



weddings

Dossier

Aguas de Ibiza

Grand Luxe Hotel



Your Dream, Our Mission

Celebrate the most important day of your life in an incomparable setting. Aguas de Ibiza Grand Luxe Hotel offers a unique combination of elegance, comfort, and breathtaking views, designed to create memories that will last a lifetime.

Located in the bay of Santa Eulalia, one of the most tranquil areas of Ibiza, and boasting an incredible design throughout all its spaces, Aguas de Ibiza Grand Luxe Hotel has over 15 years of experience in organising weddings and social events.



Services Included with Your Wedding Booking

- ✓ Bridal suite with special attentions for the couple*
- ✓ Special “Just Married” breakfast the following morning.
- ✓ Access to our Revival Spa water circuit for the couple the day after the event.
- ✓ 50-minute massage at our Revival Spa by Clarins for the couple*
- ✓ Menu tasting for 6 people**
- ✓ Dedicated event coordinator.
- ✓ Exclusive discounts for guest accommodation.
- ✓ Exclusive discounts on treatments at our Revival Spa by Clarins.
- ✓ One-night stay to celebrate your first wedding anniversary, including bed & breakfast and access to our Revival Spa water circuit.*

**Applicable to weddings with more than 100 guests.*

***For weddings with fewer than 100 guests, menu tasting for 4 people.*





Inspiring Spaces

Ceremony with Panoramic Views

Exchange your vows with the Mediterranean Sea as your witness, surrounded by breathtaking views of the horizon.

A minimum of 60 guests is required.

Venue Hire Price (for Ceremony & Cocktail)

April, May, and 1st-15th June

15th-30th September and October

Use of the space before 05:00PM **€3.900**

Use of the space between 05:00PM and 07:00PM **€5.400**

15th June – 15th September:

Use of the space before 05:00PM **€4.950**

Use of the space between 05:00PM and 07:00PM **€6.700**



Ceremony on the Rooftop of Aguas de Ibiza





Inspiring Spaces

Cocktail Bar

Celebrate in style with your guests at our exclusive cocktail bar.

Venue Hire Price (for weddings not holding their ceremony with us):

April, May, and 1st-15th June

15th-30th September and October

Use of the space from 05:00PM to 06:00PM **€3.350**

Use of the space from 07:00PM to 08:00PM **€4.800**

15th June - 15th September:

Use of the space from 05:00PM to 06:00PM **€4.200**

Use of the space from 07:00PM to 08:00PM **€5.700**



Cocktail service available at our Cocktail Bar.

Inspiring Spaces

Banquet on the Maymanta Terrace of Aguas de Ibiza

Enjoy a magical banquet under the stars or with a breathtaking sunset. We set up the banquet on the terrace of our Maymanta restaurant, surrounding our iconic infinity pool with stunning views of the Santa Eulalia Bay.

Venue Hire Price

April, May, and 1st-15th June

15th-30th September and October **€8.250**

15th June – 15th September: **€10.500**



Banquet on the Maymanta Terrace of Aguas de Ibiza





Inspiring Spaces

Rooftop Event Hall

Elegantly decorated and fully equipped to host intimate gatherings or large receptions, this venue offers stunning views of Santa Eulalia Bay, making it the perfect setting for your open bar or as a backup plan in case of bad weather.



Banquet in the Rooftop Event Hall

The venue hire for this space is included in the rental of the Maymanta Terrace. Outdoor celebrations must conclude by 11 PM, while indoor celebrations can continue until 2 AM

Ceremony in Our Garden

We also offer the option to hold your ceremony in our private garden.

Venue Hire Price: €800



Menus Designed to Delight

Indulge in an exceptional gastronomic experience featuring the finest Mediterranean flavours. All the ingredients used in our menus are locally sourced (KM 0), and every menu can be customised to suit your preferences.

Welcome Drink

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

**30-minute service to welcome guests before the event begins.*



Create your own Aperitif Selection

Choose a minimum of 7 aperitifs

Cold Aperitifs

Vegetarian

Mango gazpacho with olive oil pearls	
Salmorejo with Iberian ham shavings	
Vegan vegetable and mango ceviche	
Coca of roasted vegetables	
Yucca chips with ají amarillo mayo	
Goat cheese spheres with tomato jam	€6,5

Fish

Corvina ceviche with coconut milk, passion fruit, and coriander	€8
Balfegó bluefin tuna tartare with sushi rice	€10
Blini with citrus cream cheese, smoked salmon, and radish	€10
Salmon tartare with mango, avocado, and Asian sauce	€12
Prawn tartare with caramelised onion and rustic bread	€10
Mini prawn roll with tobiko roe	€12
Tuna tartare marinated in soy and ginger with avocado purée	€12

Meat

Toasted dried fruit bread with foie gras and fig jam	€9
Bite-sized Caesar salad	€8
Steak tartare with toasted bread and cured egg yolk	€10
Roast beef with sundried tomato and rocket	€8

Hot Aperitifs

Vegetarian

Patatas bravas with aioli and kimchi emulsion	€8
Patatas bravas mille-feuille with spicy aioli	€10
Mozzarella and truffle sandwich	€8
Tomato, mozzarella, and pesto bruschetta	€8

Fish

Prawn with sweet chilli mayo	€9
Turbo prawn with chipotle mayo	€10
Prawn brioche with kimchi mayo and avocado	€12

Meat

Chicken gyoza with hoisin sauce and sesame	€7
Mini beef cheek cannelloni with truffle cream	€12
Marinated chicken durum with tzatziki	€10
Mini burger with Brie, caramelised onion compote, and truffle mayo	€10
Pulled pork brioche with pickled mayo	€10
Beef taco with avocado, pickled red onion, and coriander	€9
Pulled duck taco with hoisin sauce and Thai-style vegetables	€9

All prices include VAT.

Price per person.

Duration: 60 minutes.

Premier drinks package included in the price.

Complete your aperitif

With our food stations

Iberian Ham

Iberian ham (selected) served with crystal bread, breadsticks, and grated tomato.

Iberian ham (cebo) **€20/person**

Iberian ham (bellota) **€25/person**

Cheese Selection

A selection of national cheeses: Semi Manchego, Goat cheese with paprika, Mahón, Idiazabal, and Cabrales, served with crystal bread with tomato, breadsticks, and extra virgin olive oil.

€16/person

Iberian Selection

A selection of Iberian cured meats and national cheeses: Jamón, salchichón, chorizo, and lomo Iberico, along with Manchego semi, Idiazabal, and Mahón cheeses, served with bread with tomato, breadsticks, and extra virgin olive oil.

€20/person

Oysters

Served with a selection of sauces: Mignonette vinaigrette, orange ponzu, lime and coriander aguachile, and coconut and passion fruit leche de tigre.

€9/person

Tartar Bar

Salmon, mango, and avocado tartare.
Steak tartare with a trio of mustards and black bread toast
Prawn tartare with kimchi mayo, lime, and rustic bread

€18/person

Ibicenca

A selection of Ibizan cured meats and cheeses: Sobrasada, Longaniza, white and black butifarrón, and a variety of 4 Ibizan goat and sheep cheeses (flavours vary by annual production), served with crystal bread with tomato, breadsticks, and extra virgin olive oil.

€18/person

Spanish

Gazpacho
Tortilla de patata (potato and onion omelette)
Chorizos in cider
Padrón peppers
Octopus with paprika oil

€16/person

Mexican

Cochinita pibil taco with pickled onion and avocado
Chicken burrito with chipotle chili, fresh cheese, and coriander
Guacamole with tortilla chips and pico de gallo

€16/person

Paella Show

Seafood and fish "Senorito" rice paella
Vegetarian paella with seasonal vegetables

€18/person

Prices include VAT.

Price per person.

Duration: 60 minutes.

Premier drinks package included in the price.

Gala Menu

Choose one starter, main course, and dessert to create your dream menu.

STARTERS

Coconut and almond ajo blanco with tomato tartare, dates, and prawns.	29€
Marinated salmon with mixed greens salad, fennel, baby carrots, green beans, mango, and vanilla oil.	29€
Beef carpaccio with black bread crisps, Idiazabal cheese, old mustard vinaigrette, and fried capers.	29€
Cream of boletus mushrooms and butter with poached truffle egg and crystal bread sticks.	27€
Bufala burrata with coloured tomatoes, rocket pesto and pistachio, dried fruit bread with tomato and ginger jam.	26€

Vegan Options

Coconut and almond ajo blanco with tomato tartare, caramelised onion, kale, and dates.	29€
Vegetable tiara with cauliflower, broccoli, baby carrots, zucchini pearls, asparagus, tomatoes, and red curry vinaigrette.	29€
Beetroot, green apple, and avocado tartare with sherry vinegar vinaigrette.	27€

MAIN COURSES

Fish

Hake with Iberian cream, potato gnocchi, green beans, and crispy leek.	38€
Turbot with potato mille-feuille, mini vegetables, and saffron sauce.	40€
Bluefin tuna tataki marinated with curry and bouquet of fresh leaves.	38€
Sea bass with carrot and vanilla purée, black rice with citrus, mini carrots, and green asparagus.	40€
Monkfish with prawn suquet, potato pearls, and toast with aioli	42€

Meat

Lamb rack with sweet potato purée, caramelised shallots, and pistachio demi-glace.	42€
Beef tenderloin with truffle potato mille-feuille and Périgord sauce.	38€
Beef sirloin with mini vegetables, hollandaise foam, and red wine reduction.	36€
Free-range chicken cannelloni with smoked cheese and truffle cream, demi-glace with pear and dried apricots.	34€
Iberian presa with mini vegetables, honey mustard sauce, and yucca chips.	36€

Vegan Options

Confited tomato and vegan cheese ravioli with piquillo pepper sauce and pistachio crumb.	35€
Yellow curry with pumpkin, vegetables, chickpeas, and basmati rice.	32€
Roasted cauliflower with miso, pomegranate, coriander, peanuts, and edible flowers	32€

Sorbetes

Lemon and cava	12€
Mandarin and Martini	
Mango and vodka	
Gin Tonic	
Strawberry and Cointreau	

DESSERTS

Millefeuille with red fruits and yoghurt ice cream	16€
The Caribbean: Passion fruit cream with white chocolate mousse, pistachio sponge, mascarpone cream, and lemon sorbet	15€
Trio of chocolate mousse with blood orange sorbet	15€
Chocolate and coffee tiramisu with red fruits ice cream	15€
Farandola of strawberries and red fruits with sponge cake and mascarpone cream	16€

Price per person.

Menu served, must consist of 3 courses (starter, main course, and dessert).

Beverage package is not included in the price.

The same menu must be chosen for all guests, except for allergies or special diets.

Please inform us of any allergies or special dietary needs at least one month before the event.





Children's Menu

Tomato and mozzarella salad	€15
Iberian ham croquettes with fries	€16
Gratinated free-range chicken cannelloni	€19
Spaghetti with homemade tomato sauce	€17
Chicken crispies with fries	€18
Fish fingers with mashed potatoes	€19
Margherita / Prosciutto pizza	€17
Baked hake with pan-fried potatoes	€28
Medallions of beef tenderloin and vegetables	€29
Desserts	
Strawberry mousse with cookies	€12
Vanilla custard with chocolate crisp	€12
Chocolate brownie with vanilla ice cream	€12
Mixed ice cream	€12
Beverages	
Water, soft drinks, and juices	€15

Wine

Selection for Weddings:

Premier

Choose between a white and a red

Whites

Verdeo

D.O. Rueda, Verdejo

Viñas del Vero

D.O. Somontano

Reds

Petit Pittacum

D.O. Bierzo

Viñas del Vero

D.O. Somontano

Cava

Duc de Foix Brut

€40

Plus

Choose between a white and a red

Whites

Palacio de Bornos

D.O. Rueda, Verdejo

Pazo de Mariñan

D.O. Monterrei, Albariño

Reds

Paco Garcia 6 meses

D.O. Rioja

Carramimbre Roble

D.O. Ribera del Duero

Cava

Cygnus Brut Reserva

€44

Premium

Choose between a white and a red

Whites

Bardos

D.O. Rueda, Verdejo

Polvorote Godello

D.O. Bierzo

Reds

Beronia edicion Limitada

D.O. Rioja

Hacienda Lopez de Haro

D.O. Rioja

Cava

Vilarnau Brut Reserva Organic

€50

Champagne Moët & Chandon supplement

+36€

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



Open Bar and Late Night Snacks

Open Bar

The best way to end a great night.

*The open bar is billed based on the total number of guests.

Standard

Bombay Sapphire (Gin)

Absolut (Vodka)

Brugal Extraviejo (Rum)

JW Red Label (Whisky)

Jose Cuervo (Tequila)

Baileys

Hierbas Ibicencas Mari Mayans

Includes soft drinks, wine,
beer, and water.

First 2 hours

€45

Additional hour

€22

Superior

Whitley Neil (Gin)

Grey Goose (Vodka)

Brugal 1888 (Rum)

JW Black Label (Whisky)

Herradura añejo (Tequila)

Baileys

Hierbas Ibicencas Mari Mayans

Includes soft drinks, wine,
beer, and water.

First 2 hours

€55

Additional hour

€32

Late Night Snacks

*If the night goes on, we offer the option of late-night snacks during the open bar.
It is recommended to combine sweet and savoury options.*

Midnight platter with assorted cold cuts

€15

Assortment of Iberian ham and cheeses with tomato bread

€25

Candy Bar

€16

Chocolate fountain with fruit skewers

€18

**Cocktail station, please inquire for details.*



Terms and Conditions

- A minimum of 60 guests is required; for smaller groups, please inquire.
- An initial deposit of 30% is required to confirm the reservation.
- Cancellations up to one month before the event are allowed without additional penalties (up to a 15% reduction in guests is permitted).
- A 5% reduction in guests can be made without charge up to 72 hours before the event.
- The final menu must be selected at least 30 days before the event.
- Menu tastings will take place in the same year as the event and can be scheduled from Monday to Friday during lunchtime.
- The included furniture consists of round banquet tables with white tablecloths and chairs with white covers. Cutlery and glassware are also included.
- If the client wishes to hire other materials, it is possible, but there will be no reduction in the menu price.
- External service providers can be contracted as long as they are not related to food and beverages.
- All prices include VAT.

Contact Us

For more information or to schedule a visit, please contact us:

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