancellations are allowed free of charge cost.

