



Services included 2015
Based on a minimum of 80 guests:

A Mediterranean Feast: 120€
(60-80 guests 125€, 40-60 guests 130€)

Passed Small Plates: 120€
(60-80 guests 125€, 40-60 guests 130€)

Standard 3/4 Course Menu: 120€/125€
(60-80 guests 125€/130€, 40-60 guests 130€/135€)

BBQ Buffet: 105€
(60-80 guests 110€, 40-60 guests 115€)

Canapés:

1 Hour of nibbles and welcome cocktails.
For every extra $\frac{1}{2}$ h there's a surcharge of 2€ p/p.

- 7 nibbles of your choice.
- Vermouth Casa Mariol.
- Cava Jaume Serra Brut.
- 1 Cava based cocktail of choice.
 - Hugo with luscious elderflower liquor.
 - Classic Bellini with White Peach puré.
 - The Kir Royal with Crème de Cassis.
- National beer.
- White wine: La Meta Verdejo, Red wine: Pagos de Araiz.
- Soft drinks and water.
- 1 Flavoured water of choice served in jugs:
 - Cucumber/mint.
 - Lime/lemon.
 - Passion fruit.
- Ice service, all necessary fruit, consumables and 2 types of juice.
- Glass ware.

Extras:

Frozen Daiquiri, Frozen Margaritas or maybe a specialty from Menorca; Frozen Pomada...

Includes 1 flavour of choice, Granita machine and glassware, 300€

Dinner:

- Vintage chic dinner for 3h.
For every extra $\frac{1}{2}$ h there's a surcharge of 2€/p.
- 1 waiter per every 10 guests.
- Rentals of choice from our catalogue: plates, cutlery glassware, napkins, tables, chairs, etc. Set up and clean up of all rentals.
- White wine: La Meta Verdejo, Red wine: Pagos de Araiz.
- Mahou national beer, soft drinks and water.
- Coffees, teas and porrón filled with Moscatell (sweet wine).
- Artisan bread with tomatoes and olive oil.
- Ice service and consumables.
- All necessary materials for the chefs and waiters to be able fulfil their work.

Open Bar:

3 hours of open bar.

Bar front and back bar (back bar where possible!) in whitewashed reclaimed wood (non-lit). The bar can be covered in cloth purveyed by the clients and existing décor from the ceremony or the tables that's not being used can be incorporated without any cost.

Spirits:

- Vodka: Stolichnaya & Absolut.
- Gin: Tanqueray & Seagram's.
- Rum: Brugal Añejo Superior & Havana Club 5 Años.
- Whisky: J&B Whisky & Four Roses Tennessee Bourbon .
- For an additional cost we can pimp the choice of spirits;-).
- Soft drinks: Coca Cola, Coca Cola Light, Fanta Orange and Lemon, 7-up, Schweppes Tonic.
- 1 Special cocktail such as; Mojito, Daiquiri, Cosmopolitan....
- White wine: La Meta Verdejo, Red wine: Pagos de Araiz , National beer and Cava.
- Ice service, all necessary fruit, consumables, water and 2 types of juice.
- All necessary glassware.
- 2 Bartenders.



Extras for the open bar.

Extra hour of open bar:

3€ p/p calculated on total amount of invited guests with a minimum of 150€ p/h.

Second simpler bar during the desserts, approx. 2h (this is very common, for example at Son Marroig) 200€ based on 80 guests.

Second full bar approx. 2h 500€ based on 80 guests.

Brabante Beer Bar:

3€ p/p.

During the canapés or after dinner...

5 types of Brabante Beers made in Spain. From a light lager to a Weissbier and a really dark and toasty one!

Miscellaneous

Drop off and pick up of rentals:

The Cutting Edge operates on a free delivery policy for events larger than 100 guests. Delivery charges and transportation fees will apply for events smaller than 100 guests. A typical transportation fee to locations without lots of stairs and with an easy access is around 150€.

All rentals will be delivered on the same day as the event unless other arrangements have been made. Pick up will take place on the following day unless for events that takes place on a Saturday where pick up will be on the following Monday.

If it's necessary to pick up rentals on a Sunday or on the same evening as the event, a supplement will be charged according to current rates.

Kids (up to 12 years old)

25€ p/p and includes rentals, drinks and food.

I believe that children can and should experiment with a multitude of different flavours, and that's why we encourage them to try some of our great food. However, we do offer kids menus upon request. For example:

- Mac and Cheese, Macaroni with bacon in cheese sauce.
- Beef Burger with fries.
- Pork Escalope with mashed potatoes.

Staff hired by the client.

45€ p/p and includes rentals, drinks and food.

Dj's, wedding planners, photographers, musicians etc are considered as staff. Staff will be offered the same menu, at the same time, as the guests. If the staff can't eat at the same time due to setup issues or similar, this has to be notified to The Cutting Edge at least two days prior to the event.

It is of uttermost importance to notify the names of the staff that are catered for by the client to the The Cutting Edge since we do not bring extra food just in case and will not feed staff that are not on the list!

Pre-ceremony water station.

2€ p/p (if served at the same venue as the rest of the meal, if not, pls ask for a separate quote)

A beautiful little chic water station to great your guests. We fill it with old-school water dispensers, lemons, water bottles, a handsome waiter or two and of course we will make it look according to the rest of your décor.

Late night snack.

4€ p/p.

Midnight snack, when your guests have been dancing and gotten their drink on for a few hours it's always nice to have something to nibble on. Pls choose one.

- Bacon, cheese and Dijon mayo sandwich.
- Typical Mallorcan Coca de Trampò.
- Seasonal fresh fruit.
- Smoked chicken burrito with a tomato relish.
- BBQ Pork Slider, Smoked pork shoulder with a spicy coleslaw.

Cheese "Cake"

30€/kg.

Instead of the classic wedding cake you might want to go for a rustic nice looking tower of cheese?

Includes a good selection of Spanish artisan cheeses served with fruit bread, grapes, celery, dried fruit and crackers. A small plate, forks and napkins is also included. Once the happily married couple have done the ceremonial cut we will transform the tower into the most amazing cheeseboard! For 80 guests I recommend approx. 5-6 kg of cheese.

(The service of making the cheeseboard is included up to 1 hour after the desserts. After 1 hour pls ask for a quote)



Cutting of wedding cake.
2€ p/p.

If you're having a wedding cake we are delighted to cut it for you and your guests!
Includes small plates, forks and napkins.
(Price is valid until 1 hour after desserts, after this hour, pls ask for a quote.)

Parking and Tunnel fee,

All and any cost derived from public parking and fees from the Soller Tunnel will be charged to the client.

Prices does not include 10% Vat.