

Catering Map

by

Portulidis
RONNY
PORTULIDIS
CHEF



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CHEF



RONNY PORTULIDIS - OWNER & CHEF
DANIEL SON JAVIER - MANAGER
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SOMIELA TAGE - CHEF

TRUSTED CATERER OF

B
BREITLING
1884

DER
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VOGUE
mentioned in

RHEINISCHE POST

ZDF

**DESIGN
HOTELS**

FG
PLATTESGROUP

RCNP
REAL CLUB NAUTICO DE PALMA

DOMUSVIVENDI
GROUP

**SUPER
YACHT**
PALMA 2021

FALCAO UNO
YACHT EVENTS

SON MORAGUES

SIEMENS

EL PAÍS

PARDO
YACHTS

Diario de Mallorca

VALLDEMOSSA

Lifetime Events
...creating lifetime memories!

TERRAZA
BALEAR

GALLERY RED

**TERRA
IÓN**

PIBS PALMA
INTERNATIONAL
BOAT SHOW

**MALLORCA MARINE
GROUP**
1994

MARCEL REMUS
REAL ESTATE

PEARL
YACHTS

Simply
Son Braho
F.A.S.
SIKORA
Technology To Perfection

Calanova
ESQUELA NACIONAL DE VELA

SON JUTER ALARO & LARSEN
ESTABLISHED 1840
AT THE FOOT OF THE MOUNTAIN

facefoodmag

A SHORT LOVE Story

Our chef and founder (here with his oldest daughter Sofia) brings a wealth of experience from some of the world's most prestigious restaurants.

His passion and deep love for the culinary arts have shaped The Duke Restaurant into Santa Catalina's most beloved dining experiences since 2009.

But Duke is more than just a restaurant—it has become a culinary landmark, known for flavors that awaken the senses and transport guests across the globe, all through the unique ambience, outstanding food, its incredible team and innovative Cocktails.

Over a decade ago, Chef Ronny embarked on a new journey. Inspired by our loyal guests who wished to bring the Duke experience into their own homes, he created a bespoke catering service.

Today, we curate a variety of fine events—weddings, corporate gatherings, private celebrations and even yacht and Private Jet provisioning. Each handled with the same care, attention, and heartfelt dedication that defines our restaurant. The way we do something is the way we do anything.

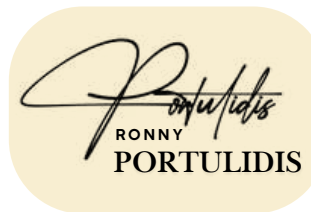
We believe every event is as unique as the person hosting it.

That's why we work closely with you, from the first idea to the final execution, ensuring every detail reflects your vision.

At Duke Catering, we offer the most customizable experience on the island, crafting events that aren't just memorable but truly one of a kind—imbued with their own identity and personal touch.

Let's create something special together.
Book your food and wine tasting with us.

We are here for you.



INDEX

The Duke

QUICK
START

5

WELCOME
DRINKS &
FINGER FOOD

6-11

PLATED MENUS

12-14

LIVE COOKING
STATIONS

15-27

DRINKS

28-30

MIDNIGHT
SNACKS

31-32

RENTALS

33-35



QUICK START *Guide*

BUDGET FRIENDLY DELIVERIES

- With our Budget-Friendly Delivery, enjoy a generous selection of Tapas, Salads, and Finger Foods, all ready to go.
- We plan the menu, delivery date, and time with you, then bring everything straight to your door.
- Need setup? We'll make it look great and can provide glasses, cutlery, plates, chairs, and bar furniture (rentals priced separately).
- The next day, we'll pick everything up—no cleaning needed. Just pack it in the provided boxes, and we'll handle the rest.

Just order and enjoy!

Minimum order 750€

BUSINESS EVENTS CORPORATE

- Our Business & Corporate Catering offers a carefully curated selection of freshly prepared finger foods and tapas, paired with a range of non-alcoholic drinks, wines, and beers.
- Perfect for store openings, art gallery evenings, presentations, or casual gatherings.
- We provide staff, glasses, and everything needed for a seamless experience, so you can focus on your guests while we take care of the rest.

Effortless, elegant, and efficient.

Minimum order 50x Guests
If less Guests are anticipated,
we price Staff and Rentals separately
Duration 3 hrs (or more)

HOUSE PARTIES

- With our House Party Catering, we bring everything you need for an unforgettable event.
- Guests are welcomed with a drink and tapas on arrival, followed by a delicious BBQ or flying buffet, paired with an open bar.
- We provide glasses, dishes, cutlery, food, servers, and chefs to handle everything seamlessly. Need more? You can also rent tables, chairs, lighting, and decorations separately to complete the setup.
- After the party, we'll take care of the cleanup and leave your premises like nothing happened.

Relax, celebrate, and enjoy!

Minimum order 50x Guests
If less Guests are anticipated,
we price Staff and Rentals separately
Duration 4 hrs. (or more)

WEDDINGS

- Guests are welcomed with a refreshing drink upon arrival just before entering the ceremony.
- After the ceremony, we serve exquisite finger foods, tapas, and drinks, setting the stage for an unforgettable wedding dinner.
- A plated multi-course Gala menu for a refined dining experience
- After dinner, the celebration continues with an open bar to keep the party going.
- And for those late-night cravings, we can provide a delicious midnight snack upon request.
- From start to finish, we ensure flawless service, beautifully presented dishes, and a memorable experience for you and your guests.

Make memories while we handle the rest.

Minimum order 50x Guests
If less Guests are anticipated,
we price Staff and Rentals separately
Duration 7 hrs (or more)

WELCOME DRINKS
&
FINGER FOOD

WELCOME DRINKS *Upon arrival*

- **Objective:** Initiating the start of event
- **Set up:** Bar furniture, waiters to serve drinks on trays

Optimal package



- Cava
- Duke's lemonade, with rosemary and elderflower
- Water (Still & Sparkling)

Premium package



- Cava
 - Our Lemonade and Flavoured Water Stand (3 flavours)
 - Aperol Spritz and Hugo
 - Beers
 - Water - Still & Sparkling
- (More drinks upon request)

GRAZING CHARCUTERIE Table

- **Objective:** Visually striking center piece. Creates a relaxed, shareable experience. Can replace and/or compliment canapés.
- **Set up:** Themed charcuterie/grazing table artfully displayed on wooden boards. Served with small plates, forks, and napkins for easy self-service.



A vibrant, **Mexican**-inspired grazing board featuring flame-grilled steak, charred tortillas, fresh salsas, and colorful toppings—perfect for hands-on, flavor-packed feasting.



A refined crafted **French**-inspired grazing board featuring tender roast beef, herbed vegetables, creamy remoulade, brioche and crackers



A colorful **Greek**-Middle Eastern grazing board with creamy hummus, tzatziki, baba ganoush, feta, falafel, spinach pie, and pita. Bursting with texture and bold Mediterranean flavors.



A rustic **Spanish** grazing board featuring jamón, lomo, sobrasada, chorizo, Mahón cheese, crisp crackers, and grapes—crafted for bold flavors and relaxed, communal grazing.



A hearty **American** Steakhouse-style grazing board piled with T-bone, ribeye, rump steak, roasted potatoes, caramelized onions, roasted vegetables, blue cheese dip, and smoked whiskey sauce—rich, bold, and made to impress.

FLYING TAPAS CANAPÉS

Pre-Dinner

- **Objective:** Encourage mingling, social transition, Photo moments
- **Set up:** Bar furniture, waiters to serve Canapes and Drinks on trays

You will be able to receive the affection of your guests enjoying an explosion of flavours with our canapés designed specifically for this moment. Please choose up to 5 items of the following page



- **Objective:** Appetite awakener, Elegant introduction to whats to come
- **Set up:** Bar furniture, waiters to serve Canapes and Drinks on trays
- **For Weddings:** Same drinks included with canapés (if pre-ordered as welcome drinks)

Asian series

- Thai organic chicken satay with peanuts, chili and lime
- Japanese vegetarian gyoza with ponzu dip
- Korean 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 roll lettuce wraps "Nems" with mango and mint
- Teriyaki Cauliflower "wings" with smoked soy dip

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
- Vegan crunchy avocado nuggets with sea salt and spiced mango dip
- Dominican "patacones" green banana chips with peruvian sea bass ceviche

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 arugula
- 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

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
- Spanish chorizo and goat cheese croquette with safran alioli dip
- Crispy Greek filo triangles with spinach and feta
- Watermelon gazpacho shots with ginger and shrimp tempura

PRE-SET TAPAS

to share

- **Objective:** Reduces wait time at the table. Welcome and smooth transition to dinner.
- **Set up:** Served in baskets, bowls and trays to share in the middle of the table.

We like to suggest this step prior to dinner.
Once the get together is over, it is always more welcoming to have something on the table waiting for everyone to take their seat as an appetizer.

THE DUKE OPTIMAL

- Home backed Olive and rosemary bread with hand made alioli
- Marinated olives from Mallorca
- Jamón and Spanish cheese board with grapes and membrillo

THE DUKE PRIME (CROSS-OVER PRE-SET)

- Hand made Turkish flat breads with Lebanese humus and vegetable crudités
- Mexican guacamole with corn tortilla chips
- Greek vegetarian filo triangles with spinach, feta and tzaziki dip

THE DUKE HI-LUX

- Custom made pre-set tapas options can be available upon request.
- Specific items can be added to your own pre-set.



PLATED MENUS

PLATED MENU OPTIONS

Starters

Pre-Set couvert Options (please choose one)

- Freshly baked olive and rosemary focaccia with olive oil and sea salt
- Lebanese flat breads with humus and tzatziki dips
- Garlic and Parmesan bread rolls with Pesto dip
- Gluten free seed bread with rosemary alioli (surcharge due to higher ingredient costs)

Starter Options Mediterranean series (please choose one)

- Italian Roast beef Carpaccio salad with roasted artichokes, arugula, sun dried tomatoes and burrata
- Greek island salad with watermelon, organic tomato, fresh mint, cucumber, white balsamic and feta cheese
- Spanish potato, chorizo and tomato salad with fresh basil, avocado, green asparagus and marinated shrimps
- Lebanese roasted aubergine salad with broccoli falafel, honey, pomegranate, goat cheese and Tahini
- Harissa roasted Moroccan carrot and fennel salad with confit flaked codfish filet (African spiced chicken or avocado optional)

Starter Options World Cuisine series (please choose one)

- Thai beef green mango salad with lime, peanuts and cilantro
(can be served with crispy duck but with surcharge and/or vegetarian with avocado)
- Peruvian sea bass and tomato Ceviche with avocado, red onion, sweet potato and yellow mango gazpacho
- Japanese edamame and kale salad with honey-miso dressing and seared tuna
- Mexican "Tapa" platter with pulled beef tacos, Guacamole, green banana chips, pico de gallo salad and baked avocado

Starter Options Deluxe series (please choose one)

- Roasted scallop and shaved fennel salad with cauliflower puree, green asparagus and grapefruit
- Lobster and tomato salad with strawberries, fresh basil and chilled cucumber gazpacho
- Beetroot and dill cured red velvet salmon salad with honey-mustard and watercress
- Yellowfin tuna tartar with quinoa, avocado and chilled melon gazpacho



PLATED MENU OPTIONS

Pre-Mains and Mains

Pre-Main courses (please choose one) (in case of a 4-course Menu)

(in case a 4-course menu is desired, these dishes can also be transformed/modified into main courses)

- Pan Fried mallorcan sea bass filet with beluga lentils, caper infused olive oil and celeriac pure
- Grilled scallops from Galizia with carrot-ginger pure and truffled warm potato salad
- Poached cod fish filet with creamy green peas, confit tomatoes and green asparagus
- Lobster-Crab Ravioli with tomato marmalade and sauté baby leave spinach

Main courses Fish (please choose one)

- Pan Fried Mallorcan Turbot filet with black venus rice, mallorcan herbs, smoked corn pure and green asparagus
- Grilled john dory filet with saffron risotto, roasted fennel, organic kale and basil
- Seared asian yellowfin Tuna (or Salmon) Teriyaki Steak with wok vegetables and basmati rice
- Mallorcan Sea Bass filet with truffled potato pure, green snow peas, swiss chard and lobster reduction

Main courses Meat (please choose one)

- Slow roasted veal cheeks with lemon risotto, roasted spring onions and mediterranean herbs
- Grilled Black angus beef filet with gratinated potatoes, celeriac pure and snow peas
- African spiced rack of lamb with creamy parmesan polenta and mediterranean grilled vegetables
- Mediterranean Rumpsteak (Black Angus) with truffled potato pure, green pepper sauce and green asparagus
- Roasted guinea Fowl breast with italian spices, sun dried tomato risotto and honey glazed carrots

Desserts (please choose one)

- Raspberry and lemon pie with basil
- Chocolate and caramel Opera slice with mandarin
- Tropical Key Lime Cheesecake with roasted pineapple
- Green tea and white chocolate Tiramisu
- Coconut and dulce de leche pie with papaya
- Classy warm apple and salty caramel pie with vanilla ice cream



LIVE COOKING STATIONS

BUDDHA SALAD *Bar*

- **Objective:** Add freshness, vitality and variety, enhance visual appeal and give vegetarians options
- **Set up:** Artfully displayed on a handmade wooden buffet Market Stand with a live chef.
Our custom salad bowls are elevated on rustic risers for an eye-catching, market-fresh presentation.

Page 1 of 2



MORROCAN ROASTED CARROT SALAD WITH POMEGRANATE, FETA, SUMAC AND TAHINI DRESSING

Seasoned with African spices such as cumin and paprika with a hint of fresh dill makes this salad a highlight

POACHED SALMON NIÇOISE SALAD WITH GREEN BEANS, ORGANIC EGGS, POTATOES, OLIVES AND A LIGHT YOGHURT DRESSING

A classic with a twist, full of protein and crunch

ASIAN GLASS NOODLE AND FRESH MINT SALAD WITH ORGANIC CHICKEN, LIME, COCONUT AND PEANUTS

Soft chicken marinated in Asian dressing, peanuts, chillies, lettuce, carrots, broccoli and ginger

ITALIAN RUSTIC GRILLED VEGETABLE SALAD

Mallorcan grilled vegetables such as aubergines, zucchini, peppers, mushrooms, onions and green asparagus

GERMAN TRADITIONAL POTATO AND BACON SALAD WITH PICKLED CUCUMBER AND FRESH PARSLEY

Dijon mustard, golden potatoes, apple cider vinegar and onions

CAESAR SALAD WITH GRILLED CHICKEN BREAST

Romaine lettuce, bacon, croutons, parmesan

PESTO PASTA SALAD WITH MOZZARELLA

Farfalle pasta, basil pesto, mozzarella pearls, tomato, crushed hazelnuts

BUDDHA SALAD Bar

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Our custom salad bowls are elevated on rustic risers for an eye-catching, market-fresh presentation.

Page 2 of 2

FENNEL, ORANGE & BLACK OLIVE SALAD

Thinly sliced fennel with juicy oranges, black olives, and a citrus dressing

ROASTED SWEET POTATO & MAPLE SALAD WITH PECANS

Caramelized sweet potatoes with crunchy pecans and a maple-mustard dressing.

SHAVED CABBAGE AND GREEN APPLE SALAD WITH HAZELNUTS & PARMESAN

Raw cabbage and apple paired with toasted hazelnuts, parmesan, and a tangy creamy white balsamic dressing.

DUKE'S THAI GREEN MANGO SALAD WITH FRESH CILANTRO, LIME & CHILI

Broccoli, carrots, white cabbage and sweet-sour pineapple dressing

ZUCCHINI & GREEN PEA SALAD WITH BASIL, LEMON AND GOAT CHEESE

Blanched zucchini ribbons and peas with fresh basil, goat cheese and a lemon dressing.

CLASSIC GREEK FARMERS SALAD

Organic tomatoes, cucumber, sweet bell peppers, red onions, black olives and feta cheese

POACHED PEAR AND WALNUT SALAD WITH A, GREEN ASPARAGUS AND GORGONZOLA

Marinated with a light honey and lemon dressing and fresh herbs



SPANISH FEVER

Paella Station

Hiring an authentic Paella Catering service is a unique and delicious way to bring people together and create a memorable experience.

Perfect for Pre or Post wedding days, birthdays, corporate events, or private parties, paella adds an authentic touch of Spanish culture to any occasion.

A TASTE OF SPAIN IN EVERY BITE

A celebration of Mediterranean flavors, colors, and tradition. Cooked live on-site in a large open pan, it offers not only a meal, but also a culinary show that engages guests and adds atmosphere to your event. Our service offers a variety of paellas to suit all preferences:

- **SEAFOOD PAELLA** - Packed with fresh shrimp, mussels, clams, and calamari for a truly ocean-inspired flavor.
- **VEGETARIAN PAELLA** - A colorful and healthy option made with seasonal vegetables, aromatic spices, and saffron rice.
- **PAELLA MIXTA** - The best of both worlds, combining tender meats like chicken or rabbit with seafood for a rich and satisfying dish.

PROUDLY MEDITERRANEAN

Duration: 1,5 hrs incl.



TAPAS MARKET STAND BUFFET

- Freshly baked olive bread with alioli
- Pimientos de padron
- Local cheese selection with membrillo, grapes and mallorcan figs
- Mallorcan sobrasada and goat cheese tapa with honey
- Potato tortilla with organic egg
- Fresh organic tomato salad with goat cheese, cucumber and red onion

PAELLA LIVE COOKING STATION

- Valenciana Sea food Paella
- Veggie Paella

DESSERT

- Mallorcan Almond Gâteaux with ice cream



OUR CHEF'S SUGGESTION: "SHARING IS CARING"

Try our signature BBQ stations as a live cooking spectacle. A Highlight and piece of Art watching our pit masters grilling, roasting and smoking prime cuts for you.

BBQ CLASSIC

- Black Angus rump steaks
- South African Piri-Piri Chicken
- Lebanese Lamb kebabs
- Garlic and Safran Shrimps
- Criole Chorizo sausages
- Grilled local vegetables
- Rosemary potatoes

BBQ includes:

- 3 Side Salads
- Bread and Alioli



BBQ PREMIUM

- Black Angus rumpsteaks
- South African Piri-Piri Chicken
- Tomahawk Black Angus Entrecote Steaks
- T-Bone Steaks
- Mallorcan Sea Bass
- Grilled local vegetables
- Rosemary potatoes

BBQ includes:

- 3 Side Salads
- Bread and Alioli



From Mama Blue straight to you: Our Mediterranean Seafood BBQ

- Local shrimps
- Clams and mussels in white wine
- Grilled Sardines
- Calamari with lemon and garlic
- Yellow fin tuna
- Fresh Baguette with Alioli



Oyster Lover's Bar

- Atlantic Coast Oysters from Galizia
- Shallots, Herbs and Pickles
- Japanese Yuzu and Miso marinade
- Italian fresh basil and balsamico pesto
- Spanish safron, lemon and sherry dressing
- Fresh Baguette with Alioli

Seafood Grill & Oyster Bar



Latin Fever Taco Stand



Bring the vibrant taste of Mexico to your event with our taco stand!

We serve up pulled beef and vegetarian tacos, freshly made quesadillas, and crowd favorites like guacamole with nachos, pico de gallo salad, and refreshing ceviche.

Perfect for weddings, parties, or corporate events—delicious, colorful, and unforgettable!

TACOS

Pulled Beef Tacos – Slow-cooked, tender beef with fresh toppings

Vegetarian Tacos – Grilled seasonal vegetables with zesty garnishes

QUESADILLAS

Cheese Quesadillas – Melted cheese in a toasted tortilla, served with salsa

Veggie Quesadillas – Cheese with sautéed vegetables (optional)

SIDES & EXTRAS

Guacamole & Nachos – Creamy avocado dip served with crunchy tortilla chips

Pico de Gallo Salad – Fresh tomato, onion, cilantro, and lime salad

Ceviche – Citrus-marinated seafood with onions, coriander, and chili



Bring the Fire, Flavor & Flair with our Robata Yakitori System.

Elevate your event with a sizzling, live-fire experience straight from Japan.

Our Robata Yakitori grill brings authentic skewered meats, seafood, and veggies cooked to perfection over hot charcoal — right before your guests' eyes.

It's more than catering — it's a show-stopping culinary performance that delivers bold flavors, smoky aromas, and unforgettable moments.

Perfect for weddings, parties, and corporate events.

ROBATA YAKITORI GRILL

- Negima - Chicken thigh & spring onion, tare-glazed
- Butabara - Crispy pork belly with yuzu kosho
- Gyutan - Beef yakitori with sesame chili oil
- Ebi Shio - Prawn skewers with lemon & sea salt
- Shiitake & Scallion - Vegan yakitori with soy-mirin glaze
- Shishito Peppers - With smoked sea salt
- King Oyster Mushrooms - With ponzu brush

*Japanese
Robata Grill*



Greek Gyros Kebab



GREEK GYROS KEBAB STATION

Fresh, flame-grilled kebabs served with home made freshly baked warm pita bread, crisp lettuce, pickled onions, and classic Greek condiments like tzatziki, humus, and spicy feta.

Meat and vegetarian options available.

- **Fresh vegetables**
- **Sauces and Traditional Spreads**
- **Vegetarian options with a falafel kebab**
- **and French fries**



Pizza

PIZZA STATION

Authentic Stone-Oven Pizzas for Your Event

Treat your guests to the unmistakable flavor of freshly made, stone-oven pizzas—crafted with love, quality ingredients, and an irresistible aroma that fills the air.

Each pizza is made on the spot and served hot, guaranteeing a memorable and satisfying experience for everyone.

Our Menu Includes:

- **Truffle and Arugula** - The Bentley of Pizza, freshly baked Pizza with truffles on arugula and some parmesan. Amazing
- **Margherita** - A timeless classic with fresh tomato sauce, mozzarella, and fragrant basil.
- **Pepperoni** - A crowd favorite, generously topped with spicy, crispy pepperoni.
- **Capricciosa** - A traditional Italian mix of ham, mushrooms, olives, and artichokes.
- **Diavola** (Spicy) - For those who like it hot, with fiery salami and chili oil.
- **Tuna & Onion** - A Mediterranean twist, combining tender tuna and sweet red onion.
- **À la Carte Options** - Customize your pizza to suit your event and guests' tastes.



Your Ice Cream Cart

Our Ice cream Trolley
with a minimum of 4 Ice cream flavors:
Chocolate, Salty caramel, Vanilla, Strawberry sorbet

Any flavour you like, we can make it !

*surcharge may apply



*Get the royal
treatment*

PETIT FOURS A



- Pear Caramel Sponge Cakes
- Red Fruits Entremets
- Cherry Flans
- Apple Financiers
- Mandarine Tartelettes
- Pineapple Financiers
- Abricot Entremets
- Gianduja Tartelettes

PETIT FOURS B



- Coffee Chocolate Tartelettes
- Chocolate Ganache Financier
- White Chocolate Brownies
- Chocolate Orange Ganache Financiers
- Chocolate Eclairs
- Gianduja Entremets
- Croquants Chocolate Coconut
- Chocolate Fondant

PETIT FOURS C



- Lemon Tartelettes
- Opera Entremets
- Raspberry financiers
- Pistachio Entremets
- Coffee Eclairs
- Apple Blackcurrant
- Apricot Flan
- Chocolate Tartelettes

THE PERFECT DUO:

Duke's Chocolate and Olive Oil Truffle Spoon
Italian Scorpino Lemon Sorbet and Vodka Shot with a dash of Cava



To choose 4 units from the package that you prefer: A, B or C

Duration 1 hrs

DRINKS

WINES DURING DINNER

Time for a toast!



Optimal Plan

TYPE	NAME	ORIGIN
Red	Marqués de Velilla	Ribera del Duero
Rose	The Duke	Penedès
White	The Duke	Penedès
Beer	Estrella Galicia	
Refreshments	Coke/Fanta/Sprite	
Water		

Tailor made Premium Plan

We are happy to tailor design
a wine selection to your liking.
For this please book a tasting at our Restaurant.

In case wines are self provided we apply a corkage fee.
Other wine options upon request.

Let's celebrate



THE DUKE OPTIMAL

LONG DRINKS:

Gin: Tanqueray - **Vodka:** Moskovscaya

Rum: Barcelo - **Whisky:** Jamesons

COCKTAILS (CHOOSE 2X. INCLUDED)

Mojito - Caipirinha - Margarita - Pisco Sour - Moscow Mule -
Negroni - Espresso Martini - Porn star Martini

Beers - Estrella Galicia

Refreshments (Coke, Fanta, Sprite)

Water (Still & Sparkling)



TAILOR MADE PREMIUM SELECTION

We are happy to tailor design
an Open Bar selection to your liking.
For this please book a tasting at our Restaurant.

MIDNIGHT SNACKS



The fat American

Beef burgers with
chips



The fat Mexican

Mexican tacos
with tortilla chips



The fat New Yorker

Hot dogs with
chips and dips



The fat German

Curry Wurst
with chips

RENTALS

BASIC MATERIALS FOR RENTAL



Rentals upgrades upon request.
These materials are included if the event has 50 guests or more.

POPULAR UPGRADES FOR RENTAL

Tailor make your table



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

- Our prices do not include 10% VAT.
- 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.
- 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.
- The hiring of our Event Coordinator service is required in the absence of Wedding Planner or DMC.
- Coordination service does not include administrative procedures, decoration, coordination of flights, transfers neither hotels for guests.
- Our offers are valid for a minimum of guests and for the date and location according to the information given to us.
- If the number of guests falls below the minimum, we may need to recalculate the budget.
- No refund of deposit due to bad weather or any other natural forces
- 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.
- 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.
- Staff menu as event planners, photographers, etc is 55€ per person and includes food, drinks, tableware, furniture and service
- Our price does not include the assembly and chairs for the ceremony. Please do not hesitate to contact us for upgrade services.
- 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
- Our service and participation is only confirmed once the deposit has been transferred.
- The deposit value is 30% of the total + VAT or more to ensure our service and is not refundable.
- A 2nd PAYMENT needs to be placed 2 weeks prior to the event, covering the total of the proposal.
- Payment of deposit constitutes acceptance of all our terms and conditions.

The Duke

Catering

RONNY
PORTULIDIS
Portulidis
CHEF



RONNY PORTULIDIS | OWNER & CHEF
DANIEL JUAN TAVINEN | MANAGER
YASSER SHAUD | SOUS CHEF
SOL MURILLO | 2ND MANAGER
CONSUELO TACO | CHEF

At your Service:

CONTACT:

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