

Prices and services included 2016-2017 Based on a minimum of 80 guests:

A Mediterranean Feast: 125€ (60-80 guests 130€, 40-60 guests 135€)

World Food Feast: 125€ (60-80 guests 130€, 40-60 guests 135€)

Standard 3/4 Course Menu: 125€/130€ (60-80 guests 130€/135€, 40-60 guests 135€/140€)

Canapés:

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

- 7 types of nibbles of your choice.
- Vermouth Casa Mariol.
- Cava Jaume Serra Brut.
- I Cava based cocktail of choice, for example:
 - 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.
- I 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.



Dinner:

- Dinner for 3h.
 For every extra ½ h there's a surcharge of 2€p/p.
- I waiter per every 10-12 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.
- 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 to 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.
- I 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 of juice.
- All necessary glassware.
- Professional 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, based on a minimum of 80 guests for approximately 1,5-2h: 200€.

This is very common, for example at Son Marroig in Deia or Comassema in Orient.

Second full bar during the desserts, based on a minimum of 80 guests for approximately 1,5-2h: 500€.

Miscellaneous

Pre-ceremony water station.

 $3 \in p/p$ if served at the same venue as the rest of the meal, if not, please ask for a separate quote.

A beautiful little chic water station to great your guests. We fill it with flavoured waters, 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. The snack will be prepared beforehand and left for the waiters to serve at your convenience. If you desire a warm snack, cooked 'a la minute', please ask for a separate quote.

Please choose one.

- Bacon, cheese and Dijon mayo sandwich.
- Typical Mallorcan Coca de Trampò.
- A variety of fresh seasonal fruit.
- Smoked chicken burrito with home made kimchi.
- 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. 6-7 kg of cheese.

The service of making the cheeseboard is included up to I hour after the desserts. After this 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! The service includes small plates, forks and napkins. (Price is valid until I hour after desserts, after this hour, please ask for a quote.)

Kids (up to 12 years old)

25€ p/p. 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 standard kids menus upon request. For example:

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

Teenagers (12-17 years)

45€ p/p. Includes rentals, non-alcoholic drinks and the same menu as the adults.

Please keep in mind that it's illegal to serve alcoholic beverages to persons under 18 years of age in Spain and that the fines can be considerable. Eventual fines will be charged to the client.



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!

Prices:

Prices may be changed at any time without further notice.

Sometimes we need to change the cost of a product, either up or down. We reserve the right to change our product's prices at any time without further notice. However, if you have ordered but not yet paid for a product, we guarantee the price for one month from the initial contact.

We sell our products through a number of different channels such as wedding planners and other contacts and we cannot always control when they are updated. We reserve the right not to accept a price listed on a site other than our own. We do everything we can to ensure that the prices on our and other companies' websites are correct, and we try to keep our prices constant.

Timetables:

Our standard time schedule included in these menus is 1 hour for the canapé reception, 3 hours for any of the Feast dinners, and 3 hours of open bar following the dinner. Our quote is based on a continuous service without interruptions at the same venue. We offer an extra half an hour for speeches, presentations etc free of charge. If a longer time is necessary for any part of your event we calculate the amount of time extra and will charge for the additional staff costs at the current rate of 4€ per guest and hour.



Drop off and pick up of rentals:

The Cutting Edge operates on a free delivery policy for events larger than 150 guests. Delivery charges and transportation fees will apply for events smaller than 150 guests. A typical transportation fee to locations without lots of stairs and with an easy access for a truck is around 200€ but may be higher.

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 might be charged according to current rates.

Parking and Tunnel fees,

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