

CA NA XICA

HOTEL & SPA IBIZA



THE HOTEL

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.



Fairy Tale Ceremony in the forest

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



Ceremony by the pool

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



Let's start the party on our private 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.



And continue the aperitif by the pool..

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, our 2.000 s.q.m. will be enough space for your guests.



Wedding reception can be hold in our 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).



Or in the 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.



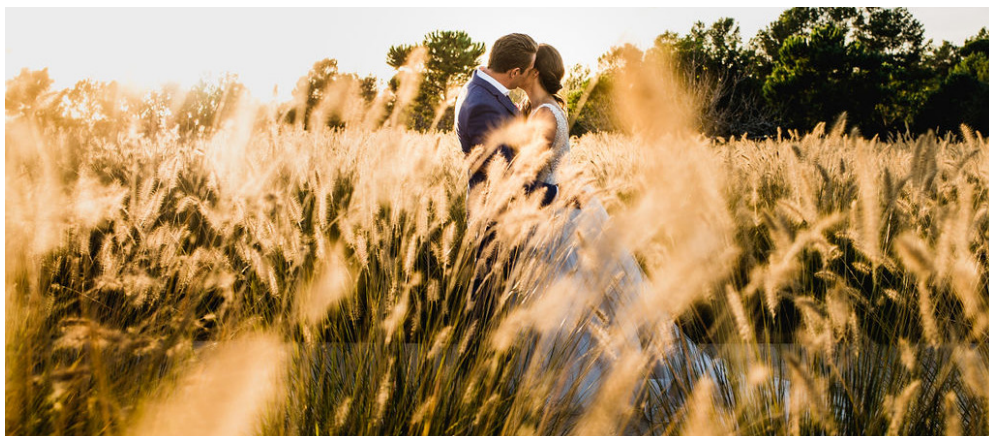
Dance floor inside the restaurant!!

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 2023

From NOVEMBER to MARCH	Dates, conditions and types of events flexibility.
LOW SEASON From 1 st March to 19 th April From 23 rd October to 31 st October	Monday to Wednesday 25.110€ Thursday to Sunday 31.050€
MID SEASON From 20 th April to 17 th May From 5 th October to 22 nd October	Monday to Wednesday 32.770€ Thursday to Sunday 39.900€
HIGH SEASON From 18 th May to 7 th June From 25 th September to 4 th October	Monday to Wednesday 47.490€ Thursday to Sunday 50.640€



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 & 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 (www.canrafal.com).

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

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.

HIGH SEASON

- 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 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 and also with a tent (this option will not be possible for events of more than 170 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



MENU 1

135€

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

150€

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 Jospier 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

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

STARTERS (choose one variety)

Cauliflower Tandoori with curry mayonnaise and sweet potato purée

Courgetti carpaccio with creamy goat cheese, comfited 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)

“Mató” cheese with Ibiza figs and yuzu honey

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

MENU 3

170€

**VEGETARIAN/
VEGAN 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 Tandori with sweet potatoes mousse, curry, and coconut

DESSERTS (choose one variety)

Ibiza almonds cake

Yuzu sorbet

Kids MENU

35€

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

LATE NIGHT SNACKS

OPTION 1 – 20€

Acorn-fed Iberian ham Hot dog in brioche with homemade mayo and crispy onion
Fruits brochettes
“Chocolate con churros”

OPTION 2 – 25€

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.



Drink Pack
SELECTION
42€

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

Drink Pack
SELECTION +
46€

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

Drink Pack
INTERNATIONAL
60€

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

Drink Pack
PREMIUM
75€

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

Drink Pack
SOMELIER
90€

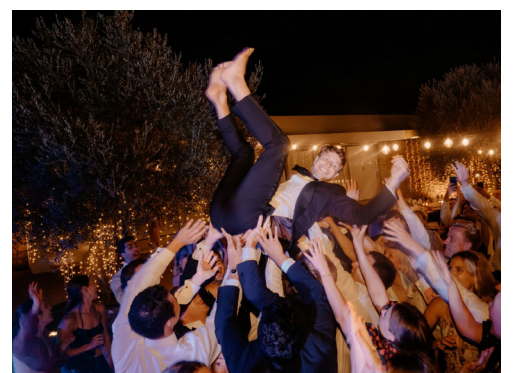
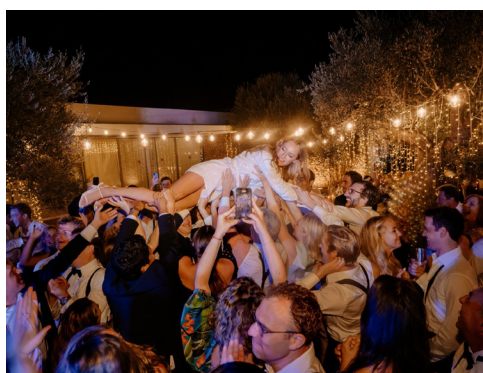
Petit Fumé Michel Redde –
Pouilly Fumé, Sancerre
Sauvignon
Áster - DO Ribera del Duero
Tinta del País
Canard-Duchêne -
Champagne Brut

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 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.



To take into consideration

What does the rate 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 (extra fee).
- The sound system has an extra charge.
- 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, a barbecue or a brunch are amazing options for your dream 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 midnight (when it is live music 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.

- 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.



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