



Listed caterers



AUTANT RÊVER

Excellence at the service of your events.

A family-owned company founded in 2008, we put our know-how and experience at the service of your events, with authenticity and passion. Because a unique moment deserves a top-notch experience, we offer the perfect balance between high standards, quality, and cost management. Our in-depth knowledge of the venue, combined with attentive listening, allows us to create tailor-made events without compromising on the quality of products or your budget.

Turn your event into a dream come true.

Thierry CEALIC

06 10 08 05 47

autantrever@autantrever.org

autantreverreceptions.com

BELTOISE ET CLAMENS

Creator of unique, tailor-made experiences.

Our family-run, intergenerational company is generous and committed, offering a variety of flavors to satisfy every craving. Experts in wood-fired cooking, from our famous côte de bœuf to vegetable or fruit skewers, there's something for every taste.

Worried about running out of food? With our all-you-can-eat buffet options, your guests will leave your event completely satisfied!

With several thousand decorative items for our buffets, we know how to create an event that truly reflects your style.

Michel et Sandrine BELTOISE

01 48 92 94 50 – 06 84 31 11 13

contact@beltoise-clamens.com

beltoise-clamens.com

BUTARD ENESCOT

Every work of art is unique. Your project is too.

A creator of events and a culinary art house since 1972, Butard Enescot embodies the excellence and precision of the Butard Paris Group. The taste artisans at Butard Enescot aim to surprise you with their creations, while remaining attentive to your well-being through collaboration with our naturopath, and applying CSR practices in line with the Group's values.

Mélanie DEL MONTE

06 10 96 56 26

m.delmonte@groupe-butard.com

butard-enescot.com



DALLOYAU

A house of expertise since 1682.

Dalloyau is a historic house renowned for its mastery in pastry and event catering. It is particularly famous for creating the Opéra cake. Celebrated for its artisanal know-how, Dalloyau today embodies French gastronomy, highlighting seasonal products.

Jean-Baptiste MIALLET

06 71 15 25 72

jb.miallet@dalloyau.fr

dalloyau.fr

FLEUR DE METS

Naturally responsible.

Fleur de Mets is the signature of freshness and creativity that turns your events into remarkable moments, full of meaning, common sense, creativity, and surprise, where nature and sincerity are key elements that reinvent the codes of traditional entertaining.

Today, as a Purpose-Driven Company, Fleur de Mets demonstrates daily its commitment to designing events with a positive impact, combining responsibility, gastronomic expertise, and the very best of the art of living.

Isabelle GROGNET

01 40 12 75 75 – 06 68 51 39 92

i.grognet@fleurdemets.com

fleurdemets.com

GRAND CHEMIN

Experience a unique culinary journey.

Focused on culinary innovation, we create trendy concepts and craft memorable events that reflect our values of conviviality, authenticity, and commitment to a sustainable future.

Darius CHARGARI

06 03 67 35 30

dariuschargari@grandchemin.fr

grandchemintraiteur.fr

MAISON LENÔTRE

Craftsmen creating emotions.

For over 60 years, Maison Lenôtre has elevated every event with unique expertise, combining exceptional gastronomy, the mastery of France's Best Craftsmen, and refined service. From corporate receptions and cocktails to conventions and product launches, Lenôtre designs bespoke, elegant, and inspired experiences.

From the generous spirit of a food court to the graphic elegance of a temporary creation, our Chefs play with the codes of scenography and gastronomy to craft truly unique moments.

Committed to responsible event planning, Maison Lenôtre also incorporates sustainable practices to reduce its environmental impact. With Lenôtre, every celebration becomes an unforgettable experience, blending joy and refinement to reflect your vision.

Audrey ROSICHINI

06 20 09 19 26

audrey.rosichini@lenotre.fr

lenotre.com

POTEL ET CHABOT

Creating memorable experiences to evoke great emotions is an art in itself.

A luxury brand that embodies French gastronomy, unmatched technical mastery, and the perfect harmony between cuisine and performance. Classic French dishes are reimaged and modernized. Service is choreographed with virtuosity, yet knows how to discreetly fade into the background. Tableware elevates each dish, and the setting transforms every dinner into a true spectacle.

Mathilde SADELER

01 53 23 16 39 – 07 84 08 20 56

mathilde.sadeler@poteletchabot.fr

poteletchabot.com



PARFUMS ET SAVEURS

20 years of passion dedicated to taste and elegance.

Parfums & Saveurs offers refined catering services designed for all your professional and private events. Breakfasts, brunches, cocktails, lunches, dinners, or boxed meals—each service combines flavor, elegance, and seamless organization. What sets us apart? A constant commitment to excellence, an extraordinary attention to detail, and a unique ability to adapt to your desires. At Parfums & Saveurs, every project becomes a bespoke expression, brought to life by passionate, attentive, and responsive teams.

Aznive ALVAREZ

01 56 20 14 99 – 06 13 98 37 13

aznive@parfumsetsaveurs.fr

parfumsetsaveurs.fr

RIEM BECKER

Gastronomic craftsmanship.

For over 100 years, Riem Becker has elevated French gastronomy through bespoke events, combining culinary expertise, elegance, and flawless logistics.

Each event becomes a unique experience, driven by seasonal products and bold creations. From scenography to table setting, everything is designed in harmony with your vision. Cocktail receptions, seated dinners, or buffets, Riem Becker supports you with creativity and exacting standards.

Vanessa BLONDE

06 80 05 97 12

vanessa.blonde@riembecker.fr

grouperiembecker.com

SAINT CLAIR

Crafting an exceptional experience.

A premium brand that is simple yet bold, open to international influences, and adept at playing with conventions to elevate the product. Refined and clever recipes. A festive and relaxed atmosphere, where everything remains impeccable. Attentive service and teams that truly listen.

Pascale MOREAU

01 55 39 90 36 – 06 60 36 93 60

pascale.moreau@saintclair.com

saintclair.com

Note : For any caterer not listed here, a fee of €5 (excl. VAT) per guest will apply.



Listed suppliers



FAIRGROUND DESSERTS AND CONFECTIONS

MARIUS ET LULU

Angélique et Philippe

01 43 96 50 77 - 06 88 84 07 94

mariusetlulu@wanadoo.fr

SOUND · LIGHTING · VIDEO

NOVELTY

Sylvain BOULEAU

01 64 86 12 23 - 06 47 94 75 75

s.bouleau@novelty.fr

MATCH EVENT

Maxime FORMONT

01 30 16 36 36 - 06 80 15 82 88

m.formont@matchevent.fr

TECHNIQUE FACTORY

Stephan MARLÉ

01 77 99 99 37 - 06 19 57 02 70

stephan@technique-factory.com

PHOTOGRAPHERS

E.BEGOUEN

Etienne BEGOUEN

01 47 97 40 81 - 06 09 49 59 00

begouenetienne@gmail.com

DISC JOCKEY

PRÉSDENCE AUDIO

Frédéric BILLETTE

09 67 33 05 12 - 06 11 72 95 55

fbillette@presenceaudio.fr

FRÉQUENCE FÊTES

Gilles THEVENET

01 60 61 00 73 - 06 83 17 05 76

frequencefetes.gilles@gmail.com

ONLINE REGISTRATION · TICKETING · ACCESS CONTROL

AGORA EVENT by AVANTI TECHNOLOGIES

Julien PROST

01 53 33 06 50 - 06 99 19 70 60

jprost@avanti-technologies.com