The presented meals may contain the following allergens: gluten, eggs, shellfish, fish, peanuts, soya, milk, nuts, celery, mustard, sesame seeds, lupin, molluscs, sulphur dioxide, sulphites.

The « Homemade » dishes were elaborated on set from raw products
YOUR CONTACTS

NICOLAS LECONTE

SOPHIE DURIEZ
01 47 85 47 30

CAROLE COUSIN
01 47 85 47 29

CAMILLE COSTAZ
01 47 85 47 12

ESC.Congress@raynierMarchetti.fr
BREAKFAST Kit (20 people)
2 Coffee Thermos flask & 2 hot Water Thermos flask
Damman breakfast Tea, Sugar & Cream
2 Vittel still mineral water (1L)
2 Fresh brewed Orange Juice (1L)
40 Mini danish Pastries
Disposable equipment

MINI DANISH PASTRIES (20 pieces)
Croissant, Pain au Chocolat, Raisin bun, Apple purse

HOT BEVERAGES
Espresso Coffee (50 doses)
Ceylan Tea (box of 100 teabags)
Darjeeling Dammann tea (24 units)
Oriental Dammann green Tea (24 units)
Hot coffee Thermos (1L for 10 people)
Hot tea Thermos (1L for 10 people)
Wrapped sugar (20 units)
Sweetener (10 units)
Coffee cream doses (20 units)

The compositions can be change according to the seasonality.
Delivery fee 30.00 € EXCL VAT (for each delivery)
SAVORY COLLECTION
Refined Canapés to Astonish your Guests!
Price per tray

**GOURMET GARDEN (46 PIECES)** *Vegetarian*
Mushroom, Romanesco cabbage and patty pan skewer with pickled lemon
Sweet potato topped with cream cheese and crunchy veggies, green apple
Green pea cannelloni with fresh mint
Mimolette cheese and dried beef roll topped with fresh melon

**BUCOLIC (48 PIECES)**
Beef and parmesan candy
Mozzarella, mange-tout and fresh mint skewer
Tourteau crab and green apple
Red tuna, mascarpone cheese pastry puff, olive and zucchini

**ARLEQUIN (50 PIECES)**
Savory calisson with potato and haddock cream
South vegetable cube and king prawn with Espelette pepper
Roasted quail, crunchy zucchini and fresh mint skewer
Dried beef and Comté cheese mille-feuille, date

**MEDITERRANEAN (54 PIECES)**
Smoked salmon skewer, Snow pea, Seaweed mustard
Carrots, Zucchini, Horseradish cream
Chicken cristallized lemon, Hazelnut, black radish
Green Asparagus Mikado, comté, Swiss dried beef

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)
SAVORY COLLECTION
Refined Canapés to Astonish your Guests!
Price per tray

**ESTIVAL COCKTAIL (48 PIECES)**
Smoked duck filet, snow peas and yellow pepper
Watermelon skewer, feta and mint
Melon skewer and Swiss dried beef
Veal rillettes, zucchini and Tarragon mustard

**PARISIAN COCKTAIL (48 PIECES)**
Chicken, Red pepper and vegetables skewer
Beef skewer and Summer vegetables
Conchiglie Pasta, Sainte Maure de touraine, AOP crystallized lemon, Almond
Gingerbread Millefeuille, Saffron butter, mimolette

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)
SAVORY COLLECTION
Lunch size Canapés and Small Sandwiches Served on a Tray
For a Friendly Buffet!
Price for 1 tray

**CEREAL BREADS (12 PIECES)**
Cereal bread, chicken, egg, radish
Cereal bread, smoked salmon, vegetables

57,00€ EXCL VAT

**WRAPS (44 PIECES)**
Salmon, light cream, glasswort and grapefruit
Roasted chicken, avocado, piquillos and arugula
Cream cheese, sweet red onion, salad and honey

82,00€ EXCL VAT

**MINI-FOCCACIAS (36 PIECES)**
Ricotta cheese, zucchini and olive
Smoked salmon, capers and lemon
Beef Cecina, eggplant caviar

58,00€ EXCL VAT

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)
SAVORY COLLECTION

Lunch size Canapés and Small Sandwiches Served on a Tray
For a Friendly Buffet!

Price for 1 tray

**BABY BRIOCHE (24 PIECES)**
Salmon, cucumber and zucchini
Crab, spinach leaves
Sainte-maure-de-Touraine cheese, zucchini, tomato spread
Avocado, Confit tomatoes

46,00 € EXCL VAT

**BAGELS FROM NEW YORK (8 PIECES CUT IN 2)**
Goat cheese, honey and rosemary
Pastrami, eggplant caviar and pecorino cheese
Tuna, sheep’s cheese and olives

46,00 € EXCL VAT

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)
SWEET COLLECTION
Gourmet Sweet Pieces Served on a Tray
Price for 1 tray

THE SOFT CAKE (32 PIECES)
Traditional almond financier
Lavender & apricot soft cake
Black currant fondant
Pistachio financier
46,00€ EXCL VAT

MACAROON (28 PIECES)
Assortment of seasonal macaroons
Salted caramel, chocolate, lemon & verbena, vanilla,
Almond, Raspberry, orange blossom
47,00€ EXCL VAT

THE FRUITY SKEWERS (27 PIECES)
Pineapple and strawberry
Muskmelon and Galia melon
Raspberry and strawberry
55,00€ EXCL VAT

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)
SWEET COLLECTION
Gourmet Sweet Pieces Served on a Tray
Price for 1 tray

**TARTLETS (36 PIECES)**
Strawberry and kalamansi
Pistachio and raspberry
Exotic Fruits
White chocolate and Madagascar vanilla
Chocolate and Tonka bean

**FRENCH PATISSERIE CLASSICS (35 PIECES)**
Vanilla cream puff pastry
Almond blackurrant
Cheesecake
Paris-Brest (gianduja cream)
Lemon tartlet

**PASTRY PUFF (35 PIECES)**
Lemon citron
Vanila
Gianduja chocolate
Salted butter Caramel

The compositions can be change according to the seasonality.

Delivery fee 30,00 € EXCL VAT (for each delivery),
SWEET COLLECTION
Gourmet Sweet Pieces Served on a Tray
Price for 1 tray

CHOCOLATE SPECIALTIES (40 PIECES)
Milk chocolate and passion fruit
White chocolate, mango heart and yuzu caramel
Chocolate and blackcurrant delight
Haselnut

78,00€ EXCL VAT

SWEET TEMPTATION (32 PIECES)
Vanilla pastry puff
Chocolate mini eclair
Coffee pastry puff
Apricot soft cake

60,00€ EXCL VAT

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)
### Sweet Showcooking - Smoothie / for 3 hours

<table>
<thead>
<tr>
<th>Cocktails</th>
<th>TOTAL H.T</th>
</tr>
</thead>
<tbody>
<tr>
<td>150</td>
<td>€1,230,00</td>
</tr>
<tr>
<td>300</td>
<td>€2,065,00</td>
</tr>
</tbody>
</table>

### Sweet Showcooking - Smoothie / for 6 hours

<table>
<thead>
<tr>
<th>Cocktails</th>
<th>TOTAL H.T</th>
</tr>
</thead>
<tbody>
<tr>
<td>250</td>
<td>€1,530,00</td>
</tr>
<tr>
<td>500</td>
<td>€2,670,00</td>
</tr>
</tbody>
</table>

### Sweet Showcooking - Frozen Yogurt / for 3 hours

<table>
<thead>
<tr>
<th>Frozen Yogurts</th>
<th>TOTAL H.T</th>
</tr>
</thead>
<tbody>
<tr>
<td>125</td>
<td>€1,175,00</td>
</tr>
<tr>
<td>250</td>
<td>€1,955,00</td>
</tr>
</tbody>
</table>

### Sweet Showcooking - Frozen Yogurt / for 6 hours

<table>
<thead>
<tr>
<th>Frozen Yogurts</th>
<th>TOTAL H.T</th>
</tr>
</thead>
<tbody>
<tr>
<td>200</td>
<td>€1,430,00</td>
</tr>
<tr>
<td>400</td>
<td>€2,460,00</td>
</tr>
</tbody>
</table>
SAVORY COOKING DEMONSTRATION

We suggest you a selection of sweet gastronomic animations prepared by our cook. Those rates include food, equipment and presence of the chef for 6 hours.

- **ICE ROLL / Based on 100 guests**
  We offer you a new ice cream experience for your event. A homemade ice cream mix and natural and seasonal products.

- **BARISTA COFFEE WITH LATTE ART (5 DAYS)**
  We offer you a new coffee experience for your event. A coffee created or embellished by simply "drawing" in the top layer of foam milk.

<table>
<thead>
<tr>
<th>Sweet showcooking - Ice Roll</th>
<th>TOTAL H.T</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Hours ICE ROLLS (1 roll - 100 pots)</td>
<td>810,00 €</td>
</tr>
<tr>
<td>6 Hours ICE ROLLS (1 roll - 100 pots)</td>
<td>1 025,00 €</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sweet showcooking - BARISTA (5 DAYS)</th>
<th>TOTAL H.T</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>1,60 €</td>
</tr>
<tr>
<td>One barista (200 - 400 coffee per day)</td>
<td>4 200,00 €</td>
</tr>
<tr>
<td>Two barista (400 - 800 coffee per day)</td>
<td>5 990,00 €</td>
</tr>
<tr>
<td>Option (Roll for the barista)* booth brochure</td>
<td>400,00 €</td>
</tr>
</tbody>
</table>

* Roll for the barista : Autonomous and agile module, it will allow you to be present absolutely everywhere.
  The compositions can be change according to the seasonality. Delivery fee 30,00 € EXCL VAT (for each delivery)
<table>
<thead>
<tr>
<th>SWEETS IN A JAR</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Pieces Delivered in Glass Candy Jar with a Lid</td>
<td>Rates for 1 jar</td>
</tr>
<tr>
<td><strong>CRUSTY COOKIES</strong> (30 PIECES)</td>
<td>40,00 € EXCL VAT</td>
</tr>
<tr>
<td>Chocolate chips</td>
<td></td>
</tr>
<tr>
<td><strong>MINI MADELEINE</strong> (56 PIECES)</td>
<td>46,00 € EXCL VAT</td>
</tr>
<tr>
<td>Plain, chocolate, Pistachio, raspberry</td>
<td></td>
</tr>
<tr>
<td><strong>THE FRENCH FINANCIERS</strong> (30 PIECES)</td>
<td>47,00 € EXCL VAT</td>
</tr>
<tr>
<td>Red berries &amp; almond Chocolate &amp; pecan nut Pistachio &amp; pink praline</td>
<td></td>
</tr>
<tr>
<td><strong>THE BROWNIES</strong> (30 PIECES)</td>
<td>34,00 € EXCL VAT</td>
</tr>
<tr>
<td>Decadent chocolate brownies</td>
<td></td>
</tr>
<tr>
<td><strong>COCONUT SOFT BISCUIT</strong> (35 PIECES)</td>
<td>33,00 € EXCL VAT</td>
</tr>
<tr>
<td><strong>PASTRY PUFF</strong> (35 PIECES)</td>
<td>34,00 € EXCL VAT</td>
</tr>
<tr>
<td><strong>MINI CAKES</strong> (30 PIECES)</td>
<td>44,00 € EXCL VAT</td>
</tr>
</tbody>
</table>

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)
# THE FONDAMENTALS

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
<th>Price (€ EXCL VAT)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Nibbles (per kg)</strong></td>
<td>Appetizers biscuit and pretzels</td>
<td>15,50€</td>
</tr>
<tr>
<td><strong>Gourmet Assortment (per kg)</strong></td>
<td>Salted nut assortment</td>
<td>29,00€</td>
</tr>
<tr>
<td><strong>Basket of Crudites (2,5kg)</strong></td>
<td>Assortment of seasonal raw vegetables</td>
<td>74,00€</td>
</tr>
<tr>
<td></td>
<td>Curry and herbs sauces</td>
<td></td>
</tr>
<tr>
<td><strong>Happy Hour (kilo)</strong></td>
<td>Potato crisps (500gr)</td>
<td>06,00€</td>
</tr>
<tr>
<td><strong>Cheese Tapas (750gr)</strong></td>
<td>Dices of Gouda cheese with cumin, Savoy Tomme, Comté cheese</td>
<td>49,00€</td>
</tr>
<tr>
<td></td>
<td>Assortment of dried fruit: prunes, figs, apricots</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Fruit chutneys, tomato bread, croutons</td>
<td></td>
</tr>
<tr>
<td><strong>Italian Cold cuts (750gr)</strong></td>
<td>Italian cold cuts assortment (750 g)</td>
<td>92,00€</td>
</tr>
<tr>
<td></td>
<td>Farmhouse bread (37 pieces)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Vegetables assortment</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Fruits (3Kg)</strong></td>
<td>Corbeille de fruits de saison (3kg)</td>
<td>103,00€</td>
</tr>
<tr>
<td></td>
<td>Nous vous fournirons des petites coupelles en verre pour disposer ces grignotages</td>
<td></td>
</tr>
</tbody>
</table>

The compositions can be change according to the seasonality.

Delivery fee 30,00 € EXCL VAT (for each delivery)
OUR LUNCH OFFER
Different options to fit your needs!

**Lunch Bags**
*Our ready to eat and user friendly meal*

*Starting at 18.00 € EXCL VAT*

**The Classical cold tray meal**
*A generous and balanced meal*

*Starting at 21.00 € EXCL VAT*

We can establish a custom quote according to your event’s characteristics (number of people, etc.). Our menus are developed using seasonal products, don’t hesitate to contact us if you would like to know the composition of our menus.

*Delivery fees not included*

The compositions can be change according to the seasonality. Delivery fee 30,00 € EXCL VAT (for each delivery).
THE ALL INCLUSIVE KITS

**EXPRESSO KIT**
- 1 espresso machine & 1 hot water kettle (throughout the duration of the Congress)
- 100 espresso pods
- 30 light cream doses
- 500 sugar doses
- 100 kraft cups & 100 wood stirrers
- 12 bottles of spring water (to fill the machine)
- 1 box of Ceylan tea offered

Price: **225.00€ EXCL VAT**

**BEVERAGE STATION KIT**
- 1 Plexiglas tray
- 1 tablespoon for ice cubes
- 1 plexiglass champagne bucket
- 1 plastic container
- 1 bag of ice (20 kg)
- Kit delivered the first day of the conference on your booth (ice bag offered for the first day)

Price: **61.00€ EXCL VAT**

**WATER FOUNTAIN KIT**
- 1 water fountain
- 2 gallons of water (19L each)
- 400 plastic glasses
- Extra water gallon: **35.00€ EXCL VAT**
- Note: it is recommended to have an electrical socket, to keep the water refreshed

Price: **200.00€ EXCL VAT**

**SMALL SUPPLY KIT**
- 100 plastic cups
- 50 plastic champagne flutes
- 300 paper cocktail napkins
- 5 trash bags

Price: **43.00€ EXCL VAT**

*Delivery fee 30.00€ EXCL VAT (for each delivery)*
BEVERAGE LIST

MINERAL WATER
6 Spring water 9,00€ EXCL VAT

STILL WATERS
6 Vittel (100cl) 18,00€ EXCL VAT
12 Spring water (50cl) 14,00€ EXCL VAT
12 Vittel (33cl) 16,00€ EXCL VAT

SPARKLING WATER
5 Sparkling water (100 cl) 18,00€ EXCL VAT

FRUIT JUICES
6 Orange Juice (100cl) 35,00€ EXCL VAT
6 Grapefruit Juice (100cl) 35,00€ EXCL VAT
6 Apple Juice (100cl) 35,00€ EXCL VAT
6 Passion fruit (100cl) 50,00€ EXCL VAT

FRESH FRUIT JUICES
1 Fresh-squeezed Orange juice (100cl) 10,00€ EXCL VAT
1 Fresh-squeezed Grapefruit juice (100cl) 12,00€ EXCL VAT

SODAS
6 Coke (150c) 34,00€ EXCL VAT
6 Diet Coke(150cl) 36,00€ EXCL VAT
12 Coke (33cl) 30,00€ EXCL VAT
12 Diet Coke (33cl) 31,00€ EXCL VAT

Delivery fee 30,00 € EXCL VAT (for each delivery)
## DISPOSABLE HARDWARE

- Refreshing Ice (20kg)  
  15,00 € EXCL VAT
- Kraft Cups (25 units)  
  05,00 € EXCL VAT
- Plastic crystal cups 20cl (50 units)  
  05,00 € EXCL VAT
- Wine glasses (10 units)  
  03,00 € EXCL VAT
- Champagne flutes (10 units)  
  06,00 € EXCL VAT
- Wood stirrers (1000 units)  
  12,00 € EXCL VAT
- Cocktail Napkins (70 units)  
  02,00 € EXCL VAT
- Trash Bags (5 units)  
  02,00 € EXCL VAT
- Bottle Opener (1 unit)  
  07,00 € EXCL VAT

## HARDWARE & TABLEWARE

We can, upon request, provide specific tableware; glassware and accessories.

This service is subject to the presence of one of our waiters to settle the requested items. The waiter will ensure the proper management of the hardware on your stand.

Delivery fee 30,00 € EXCL VAT (for each delivery)
STAFF

VACATION RATES (06h00 MINIMUM)

Waiter 300.00€ EXCL VAT
Chef 300.00€ EXCL VAT
Extra hour 60.00€ EXCL VAT

Delivery fee 30.00€ EXCL VAT (for each delivery)
GENERAL SALES CONDITIONS

The given prices are excluding VAT.
Any order or order change is subject to a written confirmation by the customer.

Prices don’t include delivery, service and cleaning unless specified.

PAYMENT TERMS

A deposit of 100% of the order is due the day of signing the purchase confirmation.
Orders can be paid by bank transfer or credit card*

*Additional bank charges : 3% of the total amount excluding VAT if the payment is made through Amex.

Deadline to order supply and drinks is the 29th of July.

RAYNIER MARCHETTI
308, Rue du Président Salvador Allende
92700 Colombes