



# WEDDING BROCHURE 2023



AIYANNA  
IBIZA



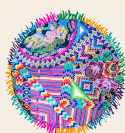


## *Ibiza's most inspirational wedding venue*

For couples looking to make the ultimate statement on the most talked about island globally, 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 highly requested 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. An unwavering commitment to quality and authenticity, Aiyanna Ibiza offers an unparalleled setting for most memorable day.



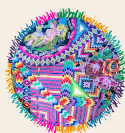




## *Celebrating at Aiyanna Ibiza*

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.

Epitomizing the aspiration of Ibiza's laid-back luxe vibe and accommodating up to 140 guests within the captivating coastal venue, lovebirds can choose from the Sabina or Posidonia food and drinks packages, each carefully adapted to create each couple's personal visions.









# 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, etc... 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.

Alternatively, you are very welcome to contract the services of a wedding planner to organize these elements.

After booking your wedding with us, we will send you a wedding day form for you to complete, which will cover in detail all the elements of the day 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 program:

Start time: 17.00h

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 Note:

\*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 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 €7500, 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:**

**The costs to consider when planning your day are:**

**Organized by Aiyanna:**

Weddings at Aiyanna are only held by exclusivity hire for a minimum of 50 adults.

The hiring fee depends on the chosen date

**YOU CAN CHECK AVAILABILITY AND PRICE HERE**

For further information please send an email to [info@aiyannaibiza.com](mailto:info@aiyannaibiza.com)

Food and Drinks

See following pages for choices and packages.

Sound System €700.- Four hours Aiyanna Dj set available for €700.-

Service Charge

5% on all food and drink costs

Spanish VAT

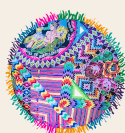
10% on all costs except Service Charge

Optional insurance in case of rain €495 (more details on request)

**Not organized directly:**

Flowers, wedding celebrant, photographer, wedding cake, florist, etc...

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









# Sabina Wedding Package

## TOTAL PRICE

€275\* 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

### Choose 4 varieties from

- Assortment of croquettes (mushrooms, ham)
- Ceviche of croaker fish
- Beetroot scoops with sesame seeds and spinach pesto
- Tempura prawns with lime and chili mayonnaise
- Classic beef tartare over toasted bread
- Skewers of chicken breaded with panko and served with yakitori sauce
- Cucumber spring roll filled with vegan cheese and served with olive oil pearls and tomato marmalade
- Smoke salmon with creamy radish and tobiko eggs
- Strawberry gazpacho (typical Spanish cold tomato base soup) with foam of goat cheese
- Macarron with goat cheese and homemade tomatoes marmalade
- Spoon of octopus with Kalamata olive mayonnaise

## Drinks

Half a bottle of wine per person or beer (if requested) water and soft drinks.  
Choose two wines from the following:

### White\*:

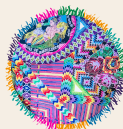
- Vol d'Ànima D.O. Costers del Segre (Chardonnay, Xarel.lo) Ecológico (VG)
- Menade D.O. Rueda (Sauvignon Blanc) Ecológico

### Red\*:

- La Vendimia, D.O La Rioja (Tempranillo)
- Moulin de Gassac IGP Pays d'Oc (Pinot noir) Ecológico

\* +10% tax and + 5% service charge. \*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.





## STARTERS

Choose one starter for all, or three starters for sharing

- Burrata served with basil infused cream, home-grown organic cherry tomatoes and toasted pine nuts
- Beef carpaccio with black truffle vinaigrette and thinly sliced pecorino cheese and wild rocket salad
  - Raw prawns carpaccio with confited porcini mushroom and sweet pepper olive oil
  - Roasted beetroot tartar with Lebneh cheese and citrus dressing
- Grilled watermelon glazed in agave, with rocket, almonds and Ibizencan goat cheese
- Wild asparagus chard-grilled, served with diced cherry tomatoes and truffle olive oil
- Kale salad with pomegranate, cashew cheese, caramelised onion, sunflower seeds, and agave vinaigrette
- Roasted Ibizencan pumpkin served at room temperature with avocado and green leaves pesto
  - Ravioli filled with pumpkin, homemade sage butter and seeds
- Risotto with courgette and sun dried tomatoes with stracciatella of creamy buffalo cheese
- Salmorejo of tomatoes with diced blue fin tuna marinated and served with quail egg

## MAIN COURSE

Choose one or two selections for the entire party:

- Beef tenderloin with parmesan potato gratin, black truffle oil and vine ripened tomatoes
- Chargrilled rolled boneless chicken stuffed with apple and caramelized shallots, served with grilled baby potatoes
  - Confited cod served with potato pure with a garlic touch and baby spring vegetables
    - Monkfish and prawns light broth with ibizencan potatoes
  - Quinoa risotto style with vegetables, creamy goat cheese and basil infused olive oil
    - Lasagne pasta (vegan) with vegetables and béchamel of light smoke soy
  - Roasted aubergine with tomatoes and kimchi dressing served with smoked tofu
  - Roasted cauliflower miso sauce, lime and cashew nuts crushed with agave
    - Wild mushroom risotto with truffle and parmesan crust
- Sauteed of fresh and seasonal organic vegetables with seitan mushroom, aji (Peruvian yellow pepper) and crispy corn
  - Slow cooked lamb shank served with mash potatoes and thyme hint

## DESSERTS

Make one choice from the following list:

- Passionfruit Cheesecake
- Chocolate brownie with walnut and coconut icecream.
- Strawberry tartar with a mint touch and citric sorbet
- Aiyanna classic tiramisu

## COFFEE

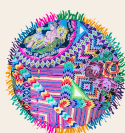
Served on request.

## TOAST

A glass of Cava for everyone

## AFTER MEAL DRINKS

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





# Posidonia Wedding Package

## TOTAL PRICE

€350\* per adult €45 per child\*

## Arrival Drinks

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

## Reception Drinks

Champagne, choice of two cocktails wine (as per meal choice) beer, soft drink and water. Unlimited 1 hour 30mins.

## Canapés

### Choose 4 varieties from

- Assortment of croquettes (mushrooms, ham)
- Ceviche of croaker fish
- Beetroot scoops with sesame seeds and spinach pesto
- Tempura prawns with lime and chili mayonnaise.
- Classic beef tartare over toasted bread
- Skewers of chicken breaded with panko and served with yakitori sauce
- Cucumber spring roll filled with vegan cheese and served with olive oil pearls and tomato marmalade
- Smoke salmon with creamy radish and tobiko eggs
- Strawberry gazpacho (typical Spanish cold tomato base soup) with foam of goat cheese
- Macarron with goat cheese and homemade tomatoes marmalade
- Spoon of octopus with Kalamata olive mayonnaise
- Tuna tataki with ponzu dressing
- Chard-grilled scallops with butter flavoured with chili and yuzu
- Iberic ham with diced tomatoes and served over toasted bread

## Drinks

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

Choose two wines from the following:

### White\*:

Vol d'Ànima D.O. Costers del Segre (Chardonnay, Xarel.lo) Ecológico  
Menade D.O. Rueda (Sauvignon Blanc) Ecológico  
Pazo San Mauro D.O Rias Baixas (Albariño)

### Red\*:

La Vendimia, D.O La Rioja (Tempranillo)  
Moulin de Gassac IGP Pays d'Oc (Pinot noir) Ecológico  
La Montesa D.O. Rioja (Tempranillo y Garnacha) Biodinámico

\* +10% tax and + 5% service charge. \*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.



## STARTERS

Choose one starter for all, or three starters for sharing

- Burrata served with basil infused cream, home-grown organic cherry tomatoes and toasted pine nuts
- Beef carpaccio with black truffle vinaigrette and thinly sliced pecorino cheese and wild rocket salad
  - Prawns carpaccio with confited porcini mushroom and sweet pepper olive oil
  - Roasted beetroot tartar with Lebneh cheese and citrus dressing
- Grilled watermelon glazed in agave, with rocket, almonds and Ibizencan goat cheese
- Wild asparagus chard-grilled, served with diced cherry tomatoes and truffle olive oil
- Kale salad with pomegranate, cashew cheese, caramelised onion, sunflower seeds, and agave vinaigrette
- Roasted Ibizencan pumpkin served at room temperature with avocado and green leaves pesto
  - Ravioli filled with pumpkin, homemade sage butter and seeds
- Risotto with courgette and sun dried tomatoes with stracciatella of creamy buffalo cheese
- Salmorejo of tomatoes with diced blue fin tuna marinated and served with quail egg
  - Homemade marinated salmon with saracene wheat
- Tartare of scallop and prawns with tom kha cold soup and salicornia seaweed
- Thinly sliced mango with wakame salad and red prawns

## MAIN COURSE

Choose one or two selections for the entire party:

- Beef tenderloin with parmesan potato gratin, black truffle oil and vine ripened tomatoes
- Chargrilled rolled boneless chicken stuffed with apple and caramelized shallots, served with grilled baby potatoes
  - Grilled seabream served with sauteed spinach, raisins and pistacho vinaigrette
  - Cod fish confited served with garlic touch potatoes pure and baby spring vegetables
    - Monkfish and prawns light broth with ibizencan potatoes
- Quinoa risotto style with vegetables, creamy goat cheese and basil infused olive oil
  - Lasagne pasta (vegan) with vegetables and béchamel of light smoke soy
- Roasted aubergine with tomatoes and kimchi dressing served with smoked tofu
- Roasted cauliflower miso sauce, lime and cashew nuts crushed with agave
  - Wild mushroom risotto with truffle and parmesan crust
- Sauteed of fresh and seasonal organic vegetables with seitan mushroom, aji (Peruvian yellow pepper) and crispy corn
  - Slow cooked lamb shank served with mash potatoes and thyme hint
  - Fillet of turbot fish with vegetables sauteed and sundried tomato pesto
    - Rack of lamb with babaganoush and goat cheese

## DESSERTS

Make one choice from the following list:

- Passionfruit Cheesecake
- Chocolate brownie with walnut and coconut icecream.
- Strawberry tartar with a mint touch and citric sorbet
- Aiyanna classic tiramisu
- Toffee soufflé with raspberry sorbet

## COFFEE

Served on request.

## TOAST

A glass of Champagne per person

## AFTER MEAL DRINKS

Unlimited drinks for the guests for 3 hours of all items from the bar, including premium brands, cocktails and Champagnes.





## Testimonials

### Mother of the bride

“Amazing venue for a wedding abroad. Natalia’s planning and attention to detail just cannot be beaten. From the initial enquiry through to the Wedding day itself she continued to impress and exceed all our expectations so that we felt nothing could possibly have been done to make it any more perfect for our daughter and son in law. Our guests all highly praised her team together with the wonderful Nando orchestrating the most efficient, friendly service and delicious meal.

If you are thinking of a wedding in Ibiza then please just don’t hesitate to put this special day in to the very safe hands of Natalia and Aiyanna. It was faultless and worth every single Euro and much more. Unbelievable value for money. Thank you to everyone at Aiyanna it was a truly magical day and the memories created will last forever.”

### Sister of the bride

“Wedding – STUNNING  
My sister just got married here on Sunday. Absolutely un-bloody-believable. This place is utterly stunning. The staff are incredible even a few days after the wedding we went for lunch and they made such a fuss of us. Natalia coordinated the whole wedding to absolute perfection. The waiters and waitresses made us feel like family – particularly Nando but all of them were so attentive and just such lovely people. The venue is gorgeous, location is breathtaking and food and service is divine. I can NOT wait to come back Lucylu85.”

### Father of the bride

“My daughter and new son in law had the wedding of their dreams and will remember it for a lifetime. That we should experience a complex but highly satisfying week is entirely due to your professional and personal performance, and those of your close colleagues also. We know you work hard to make events just right for your clients, but all of you gave that little bit more, of yourselves, and it showed. May I add my personal thanks to any others that you might also receive from the newlyweds? You all shone throughout and gave us a fabulous event that all who attended will remember. While focusing on the Aiyanna in particular, I must add that the performance of bus operators, car hire, villa lease, catering, photography, flowers and make-up (could you tell that I missed out on that one?) was so good as to mark Ibiza as an excellent destination for discerning visitors.”  
Viva España and its bright shining stars!







## General Conditions

Minimum amount of adult guests 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 €7.500, 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. 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.

Changes: alterations to the wedding arrangements must be made 2 weeks prior to the booked wedding date. Aiyanna can't make any changes to the event details after this time, except for changes in guest numbers. Any changes in guest numbers are limited, as agreed at the time of booking.

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.



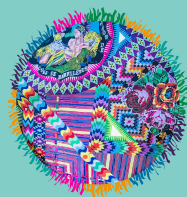




An unwavering commitment to quality and authenticity, Aiyanna Ibiza offers an unparalleled setting for most memorable day.

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.



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IBIZA

[WWW.AIYANNAIBIZA.COM](http://WWW.AIYANNAIBIZA.COM)

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Example menus and prices may be subject to change.