

Catering by  
**e**ventys  
high quality services





# Did you know that Lyon was the gastronomic capital of France?

Come and discover our regional specialties!

Our world-famous Lyon chefs concoct exquisite, original dishes to delight your taste buds using the very best local produce.

Our exceptional catering aims to provide you with a unique gourmet meal experience.

Our services are a byword for excellence.

The EVENTYS team is there to serve you 24 hours a day, 7 days a week.

We are based at the 5 airports in the Rhône-Alpes Region and deliver your meals directly to your plane.

- Lyon Bron LFLY
- Lyon Saint Exupéry LFL
- St Etienne de Bouthéon LFMH
- Grenoble Saint Géoires LFLS
- Chambéry le Bourget du Lac LFLB

If your flight is diverted to a different airport due to bad weather, we will deliver there with no extra charge.

Enjoy your meal and bon voyage!



# VIP French Breakfast

## Continental breakfast

Individual and bite-size pastries: apple turnover, raisin Danish, plain and chocolate croissant, brioche roll  
Bagels  
Scotch pancakes  
Rice or corn cakes  
Rolls  
Porridge  
Baguette  
Breakfast cereal  
Butter portion  
Mini preserves and honey  
Fresh fruit salad

## Hot breakfast

Plain, herb or cheese omelette  
Scrambled eggs  
Grilled bacon  
Grilled tomatoes  
Grilled mushrooms  
Sausages  
Hard-boiled eggs  
Plain or filled pancakes  
Waffles

## Breakfast extras

Fromage frais topped with red fruit coulis  
Cold cut platter  
Hot chocolate  
Peanut butter  
Freshly squeezed orange juice

Individual and bite size pastries





WELCOME TO  
YOUR HOME  
FROM  
HOME!



## Hot/cold meal trays\*

Appetizer: canapé, verrine etc.

Starter

Hot or cold main course

Bread roll

Single cheese or cheese portions

Dessert

\*Ask for our full array of meal and breakfast trays ranging from €15 to €67  
VIP Tray or Crew Tray



*Globe & Cecil Hôtel*  
**HÔTEL DE CHARME**  
*50 m from Place Bellecour - Lyon*

*60 rooms, all different - 1 meeting room*

21 rue Gasparin - 69002 Lyon - Tél. : +33 (0)4 78 42 58 95  
accueil@globetcecilhotel.com  
[www.globetcecilhotel.com](http://www.globetcecilhotel.com)

# Meals on the go

## VIP Canapés

Foie gras, salmon, cold cuts, crayfish, pan-bagnat (tuna and egg roll) etc.

## Mini VIP sandwiches

Foie gras, salmon, cold cuts, crayfish, pan-bagnat (tuna and egg roll) etc.

## Cold cut platter

Rosette sausage, home-made pâté, raw ham, cooked ham, mini pork pie etc.

## Cold meat platter

Beef, veal, pork, turkey, chicken

## Cold fish platter

Salmon, prawns, sea bass, scallops, rock lobster medallion, sea bream, lobster etc.

## Club sandwiches

Smoked salmon, egg and tomato, Gruyere cheese, cooked ham etc.

## Gourmet sandwiches

Cheese, salad, crayfish, salmon, raw ham, grilled chicken etc.

## Baguettes Sandwiches

Salmon, ham, ham and Gruyere cheese, beef, chicken, rosette sausage etc.

## Open Sandwiches

Egg mayonnaise, tuna, cooked ham, Gruyere cheese, foie gras and fig, salmon and lemon, etc.

## Cheese platter

Saint-Marcellin, Picodon goat's cheese, Bleu des Causses, Gruyere, brie, Savoy hard cheese etc.

## Skewers (hot)

Mini scallop skewers, mini satay chicken skewers, mini duck skewers with figs

## Hot snacks

Mini quiches, mini pizzas, savoury petit fours, panini sandwiches etc.





## Starters\*

Fresh salmon on a bed of salad leaves

Half cooked foie gras terrine, verrine of fig chutney, melba toast

Platter of Lyon cold cuts, rosette sausage, raw ham, pork pie, cooked ham, butter, gherkins

Prawn and avocado cocktail

Beetroot mousse with vegetable tartare

\*All our starters are attractively presented on a plate

Beetroot mousse with  
vegetable tartare



## Salads\*

Crudites: vegetable sticks with dips

Caesar salad: grilled chicken or prawns

Niçoise salad

Tomatoes, mozzarella and basil

Lentil salad with cervelat or smoked salmon

Greek salad

Gourmet salads: foie gras, smoked duck breast, green salad

Caprese salad: cherry tomatoes, mozzarella balls, olives and basil

Rocket, parmesan and prawns

Scallop and lobster salad with balsamic vinegar

Camargue salad: rice, cucumber, peppers, tomatoes, black olives, capers

\*All our starters are attractively presented on a plate with salad dressing and seasoning served separately.



Heart smoked salmon

## Chef's specials\*

Beef carpaccio with olive oil and parmesan

Scallop carpaccio with lemon and balsamic vinegar

Salmon carpaccio

Salmon tartare

Scallop tartare with balsamic vinegar on a bed of salad leaves

Smoked salmon platter with melba toast, lemon and butter

Fish platter: herring, red mullet, cod, sea bass, sea bream etc.

Shellfish platter: oyster, crab, whelks, spider crab, prawns etc.

\*All our starters are attractively presented on a plate with dressing and seasoning served separately.





Roast rack of lamb  
with thyme gravy

## Meat\*

Roast rack of lamb with thyme gravy

Noisette of lamb with gravy

Braised lamb shank with gravy

Grilled beef tenderloin with foie gras

Steak Rossini

Beef Stroganoff

Breast of duck with green pepper sauce

Chicken supreme with a cream sauce

Chicken breast: grilled, satay, steamed or fried

Veal steak with cream and morel mushrooms

\*Sauces available on request



# Fish

Grilled salmon steak with a creamy fish sauce

Poached salmon steak with a herby lemon sauce

Grilled sea bass steak with champagne sauce

Monkfish with Americaine sauce

Griddled red mullet with cold ratatouille

Monkfish and scallop skewer, vanilla sauce

Grilled half rock lobster tail with crayfish sauce

Half a grilled lobster with lobster sauce

Griddled red mullet  
with cold ratatouille



## Sides

Asparagus, Chinese fried rice, rice, pasta, potato gratin, steamed vegetables, roast potatoes, boiled potatoes, sautéed potatoes, chips, truffle or morel mushroom risotto, asparagus risotto, vegetable risotto, green beans, grilled vegetables, dauphinoise potatoes, mashed potatoes, shallot flan.

## Soups

Minestrone

Cream of asparagus

Chicken and pasta

Pumpkin

Lentil



Hot Sausage  
with truffle boiled  
potatoes and  
butter

## Regional specialities\*

Pike dumpling with morel mushrooms and crayfish sauce

Hot chicken liver mousse with a chicken dumpling in a green olive and mushroom sauce

Frogs' legs

Hot sausage with truffle, boiled potatoes and butter

Calf's head

Beef Bourguignon

Lamb stew

Coq au vin

Snails with butter and parsley

\*48 hours' notice required.  
Minimum 4 servings





Pike dumpling with morel mushrooms and crayfish sauce

## Cupcakes



## American dishes

Bagel: roast beef, chicken, salmon etc.

Home-made cheeseburger

Hot dog

Nuggets and chicken wings

French fries

Cheesecake: New York, white chocolate, raspberry, speculoos, passion fruit etc.

Cupcakes (order quantity: 4)

Mini cupcakes (order quantity: 10)

## Exotic dishes

Lebanese mezze

Sauces: tzatziki, guacamole, green and black olive tapenade, hummus, taramasalata

Chinese spring rolls

Vietnamese spring rolls (individual and bite-size): prawns, chicken, crab etc.

Home-made samosas

Oriental salad: Chinese noodles, curried king prawns, shiitake mushrooms, vegetables



# Italian dishes

Pizzas

Truffle ravioli

Spinach and ricotta ravioli

Foie gras ravioli

Veal milanese

Lasagna bolognese

Spaghetti/pasta bolognese, arabiatta or carbonara

Cannelloni with green olive and mushroom sauce

Antipasti

Italian salad: mozzarella balls, melon balls, tomatoes (spring/summer)



# Sushis, Sashimis, Makis

## Sushis

Tuna, salmon, prawns, sea bream, salmon roe etc.

## Sashimis

Tuna, salmon, prawns, sea bream etc.

## Makis

Makis and Californian Rolls

All our platters come with wasabi sauce, soy sauce and ginger.

## Other dishes

Miso soup  
Spicy wakame  
Edamame beans  
Cabbage salad  
Breaded prawns  
Breaded chicken

# Breads and cakes

## Breads

Olive bread, walnut bread, raisin bread etc.  
Wholemeal bread, brown bread, granary bread, rye bread

Assortment of pastries (individual and bite-size):  
plain and chocolate croissants, chocolate brioches, apple turnovers, brioche rolls, raisin Danish pastries

## Sweet petit fours

Lemont tart, chocolate cake, strawberry tart, raspbeberry tart, rum baba...

## Individual cakes and sweets

Lemon tart, mille-feuille, tiramisu, crème brûlée, chocolate gateau, strawberry tart, raspberry tart, cheesecake, rum baba, vanilla or chocolate éclairs, panna cotta etc.

Birthday cakes available on order



ginko-photo.com

Citrus charlotte cake  
« summer period »

# Lyon specialities

## Le Mont d'Or

Nutty dacquoise biscuit, praline puff pastry, thin milk chocolate leaves, milk chocolate ganache and mousse

## Le Sinjita

Vanilla cream, raspberries, raspberry jelly, soft almonds biscuit

## Le Top Coat

Light apricot mousse, pistachio supreme and apricot jelly on top of a Madeleine biscuit

## Le Gloss

Lemon soufflé on top of a shortbread biscuit, vanilla truffle, Morello cherries, raspberry coulis

## La Véritable Tarte à la Praline

Extra thin pastry, cream and red sugared crushed almonds



# Fruit

Pineapple filled with fresh fruit

Watermelon filled with fresh fruit *(only from April to October)*

Fresh sliced fruit platter

Mango or sliced pineapple platter *(according to availability)*

White or plain chocolate dipped strawberries *(from November to March)*

Red fruit basket

Tropical fruit basket

Seasonal fruit basket

Fruit on a stick *(5 to 15 cm)*

Fresh-fruit salad

Sliced orange

Sliced lemon

**We can also supply fruit in containers:** blueberries, raspberries, strawberries, blackberries, cherries, grapes, plums, figs, redcurrants etc.





# PETROSSIAN

FONDÉ À PARIS EN 1920



CAVIAR - SAUMON FUMÉ - ŒUFS DE POISSONS  
FOIE GRAS - TRUFFES - CHOCOLAT - VODKA

PARIS - LYON - NICE AEROPORT - NEW YORK - LOS ANGELES - LAS VEGAS - DUBAÏ - BRUXELLES

[www.petrossian.fr](http://www.petrossian.fr)

## Delicatessen specialities

We purchase a selection of the highest quality produce from Lyon's top delicatessens especially for you.

Home-made cookies

Jellied fruits

Haagen-Dazs ice-cream (15 cl)

Breadsticks

Parmesan / Bruschetta

Tea / Coffee / Herbal tea

Caviar garnish (onions, capers, parsley, egg white and yolk, blinis)

Macaroons

Crackers

Box of chocolates

Plain or fruit yoghurts

Mozzarella di buffala

Butter portions

Jar of half cooked foie gras with truffle from Petrossian

Heart of smoked salmon from Petrossian

Petrossian caviar  
Royal Beluga, Oscietra etc.

Bouquet garni (mint, basil, parsley, chives, rosemary, dill, coriander etc.)



## In-flight service

Foreign and French newspapers and magazines

Newspapers printing services **NEW!**

Cabin accessories for the crew:  
(box of tissues, kitchen roll, powdered latex chef's gloves, wet wipes, aluminium foil, freezer bags, table mats, toilet paper, Clingfilm etc.)

Keep-cold bag

Aluminium container

Thermos flask

Linen

Dry cleaning and laundry  
(folded or on coat hangers)

Washing up

Nespresso capsules

Flower arrangements

Menu printing

Children's toys

Ice cubes or crushed ice

Purchase of video games or DVDs

Children's comics

Pet food

“Just ask us for whatever you want”



## Private concierge services

Personal shopper

Luxury vehicle rental

Interpreter

Executive protection

Purchase of crockery and china

VIP packages for sporting and cultural events

Car washing

# Terms and conditions of sale

If there is no special written agreement between the customer and EVENTYS, only the general conditions are applied to any other contract rules.

## Catering order:

EVENTYS will produce meals as per VIP menu. The choice of dishes and services is not limited to those offered on the VIP menu.

Eventys world happily adapt to your requests and provide a personalized service. In particular, at the customer's request.

All orders must obligatorily be confirmed in writing (fax, e mail, sms) by EVENTYS.

EVENTYS reserve the right to modify the composition of its services due to uncertainties which may affect the supply of products or by virtue of the principal of precaution.

Concerning the presence of additives and allergens, especially the presence of gluten, lactose, eggs, fish, seafood, nuts peanuts.... However EVENTYS cannot guarantee that any items are free from traces of additives or allergens.

## Prices:

Please contact us directly for a quote.

Prices do not include VAT (Value Added Tax).

All prices are without any taxes, all the prices are subject to an airport fee, which are not included in the prices.

Delivery charge: Depend the airport.

## Taxes free payments:

Any aircraft operator with flights landing in France can benefit from tax free payments under the condition that more than 80% of its activities take place outside the French territory. If a tax free transaction is required, the aircraft operator or its representative must provide EVENTYS with a valid AOC (Aircraft operator Certificate) and open an account. In any other case, the aircraft operator or its representative will be subject to local taxation.

## Methods of payment:

Invoices may be paid at the Handling (depend the airport). Or directly to EVENTYS by cash or credit card. We accept bank transfer provided before the departure time.

## Late payments:

The company reserves itself the right to charge interest on any unpaid amount at a rate of 50% more than the official French bank interest rate. In addition all costs relating to the recovery of the debt will be charged in full. Furthermore, if a payment is overdue, EVENTYS reserves itself the right to

suspend, without further notice, all the current orders as any client in debt to the company.

## Cancellation:

In case of total or partial cancellation of the order for whatever reason, a cancellation charge will be applied:

Cancellation more than 12 hours prior the delivery: no cancellation charge will be applied.

Cancellation less than 12 hours prior the delivery: a partial or total cancellation fee will be applied, depending on the order.

The special feature of EVENTYS is that we use Lyon's know-how. EVENTYS does not use just one caterer but several, that's why we can do our best to satisfy you.

## Delivery delays – Claims:

EVENTYS will not be held responsible for any delay due to any reason beyond the company's control such as, for example, official traffic restrictions, breakdowns, traffic jams, accidents, poor weather conditions, strikes, war, etc. Any claims or complaint relating to an invoice must be made in writing within eight days of the invoice date.

## Force majeure:

The EVENTYS company will not be under any liability whatsoever for non-performance or suspension of its obligation, in whole or in part, as a result, directly or indirectly, of any strike, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government act or regulation, or any other cause (whether or not of a like nature) beyond the company's control. In the event of cancellation by EVENTYS, any sum that may have already been paid by the customer will be refunded.

## Arbitration:

In the case of any objection, the "Commercial Court of Lyon" will be used for arbitration.

## Quality of services:

The customer is authorized to check the quality of food and hygiene procedure by visiting us without any notice provided in advance

All food is prepared and stored in accordance with HACCP (French Hygiene and sanitation and regulations).

# Special thanks

Dear Team ,

I would like to thank the entire Team for the excellent job everyone is doing !

The quality and presentation of each item is just fantastic! From the beautiful flowers, the best sandwiches in the world, the fantastic desserts, the wonderful fresh meat, the freshest vegetables and crudites, and everything else in between, to the perfect packing and punctual and friendly delivery, and the fact that nothing is ever missing surely makes you by far the best catering in the world!

- Bahadourian: world Items
- C.Perraud Fleurs
- Ciao-Ciao
- Boulangerie du Harle
- Maison Giraudet
- Hotel Globe et Cecile
- Hôtel Kyriad Lyon-Est
- Restaurant L'Assiette
- Au petit Jardin
- My Cupe Cake
- Maison Cellerier
- Maison Vessière
- Maison Petrossian
- Nikko
- U'Bagels
- Chocolaterie et patisseries Seve
- Fruizy

Catering order must be sent 24 hours prior departure.



To make a reservation,  
please contact



Aéroport de Lyon Bron  
69500 BRON  
Tel : +33 (0) 426 03 05 50  
Fax : +33 (0) 426 03 05 54  
Web : [www.eventys.fr](http://www.eventys.fr)  
E-mail : [contact@eventys.fr](mailto:contact@eventys.fr)

24/24h – 7/7

Catering order must be sent 24 hours  
prior departure

LYON SAINT EXUPERY - LYON BRON  
GRENOBLE - CHAMBERY - SAINT ETIENNE