



Ibiza
GranHotel

GrandLuxe



THE ART OF LOVE

WEDDINGS



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WEDDINGS

Let sophistication, good taste and romanticism invade your wedding day. Ibiza Gran Hotel wants to be part of your most unforgettable day of your life.

Ibiza Gran Hotel offers unique and elegant settings that will meet your expectations. We have a professional team aimed to advise and help you choose the best options to suit your needs. We will offer you a variety of alternatives to get the desired effect.

We put at your disposal an amazing location, a top quality gastronomic offer and a dreamy atmosphere.

The tailored service, the exclusivity and the care for detail are the keys to success because our aim is to make your dreams come true.

Welcome to Ibiza Gran Hotel



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All services

INCLUDED

Menus designed by **MICHELIN-starred chef Óscar Molina.**

All our wedding packages include:

- Menu cards for all guests.
- Seating plan and guest list.
- Flower arrangements for guest and presidential tables.
- Decorative chair covers.
- Complimentary Suite for the bridal couple with special attentions.
- Special Breakfast at the Suite the day after the event.
- Two free accesses to the Water Circuit (Open Aqua) at Open Spa for the bridal couple the week prior to the event or the week after it.
- Free parking for 10 vehicles the day of the event.
- Wedding cake (see included options).
- Menu tasting for 6 people tasting a maximum of two complete menus.
- Special fees for guest's accommodation.
- Celebration of the 1st wedding Anniversary including accommodation at our Suites, breakfast at the Suite and access to the Water Circuit (Open Aqua) at Open Spa.

Note: conditions to be applied to weddings with a minimum of 100 guests.



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SUPPLEMENTARY

Our team of event professionals will guarantee extra care before, during and after the wedding. Our absolute dedication ensures an amazing experience on the most important day of your lives.

Besides, we can help you with extra services for the event:

- Photographer (under request).
- DJ (under request).
- Limousines and luxury cars (under request).
- Children care service (under request).
- 10% discount off all Open Beauty services (beauty center at Open Spa).
- 10% discount off any Open Experience treatments (Open Spa treatment area).
- Special menus available (vegetarian, gluten free, etc).
- Children menus available.



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Cocktail

45 € / person

All menus must include a minimum of
cocktail, starter, sorbet, main course, dessert (wedding cake) and wine cellar.

Served at the table

- 🍷🍴 Grisini selection: Pesto, "sobrasada" red sausage and black olives
- 🍷🍴 36 month-old Parmesan cheese stones
- 🍷🍴 Exotic vegetables chips

Cold bites

- 🍷🍴 Seared tuna spoon with spicy miso sauce and flower petals
Sliced foie micuit with spiced bread and sweet wine sauce
- 🍷🍴 Pickled beetroot, coconut and watercress
- 🍷🍴 Oyster ceviche with yellow chili pepper and tobiko roe
- 🍷🍴 Scarlet prawns essence sphere

Hot bites

- 🍷🍴 Octopus and potato "anticucho"
- 🍷🍴 Kaarage fried chicken cone
Salted waffle with camembert cheese and truffle
- 🍷🍴 Beef fillet steak skewers with spicy and smoked sauce
Duck ham and pear croquettes

🍷 Lactose free

🍷 Gluten free



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Starters

All menus must include a minimum of
cocktail, starter, sorbet, main course, dessert (wedding cake) and wine cellar.

🍷 Dill marinated wild salmon tartare with grilled green asparagus and stracciatella	22 €
Duck ravioli with wild mushrooms, truffle shavings and demi-glace sauce	24 €
🍷 Foie micuit with port wine and fig marmalade	24 €
🍷🍷 Pickled Mediterranean tuna with vegetables	28 €
🍷🍷 King prawns salad with papaya timbale, green pods and tomato	32 €
🍷🍷 Ibicencan red prawns carpaccio with caviar and almond creamy sauce	42 €
🍷🍷 Blue lobster with mango and its own coral vinaigrette	38 €
🍷 King crab salad with avocado and mustard sauce	58 €

🍷 Lactose free






🍷 Gluten free











Main Courses


All menus must include a minimum of
cocktail, starter, sorbet, main course, dessert (wedding cake) and wine cellar.

Fish

- | | |
|---|------|
|  Roasted turbot with caviar and seafood sauce | 30 € |
|  Monkfish medallions with saffron sauce, glazed spring onions and potatoes | 32 € |
|  Wild seabass supreme with clams and white wine sauce | 34 € |
|   Mizo-glazed Pacific sea black cod with pak choi | 45 € |

Meat

- | | |
|---|------|
|  Duck confit with Pedro Ximénez creamy sauce and sauteed wild mushrooms | 26 € |
|  Beef fillet steak with potatoes au gratin and demi-glace sauce | 30 € |
|   Rack of lamb with Dijon mustard and shallots | 34 € |
|   Slow roasted suckling pig with rhubarb and baby carrots | 36 € |
|   Oven-baked kid goat shoulder with sherry wine | 38 € |

 Lactosec free

 Gluten free



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Wine cellar

The same wine cellar will be served during the cocktail and the dinner.

2 options of red and white wines are offered for each wine cellar.

Please select one option.

Cellar 1 - 35 € / person

White wines

Lolo | Albariño | D.O. Rias Baixas

Intramurs | Chardonnay | D.O. Conca de Barberá

Red wines

Carramimbre roble | D.O. Ribera del Duero

Vivanco crianza | D.O. Rioja

Cava

Ars Collecta Blanc de Blancs | D.O. Cava

Beer, soft drinks, mineral water and coffee

Cellar 3 - 46 € / person

White wines

Polvorete | Godello | D.O. Bierzo

Menade | Sauvignon Blanc | D.O. Rueda

Red wines

Sierra Cantabria crianza | D.O. Rioja

Protos crianza | D.O. Ribera del Duero

Cava

Agustí Torelló Gran Reserva | D.O. Cava

Beer, soft drinks, mineral water and coffee

Cellar 2 - 40 € / person

White wines

Marqués de Riscal | Verdejo | D.O. Rueda

Jean Leon 3055 | Chardonnay | D.O. Penedés

Red wines

Viña Pomal Selección 500 | D.O. Rioja

Cepa Gavilán | D.O. Ribera del Duero

Cava

Raventós i Blanc | D.O. Conca del riu Anoia

Beer, soft drinks, mineral water and coffee

Cellar 4 - 68 € / person

White wines

Tinel Blondelet | D.O. Sancerre

Torres Fransola | Sauvignon Blanc | D.O. Penedés

Red wines

Lalama | D.O. Ribera Sacra

Muga Selección especial | D.O. Rioja

Champagne

André Clouet | D.O. Champagne

Beer, soft drinks, mineral water and coffee

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Food stations, complements and thematic corners

TO COMPLETE THE COCKTAIL

FOOD STATIONS - minimum 30 people

- | | |
|--|-------------|
| Spanish bellota cured ham (8 kg aprox.) with toasted bread with tomato (Hand cutter chef service included) | 850 € / pcs |
| Seafood paella (paella for 50 people) | 320 € / pcs |
| Vegetable paella (paella for 50 people) | 220 € / pcs |

COMPLEMENTS

- | | |
|---|---------------|
| Sushi selection (assortment of 50 pieces) | 160 € |
| Fresh oysters Daniel Sorlut Speciale | 9 € per piece |

THEMED FOOD CORNERS - minimum 30 people

- Finger BBQ corner:** Chicken wings with teriyaki sauce, Black Angus fillet steak skewers, lamb Marrakech style skewers, monkfish and cherry tomato skewers, king prawns and pineapple skewers.

Price per person: 35 €

- Oriental corner:** Sushi board, Thai salad, Dim Sum Sumay and chicken Yakitori style.

Price per person: 29 €

- Mexican corner:** Guacamole with corn tortillas, Mexican ceviche and "burritos & tacos".

Price per person: 25 €

Lactose free

Gluten free



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Sorbets

8 € / person

All menus must include a minimum of
cocktail, starter, sorbet, main course, dessert (wedding cake) and wine cellar.

- 🍷🍹 Lychee jelly, mango granite and yuzu foam
- 🍷🍹 Lemon sorbet with a touch of sparkling wine and lemongrass
- 🍷🍹 Red berries mojito sorbet
- 🍷🍹 Blood orange sorbet with citrus foam and mango

Wedding cakes

14 € / person

- SACHER CAKE
Chocolate sponge cake with moka, coffee truffle and chocolate fudge
- YUZU, RASPBERRIES & MERINGUE CAKE
Almond sponge cake with yuzu mousse, raspberry cream and toasted meringue
- THREE CHOCOLATE CAKE
Crispy hazelnut crumble with three types of chocolate mousse: dark chocolate, milk chocolate and white chocolate
- 85% DARK CHOCOLATE CAKE
Cocoa sponge cake with crispy chocolate base and chocolate mousse
- COFFEE & WALNUTS CAKE
Vanilla sponge cake with walnuts cream and coffee mousse
- ALMOND & STRAWBERRIES CAKE
Soft almond sponge cake with strawberry compote, chocolate and almond cream
- LEMON TART WITH SALTED TOFFEE
Crispy milk chocolate base with toffee ganache and lemon curd



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Kids menu

**30 € / person including:
cocktail, main course, fruit sorbet, dessert (wedding cake) and drinks.
Children aged 2 - 12**

- ⑧ Spaghetti with homemade napolitan sauce
Homemade beef cannelloni with bechamel sauce
Napolitan pizza with ham
- ⑧ Breaded chicken breast with French fries
Mixed platter (battered squid rings, cured ham croquettes, French fries
and mixed green salad)
Ice creams and sorbets
- ⑧ ⑨ Seasonal fresh fruit salad

With supplement

- ⑧ ⑨ Grilled dover sole **10 €**
- ⑧ ⑨ Beef fillet steak medallions with French fries **7 €**
- ⑧ Fish & Chips **8 €**

Late night snack

22 € / person (minimum 25 people)

- Mini Wagyu burgers with brie cheese
- Bacon and cheese sandwich
- ⑧ ⑨ Guacamole with nachos
- ⑧ ⑨ Seasonal fresh fruit skewers

Staff Menu

**55 € per person including:
starter, main course, dessert and drinks.**

- ⑧ Lactose free
- ⑨ Gluten free



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Open Bar

Open Bar

1st hour - 16 € / person

2nd extra hour - 14 € / person

- Soft drinks and mineral water
- Spanish beer
- White wine and red wine
- Sparkling wine Ars Collecta Blanc de Blancs

- **Aperitifs:** Martini, Aperol and Campari
- **Brandy:** Torres 10
- **Gin:** Bombay Sapphire, Beefeater, Tanqueray Bramble and Seagram's
- **Vodka:** Absolut, Moskovskaya and Smirnoff
- **Rum:** Bacardi, Havana Club 3 años, Cacique and Brugal
- **Bourbon:** Four Roses
- **Whisky:** J&B, Ballantine's, Johnnie Walker red label and Cutty Sark
- **Tequila:** José Cuervo reposado
- **Spirits:** Pacharán, Hierbas Ibicencas, Baileys, Jagermeister, Patrón café X.O., Amaretto and Limoncello

Mojito supplement - 2 € additional per person

* In case of no stocking of any of the brands contracted, it will be replaced for a similar one.



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Extra Open Bar

Extra Open Bar

1st hour - 20 € / person

2nd extra hour - 17 € / person

- Soft drinks and mineral water
- Red Bull and fresh orange juice
- Alhambra 1925 beer
- White wine and red wine
- Champagne André Clouet

- **Aperitifs:** Campari, Vermouth del Professore Antica Formula and Vermouth Carpano Antica Formula
- **Brandy and cognac:** Gran Duque de Alba and Hennessy VSOP
- **Gin:** Tanqueray Ten, Hendricks, Bombay Sapphire, Martin Millers and Brockmans
- **Vodka:** Ketel One, Grey Goose and Belvedere
- **Rum:** Habana Club 7 años, Barceló Imperial and Pampero Aniversario
- **Bourbon:** Jack Daniels and Makers Mark
- **Whisky:** Johnnie Walker Gold label, Chivas 12, Cardhu and Macallan
- **Tequila:** Don Julio reposado and Patrón Silver
- **Spirits:** Pacharán, Hierbas Ibicencas, Baileys, Jagermeister, Patrón café X.O., Amaretto and Limoncello

Mojito supplement - 2 € additional per person

* In case of no stocking of any of the brands contracted, it will be replaced for a similar one.



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MENU TASTING

The menu tasting will take place at least 45 days prior to the wedding day, warning the hotel with at least 10 working days before the tasting date.

The menu tasting will consist on the tasting of a maximum of two complete menus including appetizers, wine list and wedding cake. The menu tastings are available from Monday to Thursday lunchtime or dinner and only at lunchtime during the weekends.

For events from 70 to 100 guests, the menu tasting will be free for 4 people.

For events from 100 guests, the menu tasting will be free for 6 people.

Any additional person at the menu tasting will be charged in the final invoice of the event at the same price of the final chosen menu.

All menus must include a minimum of cocktail, starter, sorbet, main course, dessert and cellar. Once chosen the final menu, the price will be detailed.



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BOOKING AND PAYMENT

A firm reservation for the date and venue will be considered once a deposit of 3.000 € is made and the Contract for Service is signed.

A second deposit of at least the 75% of the remaining amount will be made 20 days prior to the event after the menu tasting has been done. The menu confirmation sheet will be signed then.

The remaining amount will be paid the day before the event.

TAXES

VAT included in all prices.

DURATION OF THE SERVICES

Day wedding celebration up to 6 pm. Night wedding celebration up to 3 am.

MORE INFORMATION

Ibiza Gran Hotel reserves the right to implement its internal standards when it comes to the proper maintenance of its facilities, so customers are asked for their maximum collaboration in the proper usage of the spaces used during the event.

Please do not use rice or confetti in our gardens as well as the use of candles, flares, firecrackers or fireworks.



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