

WEDDINGS

KIMPTON
AYSLA
MALLORCA



KIMPTON AYSLA *MALLORCA*

Kimpton Aysla Mallorca is a boutique resort in Santa Ponça, just 15 minutes from Palma. Surrounded by gardens and open spaces, it blends serenity with style.

With only 79 rooms, each starting at 45 sqm, with floor-to-ceiling windows and private balconies, it's where Mallorcan luxury feels effortlessly modern and the perfect setting to host your dream wedding, with everything you need in one place.

the place to be!





CEREMONY: GARDEN BY CALA POOL

Whispered promises, sun-kissed moments

At Zayt Pool Club, love finds its perfect stage. Surrounded by vibrant greenery and the soft caress of the Mediterranean breeze, the garden transforms every “I do” into a memory that lingers long after the day ends.

COCKTAIL & BANQUET: ZAYT POOL CLUB OR LLUM BALLROOM & TERRACE

A scene for every story

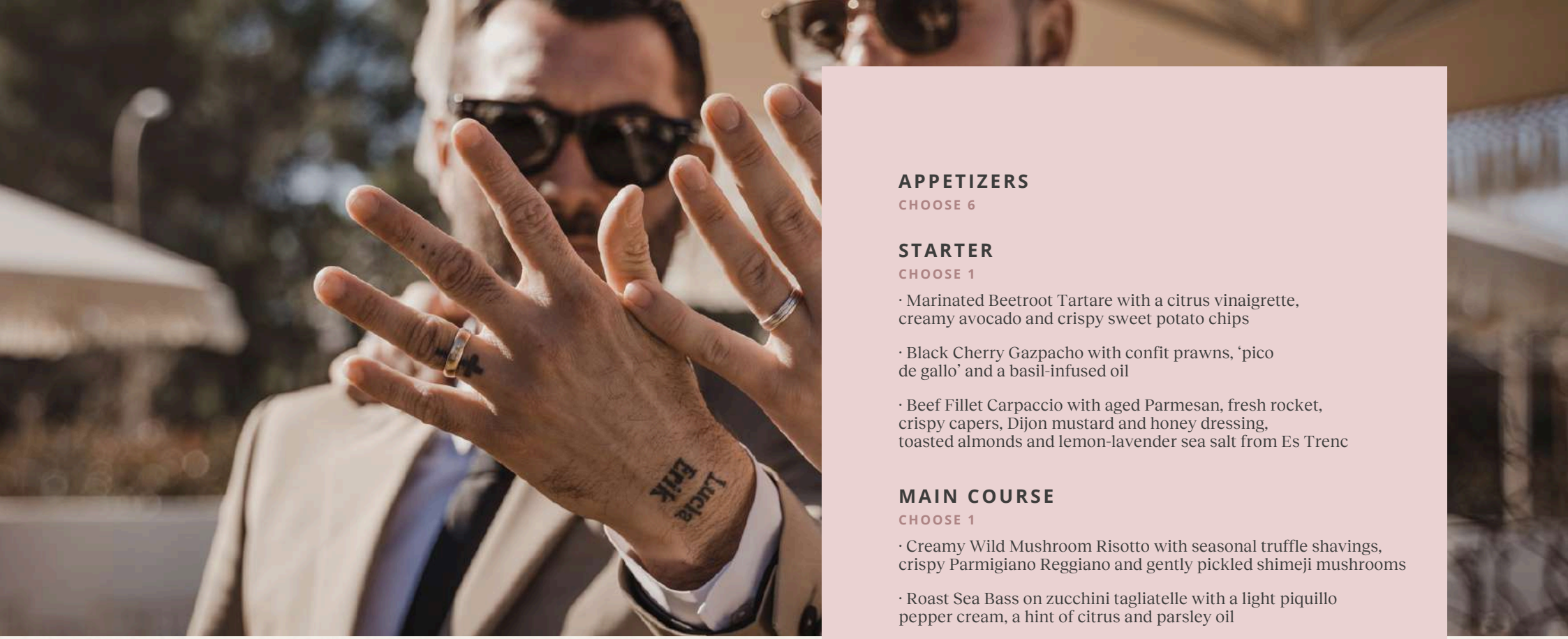
At Zayt Pool Club, the garden is a quiet escape just beyond our adults-only Cala Pool. Surrounded by vibrant greenery and kissed by the Mediterranean breeze, it’s a space where love unfolds naturally and memories linger long after the day ends.

For an unforgettable wedding banquet, our Ballroom and its terrace offer the perfect setting. Elegant interiors, breathtaking views, and a seamless blend of indoor and outdoor spaces create the ideal backdrop for celebrating your special day in style.

OPEN BAR: BALLROOM

Cheers to unforgettable moments

The perfect way to end your wedding celebration, the open bar takes place in our Ballroom, where friends and family can dance, toast, and celebrate love under the lights of a magical evening.



MENU

WHISPERED DESIRE

• *01*

simple & delicious!

APPETIZERS

CHOOSE 6

STARTER

CHOOSE 1

· Marinated Beetroot Tartare with a citrus vinaigrette, creamy avocado and crispy sweet potato chips

· Black Cherry Gazpacho with confit prawns, 'pico de gallo' and a basil-infused oil

· Beef Fillet Carpaccio with aged Parmesan, fresh rocket, crispy capers, Dijon mustard and honey dressing, toasted almonds and lemon-lavender sea salt from Es Trenc

MAIN COURSE

CHOOSE 1

· Creamy Wild Mushroom Risotto with seasonal truffle shavings, crispy Parmigiano Reggiano and gently pickled shimeji mushrooms

· Roast Sea Bass on zucchini tagliatelle with a light piquillo pepper cream, a hint of citrus and parsley oil

· Slow-Cooked Suckling Pig with layered potato mille-feuille, green apple purée and lightly garlicked sugar snap peas

DESSERTS

SurpriseLemon, lemon mousse with pistachio sponge and a hint of cardamom

ESSENTIAL BEVERAGE PACKAGE

PRICE PER PERSON 200€

A SUPPLEMENT WILL BE APPLIEDFORADDITIONALMENUITEMS



Savour the Mediterranean!

MENU

GOLDEN VEIL

APPETIZERS
CHOOSE 8

STARTER
CHOOSE 1

· Creamy Cordoban Salmorejo with avocado cubes, Málaga-style pipirrana and dill-infused oil

· Bluefin Tuna Tartare with avocado, lime and ginger vinaigrette, finished with toasted sesame seeds and fresh microgreens

·Foie Gras Mi-cuit with green apple gel, raspberry caviar and freshly baked brioche

MAIN COURSE
CHOOSE 1

· Roast Cauliflower with Miso, served with toasted cashew praline, rocket leaves and chilli caviar

· Roast Monkfish with a light mussel and red prawn ‘suquet’, accompanied by creamy potato and crispy garlic

· Beef Fillet with Rosemary Jus, served with creamy boletus parmentier, confit Provençal cherry tomatoes and roasted green asparagus

DESSERTS
WhiteChocolate Rocher with a molten passion fruit centre

ESSENTIAL BEVERAGE PACKAGE

PRICE PER PERSON 220€

ASUPPLEMENTWILL BEAPPLIED FOR ADDITIONAL MENU ITEMS



MENU

ZEN FIRE

Asian fusion inspired

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APPETIZERS
CHOOSE 10

STARTER
CHOOSE 1

· Seasonal Vegetable Dumplings with black truffle in a light shiitake broth, finished with chive oil

· Thai Green Papaya Salad with lobster, Mediterranean red prawn, crisp sugar snap peas, toasted peanuts and Nam Jim dressing

· Beef Tartare with a delicate kimchi emulsion, carasau crisp and sturgeon caviar

SELECCIÓN DE SUSHI GOURMET

ROLLS: Spicy Tuna,SeafoodCalifornia,VegetableRoll with avocado and green asparagus

NIGIRIS: Fresh Amberjack, Aburi Suzuki with truffle emulsion andflamed sake

MAIN COURSE
CHOOSE 1

· Josper-Roasted Miso Aubergine with puffed rice and sesame caviar

· Miso-Marinated Black Cod with red cabbage salad

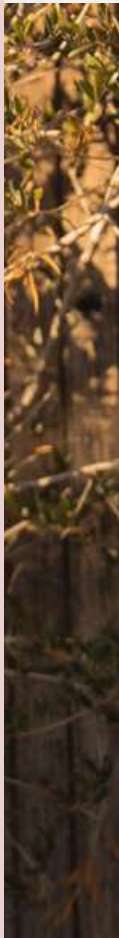
· Soy-Braised Beef Cheek with baby vegetables and roasted sweet potato purée

DESSERTS
Yuzu Mousse with white chocolate cream, sesame and cinnamon crisp and kaffir lime sorbet

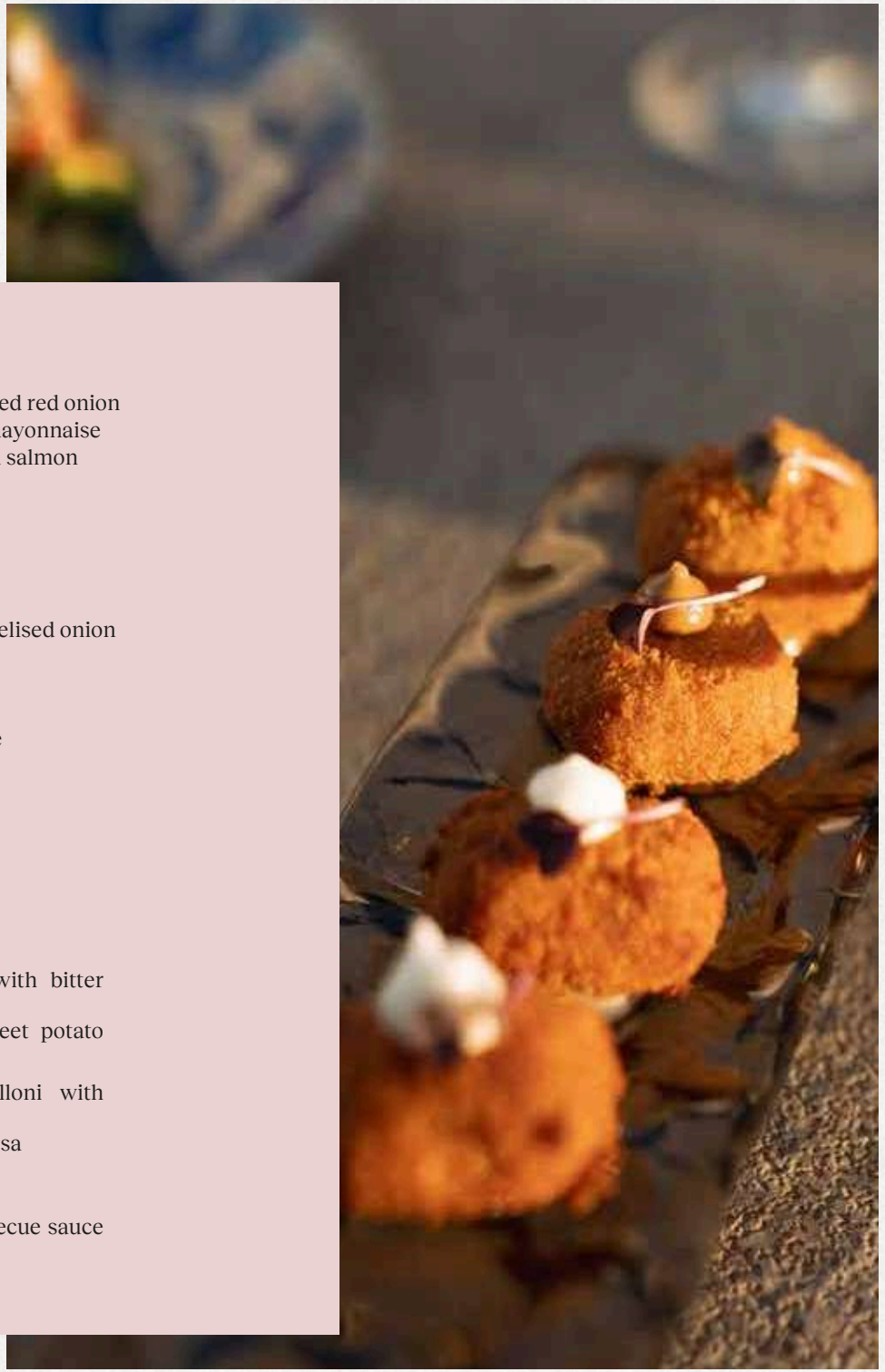
PREMIUM BEVERAGE PACKAGE

PRICE PER PERSON 250€

A SUPPLEMENT WILL BE APPLIEDFORADDITIONALMENUITEMS



APPETIZERS



COLD APPETIZSERS

COCAS & DIPS

Mallorcan coca with roasted peppers and rocket
Trampó coca with smoked salmon
Mini tzatziki with pita bread and herb-infused oil

COLD SOUPS

Red berry gazpacho with basil oil
Melon and mint soup
Chilled Almond soup with scallop and grape skewer
Creamy Cordoban salmorejo with Iberian ham shavings

MINI SALADS

Beetroot hummus with vegetable crudités
Greek salad with feta and Kalamata olives
Mini burrata salad with fresh tomatoes and pine nut pesto
Thai salad with prawns

TARTARES & CEVICHES

Mini beef tartare with truffle
Tuna tartare with avocado
White fish ceviche with passion fruit tiger's milk
Sea bream tiradito with coriander mojo and ponzu
Tuna tataki with wakame seaweed and sriracha mayo

MINI POKES

Mini salmon poke
Mini tofu poke
Mini free-range chicken poke

HOT APPETIZERS

MINI BAOS & PITAS

Mini cochinita pibil bao with pickled red onion
Mini beef cheek bao with truffle mayonnaise
Mini pita with guacamole, smoked salmon and pico de gallo
Mini oxtail arepa with spiced aioli

CROQUETTES & FALAFELS

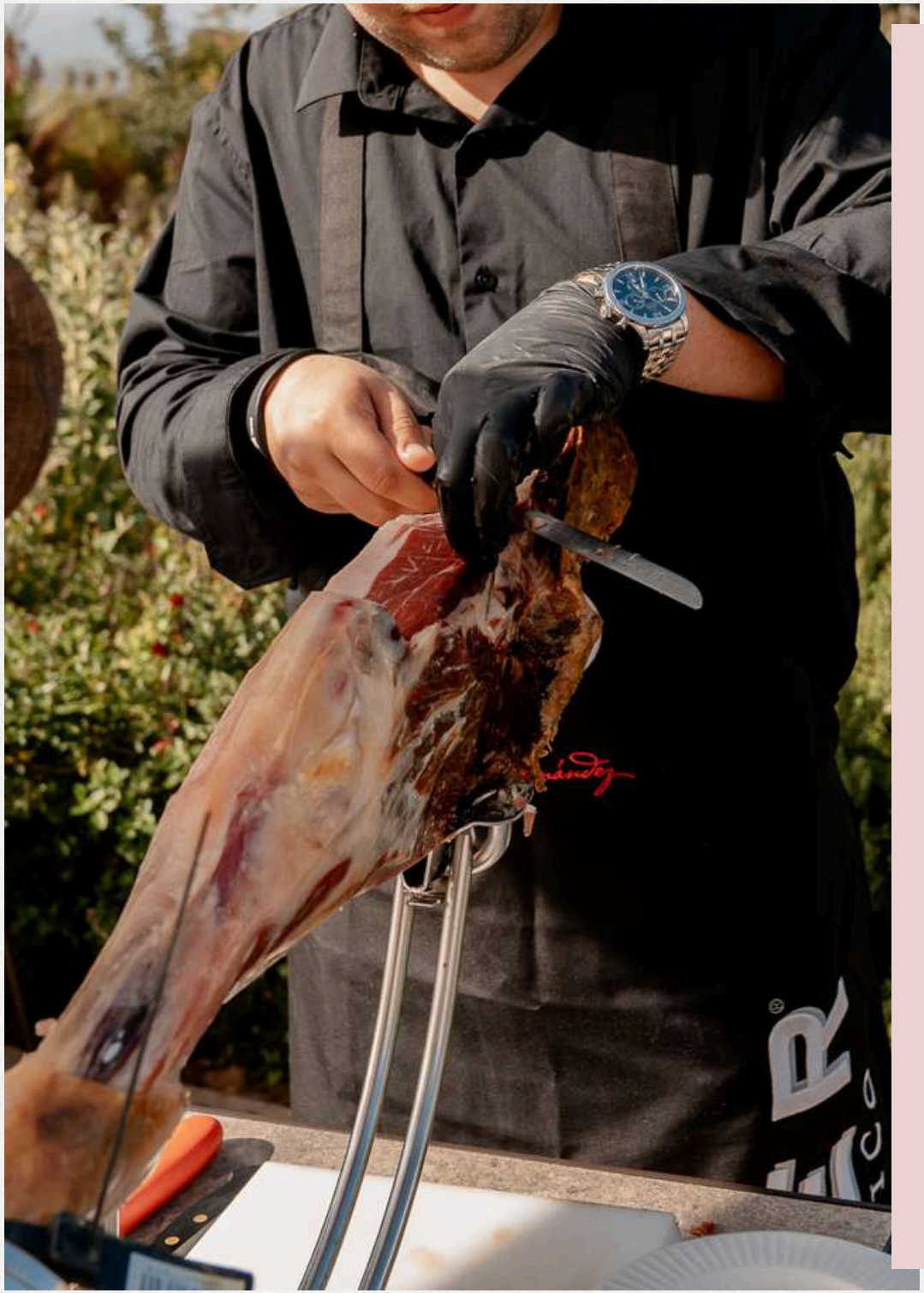
Goat cheese croquette with caramelised onion
Iberian ham croquette
Baby squid croquette in its ink
Spinach and almond falafel
Falafel with yogurt and mint sauce

GYOZAS

Vegetable gyoza
Chicken and kimchi gyoza
Prawn gyoza

HOT TEMPTATIONS

Quail drumettes Villaroy style with bitter orange sauce
Beef cheek log with roasted sweet potato purée
Mini free-range chicken cannelloni with truffle and foie
Mini green vegetable or beef samosa
Mini teriyaki chicken skewer
Prawn skewer with seaweed
Mini beef burger with sweet barbecue sauce and kimchi
Mini chilli con carne burritos



STATIONS

(minimum 30 pax)

OYSTER STATION **30€**

IBERIAN HAM STATION **40€**

SUSHI ROLL STATION **32€**

(CHOOSE 3 OPTIONS)

Salmon California Roll
Vegetable Roll
Prawn California Roll
Korean Roll
Tuna Roll

PAELLA STATION **32€**

(CHOOSE 2 OPTIONS)

Free-Range Chicken and Vegetable Paella
Seasonal Vegetable Paella (Vegetarian)
Black Rice with Cuttlefish and Squid
Seafood Paella with prawns, mussels, clams, cuttlefish and squid

PIZZA STATION **25€**

(CHOOSE 3 OPTIONS)

Garden: zucchini, red onion, cherry tomatoes and rocket
Mallorcan: sobrassada, honey and caramelised onion
Italian: fresh burrata and basil pesto
American: chicken, BBQ sauce, mushrooms and onion



sometimes is all you need!

DRINKS

PACKAGES

ESSENTIAL PACKAGE

Mallorcan White & Red Wine

Beer
Soft Drinks
Cava

PREMIUM PACKAGE

PremiumWhite&RedWine;choice of:

RED WINE

Tianna Bocchoris, D.O. Mallorca
Syrah, Manto negro, Merlot, Callet

or
Baigorri, D.O. Rioja
Tempranillo, Garnacha tinta

WHITE WINE

Tianna Bocchoris, D.O. Mallorca
Prensal blanc, Sauvignon blanc, Giró ros

or
Godeval, D.O. Valdeorras Godello

ESSENTIAL OPEN BAR PACKAGE

House PouringCocktails
(Vodka, Gin, Rum, Whisky)

White & Red Wine

Beer
Cava
Soft Drinks

PREMIUM OPEN BAR PACKAGE

Premium Spirits
White & Red Wine
Beer
Cava
Soft Drinks
Grey Goose Vodka
Santa Teresa Gran Reserva Rum
Bombay Premier Cru Gin
Dewar's 12 Whisky

58 EURO PER 1.5 HOUR

31 EURO EXTRA HOUR



MID -NIGHT SNACK

what's better than a mid-night snack?!

SAVOURY

Mini pulled pork brioche with BBQ sauce (minimum 15)

Mini gourmet burger with mature cheddar and caramelised onion (minimum 15)

Spanish omelette on rustic mini bread roll (minimum 15)

Mini chapata with Iberian ham and tomato (minimum 15)

Artisan Margherita pizza (minimum 4)

Mediterranean pizza (minimum 4)

Mini croissant (ham & cheese / vegetarian) (minimum 15)

Individual Mallorcan empanada (minimum 15)

Mini club sandwich (chicken, egg, bacon and fresh lettuce) (minimum 15)

SWEET

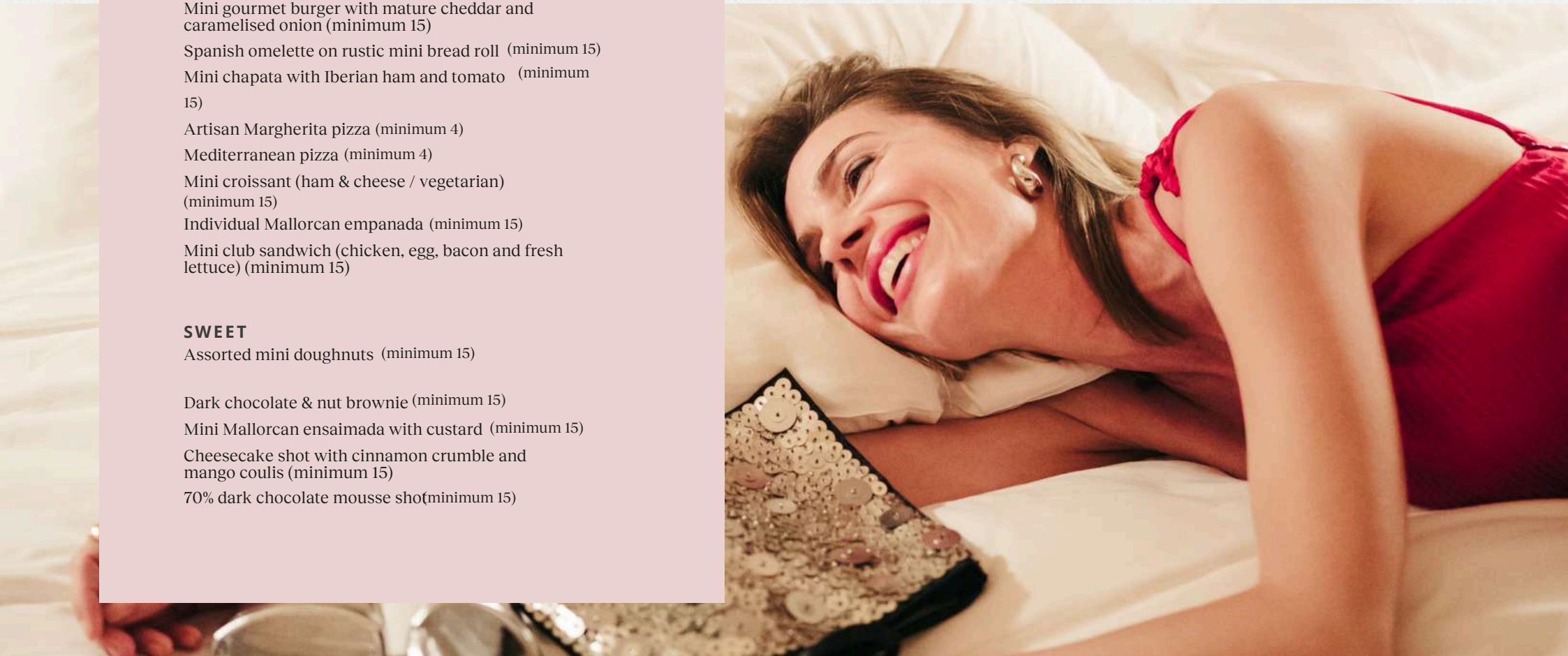
Assorted mini doughnuts (minimum 15)

Dark chocolate & nut brownie (minimum 15)

Mini Mallorcan ensaimada with custard (minimum 15)

Cheesecake shot with cinnamon crumble and mango coulis (minimum 15)

70% dark chocolate mousse shot (minimum 15)



EVERY DETAIL, *PERFECTLY* CURATED

Create *something special* for your wedding, we'll help make it happen!

From florists and DJs to photographers, lighting designers and stylists, we work with the island's top vendors to bring your vision to life. Whether it's a unique floral installation, the perfect soundtrack, or a stunning setup under the Mediterranean sky, every detail is carefully curated.

Our team will guide you every step of the way, ensuring your celebration is *seamless, unforgettable, and truly one-of-a-kind.*

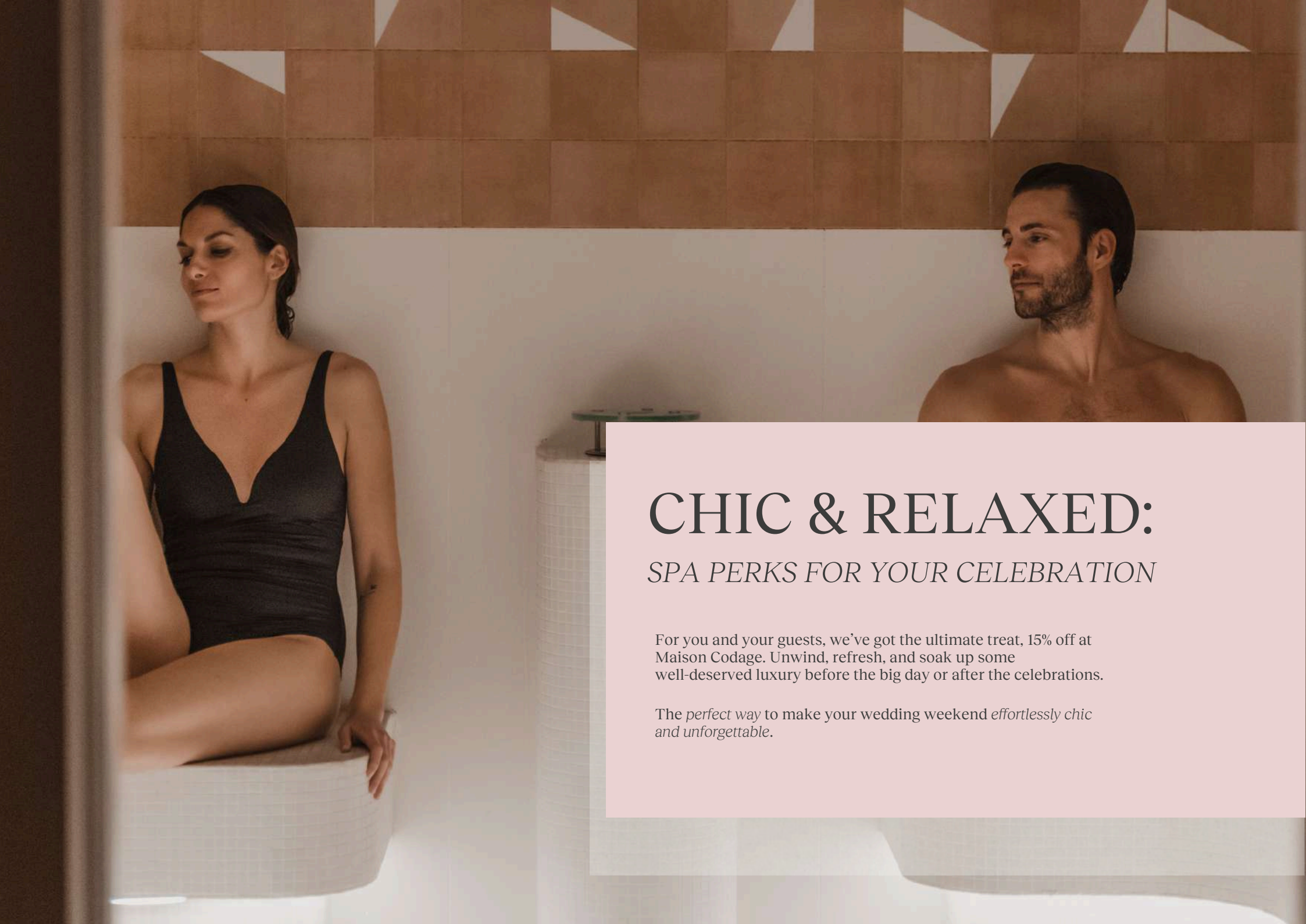




WHERE COMFORT *MEETS* CELEBRATION

For your wedding, the newlyweds can choose to stay in our Presidential Suite or in one of our stylish rooms, both offering comfort and modern Mallorcan luxury. Guest rooms provide the same attention to detail, ensuring everyone enjoys the celebration.

We'll be delighted to offer the best rates, making your wedding weekend *seamless, comfortable and truly memorable.*



CHIC & RELAXED:

SPA PERKS FOR YOUR CELEBRATION

For you and your guests, we've got the ultimate treat, 15% off at Maison Codage. Unwind, refresh, and soak up some well-deserved luxury before the big day or after the celebrations.

The *perfect way* to make your wedding weekend *effortlessly chic and unforgettable*.

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