

AZUR
TRAITEUR
EVENTS

THE ART OF THE EVENT BUFFET

*Fresh, refined cuisine elevated
by service that makes
all the difference*

06 18 27 08 30

www.azur-traiteur-events.com

Saint Tropez – Cannes – Nice - Monaco



ABOUT US

Azur Traiteur Events signs buffets and live cooking stations where **presentation, freshness** and **service** make all the difference.

Refined cuisine, assertive style, an unforgettable experience.

OUR CONCEPT

New generation catering, between elegance and conviviality

We reinvent the buffet for your private and professional receptions.

Our products are **fresh, prepared with high standards**, tastefully presented and served with care.

Each service is designed as a **culinary staging** : generous, fluid and refined.

At **Azur Traiteur Events**, the pleasure is as much in the plate as in the eyes.



AZUR TRUCK EVENTS
The ephemeral kitchen that creates the "wow" effect

Our **vintage food truck** transforms every place into a real gourmet scene.

On-site cooking, elegant presentation, friendly atmosphere: an original and mobile presentation that enhances your events.

The **food truck** spirit, the **caterer's** signature.

OUR OFFERS

OUR WORLDS

Three ranges for all your desires

Essentiel Gourmet (page 4)

Simple pleasure that brings together

A generous and fluid formula, for **convivial moments** without compromising on quality.

Grand Soir (page 15)

The exception that becomes a memory

A **top-of-the-range experience** for special occasions: attentive service, refined cuisine, elegant staging.

Special Edition (page 29)

Moments that change everything

Brunches, cocktails and **atypical formats** to experience your buffets differently — original, fresh and full of charm.

FOR WHOM?

Individuals or professionals, we create your highlights

Weddings, birthdays, private parties, seminars, inaugurations or corporate receptions...

We adapt our know-how to each event, each place and each atmosphere.

A flexible, elegant and always warm catering service.

Azur Traiteur Events signs buffets and live cooking stations where presentation, freshness and service make all the difference.

Meticulous cuisine, assertive style, an unforgettable experience.

The Formulas

“Essentiel Gourmet”

FORMULA A

35€ incl. VAT / pers

- 1** starter buffet
- 1** hot dish buffet
or live cooking
- 1** dessert buffet
- +Seasonal cut fruit

FORMULA B

40€ incl. VAT / pers

- 1** starter buffet
- 2** hot dishes buffet
or live cooking
- 1** dessert buffet
- +Seasonal cut fruit

FORMULA C

45€ incl. VAT / pers

- 1** starter buffet
- 2** hot dishes buffet
or live cooking
- 1** dessert buffet
- + 1** Sweet Animation
- + Seasonal cut fruit

SUPPLEMENTS

Aperitif (Country platters + gourmet bites): **+10€ incl. VAT / pers**

Cheese buffet: **+3€ incl. VAT / pers**

The fountains (lemonade and iced mint green tea): **+2€ incl. VAT / pers**

Service staff: Waiter = **30€ incl. tax/h (min 5h)**

Solid crockery: on request

Terrace Pack: 4 tables + 16 chairs = **150€ incl. VAT**

White lycra covered standing table = **30€ TTC / piece**

ALL OUR PACKAGES INCLUDE

The Food Truck if access and time allow

Delivery: included for 30km around Montauroux (83)

Beyond that: supplement of €1.50 / km

Service equipment and furniture (buffets)

Recyclable disposable tableware

Food and soft drinks (water, juices, sodas, coffee)

The kitchen staff

Service duration: 3 hours

Installation and disassembly

THEY DO NOT INCLUDE

The front of house staff (waiters)

Solid crockery

Reception furniture

(tables, chairs, ...)

MINIMUM BILLING

FORMULA A AND B = 1200€ TTC

FORMULA C = 1500€ TTC

THE MENU

“Essentiel Gourmet”

STARTER BUFFETS

THE SALAD BAR

Served poke bowl style to compose

2 Cereals: rice, bulgur, kinoa or pasta

4 raw vegetables: tomatoes, cucumbers, carrots, red cabbage

2 proteins: chicken cubes, cheese cubes, tuna or ham cubes

MIXED SALADS (2 to choose from)

Mediterranean Energy

A salad full of sunshine and colour, crunchy and nutritious, ideal for a gourmet and healthy boost

Quinoa, chickpeas, cucumber, cherry tomatoes, red pepper and arugula
Olive oil and lemon seasoning

Nordic Freshness

Light and refined, this salad combines the sweetness of potatoes and freshness of salmon for the perfect balance

New potatoes, smoked salmon, radish, cucumber and fennel
Seasoned with a lemony yogurt and dill vinaigrette

Exotic Vitality

A refreshing taste journey: light quinoa, crunchy salad, delicate shrimp and colorful tropical fruits, spiced up with a lime mayonnaise. Freshness and balance in every bite!

Quinoa, iceberg lettuce, peeled shrimp, mango, pineapple, chives with lime mayonnaise

Farmhouse Gourmet

Authentic and generous, this rustic salad offers a real local pleasure, crunchy and tasty with every bite

Bulgur, hard-boiled eggs, diced cooked ham, cherry tomatoes, radishes, peas and arugula, spiced up with an old-fashioned mustard vinaigrette and walnut oil

THE MENU

“Essentiel Gourmet”

STARTER BUFFETS

COUNTRY GETAWAY

Assortment of hams, sausages and dried meats

Assortment of cheeses

Traditional quiche and salads

AZURE AND SEA

Smoked salmon on blinis and light lemon dill cream

Cocktail shrimp on salad

Mediterranean Marine Salad

(Surimi, natural tuna, red and yellow pepper, cherry tomatoes, cucumber, hard-boiled eggs, black olives, baby greens, lemon vinaigrette)

THE FLAVOURS OF PROVENCE

Traditional Niçoise salad

with crunchy vegetables, egg and natural tuna fillet

Tomato gazpacho, spiced up with a touch of fresh basil

Petits farcis niçois, cooked in the oven with olive oil and aromatic herbs

Pissaladière with candied onions, anchovies and black olives

ITALIAN STOPOVER

A sunny interlude inspired by the markets of Northern and Southern Italy

Charcuteries fines (pancetta, bresaola, mortadella, ...)

Focaccia

Pickled vegetables, sundried tomatoes (antipasti)

Multicolored tomato salad & mozzarella.



THE MENU

“Essentiel Gourmet”

LIVE COOKING STATIONS

HAMBURGERS

Fresh bread and meats, burger sauce, cheddar, with or without onions, bacon
Vegetarian steak option on request

***Rossini option (foie gras), truffle or buratta
on request at an additional cost***

HOT DOGS

Rediscover the hot dog in a new light!

Brioche bread, gourmet sausages, condiments and tasty toppings
A culinary show that awakens the taste buds and creates the atmosphere!

Lobster Rolls option on request at an additional cost

PIZZA STATION

A gourmet and ultra-friendly animation!

Each guest customizes their pizza from a selection of
generous and original toppings

Express cooking, an Italian atmosphere and lots of smiles

HOT SANDWICHES

***A friendly and refined animation where our chefs prepare tasty toasts
or focaccia filled with gourmet fillings
(choice of bruschetta or focaccia format)***

Rustic & Melting

Cured cured ham, melt-in-the-mouth brie, honey and fresh arugula

Mediterranean

Fresh goat cheese, candied tomatoes, basil pesto and herbs of Provence

Nordic & Cool

Smoked salmon, lemon ricotta, candied lemon zest and dill



THE MENU

“Essentiel Gourmet”

LIVE COOKING STATIONS

THE PASTA BAR

*A warm and flavourful entertainment
where our chefs prepare your pasta on the spot, before your eyes
Choose your favorite combination from our signature pasta
varieties and sauces*

Two varieties of pasta to choose from:

Farfalle • Penne rigate • Fusilli • Orecchiette

Two gourmet sauces to select according to your atmosphere:

Creamy Carbonara • Traditional Bolognese • Fresh Pistou with Basil •
Spicy Arrabiata • 4 melted cheeses

Premium option on request at an additional cost

Wheat pearls in the style of Risotto with Truffle

THE FRYING STATION

Crispy in a chic and sunny version

*An animation full of flavors and lightness where our chefs prepare
live fried golden to perfection.*

*Cooked quickly, without eggs or milk, for light textures,
crunchy and naturally tasty.*

*A stand as gourmet as it is olfactory that attracts
and delights all the guests!*

Tempura with sunny vegetables

*Zucchini, eggplant, peppers, red onions...
coated in a thin and crispy dough*

Panisse fries

*Southern speciality based on chickpeas, golden and melting,
served with gourmet sauces*



THE MENU

“Essentiel Gourmet”

LIVE COOKING STATIONS

THE GALETTES

La Bretagne invites itself to your event

A friendly and authentic animation where our chefs prepare before your eyes delicious savoury pancakes, golden to the minute.

A buckwheat flour dough

topped with fresh, melt-in-your-mouth ingredients

For a gourmet and warm moment that seduces all generations

2 recipes to choose from

The Complete

Ham, cheese and egg, the timeless recipe for Breton crêperies

The Mediterranean

Candied tomatoes, mozzarella and fresh basil

The Forester

Sliced mushrooms, light cream and melting Emmental cheese

GRILLED MEATS ON A PLANCHA

The pleasure of the grill in an event version

A friendly and flavourful event

where our chefs seize at the minute

Fast cooking, bewitching aromas and a warm atmosphere
which everyone agrees!

Mini skewers / 2 varieties to choose from:

Meats

Grilled sausage and merguez, Chicken fillet marinated in herbs, Beef marinated in whole-grain mustard

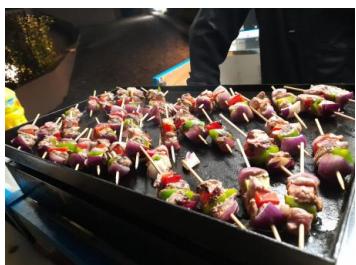
Fish and seafood

Marinated salmon, squid slices with parsley

OR

Kebab-style chicken strips

homemade white sauce and warm pita bread.



THE MENU

“Essentiel Gourmet”

LIVE COOKING STATIONS

ATELIER TACOS GOURMANDS

An explosion of Mexican flavors live!

A colorful workshop where our chefs prepare delicious hot and generous tacos before your eyes.

Soft galettes, a melting filling and sunny spices: a friendly and good mood entertainment that awakens the taste buds! **Gourmet base**

Fluffy wheat patty topped with chicken marinated in sweet spices.

Colorful vegetables and spicy chicken

Melt-in-the-mouth peppers, tomatoes and caramelized onions.

Melting Touch

Grated cheese and creamy sauce,

*Grilled a la plancha for a crispy result on the outside
and melting inside*

La Rôtisserie / The show of fire and flavours

with supplement – on request

A spectacular and friendly animation where our chefs roast slowly,

Before your eyes, exceptional pieces on a vertical barbecue.

Slow and controlled cooking that reveals all the tenderness
and the incomparable taste of meats.

A real culinary show that attracts attention and whets the appetite!

Spit-roasted piglet

Tender meat, crispy skin and juice flavored with herbs of Provence

OR

Roasted suckling lamb

Tender and tasty, seasoned with a homemade marinade.



THE MENU

“Essentiel Gourmet”

LIVE COOKING STATIONS

SIDES

HAMBURGERS / HOT DOG / PLANCHAS
ROTISSEUR

SEASONAL GRILLED VEGETABLES
HASH BROWNS

PIZZA / SANDWICHES / GALETTES / FRIES /
PASTA

GREEN SALAD



THE MENU

“Essentiel Gourmet”

HOT DISHES

More suitable for winter, indoor dining,
sit-down meals,
Here are our delicious prepared dishes

Presented as a buffet, they can also take the form of
Large dishes to share on the table

Italian Theme

Polpette al sugo (beef meatballs with tomato sauce)
Lasagna
Cannelloni ricotta épinard
Turkey osso buco

Accompaniments: Penne or mixed arugula salad

Provençal Theme

Provençal beef stew
Monkfish stew Provençal style
Lemon and thyme chicken
Accompaniments: potatoes + grilled vegetables

Miscellaneous

Auvergne-style lentil sausage
Cauliflower gratin with ham
Pumpkin soup with chestnuts and cinnamon
Chili sin carne + semolina or rice
Minced poultry with cream and mushrooms + tagliatelle



THE MENU

“Essentiel Gourmet”

SWEET BUFFETS

American Sweets

Gourmand, regressive chic, very visual.

A sweet buffet with New York accents, where chocolate and melting textures are in the spotlight.

Generous, convivial and ultra-gourmet pastries, perfect for ending a meal on a warm and modern note.

Examples of products:

Dark Chocolate Nut Brownies

Soft cookies with sprinkles

Vanilla or chocolate muffins

Desserts & Creams

Elegant, fresh, refined.

A selection of desserts all in lightness and finesse, served in verrines or on a plate for an elegant and fluid tasting.

Airy textures, balanced flavours and careful presentation: dessert becomes a moment of sweetness and precision.

Examples of products:

Intense chocolate mousse

Vanilla panna cotta and fruit coulis

Traditional tiramisu

The Table of Pies

Authentic, colorful, comforting.

Seasonal fruit tarts, prepared with care and presented like a real gourmet stall.

A generous and elegant buffet, which combines freshness, simplicity and indulgence.

Examples of products:

Lemon meringue pie

Red Fruit Pie (Spring/Summer)

Apple pie

Chocolate tart

Pie of the moment according to season



THE MENU

“Essentiel Gourmet”

SWEET LIVE COOKING STATIONS

(1 included in form C or extra on request)

Gourmet crêpes

Let yourself be tempted by our hot pancakes prepared before your eyes, to be filled according to your sweet or fruity desires!

Ice cream bar

A festival of flavours to compose yourself:
Creamy ice cream served in a cone or jar
with toppings as desired.

Fresh fruit cones

Freshness and colour in every bite: seasonal fruit to enjoy with a choice of gourmet toppings.

Chocolate Fountain (min 50 people)

Melting pleasure for your events:
A cascade of chocolate to share, fruit skewers and marshmallow

Sweet Panini

Original and irresistible

Our sweet, warm and melt-in-your-mouth paninis, filled with sweets that awaken the taste buds.





The Formulas

“Grand Soir”

FORMULA A

60€ incl. VAT / pers

The 4-piece cocktail aperitif
+ 1 animation

1 starter buffet

1 hot dish buffet
or live cooking

1 dessert buffet
(pastries + wedding cake or
birthday cake
+Seasonal cut fruit

FORMULA B

80€ incl. VAT / pers

Home Pretty Fountains and
Sweets

The 4-piece cocktail aperitif
+ 1 animation

1 starter buffet

2 hot dishes buffet
or live cooking

1 dessert buffet
(Mignardises + wedding cake
or birthday cake
+Seasonal cut fruit

SUPPLEMENTS

Cheese buffet: **+3€ incl. VAT / pers**

Overtime service staff = **30€ incl. tax/h**

Terrace Pack: 4 tables + 16 chairs = **150€ incl. VAT**

White lycra covered standing table = **30€ TTC / piece**

ALL OUR PACKAGES INCLUDE

The Food Truck if access and time allow

Delivery: included for 30km around Montauroux (83)

Beyond that: supplement of €1.50 / km

Service equipment and furniture (buffets)

Tableware (white porcelain, stainless steel cutlery,
glassware)

Food and soft drinks (water, juices, sodas, coffee)

Kitchen and service staff

Duration of service: 6 hours for A and 8 hours for B

Installation and disassembly

THEY DO NOT INCLUDE

Reception furniture

(tables, chairs, ...)

Alcohol (packages on request)

MINIMUM BILLING

FORMULA A = 2500€ TTC

FORMULA B = 3500€ TTC

THE MENU “Grand Soir”

THE WELCOME PRETTY FOUNTAINS (*Formula B*)

A Gourmet and Refreshing Moment

Give your guests a memorable first moment
Before the wedding ceremony begins, for example

Refreshing Fountains

Fresh, deliciously tart and fragrant lemonade
Iced mint green tea, subtle and thirst-quenching

Sweets

Dry, crunchy and tasty cookies
Fine confectionery, for a soft and elegant touch

- ✿ A friendly and elegant setting, which welcomes your guests with freshness and greed
- ✿ The first gourmet smile of your wedding day, a moment to share and savor



THE MENU “Grand Soir”

YOUR APERITIF

4 CANAPES/ PERS

A tasty mix of cold pieces, verrines and hot pieces to start your evening

+

1 live cooking station to choose from

Smoked salmon cutting

Under the precise gesture of the chef, the salmon is adorned with delicate slices, accompanied by soft blinis and homemade sauces, for a gourmet and elegant moment

Cutting country ham

Accompanied by mini-spreads

(pepper, artichaunade, black and green tapenade)

to awaken the senses and celebrate Mediterranean flavours.

Wheat pearls in the style of truffle risotto

Small, melting, fragrant pasta, a luxurious and surprising touch, which transforms the simple aperitif into a moment

of refined delicacy

Live wrap shaping

An interactive and fun workshop

Various garnishes: salmon, tuna rillettes, ham, cream...

Freshness, elegance and refinement,

for an aperitif that seduces all palates

A friendly and memorable animation, where the chef's gesture becomes a show and a shared pleasure

Culinary workshop: pan-fried foie gras

Pan-fried à la minute in front of your guests,

The foie gras reveals all its finesse and melting.

Served hot, accompanied by breads, delicate chutneys and sweet and savory notes, this workshop offers a moment of pure greed and refinement.

An exceptional entertainment for a chic and memorable aperitif

The luxury of the gesture, the magic of the moment

THE MENU “Grand Soir”

YOUR APERITIF



THE MENU

“Grand Soir”

THE STARTERS

The art of composing your plate

An elegant and interactive buffet where every guest becomes the head of his creation.

A refined selection of crunchy vegetables, fresh herbs, delicate proteins and homemade dressings, carefully presented in a chic and contemporary setting.

Originality, colours and balance come together to transform your entrance into a unique visual and taste experience.



THE MENU

“Grand Soir”

THE STARTERS

Our exceptional boards

The "wow effect" buffet

Discover our starter buffets reinvented in the style of gourmet boards, where each creation is a journey of flavors and colors.

Our boards combine refinement and generosity, mixing fine charcuterie, mature cheeses, crunchy vegetables and surprising little bites. A unique visual and taste experience that opens your gala dinner on a festive and refined note.

1 theme to choose from

Ocean & Sea

A refined iodized breath to start your dinner.

Delicate shrimp, thinly sliced smoked salmon, fish tartare, mini seafood skewers, crunchy avocado and cucumber, fresh herbs and light blinis.

Garden & Freshness

Crunchy, colourful and full of vitamins, for a light and gourmet pleasure.

Crunchy salads, seasonal vegetable sticks, cherry tomatoes, baby peppers, hummus or tapenade, fresh cheeses and artisan crackers, sprouts and aromatic herbs.

Heritage & Tradition

Generosity and authenticity with the best products from our regions. Cured ham and artisan cold cuts, aged cheeses, pickles and pickled vegetables, terrines and mini pâtés, country bread, nuts and dried fruit.

Vegetarian Foodie

A sweet and savory marriage that surprises and seduces all palates. *Cheeses (Comté, Goat's cheese, Mozzarella), Hummus, eggplant caviar, Tzatziki, Hard-boiled eggs, assorted raw vegetables, dried and fresh fruit (figs, grapes, apricots), wholemeal bread, seed crackers, breadsticks*

THE MENU

“Grand Soir”

THE STARTERS



Non-contractual photos

THE MENU

“Grand Soir”

LIVE COOKING STATIONS

PREMIUM HAMBURGERS

When the classic becomes a masterpiece.

Discover the art of reinventing the burger with elegance and boldness. Before your eyes, each bite becomes a gourmet journey to the heart of luxury, where know-how meets inventiveness

Rossini-style foie gras, for a melting and refined intensity
or

Truffle sauce, subtle and fragrant, that transforms every flavor
Carefully selected noble ingredients

More than just a dish, this workshop is an interactive and sensory  experience. A unique way to transform the burger into a symbol of creativity and exception

LOBSTER ROLL

Marine luxury reinventing street food.

Enjoy the experience of a classic with an elegant twist:
the **Lobster Roll**

This mythical sandwich from the American East Coast
becomes **an ode to greed and finesse**.

Before your eyes, each serving is carefully crafted:

Melt-in-the-mouth crab and lobster meat, subtly seasoned

Delicately golden brioche bread, soft as can be

Homemade mayonnaise with fresh herbs, sometimes spiced up
with a touch of lemon or rare spices

The Lobster Roll transforms the **simple sandwich into an exceptional moment**, where the freshness and delicacy of the ingredients come together to offer

a premium alternative to the hot dog, both playful and refined.

 **The promise of an interactive and elegant taste experience**



THE MENU

“Grand Soir”

LIVE COOKING STATIONS

THE PASTA BAR

*A warm and flavourful entertainment
where our chefs prepare your pasta on the spot, before your eyes
Choose your favorite combination from our signature pasta
varieties and sauces*

Two varieties of pasta to choose from:

Farfalle • Penne rigate • Fusilli • Orecchiette

Two gourmet sauces to select according to your atmosphere:

Creamy Carbonara • Traditional Bolognese • Fresh Pistou with Basil •
Spicy Arrabiata • 4 melted cheeses

+

Wheat pearls in the style of Risotto with Truffle

THE FRYING STATION

Crispy in a chic and sunny version

*An animation full of flavors and lightness where our chefs prepare
live fried golden to perfection.*

*Cooked quickly, without eggs or milk, for light textures,
crunchy and naturally tasty.*

*A stand as gourmet as it is olfactory that attracts
and delights all the guests!*

Tempura with sunny vegetables

*Zucchini, eggplant, peppers, red onions...
coated in a thin and crispy dough*

Panisse fries

*Southern speciality based on chickpeas, golden and melting,
served with gourmet sauces*



THE MENU

“Grand Soir”

LIVE COOKING STATIONS

GRILLED MEATS ON A PLANCHA

The pleasure of the grill in an event version

*A friendly and flavourful event
where our chefs seize at the minute*

Fast cooking, bewitching aromas and a warm atmosphere
which everyone agrees!

Mini skewers / 2 varieties to choose from:

Meats

Chicken fillet marinated in herbs, Beef marinated in whole-grain mustard,
Lamb with herbs of Provence

Fish and seafood

Marinated salmon, Prawns marinated in ginger and lime, Squid slices with
parsley

La Rôtisserie / The show of fire and flavours

with supplement – on request

A spectacular and friendly animation where our chefs roast slowly,
Before your eyes, exceptional pieces on a vertical barbecue.
Slow and controlled cooking that reveals all the tenderness
and the incomparable taste of meats.

A real culinary show that attracts attention and whets the appetite!

Spit-roasted piglet

Tender meat, crispy skin and juice flavored with herbs of Provence

OR

Roasted suckling lamb

Tender and tasty, seasoned with a homemade marinade.



THE MENU “Grand Soir”

DIRECT COOKING WORKSHOPS *THE SIDES*

**HAMBURGERS / LOBSTER ROLLS / PLANCHAS
ROTISSEUR**

SEASONAL GRILLED VEGETABLES
HASH BROWNS

PASTA / FRIES

GREEN SALAD



THE MENU

“Grand Soir”

HOT DISHES

More suitable for winter, indoor dining,
sit-down meals,
Here are our delicious prepared dishes

Presented as a buffet, they can also take the form of
Large dishes to share on the table

Italian Theme

Polpette al sugo (beef meatballs with tomato sauce)
Lasagna
Cannelloni ricotta épinard
Turkey osso buco

Accompaniments: Penne or mixed arugula salad

Provençal Theme

Provençal beef stew
Monkfish stew Provençal style
Lemon and thyme chicken
Accompaniments: potatoes and grilled vegetables

Miscellaneous

Auvergne-style lentil sausage
Cauliflower gratin with ham
Pumpkin soup with chestnuts and cinnamon
Chili sin carne + semolina or rice
Minced poultry with cream and mushrooms + tagliatelle



THE MENU “Grand Soir”

THE DESSERT BUFFET

LA PIECE MONTEE / WEDDING CAKE OR BIRTHDAY CAKE

Strawberry, raspberry, red fruit delight, exotic delight, 3 chocolates,

Choco-feuilletine

Personalized decoration on request

Includes anniversary or wedding plaque and sparkles



FORMULA A The Table of Pies

Seasonal fruit tarts, prepared with care and presented like a real gourmet stall.

A generous and elegant buffet, which combines freshness, simplicity and indulgence.

Examples of products:

Lemon meringue pie

Red Fruit Pie (Spring/Summer)

Apple pie

Chocolate tart

Pie of the moment according to season



FORMULA B Farandoles of gourmet sweets

In addition to the wedding cake or birthday cake, our mignardises offer a refined and elegant tasting. Delicate sweet bites, more sophisticated than a traditional pastry buffet, for a chic, light and gourmet end to the meal.



THE MENU

“Grand Soir”

CULINARY ENTERTAINMENT SWEET

(extra charge / price on request depending on number of people)

Gourmet crêpes

Let yourself be tempted by our hot pancakes prepared before your eyes, to be filled according to your sweet or fruity desires!

Ice cream bar

A festival of flavours to compose yourself:
Creamy ice cream served in a cone or jar
with toppings as desired.

Fresh fruit cones

Freshness and colour in every bite: seasonal fruit to enjoy with a choice of gourmet toppings.

Chocolate Fountain (min 50 people)

Melting pleasure for your events:
A cascade of chocolate to share, fruit skewers and marshmallow

Sweet Panini

Original and irresistible

Our sweet, warm and melt-in-your-mouth paninis, filled with sweets that awaken the taste buds.



Formulas

“Hors Série”

BRUNCH

32€ TTC / pers

- 1 sweet buffet
- 1 savory buffet
- Seasonal cut fruit

COCKTAIL FORMULAS

FROM 35€ ttc / pers

- Aperitif
- Lunch
- Dinner
- Canapés and live cooking stations

TAILOR-MADE

Gouters de Noel
Children's birthday
parties
Themed menus

...

SUPPLEMENTS

Terrace Pack: 4 tables + 16 chairs = **150€ incl. VAT**

White lycra covered standing table = **30€ TTC / piece**

ALL OUR PACKAGES INCLUDE

The Food Truck if access and time allow
Delivery: included for 30km around Montauroux (83)
Beyond that: supplement of €1.50 / km
Service equipment and furniture (buffets)
Food and soft drinks (water, juices, sodas, coffee)
The staff
Installation and disassembly

THEY DO NOT INCLUDE

Reception furniture
(tables, chairs, ...)
Alcohol (packages on request)

"BRUNCH"

32€ incl. VAT / pers

THE BUFFET

- Mini Viennoiseries
- (pain au chocolat, croissant, ...)
- Bread (white and wholemeal), butter, jam and honey
- Cereals (muesli and corn flakes)
- Yoghurt
- Cheese platter
- Scrambled eggs
- Sausages and bacon
- White ham
- Raw vegetables and cut fruit

THE BAR

Hot drinks

Coffee and teas

Cold drinks

Still and sparkling water

Fruit Juices: Orange, Apple

INCLUDES

The Food Truck if access and time allow
Delivery: included for 30km around Montaurox (83)
Beyond that: supplement of €1.50 / km
Service equipment and furniture (buffets)
Disposable tableware
Food and drinks
The kitchen staff
Installation and disassembly, service life 3 hours

SUPPLEMENTS

Terrace Pack: 4 tables + 16 chairs = **150€ excl. VAT**

White lycra cover standing table = **30€ excl. tax / piece**

MINIMUM BILLING

1200€ TTC



« COCKTAIL RECEPTION »

Elegance in bite-sized pieces

Designed to combine conviviality and refinement, our cocktails consist of a selection of canapés carefully crafted.

Cold and hot canapés and **verrines** follow one another throughout the reception to offer a balance of flavors, textures and temperatures.

Elegant and gourmet bites, ideal for a chic and relaxed moment of sharing

APERITIF FORMULA – 35€ excl. tax / pers

8 PIECES (duration 2h)

2 cold, 2 verrines, 2 hot, 2 sweet

LUNCH OR DINNER FORMULA – 40€ excl. tax / pers

10 PIECES (duration 3 hours)

3 cold, 2 verrines, 3 hot, 2 sweet

LUNCH OR DINNER FORMULA – 45€ excl. tax / pers

14 PIECES (duration 3h)

4 cold, 3 verrines, 4 hot, 3 sweet

The Bar

Still and sparkling water

Sodas and Fruit Juices

SUPPLEMENTS

Alcoholic beverages package Wine and Beer = **15€ excl. tax / pers**

Terrace Pack: 4 tables + 16 chairs = **150€ excl. VAT**

White lycra covered standing table = **30€ excl. tax / piece**

ALL OUR PACKAGES INCLUDE

The Food Truck if access and time allow

Delivery: included for 30km around Montauroux (83)

Beyond that: supplement of €1.50 / km

Service equipment and furniture (buffets)

Food and soft drinks (water, juices, sodas, coffee)

Kitchen and service staff

Installation and disassembly

THEY DO NOT INCLUDE

Reception furniture
(tables, chairs, ...)

MINIMUM BILLING

1500€ excl. tax

Tva = +10%

« COCKTAIL RECEPTION »

LIVE COOKING STATIONS

IN ADDITION: 8€ excl. tax/pers / station
(One station = 2 canapés)

Smoked salmon cutting

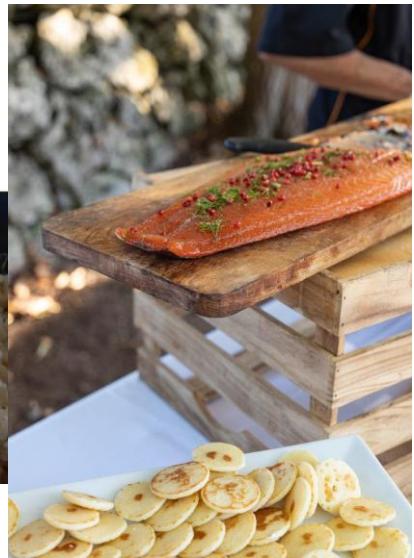
Under the precise gesture of the chef, the salmon is adorned with delicate slices, accompanied by soft blinis and homemade sauces, for a gourmet and elegant moment

Cutting country ham

Accompanied by mini-spreads (pepper, artichaunade, black and green tapenade) to awaken the senses and celebrate Mediterranean flavours.

Wheat pearls in the style of truffle risotto

Small, melting, fragrant pasta, a luxurious and surprising touch, which transforms the simple aperitif into a moment of refined delicacy



« COCKTAIL RECEPTION »

LIVE COOKING STATION

IN ADDITION: 8€ excl. tax/pers / workshop
(One station = 2 canapés)

Culinary workshop: pan-fried foie gras

Pan-fried à la minute in front of your guests,
The foie gras reveals all its finesse and melting.

Served hot, accompanied by toasted bread, delicate chutneys and
sweet and savory notes, this workshop offers a moment of
pure greed and refinement.

An exceptional entertainment for a chic and memorable aperitif
The luxury of the gesture, the magic of the moment

Animation Raclette

Live convivial fun

A must-have revisited in a cocktail version!

Melting cheese served à la minute, accompanied by gourmet
garnishes, for a warm and interactive culinary animation. A
moment of authentic sharing that seduces guests and creates a
friendly and generous atmosphere

Boards Bar

The gourmet show

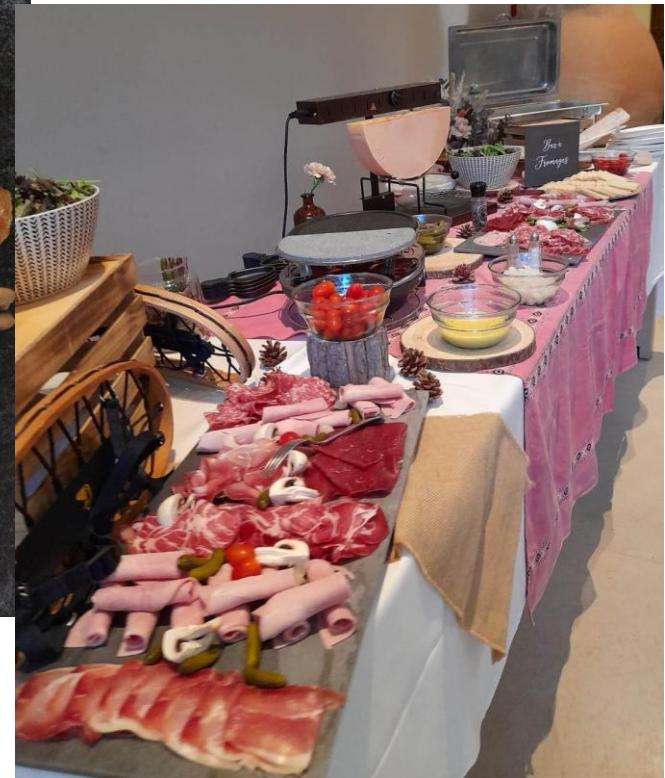
A culinary event as beautiful as it is tasty

Inspired by the world of the grazing buffet, our boards bar offers a
spectacular presentation where the products are staged with
elegance and generosity. Available according to different themes –
Italian, country, vegan and many others – these boards invite
discovery, sharing and a tasting that is as friendly as it is refined.

« COCKTAIL RECEPTION »



« COCKTAIL RECEPTION »



"THE CHILD'S BIRTHDAY"

35€ incl. VAT / PERS

SALTED

Hot Dog
Chicken Nuggets
Sheet pizza and toast
French Fries

SWEETS

Pancakes / assorted fillings
Pop Corn
Ice cream in jars / 4 flavors
Confiseries / Candy bar
Fruit cut into cones

ON THE SIDE OF THE BAR

Still and sparkling water
Sodas : Coca Cola, Coca Zero, Sprite,
Ice Tea
Fruit Juices: Orange, Apple

INCLUDES

The Food Truck if access and time allow
Delivery: included for 30km around Montaurox (83)
Beyond that: supplement of €1.50 / km
Service equipment and furniture (buffets)
Disposable tableware
Food and drinks
The kitchen staff
Installation and disassembly, service life 3 hours

SUPPLEMENTS

Terrace Pack: 4 tables + 16 chairs = **150€ excl. VAT**
White lycra cover standing table = **30€ excl. tax / piece**

**MINIMUM BILLING
1200€ TTC**



"THE CHRISTMAS SNACK"

18€ incl. VAT / PERS

The buffet

Candy Bar
Baskets of papillotes
Clementine baskets
Brownies
Panettone
Muffins

Culinary entertainment

Mini pancakes with various fillings
Cotton candy (+ 2€ incl. tax / pers)
Chocolate Fountain (+ 5€ incl. VAT / pers)
(Fruit skewers and marshmallows)

Adult Cocktail Option

+ 10€ incl. VAT / adult

Smoked salmon on blinis
Foie gras and fig jam navette
Mini skewers of smoked duck breast and dried fig
1 glass of Kir Pétillant

INCLUDES

The Food Truck if access and time allow
Delivery: included for 30km around Montauroux (83)
Beyond that: supplement of €1.50 / km
Service equipment and furniture (buffets)
Disposable tableware
Food and drinks
The kitchen staff
Installation and disassembly, service life 2h

SUPPLEMENTS

Terrace Pack: 4 tables + 16 chairs = **150€ incl. VAT**
White lycra cover standing table = **30€ incl. tax / piece**

**MINIMUM BILLING
1000€ TTC**



AZUR
TRAITEUR
EVENTS

"LOGISTICS"

"OPTIONS"

SERVICE STAFF

To take care of your bar, the management of the room (clearing, service)

The waiter = **30€ incl. VAT / h** – min of 5h shift

For groups of more than 50 people, service is mandatory (on request)

THE FURNITURE

High tables with lycra covers **30€ incl. VAT / piece**

Le Pack Terrace Azur Truck **150€ incl. VAT**

(includes 8 tables 55*55 + 16 chairs)



"OPTIONS"

DECORATION

The pack of 6 lanterns (45cm)

80€ incl. VAT

The "bohemian chic" decoration pack

540€ incl. VAT for the basic pack

Installed and taken over by a decorator

See pictures

Optional Centerpieces

Customization on quote



"LOGISTICS"

The food truck is towed by a car
The total length is 11m

Dimensions of the food truck

Length 5.50m, Width: 2.50m, Height: 2.42m

Food truck access

Min 3m wide path

Service Area

minimum 5m x 6m

Constraints

Our vehicle cannot go up a path that is too steep, unpaved

Power grid

2 lines of 16 amps minimum, which can support 3000w each

*For health and safety reasons, no one other than our staff
will be tolerated in our facilities.*

