

Celebrate with style...



CANAXICA  
HOTEL & SPA IBIZA



# Our spaces

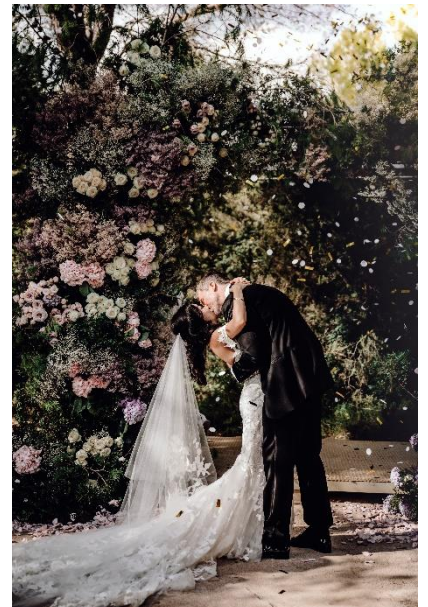
When celebrating an event in Ca Na Xica, all the areas are for the exclusive use of your guests on the event's day.

We offer different places for your event to be unique.



# The ceremony inside the forest

Ca Na Xica's forest hides a wonderful surprise, a perfect place for a precious ceremony, surrounded by nature.



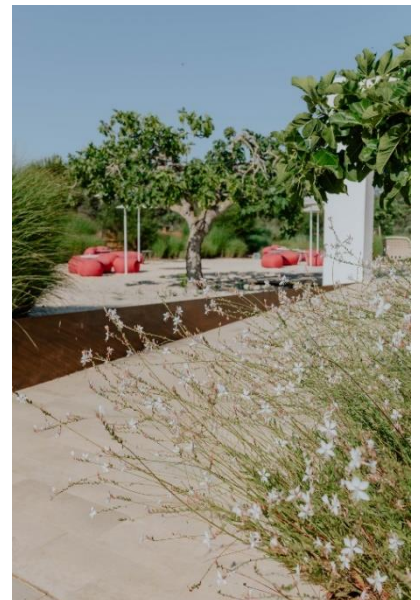
# The ceremony in the pool area

The outside area's main character is the pool, which is surrounded by a stylish garden and very opened countryside views.



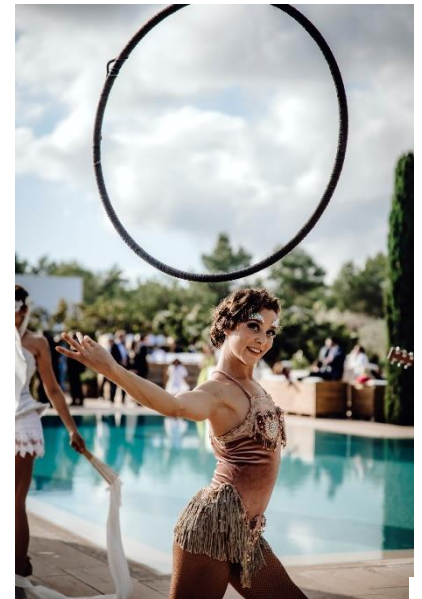
# The cocktail “on the beach”

Our beach, made with powdered marble, placed between the pool and the spa, is a fantastic place for those who want to give a funny and different touch to their event and celebration.



# The cocktail on the pool side

The pool area is the perfect place for having the reception after the ceremony. Use both sides of the pool area and the pool bar to create your tailor made cocktail.



# The banquet in restaurant's terrace

Ca Na Xica restaurant, Salvia has an outside terrace with views to the main which may be the perfect place for small wedding's lunch or dinner (max. 80 guests).



# The feast in our olive trees patio

This is the perfect scenario for your open air dinner or lunch. Lovingly landscaped and prepared for a perfect banquet set up.





# Dancing in the restaurant

From midnight, the interior part of the restaurant becomes the dance floor, placing the DJ and bars inside, to enjoy your event late.



# Rates & Bookings

NOVEMBER –  
MARCH

Dates, conditions and types of events flexibility.

LOW SEASON  
(01/04 - 22/04  
15/10 - 31/10)

Monday to Wednesday

Thursday to Sunday

19.545 €

24.840 €

MID SEASON  
(22/04 - 03/06  
27/09-14/10)

Monday to Wednesday

Thursday to Sunday

25.350 €

31.560 €

JUNE (03/06-  
10/06)

Monday to Wednesday

Thursday to Sunday

SEPTEMBER  
(20/09 – 27/09)

34.710 €

40.050 €

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

## HOTEL AREAS USAGE

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 & music before 24h.
- Restaurant inside: dance floor and music after 24 h (and before, of course).

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.

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

## NOVEMBER - MARCH

- Restaurant area: Book our excellent menus and extras.
- When other areas of the hotel ( in addition to the restaurant) will be used, there will be an extra fee of 3.000 €.

## LOW SEASON (01/04-23/04 y 15/10-31/10)

- It is required to book the 17 Premier suites for the event day.
- It is possible to use in exclusive the hotel in event’s night by booking all the suites the night before the event and the night of the event.

## LOW SEASON & MID 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.
- If more nights are required, they can be booked at additional cost
- Catering will be served by our restaurant.

## HIG SEASON

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



## RESERVATION TERMS & CONDITIONS

- Events can be host minimum 75 adults and maximum 240 people.
- From 200 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 and music equipment (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 (this option will not be possible for events of more than 200 guests).
- 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.



# Celebrate with taste...



CA NA XICA  
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# MENU 1 - 135 €

## APERITIFS (choose ten varieties)

- Tomato or watermelon "gazpacho"
- Melon shot with mint and lime
- Iberic ham croquettes
- Guacamole with Nachos
- Spanish omelet with peppers mayo
- Vegetables or chicken gyozas with ponzu sauce
- Mussels with vinaigrette or guacamole
- Crispy chicken Brochette with wasabi mayo
- Vietnamese roll with sweet and sour souse.
- Mini vegetable or Lorraine quiches
- Mozzarella brochette with semi-dry tomato and basil
- Hummus dips with its small vegetables
- Mini quinoa salad with raisins
- Our chicken wings with Soya Mayonnaise
- Potato and yucca chips
- Mini "vol au vent" with "gulas" and chilli
- Toasted with marinade salmon with tartar sauce and tobico roe
- Beetroot bread with goat cheese and semi-dry tomato

## STARTERS (choose one variety)

- Quinoa, vegetables and nuts salad with agave syrup vinaigrette
- Green salad with grilled prawns and avocado in mustard vinaigrette
- Burrata salad with tomatoes trilogy, tapenade and pickled vegetables

## MAIN COURSES (choose one variety)

- Hake-fish with baked rosemary potatoes
- Iberic pork sirloin on the charcoal grill with truffle sweet potato creamy puree
- Beef cube with potato puree and sautéed vegetables with kimchi and soya

## DESSERTS (choose one variety)

- Millefeuille with custard and berries
- Carrot cake with olive oil and yogurt ice-cream



## MENU 2 - 150 €

### APERITIFS(choose ten varieties)

Kataifi or tempura langoustines  
Iberic ham croquettes  
Vegetables or seafood gyozas  
Black Angus steak tartar  
Crispy mini bags with duck and berries coulis  
Foie-grass with toasted bread with dried fruit and blueberry jam  
Tuna tartar with avocado, pickled ginger and seeds  
Cheese bonbons with wasabi seeds  
Grilled octopus brochette with charcoal oil  
Fried fish marinate in citric  
Baby cones with crab and mussels  
Fish and prawn ceviche with yellow chili and coco milk  
Beef loin brochette with “Padrón” pepper and demi-glace  
Guacamole with roasted langoustine and banana chips  
Crispy mushroom stuffed with spinach and bacon  
Chicken curry mini wraps with creamy cheese and pickles  
Baby spoon of quail eggs and tartar sauce with tuna belly

### STARTERS (choose one variety)

Warm scallops salad with crispy Spanish ham and citric fruits emulsion  
Green salad with roasted chicken, beetroot and mango  
Salmon tartar with mango, strawberries and avocado and kinchi  
Roasted octopus with rustic potato puree

### MAIN COURSES (choose one variety)

Grilled sea bass with Meuniere, potato from Ibiza and confit cherry tomatoes.  
Cod above snow peas and wild asparagus with teriyaki sauce and violet potato chips  
Roasted lamb ribs with its stock and roasted potatoes  
Glazed suckling pig with apple chutney, shallots and red wine sauce

### DESSERTS (choose one variety)

Baked cheese cake with berries sorbet  
Tatin tarte with apple and ice-cream  
Pistachio and white chocolate fondant with meringued milk



## MENU 3 - 170 €

### APERITIFS (choose ten varieties)

- Tomato or watermelon "gazpacho"
- "Kataifi" or tempura langoustines
- Iberic ham or seafood croquettes
- Foie-grass bonbons with almonds and balsamic cream
- Baby crispy sacks with duck and berries coulis
- Black Angus steak tartar
- Backed pepper and confitted cod on toasted bread
- Vegetable cake with black olives and smoked sardine
- Salmon tartar with strawberries and avocado
- Tuna tartar with avocado, pickled ginger and seeds
- Cheese bonbons with wasabi seeds
- Grilled octopus brochette with charcoal oil
- Fried fish marinate in citric
- Gratin crab mini "vol au vent"
- Beef loin brochette with "Padrón" pepper and demi-glace
- Grilled langoustine brochettes with pineapple
- "Cigalas" and langoustine cocktail with salmon roe
- Mini cones with avocado and prawns
- Mini cones with salmon and feta cheese
- Stuffed quail eggs with "sobrasada" cream

### STARTERS (choose one variety)

- Mild lobster in velouté with tender salad leaves
- Scarlet shrimp cannelloni with sea urchin sauce and sage butter
- Langoustines and scallop's carpaccio with Japanese vinaigrette
- Wagyu steak tartar with tobiko roe

### MAIN COURSES (choose one variety)

- Turbot loin with "Albariño" wine and mild vegetable cous-cous
- Wild seabass with sweet potato gnocchi
- Black Angus loin sautéed with mushrooms and potato "au graten"
- Beef sirloin with backed potatoes with thyme and pepper sauce

### DESSERTS (choose one variety)

- Chocolate quartet and spicy chocolate truffle
- Lemon cake with meringue and lemonade jelly
- Italian tiramisu with coffee ice-cream





## KIDS MENU - 35 €

### STARTERS (choose one)

Iberic ham croquettes  
Pizza Margarita  
Mini hamburger

### MAIN COURSES (choose one)

Macaroni Bolognese or Neapolitan  
Chicken Milanese  
Battered hake filet with chips

### DESSERTS (choose one)

Chocolate and vanilla ice-cream  
Chocolate cake

## LATE NIGHT SNAKS - 15 €

Mini sandwich with Spanish ham and tomato or with loin of pork and cheese  
Burrito with salmon and rocket or with ham and cheese  
Mini hamburgers or Mini hot dogs  
Brochettes of fruits  
Chocolate truffles



# Celebrate toasting...



CA NA XICA  
HOTEL & SPA IBIZA

## 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.



## SELECTION

Rendez-vous 2017 - Pays d'oc  
Sauvignon Blanc

Les Argelieres 2017 - Pays d'oc  
Pinot Noir

Lachrymas Baccus - Cava  
Brut Nature  
40€

## SPANISH

El Bufón – D.O. Rueda  
Verdejo

Viña Alberdi Crianza - D.O.C La Rioja  
Tempranillo

Julia Bernet Ingenius -Cava  
Brut Nature  
46€

## IBIZA

Ereso Can Rich – V. T. Ibiza  
Malvasia

Hippy Ca 2013 – V. T. Ibiza  
Monastrell, syrah and merlot  
Cava Julie Berne Ingenius  
Brut Nature  
60 €

## PREMIUM

Marjan Simcic – Slovenia  
Pinot Grigio

Viña Alberdi Crianza - D.O.C La Rioja  
Tempranillo

Duval Leroy - Champagne  
Brut  
90€



## CA NA XICA

Los Pedregales – D.O. Bierzo  
Godello

Clos Lojen – D.O. Manchuela  
Bobal

Duval Leroy - Champagne  
Brut  
90€

## SOMELIER

uis Moreau Chablis  
1er cru Vaulignot

Roca del Crit - D.O. Empordá  
Garnacha tinta and cariñena  
Duval Leroy - Champagne

Brut  
105€

## OPTIONS TO ADD TO THE COCKTAIL PRE-DINNER

Non alcoholic drinks: fruity waters and lemonade  
6€

One option for Sangria (red, white or with cava) with an extra non-alcoholic station with  
fruity waters and homemade lemonade for  
15€

Two options for Sangria (red, white or with cava) with an extra non-alcoholic station with  
fruity waters and homemade lemonade  
18€

Three options for Sangria (red, white and with cava) with an extra non-alcoholic station with  
fruity waters and homemade lemonade for  
20€

## DO WE ADD CHAMPAGNE?

Please take note that cava can be changed to a glass of champagne, Ruinart, for a supplement of:

### Ruinart Brut:

Only with the appetizers.....	25 €/pax
Only with the dessert.....	25 €/pax
Both appetizers and dessert.....	48 €/pax

### Ruinart Rosé:

Only with the appetizers.....	29 €/pax
Only with the dessert.....	29 €/pax
Both appetizers and dessert.....	58 €/pax

## OPEN BAR

- Open bar is the service of long drinks from the bar when the dinner finishes. If you wish to offer also wines there will be an extra charge
- The minimum open bar to be contracted is 2 hours, with a rate of 36 € (18 € per hour and person).
- Every additional hour has a rate of 15 € per hour and person.
- Should you like to add a cocktail option, there is a 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 €/bottle.

VAT 10% not included in menu and drink packs.



CA NA XICA  
HOTEL & SPA IBIZA

Tel: +34 971 33 44 09

Mail eventos: [events@canaxica.com](mailto:events@canaxica.com)

Web: [www.canaxica.com](http://www.canaxica.com)

# To take into consideration...

## What does rates include?

- Set up with tables, chairs and all necessary for the catering.
- 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
- There is the possibility to organize your ad-hoc flower decoration, with extra cost depending on your needs.
- A carpet placed on the way to the forest area is a great choice (rate from 800€ VAT not included)
- Each sound system has an extra charge of 250 € (Pionner 2000 has different rate)
- We recommend to pre-book a tent when the event has more than 80 guests. It Will be mandatory from 200 guests.
- The days before and after the wedding, a welcome, a barbecue or a brunch are amazing options for your dream event.



# FAQ

## **Is it possible to organize an event in Ca Na Xica – Hotel & Spa any year season?**

Choose the date of your event. We have availability any time of the year. For visits it is necessary to arrange an appointment.

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

Events can be hosted between 75 and 240 people.

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

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

## **Are there any sound restrictions?**

It is possible to have music in the external part until midnight (when it is live music just after 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 confirmed 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.

## **Can we bring our own music equipment?**

We always provide the music equipment. If an additional equipment is required, we will be pleased to send you an estimate for you.

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

Yes, we are happy to welcome them, we just would like to meet them first.

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

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



# GASTRO EXPERIENCE

CA NA XICA  
HOTEL & SPA - RESTAURANT

Hotel bookings  
+34 971 33 44 09  
info@canaxica.com

Restaurant bookings  
+34 629 67 67 81  
info@canaxica.com

Dirección  
Ctra. Sant Miquel, Km. 10  
Sant Miquel

Online  
f Ca Na Xica Ibiza  
www.canaxica.com