



## 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](mailto:autantrever@autantrever.org)

[autantreverreceptions.com](http://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](mailto:contact@beltoise-clamens.com)

[beltoise-clamens.com](http://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](mailto:m.delmonte@groupe-butard.com)

[butard-enescot.com](http://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](mailto:jb.miallet@dalloyau.fr)

[dalloyau.fr](http://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](mailto:i.grognet@fleurdemets.com)

[fleurdemets.com](http://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](mailto:dariuschargari@grandchemin.fr)

[grandchemintraiteur.fr](http://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](mailto:audrey.rosichini@lenotre.fr)

[lenotre.com](http://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](mailto:mathilde.sadeler@poteletchabot.fr)

[poteletchabot.com](http://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](http://parfumsetsaveurs.fr)

## 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.

### Nadège Rolin

06 33 59 61 35

contactlieux@saintclair.com

[saintclair.com](http://saintclair.com)

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

## Faiground desserts and confections

### MARIUS ET LULU

Angélique et Philippe

01 43 96 50 77 - 06 88 84 07 94

[mariusetlulu@wanadoo.fr](mailto:mariusetlulu@wanadoo.fr)

## A responsible event

For a more responsible event, you can ask your caterer to provide:

- Vegetarian options
- Seasonal products
- Locally sourced products
- Appropriate portion sizes
- The implementation of a food donation collection system





# Listed suppliers



## SOUND · LIGHTING · VIDEO

### NOVELTY

**Sylvain BOULEAU**

01 64 86 12 23 - 06 47 94 75 75

s.bouleau@novelty.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

## PHOTO BOOTH

### WILD STORIES

<https://www.wildstories.fr/>

07 66 85 27 40

manon@wildstories.fr

### TA BOBINE

<https://tabobine.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