

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€



SERVICES INCLUDED

- Minutes for all guests
- Seating plan
- White chair covers
- Suite for the bride and groom with special attentions (With a minimum of 100 guests)
- 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	35€
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	55€
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	70€
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	350€
Iberian ham sliced	700€ / piece
Joselito Ham sliced	1.500€ / piece
Ham sliced	350€ / piece
Oysters	8€/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	30€
Carpaccio of veal with risotto and mustard and crunchy carob bread	28€
Warm cream with boletus and sautéed prawns	26€
Ibicanan fresh breeze salad from our vegetable garden	25€
Grilled scallops with creamy sweet potato and pico de gallo of sweet	31€
Grilled octopus with lilac potato and paprika de la vera	35€
Tuna tartar with nori avocado and Singapore dressing	38€

Selection Maymanta

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

Fishes

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

Sorbets

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

All our prices are VAT included.

All menus must include appetizer, starter, main course, sorbet and dessert or cake.

Meats

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

Desserts

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

CHILDREN'S MENUS

(2-12 years)

Iberian ham croquettes	16€
Spaghetti with homemade tomato sauce	18€
Chicken cannelloni au gratin	17€
Chicken crispies with fries	18€
Mini ham and mozzarella pizza	19€
Battered hake with spiced potato and bimi	25€
Dessert	
Strawberry mousse with biscuits	12€
Caramel lollipop with vanilla and chocolate ice cream	12€
Chocolate cake and sweets	12€
Beverages	
Soft drinks and waters	6€

SPECIAL MENUS

Vegetarians

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



BODEGA

Selection of beverages for the banquet:

Premier

A choice between
a white and a red **38€**

White

Verdeo
D.O. Rueda, Verdejo

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

Reds

Sangre de Toro.
D.O. Cataluña, Cariñena y Garna-
cha tinta

Viñas del Vero
D.O. Somontano, Cabernet
Sauvignon y Merlot

Cava

Comte del Subirats Brut Nature
D.O. Cava

Champagne Supplement

Moet Chandon +38€

Plus

A choice between
a white and a red **42€**

White

Palacio de Bornos
D.O. Rueda, Verdejo

Pazo de Mariñán.
D.O. Monterrei, Albariño y Godello

Reds

Paco García
D.O. Rioja, 6 meses.

Carramimbre Roble
D.O. Ribera del Duero, Cabernet
Sauvignon

Cava

Duc de Foix Brut
D.O CAVA.

Champagne Supplement

Moet Chandon +38€

Premium

A choice between
a white and a red **49€**

White

Bardos
D.O. Rueda, Verdejo

Polvorote Godello
D.O. Bierzo, Emilio Moro

Reds

Bardos Altura Crianza
D.O. Ribera del Duero, Tempranillo

Hacienda López de Haro
D.O. Rioja

Cava

Cygnus Brut Reserva
D.O Cava.

Champagne Supplement

Moet Chandon +38€

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)

Absolut (Vodka)

Bacardi (Rum)

JW Red Label (Whisky)

Jose Cuervo (Tequila)

Baileys

Superior

Martin Miller (Gin)

Sirocco (Vodka)

Havana 7 (Rum)

JW Black Label (Whisky)

Herradura añejo (Tequila)

Baileys

Supplement Jägermeister 9.50€.

First 2 hours
39€

Additional hour
16,50€

First 2 hours
49€

Additional hour
19,50€

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 **15€**

Assortment of Iberian ham and
cheeses with bread and tomato **25€**

Candy Bar **16€**

Chocolate fountain with fruit
skewers **18€**

*Cocktail station, please consult.

The selection of drinks for the banquet inclu-
des water, beer and soft drinks.

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, 16 - 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.