



CAP VERMELL GRAND HOTEL  
MALLORCA

# CATERING & EVENTS

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## EMBARK ON A GASTRONOMIC VOYAGE WITH US, SAVORING THE DELIGHTS OF OUR ENTICING MENUS

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# COFFEE BREAK

## ONGOING

Enjoy a continuous coffee break with a variety of classic refreshments, available throughout the entire selected time:

- Coffee
- Milk
- Teas & infusions
- Water

10 € p.p. Half-Day  
16 € p.p. Full-Day



## STANDARD

This coffee break includes coffee, milk, a variety of teas and infusions, a selection of natural juices, croissants and seasonal fruits. Personalize your coffee breaks by adding items from the following selection:

Selection of Balearic pastries | +4 € p.p.  
Ensaimadas, Cremadillos and Majorcan potato brioche

Cookies & shortbreads | +3 € p.p.  
Assortment of homemade biscuits and shortbreads

Dried fruits & nuts | +3 € p.p.  
Almonds, plums, dates, dried peaches, raisins

Dips & crudités | +5 € p.p.  
Traditional hummus and baba ghanoush with crudités

Salads and greens | +8 € p.p.  
Assortment of fresh and local green salads

Sandwiches & wraps | +7 € p.p.  
Tomato & Iberian Ham sandwiches, Salmon & fresh cheese sandwiches, Guacamole & tomato sandwiches

Selection of cheese & charcuterie | +12 € p.p.  
Iberian Ham, chorizo, sobrasada, Manchego/Mahonés/Fresh cheese

Cakes & desserts | +6 € p.p.  
Cheesecake, Brownie with walnuts and almond cake

Yoghurt and toppings | +4 € p.p.  
Fruit jams, granola and berries

16 € p.p. One Service



## GREEN BREAK

*Immerse yourself in the experience of Cap Vermell Green Break, a symphony of vitality and captivating flavours*

- Coffee
- Plant-based milks
- Bio green teas
- Antioxidant green juices
- Matcha tea cookies
- Avocado & chia seeds toast
- Veggie wraps
- Green salads
- Pistachio & pumpkin seeds
- Green apples & kiwis

*+40 € p.p. [Min. 15 covers]*

## MAJORCAN BREAK

*Explore Majorcan gastronomy with local flavors and the rich culinary heritage of the island*

- Coffee
- Milk
- Local teas & infusions  
*Assam, wild olive tree, hierba luísa*
- Fresh juices  
*Orange, apple, peach*
- Orange, apple, peach
- Majorcan bakery
- Grimalt & Mahonés cheese
- Majorcan pickles
- Majorcan charcuteries  
*Sobrasada & camaiot*
- Toasted Majorcan almonds

*40 € p.p. [Min. 15 covers]*

## OASIS BREAK

*Enjoy a gastronomic oasis with fresh flavours and energising flavours*

- Coffee & milk
- Fresh teas & infusions  
*Rooibos, chamomile, peppermint*
- Fresh juices  
*Orange, pineapple, cranberry*
- Sandwiches, salads & wraps
- Seasonal fruits
- Pastries & bakery
- Cookies & shortbreads
- Nuts & raisins
- Dips & crudités
- Cheese & charcuterie
- Cakes & desserts

*+55 € p.p. [Min. 15 covers]*



# DAILY DELEGATE RATE

*Our Daily Delegate Rate (DDR) offers a comprehensive and flexible package tailored for your business events. It includes access to a fully equipped meeting room, with options such as Ca Nostra (available for a minimum of 30 guests) or the Ballroom (available for a minimum of 60 guests)*

## **HALF DAY (4 hours) | 145€ p.p.**

### AM COFFEE BREAK

A selection of coffee, milk, a variety of teas and infusions, fresh juices, seasonal fruit, Balearic pastries, homemade cookies, and yogurt with toppings.

### BUSINESS LUNCH

A buffet-style lunch featuring a variety of self-service dishes.  
*To choose from the Buffets section (page 8-9)*

## **FULL DAY (8 hours) | 175€ p.p.**

Includes all services provided in the Half Day option, plus an additional PM Coffee Break.

### PM COFFEE BREAK

A selection of coffee, milk, a variety of teas and infusions, fresh juices, traditional hummus and baba ghanoush with crudités, a selection of fresh salads, sandwiches and wraps, and nuts.



# CANAPÉS

*\*Minimum choice of 6 canapés will be required*

## COLD

Cherry & strawberry Andalusian gazpacho 🌿	4 €
Beetroot & crispy kale shot	4 €
Aubergine puree & goats cheese tartlet 🌿	4 €
Sobrasada & flower honey lollipop	4 €
Mini cornet with salmon mousse & wasabi mayonnaise	4 €
Crisp of crumbled crab	5 €
Gordal olives filled with vermouth 🌿	5 €
Courgette cannelloni with wild mushroom paté and blueberry marmalade 🌿	5 €
Chicken parfait tartalet with Majorcan figs chutney	5 €
Parmesan lollipop with sesame & pistachio 🌿	5 €
Mini cornet with red tuna tartare, creamy avocado & caviar	6 €
Croaker fish ceviche with sweet potato chips	6 €
Cristal bread toast with tomato & Iberian ham	6 €
Prawn tartare with wasabi tobiko	6 €
Duck confit with apple and orange candy	6 €



# CANAPÉS



*\*Minimum choice of 6 canapés will be required*

## WARM

Teriyaki chicken skewers	4 €
Tofu bite, vegan wasabi mayonnaise & algae powder 🌱	4 €
Bacon & cheese Quiche Lorraine	4 €
Selection of croquets	4 €
Spanish omelette with caramelized onion 🌱	4 €
Sardines in “escabeche” tempura	5 €
Boletus & vegetables steamed bao bun 🌱	5 €
Avocado nuggets 🌱	5 €
Suckling-pig toast with crispy sweet potato skin	5 €
Cod fritter with black garlic aioli	5 €
Prawn wonton with bisque emulsion	6 €
Cochinita pibil taco with pickled onion	6 €
Steamed bun bao filled with red wine braised ox tail	6 €
Galician style octopus with potato	6 €
Parmentier and smoked paprika caviar	6 €
Courgette flower in tempura with goat cheese 🌱	6 €



# BUFFETS

## Make Your Own Buffet | 60 € p.p. [Minimum 30 covers]

\*Cap Vermell Grand Hotel takes pride in personalizing experiences and catering to each customer's unique desires and preferences. That's why we offer a diverse array of options to customer's unique desires and preferences. That's why we offer a diverse array of options to create your customized buffet menu base on individual requirements. You can select 3 starters, 3 main dishes, 2 side dishes, and 2 desserts from the choices below. If you wish to enhance your package, you have the flexibility to add additional starters for 15 € per person, extra main dishes for 20 € per person, and supplementary side dishes or desserts for 10 € per person.



## STARTERS *to choose 3 options*

- Quinoa salad with seasonal products 🌿
- Pasta salad with feta cheese, black olives & red pesto 🌿
- Chicken Caesar salad
- Chickpea salad with seasonal vegetables 🌿
- Potato salad with mustard dressing 🌿
- Caprese salad with tomatoes, mozzarella & pesto 🌿
- Hummus *classic, beetroot, peppers, corn* 🌿
- Tabbouleh salad with cous cous & vegetables 🌿
- Bacon, cheese & spinach quiche
- Vegetarian quiche with goat's cheese & spinach 🌿
- Majorcan coca with roasted peppers 🌿
- Majorcan coca with "trepó" 🌿
- Selection of Spanish croquettes
- Selection of gyoza dumplings
- Selection of spring rolls, samosas & nems 🌿
- Andalusian gazpacho 🌿

[+15 € p.p. for extra option]



## MAIN DISHES to choose 3 options

- Thai green curry with basmati rice 🌿
- Bulgur with seasonal vegetables 🌿
- Polenta with vegetables demi-glace 🌿
- Pumpkin risotto 🌿
- Chicken al chilindrón
- Boneless lamb leg with red wine reduction
- Pork loin with whole grain mustard sauce
- Beef goulash
- Majorcan style daily catch fish *with spinach, pine nuts, tomato & raisins*
- Teriyaki salmon
- Pil Pil Cod
- Hake in green sauce

[+20 € p.p. for extra option]

## SIDE DISHES to choose 2 options

- Roasted potato wedges 🌿
- Roasted sweet potato 🌿
- Aromatic Jasmin rice 🌿
- Stir-fry vegetables 🌿
- Lyonnais potatoes with fried onions 🌿
- Sautéed tender wheat with vegetables 🌿
- Roasted vegetables 🌿

[+10 € p.p. for extra option]

## DESSERTS to choose 2 options

- Burnt custard ensaimada
- Fresh seasonal fruits 🌿
- Cap Vermell vanilla mille-feuille
- Cinamon rice pudding “Arroz con leche”
- Classic panna cotta
- Basque style cheesecake
- Lemon pie
- Carrot cake
- Hazelnut praliné éclairs

[+10 € p.p. for extra option]



# THEMED BUFFETS

## FLAVORS OF ASIA BUFFET | 145 € p.p. [Minimum 30 covers]

*\*Embark on a culinary adventure through Asia with our 'Flavors of Asia Buffet.' Join us as we bring together the vibrant and diverse cuisines of China, India, Japan, and Thailand under one roof. Our buffet features dedicated stations for each country, allowing you to savor the authentic tastes, aromas, and spices that define these Asian culinary traditions. From the fiery curries of India to the delicacies of Japan, the bold flavors of China, and the aromatic dishes of Thailand, your taste buds are in for an unforgettable journey across the continent.*

### CHINA

Vegetables spring rolls 🌿  
Rice, chicken & prawns' wok  
Chinese steamed bun with pork

### JAPAN

Vegetarian Ramen 🌿  
Selection of gyoza dumplings  
with tentsuyu sauce  
Yakitori skewers

### INDIA

Lamb yellow curry  
Chicken Tikka Massala  
White rice & Tandoor  
roasted Naan bread 🌿

### THAILAND

Chicken & Prawns Pad Thai  
Vegetables green curry  
with aromatic rice 🌿  
Papaya salad 🌿

### DESSERTS

Rice Kheer  
Japanese cheesecake  
Coconut tapioca with  
pineapple & lychee



## FLAVORS OF THE WORLD BUFFET | 145 € p.p. [Minimum 30 covers]

Get ready for a culinary adventure of epic proportions with our “Flavors of the WORLD Buffet” This extraordinary culinary experience takes you on a tour of the world’s most iconic cuisines, all within the confines of a single dining space. From the passionate flavors of Italy to the lively dishes of Spain, the comforting classics of the USA, the elegance of French cuisine, the vibrant tastes of Mexico, and the diverse offerings of Peru, our buffet offers a remarkable convergence of culinary cultures. Get ready to explore, taste, and celebrate the rich and diverse tapestry of global flavors at every station.

### SPAIN

Hake in green sauce  
Selection of croquets

### ITALY

Caprese salad 🌿  
Pasta carbonara

### USA

Hot dogs  
Pulled pork burger

### FRANCE

Quiche Lorraine  
Salmon papillote

### MEXICO

Chili con carne with rice  
Cochinita Pibil taco

### PERÚ

Daily catch ceviche  
Vegetarian anticucho 🌿

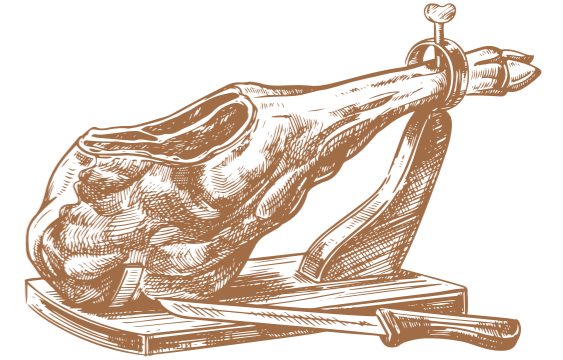
### DESSERTS

Tiramisu (Italy)  
Crème Brûlée (France)  
Tarta de Santiago (Spain)



# LIVE COOKING STATIONS

*\*Minimum 30 people*



## **SALAD STATION** | 20 € p.p.

A selection of lettuce leaves, vegetables, toppings & dressings:  
Potato salad with mayonnaise, pickles & wholegrain mustard  
Chickpea salad with peppers, tomatoes, olives, onion & tuna  
Pasta salad with red pesto, dried tomatoes, and black olives  
Cucumber salad, crème fraiche, dill, radishes & capers

## **OYSTER STATION** | 30 € p.p.

Thierry Super Speciale N°1

## **RICE & PAELLA (To choose 2 options)** | 32 € p.p.

Seafood paella with mussels, clams, prawns & cuttlefish  
Valencian style paella with chicken, rabbit, vegetables & garrafó  
Seafood & meat paella  
Vegetarian paella  
Fideuà noodles with seafood & aioli  
Black rice with squid & cuttlefish

## **SUSHI STATION** | 35 € p.p.

A curated selection of 5 different sushi, including:  
nigiri, makimono & aburi

## **Hand-carved Iberian Ham “JOSELITO GRAN RESERVA”** | 1,500 € per ham

Our exceptionally talented “cortador de jamón” will expertly execute the intricate process of carving our Joselito Gran Reserva Ham, renowned for its exquisite marbling of fat that imparts a stunning, marbled look, superb juiciness, and a delicate texture. The fat, a closely guarded secret of Joselito Ham, is remarkably aromatic and melts in the mouth, saturating the palate with an unparalleled, multifaceted, intense, and enduring flavor.

## **CHEESE STATION** | 25 € p.p.

An exquisite cheese board featuring a selection of Spanish cheeses, accompanied by crunchy breadsticks. This carefully curated assortment showcases the most representative flavors from various regions of Spain, paying tribute to the rich cheesemaking tradition that defines the country’s gastronomic heritage.

## **POPCORN STATION** | 7 € p.p.

1 hour duration, minimum 30 people

## **YOGHURT ICE CREAM STATION** | 12 € p.p.

Selection of yoghurt ice cream accompanied by toppings

## **DESSERT STATION** | 20 € p.p.

Three mini dessert selection

## CAP VERMELL BBQ EXPERIENCE | 70 € p.p. [Minimum 30 covers]

At Cap Vermell, we invite you to create your custom BBQ experience. Select 3 meats, 2 fish options, and 3 side dishes from our carefully curated selection. You can take your BBQ to the next level by enhancing your choices with standard cuts for a €8 per piece supplement, premium cuts for a €15 per piece supplement, or indulging in luxury cuts for a €30 per piece supplement. To elevate your barbecue adventure, we provide an array of delectable sauces. Your BBQ, your way - a truly personalized culinary journey.

### **STANDARD MEAT** to choose 3 options

Argentinian chorizo “criollo” sausage

Beef flank steak

Argentinian beef ribs

Iberian pork feather loin

Marinated chicken skewers

Selection of Majorca sausages (chistorra, longaniza & butifarró)

### **STANDARD FISH** to choose 2 options

Mussels

Squid

Sardines

Langoustine

Croaker fish

### **STANDARD SIDE DISHES** to choose 3 options

Roasted potatoes 🌿

Roasted sweet potatoes 🌿

Provençal tomatoes 🌿

Grilled vegetables 🌿

Corn on the cob 🌿

Selection of grilled seasonal mushrooms 🌿

Fresh salads selection 🌿



**PREMIUM MEAT** (Upgrade for 15 € p.p.)

- Iberian pork shoulder blade steak
- Iberian pork tenderloin steak
- Iberian pork head loin steak
- Lamb chops
- Argentinian sirloin cap steak
- Marinated chicken thigh

**PREMIUM FISH** (Upgrade for 15 € p.p.)

- Tiger prawns
- Clams & cockles
- Sea bream fillet
- Sea bass
- Scampi

**GOURMET MEAT** (Upgrade for 30 € p.p.)

- Galician beef prime rib
- Boneless Poussin
- Beef sirloin
- Aged T-Bone steak

**GOURMET FISH** (Upgrade for 30 € p.p.)

- Lobster
- Turbot
- Razor clams & scallops
- “Carabinero” prawn



# EXECUTIVE MEAL

## STARTERS

- Tomato & mozzarella salad, pesto & basil sorbet 🌿
- Avocado gazpacho, yogurt & lime 🌿
- Quinoa salad with Matcha tea & beetroot textures 🌿
- Salmon gravlax with dill, crème fraiche, orange & shoots
- Artichoke hearts with blue cheese sauce & truffled honey 🌿
- Potato parmentier with poached egg & sobrasada
- Braised chicory with red wine, goat's cheese & picked blueberry 🌿

## MAIN DISHES

- Vegetable mille-feuille with wine reduction & aromatic herbs 🌿
- Vegetable green curry wild rice
- Mushroom risotto with Jerusalem artichoke crisps 🌿
- Iberian pork head-loin steak with sweet potato puree, fruit chutney & herbs
- Tuna steak with soy & sesame sauce & glazed root vegetables
- Duck confit & celery textures with orange reduction +20 € supplement
- Beef sirloin steak, creamy potato puree & Perigux sauce +20 € supplement
- Turbot with saffron sauce, Majorcan potato & pak choy +20 € supplement

## DESSERTS

- Chocolate textures with vanilla ice cream
- Black beer tiramisu with PX reduction
- Coconut panna cotta with raspberries & lime zest
- Carrot cake & pistachio cream

80 € p.p. | \*To choose one option from each section (starter, main dish and dessert)



# GALA DINNER MENU



*\*To choose one option from each section (starter, main dish and dessert)*

## GOURMET SYMPHONY

### STARTERS

Marbled salmon with nori, wasabi & avocado puree, pickled cucumber & radish and lime sorbet

Caramelized onion tartlet with goat's cheese curd 🌿

Ham hock & Iberian ham terrine with toasted brioche

### MAIN DISHES

Low-temperature cooked suckling pig with roasted cauliflower puree & cider jus

Stewed monkfish with bisque emulsion

Polenta with vegan demi-glace & seasonal local vegetables 🌿

### DESSERTS

Chocolate textures

Honeycomb with rosemary & lemon

Three-milk mousse with rice

145 € p.p.

## INDULGENCE UNLEASHED

### STARTERS

Tuna tataki, wakame seaweed, ginger candy, yuzu dressing & ponzu textures

Confit parsnip with celeriac puree, apple & celery coating 🌿

Ox tail ravioli and its jus

### MAIN DISHES

Duck magret with carrot & anise puree, quince & orange jelly & coffee sauce

Seabass with creamy cauliflower, plankton & sea algae

Pumpkin gnocchi with sage, cherry tomato & hazelnut sauce 🌿

### DESSERTS

Chocolate textures

Honeycomb with rosemary & lemon

Three-milk mousse with rice

165 € p.p.

## EPICUREAN DELIGHTS

### STARTERS

King trumpet with truffle & mushrooms consommé 🌿

Lobster tail in suquet, samphire & nasturtium leaves

Grilled foie gras with hibiscus flowers

### MAIN DISHES

Beef sirloin, creamy potato puree & Perigueux sauce

Wild mushrooms risotto, truffle, Jerusalem artichoke crisps & aromatic herbs 🌿

Turbot with Kimizu sauce & sturgeon caviar

### DESSERTS

Chocolate textures

Honeycomb with rosemary & lemon

Three-milk mousse with rice

190 € p.p.



# ÁLVARO SALAZAR\*\*

## DEVORO MENU

*\*For those seeking a truly immersive gastronomic experience, we invite you to indulge in the exquisite menus crafted by our renowned chef Álvaro Salazar, the sole recipient of 2\*\* Michelin stars in the Balearic Islands. His culinary artistry unfolds without limits, enabling a culinary expression free from constraints. Yet, he remains firmly dedicated to our environment and heritage, taking pride in his exploration of the culinary treasures of our culture while paying homage to our nation's extensive culinary tradition. The menu consists of 2 snacks, 1 starter, 1 fish main dish, 1 meat main dish, dessert & petit fours.*

### ALBOR

Duck<sup>3</sup>

“Porc Negre” bun

“Palo cortado” fragrant seafood salad

Almond, Picual & caviar

### ZÉNIT

Dentex fish & its collagens

Soft braised veal, beetroot and herbs

### OCASO

Sela's torrija with noisette butter ice cream

Petit Fours

350 € p.p. (Minimum 20 covers – maximum 65 covers)



# KIDS MENU GALA DINNER

## SAVOURY

Chicken breast fillet with mushroom sauce and white rice

Grilled salmon with broccoli and white rice

Beef burger with cheese and fries

Pasta with pesto

Pizza Margarita

## SWEET

Chocolate brownie with vanilla ice cream

Almond sponge "Gató" with almond ice cream

Cheesecake with red berries

Carrot cake with pistachio crumble

*30 €/kid - maximum selection of 2 savoury + 1 dessert*

*Includes mineral water, juices and soft drinks*

*Maximum age 12 years old*



# MIDNIGHT SNACK

## SAVOURY

Cheeseburger | 12 €/pcs (minimum 20 uds)

Hot dogs | 9 €/pcs (minimum 20 uds)

Iberian cheese & charcuteries sandwich 10 €/pcs (minimum 20 uds)

Focaccia with Provençal Tomatoes, Vegan Cheese & basil 🌱  
5 €/pcs (minimum 20 uds)

Deluxe potatoes | 5 € / portion (minimum 20 uds)

Pizza Margarita 33cm | 24 € (minimum 4 uds)

Pizza Cap Vermell 33cm | 24 € (minimum 4 uds)

Popcorn | 7 €/p.p. (minimum 30 people, 1 hour duration)

## SWEET

Churros with chocolate

Doughnuts selection

Chocolate brownie

(5,00 €/pcs - minimum order of 20 pieces each)



# WINE PACKAGES

## HARMONY RESERVES

Sparkling: Mas Oliver, Chamcalet (Cava)

White: A Telleira (Ribeiro)

Rose: Sericis Pinot Noir, Murviedro (Alicante)

Tinto: Intramurs de Poblet, Abadía de Poble (Conca de Barberà)

*Select 3 wines | 45 € p.p.*

## BANQUET-BOUQUET EDITION

Sparkling: Coquet, Mestres (Cava)

White: Albariño de Fefiñanes (Rías Baixas)

Rose: Son Grau Rose (Mallorca)

Tinto: J.Palacios, Pétalos del Bierzo (Bierzo)

*Select 3 wines | 60 € p.p.*

## CELEBRATION CELLARS

Sparkling: Rosat, Mestres (Cava)

White: Vinya Gigi, Jean Leon (Penedes)

Rose: Clarete, Vinos del Panorámico (La Rioja)

Tinto: Finca Martelo, Torre de Oña (La Rioja)

*Select 3 wines | 80 € p.p.*

*\*Each package consists of a selection of four wines, from which only three must be selected. The selected wine package is per service and has a duration of 2 hours.*



# WINE LIST

## SPARKLING WINE

**Mas Oliver, Chamcalet (Cava) 12 €**

*Fresh, dry & green fruit*

**Coquet, Mestres (Cava) 20 €**

*Dry, crisp, herbs & brioche*

**Rosat, Mestres (Cava) 24 €**

*Bold, dry & fruity*

**Brut Réserve, Billecart-Salmon (Champagne) 50 €**

*Creamy, complex, spiced, ripe white fruit & brioche*

**Brut Rosé, Billecart-Salmon (Champagne) 70 €**

*Lingering, rich & crispy*

## WHITE WINE

**A Telleira (Ribeiro) 16 €**

*Fresh, youthfull & citrus notes*

**Albariño de Fefiñanes (Rías Baixas) 22 €**

*Elegant, crispy & stone fruits notes*

**Vinya Gigi, Jean Leon (Penedes) 28 €**

*Silky, luscious & Stone and tropical fruits*

**Chardonnay Roure, Miquel Gelabert (Mallorca) 30 €**

*Ripen, dry & complex*

## RED WINE

**Intramurs de Poblet, Abadía de Poblet (Conca de Barberà) 17 €**

*Rich, spice & red fruit notes*

**Pétalos del Bierzo, J. Palacios (Bierzo) 22 €**

*Enjoyable, fruity & spiced*

**Secret del Priorat, Torres (Priorat) 25 €**

*Deep, complex & red fruit notes*

**Finca Martelo, Torre de Oña (La Rioja) 30 €**

*Full bodied, spiced & rape red fruits*

## ROSE WINE

**Sericis Pinot Noir, Murviedro (Alicante) 17 €**

*Creamy, spiced & red fruit notes*

**Son Grau Rose (Mallorca) 20 €**

*Fresh, youthfull and citric*

**Clarete, Vinos del Panorámico (La Rioja) 24 €**

*Ripen, complex, citrus, red berries & spiced*



*\*Prices are per person and include unlimited service of the selected wines for 2 hours (the selected wines will be served until the 2 hours of service are completed).*

# OPEN BAR

## STANDARD OPEN BAR

Bombay Sapphire  
Absolut  
Bacardi White Label  
Jameson  
Sauza Blanco  
Beer  
Mallorcan herb liqueur  
Wines selection (*Harmony Reserves wine package*)  
Soft Drinks  
Water

70 € p.p. | 2 hours (+30 € per extra hour) The price per extra hour will be applied to the total number of guests, regardless of the number of attendees remaining.

## PREMIUM OPEN BAR

Tanqueray 10  
Belvedere  
Bacardi 8 yrs  
Glenmorangie 10  
Patrón Silver  
Beer  
Mallorcan herb liqueur  
Wines selection (*Harmony Reserves wine package*)  
Soft Drinks  
Water

90 € p.p. | 2 hours (+40 € per extra hour) The price per extra hour will be applied to the total number of guests, regardless of the number of attendees remaining.





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*\*Prices and offer are subject to change*