

# WE ARE YOUR BEST CHOICE

MICE 2025

# FOSH

*catering*

With more than 20 years of experience Fosh Catering & Events is a reference in events in **Mallorca and Ibiza**.

We cater events from 15 to 2000 guests, standing out for our avant-garde Mediterranean cuisine and detailed oriented service.

Our gastronomy is crafted with high-quality raw materials by a team of over 100 professionals and served by our highly qualified team, that guarantees the success of every event.

With a wide range of venues to choose from, along with a great variety of original menus, your event will be exceptional.

# ABOUT US

## Close, Honest and Authentic

Our service reflects our obsession to make the day of your event perfect.

Fosh Catering & Events, led by chef Kevin Becker and head maitre Fabrizio Giunta, together with the prestigious Michelin-starred chef Marc Fosh, is one of the most successful catering companies in the Balearic Islands. We stand out for our excellence and quality, offering personalized advice so that each event is unique.

Also committed to the environment, we practice responsible management, minimizing environmental impact. We use local and seasonal products, recycle and reduce waste, and optimize the use of energy and water. Our consistency in these values defines us, working with local producers. We promote responsible consumption, using recycled materials in our offices and at events.





# ÍNDEX

APERITIF HOUR .....	4
GALA MENU .....	6
OUR BUFFET BOWL CONCEPT .....	9
THE MALLORCAN EXPERIENCE .....	12
OUR FINGERFOOD COCKTAIL MENU .....	14
VINEYARD'S MENU .....	16
THE NETWORKING LUNCH BUFFET .....	19
EXTRA STATIONS .....	21
OUR DRINK PACKAGES .....	22
OUR COCKTAILS & OPEN BAR .....	23
TABLEWARE .....	25
ADDITIONAL IMPORTANT INFORMATION .....	26

# THE APERITIF

Prepare for an unforgettable culinary experience with our elegant touch. Start with our welcome aperitif featuring 8 delicious, creative canapes and a cocktail of your choice, which can also be a "mocktail".

Enjoy free flowing drinks through the 45 minutes welcome service. Bistro tables will offer marinated olives and toasted almonds. .



## INCLUDES:

- 45 mins. drink service and 30 mins with a selection of 8 canapes
- Drinks during the aperitif: One selection of cocktail, cava, white and red wine, water, soft drinks, and beer
- High tables (1 per 15-20 guests), standard tableware, cutlery & glassware. Includes assembly and disassembly. Kitchen and dining room service

## PRICES

**BETWEEN 20 - 49 PAX**  
**25,00€ P.P**

**BETWEEN 50 - 79 PAX**  
**22,00€ P.P**

**OVER 80 PAX**  
**20,00€ P.P**

**NOTE: APERITIF PRICES ARE APPLIED AS AN ADDITION TO ANOTHER MENU BOOKED**

## CANAPES | CHOOSE 8

- Our Caesar Salad in a bite
- Fish ceviche with aji amarillo
- Octopus "A la Gallega"
- Mini Bao of Mallorquin pork - Pibil
- Iberian ham croquette with smoked bell pepper emulsion
- Chicken cannelloni "rustido" with béchamel sauce and truffle jus
- Our Patata Brava with ali oli
- Crunchy Black Paella with Perjil Ali oli
- Fruit Cocktail
- Seasonal fruit soda
- Churros with hibiscus - Mallorcan olive cream
- Salted beetroot - raspberry and tarragon
- Mini basil cone - tomato tartar - stracciatella
- Cloud of Parmesan - Truffle cream - Shimeshi
- Beef Tartar - Waffle - Sweet Onion Dressing - Seaweed Caviar
- Iberian Regaña
- Bomba "chili crab" Fosh

## WELCOME COCKTAIL | CHOOSE 1

- Red Sangria
- White sangria
- Pink Spritz (+ 2€ sup)
- Mallorcan Hugo (+ 2€ sup)

\*Available one non-alcoholic cocktail





# OUR GALA MENU

Our “gala menu” offers you a variety of options to satisfy even the most demanding palate. Each dish is meticulously crafted to provide an exquisite dining experience, ensuring that your meal will be the highlight of the event. From elegant appetizers to decadent desserts, each course is designed to impress and delight your guests, making the event truly unforgettable.



## INCLUDES:

- 3 course menu with drink package included (cava, red and white wines, water, soft drinks and beer) Coffee and tea served
- 3 hours of service are included: 30 min welcome and 2 hours lunch or dinner (with a complimentary half hour for speeches or special moments)
- Kitchen and dining room service from the assembly and disassembly of the tableware, tables and chairs

**IMPORTANT NOTE:** If you wish to choose 2 selections beforehand, this will have an additional supplement per person, per selection of Starter +12€, Main course +20€ or Dessert +10€. The supplement applies to all guests.

## PRICES

<b>BETWEEN 20 - 49 PAX</b> <b>150,00€ P.P</b>	<b>BETWEEN 50 - 79 PAX</b> <b>135,00€ P.P</b>	<b>OVER 80 PAX</b> <b>125,00€ P.P</b>
--	--	--

## STARTERS | TO CHOOSE 1

Cold Starters:

- Yellow gazpacho - Lobster - Avocado (+)
- Artichokes - Grain salad - Summer truffle - Passion fruit (\*)
- Stracciatella - Seasonal local tomatoes - Pistachio - The best cheese in Spain (\*)
- Beetroot - Raspberry gazpacho - Soller prawn - Horseradish ravioli
- Seam Bream- Fennel- Vermut- Grapefruit
- Serviola (Mahi-mahi) - Pickled citrus - Fennel salad
- Fresh Tuna Ceviche - Strawberry aguachile- Roasted Avocado - **supplement 6.50€**

Hot starters:

- Cauliflower in textures - Raisin mole - Citrus vinaigrette (\*)
- Local "Sa Pobla" risotto - Cured duck breast - Blackberry
- Mallorcan sea bream with a modern touch
- Fresh Cod - Tomate concasse - Pil-pil sauce
- Spinach Canelone - Ricotta - Pine nuts - Saffron cream (\*)
- Hake - Buerre blanc of cava - Apple - Fennel
- Seabass - Creamy mussels - Preserved orange and carrot - **supplement 5€**

(\*) Vegetarian

(+) Small variations for vegetarian version



## MAIN COURSE | CHOOSE 1

- Galician beef filet - Spring Onion- Black truffle jus
- Braised beef cheeks - Beetroot - Pistachio yoghurt - Raspberry jus
- Guinea fowl - Celery - Watercress - Hay jus
- Veal filet - Pea barley - Figs- Olives - Almonds
- Lamb duo - Tabouleh - Glazed carrots - Orange blossom yoghurt and rosemary jus
- Suckling pig confit - Green cabbage - Apricot - Potato Ratte
- Galician beef filet - Smoked potato terrine - Roasted garlic - Olive jus - Basil

**NOTE: Fish starters can also be chosen as main courses and prepared in larger portions (supplement of 8,00€ p.p)**

## DESSERTS | CHOOSE 1

- Creamy dark chocolate - Extra Virgin olive oil - Red pepper - Raspberry
- Broken creme brulee - Hibiscus - Frozen yoghurt
- Mango cheesecake - Passion fruit - Roasted strawberry jam - Coconut sorbet
- White chocolate panna cotta - Strawberry consommé - Aloe vera
- Drunken tart - Roasted pineapple - Yoghurt - Yuzu
- Sweet dukkha - Preserved lemon curd - Cherry rosewater sorbet
- Mascarpone & vanilla cremoso - Seasonal macerated fruit - Roasted plum sorbet
- Mandarine & orange blossom Nest - Cacao & pistachio crumble - Blackberry sorbet





# OUR BUFFET BOWL CONCEPT

It's a culinary dance that brings fun and flavor directly to your event in a cocktail format.

We'll captivate your senses with a variety of canapés presented on a tray, followed by a selection of miniature dishes "easy to eat" while standing.



## INCLUDES:

- Aperitif with 8 canapes, 3 categories of mini dishes of pasta, fish, meat and ending with dessert including drink package (cava, red and white wines, water, soft drinks and beer)
- 3 hours of service are included: 30 min welcome and 2 hours lunch or dinner (with a complimentary half hour for speeches or special moments)
- Mix of High tables (1 per 15 - 20 guests) and bistro tables with 4 chairs, standard tableware, cutlery & glassware.
- Includes assembly and disassembly. Kitchen and dining room service.

## PRICES

---

<b>BETWEEN 20 - 49 PAX</b> <b>125,00€ P.P</b>	<b>BETWEEN 50 - 79 PAX</b> <b>110,00€ P.P</b>	<b>OVER 80 PAX</b> <b>95,00€ P.P</b>
--	--	---

---

## APERITIF

To nibble on appetizer tables: Marinated olives and toasted almonds.

## CANAPES | CHOOSE 8

- Our Caesar Salad in a bite
- Fish ceviche with aji amarillo
- Octopus "A la Gallega"
- Mini Bao of Mallorquin pork - Pibil
- Iberian ham croquette with smoked bell pepper emulsion
- Chicken cannelloni "rustido" with béchamel sauce and truffle jus
- Our Patata Brava with ali oli
- Crunchy Black Paella with Perjil Ali oli
- Fruit Cocktail
- Seasonal fruit soda
- Churros with hibiscus - Mallorcan olive cream
- Salted beetroot - raspberry and tarragon
- Mini basil cone - tomato tartar - stracciatella
- Cloud of Parmesan - Truffle cream - Shimeshi
- Beef Tartar - Waffle - Sweet Onion Dressing - Seaweed Caviar
- Iberian Regaña
- Bomba "chili crab" Fosh



## BUFFET BOWL SELECTION

### PASTA | CHOOSE 1

- Chicken cannelloni with truffle and parmesan cheese
- Pumpkin ravioli with Sóller orange and feta cheese
- Gnocchi with spinach and dried tomatoes
- Vegetable pasta with artichokes and parmesan cheese

### FISH | CHOOSE 1

- Sea bass with yellow curry and pakchoi
- Grilled salmon with trampo and parsley salad
- Local sea bream with miso and shiitake mushrooms
- Soller prawns with plankton aioli and nori salad

### MEAT | CHOOSE 1

- Braised beef with polenta, sundried tomato and olives
- Cold Roast beef with mustard, potato chips and horseradish
- Suckling pig with apple and fennel
- Surf and turf: Pork belly and scallops
- Lamb tagine with beet couscous and prunes
- Duck confit with green mango and green bean salad

### DESSERTS | CHOOSE 2

- Coconut cream with Yuzu and roasted pineapple
- Broken crème brûlée with orange blossom and hibiscus
- Our macaron with mango and passion fruit cream
- Blackberry pana cota with basil
- Our mini magnum of chocolate with raspberries and yoghurt
- Textures of Sóller lemon
- Ibicencan Flaó with brosat cheese and mint
- Mascarpone mousse with roasted strawberries and allspice





# THE MALLORCAN EXPERIENCE

Enjoy our delightful culinary experience that showcases the authentic flavors of the mediterranean cuisine.

From traditional dishes, to fresh local vegetables, cheeses, seasonal fruits in our Mallorcan buffet where we blend the Spanish and Moorish influences in each dish. All served in a charming rustic buffet style.



## INCLUDES:

- A welcome mallorcan spritz cocktail, buffet stations menú with drink package included (cava, red and white wines, water, soft drinks and beer)
- 3 hours of service are included: 30 min welcome and 2,5 hours lunch or dinner (with a complimentary half hour for speeches or special moments)
- Kitchen and dining room service to the assembly and disassembly of the tableware, tables and chairs. Charming rustic table, cutlery, glassware and plateware available.

## PRICES

---

<b>BETWEEN 20 - 49 PAX</b> <b>125,00€ P.P</b>	<b>BETWEEN 50 - 79 PAX</b> <b>110,00€ P.P</b>	<b>OVER 80 PAX</b> <b>100,00€ P.P</b>
--	--	--

---

## BUFFET

- Selection of vegetarian Mallorcan Cocas
- Mallorcan trampó salad with tomatoes, green peppers, onions and black olives
- Spinach salad with pine nuts, cherry tomatoes and sherry raisins
- Selection of local balearic cheeses
- Artesanal sobressada and local crackers
- Tumbet
- Seafood "Mallorcan Frit" seabream, prawns & crispy artichokes
- Turkey Escaldums with a velvety almond sauce
- Fosh "Mallorcan Rice"

## DESSERT

- Classic Ensaimada
- Almond Gató Cake
- Coca Apricot "Sponge cake"



# OUR FINGERFOOD COCKTAIL MENU

Our fingerfood concept is the ideal way to enjoy fine cuisine while mingling with guests. With a selection of small bite-size dishes that are easy to eat with your hands, it's perfect for a casual event or a cocktail gathering.



## INCLUDES:

- 3 hours of drink service and 1,5 hours for fingerfood with a selection of 20 canapes, salted and sweet. Drinks during the event: Cava, white and red wine, water, soft drinks, and beer
- Mix of High tables (1 per 15 - 20 guests) and bistro tables with 4 chairs, standard tableware, cutlery & glassware. Includes assembly and disassembly. Kitchen and dining room service

## PRICES

---

<b>BETWEEN 20 - 49 PAX</b> <b>85,00€ P.P</b>	<b>BETWEEN 50 - 79 PAX</b> <b>80,00€ P.P</b>	<b>OVER 80 PAX</b> <b>75,00€ P.P</b>
---	---	---

---



## SAVOURY | CHOOSE 17

- Kombucha Fruit
- Traditional Salmorejo
- Yellow Gazpacho
- Beetroot and Raspberry Gazpacho
- "AIR Baguette" with Vitello Tonnato
- Mini Mahones cheese with quince
- Homemade seasonal fruit soda
- Canele with fresh cheese and mint
- "Regaña" cracker with Iberican ham
- Prawn "bomb" with seaweed
- Our Caesar salad in a bite
- Fish ceviche with yellow chili and shiso
- Octopus with new potato and smoked paprika
- Mini Bao burger with "black pork" and anise Verde
- Bao (steamed bread) with cochinita pibil
- Chicken Canelon with truffle juice
- Fosh Patata bravas
- Churros with hibiscus and Mallorcan olive
- Our Classic Paella in one bite
- Crunchy herb crisp with Galician beef tartare
- Beetroot Tartar with a Tapioca crisp
- Mini Ensaimada with sobrasada
- Marinated salmon with passionfruit
- Cloud of parmesan with mushrooms and truffle
- Tomato tartare with burrata cream and savoury basil cone
- Rosemary cloud with creamy Idiazabal cheese and preserved lemon
- Joselito ham croquettes with smoked pepper emulsion
- Goat cheese croquettes with smoked pepper emulsion
- Our Classic Paella in one bite
- Beetroot Tartar with a Tapioca crisp
- Crispy nest of quail eggs with tartar sauce



## SWEET VARIETY | CHOOSE 3

- Mini Coconut Magdalena with pineapple & lime
- Baba Rhum with blood orange, chocolate praline and olives
- Mini Eclair with raspberries, white chocolate and basil
- Mango Macaron with passion fruit and lemon balm

# VINEYARD'S MENU

A unique dining experience between the D.O. vineyards in Mallorca, with a pinturesque setting, enjoying the serene ambiance, with rows of grapewines or on the patio of a typical mallorcan finca. We welcome you with a wine tasting followed by a delicious spanish festival of flavors that are perfectly paired with our mallorcan D.O. wines.



## INCLUDES:

- 4 hours of service are included: Welcome wine tasting upon arrival of 3 varieties, with a duration of 1 hour and 3 hours lunch or dinner
- Menu sharing style of your choice with drink package included (cava, red and white wines, water, soft drinks and beer). Coffee and Tea served with Local Liquors: Hierbas & Palo. *\*Wine selection depeding on bodega*
- From the kitchen and dining room service to the assembly and disassembly of the tableware, tables and chairs. Charming rustic table, cutlery, glassware and plateware available

## PRICES

---

<b>BETWEEN 20 - 49 PAX</b> <b>160,00€ P.P</b>	<b>BETWEEN 50 - 79 PAX</b> <b>145,00€ P.P</b>	<b>OVER 80 PAX</b> <b>135,00€ P.P</b>
--	--	--

---

## STARTERS TO SHARE | CHOOSE 3

- Mini Spanish Tortilla with truffle and caramelised onions
- Anchovies from Santoña
- Coca with Boquerones (typical flat bread)
- Coca with Smoked aubergine and confit tomatoes (typical flat bread)
- Pimientos de Padron with smoked Ibiza salt
- Piquillo peppers with salt cod "brandade"
- Dates with Bacon
- Selection of local cheeses
- Selection of Spanish Iberian charcuterie
- Galician Style Octopus with potatoes
- Homemade meatballs with smoked paprika tomato sauce
- Crispy fried prawns with romesco sauce
- Patatas Bravas with a spicy alioli
- Mini Chorizos with sider and local tomatoes
- Prawns "a la Ajillo" (peeled baby prawns in garlic-chile oil)

## MAIN COURSE TO SHARE | CHOOSE 2

- Braised Beef with potato mousseline and Port sauce
- Boneless Suckling pig with local apricots and Iberian ham
- Galician-aged beef filet with celeriac and truffle
- Braised Lamb shank with Moroccan Spices
- Prawns and preserved lemon and basmati rice
- Sea Bream filet with braised spinach, sherry raisins and almonds
- Steamed hake with confit potatoes and local Trampo salad





## DESSERT TO SHARE | CHOOSE 2

- Traditional Almond Tart with seasonal fruit
- Crema Catalana with vanilla and orange
- Mini Tartelette with seasonal fruit and almond crumble
- Strawberry Gazpacho with elderflower & yogurt
- Dark chocolate tart with red fruits
- White chocolate "cremoso" with elderflower and raspberries
- Mini Tart with local apricot marmalade and thyme
- Cheesecake with dukka spices



# THE NETWORKING LUNCH BUFFET

Our business lunch features a wide variety of food choices where guests can enjoy a quick meal, while they enjoy networking in their lunch break.

Our fast-paced service ensures that diners can sample a bit of everything.

Through our buffet stations guest will enjoy a savory lunch.



## INCLUDES:

- 1.5 hours of service are included with a self service buffet stations, high and low tables set up
- Buffet station menu with drink package included (cava, red and white wines, water, soft drinks and beer). From the kitchen and dining room service

## PRICES

---

<b>BETWEEN 20 - 49 PAX</b> <b>95,00€ P.P</b>	<b>BETWEEN 50 - 79 PAX</b> <b>90,00€ P.P</b>	<b>OVER 80 PAX</b> <b>85,00€ P.P</b>
---	---	---

---



# THE NETWORKING LUNCH BUFFET SELECTION

- Heirloom tomatoes salad with papaya and cava vinaigrette
- Local Green Salad with cucumber, green beans, mixed seeds and mandarine dressing
- Mallorcan green cabbage salad with crispy apple, creme fraiche and mustard
- Classic Tomato gazpacho with watermelon
- Vegetarian "bombay" sandwich with curry potatoes, cucumber and coriander yogurt
- Roast Pork Brioche with pickled cabbage, honey-mustard and wild rocket
- Smoked Local Mackerel Bagel with cream cheese, dill, pickles and watercress
- Selection of brownies, blondies and cookies
- Selection of local seasonal fruit





# EXTRA STATIONS

## IBERIAN STATION

The perfect compliment to a Spanish ham carve. Here you have all of the finest cold cuts Spain has to offer!

- Iberian charcuterie: chorizo, salchichón, Iberian lomo (pork loin)
- Toasted Mallorcan bread - Tomato Bouquet
- Artisan biscuits (regañas and 'cañas de pan feo')

**Price per person 15,00€**



## PAELLA STATION|CHOOSE 2

- Black rice paella – Fresh squid – Baby Octopus – Broad beans
- Seafood paella – Red prawns
- Meat paella – Iberian pork "secreto"
- Vegetarian paella – artichokes – wild asparagus

**Price per person 12,00€**



## THE TAQUERIA | CHOOSE 2 TACOS & 1 QUESADILLA

All of them with corn tortillas:

- Chicken Taco al pastor - Grilled Pineapple - Achiote Sauce
- Cochinita Pibil Taco - Pickled Onion - Bitter Orange
- Fish Taco - Cilantro mayonnaise - Pico de gallo - Cilantro mayonnaise
- Prawn Taco - Green tomato sauce - Salsa de tomatitos verdes
- Roasted pumpkin and avocado vegetable taco - Fried onion - Tender lettuce leaves (with cilantro and chili sauce)
- Chicken tinga quesadillas - Salad ranchera - Sour cream
- Vegetarian Tacos Smoked Eggplant- Cilantro

Also available at the station: tortilla chips, guacamole, pico de gallo and sour cream.

**Price per person 16,00€**

## PASTA STATION | CHOOSE 2

- Gnocchi with Pesto - Semi Dried Tomato
- Paccheri mezze with lobster bisque - Shrimp
- Orecchiette with "Caccio e Pepe" Sauce - Truffle - Guanciale

Prepared in front of the customers on a Pecorino Wheel.

**Price per person 12,00€**



WE HAVE OTHER DELICIOUS EXTRA STATIONS OPTIONS AVAILABLE, PLEASE ASK US

# OUR DRINK PACKAGES



## FOSH DRINK PACKAGE | Included in all our menus \*

**White:** Marqués de Caceres Excellens Verdejo 2022 - 100% Verdejo D.O. Rueda.

**Red:** Marqués de Caceres Excellens Cuvée Especial 2019 Crianza - 100% Tempranillo D.O. Rioja

**Cava:** Fosh Brut Nature - Macabeo and Xarello

**Beer, soft drinks, water, coffee or tea**

*\*Not included in "Vineyard menu"*

## UPGRADES SUPPLEMENT PER PERSON

### WHITE WINES

#### MALLORQUINES

Macia Batle Blanc de Blanc 2021 - **5,00€**

Macia Batle Xeremia Prensall Blanc - fermentado en barrica - **6,00€**

Ses Nines Selecció Selection - Prensall, Chardonnay y Moscatel de grano menudo - **7,00€**

#### SPANISH

S-Naia - 100% Sauvignon Blanc - Rueda - **2,00€**

Pedallier - 100% Albariño - Rias Baixas - **5,00€**

### RED WINES

#### MALLORQUINES

Macià Batle Tinto 1856, 2018 - **2,50€**

Ses Nines Selecció- Mantonegro, Syrah & Callet - **6,50€**

#### SPANISH

Viña Pomal - Tempranillo, Garnacha y Graciano - Rioja - **6,50€**

Pago de Capellanes - 100% Tempranillo - Ribera del Duero - **8,50€**

### ROSÉ WINES

Velourose - 100% Mantonegro - **4,50€**

Studio by Miraval - Cinsault, Garnacha, Rolle, Tibouren - **6,00€**

Miraval - Cinsault, Garnacha, Syrah, rollo - **9,50€**

# OUR COCKTAILS & OPEN BAR



## THE SIGNATURE COCKTAIL

Impress your guest designing a "Signature Cocktail" inspired by the theme of your event. This personalized touch not only enhances the overall experience, but also adds a unique element that will be remembered. You can also incorporate your brand into the cocktail, creating a distinctive drink that reflects your company's identity and leaves a lasting impression on your guests.

- **Requires a minimum consumption of 500,00€ with mandatory booking of one-hour open bar.**
- **Each cocktail per person price from 12,00€**



## STANDARD OPEN BAR | PER HOUR

- **Gin:** Gin Larios 12, Larios Rose & Tanqueray
  - **Rum:** Brugal & Barceló
  - **Whiskey:** Famous Grouse & Jim Beam
  - **Vodka:** Vodka Vox & Absolut
  - Red wine, White wine, Cava, Draft beer
  - Coca-Cola, Coca-Cola Light/Zero
  - Fanta Orange, Fanta Lemon, Sprite
  - Tonic water and Water
- 
- **First hour, per person from 15,00€**
  - **Extra hour per person from 12,00€**





Our cocktail openbar includes 3 cocktails served by profesional mixologists, ensuring a continuous and delightful drinking experience through the rest of the celebration.

## COCKTAILS | CHOOSE 3

- Fosh Basil Smash
- Espresso Martini
- Tommy's Margarita
- Mojito
- Caipirinha
- Caipiroska
- Moscow Mule
- Paloma

## INCLUDED OPEN BAR

- **Gin:** Ginebra Larios 12, Larios Rose & Tanqueray
- **Rum:** Brugal & Barceló
- **Whiskey:** Famous Grouse & Jim Beam
- **Vodka:** Vodka Vox & Absolut
- Red wine, White wine, Cava, Draft beer
- Coca-Cola, Coca-Cola Zero
- Fanta Orange, Fanta Lemon, Sprite
- Tonic water and Water
- **Requires a minimum consumption of 500,00€**
- **Price per person per hour from 20,00€**
- **Extra hour per person from 12,00€**



# TABLEWARE

All three tableware formats are included in all seated menus. If you would like other options, please consult us to see our more extensive catalog

## FOSH GALA



## FOSH MEDITERRANEAN



## FOSH RUSTIC



# IMPORTANT INFORMATION

At Fosh Catering & Events, we make every event a unique experience. We offer a personalized catering service that includes the selection of tableware, menu, beverages, schedules, allergy management and organization of the table plan.

Professional Staff includes the following:

- 1 Maître de Sala, 1 Chef de Cuisine and 1 Mixologist/Bar Manager.
- 1 waiter for every 10 guests, uniformed with white shirt and black apron.
- A number of chefs necessary to execute the chosen menu

## MENU TASTING

We make menu tastings for up to 6 people: **70€ per person** for non-confirmed events or second tastings (some wines may have an additional cost).

Once the event is confirmed we will refund 2 people from the tasting.

## STAFF MENU

It is mandatory to hire the staff menu for any event.

## VENUE SITE INSPECTION

We can accompany to visit the venues, price per venue visit from **50€**, this fee must be paid prior visits. Once our catering services are confirmed this fee will be refunded.

**ALL PRICES DO NOT INCLUDE 10% VAT, NOR TRANSPORTATION**