

FOSH

IBIZA MALLORCA

catering

We are your best choice

Menu 2022-2023





Fosh Catering

More than 15 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 client's imagination takes us. In private homes, hard to reach caves and beaches, in the middle of the mountains, museums, & historical buildings.

We also have 7 exclusive venues to host events in Mallorca (Son Mir, Son Togores, Finca Morneta, Molí d'Events, Son Llompart, Son Mesquida Nou, and the CCA Andratx museum)

Close, honest, authentic

Our way of understanding cuisine and gastronomy is honest and authentic.

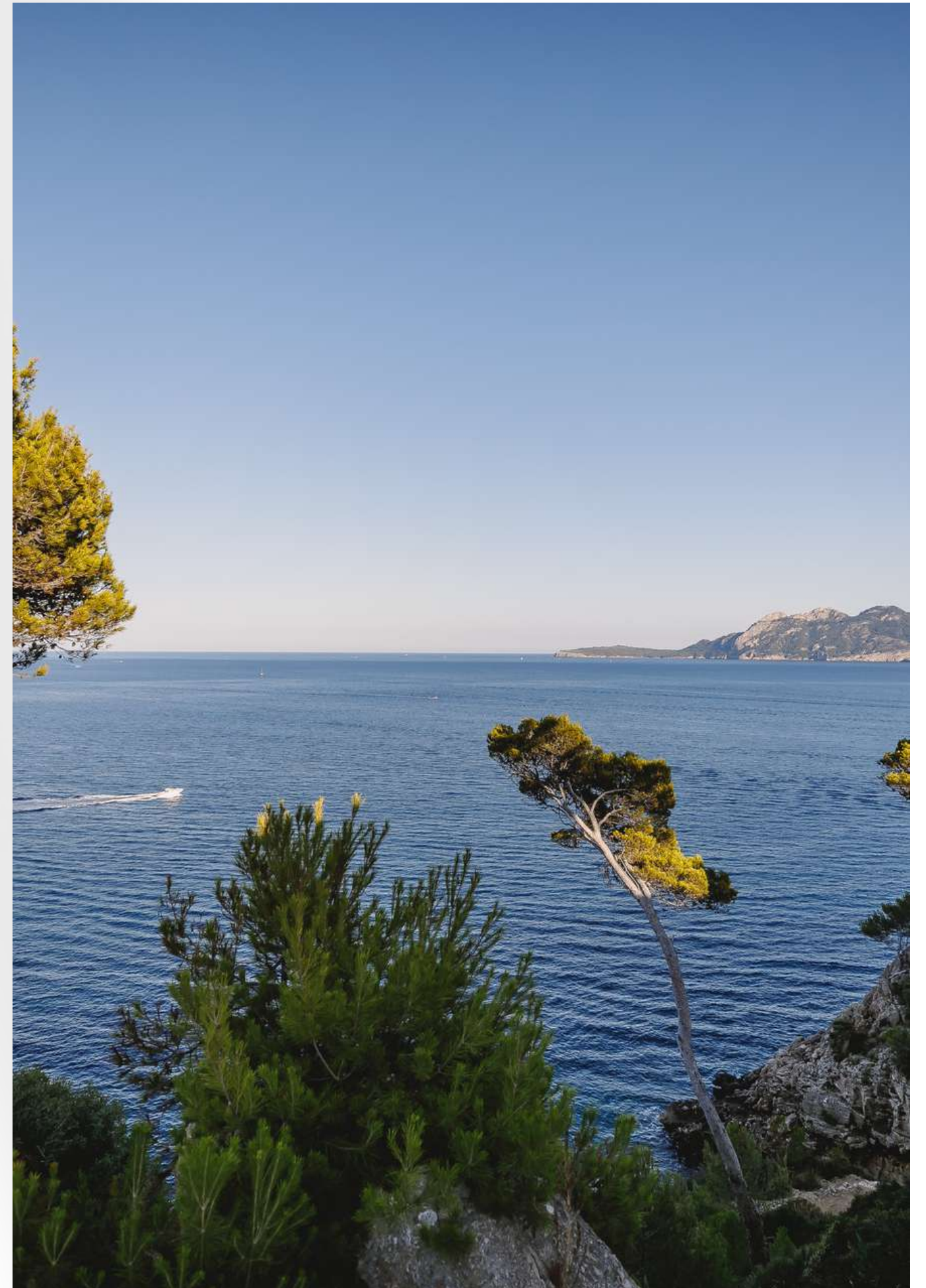
Chef Marc Fosh and Fosh Catering's commitments focus on a strong environmental and social commitment to reducing the impact, conserving natural resources and promoting an organic diet.

We worry about what happens to our suppliers, the chemical substances used, the pollution of our seas, the types of cotton or the materials used ... We worry about everything that has happened before it arrives at our events, because we are not selling menus, but services.

We are going to make peace with nature and preserve our environment, our islands and especially our seas.

In our kitchens as well as in our event services, we recycle not only all cardboard, glass, plastic, etc., but we are also going to 0 waste in our events. We have no longer used disposable plastic kitchenware for years and we are optimizing our fight against environmental impact every time.

That is why we have created 'Celebrate Eco', a responsible management program for the restaurant and our events combining maximum professionalism with minimal impact on the environment, as well as taking care of every detail, including a conscious and healthy gastronomic proposal.



'Celebrate ECO' Project

OUR VALUES:

- We use local and seasonal products.
- We are responsible, supportive and consistent with our environment.
- We like to surround ourselves with producers who are developing an important task of maintaining the rural tradition - local collectors with whom we establish very positive synergies.

For us this coherence is basic, we feel comfortable with it. These are decisions that we have been taking over the years to radicalize our discourse.

WE USE PRODUCTS WITH LOW ENVIRONMENTAL IMPACT:

- Water service in jugs.
- We are committed to ecological and local products.
- Chlorine-free recycled paper and printed with natural inks.
- We reduce the amount of organic waste and use it to compost.

WE ARE EFFICIENT IN THE USE OF ENERGY AND WATER:

- Regulation of the temperature of the rooms and exhibition spaces.
- Water-saving systems in the kitchen and common areas.
- Efficient lighting systems.
- Focus on continuous improvement through constant monitoring of consumption and the setting of annual sustainability objectives.

WE PROMOTE RESPONSIBLE CONSUMPTION:

In our offices, all stationery consumables, coasters, and menus, ... are printed on recycled materials.



Our Company History

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.

About Us

Our obsession is 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





BOO menu

Over 100 adults: 165 € p. p.+ 10% VAT
 Between 80 – 99 adults: 173 € p. p.+ 10% VAT
 Between 50 - 79 adults: 180 € 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
- Buffet 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 the open bar are calculated on the 75% of the 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

- Macerated seasonal fruit
- Octopus with smoked paprika
- Our Caprese salad in one bite
- Traditional Salmorejo
- “AIR Baguette” with camaïot sausage and ramillete tomato
- Mini mahonés cheese with quince
- Our Paella in one bite
- Mini Ensaimada with sobrasada
- Crispy nest of quail eggs with tartar sauce
- Marinated salmon with passionfruit
- 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 of Joselito ham

Other alternatives (also prepared for the tasting)

- Ceviche of seabass and prawns with guacamole
- 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.

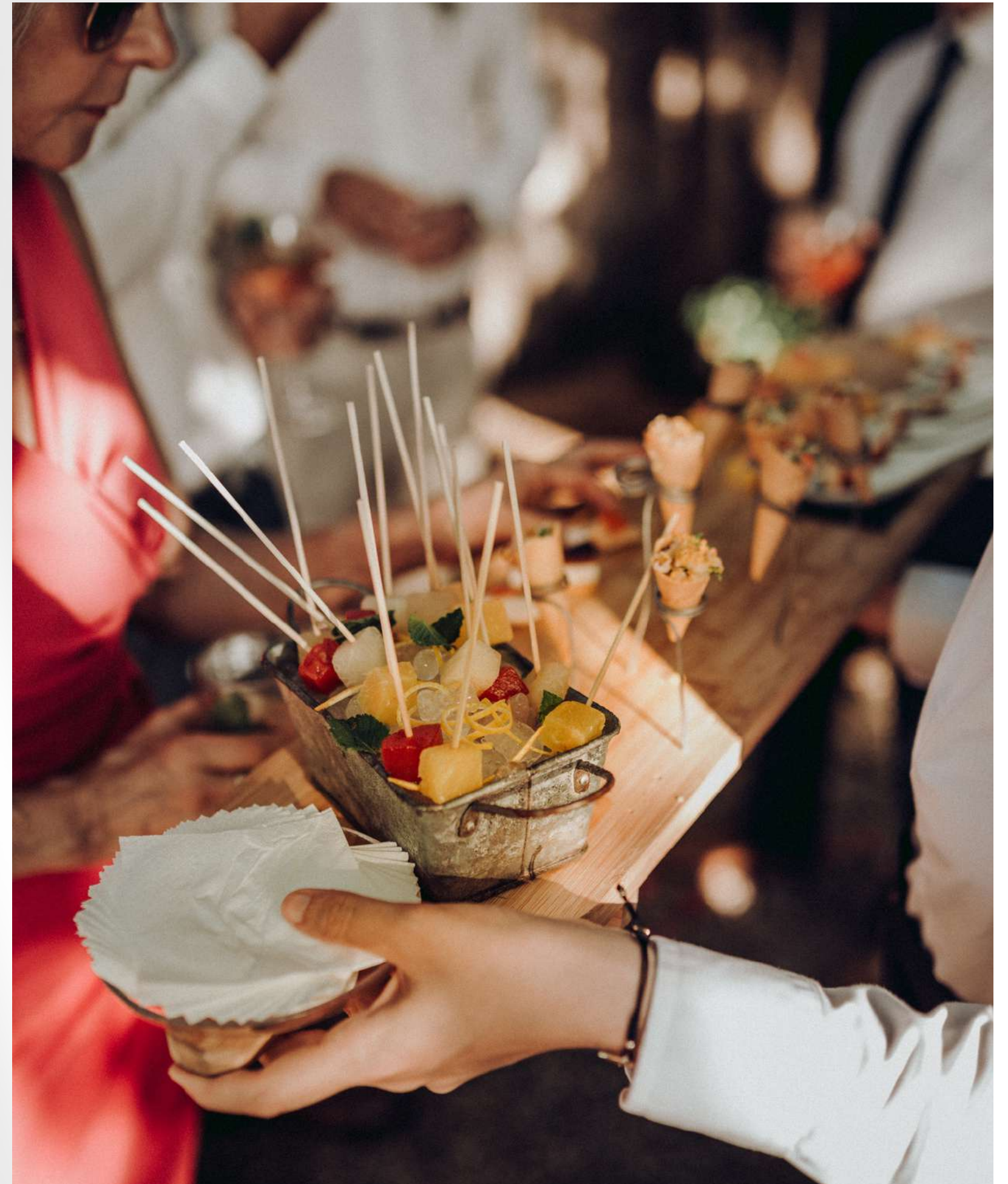
Red Sangria: The typical Spanish hit! Your guest will love this mix of fruity flavours and red wine.

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 Mallorcan touch for just 1, -€ supplement/guest:

Pink Spritz: Mallorca pink vermouth and pink grapefruit combined to make a colourful drink.

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



Menu 1

(choose menu 1 or 2)

- Selection of rustic breads and sauces (aioli, hummus, romesco, tzatziki)
- Fresh summer salad with local Raf tomatoes, watermelon and feta cheese
- Heirloom tomato salad with pickled beetroot and red onion
- Saffron aioli potato salad with homemade croutons
- Tabbouleh with lemon, vegetables and fresh mint
- Spinach and Spelt salad with dried fruits and nuts
- Grilled whole mushrooms with garlic and thyme
- Provençal Roasted tomatoes
- Roasted baby potatoes and vegetables marinated with Sóller oranges and lemons.

- Picanha of black Angus beef (carved to order in front of guests)
- BBQ Pork ribs
- Grilled Prawns with lemon and parsley

Dessert Buffet

- Passionfruit meringue pie with pineapple
- Seasonal fruit crumble
- Strawberry gazpacho coconut cream
- Selection of cookies, brownies, chocolate truffles and macarons



Menu 2

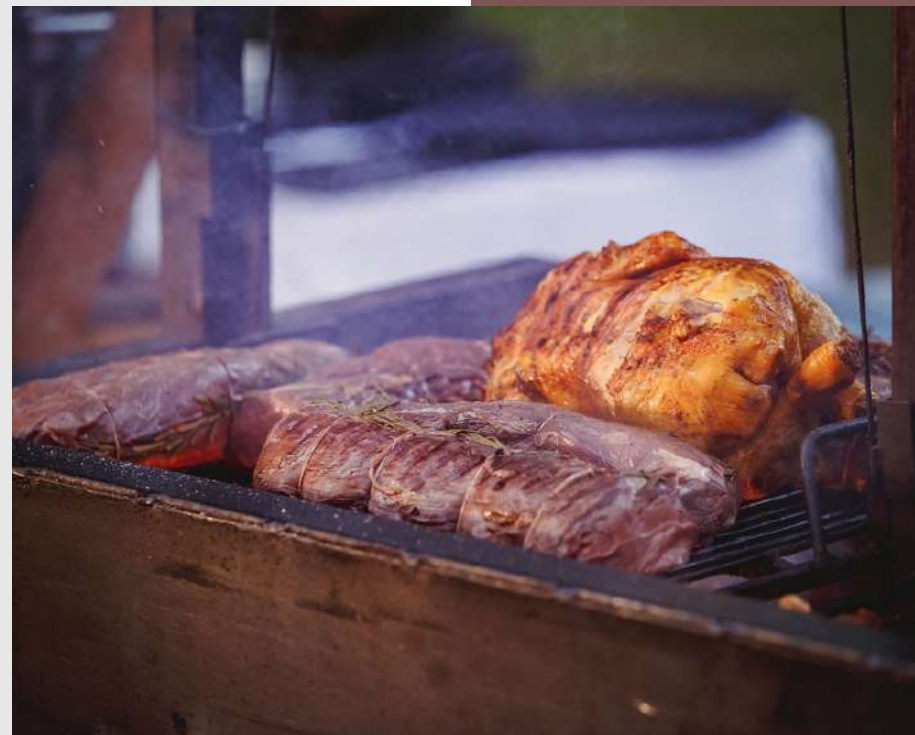
(choose menu 1 or 2)

- Selection of rustic breads and sauces (aioli, hummus, romesco, tzatziki)
- Heirloom tomato salad with cured Mahon cheese and sea fennel
- Green peach and mango salad with green beans and fresh sprouts
- Classic Russian potato salad with bonito
- Orzo salad with feta cheese, sun dried tomatoes and black olives
- Quinoa salad with wild rice, pomegranate and roasted beetroot
- Corn on the Cob with curry-herb butter
- Glazed carrots with cumin
- Roasted baby potatoes and vegetables marinated with Sóller oranges and lemons

- Grilled Lamb chops with a mint salsa verde
- Whole roasted-grilled chicken with Mediterranean herbs
- Local Negrito fish filet “en papillote” with a Majorcan vinaigrette

Dessert Buffet

- Lemon and passionfruit meringue pie
- Seasonal fruit crumble
- Cherry gazpacho with vanilla cream
- Selection of cookies, brownies, chocolate truffles and macarons



Late night snack

choose 2

- 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 a table of allergens.



Pizza Truck



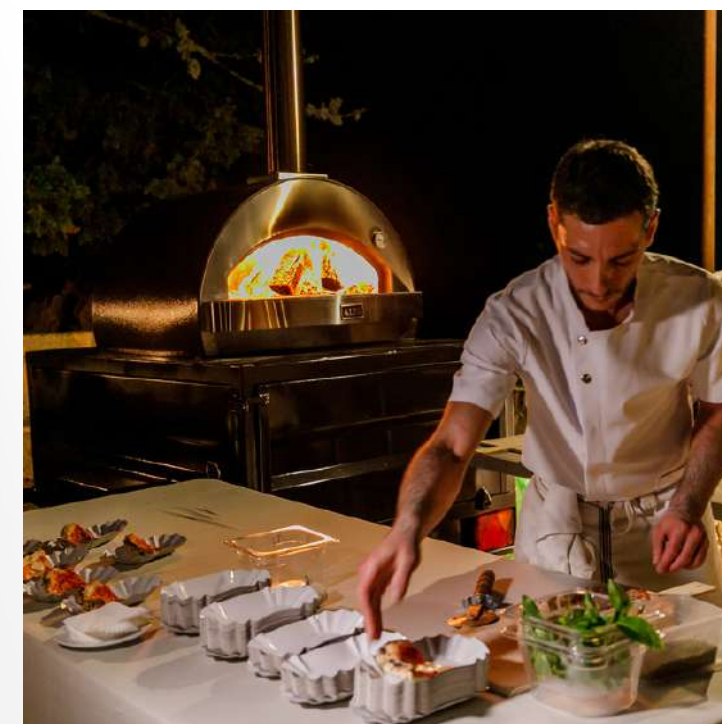
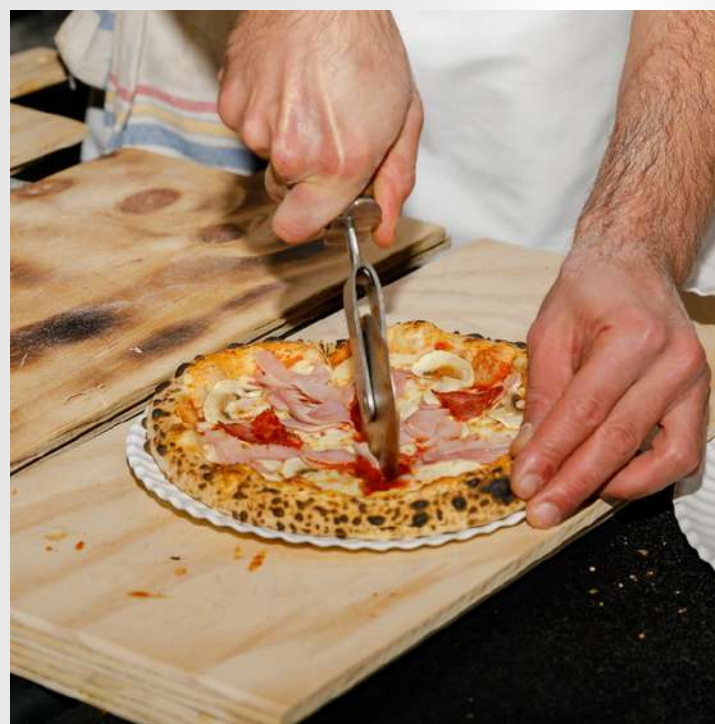
UPGRADE

Wood oven Pizza Station

It has become a 'must' either for the aperitif, as a reinforcement of lunch or for the late snack. It is something original, delicious, and there is something for everyone:

Napoli, Margherita, Prosciutto e funghi, Vegetariana, Salama piccante, Capricciosa, Siciliana or 4 formaggi.

Artisan Pizza – 9,50 € / guest



Children's menu

Up to the age of 12

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

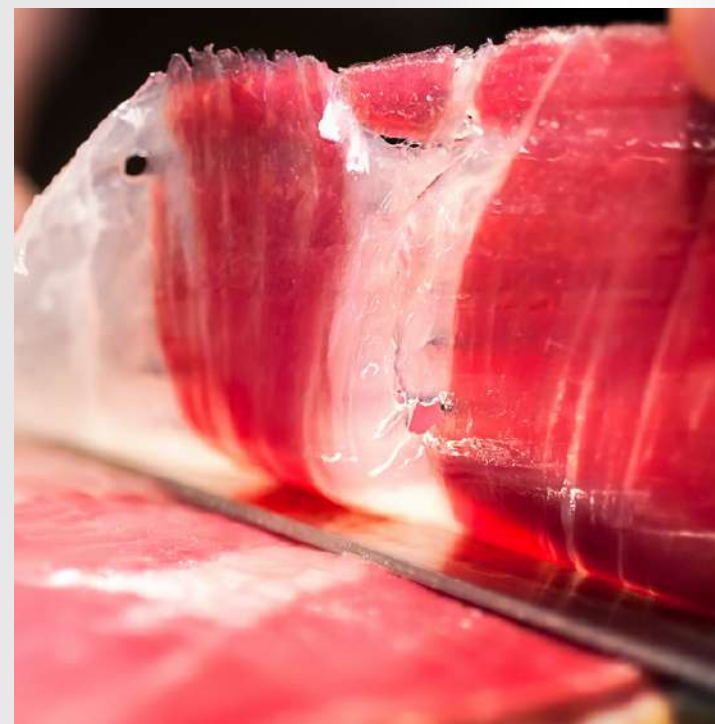
JAMÓN IBERICO DE BELLOTA D.O. STATION

Jabugo € 750 + 10% VA
or
JOSELITO € 850 + 10% VA

Accompanied by Crystal bread with ramillete tomato and olives - includes the service 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 on sunny summer days.

- 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 – 280,00 €
Drinks – 2,20 € / guest

Cocktail service during the Aperitif

BE IMPRESSED!

Why not innovate a little and delight all cocktail fans?

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

Price: 6 €+10% VAT 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

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

Why not innovate a little and delight all cocktail fans?

Espresso Martini
Vanilla Vodka, Coffee, Khalua and Vanilla

Tommy's Margarita
Tequila Blanco, Lime and Agave

Classic Mojitos

Flavoured Mojito (choose one flavour)
Raspberry, Strawberry, Passion Fruit & Mango

Caipirinhas (choose one flavour)
Raspberry, Strawberry, Passion Fruit & Mango

Caipiroskas (choose one flavour)
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





Cocktail Truck

UPGRADE

Make Your Events Memorable with Fosh Catering and Arlequin Group

Surprise your guest, with a Mobile Circus Cocktail Bar, where people could try a different way of having cocktails and drinks

Our team will not only bring the booze but will also recommend the best drinks that suit your event and your style as a host.

We are the ultimate party professionals who would love to go the extra mile to bring you an extra smile. We have a history of offering warm and professional bartending services in Mallorca and Ibiza.

PRICES:

If you want to include your Cocktail & Road on your celebration, just book it with us and we will deliver the Truck to your party for an extra fee of 350 € + 10% Vat.

FLAIR BARTENDER SERVICES

Take your party up a notch with our best team of flair bartenders. It's your chance to be the most memorable host!

Leave the entertainment to us. We will link you up with a group of friendly and super skilled bartenders for hire, who would love to take this task off your shoulders.

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: 6 €+10% VAT per person.

- Fosh Mare

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

- Ginger Margarita

Tequila Blanco, Ginger, Pineapple, Ginger Beer and Agave

- Northern Light

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

- Buble gum Martini

Vanilla vodka, Guava Juice, Bubblegum, Raspberry and Marshmallow

- Tiki-Taka Time

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

- Solero

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

- Cherry Bomb

Bourbon Whisky, Chambord , Vanilla, lemon and Cherry Bitters

- Pomada Time

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

- Mojito Royale

Mint, Mandarin





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 kumquat)

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: 6 € + 10% VAT - per person

Price: 6,50 € +10% VAT - per person (with tonic water
Schweppes Premium)

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

Extras

Wine Upgrades

White Wines:

Majorcan wines

Ses Nines Selecció - Prensà, Chardonnay &

Muscat Grain often - 3,50 €

Macia Batle Blanc de Blanc 2021- 3,50 €

Macia Batle Xeremia Prensà Blanc - aged in oak
2021 - 3,50 €

Other Spanish wines:

Pedalièr- 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

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

Macia Batle Red 1856, 2018 - 4,50 €

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

Our sparkling wines

EXTRAS

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 – 2,00 €

Possible upgrades champagne:

- Ployez – Jacquemart Extra Quality Brut – Cuvee de Pinot Noir, Meunier y Chardonnay
- Moët & Chandon Brut Impérial – Pinot Noir, Chardonnay y Pinot Meunier
- Krug Grande Cuvée
- Ruinart Brut – Pinot Noir, Chardonnay y Pinot Meunier
- Ruinart Blanc de Blanc – 100% Chardonnay
- Ruinart Rosé – Pinot Noir, Chardonnay

*Price of the champagne per bottle to be confirmed by the catering

Please ask us about your favourite wines and Champagnes; we are sure we can find them for you. Prices are estimated without IVA and per person. Please contact us if you wish to have a personalized proposal.



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 apart.

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

- 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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www.fosh.es