



CATERING CONVIVIAL EVENT 2026 at Château de Vallery

- from 70 adult guests -



Convivial Event Traiteur

Spécialiste du repas champêtre avec tournebroche

Organisation de brunchs et soirées conviviales

Mariages écoresponsables et de repas végétariens ou végétaliens

06 75 33 08 23 – convivialevent@yahoo.fr

THE EVENING "FRENCH STYLE " OF THE DAY BEFORE

All our formulas and recipes are available in vegetarian variants

Possible thematic variants (Italian, Mediterranean, Indian, Oriental, German, Chti, Belgian, Dutch etc.

Convivial version around a BBQ or a large skillet, at the table

Or a guinguette version around a traditional simmered dish, at the table in a cast iron casserole

Or Local dinner version around gourmet slates and show-cooking entertainment



Convivial BBQ or Rotisserie Evening: 42€/p

Concept including travel, stand and sideboard, all the cooking equipment of the concept

Our roaster and (1 waiter for 40) meal management - Rental of vintage crockery and cloth tablecloth – Country bread

The BBQ Brasero (300g/p marinated chicken, hanger steak, fresh salmon, duck breast, sausages) + new potatoes sautéed with thyme

Or roast piglet rotisserie and legs (500g/p) **honey sauce** + new potatoes sautéed with thyme: **+2€/p**

Or roast lamb rotisserie and lamb panties + new potatoes sautéed with thyme: **+3€/p**

Other meats possible on request or Vegetarian brazier

+ Provençal vegetable brazier: +3€/p

The Guinguette "Cast Iron Casserole" evening : 39€/p

Concept including travel, stand and sideboard, all the cooking equipment of the concept

Our cook and (1 waiter for 40) for the management of the meal - Rental of vintage crockery and cloth tablecloth – Country bread

Your guests sit down at the table – served in a cast iron casserole, sliced country bread

Boeuf bourguignon and its tender potatoes au jus, served in a cast iron casserole. **Homemade mashed potatoes + 1€/p**

Old-fashioned veal blanquette, small locavore vegetables and rice pilaf

Pork tenderloin with bacon with Pinot Noir sauce, sautéed forest new potatoes

Guinea fowl supreme in morel cream, gratin dauphinois. **Vegetable stewed option: +2€/p**

Convivial evening around the Large pan : 36€/p

Concept including travel, stand and sideboard, all the cooking equipment of the concept

Our cook and (1 waiter for 40) for the management of the meal - Rental of vintage crockery and cloth tablecloth – Country bread

+ The Great Skillet in front of you

Oriental chicken tagine OR Parmesan risotto and roasted chicken fillets on a plancha

Or Convivial Paella OR Pork Mignon Colombo

Convivial evening around the Grand Poêlon: 36€/p

Concept including travel, stand and sideboard, all the cooking equipment of the concept

Our cook and (1 waiter for 40) for the management of the meal - Rental of vintage crockery and cloth tablecloth – Country bread

+ The Great Skillet in front of you

Oriental chicken tagine OR Parmesan risotto and roasted quail fillets on a plancha

Or Convivial Paella OR Pork Mignon Colombo

Possible options

Additional staff for a real service: 250€

Soft drinks and mineral water bar in open-bar: +1€/p

Burgundy charcuterie slates (Burgundy parsley ham, smoked sausage, rosette): **2.5€/p**

Local cheese dish: 2.5€/p *Epoisses, Chaource: Burgundy prestige, Comté, goat's cheese, country bread*

Small buffet of regional desserts: 4€/p

Cherry clafoutis from Yonne – Dijon pear salad with blackcurrant – Red fruit and apple crumble tart – Dijon gingerbread etc...

Café and open bar : 0.75/p

The little extra of your evening

The Welcome Aperitif Bar: 11€/p

Including our bartender for the whole service - the friendly bar and its furniture, glassware, ice cubes, Minerales waters and soft bar

+ The 6 appetizer bites

6 Local tapas: Emmental and mushroom gougère - Forest and Italian bruschetta - Ciabatta - Tapenade toast and vegetable chips - Samosas -

Or 6 cocktail pieces: Nordic salmon - Tomato and mozzarella skewer - Duck breast shuttle - Veggie burger - Tuscan skewer or other

OR Bistrot: Piqué of Burgundy charcuterie and cheeses - Basket of gougères and twists - Tapenade toast and vegetable chips

Wines and spirits provided by the customer

Or optionally provided by the caterer:

The 2 cocktails/p made in front of you: **+ 3,50€** (e.g. Spritz, Mojitos, Margherita, Moscow mule, Espresso martini, Gin Fizz Crémant Bourgogne: **12€ bllé** - Petit Chablis: **6€ bllé** - Burgundy Pinot Noir **12€ bllé**)

The Convivial Brunch the next day

36€/p

The Breakfast

Decorated sideboard - Prestige recyclable cups - Simple traditional tableware - Beautiful white tablecloths and napkins

1 cook and (1 waiter for 40) for the management of your brunch

Coffee, tea, fresh squeezed orange juice – fresh milk – Cereals, yoghurt – Still and sparkling water – Iced tea or lemonade

Fresh bread, brioche - Semi-salted butter, artisanal jam, honey - **The 2 Mini pastries +2,50€**

Lunch (to be chosen)

The buckwheat galette workshop (Gruyère ham, mushrooms) and ratatouille galette

Or L'atelier mini beef burger and bagnat lunch bread + sautéed new potato pan

Or Risotto and poultry wok or Tajine

Or Cold buffet (salads, cold cuts, meats, cheeses) **+3€/p**

+

Assortment of homemade pies (apricots, apple and red fruit crumble, Mint fruit salad)

OR Pancake party animation (sugar, spread, jam, maple syrup)