

BALEARIC **BIZA** ISLANDS



# **YOUR WEDDING ON THE** WHITE ISLE

## A WEDDING VENUE IS MORE THAN JUST SCENERY, IT SETS THE AMBIANCE FOR YOUR ENTIRE CELEBRATION.



Nestled in the mystique and mythology of Ibiza's quieter side, Petunia is a romantic hideaway that will infuse your wedding day with a touch of magic and plenty of soul. With breathtaking views over the countryside, the sea, and Es Vedrà, our venue connects you and your guests with the island's innate healing energy. Say 'I do' amidst our charming, whitewashed buildings and vibrant fuchsia bougainvillea, and celebrate in Mediterranean gardens adorned with olive trees, rosemary bushes, palms, and lavender.

# THE

LOCATION*	Carrer de Sa Pala Marina, 07830, Illes Balears, Spain	+	Ibiza Airport - 21km / 25mins
			Ibiza Port - 26km / 30mins
CAPACITY	Petunia welcomes weddings of up to 150 guests (for bigger numbers, special conditions may apply), with accommodation for up to 88 people and 18 children. We also cater to micro-weddings and elopements, which do not require full privatisation of the hotel. Enquire with our team for more information.		
REQUIREMENTS	A wedding planner is mandatory when hosting your wedding at Petunia. We require a minimum of 3 days, 2 nights for total privatisation of the hotel for your event, with rates provided on request.		
AMENITIES	On-site wellbeing activities and curated local experiences		3 restaurants
	Rooftop bar		A team dedicated to your celebration
	1 outdoor swimming pool		Scenic gardens for outdoor gatherings
	E-bike rental		Possibility to host an outdoor cinema or other activities on request
	Concierge services		Parking with charging station

\*Transportation can be arranged by the hotel team from any of these transportation hubs.





# FOOD



# **AT PETUNIA**

## **ISLAND FLAVOURS**

Fresh Mediterranean flavours in effortlessly beautiful settings punctuate each day here. Our ingredients haven't travelled far, some even come from our organic vegetable and herb garden.





# AN IBIZAN WELCOME

Multi-day celebrations make travelling for a destination wedding worthwhile, particularly for those who have come from afar. Hosting a relaxed welcome dinner is a great way to get your guests into the swing of things and immerse them in the location.

#### SAMPLE MENU

to begin: to choose 3 options: Mini truffled potato omelette Watermelon gazpacho Coca with roasted peppers and botifarrón (pork sausage) Babaganoush with corn crisps and crudites Prawn, avocado and mango salad Russian salad with canned tuna belly fillets

> to follow: Butterfly seabass Iberian pork rib BBQ Red cabbage, apple and quinoa salad

#### to finish: **Tiramisu** Petunia Marinated pineapple with Ibicencan herbs and coconut sorbet

wine package: Duration: 2h Half a bottle per person, unlimited beer, water, and soft drinks. To choose two references of white, red or rosé.

**Price:** *160€ per person* 





## LA MESA D'ES VEDRÀ

Our Balearic restaurant with outdoor seating that overlooks the pool and Es Vedrà. This is where breakfast is typically served.

## LOS OLIVOS

A large, open-plan dining, and terrace with Es Vedrà view, serving casual and authentic tapas-style dishes that are made for sharing.

## LA MIRADA

An enchanting rooftop restaurant and bar with the best sunset views of Es Vedra on the entire island.



# YOUR **CEREMONY**

SAY 'I DO' AMID NATURE



Whether you're looking for a traditional set-up or something that breaks the mold, we can tailor the ceremony to your heart's desire.

Our favourite place to host wedding ceremonies is in our Es Jardí, backdropped by our beautiful gardens and Es Vedrà. The location is peaceful and romantic, providing guests with a great sense of place. It's also ideal for one-of-a-kind photo opportunities.

If there is another location you would prefer, our creative team are on hand to bring your vision to life.

# THE RECEPTION

#### SAMPLE RECEPTION COCKTAIL

Cold almond and parsley oil soup (V) Papaya salmorejo (V) Mini coca with caramelised onion, blue cheese, and walnuts (Veg) Croquettes: mushrooms, Iberian ham, sobrasada, prawns (choose two options) Mini vitello tonnato sandwich Toast of foie micuit and tomato jam Spoonful of salmon tartar and creamy avocado Octopus and sobrasada fideuà

*wine:* Wine, beer, water and soft drinks. To choose two wine references of white, red or rosé.

> Extras: Master ham slicer on request

## **HERE'S TO FOREVER**

Your wedding reception is the first time you will address your guests as a newly married couple. It's an exciting whirlwind of emotions. Embracing loved ones, thanking them for coming, and enjoying your first toast together.

This typically lasts 1 hour, however we can make it as long, or short, as you wish. The reception usually takes place in the lush surroundings of Es Jardí, or on our rooftop La Mirada, where you will enjoy magnificent views. We have three packages to choose from, all of which can be personalised.



#### YOUR WEDDING MENU TASTING

We know it's important that everything is just as you wish, so we invite you for a full tasting of your wedding menu. Our talented chefs will perfect every bite; satisfying all your requirements and suggestions. The tasting is complimentary for two people, however, if you would like to invite additional guests, you can do so for 60€ per person.

# YOUR **WEDDING BANQUET**

## **EVERY INGREDIENT TELLS A STORY**

Wedding banquets consist of a two or three-course dinner, typically lasting 2 or 2.5 hours. Vegan options are also available. This usually takes place by the pool; however we can also host the banquet in another area if you prefer.

#### **EXAMPLE DINNER MENU**

to begin: Line-caught hake, fish suquet and potato millefeuille or Iberian pork pluma (boneless flank), sweet potato cream and glazed onions

> pre dessert: Mojito sorbet

to finish: Chocolate ingot, hazelnut praline and vanilla ice cream

wine: Half a bottle per person, unlimited beer, water, and soft drinks. To choose two references of white, red or rosé.

**Price:** 215€ per person (including the cocktail)

Extras: Wedding cake available on request Children's menu available on request

# **DRINKS PACKAGE**

#### **LET'S RAISE A GLASS!**

#### **WINE**

WHITE Montenovo, Godello, Galicia Laus, Chardonnay, Valencia Menade, Verdejo Ecológico, Castilla León

RED Lagariza, Mencía, Galicia Choza Crianza, Tempranillo, Rioja Bardos Roble, Tempranillo, Ribera del Duero

ROSÉ Finca Fabiàn, Tempranillo Ecológico, Castilla León Artazuri, Garnacha, Navarra Obalo Rosé, Tempranillo, Rioja

The wine list is subject to change depending on season and availability.

#### FROM YOUR OWN CELLAR

If you would like to supply your own wine, we apply the following corkage fees:

Bottle of wine 75cl: 20€ / *bottle* Bottle of champagne 75cl: 30€ / *bottle* Magnum of wine: 40€ / *bottle* Magnum of champagne: 60€ / *bottle* 

#### **OPEN BAR**

Duration: 2h

Let your guests drink to their heart's content. This includes soft drinks, white & red wine, beer, vodka, rum, gin & whisky. This is for a minimum of 50 people.

Classic option: 60€ per person - extra hour 20€ per person **Premium option:** 90€ per person – extra hour 30€ per person



# THE PARTY

Now it's time to let your hair down and dance the night away. Beneath the light of the stars either by the pool area or Es Jardí, the magic of this island truly comes to life. If you would prefer an indoor party, this can also take place in our restaurant, La Mesa d'Es Vedra (depending on the number of guests). We can assist with finding a live band, DJ, or any other entertainment your imagination can conjure.

Outdoor events must wind down at midnight, however indoor after parties can continue until 3:00am with special conditions. Please check with our team.



# THE DAY AFTER



#### **POST-WEDDING BRUNCH**

Let your wedding celebrations continue the following day. It's the first opportunity you'll have to reflect on the magic of yesterday, hear your guests' stories, and relive the stand-out moments.

There's no better way to do this than with a post-wedding brunch. This will last 2 hours and can be hosted between 11am and 3pm.



#### SAMPLE BRUNCH MENU

sweet: Pastries, yoghurt with muesli, freshly baked bread and local jams, pancakes or crêpes, seasonal fruit salad

savoury (one hot dish with garnish): Eggs (scrambled, poached, boiled or benedict) Omelette (iberica or veggie) Avocado, poached egg & arugula toast Salmon & crème fraîche toast Sobrasada, honey and mahones cheese toast Quinoa salad Tomato & burrata salad Caesar salad

drinks: Mimosa, tea, coffee, fresh-pressed orange juice, sodas and mineral water

Price: 60€ per person



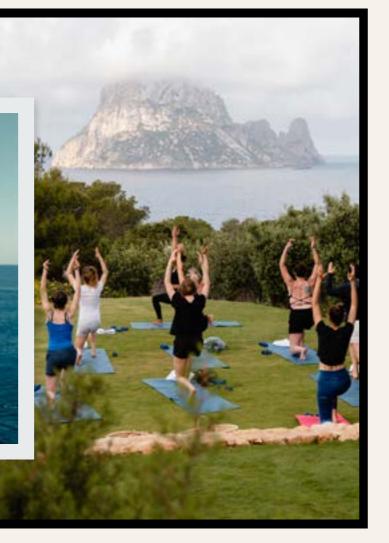


# LET THE **CELEBRATIONS** CONTINUE

#### **REST & RELAXATION**

Some of your guests may need a little recovery after dancing the night away, so a wind-down day of lounging by the pool or taking a leisurely stroll to the petite Cala Carbó that's just 7 minutes away will do the trick. For those seeking a truly healing experience, rooftop yoga or a healing sound bath will help regain a sense of balance and calm.





#### LOCAL ACTIVITIES

There are also plenty of local experiences, from boat trips to explore secluded coves and nearby calas to cycles through the rugged terrain. We can arrange activities such as guided hikes for the entire group or a select few who are keen to soak up the beauty of the surrounding area.



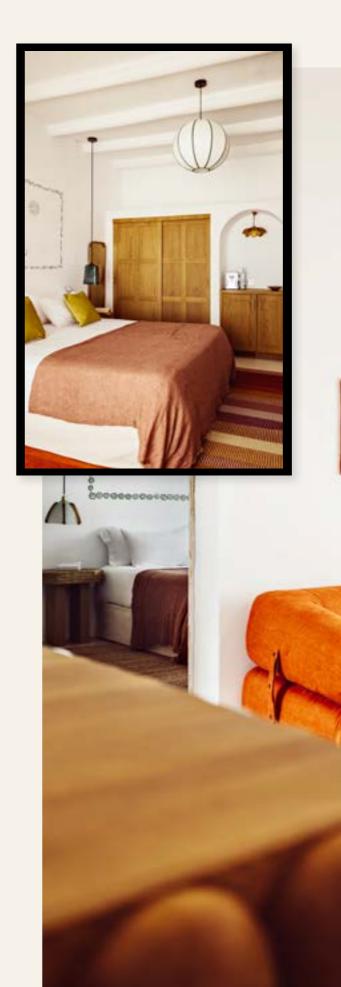


# ACCOMMODATION



## **PERSONAL COMFORTS**

17 rooms and 25 suites provide a personal sanctuary for your guests to unwind after a day of celebrations. They range in size from 25m<sup>2</sup> - 60m<sup>2</sup> and altogether, accommodate a total of 88 people and 18 children.





# YOUR



# **WEDDING SUITE**

## **ES VEDRA SUITE SEA VIEW**

Enchanting and romantic, the terrace of this suite offers a bird's-eye view of the celebrated Balearic rock.

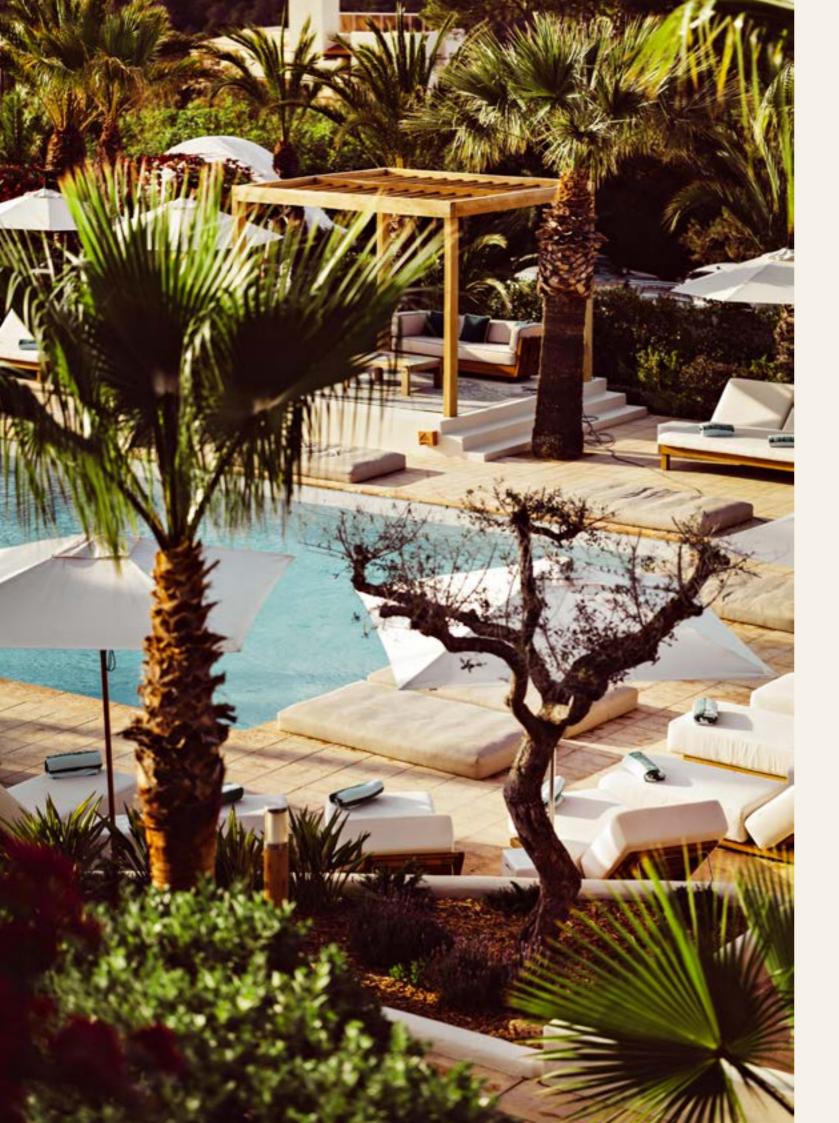
## **PETUNIA SUITE SEA VIEW**

South-facing suites with beautiful terraces offer an enveloping view of the Mediterranean.



## PREPARATIONS

Often overlooked, where you choose to get ready for the day will set the tone for how you feel just before walking down the aisle. For this reason, we ensure every comfort is met, from breakfast in your room to a glass of champagne to calm the nerves.



# PRIVATISATION



#### **A WORLD OF YOUR OWN**

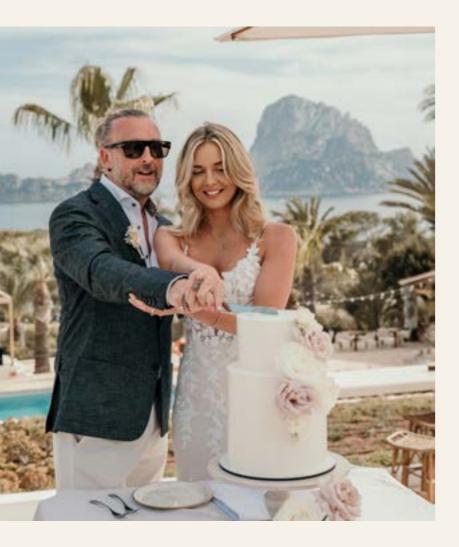
Your wedding is a personal occasion to be enjoyed with friends and family, so complete privacy is guaranteed with a full privatisation of the hotel. This includes access and use of all the areas (gardens, swimming pool, rooftop...). A continental breakfast is served for all your guests to enjoy each morning in the restaurant.

Privatisation is mandatory for weddings of more than 60 persons, and booked for a minimum of two nights. Pricing will be based on the required dates. For weddings of less than 60 people, it is only necessary to book a minimum of 6 rooms.

## THE LITTLE **EXTRAS**

#### **OUR GIFT FOR YOUR FIRST** WEDDING ANNIVERSARY

As a gift from us to you, we invite you to celebrate your first wedding anniversary with us. Either relive the day at Petunia or discover one of our other hotels. We will offer you a complimentary night with breakfast. The date and venue will be confirmed according to our availability at the time.





#### LATE NIGHT SNACK

Guests may get hungry during your wedding party, in which case we offer a late night snack menu which is served during the open bar. We have three menu options for this starting at 26 € per person.

#### **MAGICAL TOUCHES**

Something you have in mind that you've not seen in these pages? From light projections to specially curator wedding favours for your guests, feel free to let us know if there is something you have your heart set on.

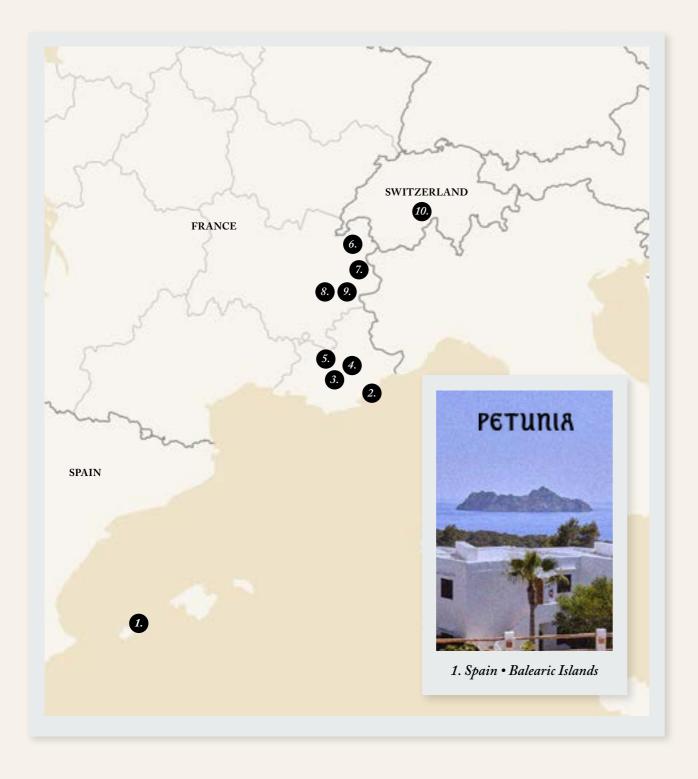


## **OUR TRUSTED COLLABORATORS**

We're happy to share our recommendations for vendors that will help bring the day to life, such as photographers, live musicians, florists, hair

# **BEAUMIER HOTELS**

Explore the Beaumier collection, offering characterful properties amidst inspiring natural settings.





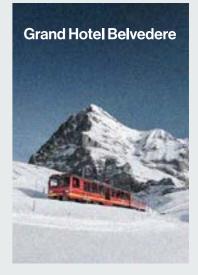
**LE GALINIER** 



4. France • Provence



7. France • French Alps



10. Switzerland • Swiss Alps

## CONTACT

<u>sales.petunia@beaumier.com</u> +34 971 808 197

