

People
to make you happy

2018

**Give me the luxuries of life
and I will willingly do without the necessities.**

Frank Lloyd Wright

The Chef. Exclusive Service. has been created to satisfy efficiently and professionally the needs and suggestions of our customers.

Service focused on private chefs and waiters in your own residence or yacht, we look after every detail, so you can enjoy unforgettable evenings in a friendly and quiet atmosphere. We guarantee the highest quality and service whatever you propose to us.

We have a team of professional chefs, under the supervision of head chef, Alex Sanchez and coordination from Sergio Escallada as managing director.

Our industry experience and our knowledge of the island, allows us to know where to buy, always in the best markets in order to provide the best service.

BREAKFAST

140€ for 4 hours up to 10 people.

The extra hour for this service is 35€.

One of our Chefs will cook in your villa a breakfast menu based on your requirements.

This service is being increasingly demanded by our customers.

This 4 hours of service includes hours of purchase, service and cleanliness. Does not include the purchase to be paid separately.

* *The roughly spend for breakfast purchase per person is 10€.*

* *More than 10 persons we recommend a waitress. 25€ per hour.*

(Vat is not included.)





Lunch & SUPPER

From 50€ p/p.

Minimum 8 pax.

Will design a bespoke menu tailored to each client taking into account their tastes and food preferences.

Ask for our different menus designed by our top chefs. We will attach different menu ideas and different gastronomic trends.

The fix price per person includes the food, the chef service and the cleaning. The waiter service is included.

(Vat is not included.)

Full TIME

You can have a chef at your disposal throughout the week to make the breakfast/brunch and the lunch or dinners you need along the week with total flexibility and with a **minimum of 50 hours a week**. He handles to make the shopping, organize the kitchen and fridge and keep it all clean. You don't have to be worried of nothing during your holidays; **JUST ENJOY!**

The rate of the hour is **40€**.

- *This price includes hours of purchase, service and cleanliness.*
- *Does not include the purchase to be paid separately.*
- *These rates are for up to eight costumers, from nine guest or more, the chef will be helped by assistant or waitress. 25€/hour.*

24 HOURS AT YOUR DISPOSAL

(Vat is not included.)



CATERING

The chef. Exclusive service puts a new concept of catering in Ibiza where we put all our love and experience at your service.

It is a fresh culinary offerings from our beloved Mediterranean cuisine to cuisines from around the world as well as specific diets, respecting all restrictions as Kosher, Halal, vegetarian and macrobiotic.

Our facilities and infrastructure allow us to face all kinds of events and services maintaining the highest quality.

- **WEDDINGS AND PARTIES** where our professional team takes care of all the details to ensure optimal results.
- Service on board **YACHTS**, gala dinners on the deck, buffet, seafood, snack service on board.
- **PRIVATE JETS**, inflight catering service where quality comes with original proposals and an extensive menu specially prepared to satisfy the customers & the most exigent palates..
- Our dedicated Chefs launched variety of **COOKING CLASSES**, where all members are active and can perform personally all preparations, of course, also taste all the creations that have developed during the classes.

Enjoy a great dining experience with **The Chef. Exclusive Service**, attention and personality to your service.



Sushi bar SERVICE

Our Sushi Bar can be selected to complement your Asian or Fusion menu, as a one entree more or even as main component of the menu. The sushi is served on trays to be tasted like canapé or cold starter.

BASIC SUSHI, composed by nigiri ball, makis, uramakis with fills and basic coverage, salmon, tuna, white fish, avocado, crab, shrimp...

Unit price **2€**

EXTRA SUSHI, composed by uramakis, maki, nigiri balls with special filling and wraps with seeds and nuts along with exotic fruits and fish, creams, cheese, eggs, caviar...

Unit price **2,5 €**

FUSION SUSHI, composed by own creations and fillings made with local products, coverage and marinated with Mediterranean and Japanese touches, fused with the best quality products.

Unit price **3 €**

Option **“LIVE SUSHI SHOW”** with our chef preparing sushi live in front of your guests:

- Sushi Chef for Live Sushi **150€**, depending on number of guests will go one Chef or more.
- Optional Model for **“Body Sushi Show”**. **400€**.

** Prices are per unit, with a minimum of 125 pieces, like a minimum order established.*

** The minimum recommended amount of pieces of sushi per person is 5/6 pieces if is like a starter and 12 or more pieces as a main dish.*

** These 3 choices of Sushi can be combined with each other a consumer taste, any other suggestions please contact us.*

** All accessories for tasting and sushi presentation are included in the price.*

(Vat is not included.)





Open bar SERVICE

Includes barman, luxury mobile bar, glassware and material to develop the service.

Open Bar 1

25€ p/p.

Including 3 hours service.
Extra hour €10 p/p

- Whisky Ballantines
- Vodka Absolut
- Rum Habana 3
- Gin Beefeater
- Mojito / Caipiroska
- M.P Catalán Brut Nature (Cava)
- White Wine (Martivilli) & Red Wine (Borsao)
- Soft drinks, Water & beer

Open Bar 2

38€ p/p.

Including 3 hours service.
Extra hour €14 p/p

- Whisky J. Walker Red Label
- Vodka Grey Goose
- Rum Habana 7
- Gin Martin Millers
- Mojito / Caipiroska / Daikiri
- Juve Camps Cinta Púrpura Brut (Cava)
- White Wine (José Pariente) & Red Wine (Luis Cañas)
- Soft drinks, Water & beer

(Vat is not included.)

Professionals iberian ham CUTTERS

Enjoy a good quality Iberian ham, cut by a professional in your home and in live for your guests. Surprise to everyone with a touch of class, thanks to our more traditional delicacy known worldwide.

Price per cut and piece **190€** (weight per piece between 7'5-8'5 kg)

QUALITIES

- Iberiam Ham D.O. - 390€/piece
- Iberiam Ham 5J - 620€/piece

** The rates are inclusive professional cutter ham, ham and all the kit necessary for the court in view of the guests.*

** The selected hams are of the highest quality.*

(Vat is not included.)



The Chef

WELLNESS PROGRAM

PURIFY

Our bodies are much happier when they are clean (detoxified).

This means cleanse the liver, keeping our intestines and ensure that our digestive system is running smoothly and also helping to balance your hormones.

Because there are many diseases sweeping this great world of ours we need to be reminded that our bodies are not sandbags and is always in need of some care. The first step in creating a healthy body and clean.

ALKALIZE

We need to have the “Ph” of the blood alkaline, enjoy good digestion and always follow an anti-inflammatory diet to prevent chronic diseases and pain.

Consuming **NON-GMO**, organic food, premium, and eating being environmentally friendly is our concern as that of our customers.

With **THE CHEF WELLNESS PROGRAM MENU** we will help to change habits because we know that one is just very hard to do, with us you can purify without starving thanks to our healthy and delicious vegetarian recipes, energetic, vegan, macrobiotic and raw food.

We will also cover your specific dietary needs due to specific diseases, allergies and other conditions that you specify to us.

A body changes blood in 9 days with the macrobiotic diet, and 21 days is the minimum time for a “detox” full-blown .. but we understand that perhaps is too long for you so that we adapt to you and the time you have available to be with us.

LONG PROGRAMS: 3 DAYS - 5 DAYS - 7 DAYS - 9 DAYS - 21 DAYS

We will put at your disposal an expert chef in this and be with you breakfast lunch and dinner.



