

Ibiza bay

You dream, we make it happen

YOUR WEDDING AT NOBU HOTEL IBIZA BAY

The perfect setting?

IT'S RIGHT HERE...

Exchange vows in a setting of unparalleled beauty against the majestic backdrop of the infinite turquoise sea and the scarlet sky at sundown then celebrate the beginning of a life together Ibiza style, with it's warm, salty breeze in the air and the inimitable flavour of Nobu Hotel Ibiza Bay.

Ideally positioned on the shores of Talamanca Bay and away from the hustle and bustle of old town but still within walking distance, Nobu Hotel Ibiza Bay really is the perfect place for a wedding you and your guests will relive in your hearts forever.



The perfect team?

WE'RE RIGHT HERE...

We specialise in bespoke weddings and ceremonies of up to 60 people. We pride ourselves on taking care of every detail so the bride and groom can focus on enjoying the build-up in the best possible way - from the initial site visit to the food and wine tasting.

Our dedicated team will craft a bespoke wedding package and will assist every step of the way from menu creation to the big day and will be on hand to recommend any additional services from our trusted partners - from decoration and florist to entertainment.

Our outstanding, talented culinary team under the direction of our renowned Nobu Ibiza Bay head chef will prepare your chosen menu before our skilled banqueting team charm your guests with their most attentive, five-star service.

BECAUSE THIS IS YOUR WEDDING, YOUR DAY.

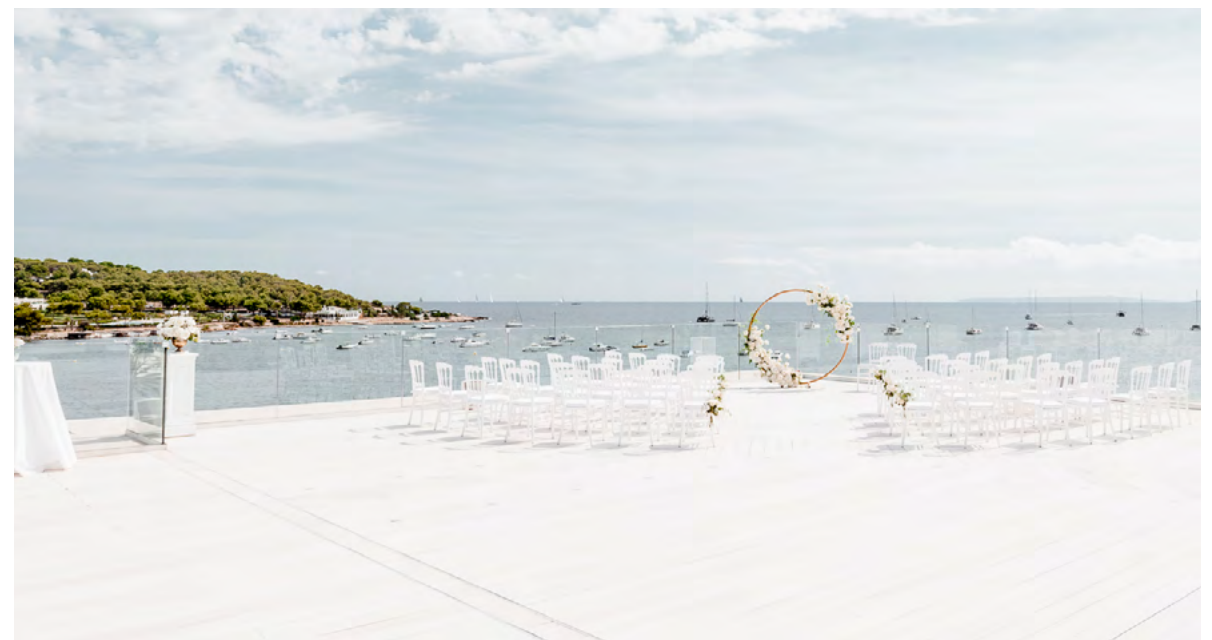
YOU DREAM, WE MAKE IT HAPPEN.



Rooftop Rental Fee

Our rooftop is our brand new venue, located on the top of the building boasting stunning views to Talamanca Bay and Ibiza Old Town, and the perfect place to say “I do”.

*4,350 EUR inclusive of wedding ceremony
& reception set-up for up to 3 hours*



The perfect package?

WE HAVE THAT TOO

Welcome glass of Champagne on arrival

Canapes & drinks reception

Standard dinner set up

Four course dinner

Menu tasting for up to 3 guests

Private use of Chambao Restaurant during dinner
and after party (until midnight)

Complimentary night for the newly-married couple
on the night of the wedding in a suite*

10% off best available room rates for wedding guests

Complimentary parking and valet service

** Subject to availability*



Wedding Order of Service

WELCOME DRINK

Welcome your guests with a glass of Champagne before the wedding ceremony to kick start celebrations.

RECEPTION

Toast the newly married couple with drinks and whilst enjoying a selection of the finest Nobu Ibiza Bay canapes.

DINNER

Give your wedding your personal touch with your favorite flavour and choose either: the Isla Blanca Wedding Menu and create your perfect meal featuring some of the best Ibizan Island produce or select our signature Taste of Nobu Wedding menu for a unique, shared dining experience featuring some of Chef Matsuhisha's iconic classics.



Isla Blanca Wedding Menu

SELECTION OF CANAPES AND DRINKS

PREMIUM

Strawberry gazpacho

Caprese salad bites

Hummus served with fresh crudites

Mini roast beef toasties

Salmon tartare

85 EUR per person.

EXCELLENCE

Leek Soup

Quinoa Salad

A la gallega' style octopus and baked potatoes

Melon cream and Iberian ham shavings

Mini squid rings with a horseradish emulsion

100 EUR per person.

LUXURY

Melon cream and Iberian ham shavings

Smoked Salmon on Toast

A la gallega' style octopus and baked potatoes

Peruvian style mini ceviche

Tuna tartare served with truffle oil

110 EUR per person.

One and a half hours of service

*All options include a selection of house wines (red, white), beer, soft drinks and water
Vegan options and further courses are available upon request and subject to additional cost*

Isla Blanca Wedding Menu

PREMIUM

APPETIZERS

Cucumber and yogurt cream with dill
Bread and hummus tapenade

STARTERS

Caprese salad
Pickled seabass with paprika and tomato pesto
Spinach and ricotta cannelloni gratin with pesto

MAIN COURSE

Salmon medallion stuffed
with king crab served with ratatouille
or
Chicken breast and prawns, served with Arrabbiata
sauce and sun-dried tomatoes

DESSERT

Traditional "tres leches" cake
or
Fine grass raspberry and dragon fruit panna cotta

*165 EUR per person.
Water and coffee included*

EXCELLENCE

APPETIZERS

Cucumber and yogurt cream with dill
Bread and hummus tapenade

STARTERS

Octopus and squid "salpicón"
on fennel and pepper bed
Amberjack tartare with mango and lettuce bouquet
Prawn and octopus salad

MAIN COURSE

Seabass roll with king crab mousse
served with gratin potatoes
or
Roast beef tenderloin served
with plum sauce and vegetables

DESSERT

Classic cheesecake with berries and white chocolate
or
Royal grape mousse on mango and chilli coulis

*185 EUR per person.
Water and coffee included*

LUXURY

APPETIZERS

Cucumber and yogurt cream with dill
Bread and hummus tapenade

STARTERS

Tuna tartare with avocado, mango and orange extract
Octopus and squid "salpicón" on fennel and pepper bed
Amberjack tartare with mango and lettuce bouquet
Prawn and king crab quenelles

MAIN COURSE

Grilled seabass served with spinach,
pistachios and caviar foam
or
Grilled entrecot served with grilled
seasonal garden delights

DESSERT

Chocolate and thyme mousse,
raspberry coulis and cocoa textures
or
Berry-enchanted pavlova symphony

*215 EUR per person.
Water and coffee included*



Taste of Nobu Wedding

SELECTION OF CANAPES AND DRINKS

PREMIUM

Sashimi salad with Matsuhisa dressing

Yellowtail jalapeño

Tiradito

Crispy rice avocado

Kushi chicken teriyaki

100 EUR per person.

EXCELLENCE

Scallop Jalapeño

Salmon spicy Miso tacos

Umami Chilean seabass

Kushi beef anticucho

Octopus anticucho

130 EUR per person.

LUXURY

Tuna tacos with tomato sauce

King crab with Shisho sauce

Black cod butter lettuce

Crispy rice tuna

Toro Yuzu Miso

140 EUR per person.

VEGETARIAN OPTIONS

Vegetarian skewers

Nasu miso

Roasted cauliflower jalapeño

Vegetarian tacos
with avocado and dry miso

Avocado with goma dressing

One and a half hours of service

*All options include a selection of house wines (red, white), beer, soft drinks and water
Vegan options and further courses are available upon request and subject to additional cost*

Nobu Taste Wedding Menu

PREMIUM

TO SHARE

Edamame / Spicy edamame

White fish dry miso

New style salmon

Crispy Shiitake Salad with Goma Dressing

MAIN COURSE

Salmon shiso salsa

Tenderloin with teriyaki/wasabi peper or anticucho

Sushi selection

DESSERT

Nobu mango cheesecake

*200 EUR per person.
Water and coffee included*

EXCELLENCE

TO SHARE

Padron pepper yuzu miso

Tiradito

Yellowtail jalapeño

Baby spinach salad dry miso

Tuna Tataki Tosazu

MAIN COURSE

Local seabass with apple amazu and cilantro dressing

Chilean Wagyu rib eye anticucho miso

Sushi selection

DESSERT

Stawberry hierbas

*230 EUR per person.
Water and coffee included*

LUXURY

TO SHARE

Baby corn truffle honey sauce

Padron peppers yuzu miso/ Spicy edamame

Oyster new style

Toro yuzu miso

Tuna sashimi salad
with Matsuhisa dressing

MAIN COURSE

Chilean seabass jalapeño

Japanese wagyu a5 teriyaki, wasabi pepper or anticucho

Sushi selection

DESSERT

Choco caramel delight

*290 EUR per person.
Water and coffee included*



Wine List

NATIONAL

Mestre, Catalunya, Spain

Azpilicueta Blanco, Rioja, Spain

Ysios Tinto, Rioja, Spain

Ysios Rosé, Rioja, Spain

Soft drinks, beers

95 EUR / per person for the duration of the dinner

INTERNATIONAL

Perrier Jouet Brut, Remis, France

Sancerre Pascal Jolivet, Loire, France

Barolo Serralunga Ferdinando, Principiano, Piedmond, Italy

Chateau Saint Margarite Symphonie, Provance, France

Soft drinks selection, beers

135 EUR / per person for the duration of the dinner

The brands featured above might change depending on the availability to each item



The Bar

OPTION I

Bombay Sapphire & Bombay Citron
Grey Goose Vodka
Dewar's 12 yrs
Patron Silver
Patron X.O Cafe
Bacardi Carta Negra / Bacardi 8 Yrs
House wines (red, white)
Soft drinks, water, beers

*110 EUR per person up to 2 hrs
Extra hour 50 EUR per person*

OPTION II

Monkey 47 and Malfy
Absolut Elyx Vodka
Chivas 12
Avion Silver
Patron X.O.
Havana 7 - Havana Especial
House wines (red, white)
Soft drinks, water, beers

*135 EUR per person for 2 hrs.
Extra hour 70 EUR*

The brands featured above might change depending on the availability to each item.

Upgrades are available and subject to additional cost



Recommended Order of Service

START TIME
17:00h

WELCOME DRINK
17:00h - 17:30h

CEREMONY
17:45h - 18.30h

RECEPTION
18:30h - 19:30h

DINNER
19:30h - 22h

AFTER DINNER OPEN BAR
up until midnight*

Please note - recommendations are based on previous events best practice and average temperatures



Still dreaming of more?

OPTIONAL EXTERNAL SERVICES

- Hair stylist and make-up artist
- Luxury car transfer
- Entertainment
- AV equipment
- Wedding officiant
- Marquee hire and set-up
- Photography and videography
- Floral arrangement
- Wedding Cake
- Themed furniture
- Themed linen decoration Babysitting

We recommend hiring these services with your wedding planner





FAQs

WHAT DOES THE WEDDING PACKAGE INVOLVE?

The Nobu Hotel Ibiza Bay wedding package is composed by the private use of the contracted spaces, the welcome drink, canapes & drinks reception, four-course menu and a complimentary night for the newly married couple. Extra services are not included in the wedding package.

The space contracted for dinner is our Chambao restaurant. Should you wish to privatise other areas of the hotel, please get in touch for a full quotation.

Please note - in order to book a wedding at Nobu Hotel Ibiza Bay the above services must be booked by a wedding planner. We are happy to recommend wedding and events planners we have worked with before and of course, happy to work with your planner of choice.

WHAT IS THE MAXIMUM AND MINIMUM NUMBER OF GUESTS I CAN HAVE AT MY WEDDING?

There is a minimum of 20 guests to contract a wedding at Nobu Hotel Ibiza Bay. The maximum number of guests is 60 and the hotel requires the confirmed guestlist in writing at least 14 days prior to the event. The client will also be responsible for the payment of any unconfirmed extras on the day.

DO YOU HAVE DIFFERENT PRICING FOR CHILDREN?

Yes, 1-3 years old can attend free of charge and for 4-12 years old a children's menu option will be available.

IN CASE OF BAD WEATHER CONDITIONS

As a hotel, we are able to provide an alternative covered space for weddings upto 30 guests. Should the contracted wedding exceed this number, the hotel will not have an alternative covered space to offer for the organisation of the event.

WHAT PRICES AND PAYMENT CONDITIONS DO I NEED TO BE AWARE OF?

The reservation will only be confirmed after a down-payment of 30% of the estimated final cost. The second payment of 50% of the estimated final cost must be made 180 days prior to the event. The final amount must be settled at least 30 days before the event.

All deposits will be non-refundable and please note all cancellations must be made in writing. Should payment conditions not be adhered to all event services may be canceled.

WHEN IS MY WEDDING CONFIRMED?

Once we receive the signed agreement and deposit.

WILL I NEED TO SIGN A CONTRACT?

A contract for the event must be signed and implies full acceptance of all contractual conditions by both parties. The non-return of the duly signed document may lead to the cancellation of the event.

CAN THE OFFICIAL CEREMONY BE HELD AT NOBU HOTEL IBIZA BAY?

Yes it can, however, this will not be legally binding. Only Spanish nationals can have a legally binding ceremony in Spain and only if pre-arranged with the town hall in Ibiza by the client. What many international guests do normally is complete legal formalities in the municipal office of their home country and then perform a blessing ceremony here.

CAN WE HAVE FIREWORKS?

No fireworks are to be used in the hotel, by Spanish law.

CAN CONFETTI/RICE BE USED AT THE HOTEL?

Out of respect for the environment and fellow guests on property this isn't possible however, natural/frozen petals can be used instead.

Contact us

There are so many details that go into planning a wedding.
To make everything flow with ease, we will be with you from the moment of your
initial request, until your last guest has gone home.

sales-ibiza@nobuhotels.com

+34 971 192 222

Camí Ses Feixes, 52. 07800 Ibiza. Spain
smullor@nobuhotels.com +34 971 192 222 nobuhotelibizabay.com