



2025

## WELCOME TO EVENTYS

INFLIGHT DINING SINCE 2007

With a presence in nine distinguished airports around Lyon, including Lyon-Bron, Saint Exupéry, Grenoble, Chambéry, Saint-Étienne, Valence, Dijon, Clermont-Ferrand, and Annecy, we invite you to indulge in a culinary experience that mirrors the sophistication of your journey.



At Eventys, we understand that every flight is a unique voyage, deserving of a bespoke dining encounter. Our meticulously crafted menu is a testament to our passion for presenting gastronomic marvels that mirror the sophistication and discerning taste of our distinguished clientele. Whether you are soaring into the Alps, cruising over the vineyards of Burgundy, or embarking on a business venture, our culinary offerings are designed to complement every moment of your journey.

As you explore our menu, you will discover a harmonious blend of classic elegance and contemporary flair. Whether your palate craves the refinement of haute cuisine, the boldness of international flavors, or a curated selection of wellness-inspired options, our menu reflects a commitment to catering to the diverse tastes and dietary preferences of our esteemed passengers.

Embark on a journey where the sky is not the limit; it is the beginning of an unparalleled culinary experience. At Eventys, we invite you to savor the extraordinary, embrace the exceptional, and make every moment aloft a celebration of refined taste. Welcome aboard, where luxury meets the clouds, and gastronomy soars to new altitudes.

Cordialement / Best regards / С уважением / التحيات أطيّب مع / 此致敬意

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# SANDWICHES & CANAPES

## SANDWICHES & CANAPES

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### OPEN SANDWICHES

(served on a slice of artisanal bread)

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Smoked salmon and Cream cheese

Parma ham with Sundried tomatoes

Foie gras and Chutney

Truffled ham and olive oil

Tomato, Basil and Mozzarella

Veggie and hummus

Gourmet (*crispy bread roll*)

Triangle Club

(*white or cereal crustless bread, 2 triangles of three thicknesses*)

Triangle Mini Club (*white or cereal crustless bread*)

Mini VIP Finger Sandwiches

(*in a mini poppy seed bread bun*)

Wraps (*2 pieces*)

1/2 Baguette

(*Classic French Baguette with your choice of fillings*)

*Suggestions : Parma ham & Tomatoes / Smoked salmon / Roasted vegetables / Roast beef / Mozzarella & tomatoes / Ham & Cheese / Tuna Chicken / Avocado / Turkey with vegetables.*

### CANAPES

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*Suggestions : Foie gras - Smoked salmon with lemon - Cold cuts - Prawns - Tuna - Cherry tomato and buffalo cheese - Quail eggs - Asparagus - Smoked duck - Smoked salmon heart and espelette pepper*

Mini Skewers : *Prawns - Salmon - Chicken - Vegetable*

Croissant stuffed with ham and cheese

Hot Canapes

Mini Pizza and Mini quiche

### HOT SNACKS

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Gluten free and Lactose free on request.

A top-down view of a rustic sharing platter on a dark wooden surface. The platter is filled with an assortment of items: several slices of rustic, seed-studded bread; a wedge of hard cheese; a slice of soft cheese; a piece of cured meat; a cluster of green grapes; a strawberry; a radish; a fig; a small bowl of dark jam; a piece of chocolate; a bunch of raspberries; a cluster of blackberries; a bunch of yellow cherry tomatoes; a bunch of green olives; a bunch of walnuts; and a bunch of almonds. The text "SHARING PLATTERS" is overlaid in the center in a white serif font, enclosed in a thin white rectangular border.

## SHARING PLATTERS

## SHARING PLATTERS

(price for 1 portion)

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### CHEESE PLATTER

*Selection of artisanal cheese from France served with dry fruits & nuts.*

### LYON COLD CUTS

*Rosette sausage, ham, Bresaola and duck breast served with pickles and olives.*

### COLD MEAT PLATTER

*Beef, veal, pork, turkey, chicken served with artichokes, sundried tomatoes and gherkins.*

### SMOKED SALMON PLATTER

*Platter of thinly sliced salmon with lemon, toast or blinis, and butter.*

### COLD FISH PLATTER

*Selection of smoked and cooked fish, scallops, prawns served with lemon wedge and cocktail sauce.*

### HEART OF SALMON DISPLAY

*Thinly sliced premium cut of smoked salmon, served with blinis, sourcream and lemon wedges.*

### SEAFOOD PLATTER (for two)

*Oysters, crab, whelks, spider crab, prawns, clams, and lobster served with lemon and balsamic onion sauce.*

*(Served on a polystyrene tray covered by ice)*

### ANTIPASTI PLATTER

*Parma ham, bresaola, coppola, marinated vegetables, gressins sticks, and olives.*

### VEGETABLE CRUDITES & DIPS

*Red and yellow bell peppers, cucumber, radish, carrots, celery, endive, cherry tomatoes.*

### FOIE GRAS DISPLAY

*Foie gras, and fruit chutney, served with triangular crustless mini toasts.*



## SOUPS

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CREAM OF ASPARAGUS

MUSHROOM SOUP : *Mushroom of the season*

PEAS AND GRILLED BACON SOUP

FISH SOUP with GARNISH

CARROT SOUP with COCONUT AND SPICES

CHICKEN & PASTA SOUP

PUMPKIN SOUP

LENTIL SOUP



# SALADS

## SALADS

---

BUFFALA MOZZARELLA SALAD *with pesto sauce*

CAESAR SALAD *with Chicken or Prawns*

NICOISE SALAD

FRENCH LENTIL SALAD *with Salmon or Sausage*

GOAT WALNUTS SALAD AND HONEY SAUCE

PEREGOURDINE SALAD *Foie gras and Smoked duck*

LOBSTER SALAD

THAI SALAD *with Beef or Prawns*

COBB SALAD

POKE BOWL SALAD *Salmon, Tuna or Vegan*

MIXED SALAD

cherry tomatoes, red and yellow peppers, cucumber, avocado, onions

SIMPLE GREEN SALAD with cherry tomatoes

\*All salads sauces are served on the side

Gluten free and Lactose free on request.



## CHEF's SPECIALS

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### BEEF CARPACCIO

(Truffle and parmesan cheese or candied tomatoes, olives, rucola and parmesan cheese) with choice of pesto or balsamic sauce served on the side.

### CARPACCIO DE SAINT JACQUES

with a lemon sauce on the side

### RATATOUILLE AND BURRATA CHEESE

### TARTARE (Salmon or Scallops)

### CAVIAR full SERVICE

OSCIETRE, BELUGA, BAERI

Garnish : Onions, capers, parsley, eggs, and blinis

Gluten free and Lactose free on request.

A close-up, low-key photograph of a roasted rack of lamb. The lamb is golden-brown and glistening, with a long, clean bone protruding from the top. It is nestled in a dark, rustic cast-iron skillet, surrounded by fresh green rosemary sprigs. The skillet sits on a piece of rough, dark wood. The background is dark and out of focus, with some warm, bokeh light spots. A white rectangular box with the word "MEAT" in black serif font is centered over the lamb.

MEAT

## MEAT

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ROAST RACK OF LAMB WITH THYME GRAVY

CHATEAUBRIAND BEEF FILET ROSSINI STYLE

BEEF STROGANOFF

GRILLED VEAL CUTTLETS WITH PORCINI SAUCE

VEAL GRENADIN WITH MUSTARD SAUCE

POULTRY WITH MOREL SAUCE

POULTRY STUFFED WITH VEGETABLES

DUCK CONFIT

DUCK BREAST WITH GREEN PEPPER SAUCE

(Sauces are served on the side )



**FISH & SEAFOOD**

## FISH & SEAFOOD

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GRILLED SALMON *With Herby lemon sauce*

GRILLED SEABASS *With champagne sauce*

GRILLED TURBOT with WILD MUSHROOM *and crumbled hazelnut, Cream sauce*

GRILLED HALF LOBSTER TAIL *With catfish sauce*

GRILLED DORADO *With porcini sauce*

COD FILLET *With virgin sauce*

MISO GLAZED COD





SIDES

## SIDES

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RICE (*white, brown, steamed, saffron, jasmine, truffle*)

VEGETABLES (*steamed, roasted, sauteed or grilled*)

POTATOES (*roasted, steamed or mashed*)

POTATOES GRATIN

PLAIN PASTA

CREAMY POLENTA

ASPARAGUS (*grilled or steamed*)

RISOTTO (*plain, vegetable, asparagus or lobster*)

TRUFFLE RISOTTO



**TRADITIONAL  
FRENCH FAMILY  
DISHES**  
(min 4 portions)

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BEEF BOURGUIGNON

VEAL BLANQUETTE (STEW)

COQ AU VIN

FROGS LEGS

SNAILS WITH GARLIC AND PARSLEY SAUCE

LAMB STEW

A top-down view of a white ceramic bowl filled with Italian gnocchi. The gnocchi are small, pill-shaped, and have a yellowish, slightly wrinkled texture. They are coated in a light-colored sauce and garnished with finely chopped green herbs. A single, large, dark brown walnut half is placed prominently in the center of the bowl. Shredded white cheese, likely Parmesan, is scattered over the gnocchi. Dark green leafy vegetables, possibly spinach or kale, are also visible, some of which are being lifted by a gold-colored fork on the left side of the bowl. The background is a plain, light-colored surface with some scattered crumbs.

# ITALIAN CORNER

## ITALIAN CORNER

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PENNE *Arrabiata, pesto or tomato basil*

BURRATA PASTA with TOMATO SAUCE

LINGUINI WITH LOBSTER *and lobster bisque*

BEEF LASAGNA

RAVIOLI *Truffle, ricotta and spinach or grilled vegetables*

VEAL MILANAISE

ITALIAN ANTIPASTI

SEAFOOD PASTA

GNOCCI *Tomato and Basil, Creamy truffle*

PIZZA *of your choice*



## JAPANESE CORNER

## JAPANESE CORNER

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SUSHI *(per piece)*

SASHIMI *(per piece)*

MAKI *(per piece)*

TAMAKI *(per piece)*

CALIFORNIA ROLLS *(per piece)*

MISO SOUP

SPICY WAKAME

EDAMAME

CABBAGE SALAD

PRAWN TEMPURA *(per piece)*

GYOZAS *(per piece)*

MOSHI ICE CREAM *(2 pieces)*

*All our savoury japanese dishes come with wasabi soy sauce, ginger and chopsticks.*

A child wearing a brown leather aviator hat and goggles is holding a wooden biplane against a clear blue sky. The child is wearing a blue denim shirt. The text "KIDS MENU" is overlaid on the image in a white serif font, enclosed in a dark rectangular box.

## KIDS MENU

## KIDS MENU

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### STARTERS

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POTATO or PASTA SALAD *with egg, ham or tuna*

MINI SANDWICHES *for kids with ham and cheese*

SMALL PIZZA

VEGETABLE SOUP with GRILLED KNACKI SAUSAGE  
*Pork /chicken/vegetarien*

### MAIN COURSES

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CHICKEN NUGGETS OR FISH FINGERS

MEAT BALLS AND TOMATO SAUCE

MACARONI AND CHEESE

FRENCH FRIES

### DESSERTS

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CREPES *(sugar, nutella, jam, mapple syrup),(2 Pieces)*

COOKIES, MUFFINS or BROWNIES

CHEESECAKE WITH BERRIES

FRUIT SMOOTHIE



# VEGAN & VEGETARIAN CORNER

## VEGAN & VEGETARIAN CORNER

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### STARTERS

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TOMATO & AVOCADO CAPRESE *basil sauce*

TOMATO SALAD HALLOUMI AND BASIL *virgin sauce*

AVALANCHE SALAD *semolina dry grape almond salad & pomegranate*

QUINOA SALAD with MARINATED VEGETABLE *lemon sauce*

### MAIN COURSES

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RICE NOODLES *with wok vegetables*

MUSHROOM RISOTTO

CURRY *with vegetables & coconut milk*

VEGE BURGER *with garnish of the day*

SAUTED NOODLE *with tofu, vegetables & peanuts*

### DESSERTS

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PANACOTTA *(vegan)*

CHIA PUDDING WITH SEASONAL FRUITS *(vegan)*

DESSERT of the day from our best pastry shop



©Bouillet

*Name of dessert: Lyon Tokyo tart*

## DESSERTS

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*high tea dessert cakes from*

### LYON TOKYO TART

*Shortbread, crispy almonds, cream,, red praline tile with creamy yuzu & grapefruit segments.*

### VANILLA PIE

*Cunchy shortbread dough flavoured with vanilla pods from Madagascar white chocolate ganache and vanilla mascarpone cream.*

### LE BLEUET

*Breton shortbread and a creamy cream cheese mousse covered with fresh blueberries.*

### ST HO!

*Choux pastry, shortcrust pastry, creamed caramel salted butter, custard pastry caramel, whipped cream with vanilla pods from Madagascar.*

### L'ARDECHOIS

*Chestnut mousse, chestnut namelaka, chestnut madeleine.*

### LE PARIS-BREST

*Choux pastry, hazelnut mousseline cream, hazelnut runny heart hazelnut nougatine.*

### LEMON TART

*Sweet pastry base, lemon confit, creamy and lemon cream meringue decoration (also available in strawberries / raspberries)*

### TARTE DULCEY PASSION

*Sweet pastry base, Duja hazelnuts, Madagascar vanilla passion cream & vanilla passion fruit jelly.*

### TIRAMISU

*Tiramisù mousse, coffee-soaked biscuit, dark chocolate shavings, pipette of coffee liqueur.*

### LE GLOSS

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

### SINJITA

*Madagascar vanilla cream, rapsberry ruby, soft almond biscuit and fresh raspberries*

## CLASSIC & FRUITS

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## CHOCOLATE

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### LE TAMARO

*Chocolate mousse, crispy chocolate pearls on a chocolate financier sphere cookie, chocolate sphere topped with passion fruit coulis.*

### LOUVRE 73%

*Vietnam dark chocolate mousse, crunchy almond praline feuillantine, almond dacquoise biscuit*

### SPLIT

*A thin Layer of chocolate reveals a dacquoise meringue with hazelnut chips, panfried bananas and passion fruit*

### ODEON 70%

*Dark chocolate mousse with Madagascar vanilla, chocolate biscuit, almond dacquoise biscuit.*

### CHOCOLATE TART

*Chocolate sweet pastry, 70% dark chocolate mousse, chocolate caramel, praline nibs, flourless biscuit.*

### TAMARO

*Chocolate mousse, crispy chocolate pearls on a chocolate financier biscuit. A crunchy chocolate ball on the cake, garnished with a passion fruit coulis.*

### MONT D'OR

*Hazelnut dacquoise biscuit, hazelnut praline Feuilletine, thin sheets of milk chocolate, ganache and milk chocolate mousse*

## GLUTEN FREE

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### LE S DE SEVE

*Soft macaroon with almonds, chocolate mousse*

### LE MYSTERE NOISETTE

*chesnut mousse and namelka spoon biscuit*

## TRADITIONAL FRENCH KITCHEN DESSERTS

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*Suggestion : Lemon tart, mille-feuille, strawberry tart, praline pie , rum baba, raspberry tart, Tiramisu, Panna cotta, Creme brulée served in a glass.*

### ICE CREAM or SORBET

### MACARONS (1 piece)

### SCONES *served with clotted cream and jam*

### COOKIES *(Gluten free is possible)*

### MUFFINS

### BIRTHDAY CAKE

Gluten free and Lactose free on request.



## FRUITS

FRESH SLICED FRUITS *Platter*

FRUIT BASKET

FRUIT SKEWERS *(1 piece)*

FRESH FRUITS SALAD *served in a glass*

DRIED FRUITS AND NUTS PLATTER

CHOCOLATE COVERED STRAWBERRIES *(seasonal)*



# BREAKFAST

# BREAKFAST

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## SET TRAYS

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### CONTINENTAL BREAKFAST

*Ham & cheese plate, fresh sliced fruit plate, breakfast pastry, yoghurt, small breads, jams, honey, butter, inox cutlery, and oshibori.*

### ENGLISH BREAKFAST

*Croissant, scrambled eggs with ham and cheese, fruit salad, fromage frais topped with berry coulis, bread roll, jams and honey, inox cutlery, and oshibori.*

### LIGHT BREAKFAST

*Chefs bircher muesli with berries served in a glass, toast with jam, seasonal sliced fruit.*

### BREAKFAST PASTRIES

*Croissant / Pain au chocolat / Danish pastries*

### MINI BREAKFAST PASTRIES

*Croissant / Pain au chocolat / Danish pastries*

## BAKERY

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SALMON BAGEL *with cream cheese*

AVOCADO TOAST

PANCAKES or CREPES *(set of 2pcs)*

WAFFLE *(1 piece)*

Assorted bread rolls , French baguette, sliced bread

## DAIRY

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YOGHURT *(fruit or plain)*

PROTEIN YOGHURT

GREEK YOGURTH WITH GRANOLA *(served in glass)*

PORRIDGE / OVERNIGHT OATS

BIRCHER MUESLI AND RED FRUITS

## HOT BREAKFAST

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SCRAMBELED EGGS

PLAIN OMELETTE

OMELETTE *(cheese, vegetable, bacon)*

CRISPY BACON

GRILLED SAUSAGE *(2 pieces)*

GRILLED TOMATOES

HARD BOILED EGGS

HASHBROWN

## JUICES

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FRESHLY SQUEEZED JUICE *0,5L or 1L*

SMOOTHIES *0,5L or 1L*

A still life composition of various sweets on a dark, textured surface. In the foreground, a round, light-brown cardboard container is filled with an assortment of candies, including several wrapped Carambar lemon-flavored candies (labeled 'Goût Citron' and 'Confiserie') and a variety of small, colorful, egg-shaped candies. Behind the container, a clear glass jar with a silver metal clasp is tipped over, spilling bright red, chunky candies. To the right, a pink ribbon is tied in a bow around the jar's handle. Scattered around the jar and container are several pastries: a large, golden-brown croissant topped with red fruit, a chocolate-glazed bun, and several other golden-brown, flaky pastries. The overall scene is a rich display of confectionery.

AN EXTRA TOUCH

## DELICATESSEN

GRISSINI STICKS

WATER CRACKERS

ASSORTED NUTS 200G

POP CORN *sweet or salty*

MILK regular - *low fat - lactose free 1L*

VEGAN Milk *soy - almond - oat - coconut 1L*

LUXURY BOX OF CHOCOLATES

CHOCOLATE BAR *Kit Kat - Mars - Snickers - M&Ms*

CANDIES HARIBO *or different brand on request*

PANETONE *Praline - Chocolat - Raisins*

JAM / Honey *mini*

BUTTER *Isiny mini*

GARNISH TRAY *(Herbs and Flowers)*

LEMON or LIME

NESPRESSO REGULAR *Box of 10 pods*

TEA or HERBAL TEA by Damman frère *(24 Tea bags)*

A close-up, high-angle shot of a clear, elegant wine glass filled with a vibrant red liquid, likely wine. The glass is tilted slightly, and the liquid inside is captured in a dynamic, swirling motion, creating a sense of movement and elegance. The background is a soft, out-of-focus gradient of light blue and grey, which makes the glass and the rich red color of the wine stand out. Overlaid on the center of the glass is a white rectangular box containing the word "DRINKS" in a bold, black, serif font.

**DRINKS**

## DRINKS

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### CHAMPAGNE

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Moët et Chandon *75 cl*  
Veuve Clicquot *75 cl*  
Ruinart brute *75 cl*  
Ruinart Blanc de Blanc *75 cl*  
Dom Pérignon *75 cl*

### SPIRIT

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Vodka Grey Goose *70 cl*  
Vodka CIROC *70 cl*  
Cognac Hennessy XO *70 cl*  
Rhum Don Papa *70 cl*  
Rhum Zacapa *70 cl*

### BEER

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Corona *33 cl*  
Heineken *33 cl*  
MontBlanc *Gluten Free 33cl*

### WINE

*on request*

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red / white / rosé

### SOFT

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Still water *33 cl, 50cl, 1l*  
Sparkling water *33 cl, 50cl, 1l*  
Coca Cola, Sprite, Ice tea, Orangina, Fanta on cans



# CONCIERGE SERVICES

## CONCIERGE SERVICES

(PRICES ON REQUEST)

INTERNATIONAL PRESS & MAGAZINES

MENU PRINTING SERVICE

DISHWASHING SERVICE

DRY CLEANING & LAUNDRY SERVICE

COLD STORAGE & HIGHLOADER *(in selected airports only)*

FLOWER ARRANGEMENTS

OShibori/ HOT TOWELS

ICE & DRY ICE SUPPLY

ICE COOLER & COOL BOX

CHILDREN ENTERTAINMENT PACKS *(coloring books, toys, puzzles, etc...)*

CABIN ACCESSORIES FOR THE CREW

*kitchen roll / aluminium foil roll / plastic film roll (cling film) / cutlery / flask / paper cup / ziploc bags s/m/l / garbage bags (in a roll) / box of disposable gloves / cleaning wipes / foil container s/m/l / microwave plastic container / etc...*

PET FOOD



eventys

Best wishes on your birthday Cayli  
from Netjets

Cayli  
NETJETS



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D'AFFAIRE, 69500 BRON

**HOWARD HOUSE**

[howardhouse.fr](http://howardhouse.fr)

# 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.

## CATERING MUST BE SEND AT OUR DEPARTMENT 24H BEFORE THE DELIVERY TIME.

All orders must obligatorily be confirmed in writing 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, the prices are subject to an airport fee, which is not included in the price.

Our delivery rates depend on the airport

## Waiting Fees:

In certain cases, at the client's request, due to technical delays or non-communication of information, delivery teams are obliged to remain at the client's full disposal and cannot be assigned to other tasks. Fees for waiting and the provision of personnel will then be billed at the hourly rate in force for these services at the time of delivery.

## 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 in Euro currency. We accept bank transfer provided before the departure time. We do not accept American Express.

## 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 the case of total or partial cancellation of an order, for whatever reason (including a departure cancelled due to non-loading of

kerosene), all-inclusive penalties, both final and irrevocable will be applied as per the rates below:

All cancellations must be notified in writing to EVENTYS ; no cancellation by phone will be accepted.

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

-For any catering reservation made in a restaurant, the 12 hours delay will be not applied. The same goes for any request other than brochure.

-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.

## 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.

## Claims :

The Client must check that the goods received conform to the delivery slip. In the event of anomalies or missing items, he must make all the necessary written observations and confirm his reservations by mail / E-mail to our company within the predefined time limit. No claims regarding the service provided will be taken into account after a period of 24 hours following reception of the delivery. In the absence of such notification, the service provided will be considered by the client as conforming to his order. In any event, it is the client's responsibility to provide all the means to proceed with verification of such anomalies and possibly find a remedy for them. He will abstain from intervening himself or from having a third party intervene for this purpose

## Arbitration:

In the case of any abjection, 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.

## COVID-19:

We have set up a process called EVENTYS COVID 19 which we can send you on request.

The purpose of Eventys COVID-19 is to explain the procedures to be implemented by our delivery service during the SARS-CoV-2 epidemic period. These procedures adapted to companies working in the air industry are based on the recommendations of the SIB EASA 2020-02R4 and associated documents to ensure compliance with regulatory recommendations and the specific requests of EVENTYS customers.



To order, please contact

Tel : +33 (0) 426 03 05 50

E-mail : [contact@eventys.fr](mailto:contact@eventys.fr)



[eventyscatering](https://www.instagram.com/eventyscatering)

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

Open : 24/24h - 7/7

**Catering order must be sent 24h before  
dispatch**

Our services are available at the following airports:

\*LYON SAINT EXUPERY - LYON BRON

GRENOBLE - CHAMBERY - SAINT ETIENNE

CLERMONT FERRAND - ANNECY - DIJON - VALENCE

\*Based