



The Ibiza
Catering

Yacht and private
jet offer

theibizacatering.com



How we work!

Our passion in cuisine is at the centre of everything we do. Our high standards boast a wealth of hospitality experience, expertise in worldwide foods and utilisation of the best suppliers in Ibiza.

Our menus strive for excellence, creating healthy and international dishes with the very best seasonal influences. We offer a fresh way of thinking with the latest trends and endless possibilities.

Almost every product you find on our menu is made by one of our chefs, our bakery products are daily and in-house prepared.

Our experienced team would also love to share their passionate cooking skills directly with you.

Check our menus and choose your favourite food!

General and Additional information:

Prices exclude VAT. Prices are in Euros. Orders are packed in quality disposable containers

Cooling bags which can hold 3 platters have a surcharge of 6 euros

Delivery cost - Ibiza, Santa Eulalia - from 8am to 10am - orders less than 150 euros +30e / orders +150e - delivery free of charge.

San Josep, Cala Vadella, San Antonio - from 8am to 10am - orders less than 200 +50e / orders +200e delivery free of charge.

Other ports, locations and timings ask for availability and price

Airport Private Jet terminal : 70e

Courtesy waiting time of 15min.

Breakfast

Assorted homemade bread rolls and bread with butter, jam and honey

Croissant or Napolitana

Cucumber and tomato plate

Avocado plate

Fruit platter

Berries mix plate

Plain or fruits yoghurt (ask for flavours)

Meat platter

Serrano and cooked ham, salami

Cheese platter

Emmental, creme cheese, Mahon

Baked beans

Crunch muesli or porridge

Coming with plain yoghurt or milk

Juices

Orange, grapefruit, carrot, watermelon

Smoothie

Mango, pineapple, passion fruit

Strawberry and banana

Pineapple, mango and banana

Avocado , coconut and mango



Sandwich and wraps

Choose your bread: BAGEL, BAGUETTE WHITE OR MULTI CEREAL
(gluten free bread on request)

CLASSIC

Salami with lettuce, eggs, cucumber, tartare sauce

Ham with lettuce, eggs, cucumber, tartar sauce

Cheese with lettuce, eggs, cucumber, tartar sauce

DELUXE

Smoked salmon with lettuce, avocado, tomato and creme cheese

Iberico ham with lettuce, parmesan, tomatoes and cream cheese

Grilled chorizo with lettuce, buffalo mozzarella and Dijon mustard

CLUB SANDWICH

Grilled chicken, lettuce, bacon, eggs, cocktail sauce and potatoes crisp on the side

VEGAN CLUB SANDWICH

Grilled vegetables, lettuce, chimichurri, hummus and potatoes crisp on the side

ROAST BEEF SANDWICH

Sliced roast beef with lettuce, eggs, red onion, tartare sauce and potatoes crisp on the side

CHICKEN WRAP

Grilled chicken, lettuce, tomatoes, eggs, tartare sauce

VEGAN WRAP

Grilled vegetables, rocket salad, hummus vegan pesto

SALMON WRAP

Smoked salmon, creme cheese, avocado, rocket salad and cherry tomatoes

Snacks

AJOLI, OLIVES AND BREAD

EMPANADAS

Chicken

Beef

Tuna

Chen and onion

Caprese

HUMMUS

Cauliflower tabouleh with curry, parsley and almonds bread

IBERIAN HAM

Crispy bread and grated tomatoes



Caviar Selection

With blinis, creme fraiche and shallots

National Selection Caviar Per Sé Baerii

30gr

50gr

Oscietra

50gr

100gr

Beluga

50gr

100gr

Bigger tins on request.

Caviar is A quality, Malossol.



Poke bowl, salads and cold plate

ASK FOR FRENCH DRESSING OR VINAIGRETTE

SALMON POKE

Quinoa, kale, avocado, mango, wakame, sprouts, baby lettuce, radish, sesame and red curry sauce

TUNA POKE

Quinoa, red cabbage, carrots, edamame, radish, pickled pepino, kimchi, sesame and chilli mayo

VEGAN POKE

Buckwheat, smoked tofu, edamame, shiitake, Sonja sprouts, wakame, mango, kimchi, ginger and peanuts

MIXED SALAD

Tomatoes, cucumber, radish and croutons

CHICKEN SALAD

Grilled chicken breast, tomatoes, cucumber, radish and croutons

PRAWN SALAD

Boiled prawns, tomatoes, cucumber, radish and croutons

QUINOA SALAD

Tomatoes, nuts and avocado

BURRATA SALAD

Tomatoes and basil

OCTOPUS SALAD

Boiled potatoes, smoked peppers and aioli sauce

MARINATED SALMON

Wakame salad and lime



Fair to Share

Ham and Cheese platter

Pork loin, Iberic ham, chorizo, fuet, hot salami, pecorino cheese, manchego cheese, parmesan cheese, Mahon cheese, brie, butter and sliced home made bread

Spanish classics platter

Octopus gallega, Spanish tortilla, chorizo and manchego skewer, Iberic ham croquettes, Sardines in vinegar, grated tomato, garlic sauce, sliced home made bread

Sushi platter

Combination of 30 pieces sushi, california roll, nigiris, spicy roll, uramakis special, ginger, wasabi, chopsticks

Seafood platter

Cold and cooked seafood, Canadian lobster, clams, rock mussels, red Gambon, shrimp, lime mayonnaise, cocktail sauce, lemon.

Fruit platter

Pineapple, watermelon, banana, melon, kiwi, mango, maracuya, grapes, strawberry, blueberry, physalis, coulis.

Sweets

Macarrons, almond cake, apple delight, cheesecake, brownie, vail panda cotta



Hot plate

to be reheat in microwave

CHICKEN

Chicken thigh of the bone with sautéed spinach and potatoes puree

CHORIZO

Grilled chorizo with mustard sauce, sauté vegetables and potatoes puree

SALMON

Grilled salmon with sauté vegetables, peanuts and basmati rice

PRAWNS

Red thai curry prawns, mango and black rice

PAELLA

Mixed paella with chicken and seafood

VEAL

Braised veal cheek with Demi glacé, glazed carrots and celery puree'

RAMEN

48hrs sous vide porkbelly with noodles, dashi stock, egg, wakame
shitake, pak choi, kimchi, spring onions

Dessert

FRUITS SALAD

Yogurt creme and lime

CHEESECAKE WITH RASPBERRIES

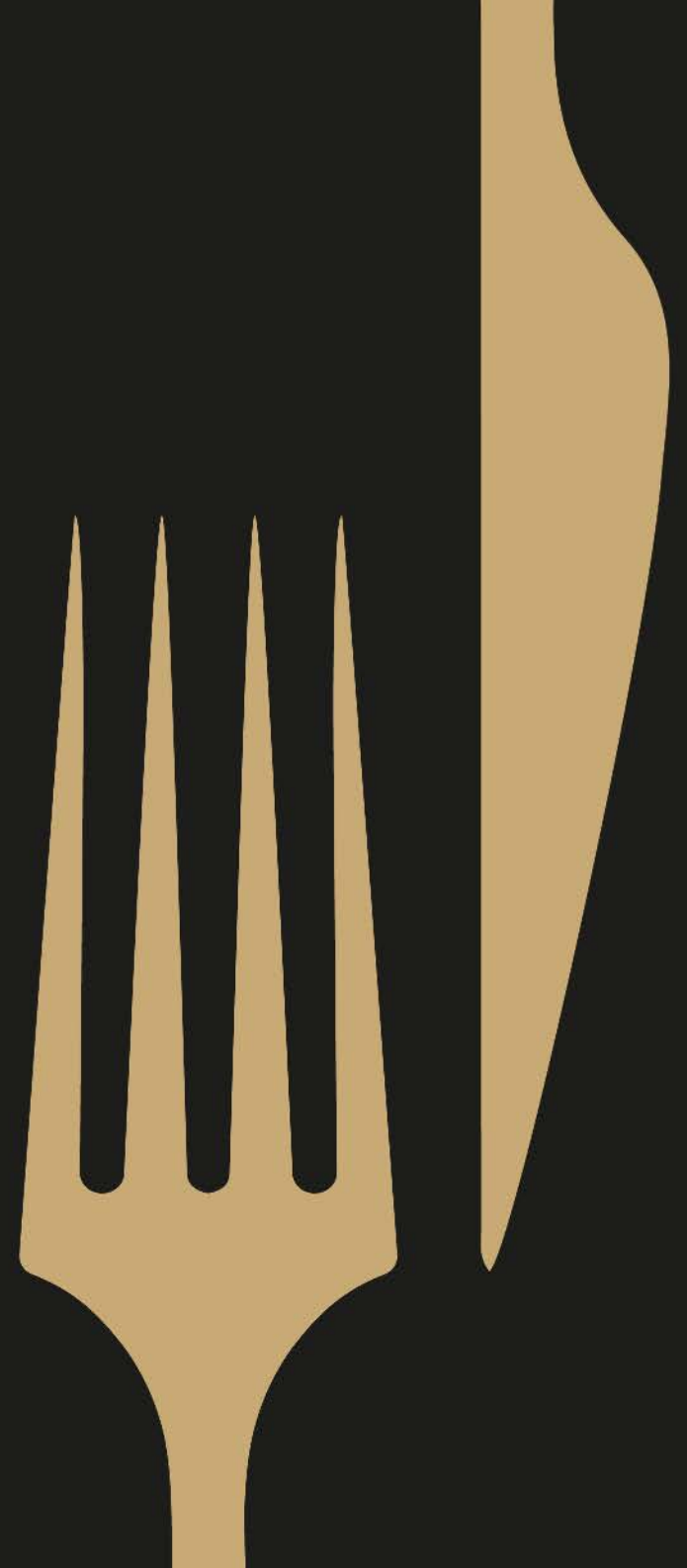
THREE CHOCOLATE CAKE

PAVLOVA



The Ibiza
Catering

Hire your
Private Chef



Private Chef per hour

Our chef rates per h are up from 45e Euro.

You can select a package and always add extra hours.

The packages are suitable for groups up to 8 people, if there are more people than the chef will need a helper.

Breakfast and lunch or dinner about 8-12 hours. Breakfast, lunch and dinner about 12-15 hours.

Classic	30 hours.	2-3 days.	1.300,00e
Full Week	60 hours	5-7 days	2.600,00e
Non – stop	24 hours	1-2 days	1.200,00e
Hour	1 hour		45,00e
Helper	1 hour		35,00e

All the prices are excluding VAT.

Waiter service 35,00/h with a min. booking of 5h
Incl. 1h for table set up, 1h for cleaning after the dinner.

Bartender service 40,00/h with a min. booking of 5h



All prices are excluding VAT

The prices and timings of the offer are based on the minimum number guests and if the number drops, time change - the price can change.

Terms and conditions

General Terms & Conditions

1. RELATIONSHIP catering - CLIENTS

1.1. The Clients - as event hosts - contract the catering company Samos Group c.b. (Commercial name: The Ibiza Catering) to render the agreed service package, for the agreed fees. The catering starts fulfilling here with listed contractual obligations after the contract is signed and after receiving the bo

1.2. The Clients are considered one unit in the communication process, meaning it is assumed that both internally agree upon any request or information provided by one of them. The catering is not liable for any inconveniences that arise from actions that have not been previously discussed and/or agreed upon by the Clients.

1.3. Upon written request, the catering can also act as an intermediary and make payments for and in the name of the Clients for the suppliers/service providers. The catering shall not be a contractual party to the supply/services. Contracts shall be closed between the supplier of the products/services and the Clients. The catering shall not be liable to the Clients for obligations of the supplier/service providers and shall not be liable to the supplier/service providers for the obligations assumed by the Clients. The catering shall only act as an intermediary.

2. general terms

2.1. The time limit for menus are as follows: private chefs 1,5 hours food service, three course event menus up to 50 guests 2h, three course event menus up from 50 guests 2,5h.

2.2. Chefs have to enter the catering venue at least 1-1,5 hours before service.

2.3. Surcharge for delays up from 30 min courtesy time we charge delays at following rate: 45€/h for Chefs, 30€/h for service staff.

2.4. Prices and timings are offered according to a minimum number of guests. If the number changes, prices can be revised.

2.5. The Client has to confirm the number of guests two weeks prior to the event date.

2.6. The Client may cancel up to 10% of the minimum number of guests agreed up to one week before event date.

3. VENDOR MANAGEMENT

3.1. The Catering will exercise reasonable care and skills in locating and recommending any vendors for the Clients. However, the catering is not responsible for the conduct and/or performance of any vendor. The vendors will prepare proposals and they will invoice the Clients. It is the Clients' sole responsibility to hire, contract and pay all vendors and/or venues in a timely manner.

3.2. The Catering does not recommend hiring vendors outside the list of The Ibiza Catering approved Vendors.

3.3. Vendors have own terms and conditions and client has the responsibility to ask for it.

4. PAYMENT AND EXPENSES

4.1. The Catering remuneration and expenses will be listed in detail in each Agreement, along with the agreed service packages, and does not include (as may be applicable) costs of bank fees, translation, legalization or notarial charges, travel, accommodation, meal costs, or any fees incurred by other vendors.

Payments are due for events under 2000€+VAT total turnover

- 50% of the total Booking Fee by agreement
- 100% of the total Booking Fee up to 3 days before the event date

Payments are due for events over 2000€+VAT total turnover

- 30% of the total Booking Fee by agreement
- 50% of the total Booking Fee 6 months before the event date
- 100% of the total Booking Fee up to 1 week before the event date

4.2. Payments can be made via bank transfer or via credit card. Please state full name and date of event for payments via bank transfer. Note that on credit card payments a surcharge of 2,5% for Visa and Mastercard and 3% for American Express is applied.

4.3. For booking with rental equipment or turnover over 2000€ a refundable 400,00€ safety deposit is required. This is used in case of damages, delays or any other extra cost which may arise. The catering must submit a report to the client of any damages, overtime or extra expenses no later than 14 days after the event.

5. LIABILITY

5.1. The catering does not act as general contractor, but only as intermediary between the Clients and vendors. Therefore, the catering is not liable and cannot be held responsible for any supplier/service provider's performance or product, nor for any obligation that is delayed/not fulfilled and arising from the contracts between the Clients and third parties, including payment delays to the vendors.



5.2. The catering is neither liable for inconveniences caused by acts of nature or responsible for the private belongings of the Clients, event guests or vendors, present at the event locations on the event day.

5.3. The catering is not liable for any damage during the event caused by any guest, external supplier, subcontractor or vendor.

5.4. The catering is not responsible for any damages made by the client.

5.5. In case of meteorological problems or other causes which prevent to perform the event on the chosen day, the catering will not be held liable for any possible expenses incurred and standard cancellation policy is applied. In case of bad weather conditions where it's necessary to put up a marquee the cost involved will be covered by the client, also the costs of a generator if needed for the elaboration of the chosen menu needs to be covered by the client.

5.6. In case the client is acting against laws and/or noise restrictions the catering is not liable for any fines or the premature termination of the event.

6. CANCELLATION TERMS

6.1. Should the Clients terminate the Agreement prematurely, the following payments are due:

Events under 2000€+VAT total turnover

- 50% of the total Booking Fee for cancellation after initial deposit payment
- 100% of the total Booking Fee up from 3 days before the event date

Events over 2000€+VAT total turnover

- 30% of the total Booking Fee for cancellations after initial deposit payment
- 50% of the total Booking Fee 6 months to two weeks before the event date
- 75% of the total Booking Fee from two weeks and 3 days before the event date
- 100% of the total Booking Fee up from 3 days before the event date
- The catering reserves the right to cancel all bookings in case payments are not made on time by the client without any refund of deposits.

7. FORCE MAJEURE

7.1. If performance of this Agreement or any obligation under this Agreement is prevented, restricted, or interfered with by causes beyond either party's reasonable control (The Force Majeure), and if the party unable to carry out its obligations gives the other party prompt written notice of such event, then the obligations of the party invoking this provision shall be suspended to the extent necessary by such event. The term Force Majeure shall include, without limitation, fire, explosion, vandalism, natural disasters, orders or acts of military or civil authority, or by national emergencies, insurrections, riots, wars, strikes,

or supplier failures.

7.2. The excused party shall use reasonable efforts under the circumstances to avoid or remove such causes of non-performance and shall proceed to perform with reasonable dispatch whenever such causes are removed or ceased. An act or omission shall be deemed within the reasonable control of a party if committed, omitted, or caused by such party, or its employees, officers, agents, or affiliates.

7.3. By changing the date of event due to force majeure the reference date for the cancellation terms in chapter 6. will remain the initial event date. In addition, chapter 5.5. will prevail in the procedure of choosing the new event date.

8. ADDITIONAL STIPULATIONS

8.1. If any provision of the Agreement between The Ibiza Catering and Clients is held or deemed to be invalid or unenforceable to any extent when applied to any person or circumstance, the remaining provisions here of and the enforcement of such provisions to other persons or circumstances, or to any other extent shall not be effected thereby, and each provision here of shall be enforced to the fullest extent allowed by law.

8.2. The Agreement, its Amendments, and referenced Attachments constitute the full and complete Agreement between the parties, and supersede all prior understandings and Agreements, including any and all prior Agreements, whether written or oral, between the parties. The parties acknowledge that they have relied solely on the covenants and representations set forth in the Agreement and no others. Any amendments to the Agreement shall be in writing and signed by the party against whom enforcement of any waiver, change or modification or discharge is sought.

8.3. The contract parties agree upon the headquarters location of the catering - Ibiza - as competent court of jurisdiction and the application of Spanish law. In the unlikely event of a dispute and/or legal action, the catering liability is strictly and completely limited to refund of money paid directly to the catering for its services.

8.4. By signing the Agreement or paying the 1st deposit - the Parties agree to and accept the terms and conditions.

Bank Details:

Samos Group c.b.

C/Los Rosales 40, 07840 Santa Eulalia del Rio

BBVA Santa Eulalia des Riu - San Marino

BIC: BBVAESMM

IBAN: ES83 0182 5830 9102 0153 5383

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Clients signature

The Ibiza Catering



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