



# CA NA XICA

HOTEL & SPA IBIZA





# THE HOTEL

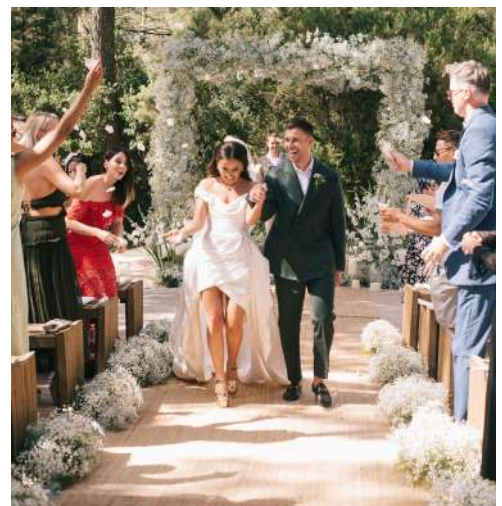
Make your event unforgettable at Ca Na Xica, where every space is exclusively yours for the day. From charming indoor settings to stunning outdoor areas, we offer a variety of unique venues tailored to create the perfect atmosphere for your celebration





# Fairy Tale Ceremony in the forest

Hidden within the enchanting forest of Ca Na Xica lies a magical surprise—a breathtaking spot perfect for a one-of-a-kind ceremony, surrounded by the beauty of nature





# Ceremony by the pool

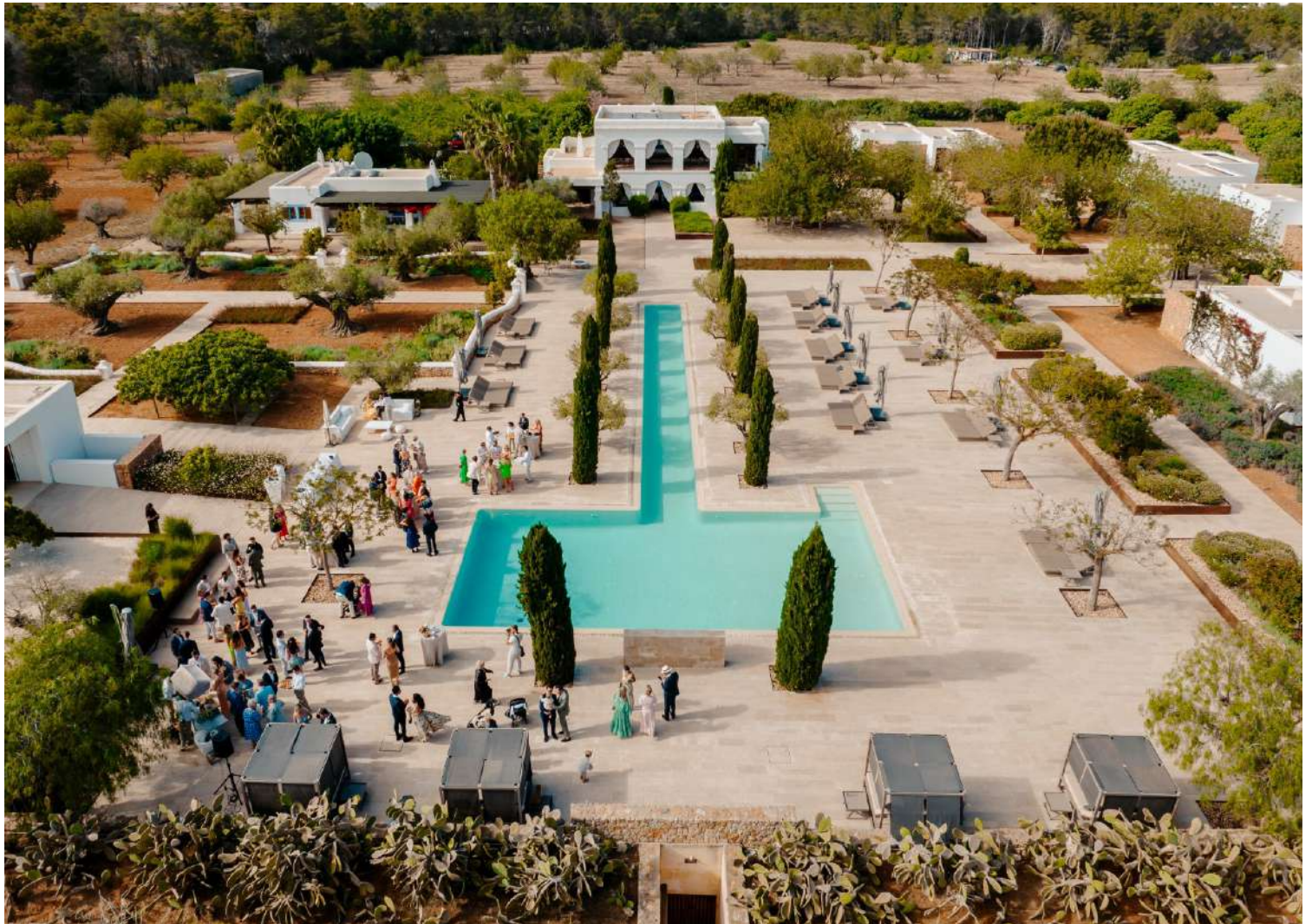
The star of the outdoor area is the stunning pool, beautifully framed by a chic garden and offering expansive views of the serene countryside.





# Let's start the party with the aperitif

The pool area is the ideal setting for your reception after the ceremony. Make the most of both sides of the pool and the poolside bar to create a bespoke cocktail experience. With 2,000 square meters of space, there's plenty of room to accommodate your guests comfortably.





# The Olive trees patio

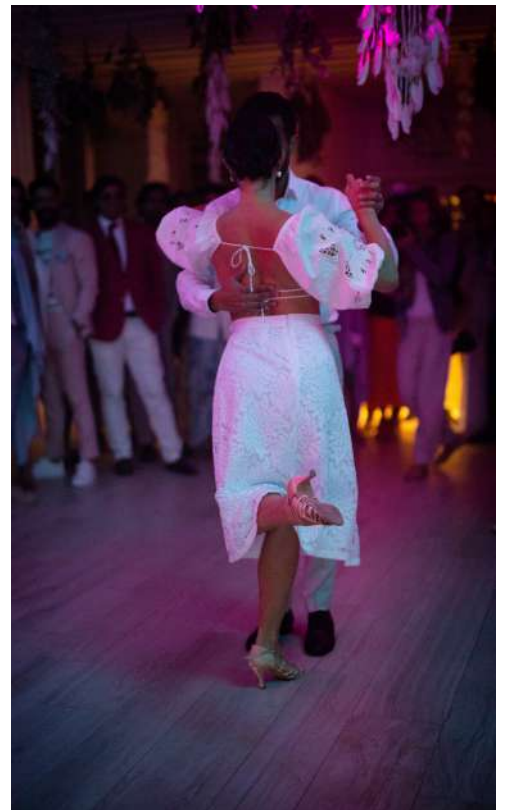
This is the ideal setting for your open-air lunch or dinner. Thoughtfully designed and beautifully landscaped, it's perfectly prepared to host a stunning banquet tailored to your celebration.





# Dance floor inside the restaurant

The interior of the restaurant transforms into a vibrant dance floor, complete with DJ and bar setups, creating the perfect space to keep the celebration going late into the night.



# Previous or post wedding party day in Salvia terrace

Salvia, the restaurant at Ca Na Xica, features an elegant outdoor terrace with stunning views of the main house. It's the perfect spot to host your pre- or post-wedding day event in style.





# Rates & Bookings

## LOW SEASON

From 1<sup>st</sup> April to 30<sup>th</sup> April

From 17<sup>th</sup> October to 31<sup>st</sup> October

Monday to Wednesday

26.505€

Thursday to Sunday

32.685€

## MID SEASON

From 1<sup>st</sup> May to 14<sup>th</sup> May

From 5<sup>th</sup> October to 16<sup>th</sup> October

Monday to Wednesday

41.685€

Thursday to Sunday

47.925€

## HIGH SEASON

From 15<sup>th</sup> May to 8<sup>th</sup> June

From 25<sup>th</sup> September to 6<sup>th</sup> October

Monday to Wednesday

51.045€

Thursday to Sunday

53.100€



These rates are for the required booking of the 23 rooms for 3 nights double use (including breakfast and access to the spa) and including the exclusive usage of our installations just on the event day and the 10% VAT. This rates do not include the ecotax.



# Requirements

The different areas of the hotel are though for the following usages:

Pool area: to organize a ceremony, aperitif and show. The main event or “day after” event can not take place in this area; pool parties are not allowed, since the pool usage is only for hotel guests.

Forest area: to organize a ceremony.

Beach area: to organize a ceremony and an aperitif.

Restaurant (inside-patio-terrace): banquet, catering service.

Restaurant inside: dance floor and music.

During the season, for the usage of a pool area for a banquet, catering service and/or pool events, we offer our other venue, Can Vicent Rafal ([www.canrafal.com](http://www.canrafal.com)).

Out of season (November-March), on request.

## **LOW SEASON, MID SEASON & HIGH SEASON**

- It is required to book all the suites for three nights (the night before the event, the event's night and the night after the event).
- The event day, all the hotel areas will be exclusive for your guests, but not the other nights unless the client has another event in the property.

## **PREMIUM SEASON (from June the 8<sup>th</sup> to September the 25<sup>th</sup>)**

- We do not usually organize events.
- It is necessary to book all the suites for 7 days. On request.



# Terms & Conditions

- Events can be host minimum 90 adults and maximum 240 people.
- From 170 guests it will be necessary to arrange a tent for the dinner area.
- External caterers are not allowed as we use our own restaurant to provide food and beverage.
- In case of working with external caterers, we are pleased to offer Can Vicent Rafal villa, where are more than welcome.
- Ca Na Xica also provides the tent(with additional cost).
- The official closing time is 2 am. It will be possible to keep the party maximum until 4 am with an extra charge of 1.000 €/hour and also with a tent.
- Blocking the hotel without celebrating the main event in our property will be possible only on request.
- It is not possible to place any food and beverage service by the swimming pool area (apart from welcome cocktail), pool parties are not allowed.
- Bookings are considered confirmed when it is received by Ca Na Xica the 50% deposit of the total estimate (including the food and beverage, decoration or any other charges agreed by both parties), made by bank transfer or credit card.
- When a booking is confirmed, it means that all policies, terms and conditions are accepted by the client.
- The rest of the payment should be transferred 4 weeks before the event, as a maximum.
- When the accommodation is paid by the guests at the end of the stay, the client should have paid everything in advance and the property will transfer this amount at the departure.
- At the check in it will be needed to preauthorize 6.000 € in a credit card to guarantee the extras and/or possible damages. It will also be possible to transfer this amount two weeks before the check in, as a maximum.
- Outside the event days, in case a guest book for more days, it is not possible to stay with children under 15 years old.

## Cancellation Policy

- If an event reservation is cancelled 90 days or after it has been confirmed, the deposit will be forfeited.
- Deposits made 6 months prior the event are non-refundable and non-transferable. If an event reservation is confirmed 6 months before the event day, it is not possible to have the deposit back.
- If an event is cancelled 4 weeks or less before the check in, the total payment will be forfeited.



# Event Coordination Fee

One of your most important days in your life requires special attention in all details. Our advice consist in:

- Initial meeting (get to know you, understand your wedding vision, budget discussion).
- Unlimited meetings (emails, telephone calls, WhatsApp's, visits to the property).
- Negotiation of the contract and menus.
- Orientation during the menu tasting.
- Adapting the menu to your wishes. Discussion with the chef.
- Communication with your suppliers and Coordination the day of the event.
- Table seating document.
- Guest seating document with food restrictions.
- Guests arrival welcome on the wedding day.
- Supervision on the event day during around 12 hours.
- Supervision on the events at the venue the day before or/and after the wedding.
- Extra cost of 1.000€ (10%VAT not included).

## Event coordination & Wedding Day assistance

In case you are not working with a wedding planner, it is compulsory to add this option. Our service includes event coordination and also:

- Timeline document.
- Suppliers introduction if needed.
- Extra person to assist coordination on the wedding day (8 - 10 hours)
- Meeting previous the wedding with this extra person (online or in person)
- Ceremony rehearsal the day before the wedding.
- Supervising decoration the day of the wedding (furniture, flowers, ...)
- Coordinate the ceremony (guests seating, bridesmaids & groomsmen arrival, bride entrance, music)
- Ensure timings are respected.
- Speeches coordination.
- Extra cost of 3.800€ (10% VAT not included).

Celebrate with taste





# MENU 1

155€

## **APERITIFS (choose ten varieties)**

Cherry “gazpacho”

Acorn-fed Iberian ham croquettes

Patatas Bravas

Grilled chicken brochette with teriyaki

Grilled leeks with parmesan cheese

Mini Cesar Salads

Spanish omelet with kimchi mayonnaise

Goat cheese truffles with kumquat jam

Cheddar cheese fingers with tomato jam

Smoked salmon toasts with yogurt and avocado

Beetroot tartar with avocado, cream cheese and herbs

Aubergine “escalibada” with Ibiza “sobrasada”

Vegetable gyoza with sesame and soya

Vegetable rolls with goat cheese

## **STARTERS (choose one variety)**

Tomato in different textures and Stracciatella

Goat cheese salad with Ibiza nuts and marinate tomatoes

Green salad with local chicken, mustard vinaigrette, pear and Idiazabal cheese

## **MAIN COURSES (choose one variety)**

Grilled hake with baked thyme potatoes

Grilled Iberian boneless flank with sweet potatoes mousse and coconut

Loin Beef with noisette potato puree and “Padrón” peppers

## **DESSERTS (choose one variety)**

White chocolate and strawberry brownies with yogurt foam

Chocolate in different textures

## MENU 2

170€

### **APERITIFS(choose ten varieties)**

Cherry “gazpacho”

Acorn-fed Iberian ham croquettes

Patatas Bravas

Grilled leeks with parmesan cheese

Steak tartar brioche with mustard mayonnaise

Smoked salmon brioche with avocado and yogurt

Tuna tartar with miso sauce, avocado, and sesame

Beetroot tartar with avocado, cream cheese and herbs

Cheddar cheese fingers with tomato jam

Vegetable gyoza with sesame and soya

Mini Cesar Salads

Grilled langoustine brochettes with teriyaki and sesame

Grilled sweet potato with miso butter and rocket

Steewed beef cheek “biquini” sandwich

Vegetable wrap with spinach and curry mayonnaise

Roast beef wrap with rocket and sweet mustard

### **STARTERS (choose one variety)**

Tomato carpaccio with goat cheese and herbs

Salmon tataki with yogurt and Chinese beans

Tuna sashimi with miso sauce, avocado, and mango

Beef carpaccio with parmesan cheese, rocket, and mustard

### **MAIN COURSES (choose one variety)**

Wild sea bass cooked in Josper barbecue with lemon mouse and snow peas

Hake cannelloni with kimchi beurre Blanc

Grill beef sirloin with potatoes gratin and spring onions

### **DESSERTS (choose one variety)**

Strawberry cheesecake

Chocolate in different textures

Banana cake with toffee and hazelnuts

10% VAT Not included // Rates and Menus are subject to slightly changes



## **APERITIFS (choose ten varieties)**

Cherry “gazpacho”

“Churros” bravos

Acorn-fed Iberian ham with coca bread

Grilled leeks with parmesan cheese

Fried aubergine with “salmorejo”

Scallops’ tartar with lime and avocado

Tuna sashimi with miso sauce and roasted sesame seeds

Acorn-fed Iberian ham croquettes

Steak tartar with mustard mayonnaise and olive oil caviar

Grilled Ibiza red prawn brochette

Foie micuit “coca” with caramelized onion

Goat cheese bonbon with homemade tomato jam

Salmon tataki with salt yoghurt

Homemade baos with Iberian pork, teriyake sauce and Japanese barbecue

Brioche with roast beef of Iberian shoulder steak with curry mayonnaise

Andaluza calamari with kimchi mayonnaise

Beetroot tartar with avocado, cream cheese and herbs

Beef sirloin carpaccio with shallots, parmesan, and rocket

Cod “Brandada” with coconut white garlic and black olives dust

Formentera octopus and Ibiza potatoes brochette with smoked paprika

**MENU 3**

**195€**

## **STARTERS (choose one variety)**

Cauliflower Tandoori with curry mayonnaise and sweet potato purée

Courgetti carpaccio with creamy goat cheese, confited tomatoes and pistachio

Tuna Carpaccio with miso sauce, avocado, and sesame

Charcoal grilled octopus with potato foam and paprika from La Vera

Lobster salad with fennel, onion, and orange vinaigrette

## **MAIN COURSES (choose one variety)**

Roasted turbot with thyme and lemon purée with garlic and saffron foam

Charcoal-grilled wild sea bass with sweet potatoes mousse, coconut and colour carrots

Iberian shoulder at a low temperature with “escalibada” and in-season mushrooms

Charcoal-grilled dry aged entrecôte with fried potatoes and Padrón peppers

## **DESSERTS (choose one variety)**

Black chocolate cake with earth chocolate and toffee

Lychee soup with red fruits

White chocolate and strawberry brownies with yogurt foam

**10% VAT Not included // Rates and Menus are subject to slightly changes**

## VEGETARIAN/ VE- GAN OPTIONS

### STARTERS (choose one variety)

Green salad with tomatoes, shallots and avocado

Charcoal grilled seasonal vegetables with olives cream

### MAIN COURSES (choose one variety)

Grilled seitan with teriyaki sauce, vegetables, and peas purée

Cauliflower Tandoori with sweet potatoes mousse, curry, and coconut

### DESSERTS (choose one variety)

Ibiza almonds cake

Yuzu sorbet

## KIDS MENU

45€

### STARTERS (choose one)

Iberian ham croquettes

Finger cheese cheddar with tomato jam

Grilled chicken roll with mayonnaise

### MAIN COURSES (choose one)

Bolognese Pasta or tomatoes or parmesan sauce

Chicken wings with potatoes

Grilled Burger with cheddar cheese and barbecue sauce

### DESSERTS (choose one)

Vanilla and chocolate ice-creams

Chocolate brownie

10% VAT Not included // Rates and Menus are subject to slightly changes



## LATE NIGHT SNACKS

### OPTION 1 – 25€

Hot dog in brioche with homemade mayo and crispy onion

Fruits brochettes

“Chocolate con churros”

### OPTION 2 – 30€

Cheese truffles with nuts

American style Mini burgers

Fruit salad with vanilla syrup

Chocolate homemade cookies

# Celebrate toasting!

## Our Gala Drink Packs

We are pleased to propose our gala drink packages. Those drinks will be served from the very beginning of the cocktail reception to the end of the dinner. The drink pack also includes all the drinks during the pre-dinner cocktail and the dinner (water, soft drinks, beer and coffee). Open bar and pre-ceremony drinks are not included in these packs. Due to changes in vintages and suppliers, we will only be able to confirm the exact wines from April of each year





Drink Pack  
SELECTION  
48€

Perplejo –  
DO Rueda Verdejo  
La bicicleta voladora –  
DOC Rioja Tempranillo y Viura  
Lacrimas Baccus –  
DO Cava Brut Nature

Drink Pack  
SELECTION +  
58€

Lagar de Cervera –  
DO Rías Baixas Albarinho  
La bicicleta voladora –  
DOC Rioja Tempranillo y Viura  
Lacrimas Baccus –  
DO Cava Brut Nature

Drink Pack  
INTERNATIONAL  
68€

Menade –  
DO Rueda Sauvignon blanc  
Moulin de Gassac –  
IGP Pays d'Oc Pinot Noir  
Castell Roig –  
Corpinnat Brut Reserva

Drink Pack  
PREMIUM  
94€

Petit Fumé Michel Redde –  
Pouilly Fumé, Sancerre  
Sauvignon  
Áster - DO Ribera del Duero  
Tinta del País  
Castell Roig –  
Corpinnat Brut Reserva

Drink Pack  
SOMELIER  
130€

Petit Fumé Michel Redde –  
Pouilly Fumé, Sancerre  
Sauvignon  
Áster - DO Ribera del Duero  
Tinta del País  
Canard-Duchêne -  
Champagne Brut

10% VAT Not included

# Open Bar: Let's the party started!

- Open bar is the service of long drinks from the bar when the dinner finishes. If you wish to offer also cocktails there will be an extra charge
- The minimum open bar to be contracted is 2 hours, with a rate of 46€ (23 € per hour and person).
- Every additional hour has a rate of 22 € per hour and person.
- Should you like to add a cocktail option, there is an extra charge from 15€ per person and hour (depending on the cocktail selected).
- We have superpremium variants, on request, possible to be added into the open bar at a cost.

VAT 10% not included in menu and drink packs.





# To take into consideration

## What does the rate include?

- Set up with our tables, chairs and tableware up to 230 guests. There will be an extra charge for bigger weddings.
- Exclusive use of all the areas of the hotel according to the stipulated uses.

## What else needs to be considered?

- When the ceremony takes place in the forest, the decoration is not included
- We recommend to pre-book a tent when the event has more than 80 guests. It will be mandatory from 170 guests, and also, if the event ends later than 2:00.
- The days before and after the wedding, a welcome dinner, a barbecue or a brunch are amazing options for your dreamt event.



# FAQ

**- Which is the minimum and maximum capacity to host an event in Ca Na Xica – Hotel & Spa?**

Events can be host between 90 and 240 people.

**- How late can my event finish?**

The official closing time is 2am, being also possible to keep on parting until 4 am (each extra hour after that will have a charge of 1.000 (Weddings with more than 200 guests must finish máximo at 2am).

**- Are there any sound restriction?**

It is possible to have music in the external part until 11pm (live music as allowed just until 10pm). Inside the restaurant with all the windows closed, until 2 am.

**- Is it possible to arrange fireworks?**

Unfortunately and regarding the sensitive landscape around us, which is very easy to set on fire, any show related with fire are not allowed.

**- Is it possible to have the legal ceremony at Ca Na Xica?**

Yes it is. The legality of the ceremony does not depend on the venue itself.

**- Is it possible to use confetti or rice?**

We do suggest using flower petals.

**- How do we confirm a reservation?**

Your date will be confirm by paying the 50% of your event total estimate.

**- Do you allow the use of outside caterers?**

At Ca Na Xica we use our own caterer. In case you prefer to use an external one, we offer another venue: Can Vicent Rafal.

**- Can we bring our own beverage?**

We will provide the drinks you may prefer and also look into sourcing any specific request, but we do not allow any outside beverage.

**- In case of a tent be needed, could we contract it directly?**

We have our own tent and will be our pleasure to arrange an estimate for you.

**- Do you allow the use of outside wedding planners?**

Yes, it is indeed necessary to have a wedding planner. Please let us know if you wish our recommendation.

**- Do you offer photographer/ cameraman/ flowers/mass officiant?**

We do not offer, but we will be happy to suggest you.





# CANAXICA

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