

# FOSH

IBIZA MALLORCA  
*catering*

With more than 19 years of experience Fosh Catering is a reference in events in Mallorca and Ibiza.

We cater for events from six to a thousand diners, standing out for our avant-garde Mediterranean cuisine. Our gastronomy, prepared with high quality raw materials by a team of more than 100 professionals, guarantees the success of every celebration.

We offer dishes, appetizers and homemade desserts, all with a careful presentation and restaurant quality, adapting to any location.

## TO SHARE MENU



*We are your best choice*

# ABOUT US

Our service reflects our obsession with making the day of your event perfect. Just relax and enjoy the company of your guests, knowing that every detail is in expert hands.

Fosh Catering, led by chef Kevin Becker and head waiter 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 personalised advice so that each event is unique and to your taste.

Committed to the environment, we practice responsible management through our 'Celebra Eco' programme, minimising environmental impact and promoting an organic diet. We use local and seasonal products, recycle and reduce waste, and optimise the use of energy and water.

Our consistency in these values defines us, working with local producers and maintaining the rural tradition. We promote responsible consumption, using recycled materials in our offices and events.

At Fosh Catering, we not only offer menus, but complete services with a strong environmental and social commitment.

CLOSE, HONEST AND AUTHENTIC





# TO SHARE MENU

This menu is designed for celebrations where interaction between guests is key, serving the food on large plates in the centre of the table so that each person can freely choose what they want. With a 7-hour service, this format is perfect for intimate weddings, anniversaries, corporate events looking for a relaxed atmosphere, or any special celebration that wishes to encourage closeness and shared enjoyment, without sacrificing quality and distinction.

## SERVICES INCLUDED:

- **7 hours of service:** 1 hour of aperitif, 2.5 hours of lunch/dinner, 3 hours of open bar (and half an hour of courtesy for speeches or special moments)
- Aperitif with **canapés** and a cocktail of your choice
- **Drinks** during the aperitif and dinner: cava, red and white wine, water, soft drinks and beer
- Menu of **3 courses to choose and served at the table to share**
- Coffee, tea and liqueurs
- 3 hours of **open bar** with **3 cocktails** of your choice
- **Midnight snack:** Served after the first two hours of open bar and prepared for 50% of the guests
- Kitchen and dining room service
- Tableware, tables and chairs: set up and dismantle



# APERITIF

## CANAPÉS PASSED ON TRAYS

To nibble on appetizer tables: Marinated olives and toasted almonds

CHOOSE 14:

- Fruit Cocktail
- Seasonal fruit soda
- Our Caesar Salad in a bite
- Fish ceviche with yellow chili
- Octopus "A la Gallega"
- Mini Bao of Mallorcan-Pibil pork
- Iberian ham croquette with smoked pepper emulsion
- "Rustic" chicken cannelloni with béchamel and truffle juice
- Our Patata Brava with alioli
- Crispy Black Paella with Parsley Alioli
- Churros with hibiscus - Mallorcan olive cream
- Salted beetroot, raspberry, and tarragon
- Mini basil cone, tomato tartare - stracciatella
- Parmesan cloud - truffle cream - Shimeshi
- Beef tartare - Waffle - Sweet onion dressing - Seaweed caviar
- Iberian regaña (crispy bread)
- "Bomba" chili crab Fosh



# STARTERS: TAPAS TO SHARE

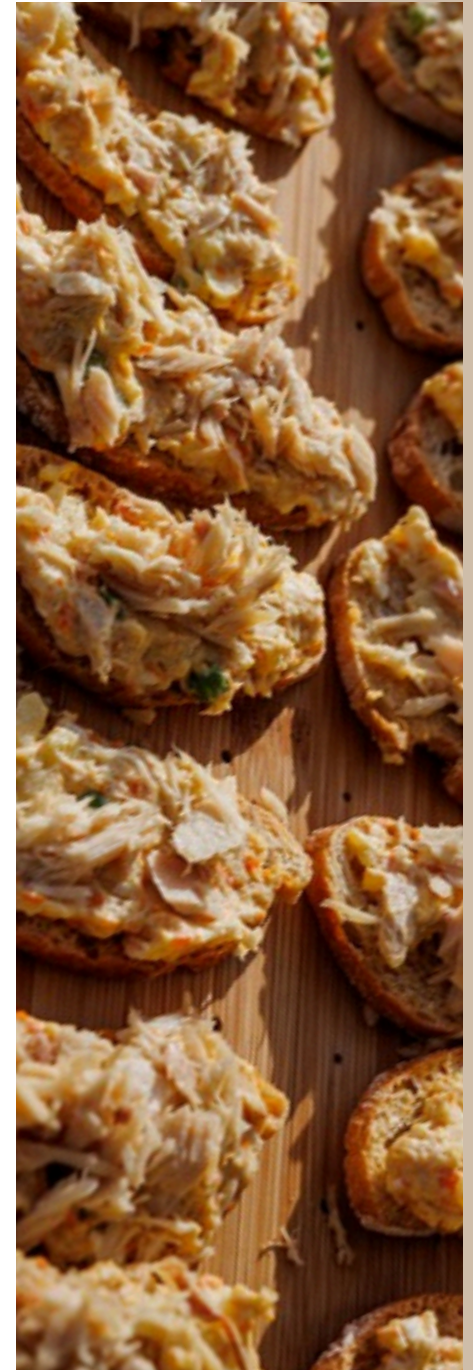
Selection of Rustic Bread, alioli and Mallorcan Olive oil

## COLD TAPAS | 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

## WARM TAPAS | CHOOSE 2

- 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 sidra and local tomatoes
- Prawns "a la Ajillo" (peeled baby prawns in garlic-chile oil)





# MAIN COURSE

SERVED ON PLATTERS IN THE CENTRE OF THE TABLE TO SHARE

## MAIN COURSE | 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

## SIDE DISHES – TO SHARE

### COLD | CHOOSE 1

- Local tomato salad with beetroot, feta cheese and oregano
- Healthy grain salad with baby spinach, dried cherries, almonds and a lemon vinaigrette
- Fresh mixed greens salad with cucumber, avocado, strawberries and goat cheese
- Local Trampo salad with chickpeas and seasonal fruit

### WARM | CHOOSE 2

- Roasted mushrooms and spinach
- Sautéed green beans, shallots and bacon
- Potato gratin with Manchego cheese
- Mediterranean vegetable ratatouille with black olives
- Gnocchi alla Romana with provolone cheese
- Rustic roasted potatoes with fresh herbs
- Fresh green peas with Iberian ham and parsley oil (seasonal)



# DESSERTS | CHOOSE 3

- 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





# DRINKS INCLUDED IN THE MENU

## WINES

### WHITE

#### **CHOOSE 1:**

- Marqués de Cáceres Excellence – Verdejo
- FOSH BY CAN AXARTELL – white

### RED

#### **CHOOSE 1:**

- Marques de Cáceres Excellence Cuvée especial – Rioja
- FOSH BY CAN AXARTELL – red

### ROSÉ

- FOSH BY CAN AXARTELL - rosé

## CAVA

- Fosh Brut Nature – Macabeo and Xarel.lo

## SOFT DRINKS

- Coca-Cola, Diet Coke/Zero Coke
- Fanta Orange /Lemon
- Sprite
- Tonic

## LIQUORS

- Cutty Sark and Jim Beam Whisky
- Vodka Vox and Absolut
- Brugal and Barceló Rum
- Gin Larios 12, Larios rosey Tanqueray

## BEER

- Draft

## APERITIF COCKTAILS

### CHOOSE 1:

- **SANGRÍA ROJA:** The typical Spanish hit! Your guests will love this mix of fruity flavors and red wine
- **SANGRÍA BLANCA:** The same fresh and fruity base, but now with our Fosh cava
- **PINK SPRITZ:** Pink Vermouth from Mallorca and pink grapefruit. A delicious combination! - **supplement of 2€ p.p**
- **HUGO MALLORQUÍN:** a refreshing and smooth blend of elderflower liqueur, Majorcan herbs, soft drink and cava. - **supplement of 2€ p.p**





# COCKTAIL SERVICE AT THE OPEN BAR

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

**Liqueurs:** Cutty Sark & Jim Beam Whisky, Vox & Absolut Vodka, Brugal & Barceló Rum, Larios 12 Gin, Larios Rose & Tanqueray.

## INCLUDES 3 COCKTAILS:

### Espresso Martini

Vanilla, Vodka, Kahlua, Coffee

### Tommy's Margarita

White Tequila, Lime and Agave

### Mojito Clásico

White Rum, Lime, Mint and Soda

\*Available Flavours: Raspberry, Strawberry, Passion Fruit and Mango\*

### Caipirinha

Cachaça and Lime

\*Available Flavours: Raspberry, Strawberry, Passion Fruit and Mango\*

### Caipiroska

Vodka and lime

\*Available Flavours: Raspberry, Strawberry, Passion Fruit and Mango\*

### Bramble

Gin, Blackberry Liqueur and Lemon

### G&T Passion

Passion Fruit Gin Tonic and Kumquat Oranges

### Ginger Mule

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

### Moscow Mule

Vodka, Lime, Angostura and Ginger Beer

### Mint Julep

Bourbon Whisky, Lime, Mint, Brown Sugar, Angostura and Ginger Ale

### Paloma

White Tequila, Lime, Grapefruit, Soda and Agave

### Be Water My Friend

Vodka, Watermelon Liqueur, Lemon, Raspberry and Berry Tonic

### Nothern Light

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

### 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

### Mojito Royale

Mandarin Napoleon, Mint, Mandarin Sugar, Lime and Cava

### Daiquiri Mango

Spiced Rum, Mango, Lime and Roibos Tea

### Green Day

Cucumber, Lime, Mint Tom Collins

### Caipirinha Mallorquina

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

### Mojito Mallorquín

Classic Cocktail with "Palo Mallorquín" and Silver Powder

### Fosh Basil Smash

Gin, Cucumber, Lemon and Basil

### Cinnamon Mai Tai

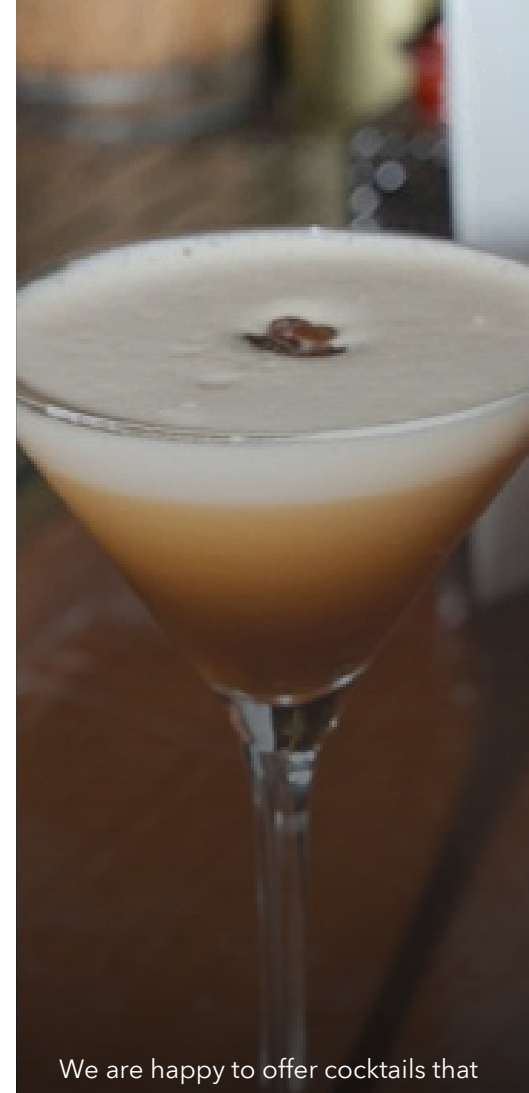
Spiced and White Rum, Lime, Pineapple and Cinnamon

### Spiced Margarita

White Tequila, Lime, Mango, Tajin and Agave

### Sexy Beach

Vodka, Peach Liqueur, Cantaloupe and Lemon



We are happy to offer cocktails that are not on this list and even create personalised 'Tailor Made Cocktails'. **Tailor-made cocktails** usually have a surcharge of 2-3 € per person.

MINIMUM CHARGE OF €500 FOR EACH EXTRA HOUR.  
OVERTIME IS CALCULATED ON 75% OF THE ORIGINAL  
NUMBER OF GUESTS AT A COST OF €15 P.P.

# MIDNIGHT SNACK

## CHOOSE 2

- Mini hamburgers with cheddar cheese and BBQ sauce
- Mini Roast Beef ciabatta - tartar sauce - rocket
- Mini hot dog - caramelized onion - chipotle mayonnaise
- Pulled pork pita - law cabbage - apple
- Chocolate brownie - caramel - caramelized walnuts - caramelized walnuts
- Mini Berlina - strawberry compote - lemon sugar

\*They are served after the first two hours of the open bar and are prepared for 50% of the guests.

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

We offer at no extra cost the adaptation of our menus in the case of special diets or dietary habits, but only up to a maximum of 10% of the guests.

If the number of special/different menus is more than 10% of the total number of contracted menus, the corresponding additional cost will be calculated.

An allergen table can be found on our website.





# MAKE YOUR IDEAL CELEBRATION A REALITY!

## Our service includes:

Collaboration with our team customizing your **selection of tableware, menu, beverages, schedules, allergies and table plan.**



## On the day of the event, our team consists of:

1 Maitre de Sala and 1 head chef, 1 cocktail waiter-bar manager.

In addition, 1 waiter for every 8 guests. They are always uniformed with white shirts and gray aprons. A team of cooks is required depending on the chosen menu.

## Menu tasting

We offer tasting menus for a maximum of 6 people, which must be booked in advance according to our availability (Monday to Friday). These tastings include a complete selection of our canapés, as well as the presentation of our cava and contracted wines.

## Conditions:

- If the event is **not confirmed**, the price is **90€ per person**.
- If the event is **confirmed**, you are allowed to invite **two people plus an event planner**, without cost.
- If you do the menu tasting without having confirmed the event and you decide **to confirm within 14 days, you will be credited the cost of the tasting for two persons**.

## Set-up:

In our constant quest to bring your special events to life, we invite you to explore our catalog of tableware and furniture. We have a wide variety of options for you to create the perfect event. We offer a variety of items included in our standard package and a wide variety of items available with a supplement.

We highlight our collection of table linens, glassware, china and cutlery, carefully selected to meet your needs and preferences.

As for the furniture, we offer:

- **Chairs:** We will help you choose the ideal chair for your event. We have many options so you can select the one that best suits your style and theme.
- **Tables:** Our tables are available in round or rectangular shapes and always come with elegant tablecloths. Our standard offer includes one table for every 10 guests, guaranteeing a comfortable space for everyone.
- **Bistro Tables:** For more relaxed moments, such as cocktail hour, we offer bistro tables with impeccable white tablecloths. The number of tables depends on the size of your event, ensuring a cozy atmosphere for each group of 15 to 20 guests.

If you would like to learn more about these options or discover the perfect combinations to make your event unforgettable, we recommend you to request our material catalog.

Normally, we launch the catalog with prices and models available in November of the year prior to your event, as there may be fluctuations in availability and prices. In any case, you can access last year's catalog upon request, which will give you an idea of the models and offers available to you.

# INFORMATION, TERMS AND CONDITIONS

- **Our prices do not include transport and 10% VAT. This will be added to the final cost breakdown**
- The assembly and chairs for the ceremony are **not included in our prices**. Please consult prices and conditions with the caterer.
- **Prices are approximate** and depend on the final decisions to be taken: timetable, chosen furniture and other possible changes
- **Under no circumstances can we be held responsible for bad weather conditions.** We cannot cover the cost if a marquee needs to be erected. Nor can we cover the cost of a generator if necessary
- Confirmation of the **final number of guests must be notified** (possibly by email) **at least 30 days before the event**. If this is not the case, we will invoice the number according to the figures on the last invoice issued
- **Bank transfers** must at least refer to the **date and place of the event**, with a clear indication of the **identity of the client** (e.g. company names)
- As a general rule, the number of **canapés** per guest during the aperitif is **one for each type of canapé**
- **Overtime service** time caused by the customer can be accumulated and subsequently invoiced. Overtime delays are charged at **€ 11 per person per hour**
- **Menus for staff** such as photographers, event planners,.... have a cost of **70 €** and include in addition to food, tableware, furniture, drinks and service.
- Our quotations are always based on a minimum number of guests, as specified in each quotation. **If the number of guests falls below the minimum, a price revision will be necessary.**
- We offer the **adaptation of our menus** at no extra cost in the case of **special diets** or dietary restrictions, but **only up to 10% of the guests**. The corresponding additional cost will be calculated if the number of special/different menus exceeds 10% of the total number of contracted menus. You can find the table of allergens on our website.

## Terms of payment:

- 1st BOOKING PAYMENT: upon confirmation, a payment of 2000 € + 10% VAT and 1000 € (catering deposit) is required -After the event, the initial deposit will be refunded. Any additional costs will be deducted from the deposit.
- 2nd BOOKING PAYMENT: 1 month after the date of confirmation, a payment of €2000 + 10% VAT is due (only applies to Fosh Catering exclusive estates). Please contact us for more information).
- 3rd PAYMENT: 6 months prior to the event, a payment of 25% of the event total is required.
- 4th PAYMENT: 60 days before the event, 50% of the event total is due.
- 5th AND FINAL PAYMENT: 30 days before the date of the event, the outstanding amount is due, once the total number of guests and contracted services have been confirmed.

-**Cancellation policy**: please refer to the contract for details.

We are excited to be a part of your event and are committed to providing you with a flawless catering experience with Fosh Catering. Our commitments include securing the venue and coordinating the event, while staying within your budget.

However, it is important to note that due to the nature of our fresh ingredients and global economic factors such as inflation, event costs can fluctuate, especially for contracts signed more than a year in advance.

We promise to communicate any price adjustments at least 6 months in advance of your event, and aim to offer alternatives to mitigate cost increases. We appreciate your understanding and strive to provide you with the most accurate cost estimate around 6 months prior to your event.

**Your satisfaction is our top priority and we are here to answer any questions or concerns!**

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[www.fosh.es](http://www.fosh.es)