



aiyanna
IBIZA

Weddings

Ibiza's most inspirational wedding venue

For couples looking to make the ultimate statement on the most talked about island globally, Ibiza's most inspirational new location, Aiyanna Ibiza is an extraordinary wedding venue.

Wrapped within the sanctuary of undisrupted northern Ibiza and set to the soundtrack of the ocean, Aiyanna Ibiza surpasses expectations as the islands most in demand coastal wedding. Available for exclusive hire for weddings, civil partnerships and vow renewals, couples can pledge their abiding vows for one another in effortless and understated style.

From the team behind the celebrated Amante Ibiza, the elite wedding experience at Aiyanna Ibiza offer couples the confidence that their day will be professionally organized and precisely delivered and with a collection of exclusive new wedding experiences, each couple can ensure an extraordinary day.





Celebrating at Aiyanna Ibiza

Oozing a relaxed and tranquil ambience where everyone is welcome, Aiyanna Ibiza presents an unassuming modern rustic vibe complemented with splashes of colour that encapsulates Northern Ibiza's natural surroundings. Aiyanna offers a design concept that takes advantage of natural materials with wooden decked terrace and a space inspired by modern design and nature.

Epitomising the aspiration of Ibiza's laid-back luxe vibe and accommodating up to **100 guests** within the captivating coastal venue, lovebirds can choose from the **Sabina** or **Posidonia** wedding selections, each carefully adapted to create each couple's personal visions.



Mediterranean menu options

An inventive new menu with honest and nutritious ingredients where Western Mediterranean food meets East with mezze sharing platters; each of Aiyanna's wedding offerings are tailored around individual needs. Starting in true style, reception drinks include Perrier-Jouët champagne or a selection of refreshing cocktails; these are complemented with a creative and distinctive wedding menu.

The finest produce for a glamorous feast for all, delectable starters to choose from include perfectly creamy burrata with basil infused cream and datterino cherry tomatoes, beef carpaccio with parmesan and extra virgin olive oil and mixed mushroom risotto.

A selection of main courses inspired by Aiyanna's first class coastal location, fresh fish options to choose from include seabass en papillote with sauteed potatoes and summer mushrooms to glazed lamb shank with vanilla potatoes and baby vegetables. Finishing on the sweetest of notes are Chocolate coulant with violet ice cream or tangerine cheesecake.



Organising your wedding

Booking and organizing a wedding can be a stressful experience, but it needn't be as we always work to ensure that the day runs smoothly. We arrange all the elements of the day relating to food, drink and venue set-up. Other requirements, such as flowers and photographers should be organized by you the client, however we can recommend several such service providers who are based on the island, all of whom are reliable and speak English should this be necessary.

Alternatively, you are very welcome to contract the services of a wedding planner to organize these elements. We do not provide a wedding planning service ourselves but we can recommend wedding planners who are based on the island.

After booking your wedding with us, we will send a wedding day form for you to complete, which will cover in detail all the elements of the day's events that need to be considered. We will then work closely with you to ensure that all the details of the day are arranged to your satisfaction.

Wedding/Ceremony Day Schedule

Based on our experience, we suggest the following programme:

Schedule for the wedding day: Start time 17:00

- Arrival drink 30 mins (17:00 – 17:30)
- Ceremony 30 mins (17.30-18.00)
- Reception/canapés 1.5 hours (18:00 – 19:30)
- Main meal and speeches 2h 30mins approx (19:30 – 22:00)
- Drinks, music and dancing 3 hours included in the package** (22:00 – 01:00) drinks package can be extended an extra hour at a reduced rate, or indeed finish after the inclusive 3 hours post-meal bar.

Please ask for more details.

*Latest closing time is 2am (due to local licensing laws)

**3 hours is included in all packages, extra time can be added at additional reduced cost

Booking your wedding

Most guests choose to perform the legal aspects of their marriage either in their home country or at a church, and then perform a blessing at Aiyanna. However, it is possible to have a legally binding ceremony at Aiyanna if both partners are Spanish nationals. It is necessary to apply to the local court with a request to be married in our local authority of Santa Eulalia. Once this is approved, then a request must be made at the town hall of Santa Eulalia to be married at Ayanna.

If either or both of the partners are non-Spanish nationals, the civil ceremony must be host in their home country.



To book a wedding, we ask for a deposit of €5000, to secure the date. The remainder of the cost should be settled 14 days before the event. Unfortunately we are unable to reserve any dates without receipt of a deposit. The costs to consider in booking your wedding are as follows:

Organised by Aiyanna:

Venue Hire Fee

Please contact us for the venue hire fee on your chosen date at info@aiyannaibiza.com

Food and Drink

See page 7 / 8 for choices and packages

Sound System €700.-

Four hours Aiyanna Dj set available for €600.-

Service Charge

5% on all food and drink

VAT 10% on all items
(except service charge)

Credit Card Fee

Please note that payments by credit card incur a 2.5% charge

Not organised directly:

Florists

Wedding Celebrant

Photographer/Video Additional

Décor (if required) Wedding Cake

Child Minding Service

Aiyanna can recommend a list of local, English-speaking suppliers for all the above services.

Sabina Wedding Package

عزوة

TOTAL PRICE

€240 per adult €45 per child*

Upgrades on each section are available, subject to additional cost

Arrival Drinks

Cava, wine (as per meal choices), beer, soft drinks and water. Unlimited for 30 minutes.

Reception Drinks

Cava, wine (as per meal choices), beer, soft drinks and water. Unlimited for 1 hour 30 minutes.

Canapés

6 Canapés per person. Choose 3 varieties from

- Iberian ham croquettes
- Flower of salmon and cream cheese
- Mini grilled vegetable skewers with Romesco sauce ✓
- Tuna tataki with soy sauce and sesame oil
- Tuna tataki with Wasabi mayonnaise
- Duck confit served on toasted bread with port caramelized apple

Drinks

Half a bottle of wine per person or beer (if requested) water and soft drinks.

Choose two wines from below:

Whites*

- Intramurs, Chardonnay D.O Conca de Barberá
- Momo, Verdejo, D.O Rueda

Reds*

- Raimat, Boira, Garnacha. D.O Catalunya
- La Vendimia, Tempranillo D.O La Rioja

Starter

Choose one starter for all, or three starters for guests to a self-serve from three large platters on each table:

- Galician beef carpaccio with parmesan and extra virgin olive oil
- Warm carpaccio of prawn with colmenillas mushroom and extra virgin olive oil
- Burrata served with a basil infused cream and datterino cherry tomatoes ✓
- Mixed mushroom risotto with parmesan cheese and white truffle oil ✓
- Green salad with thinly sliced cured duck, orange vinaigrette and cashew nuts
- Foie gras terrine with port, toast and apple sauce

Vegetarian & Vegan Options

Starters

- Roasted beetroot carpaccio with Lemme (Lebanese cheese cream) and figs from Ibiza
- Grilled wild asparagus with stir-fried millet and shaved parmesan cheese
- Quinoa salad with Jerez vinaigrette, balsamic cream with toasted corn (Vegan)

Main Course

Choose one or two selections for the entire party:

- Meloso rice with wild mushrooms and artichokes ✓
- Fillet of hake with creamed peas and ham foam
- Roasted sea bass with Tabulé Greece sauce
- Crisp glazed grilled octopus with a red pepper muhammara dip
- Duck magret with berry sauce and pumpkin ginger puree
- Glazed lamb shank accompanied with baby sautéed vegetables
- Beef fillet with graten potatoes and Oporto caramel

Dessert

Choose one dish for all:

- Chocolate brownie with vanilla ice-cream
- Classic Tiramisú
- Passion fruit cheesecake

Coffee

Served on request.

Toast

Glass of Codorniu Brut Nature Cava per person.

After Meal Drinks

Unlimited drinks for the guests for 3 hours of all items from the bar, excluding premium cognacs, whiskeys, cocktails and Champagnes.

*Price for children aged 2-12 years €45. 2 courses and soft drinks all day. *Wine list subject to change depending on winery availability and season. A children's menu can be supplied on request.



Posidonia Wedding Package

TOTAL PRICE

€320 per adult €49 per child*

Arrival Drinks

Perrier Jouët champagne, wine (as per meal choice) beer, soft drink and water.
Unlimited 30mins

Reception Drinks

Perrier Jouët champagne, choice of two cocktails (Watermelon Martinis, Strawberry Daiquiris, Classic Mojito) wine (as per meal choice) beer, soft drink and water.
Unlimited 1 hour 30mins

Canapés

6 Canapés per person. Choose 3 varieties from:

- Iberian ham croquettes
- Flower of Salmon and cream cheese
- Mini grilled vegetable skewers with Romesco sauce ✓
- A beetroot and apple shot with mojito foam ✓
- Tuna tataki with soy sauce and sesame oil
- Crispy chicken skewer yakitori sauce
- Duck confit served on toasted bread with port caramelised apple
- Tempura langostinos with spice salsa
- Foie Truffle with port sauce

Drinks

Half a bottle of wine per person or beer (if requested) and all waters and soft drinks. Choose two wines from below:

Whites*

- Intramurs, Chardonnay D.O Conca de Barberá
- Momo. Verdejo D.O Rueda
- Menade de Sauvignon Blanc. D.O Rueda

Reds*

- La Vendimia. Tempranillo D.O La Rioja
- Raimat Boira, Garnacha D.O Catalunya
- La Montesa, Tempranillo. D.O La Rioja

Starters

Choose one starter for all, or three starters for guests to a self-serve from three large platters on each table:

- Galician beef carpaccio with parmesan and extra virgin olive oil
- Warm carpaccio of prawn with colmenillas mushrooms and extra virgin olive oil
- Burrata served with a basil infused cream and datterino cherry tomatoes ✓
- Mixed mushrooms risotto with parmesan cheese and white truffle oil ✓
- Green salad with thinly sliced cured duck, orange vinaigrette and cashew nuts

- Foie gras terrine with port, toast and apple sauce
- Prawn Skewer with wakame seaweed salad and mango with lime and soy vinaigrette

Vegetarian & Vegan Options

Starters

- Roasted beetroot carpaccio with Lemme (Lebanese cheese cream) and figs from Ibiza
- Grilled wild asparagus with stir-fried millet and shaved parmesan cheese
- Quinoa salad with Jerez vinaigrette, balsamic cream with toasted corn (Vegan)
- Bulgur salad with rocket, strawberry, pineapple, peaches and a passion fruit vinaigrette (Vegan)
- Green Taboulé (Edamame, lentils, peas and goji) with a citric dressing (Vegan)

Main Course

Choose one or two selections for the entire party:

- Sea bream Mediterranean-style with sautéed sliced potatoes and grilled vegetables
- Baked cod with tomatoes, garlic & served with baked potatoes
- Duck confit with caramelised apples and cinnamon
- Slow cooked lamb shank served with mashed potatoes and asparagus

(continued)

*Price for children aged 2-12 years €45. 2 courses and soft drinks all day. *Wine list subject to change depending on winery availability and season.

Posidonia Wedding Package (continued)

Main Course (continued)

- Tenderised Galician beef with parmesan potato gratin, black truffle oil and vine ripened tomatoes
- Wild sea bass with potatoes and baby vegetables
- Herb crusted rack of lamb with seasonal vegetables

Vegetarian & Vegan Options

Mains

- Vegetables and seitán sautéed with ají and “chancha” (Peruvian sauce) (Vegan)
- Quinoa with vegetables and goat cheese with veggie chips
- Pasta paccheri with San Marzano tomato sauce with balls of mozzarella cheese and Kalamata olives
- Wild mushroom risotto with parmesan cheese and aromatic white truffle
- Homemade veggie lasagne with tofu cheese and basil tomato sauce (Vegan)

Dessert

Choose one dish for all:

- Chocolate brownie with coconut ice-cream
- Classic Tiramisú
- Passion fruit cheesecake
- Chocolate coulant with vanilla ice cream
- Mojito Sorbet

Coffee

Served on request.

Toast

Glass of Perrier Jouët Champagne per person.

After Meal Drinks

Unlimited drinks for the guests for three hours of all items from the bar, including Champagne.



*Price for children aged 2-12 years €45. 2 courses and soft drinks all day. *Wine list subject to change depending on winery availability and season.

General Conditions

Minimum amount of adult guest we request to celebrate a wedding in Aiyanna will be 50 adults.

Payment terms: Wedding dates can only be made upon payment of a deposit of €5000, this deposit is non transferable or non-refundable upon cancellation by the client. After the initial payment of the deposit we then require the full payment of the wedding no later than 14 days in advance of the event. Please note that if paying by credit card there is a 2.5% credit card charge for the transaction so we recommend that all payments are made via bank transfer. Please always use your full name and date of wedding as the reference in any transfer made.

Suppliers of other services: Aiyanna will advise and recommend third party suppliers of all services that may be required such as DJs, musicians, artists, photographers etc. Aiyanna however will not be held responsible for the extra services or elements organised by the client.





An unwavering commitment to quality and authenticity, Aiyanna Ibiza offers an unparalleled setting for most memorable day.
 An ethos that endeavours to welcome all with open arms, delicious food and with a special creative flair;
 Aiyanna Ibiza encapsulates not only the soul of northern Ibiza but the hearts of couples and their nearest and dearest.

Aiyanna is located above Cala Nova, just on the north of Santa Eularia. Go through San Carlos and follow the direction for Cala LLenya, and then Cala Nova. You can't miss our sign directing you to Aiyanna.

AIYANNA

WWW.AIYANNAIBIZA.COM

AVINGUDA CALA NOVA, S/N, 07850 CALA NOVA, SAN CARLOS, ISLAS BALEARES RESERVATIONS: WWW.AIYANNAIBIZA.COM

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Example menus and prices may be subject to change.

With thanks to Gypsy Westwood Photography.