



The Duke
Catering

CATERING MAP

2024 EDITION

Meaningful celebrations

The Duke



Weddings

Recommended Event Structure:

WELCOME DRINK
upon arrival of guests, quick and simple

WEDDING CEREMONY
We can provide chairs, benches and Set up

**POST CEREMONY GET TOGETHER
(DRINKS & CANAPES)**
Drinks and Fingerfood waiter service

WEDDING MENU & WINES
PLATED OR LIVE COOKING STATIONS

POST DINNER OPEN BAR PARTY
Drinks and cocktails

STARTING AT 240€ P.P
+ Transport, VAT & Staff provisioning
Minimum guests 50x

Approx. duration 7.5hr

QUICK START GUIDE AND PRICING



House Partys

Recommended Event Structure:

APERITIVO DRINKS AND CANAPES
upon arrival of guests

OPEN BAR
Wines, Beer, Long Drinks

**LIVE COOKING STATIONS
OR FLYING BUFFET**

STARTING AT 185€ P.P
+ Transport, VAT & Staff provisioning
Minimum guests 50x

Approx. duration 5hr



Business Events

Recommended Event Structure:

BASIC DRINKS
Cava, Wine, Beer, Soft Drinks, Water

**FINGER FOOD / BUFFET
OR FLYING BUFFET**
Passed around by waiter

STARTING AT 90€ P.P
+ Transport, VAT & Staff provisioning
Minimum guests 50x

Approx. duration 3hr



Low cost deliveries

Here are some ideas, Please choose one
or let us costum make a menu for you

BBQ & SALADS
All prepared and ready to be finished

SPANISH TAPAS AND PAELLA
All prepared and ready to be finished

BOAT LUNCHES AND PICKNICKS
Delivered, ready to be served

STARTING AT 35€ P.P
+ Transport, VAT
Minimum order 500€

Included in all our prices are (except Low Cost):
Chefs, Waiters, basic furniture, Glasses, Cutlery



MENU EXAMPLE: WEDDING

WELCOME DRINK

upon arrival of guests
Cava, Home made lemonade, Water

WEDDING CEREMONY

We can provide chairs, benches and Set up (not included in price)

POST CEREMONY GET TOGETHER (DRINKS & CANAPES)

Californian organic chicken Wrap with avocado, mango and spinach
Mexican pulled beef tacos with smoked chipotle (vegan option)
Crispy Greek filo triangles with spinach and feta

WEDDING MENU & WINES PLATED 3 COURSE MENU

STARTER

Mediterranean fennel carpaccio with avocado, rucula, mallorcan tomatoes and poached salmon

MAIN COURSE

Black Angus Rumpsteak with lemon risotto, green asparragus, green peppercorn sauce and carrot-ginger pure

DESSERT

Roasted mango compote with fresh basil and chocolate-olive oil truffle with sea salt

WINES DURING DINNER

Selection of fine spanish Rosé (Organic), White (Organic) and Red Wines
Beer. Refreshments, Water

OPEN BAR (PARTY)

Selection of Long Drinks (Gin, Vodka. Rum. Whiskey), Beers, Refreshments. Water, 1x Cocktail

Approx. duration 7hr





MENU EXAMPLE: HOUSE PARTIES.

OPEN BAR

Selection of fine spanish Rosé (Organic), White (Organic) and Red Wines
Beer. Refreshments, Water
Long Drinks (Gin, Vodka. Rum. Whiskey)

APERITIVO DRINKS AND CANAPES

upon arrival of guests

Californian organic chicken Wrap with avocado, mango and spinach
Mexican pulled beef tacos with smoked chipotle (vegan option)
Crispy Greek filo triangles with spinach and feta

LIVE COOKING STATIONS (OR FLYING BUFFET)

BBQ

Mediterranean rumpsteaks
Grilled sea bass
Lebanese lamb kebabs
Butterfinger soft BBQ ribs
Grilled sweet potato with chimichurri

Salads / Sides

Freshly baked bread basket with hand made alioli
Simple mallorcan tomato salad with feta, cucumber and red onions
Mediterranean potato salad with local herbs, capers, rosemary and olives
Thai green mango salad with cilantro, peanuts, lime and mild chili

Approx. duration 5hr



MENU EXAMPLE: BUSINESS EVENTS.



DRINKS

Selection of fine spanish Rosé (Organic), White (Organic) and Red Wines
Beer. Refreshments, Water

FINGER FOOD / BUFFET OR FLYING BUFFET

- Mini cherry gazpacho shot with crunchy shrimp tempura
- Mexican pulled beef tacos with smoked chipotle (vegan option)
- Japanese vegetarian gyoza with ponzu dip
- Crispy Greek filo triangles with spinach and feta
- Thai shrimp croquetes with sryracha mayo
- Mini steamed Korean Baos with pork belly, Hoi Sin and wasabi sesame seeds
- Mini chocolate and olive oil truffle spoon with sea salt
- Mini lemon-ginger glass pudding with almond crumble and raspberries

Approx. duration 3hr



MENU EXAMPLE: LOW COST DELIVERIES. .

BOAT LUNCHES AND PICKNICKS

Delivered, ready to be served

- Freshly made XL California Tortilla wraps with grilled chicken, avocado, mango, cilantro and quinoa
 - Italian Roastbeef Sandwiches with pesto, mozzarella, rucula and red onion marmelade
 - Scandinavian smoked salmon bagel with cream cheese, caper, dill and red onion
 - Packaged Salads (Greek Salad, Toscana Salad, Potato salad, Quinoa Poke ect.)
 - Desserts: Carrot Cake with cardamon, Swiss Chocolate Brownie, Old School Apple pie ect.
- All packaged in Bio-Degradable packaging

BBQ & SALADS

All prepared and ready to be finished

- Mediterranean rumpsteaks
- Lebanese lamb kebabs
- Garlic Shrimp Skewers with lemon and garlic
- Butterfinger soft BBQ ribs
- Grilled sweet potato with chimichurri

Salads

- Freshly baked bread basket with hand made alioli
- Simple mallorcan tomato salad with feta, cucumber and red onions
- Mediterranean potato salad with local herbs, capers, rosemary and olives
- Thai green mango salad with cilantro, peanuts, lime and mild chili

SPANISH TAPAS AND PAELLA

All prepared and ready to be finished

- Freshly baked bread with alioli
- Marinated mallorcan olives
- Spanish potato and organic egg tortilla
- Jamon and domestic cheese board with membrillo and grapes

PAELLA

(Ready to go, we deliver it 3/4 cooked in its pan)



WELCOME DRINKS

Upon arrival of guests



The Duke Optimal

- Cava
- Home made Duke lemonade
- Water

The Duke Prime

- Cava
- Beers
- Home made Duke lemonade
- Water

The Duke Hi Lux

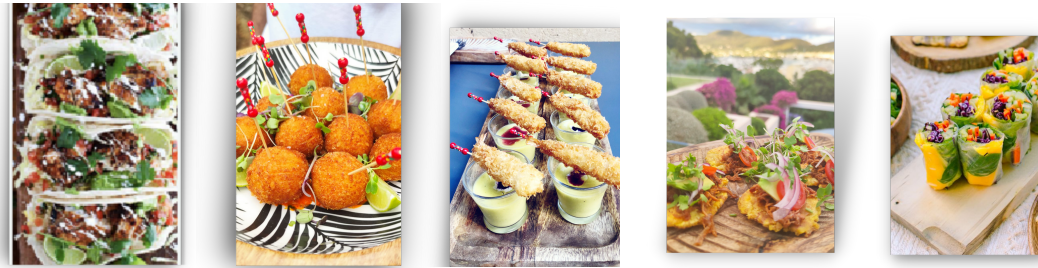
- Cava
- Wines
- Beers
- Home made lemonade
- Water

	Price p.p 50-69 guests	Price p.p 70-89 guests	Price p.p 90-119 guests	Price p.p 120+
The Duke Optimal	19€	17€	15€	14€
The Duke Prime	22€	20€	18€	16€
The Duke Hi-Lux	25€	23€	22€	20€

Duration 30 min

POST CEREMONY RECEPTION

Finger Food



Asian series

- Thai organic chicken satay with peanuts, chili and lime
- Japanese vegetarian gyoza with ponzu dip
- Thai shrimp croquetes with sryracha mayo
- Mini steamed Korean Baos with pork belly, Hoi Sin and wasabi sesame seeds
- Chinese Peking Duck mini rolls with traditional plum sauce and cucumber
- Vietnamese vegan spring rolls "Nems" with green mango and minth
- Teriyaki Cauliflower "wings" with smoked soy dip

Mediterranean series

- Italian caprese skewers with mallorcan tomatoes, bocconcini, olives and basil
- Organic chicken Wrap with avocado, mango and spinach
- Turkish lamb and mint foldet "Gozleme" flatbreads (Mediterranean)
- Spanish chorizo and goat cheese croquette with safran alioli dip (Mediterranean)
- Crispy Greek filo triangles with spinach and feta

Optional

- Snacks on high bistro tables starting from 4€

	Price p.p 50-69 guests	Price p.p 70-89 guests	Price p.p 90-119 guests	Price p.p 120+
The Duke Optimal (3x items)	27€	25€	23€	20€
The Duke Prime (4x items)	28€	26€	24€	22€
The Duke Hi-Lux (5x items)	29€	27€	25€	23€

Old School Classics

- Foie Grass truffle with crunchy pumperknickel crust
- Goat cheese and fig mini blinis with rosemary
- Scandinavian "Skagen" mini brioche with shrimps and fresh Dill
- Roastbeef and remoulade crostini with parmesan spread and rucula
- Melon and Prosciutto skewer with mozzarella
- Israeli Medjoul Dates wrapped in smoked bacon
- Stuffed Organic eggs with salmon cream and caviar
- Variety of mini soft cheese ball lollipops with pistachio crust

Latino series

- Crispy Mexican sweet potato wedges with lime, jalapeño and avocado dip
- Mexican pulled beef tacos with smoked chipotle (vegan option)
- Mini colombian arepa canapes with smoked shrimps, lime and corn (Latino)
- Vegan crunchy avocado nugguets with sea salt and spiced mango dip
- Dominican "patacones". Fried green banana chips with pulled beef and cilantro

Upon request

- Traditional Spanish Jamon Carver starting from 800€



Duration 1,5 hrs

PRE SET - TAPAS TO SHARE ON THE TABLE
(FAMILY STYLE)



The Duke Optimal

- Spanish Pan cristal
(with hand made alioli)
- Marinated olives from Mallorca
- Jamon and spanish cheese board
(with grapes and membrillo ham)

The Duke Prime (Cross-over pre-set)

- Lebanese humus
(with fresh vegetable crudite (vegetarian))
- Mexican guacamole
(with corn tortilla chips (vegetarian))
- Greek filo triangles
(with spinach and feta (vegetarian))

The Duke Hi Lux (Our Restaurant classics)

- Black Kalamata Olive Tapenade
(with focaccia (vegetarian))
- Peruvian Sea Bass Ceviche
(with green banana chips)
- Avocado "Nuggets"
(with sea salt and creamy Mango dip)

	Price p.p 50-69 guests	Price p.p 70-89 guests	Price p.p 90-119 guests	Price p.p 120+
The Duke Optimal	19€	17€	15€	13€
The Duke Prime	20€	19€	17€	15€
The Duke Hi-Lux	22€	20€	19€	18€

BBQ station



On the Grill or Fire ring

- Mediterranean rumpsteaks
- Grilled sea bass
- Lebanese lamb kebabs
- Butterfinger soft BBQ ribs
- Grilled sweet potato with chimichurri

Sides (included in the BBQ)

- Freshly baked bread basket with hand made alioli
- Simple mallorcan tomato salad with feta, cucumber and red onions
- Mediterranean potato salad with local herbs, capers, rosemary and olives
- Thai green mango salad with cilantro, peanuts, lime and mild chili

Our Chef's suggestion: "Sharing is caring"

Try our dynamic BBQ stations in a family style format, where you can enjoy all the show cooking with the comfort of being served at the table. Same flavor, same show, more comfort.

Pricing for sharing concept upon request.

Price p.p 50-69 guests	Price p.p 70-89 guests	Price p.p 90-119 guests	Price p.p 120+
85€	83€	82€	80€

Spanish fever: Paella & Tapas



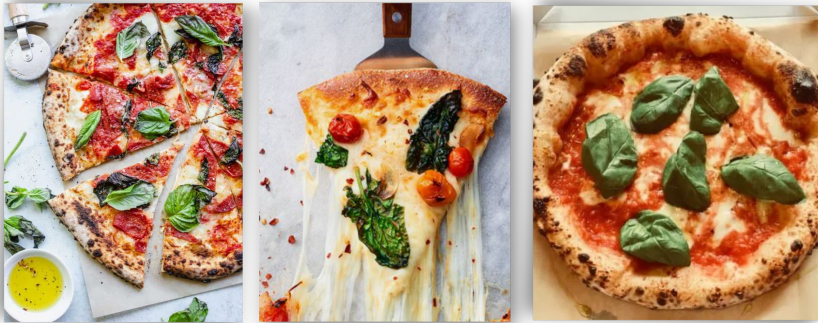
Paella & Tapas

- Paella Valenciana or Sea Food or Vegetariana
- Spanish Jamon and cheese with tomato bread, alioli and tomatoes
- Tortilla and chorizo tapa
- Mallorcan sobrasada and goat cheese tapa
- Red pepper coca from mallorca

Price p.p 50-69 guests	Price p.p 70-89 guests	Price p.p 90-119 guests	Price p.p 120+
52€	51€	49€	47€

MARKET STANDS

Pizza station



Freshly made in our stone ovens

- Margarita
- Pepperoni
- Caprichosa
- A la carte

Price p.p 50-69 guests	Price p.p 70-89 guests	Price p.p 90-119 guests	Price p.p 120+
42€	40€	38€	36€

Latin fever station



Cevicheria and mexican Food station

- Peruvian sea bass ceviche
- Vegetarian oven baked taquitos with jalapeños and avocado
- Mexican pulled beef tacos with jalapeños and red onions
- Quesadilla with black beans, avocado and organic chicken
- Mexican "Pico de Gallo" salad with corn, tomatoes, avocado, onion and lime
- Guacamole with green banana chips

Price p.p 50-69 guests	Price p.p 70-89 guests	Price p.p 90-119 guests	Price p.p 120+
54€	52€	51€	49€

Duration 2 hrs

BUILD YOUR OWN

A la carte style creations. Go wild and get inspired.
Mix'n match as you like. We will than price it for you depending on your choices



Fattoush with fava beans and lebaneh



Simple local tomato salad with feta and red onions



Beets, orange, goat cheese and rucola salad



Quinoa, mango, tomato and avocado salad



Moroccan Organic lentil and carrot salad



Thai green mango salad



Mediterranean potato salad



Grilled vegetable salad



Mediterranean Rump steaks



Grilled T-Bone



Mallorcan Sea bass



Grilled Salmon with mediterranean herbs



Grilled garlic and lemon shrimps skewers



Smoked BBQ Ribs



Lebanese lamb Kefta (Behond meet option)



Maple and dijon chicken with rosemary



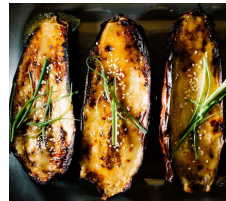
Grilled Haloumi



Sweet potato with chimichurri



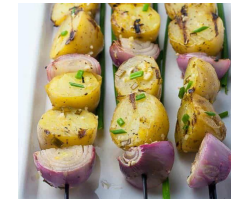
Five-spice BBQ portobello Mushrooms



Miso and soy glazed aubergines



Jalapeño quinoa and black bean burgers



Mini potato kebabs with rosemary



Veggie kebabs

DESSERTS. GET THE ROYAL TREATMENT



Mandarin and Cardamom Creme Brûlée

Chocolate and olive oil Spoon

Salty caramel cheesecake

Ginger and lemon Jar pie



Our Ice cream Trolley with 4 different Ice cream flavor

	Price p.p 50-69 guests	Price p.p 70-89 guests	Price p.p 90-119 guests	Price p.p 120+
The Duke Optimal choice of 1	12€	11€	10€	9€
The Duke Prime choice of 2	16€	14€	13€	12€
The Duke Hi-Lux choice of 3	23€	22€	21€	20€

Price p.p 50-69 guests	Price p.p 70-89 guests	Price p.p 90-119 guests	Price p.p 120+
16€	15€	13€	12€

Add-Ons

- Coffee service (Espresso & Cortado) 4 € p.p
- Cake service (Cake NOT included) 5 € p.p

Duration | hrs

WINES DURING DINNER



TYPE

NAME

ORIGIN

Red

22 Pies

Rioja

Rose

The Duke

Penedes

White

The Duke

Penedes

Beer

Estrella Galicia

Refreshments

Coke/ Fanta / Sprite

Water

Price p.p
50-69 guests

Price p.p
70-89 guests

Price p.p
90-119 guests

Price p.p
120+

42€

40€

38€

36€

In case wines are self provided we apply a corkage fee of 20 € p.p

Included in this price are glasses, cooling of wines, serving of wine, disposal of bottles

Other wine options upon request

MIDNIGHT SNACKS



The fat American

Beef burgers with chips



The fat Mexican

Mexican mixed tacos with tortilla chips



The fat New Yorker

Hot dogs with chips and dips



The fat German

Curry Wurst with chips



Istanbul Style

Chicken Dönerer Kebab

Price p.p
50-69 guests

21€

Price p.p
70-89 guests

19€

Price p.p
90-119 guests

17€

Price p.p
120+

15€

OPEN BAR



The Duke Optimal

Long drinks

Tanquerai - Moskovscaya - Barcelo - Jamesons

Mojito - Caipiriña

Beers- Estrella Galicia

Refreshments

Water

The Duke Prime

Long drinks

Hendricks- Grey Goose- Zacapa- Chivas

Pisco sour- Moscow Mule

Beers- Coronita

Refreshments

Water

	Price p.p 50-69 guests	Price p.p 70-89 guests	Price p.p 90-119 guests	Price p.p 120+		Price p.p 50-69 guests	Price p.p 70-89 guests	Price p.p 90-119 guests	Price p.p 120+
The Duke Optimal 2,5 hrs	52€	49€	47€	45€	The Duke Prime 2,5 hrs	69€	67€	65€	64€
The Duke Optimal 3,5 hrs	59€	57€	55€	54€	The Duke Prime 3,5 hrs	85€	83€	81€	79€

INCLUDED BASIC MATERIAL



Plates plenty for all courses

Cutlery plenty for all courses

Glasses plenty for all courses

White napkins

Bar Furniture

Long OR round table with white cover

White Chiavari chairs

Chiavari chairs



Banquet table
Round or Long



Glasses Standard



Cutlery Standard



Plates Standard



POPULAR RENTALS UPGRADES



Cross rustic chair : 9€



Wooden table
200 x 104x x75 : 57€
100 x 104 x 75 : 28€



Rustic underplate : 2€



Rustic stools: 8€



Wooden table XXL : 120€



Golden cutlery set: 9€ set



Ceremony benches
Without pillow: 26€
With white pillow: 33€



Rustic high bistro table: 20€



Green Baroco water glass: 2€

We carry a wide and complete range of rental items to produce your event, such as:
Tents, Dance Floors, Sun Umbrellas, Illumination, Heating, Mobile Bathrooms, Power generators.

Please, do not hesitate to ask us



TERMS AND CONDITIONS

1. Our prices do not include 10% VAT.
2. The final number of guests, allergies, kids menu and intolerances need to be notified and guaranteed at least 2 weeks prior of the event date. If not, we need to invoice the figures as seen in the last proposal issued.
3. Under no circumstances can we be held liable for bad weather conditions and all the extra cost involved for this. We are happy to plan and provide for a solution such as tents, sun umbrellas, platforms and heaters. These however are not included in our standard offers.
4. Our offers are valid for a minimum of guests and for the date and location according to the information given to us
5. If the number of guests falls below the minimum, we may need to recalculate the budget.
6. No refund of deposit due to bad weather, Pandemics or any other natural forces
7. The event duration is always reflected on our offers. The start and end time of each event will appear in the proposal. If for external reasons, the schedules are delayed, causing overtime, these must be paid by the client, to cover extra costs of materials and service.
8. For each additional hour we charge 20€ per person, charged for the total amount of guests
9. Once the event is over, if there is an invoice for breakages from our rental partner, we will send this full invoice to the end customer. Duke catering is not responsible for breakage of materials
10. Transport costs are based upon various factors (distance, access to the venue, complexity of set up etc) and can only be calculated once members of staff have visited the venue
11. The average transport costs are between 350-750€.
12. Our service and participation is only confirmed once the deposit has been transferred.
13. The deposit value is 30% of the total + VAT or more to ensure our service and is not refundable.
14. A 2nd PAYMENT needs to be placed 2 weeks prior to the event, covering the total of the proposal.
15. Payment of deposit constitutes acceptance of all our terms and conditions

COVID CLAUSE

To secure the date and our participation a payment of 30% + 10% VAT is required.

This amount is required to guarantee our participation and it automatically blocks other events from our agenda. Therefore there is NO refund possible once the deposit has been paid.

EXCEPTIONS:

1.) A prohibition by the local government (Balearic Government) to host events.
A prohibition by the government of the country of the bride and groom to travel to Mallorca. Quarantines are NOT considered a prohibition.
- In this case we refund 70% of the deposit as a voucher to be used in future events valid for 1 year.
The remaining 30% covers our admonition costs.

2.) A prohibition to travel to Mallorca imposed by the clients country government origin or by local government in Mallorca.
This refers to prohibition. Obligatory quarantines are not considered a prohibition.
In this case the same applies: