



THE CUTTING EDGE

“friendly guerrilla cooking”

HANGOVER BRUNCH

The perfect fancy hangover cure the day after! A bar with really nice champagne cocktails, Bloody Mary's and maybe even an aspirin or two.. Then you can move over to the amazing brunch buffet prepared by the chefs upon order and enjoy some great food and continue to celebrate the wedding.

- Artisan breads and pastries
- Choice of coffee or tea
- Freshly squeezed orange juice
- Mixed fresh fruit salad
- Scrambled eggs and bacon
- Small hash browns with smoked salmon
- French toast with homemade peach marmalade
- A good selection of Spanish hams and cheeses
- Homemade marmalades and fresh butter
- A red berry smoothie

55€/p

(Based on 80 pax attending)

Price includes:

All food and drinks (cava, beers, juice, tea, coffee and Bloody Mary's)
All chefs fees and cleaning.

Price does not include:

Rentals, transportation, tableware, set-up, waiters and 10% VAT