

Ibiza bay

NOBU HOTEL

IBIZA BAY

You Dream, We Make It Happen

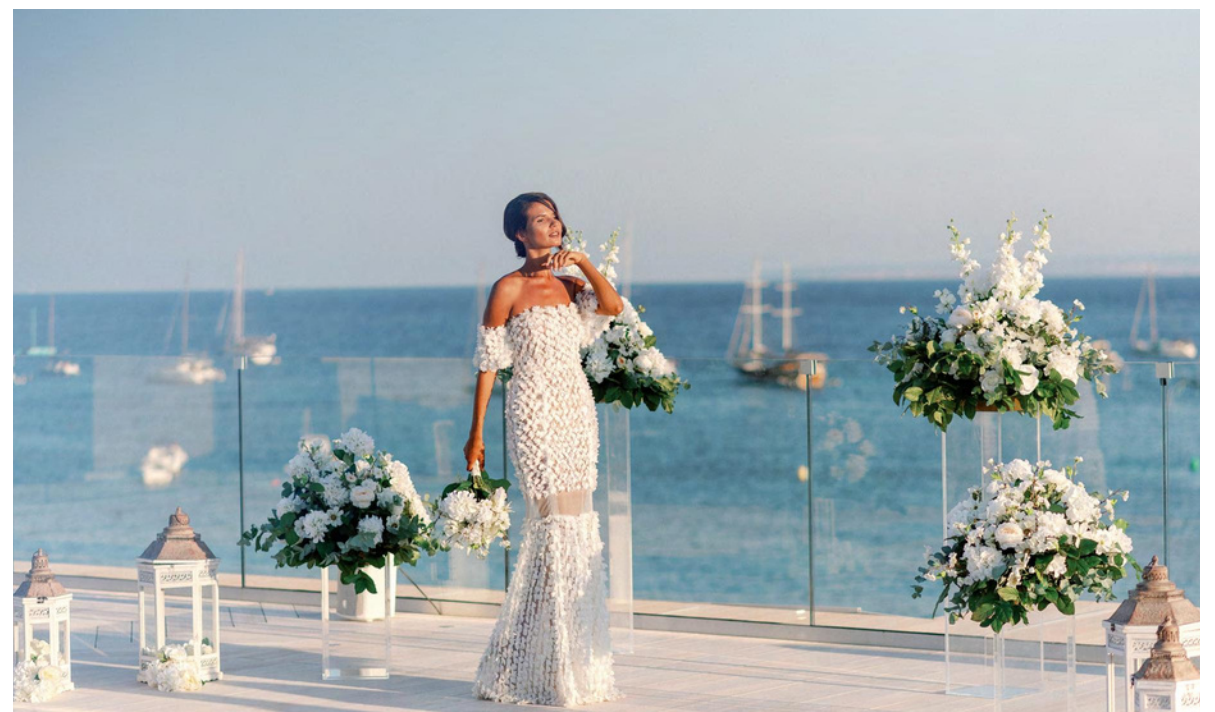
YOUR WEDDING AT NOBU HOTEL IBIZA BAY

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 decor and florists to entertainment.

Our outstanding, talented culinary team under the direction of our renowned Nobu Ibiza Bay head chef will prepare your chosen menu, with a focus on every detail, 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 located on the top of the building boasting stunning views over Talamanca Bay and Ibiza Old Town, and the perfect place to say “I do”.

4350 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

Nobu Hotel Ibiza Bay four course dinner

Menu tasting for up to 3 guests

Private use of Chambaio 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 € 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 € 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€ 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 COURSES

Salmon medallion stuffed with king crab
served with ratatouille

or

Chicken breast and prawns, served
with Arrabbiata sauce and sun-dried tomatoes

DESSERTS

Traditional “tres leches” cake

or

Fine grass raspberry and dragon fruit pannacotta

165 € 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 COURSES

Seabass roll with king crab mousse served
with gratin potatoes

or

Roast beef tenderloin served with plum sauce and
vegetables

DESSERTS

Classic cheesecake with berries and white
chocolate

or

Royal grape mousse on mango and chilli coulis

185 € 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 COURSES

Grilled seabass served with spinach,
pistachios and caviar foam

or

Grilled entrecot served with grilled seasonal garden
delights

DESSERTS

Chocolate and thyme mousse, raspberry coulis
and cocoa textures

or

Berry-enchanted pavlova symphony

215 € per person

Water and coffee included



Taste of Nobu Wedding Menu

SELECTION OF CANAPES AND DRINKS

PREMIUM

Salmon or tuna sashimi salad
Yellowtail sashimi jalapeño
Tiradito
Crispy rice avocado
Kushi chicken teriyaki

100 € per person

EXCELLENCE

Matsuhisa shrimp with caviar
Salmon in spicy Miso tacos
Unami Chilean seabass
Kushi beef anticucho
Octopus anticucho

130 € per person

LUXURY

Tuna tacos with tomato sauce
King crab with Shisho sauce
Black cod butter lettuce
Crispy rice tuna
Toro Yuzu Miso

140 € 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 drinks : house wine (red, white), beer and soft drinks
Vegan options and further courses are available upon request and subject to additional cost*

Taste of Nobu Wedding Menu

PREMIUM

TO SHARE

Edamame / Spicy edamame
White fish dry miso
New style salmon
Field green salad with crispy shitake
and goma truffle dressing

MAIN COURSE

Salmon shiso salsa
Tenderloin with teriyaki/jalapeño/anticucho
Sushi selection

DESSERT

Nobu strawberry cheesecake

200 EUR per person
Water and coffee included

EXCELLENCE

TO SHARE

Padron pepper yuzu miso
Tiradito
Yellowtail jalapeño
Spinach salad dry miso
Tuna tataki tosatzu

MAIN COURSE

Fresh seabass with apple amazu and
cilantro dressing
Chilean Wagyu rib eye anticucho miso
Sushi selection

DESSERT

Exotic Cremaux

230 EUR per person
Water and coffee included

LUXURY

TO SHARE

Baby corn truffle honey sauce
Padron peppers yuzu miso/ Edamame spicy
Oyster new style
Toro yuzu miso
Tuna sashimi salad with Matsuhisa dressing

MAIN COURSE

Chilean seabass jalapeño
Japanese Wagyu A5 goma dressing
Sushi selection

DESSERT

Choco delight

290 EUR per person
Water and coffee included



Wine List

NATIONAL

Josep Coca Brut Nature, Penedes,
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

Ruinart Brut, Remis, France

Sancerre Pascal Jolivet, Loire, France

Barolo Serralunga Ferdinando, Principiano, Piedmond, Italy

Whispering Angel, Provence, 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 up to 2 hrs
Extra hour 70 EUR per person

Upgrades are available and subject to additional cost



Recommended Order of Service

START TIME
17:00h

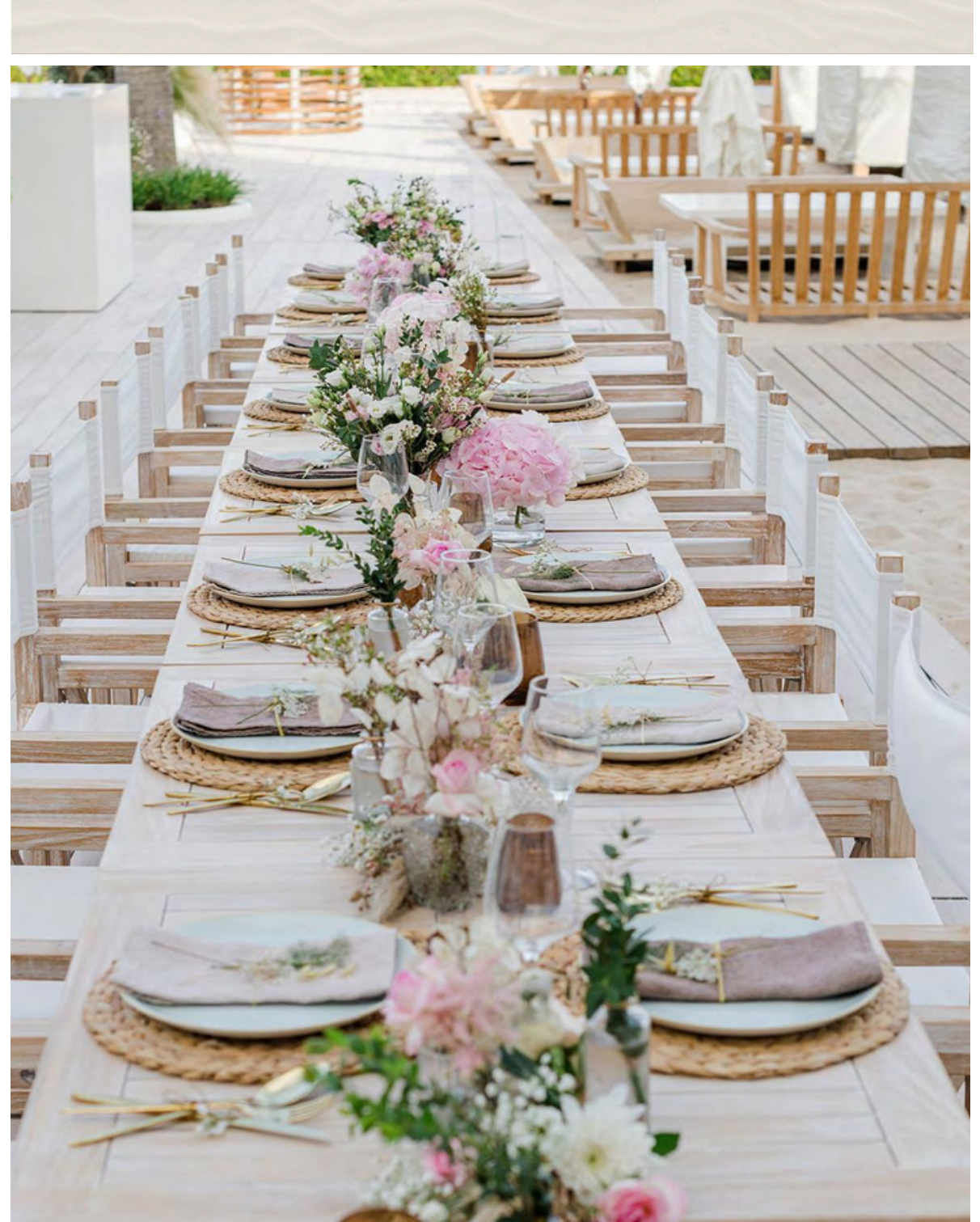
WELCOME DRINK
17:00h - 17:30h

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
Baby-sitting

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 30 guests to contract a wedding at Nobu Hotel Ibiza Bay. The maximum number of guests is 60 and the hotel requires the confirmed guest list 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 RAIN

As a hotel, we are able to provide an alternative covered space for weddings up to 40 guests. Should the contracted wedding exceed this maximum number, we can arrange the hiring of tents to cover ground areas of the hotel at an additional cost. There is no other option the hotel can offer in this situation.

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.

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