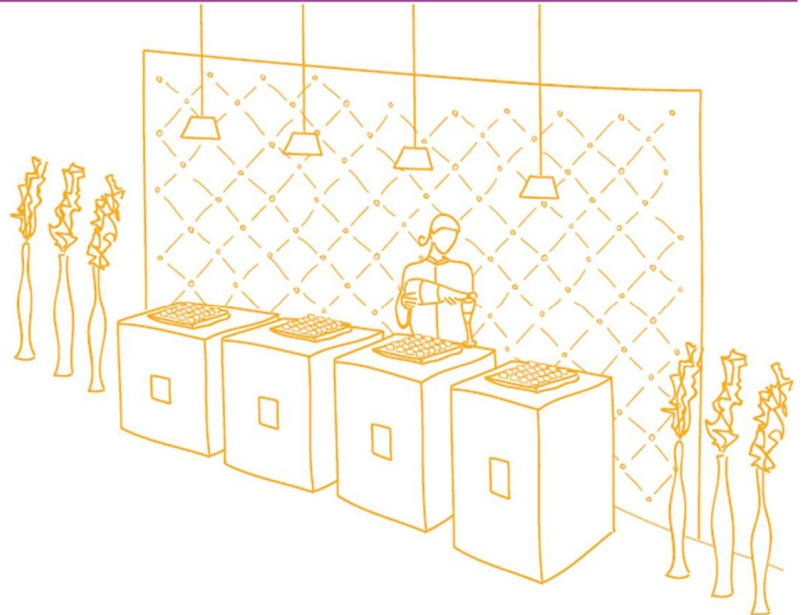




LA FAYETTE RECEPTIONS
HOTEL CONCORDE LA FAYETTE

2013 Prices



Catering proposal for Booths



CONCORDE
HOTELS & RESORTS

LA FAYETTE RECEPTIONS
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The chef Jean-Luc REYMOND presents his range of products to deliver on your booth

HOME MADE PASTRIES

- Assortment of mini Danish pastries - 20 items 30 €
- Assortment of "Breton" style butter shortcake : classic / chocolate / jam - 40 it. 48 €
- Sweet puff pastry (30 items) 19 €
- Sweet puff pastry (60 items) 32 €
- Lemon cake - 10 pers. 28 €
- Pistachio cake - 10 pers. 28 €
- Yoghurt cake - 10 pers. 25 €
- Chocolate cake - 10 pers. 29 €

HOME MADE DELICACIES

- Assortment of fruit tartlets - 30 items 47 €
- Assortment of macaroons - 36 items 52 €
- Assortment of fresh sweet delicacies (éclair, choux, opéra...) - 58 items 59 €
- Assortment of small cakes with almond paste from Provence (classic, pistachio, raspberry) - 56 items 65 €

FRESH SEASONAL FRUITS SKEWERS

Seasonal Fruits Mini Skewers

Summer: (blackberry, strawberry, raspberry, fresh mint) /
Winter : (ananas, mango, grapes)

- Assortment of 30 mini skewers 62 €
- Assortment of 60 mini skewers 115 €
- Assortment of small sweet glasses (panacotta, fruits, chocolate mousse...) 65 €

WELLNESS AND ORGANIC CORNER

Basket including :

- 1 brioche buttery bread to share
- 1 lemon cake to share
- 20 mini Danish pastries (croissant, chocolate roll)
- 10 drinkable yogurts unflavoured, vanilla, lemon
- 1 orange-carrot juice bottle
- 10 organic seasonal fruits

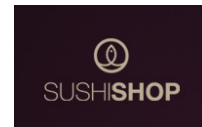


160 €



SUSHI PARTY BY « SUSHI SHOP »

Assortment of sushi, maki, california rolls... - 54 items
Chopsticks, wasabi, soy sauce



134 €

PRODUCTS FROM THE TERROIR

- Assortment of cooked meats and special bread rolls (800 gr / 20 pers.) 71 €
- Assortment of cheese delicacies "Cocktail" and bread rolls - 40 items 50 €
- Assortment of cheeses matured by our Cheese Monker Quatrehomme and bread rolls - 20 pers 82 €

GARDEN CORNER

- Basket of crisp raw vegetables and light chives sauce - 2,2 kg 49 €
- Basket of seasonal fruits - 2 kg 62 €

FINGER SANDWICHES

Presentation in a basket, our range of products - 48 items :

- Bread colored with beet, Ricotta cheese & sun-dried tomatoes 40 €
- Bread with lemon, salmon marinated & herbs 50 €
- Bread with spinach, Bressaola & artichoke cream 48 €
- Bread with vegetables caviar (zucchini, tomatoes) 36 €
- Cereals bread with foie gras 64 €

HALF-BAGELS

The bagel is a traditional round bread from America, our range of products
- 36 half bagels :

- Vegetarian (tapenade, tomatoe caviar, artichoke cream) 44 €
- Flavour from the Sea (smoked salmon, lemon cream and cucumber) 59 €
- Terroir (turkey, whole grain mustard, rillettes of duck, country cured ham) 50 €
- Assortment of small salted glasses (ricotta, shrimps, avocado) 65 €





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MINI SAVOURY SKEWERS

Assortment of colorful skewers, our range of products - 48 pieces :

- **Vegetarian** (cherry tomatoe, broccoli and carrot / mini yellow or green patty pan squash, beet and zucchini) 68 €
- **Flavour from the Sea** (thuna, cucumber marinated with Provence herbs / half cooked salmon and green apple) 76 €
- **Terroir** (smocked duck and foie gras / breast of poultry, polenta and black olive) 72 €

COCKTAIL BASKET

Tradition and Prestige range according to your choice :

- Assortment of savory delicacies TRADITION - 48 items 68 €
- Assortment of savory delicacies TRADITION - 64 items 82 €
- Assortment of savory delicacies PRESTIGE - 48 items 89 €
- Assortment of savory delicacies PRESTIGE - 64 items 107 €



BUNS BREAD

- Assortment of mini savory garnished buns - 24 items (escabèche of sardine, sun-dried tomatoes / roasted veal with preserve lemon and rocket salad) 46 €

TRAY LUNCH

- Tray lunch composed with a starter, a cold main course, cheese and a desert (seasonal menu) 30 €

APÉRITIF

- Savory salted mixture, 1 kg (peanut, cashew nuts, marrow seeds and garden pea) 21 €
- Chips pack (50 gr) 4 €
- Assortment of salted crackers, 900 gr 18 €
- Assortment of sweet biscuits, 800 gr 21 €



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BEVERAGE

ALCOHOL

▪ Porto Rouge, Sandeman, 75 cl	28 €
▪ Red or White Martini, 100 cl	29 €
▪ Whisky, Johnnie Walker Red, 70 cl	45 €
▪ Whisky Grant's, 70 cl	35 €

BEER

▪ 1664 - 33 cl x 6	12 €
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WINE SELECTION

▪ Bordeaux Red AOC, Concorde Selection, 75 cl	16 €
▪ Bordeaux White AOC, Concorde Selection, 75 cl	16 €
▪ Cheverny Domaine de Vieilleux, White, 75 cl	24 €
▪ Les Canons du Marechal, Red, 70 cl	24 €

CHAMPAGNES

▪ Jacquart Brut - 75 cl	32 €
▪ Taittinger Brut - 75 cl	47 €

MINERAL WATER

▪ Vittel - 150 cl	3.5 €
▪ Vittel - 6 x 50 cl	18 €
▪ Cristaline - 6 x 1.5L	12 €
▪ Cristaline - 6 x 50 cl	10 €
▪ Perrier - 75 cl	5 €
▪ Perrier - 6 x 33 cl	15 €
▪ Tonic Schweppes 1L	6 €

FRUIT JUICE

▪ Orange Juice - bottle of 100 cl	6 €
▪ Apple Juice - bottle of 100 cl	6 €
▪ Grapefruit Juice - bottle of 100cl	7 €



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BEVERAGE

SOFT DRINK

▪ Coca Cola – bottle of 150 cl	6 €
▪ Coca Cola Light – bottle of 150 cl	6 €
▪ Coca Cola – 33 cl x 6	13 €
▪ Coca Cola light – 33 cl x 6	13 €
▪ Minute Maid Orange – 33 cl x 6	15 €
▪ Minute Maid Pomme – 33 cl x 6	15 €

TEA AND COFFEE

▪ Thermos of Coffee 1L (10 cups, 10 spoons and sugar)	12 €
▪ Thermos of hot water 1L (10 cups, 10 spoons, sugar et 10 tea bags)	12 €
▪ Milk dose x 25	5 €

Coffee Machine and coffee doses

▪ Coffee Machine "kit" for 150 cups	120 €
▪ Coffee Machine "kit" for 300 cups	182 €
▪ Coffee doses suppl. x 150	105 €
▪ Coffee doses suppl. x 300	170 €

Coffee Machine Nespresso

▪ Coffee Machine "kit" for 150 cups	205 €
▪ Coffee doses Nespresso suppl. x 50	40 €





DISPOSABLE MATERIAL AND GLASSMAKINGS

▪ Plastic cups - 20 cl x 20 items	6 €
▪ Isothermal cups - 20 x 60 items	6 €
▪ Champagne flute (plastic) x 10 items	6 €
▪ Champagne flute (glassmaking) x 12 items	12 €
▪ Wine glasses (glassmaking) x 12 items	14 €
▪ Plates x 25 items	5 €
▪ Plates x 50 items	10 €
▪ White paper napkins x 200 items	5 €
▪ Garbage bag (20 bags)	10 €
▪ Corkscrew (for every wine order)	4 €



BOOTH EQUIPMENT

▪ Water Machine + 2 bottles x 18,9 L + 200 cups	160 €
▪ Bottles X 18,9L suppl. + 100 cups	30 €
▪ Fridge - 140 L	85 €
▪ Fridge - 220 L	120 €
▪ Buffet with tablecloth "La Fayette Réception" line (1,80m)	30 €

FLORAL ARRANGMENT

▪ Green plants (kentia, ficus...) with mask jar Height 150 cm - location between 1 and 3 days - min of order: 5 items	130 €
▪ Floral arrangement for your desk - diameter 25 cm	55 €

STAFF

▪ Head waiter (during 5 hours)	180 €
▪ Hour of overtime	38 €



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The chef Jean-Luc REYMOND presents his live cooking show to install on your booth

Be resourced with the Smoothies Bar...

Service of cocktails realized on base of fresh fruits...
100% wellness



- 200 beverages or 1.30 hours

800 €

Japan on your booth...

The Sushi man make the show !

A Japanese chef prepares delicious items in front of your guests :

- Assortment of sushi (salmon, tuna, sea bream...)
- Assortment of Soya rolls (surimi avocado, cooked tuna...)
- Assortment of maki (cheese cucumber, salmon...)

- Base 300 items or 2 hours

825 €

Shaker of flowery salad...

A fresh and colored live cooking around flowers! Our chef composed it with:

- The base of the shaker : Rocket, beetrots sprouts and spinach
- Liven up your shaker with one of the following ingredients : Flowers, thin slice of duck with honey, scallops in escalope, pine nuts, parmesan shaving
- Add your seasoning : Balsamic vinegar, olive oil from Provence, vinaigrette sauce

- Shake ! You just have to degust your flowery salad !

- Base 100 shakers or 1,5 hours

375 €



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Indian wrapp

Maize pancake (wholemeal, natural, tomato) garnished with different ingredients by a Chef with: (Two compositions out of the three following to choose)

- **Vegetarian composition** : Aubergine caviar, guacamole, tomato confit, Soya, iceberg lettuce
- **Fish & sea food composition**: sea urchin taramasalata, smoked salmon, avruga caviar
- **Meat composition**: Chicken julienne, Duck confit, vegetable coleslaw

▪ *Base 300 items or 2,5 hours*

500 €

Iodine savouries

Assortment of sea savouries:

- Half smoked salmon cut with Sechwan pepper
- Assortment of smoked tuna & marinated tuna
- Smoked halibut, salmon marinated in dill

Accompanied with Blinis, churned butter, wholemeal toast & wholemeal, cereal bread

▪ *Base 150 items or 1,5 hours*

250 €

Around the foie gras...

Our chef propose to your guest differents home made receipes with foie gras :

- Bowl of foie gras
- Bowl of foie gras & duck confit
- Bowl of foie gras with spices

Assortment of chutney & marmalade, small breads « aux mendiants » & Country bread

▪ *Base 150 items or 1 hour*

380 €





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Iberic Ham (Pata Negra...)

Ham Pata Negra slice with an assortment of dry fruits (apricots, figs...)

- Base 300 items ou 2 hours 500 €

Cheese Monker

Our cheese monker present to your guests un assortment of French cheese:

- Brie de Meaux, Chaource, Saint nectaire, Vieux Comté, Bleu d'Auvergne...
Served with an assortment of bread (cereals bread, walnut bread, grape bread)
- Base on 2,5 kg (about 100 persons) or 1 hour 420 €



Ice Cream Car

Traditional ice cream car with our chef who propose home made ice cream to your guests

- Varied flavoured
(speculoos, vanilla pod, amarena, passion, litchi with rose...)
- Base 200 items or 2-3 hours 1 020 €

Chocolate Fountain

A chocolate fountain proposed with an assortment of fresh fruits pieces and sweets skewers

- Base 200 items or 1,5 hours 300 €

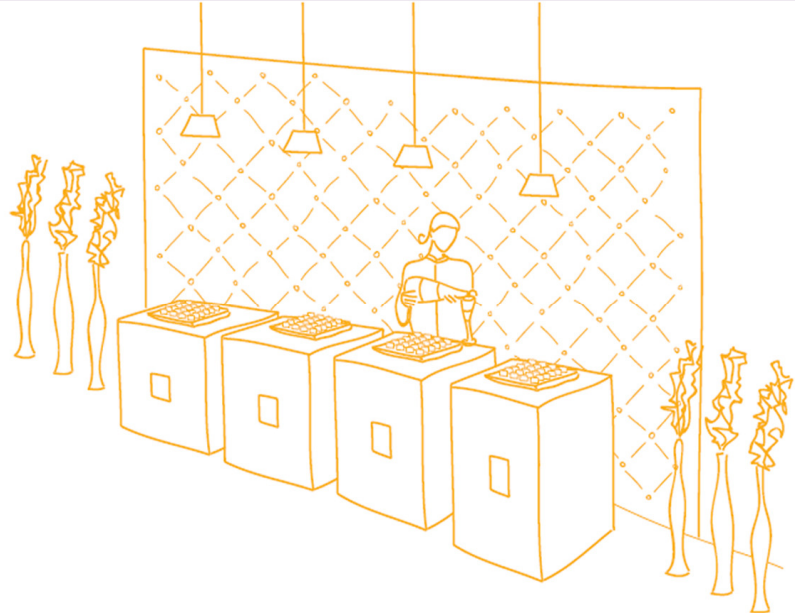
All those live cooking included staff and furniture
For other demand, please ask us for a proposal...

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A WHOLE TEAM AT YOUR SERVICE

STAND

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SYMPOSIUM

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Cocktail party, coffee break, business lunch: La Fayette Réceptions conceive events in the measure of your envy and your needs. Completely in your listening, a dedicated councillor brings you of invaluable advice and assures the follow-up personalized for your event.

The taste of the exception

Propose culinary creations and outstanding atmospheres: such is the objective of La Fayette Réceptions, through her wide palette of services. If ideas of menus are proposed to you, to facilitate the decision-making, all the adaptations are possible.

We implement everything to allow you to organize events "à la carte", unique in their genre.

Of the coffee break, in the lunch sideboard, by way of the cocktail cocktail party and the gala dinner, all our services can be elaborated to measure, according to your needs and your preferences.

A total customization

That you have or not an idea specifies of your event, councillors La Fayette Réceptions accompany you with the conception in the realization of your project

By means of all the logistic and technical team, they stage your event in greatest detail, in agreement with your sharpest requirements. Taking into account your budgetary constraints, councillors La Fayette Réception imagine solutions allowing to reconcile excellence and control of the costs.

Vegetarian, kosher meal or without salt, particular theme, decoration in the colors of your company ... Whatever is the specificity of your request, our teams adapt themselves to it with flexibility and brilliance.

In our laboratory of production of 2 000 m², on the site of the Palais des Congrès, the La Fayette Réceptions Chief so realize the most original compositions.

You breathe the soul of the event. We give him life, by training him for your image.

A customized accompaniment

Having listened to and taken you for a long time note of your priorities, a unique professional interlocutor specialized in catering, dedicates his know-how to the perfect success of your event.

He works in close collaboration with you and follows every stage of your project.



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