



Brunet Frères

Traiteur Créateur

PROVENCE

A Wedding

Emotional moments...





Brunet Frères
Traiteur Créateur
PROVENCE

More than 50 years of history & know-how...

A family business known and acclaimed since 1965, Maison Brunet Frères is today recognized as a reference for gastronomy in our region.

With Alex, in sales and Management, and Christian, our Creative Chef, the second generation of Brunets now has the reins and is giving a new look to the company.

Fully committed to true gastronomy, members of the disciples du grand Auguste Escoffier and founders of the ETIC-T* Association, the duo's motto is know-how and ever-greater achievements.

These strong convictions ring clear throughout the company's development.



*Groupement professionnel de traiteurs - Professional Caterers' Group
Reception organizers for Vaucluse and Bouches-du-Rhône regions

Your Wedding Moments of joy

For the most wonderful day of your life, every detail is important!
Our creations for your wedding reception are the fruit of close coordination with you, implementing our experience to make this special day full of happiness shared with those around you.
An invitation to a dream come true...

Refreshment
Cocktails & Workshops

Menus
& Buffet

Desserts
& Open Bar

Table Art
& Service

A relaxed
day after...



Refreshment

Aperitif Cocktail

Vegetarian Cocktail

Workshop
& Animations

Dinner cocktail



Passion menu

Sensation menu

Emotion menu

Vegetarian menu

Buffet

Junior
Little Explorers
Event personnel



Hungry folks buffet

Jouvaud sweet
pastry buffet

Open-Bar



Table Art

Service



Chic barbecue

Brunch

Food trucks
& company

Paella

Café-brunch

Chic picnic baskets

"Provence" buffet

Equipment



Refreshments & Cocktails



Refreshments

Lemonade
Still water
Sparkling water
Glasses, tablecloth, decoration



Option: Beverages

Rosé or white wine
Pastis
Whisky
Choice of cocktails 1/10 pers
(Punch, Marquisette or Pink Floyd)



Ask us for more details



“When gastronomy meets vegetarian needs, or the art of cooking the earth’s produce.”

Aperitif Cocktail

Including :

10 pieces/pers
Alcohol-free drinks
Logistics

6 cold pieces

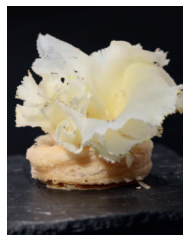
Provençal tart with stewed vegetables
Tapenade (olive paste) cake and rouille sauce cream
Zucchini swirl with red mullet
Artichoke and stewed tomato biscuit
Salmon with aromatic herbs
Smoked duck, goat cheese, and basil butter on toast

2 hot pieces

Provence sunshine
Ravioli with fresh herbs and cream

2 spoons

Raw and cooked trout pieces
with green pea humus
Raw zucchini with pine nuts
Sea bream with lemon



Vegetarian Cocktail

Including:

10 pieces/pers
Alcohol-free drinks
Logistics

6 aperitif pieces

Tapenade (olive paste) cake and rouille sauce cream
Provençal tart with stewed vegetables
Parmesan & basil biscuit
Melon skewers
Cocktail onion tart
Basket of young vegetables with a selection of sauces
aioli, anchovy paste, tapenade

2 hot pieces

Provence sunshine with basil and pine nut pesto
Ravioli with fresh herbs and cream

2 verrine glasses

Raw zucchini and lemon with pine nuts
Tomato, mozzarella and pesto mousse
Avocado mousse with espelette pepper and chorizo

Service
personnel
& table settings
conditions p.20/21

A relaxed
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Workshop & animations




Brunet Frères
Traiteur Créateur
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Provence Workshop

6 pieces/pers

Regional products

Assortment of Provencal verrine glasses:

Gaspacho

Tomato & basil tartare

Marinated pepper saladette

Eggplant loaf

Basket of raw vegetables with anchovy paste dip

The essentials:

pissaladiere onion tart,

mini-cailllette meatball with sage

Les bocaux façon grand-mère :

Poichichade

Aïoli

Olive duet

Green and black tapenade





Raw ham on the bone

3 pieces/pers

For 100 pers minimum

1 iberico cebo dry ham (7 kg)

Tasting selection of parmesan
and balsamic cream (1 kg)

Preserved slow-stewed vegetables (2 kg)



Parisian XXL baguettes

4 pieces/pers

Antipasti:
*marinated tomato and peppers,
grilled eggplant, tortilla, stuffed olives,
pickles and onion*

Parisian ham
(optional: vintage ham slicer)



*Vintage slicer
Optional rental: 150 € TTC*

All about duck

3 pieces/pers

Foie gras duck liver slice (40 g/pers)

Home-made foie gras loaf (20 g/pers)

Fig jam, spice bread and
brioche toast

Camargue salt

Meat plancha

3 pieces/pers (60 g/pers)

Poultry skewers with curry (20 g/pers)

Duckling slice (20 g/pers)

Beef kebab (20 g/pers)



Seafood plancha

3 pieces/pers (60 g/pers)

Prawns (20 g/pers)

Cuttlefish with saffron (20 g/pers)

Swordfish (20 g/pers)

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Workshop & animations

Truffle delights

tuber aestivum

3 pieces/pers

Scrambled eggs with truffles

Raw truffles, croutons,
finest Camargue salt

Sucrine green salad with truffle oil



Focus on zucchinis

2 pieces/pers

Green zucchini soup with vegetal Chantilly
cream and basil

Raw green and yellow zucchini,
lemon vinaigrette

Zucchini flower tart with thyme

Pan Con Tomato perfection

2 pieces/pers

Golden crisp baguette
Slice of raw ham
Garlic and tomato tartar

Salmon delights

2 pieces/pers

Smoked salmon, blinis
Polar bread, semi-salted butter
Pickles and gravelax dill sauce

Option.....

Scrambled eggs with aromatic herbs and salmon eggs



Bouillabaisse workshop

Mini bouillabaisse:
mussels, shrimps, baby squid, monkfish
Accompanied with fish soup, croutons
and rouille sauce

Macaroon surprises

2 pieces/pers

Salmon and dill macaroon
Tomato and basil macaroon
Foie gras macaroon

Tarts by the metre

2 pieces/pers

Salmon and spinach tart
Mediterranean vegetable tart
Forest-style chicken tart
Potato tart with truffade-style
Cantal cheese

Creamy risotto with parmesan

Served in ramekins (40 g/pers)

Tempuras

For 50 pers minimum

2 Aromatic herbs (*basil, sage, dill*)
and Santorini tomato
(*tomatoes, mint and zucchini flowers*)

Skillet event

For 50 pers minimum

Skillet-cooked Provencal-style
mussels (120 g/pers)

Cocktail

Dinner cocktail

Market garden specials

3 pieces/pers

Traditional tomato kebab

basil and mozzarella

Raw sliced ox-heart tomato
with balsamic vinegar

Zucchini flower fritters
with pesto and basil

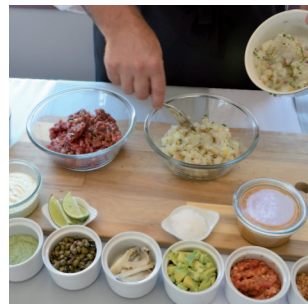


Tartar bar

Beef mince (50 g)

Codfish mince (50 g)

Accompaniments: capers,
avocados, shallots, chives, lemon,
Worcestershire sauce, croutons...



Warung Balinese adventure

2 brochettes/pers

100 g brochettes de volaille
marinée aux épices Balinaises

Nasi goreng
(stir-fried vegetables
with Asian flavourings)

Satay sauce



Butcher's workshop

Marinated roasted beef
with aromatic herbs or Iberian pork

Sliced in front of the guests,
decorated with a selection of sauces
*Traditional mustard, yogurt or bearnaise
sauce*



Creamy risotto with parmesan

Served in ramekins (40 g/pers)



Cheese board

Presentation of goat cheeses from our
Regions

Basque sheep cheese tome cuts

Brie de Meaux cheese wheel

Selection of jams, fresh fruit basket and
dried fruit



Mounted presentation wedding cake

2 Cream puffs (vanilla or chocolate)

15 g nougatine/pers



A relaxed
day after...

Table Art
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Menus



Passion menu

Including:

*Mini-starter, main course, cheese, dessert and bread
Still and sparkling water, coffee
Logistics (not including service personnel)*

Mini-starter

Mediterranean-style buffalo mozzarella,
pine nut praline

or

Eggplant loaf on a basil sauce

or

Pressed Foie Gras and smoked duck steak slices,
artichoke vinaigrette dressing

Main course

Slow-stewed veal lacquered with honey and thyme,
Harlequin mashed potatoes (*with pieces of green and black olives,
dried tomato and pine nuts*)

or

Young caramelized guinea fowl with rosemary, zucchini cake,
sweet onions and grated potatoes

or

Slow-cooked salmon back with olive oil
Mashed potatoes with thyme flowers
and citrus-glazed baby carrots

Cheese

Goat cheese nougat with Provencal cookies

or

St Marcellin cheese marinated in olive oil

Dessert

Cream puffs
(*2 cream puffs vanilla or chocolate + 15 g. nougatine*)
and

Candy trio

(*hand-made meringue, macaron, marshmallow*)

ou

Wedding cake *extra charge 2 €/pers.*

or

Naked in cake *extra charge 2 €/pers.*

Sourdough bread (*individual and sliced*)

Coffee

**Service
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Menu Sensation

Including :

*Starter, main course, dessert and bread
Still and sparkling water, coffee
Logistics (not including service personnel)*

Starter

Cottage garden square, lobster popsicle
& terreau d'olives, tomato sauce

or

Scallop skewers, spelt risotto
with local asparagus, Girolle mushrooms

or

Home-made foie gras,
slow-stewed Cévennes onions

Main course

Pan-fried lamb steak, black olive biscuit,
vegetable array

or

Camargue beef casserole, spelt risotto,
vegetable kebabs

or

Caramelized guinea fowl with rosemary and zucchini cake,
sweet onions and grated potatoes

or

Layered bream loaf with tomatoes

Cheese

Cheese board placed in the center of the table, to share

or

Duo cheese plate

Dessert

Cream puffs
(2 cream puffs vanilla or chocolate + 15 g. nougatine)
and Candy trio
(hand-made meringue, macaron, marshmallow)

ou

Wedding cake *extra charge 2 €/pers.*

ou

Naked in cake *extra charge 2 €/pers.*

Sourdough bread (individual and sliced)
Coffee

Emotion menu

Incluant :

*Starter, fish dish, pause, meat dish, dessert and bread
Still and sparkling water, coffee
Logistics (not including service personnel)*

Starter

Scallop kebab, raw ham,
on layered Mediterranean vegetables

or

Fennel catfish with aniseed-flavored herbs and chlorophyll juice

or

Foie gras & truffle ravioli, supreme sauce, rocket salad

Main course

Rossini veal steak, creamy potatoes
with morel mushroom cream

ou

Young pigeon cooked two ways, with seasonal vegetables

ou

"Jean de Florette" lamb, selection of stuffed vegetables
(tomato, zucchini flower and potato)

ou

Roast cod back steak, chorizo crust,
prawn sauce with saffron

Cheese

Cheese board placed in the center of the table, to share

Dessert

Cream puffs (2 cream puffs vanilla or chocolate + 15 g. nougatine)

ou

Wedding cake *sup. 2 €/pers.*

ou

Naked in cake *sup. 2 €/pers.*

Coffee & chocolate candy
Sourdough bread (individual and sliced)

Optional for each of the menus

Provençal pause

Apricot sorbet and comtat liqueur

or

Provençal orange and muscat pause

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Menus



"When gastronomy meets vegetarian needs, or the art of cooking the earth's produce."

Vegetarian menu

Incluant:

*Starter, main course, dessert and bread
Still and sparkling water, coffee
Logistics (not including service personnel)*

Starter

Fresh goat cheese loaf, slow-stewed vegetables, aniseed herbed cream

or

Nice-style crispy vegetables, soft-cooked egg, pistou basil sauce

or

Mediterranean-flavored buffalo mozzarella, pine nut praline

Main course

Spelt risotto surrounded with asparagus and girolle mushrooms

or

Roast vegetable "soleïade", wild thyme and tomato sauce

or

Vegetable vol-au-vent with fresh herbs, supreme sauce

Cheese

Cheese board placed in the center of the table, to share

or

Goat cheese nougat with Provençal cookies
honey & lemon vinaigrette

Dessert

Cream puffs (2 cream puffs vanilla or chocolate + 15 g. nougatine)

or

Jouvaud pastry dessert

Sourdough bread (individual and sliced)

Walnut bread

Coffee & chocolate candy

Service
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Buffet

Buffet

Incluant:

Starter buffet, spit-roasted or plancha-cooked meat, cheese, dessert and bread

Still and sparkling water, coffee

Logistics (not including service personnel)

Starter

Fresh nicoise salad

Tomato, mozzarella and basil salad

Thin-sliced raw ham and Provence melon

Eggplant loaf with tomato sauce

"Crespeü" Provencal omelet cake

Provencal-style baby squid

Main course

Pork filet mignon with morel mushrooms, pressed potatoes

or

Duck steak with peaches, reduced meat juice and dentelles wine sauce, molded roast vegetables

or

Gigot d'agneau à la broche, pommes de terre en chemise, gratin d'aubergines

ou

Spit-roasted leg of lamb, jacket potatoes, eggplant gratin

Cheese

Cheese board (*brie, blue, goat*)

Dessert

Cream puffs

(2 cream puffs vanilla or chocolate + 15 g. nougatine)

Sourdough bread (*individual and sliced*)

Walnut bread

Coffee

Junior

for 4 to 10 year olds

Starter

Ham, Philly cheese and tomato cupcake

or

Tomato and melon skewers

Main course

Burger and foil-wrapped potatoes with aromatic herbs

or

Lasagna bolognaise

Desserts

Caramel and vanilla cream

Sweet skewers

Chocolate tubs



Little Explorers

for 10 to 15 year olds

Event personnel

Musicians, dj, photographer...

To help the young people discover new tastes, we suggest adapting the adult menu for your children

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Desserts

Hungry folks buffet

Buffet 4 pieces/pers

Miniature desserts:

*berry fruit, Paris-Brest cream puffs,
raspberry-pistachio tart, macaron popsicle
vanilla, lemon and raspberry cupcakes*

Between courses:

*totally strawberry
pistachio biscuit, strawberry mix,
light vanilla and white chocolate dessert cream*

Tarts:

lemon meringue tart, profiterole chocolate puff tart

Buffet 6 pieces/pers

Miniature desserts:

*berry fruit, Paris-Brest cream puffs,
raspberry-pistachio tart, macaron popsicle
vanilla, lemon and raspberry cupcakes*

Between courses:

*totally strawberry
pistachio biscuit, strawberry mix,
light vanilla and white chocolate dessert cream*

Tarts:

lemon meringue tarts, profiteroles chocolate puff tarts



Cake in Seed - House Jouvaud

Service
personnel
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conditions p.20/21

Jouvaud sweet pastry buffet

Buffet *4/5 pieces/pers*

Selection of cream puffs
Party cakes
Meringues
Large tarts
St Honoré cake
Marshmallows
Macarons

Buffet *6 pieces/pers*

Selection of cream puffs
Party cakes
Meringues
Large tarts
St Honoré cake
Marshmallows
Macarons



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Open-Bar

Animation mojito

Rum, mint, crushed ice

Drink mojito

Candy Bar

50 g/pers

Selection of candies

Macaron tray

36 pieces

*chocolate, lemon, raspberry,
coffee, vanilla and pistachio*

Special creation tray

28 pieces

Berry fruit macarons
White chocolate mousse
Petit Antoine
Black and milk chocolate cream
New-style lemon tart
Chestnut and raspberry sandwich
Rum baba ball
with a jellied syrup tube

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French hot dog event

1 piece/pers

Mini hot dog *and special ketchup*

Toasted sandwich

1 piece/pers

Ham & cheese

Mini burger event

2 pieces/pers

Original bull beef burger steak,
Cantal cheese and seed mustard with thyme

Original lamb burger,
sweet onion and slow-stewed tomatoes

Pizza board

32 pièces

Cheese

Ham & cheese

French Fry event

Cone of French fries 40g/pers.

Mini sandwich board

25 pieces

Italian-style:
tomato, basil and mozzarella

Gersois-style:
foie gras mousse and smoked duck strips

Nordic-style:
salmon paste and Nordic bread

Rustic-style:
delicatessen meats and sauces

Pan Bagnat:
vegetables and tuna fish paste



Chocolate Fountain workshop

Recommended for 80 to 100 participants

Chocolate fountain and marshmallow
& fresh seasonal fruit kebabs,
prepared by the guests to their taste

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Table Art

Included in our suggestions

Cocktail

Glassware
Buffet tablecloths
Cocktail serviettes
Disposable spoons
Buffet decorations
Table Booster
Basins
Ice cubes
Serving utensils

Meals

Stainless steel cutlery (Contour)
Round china plates
Normandie-style water glasses
Normandie-style wine glasses
Normandie-style champagne flutes



Optional

Elégance

Couzon cutlery
Round china plates
Elegance-style water glasses
Elegance-style wine glasses
Elegance-style champagne flutes



Option:

Water glasses & wine glasses



Champagne fountain

Wall fountain or champagne

En Optional

Furniture

Chairs: retro, Napoleon; covers
Round tables for 8 to 10 people
Buffet tables



Bar

Wooden Bar Open Bar



Service

Personnel

To set everything up for you, our team will arrive on site 4 hours before the reception begins. We are in charge of laying out the aperitif and decorating the reception room.

Organization

Serving the aperitif. Serving the meal courses to seated guests, from table to table
(except for a buffet)

Serving the wine *(opening as needed)*

Counting and repacking your beverages

Beverage service

(not including returns of empty or excess bottles)

- **Beverages:**

We make sure your drinks are chilled 150 €/TTC

Delivered to us the week of the wedding

No cork charge is applied

- **Service is included through to 1 a.m.**

Overtime charge 66 €/TTC/Waiter

To ensure the safety of our personnel, please keep at least two people.



Personnel dress

Black trousers, black shirt or top, black shoes.

Logistics

Transport of all personnel and goods in appropriate vehicle.

Suitable autonomous equipment for heating or chilling, as required.

Removal of any organic waste *(if necessary)*.

Service areas and kitchens cleaned and tidied.

Remarks

- The furniture, dishes etc. you provide must be set up before our team arrives. We may be able to do this - ask for a cost study.
- The furniture, dishes etc. provided by Maison Brunet will be set up by our team.

Dégustation

To help you choose your menu, you are welcome to taste our dishes. This tasting is free of charge for the future bride and groom, and is invoiced 60 €/TTC/person for additional participants.

Maximum 6 people

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A relaxed day after

Chic barbecue

Including:

All food, still and sparkling water

Equipment

Personnel and service

(not including furniture)

Starter buffet

Salad bar (*green salad, spelt salad, slow-stewed vegetables, cherry tomatoes, emmental cheese, cooked ham, lardons, mushrooms, artichokes and garlic croutons*)

Grilled eggplant with tomato sauce

Pissaladière - onion, anchovy and olive tart

Main course

Plancha-grilled meats (*plain sausages, merguez sausages, marinated chicken*)

Provencal tomatoes

Jacket potatoes

Dessert

Fruit tart

or

Seasonal fruit salad

French bread baguette

Coffee



Brunch

Including:

All food, still and sparkling water

Equipment

Personnel and service

(not including furniture)

Buffet

Selection of pastries

(chocolate croissant, brioches, croissants)

French baguette, pancakes

Home-style jams (apricot, strawberry)

Honey

Fresh fruit salad or Fruit basket

White cheese

Selection of delicatessen meats

(cooked ham, raw ham, salami and terrine)

Gravelax salmon board

Fougasse with roast vegetables

Fried eggs & bacon and scrambled eggs (cooked on the spot)

Cheese board (selection of cheeses)

Young mesclun salad

Cold drinks

Fresh fruit drinks (orange/grapefruit)

Mineral water, sparkling water

Hot drinks

Coffee, milk, tea, chocolate

In a relaxed atmosphere with friends or family, your Brunch is a copious buffet combining the best of breakfast with the pleasures of a lunch menu. Everyone will enjoy the experience, choosing as their tastes and appetites prefer.



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LA BARAQUE À Burger



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Food trucks & company

La Baraque à Burger

Brunet's own burger

Meat produced in France

(Charolaise, Aubrac or Limousine beef)

AOP French cheese

Locally-produced lettuce, tomatoes, & onions

Organic buns

Full list of our burgers available on request

Brunet's own French fries

Accompanied by side sauces

Dessert

Strawberry panacotta and cocoa Streusel

or

Melting chocolate sponge cake

or

Carpentras strawberries, with
our own Brunet Chantilly cream (in season)

On the basis of 30 servings

For larger number, ask us Service duration 3 h.



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Food trucks & company

Émile's Van

Appetizers

Shrimp / Avocado wrap

or Raw ham / Parmesan wrap

or Cereal salad (with Coppa, goat cheese, mesclun and walnuts)

or Italian salad (with mozzarella, pesto, mesclun and caponata)

or Delicatessen meat selection

Served hot

Pan con tomate and raw ham open sandwich

or Pita bread with beef, green salad, white and tomato sauces

or Pita bread with lamb chop, green salad, white and tomato sauces

or Balinese-style chicken kebab

Spelt wheat risotto with Picodon cheese cracker

Desserts

Chocolate / orange gourmand

or Lemon/ chestnut gourmand

or Strawberry/pistachio gourmand

or Strawberry, apricot and verbena cold soup

or 5 Macaroons

or 5 Miniature desserts

Price on the basis of 30 people

For larger numbers, consult us. Service duration 3 h.



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Food trucks & company

Gourmet spit-roasts

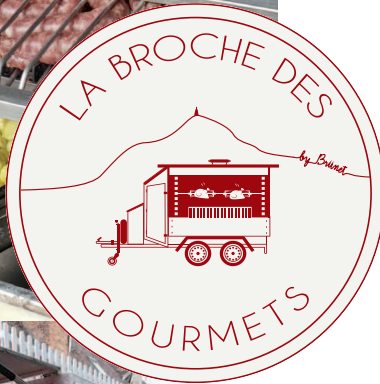
Appetizer buffet

Spit-roasted meat
with accompaniments

Desserts

bread
coffee
(still and sparkling bottled water)

COOKED OVER A WOOD FIRE



* cooking only, without service charge - ask us

** menu on the basis of 30 people

Food trucks & company

The Little Three-Wheeler

Ice-creams & sorbets

Serving of approximately 130 balls,
Choice of 3 flavours (*ask us for the list*)
with cones and pots, Chantilly cream, serviettes and
spoons.

or

Manhattan Hot Dog

Service includes 96 mini hot dogs,
Ketchup sauce, mayonnaise, American mustard, cheddar and fried onions.

DUO FORMULA

Ice-creams/Sorbets
& Manhattan Hot Dogs

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Delivered, ready to eat *service not included*

Café-brunch

Selection of pastries
(chocolate croissant, brioches, croissants)
French baguette, pancakes
Home-style jams (apricot, strawberry),
Honey

Fruit basket

Selection of delicatessen meats
(cooked ham, raw ham, salami and terrine)
Gravelax salmon board
Fougasse with roast vegetables

Cheese board (selection of cheeses)
Young mesclun salad

“Provence” buffet

Provençal tabbouleh with slow-stewed vegetables
Basket of young vegetables
and accompanying selection of dips & sauces
(aioli - garlic, anchoïade - anchovy, tapenade - olive)
Selection of delicatessen meats (ham, salami and terrine)
Provençal vegetable pie

Sliced beef
Roast chicken wing with aromatic herbs
Provençal vegetable ratatouille
Vegetable flan

Basket of seasonal fruit

Paella

Chicken, rabbit,
Mussels, prawns, shrimps,
Saffron rice,
Peppers, onions, green beans, tomatoes.

Chic picnic baskets

For 4 people or more

Porcelain dishes, stainless steel cutlery,
glasses, serviettes.
Deposit 80 € TTC/Basket



Equipment prati'k kit

Disposable plates 18 and 23 cm
Stainless steel cutlery
Normandie-style wine glasses 16 cl
Disposable monogrammed serviettes
Disposable serving spoons
Salt/pepper

comfort kit

China plates 21 and 27 cm
Stainless steel cutlery
Normandie-style wine glasses 16 cl
Disposable monogrammed serviettes
Serving spoons
Salt/pepper

General sales conditions

(Excluding special sites: chateaux, protected sites ..., please consult us)

Orders are confirmed by the customer signature of our order form with "bon pour accord" written by hand, accompanied by the payment of a reservation deposit.

As our quote is based on the number of guests initially foreseen by the customer, a decrease in this number may lead to a review of the tariffs.

Payment terms for wedding receptions:

- First installment of 1500€ on signature of the contract.
- Second installment: 30% three months prior to the wedding reception. A reassessment of your plans will be taken into account.
- Third installment of 30% is due two months prior to the date of the wedding reception, under the same terms as above.
- Fourth installment of 30% is due one month prior to the date of the wedding reception, under the same terms as above.
- Payment of the balance is due on reception of our invoice.

Payment terms (not including wedding receptions)

- First installment of 30% on acceptance of the initial quote.
- Payment of the balance is due on reception of our invoice.

The final number of guests foreseen shall be advised 15 days prior to the event, and our invoicing shall be based on this number.

ALL MENUS ORDERED SHALL BE INVOICED

The prices indicated are given in euros, all taxes included

Current VAT applied: 10%, and 20% for alcoholic beverages.

Under the terms of European Parliament regulations CE n°852/2004 (Official Journal n° L226 dated 25 June 2004), Maison Brunet is responsible for all steps in the production and distribution of foodstuffs. Therefore for health reasons, no such foodstuffs will be recovered or exchanged. Similarly, for a reception including service by our personnel, all unconsumed goods will be destroyed after the event.

A flat rate of 3.00 € per kilometer shall be applied for transport.

Any modification imposed or requested by the customer after the signature of the contract (date, location, time...) which impacts the

conditions listed in the order form shall be the customer's sole responsibility.

The customer may not request any financial compensation and is liable for any possible additional expenses incurred.

Maison Brunet reserves the right to change the order following any modification received at short notice.

In any case of force majeure, bad weather, strike, or accident, Maison Brunet shall not be liable for any responsibility related to the signed contract.

In the case of a cancellation, any installments paid cannot be refunded (except for an extremely serious reason, at the discretion of Maison Brunet).

Insurance and guarantees:

Our company, vehicles and personnel are covered by a multi-risk professional insurance.

The beverages supplied by the customer must be delivered to the reception location. Should this be impossible for the customer, Maison Brunet can transport said beverages from our premises to the reception location. In this case, a surcharge of 150.00 € (taxes included) shall be invoiced for the transport of your beverages (or equipment). This undertaking includes the storage, cooling, and delivery to the reception location.

Maison Brunet shall in no way be held liable for any loss, theft or breakage concerning the customer's beverages which may occur at the reception location, outside the timeframe foreseen for the presence of service personnel.

Maison Brunet reserves the right to invoice any loss, theft or breakage of equipment or furniture supplied by our company.

Any dispute or legal action must be indicated in a registered letter with acknowledgement of receipt within one week following the wedding reception.

In the case of any legal action related to the interpretation, execution or breach of the sales contract, the Avignon Tribunal de Commerce shall be considered the sole competent authority.



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Bureaux ouverts de 8h30 à 17h30

Le Restaurant vous accueille tous les midis du lundi au vendredi

