



**FOSH**  
IBIZA MALLORCA  
*catering*

Winter 16th Oct -14th April

Menu 2021-2022





More than 10 years of experience doing thousands of events in Mallorca and Ibiza with a Mediterranean original touch.

From ten to one thousand people, we offer events of all kinds. Our avant-garde Mediterranean cuisine, accompanied by an ample gastronomic variety, has made us one of the most demanded caterers in the Balearics.

### Services

The gastronomy of Fosh Catering starts with high-quality ingredients and a team of more than 50 highly qualified professionals. This makes our services a guaranteed success backed by thousands of customers who trusted us.

### Gastronomy

We offer Modern Mediterranean cuisine, with a modern and innovative touch. We always keep an extra eye on careful presentation. Our dishes, snacks, and desserts are all handmade, freshly prepared and served with restaurant quality.

### Where you want

We are accustomed to working wherever our clients imagination takes us. In private homes, hard to reach caves and beaches, in the middle of the mountains, museums, & historical buildings.

We also have 8 exclusive venues to host events in Mallorca (Son Mir, Son Toghres,, Molí d'Events, Tagamanent, Son Mesquida Nou, Sa Franquesa Nova, and the CCA Andratx museum)







## About us

Chef **Kevin Becker** and Manager **Fabrizio Giunta** are the directors and proprietors of Fosh Catering, together, they are the perfect balance for one of the most successful catering companies in the Balearic Islands, with the collaboration of the prestigious Michelin starred chef **Marc Fosh**

Over the years, Kevin and Fabrizio's DNA has never changed. Their business vision and maturity, as well as their persistence, has led them to define their mission and to be known for their **excellence and quality**.

We will accompany and advise you so that all the details are to your liking. Catering and cooking are our passion, that's why we put all our enthusiasm in every event we do.

We do more than 200 events a year and our obsession is to make your event a perfect day.

*Our obsession to make your wedding day perfect. You only need to relax, be happy, and enjoy the company of your guests, knowing that the most important day of your life has been placed in the hands of experts.*









## 3 course menu

Over 100 adults: 150 € p. p.+ 10% VAT

Between 80 – 99 adults: 160 € p. p.+ 10% VAT

Between 50 - 79 adults: 165 € p. p.+ 10% VAT

### SERVICES INCLUDED:

- 1 hour of aperitif with canapes and one cocktail of your choice
- Drinks served during the aperitif and dinner: Cava, red and white wine, water, refreshments and beer
- 3 course menu of your choice.
- Coffee, tea and liquors
- 3 hours open bar with 3 cocktails included
- Late snacks: *Usually served after the first two hours of the open bar and are prepared for 50% of the guests.*
- Kitchen and dining room service
- Tableware, tables and chair: assembly and dismantling

*\* Includes 7 hours of service: 1 hour aperitif, 2.5 hours dinner, 3 hours open bar (1/2 hour courtesy for speeches, delays, etc...)*

### Wines included in the menu:

White: Marqués de Griñon – 100% Verdejo, D.O. Rueda

Red: Marqués de Griñon – 100% Tempranillo, D.O. Rioja

Cava: Fosh Brut Nature – Macabeo and Xarello D.O.

### Open Bar:

Soft drinks: Coca-Cola, Coca-Cola Light/Zero, Fanta Orange, Fanta Lemon, Sprite, Tonic Water, and Water

Spirits: Whisky Cutty Sark & Jim Beam, Vodka Vox & Absolut, Ron Brugal & Barcelo, Gin Larios 12, Larios rose & Tanqueray, Cava, White and Red wine, beer.

3 cocktails from our Cocktail Selection (more information on page 15)

*\*Extra hours of Open Bar (minimum charge of € 350,00 for each extra hour)*

*\*Extra hours of open bar are calculated on the 75% of original number of guests and costs 10€ p.p.*





## APERITIF

To share on the bistro tables  
Marinated olives and toasted almonds

**CANAPES** To be passed around by waiters on a tray

- . Octopus with smoked paprika
- . Spiced pumpkin soup with camembert
- . Creamy corn and bacon soup
- . "AIR Baguette" with Iberican ham and local ramillete tomato
- . *Mini mahonés cheese with quince*
- . A crispy bite of our wild mushroom paella
- . Mini Ensaimada with sobrasada
- . Crispy nest of quail eggs with tartar sauce
- . Tuna tartare with horseradish
- . *Cloud* of parmesan with mushrooms and truffle
- . Crunchy herb crisp with Galician beef tartare
- . *Patatas bravas* Fosh Style
- . Bao (steamed bread) with smoked chicken and guacamole
- . Croquette with braised beef and foie grass

Other alternatives (also prepared for the tasting)

- Celeriac Cappuccino with roasted onion
- Beetroot Tartar
- Salt cod brandade with piquillo peppers canelloni

**COCKTAILS** included in the aperitif — please choose 1

Our cocktails add a stylish and elegant touch.

**Red Sangria:** The typical Spanish hit! Your guest will love this mix of fruity flavors and red wine

**White Sangria:** The same fresh and fruity base but now topped up with our Fosh cava

You can choose to give your included cocktail that Mallorca touch for just 1, -€ supplement / guest:

**Pink Spritz:** Mallorca pink vermouth and pink grapefruit combined make a colorful drink

**Mallorcan Hugo:** A refreshing and gentle blend of elderflower liqueur, Mallorca hierbas, soda and cava





## STARTERS choose 1

- Roast beef salad with artichokes and local
- Foie gras terrine with duck confit, local apricots and homemade brioche
- Local Burrata with amushroom carpaccio and basil pesto\*
- Surf and Turf: Lightly smoked pork belly with sea scallops and Soller orange
- Local Black pork canelone with mushrooms and parsley
- Canelone with seasonal vegetables and a warm celeraic cream
- Hake filet with a tomato crust, Mallorcan fennel and pickled vegetables
- Sea Bream "A la Mallorquina" with sherry raisins, tomatoes, spinach and almonds
- Caldereta of lobster & squid with saffran alioli (\*3,5 € suplement)
- Filet of fresh cod, green beans, and chestnuts

(\*)vegetarian dishes





## MAIN COURSE choose 1

- Tender Braised beef with local red wine, roasted sweet potato and mushrooms
- Suckling pork deboned with apricot puree, brussel sprouts and Iberican ham
- Galician Beef filet with charred spring onions and *romesco* sauce
- Galician Beef filet with a vegetable ragout and summer consomme
- Guinea Fowl with creamy corn puree and spinach
- Veal sirloin with a caramelized onion coca and black olives
- Duo of local Lamb with aubergine, dried fruits and Moroccan spices
- Open ravioli with mushrooms, truffle cream and confit tomatoes\*
- Violette potato gnocchis with creamy pumpkin and pesto\*
- *Tumbet* of our garden vegetables, grilled asparagus and romesco sauce\*

*(\*)vegetarian dishes*

Fish starters can also be chosen as main courses and prepared in larger portions





## DESSERTS choose 1

- Chocolate in 3 textures with passion fruit sorbete
- Chocolate and chilli *Ribbon* with sweetcorn sorbet
- Cherry Sorbet with preserved lemon cream and sweet dukkah
- Mango and passion fruit cheesecake with strawberry sorbet
- Our Snickers with apricot sorbet and dark chocolate sauce
- Our Mallorcan Almond tart in textures
- Tiramisu eclair with with caramel icecream
- Dark chocolate tart with red fruits sorbet
- Mini magnum of coconut with strawberry gazpacho \*
- Red Fruits with cacao pearls and meringue \*

(\*)Vegan Desserts

\*From € 2 supplement: dessert duo to choose, or men and women

\*From € 6 supplement: dessert buffet with a minimum of 4 varieties.

Ice cream is not normally included in the dessert buffet





## LATE NIGHT SNACK choose 2

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- Pa amb oli (selection of cold cuts & cheese served with rustic mallorcan bread with tomato & olive oil)
- Chicken pasties
- Fruit salad
- Selection of Coca (traditional pastries)
- Mini-hamburgers with cheese

*\*A choice of two varieties is included in the price for 50% of the guests*

*\* If you would like a greater quantity or a larger variety, please consult with our staff.*

We also have dishes available for vegetarians or guests with allergies.

We provide an alternative menu for up to 10% of your guests at NO extra charge.

We try to understand all of your dietary needs and offer ONE substitute dish to serve all dietary requirements.

Please do not forget to communicate this information in writing at least 10 days prior to your event.

On our web page you will find the table of allergens.





## CHILDREN'S MENU (Up to the age of 12)

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### Main Dish

Roasted chicken breast with mashed potatoes, broccoli, carrots and green peas

### Dessert

Chocolate brownie with ice-cream

### Price Structure

€15 food + €30 drinks, service and tableware

Total of €45 + 10% VAT





## EXTRAS Be impressed!

### JAMÓN IBERICO DE BELLOTA D.O. STATION

Jabugo € 750 + 10% VA

or

JOSELITO € 850 + 10% VA

Accompanied by Crystal bread with *ramillete* tomato and olives - includes the services of a professional ham cutter

We include the services of a professional ham cutter and an 8 to 9 Kg ham, which is sufficient for around 80-100 guests.

We also provide the ham table, cutting cloth, trays and serving plates.





## EXTRAS Be impressed!

### WELCOME DRINKS

Vintage lemonade stands are great for welcoming your guest.

- Lemonade stand with market stand, decoration and lemonade (choose 3)
- Original lemonade
- Mint *lemonade*
- Rosemary orange *lemonade*
- Pink grapefruit *lemonade*
- Watermelon *lemonade (in season)*
- Strawberry *lemonade (in season)*
- Flavoured water (*lime, lemon, cucumber, mint, strawberry, lavender or mix*)

Set up and decoration – 260, -€

Drinks – 2, -€ / guest





# Cocktail Service during the Aperitif

## Be impressed!

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Why not innovate a little and delight all cocktail fans?

This service includes 2 cocktails from the list during the aperitif.

Price: 6 € per person.

### APERITIF COCKTAILS

#### Fosh Negroni

Gin, Signature Vermouth Mix, Campari , Aperol, Orange Bitter and Passion Fruit

#### Sangría de Mango y Pera

White Vermouth, Elderflower, Orange Liqueur, Pear Liqueur, Mango, Lemon and White Wine

#### Golden After Work

Cava, Peach Liqueur, Aperol, Suau Orange , Brandy and Gold

#### Fosh Special Lemonade

Vodka, Lime, Lemon , Peach, Grapefruit, Mint and Orange and Lychee Tonic





# Cocktail Service At The Open Bar

Why not innovate a little and delight all cocktail fans?

Our Standard Package includes 3 cocktails while the open bar is running, as well as the cocktail specialists.

## Espresso Martini

Vanilla Vodka, Coffee, Khalua and Vanilla

## Tommy's Margarita

Tequila Blanco, Lime and Agave

## Mojitos Clásicos y de Sabores

Raspberry, Strawberry, Passion Fruit & Mango

## Caipirinhas y Caipiroskas

Raspberry, Strawberry, Passion Fruit & Mango

## Bramble

Gin, Lemon and Blackberry Liqueur

## Watermelon Wocktail

Frozen Melon Gin and Watermelon

## G&T Passion

Passion Fruit Gin & Tonic & Kumkuat Oranges

## Piña Colada

Rum, Arlequin Homemade Coconut and Pineapple

## Ginger Mule

Vodka, Falernum Liqueur, Pineapple, Lime and Spicy Ginger Beer

## Daiquiri Mango

Spiced Rum, Mango, Lime and Rooibos Tea Syrup

## Green Day

Cucumber , Mint and Lime Tom Collins

## Lady Chatterley

Vodka, Aperol , Raspberry and Vanilla Fizzy Cooler

## Caipirinha Mallorquina

Brandy, Orange Liqueur, Vanilla, Passion Fruit, Orange, Lemon and Ginger Ale

## Mojito Mallorquin

Classic cocktail with "Palo Mallorquin" and Silver Powder

*We can personalize your celebration with your favourite choice of cocktails or with others created by our specialists, so please feel free to ask us for further information.*





# Our Private Cocktail Reserve

## Be impressed!



This service includes upgrading 3 cocktails from our standard package during the open bar, as well as the cocktail bartenders and glasses.

Price: 5 per person.

### Fosh Mare

Mediterranean Cocktail with Gin Mare, Aperol, Basil and Orange Juice

### Solero

Vanilla Vodka, Passoa, Passion Fruit, Coconut, Lemon and Vanilla

### Ginger Margarita

Tequila Blanco, Ginger, Pineapple, Ginger Beer and Agave

### Cherry Bomb

Bourbon Whisky, Chambord, Vanilla, lemon and Cherry Bitters

### Northern Light

Nordes Gin, Mandarin Napoleon, Mandarin Sorbet, Mandarin Sugar and Lemon

### Pomada Time

Hendricks Gin, Domaine Canton, Lime and Ginger Sorbet, Lemon, Lime and Sugar

### Buble gum Martini

Vanilla vodka, Guava Juice, Buble gum, Raspberry and Marshmallow

### Tiki-Taka Time

Don Papa Rum, Malibu, Mango, Almond, Tiki Bitter, Pineapple juice and Spicy Mango

### Mojito Royale

Mint, Mandarin Napoleon, Mandarin Sugar, Lime and Champagne





## EXTRAS GIN BAR- Be impressed!

### PREMIUM GIN SERVICE

Why not follow the current trends and enjoy a deliciously blended drink?

This service includes 4 different gins of your choice, please pick up one from each category (A,B,C,D)

#### Category A

Suau Mallorca (with lemon and rosemary)

Martin Millers (with lemon and kumkuat)

#### Category B

Rokku (with ginger and Orange)

Nordes (with lemon and green grapes)

#### Category C

GinMare (with Orange and fresh basil)

Hendricks (with cucumber)

#### Category D

Sipsmith (with lemon and orange)

Brockmans (with grapefruit and red fruits)

Price: €4 - Per person

Price €4,50 - Per person (with tonic water Schweppes Premium)

*The price is supplementary to the hiring of the open bar service*





## EXTRAS Wine Upgrades

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### White Wines:

#### Majorcan wines

Ous & Caragols - Prensal, Mantonegro & Giró Ros - € 2.50

Ses Nines Selecció - Prensal, Chardonnay & Muscat Grain often - € 3.50

#### Other Spanish wines

Pedaler- 100% Albariño - Rias Baixas - € 2.50

S-Naia - 100% Sauvignon Blanc - Wheel - € 2.50

### Rose Wines:

Velourose - 100% Mantonegro - € 3.50

Domaine de Paris - Syrah, Garnacha, Carigan, Cinsault - € 3

Miraval - Cinsault, Garnacha, Syrah, Rolle - 6, - €

### Red Wines:

#### Majorcan wines

Ous & Caragols - Mantonegro, Cabernet Sauvignon, Syrah, Callet & Merlot - € 3

Ses Nines Selecció - Mantonegro, Syrah & Callet - € 4

#### Spanish wines

Pago de Capellanes - 100% Tempranillo - Ribera del Duero - € 4.50 (corkage  
tasting 15, - €)

Viña Pomal- Tempranillo, Garnacha & graciano - Rioja - € 4.50)

*Prices listed are upgrades per person*





## EXTRAS Our sparkling wines

### Included in our offer

Fosh Cava Brut Nature – Macabeo, Xarel.lo, Parellada

### Cava upgrade (Price per person)

Juvé & Camps Cinta Purpura Reserva – Macabeo, Xarel.lo, Parellada – 1,50 €

### Possible upgrades champagne (prices per bottle)

Ployez – Jacquemart Extra Quality Brut – Cuvee de Pinot Noir, Meunier y Chardonnay – 31,50 €

Moët & Chandon Brut Impérial – Pinot Noir, Chardonnay y Pinot Meunier – 34,50 €

Krug Grande Cuvée – price to be confirmed

Ruinart Brut – Pinot Noir, Chardonnay y Pinot Meunier – 37,50 €

Ruinart Blanc de Blanc – 100% Chardonnay – 52,50 €

Ruinart Rosé – Pinot Noir, Chardonnay – 47,50 €

*Please ask us about your favourite wines and Champagnes; we are sure we can find them for you. Prices are estimate without IVA and per person*





## Discover a world of possibilities to live a dream celebration!

### Our Services Include:

After confirming our services: Collaboration with our event coordination team regarding your table setup, drink selection, menu selection, time schedule, allergy requirements

### On the Wedding day:

1 Dining room manager, 1 head chef, 1 cocktail specialist and one event coordinator

Additionally, we provide 1 waiter per 10 guests and a number of chefs depending on the menu selection

### Menu Tasting

**Tastings must be pre-reserved based on our availability (Monday- Fridays)**

We provide menu tastings for up to 6 guests. Our tastings include a full selection of our canapes, 3 different starters, 3 main courses and 3 desserts. We also present our Cava and wines contracted.

### Prices

€30 per person for confirmed events (Bride & Groom will be invited)

€55 per person for unconfirmed events or second tastings it's possible that some wines will be charged a part

### Assembly

Our assemblies typically include:

Chairs (you may select one of the included options)

Tables (round or rectangular with table linen, one for every 10 guests)

Bar for the party area (one of the included options for every 80 guests)

Bistro tables (wooden or with table linen, one for every 15/20 guests, depending on the size of the event)

*\* Please ask for our material catalogue to see the included options and possible upgrades with our preferred supplier*





# Information. Terms and Conditions

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- Our prices do not include transport and 10% VAT.
- Prices are approximate and are depending on the final decisions made: time schedule, chosen furniture and other eventual changes.
- Under no circumstances can we be held liable for bad weather conditions. If it is necessary to put up a marquee, we cannot cover the cost involved. Neither can we cover the costs of a generator if needed for the elaboration of the chosen menu.
- Confirmation of the final number of diners must be notified (possibly by email) at least 10 days in advance of the event. If not, we will invoice the number as figures on the last invoice issued.
- Bank transfers must at least make reference to the date and place of the event, with a clear indication of who the client is (e.g. names of the company).
- In general, the amount of canapes per guest during the aperitif is one of each type of canapé.
- Additional service time will accrue and will subsequently be invoiced. : Extra hours of delays are charged 4 euros per person, per hour.
- Please note that there is a transport cost to the finca. It will be added to the final cost breakdown.
- Menus for personnel/staff: these cost €50 and include apart from food, utensils, furniture, drinks and service.

- We offer without any extra cost the adaptation of our menus in the case of special diets or food habits, but only up to a maximum of 10% of the guests.

If the number of special/different menus is greater than 10% of the total menus contracted, the corresponding additional expense will be calculated. On our website, you can find the allergen table.

- Our budgets are always based upon a minimum number of guests, as specified in each budget. If the number of guests falls below the minimum, a price revision will be necessary.

## Payment Conditions

1st PAYMENT - Upon confirmation

25% of the total budget for the reservation OR €2,000 € + 10% VAT (when the date of the event is still more than 6 months away)

2nd PAYMENT - 6 months before the event

The difference between 25% of the total budget and the €2,000 + 10% VAT deposit, if 25% of the budget was not initially paid.

3rd PAYMENT - 60 days before the event 50% of the total budget.

4th AND FINAL PAYMENT - 30 days before the date of the event

The remaining 25%, when the total number of guests & contracted services have been confirmed.

**Cancellation policy: see contract for more details**





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