



GRAND CHEMIN

TRAITEUR FAMILIAL ET AUTHENTIQUE

Names of bride and groom

Wedding in 2025

Château de Vallery

Number of persons :

Tel :

E-Mail :

Who Are we ?

*Let's create events with a
positive impact!*

We're a daring caterer committed to offering seasonal, eco-friendly cuisine for your events.

- Feet in the soil and head in the lights of the capital
- Authenticity to meet Parisian demands
- Innovative and trendy concepts

STRONG MARKERS : conviviality, authenticity, CSR policy guarantor, innovative, scripted, human, involvement, adaptability



Our company is no ordinary caterer; we are **the fruit of a family history rooted in agriculture**. This unique origin gives us a special and distinctive CSR perspective and legitimacy.

We come from **a farming family**, which means our connection to the land and our understanding of nature's cycles are deeply rooted. We know where our food comes from, how it's grown and the importance of sustainable farming practices. This first-hand expertise enables us to approach CSR not just in theory, but in everyday practice.

Why

CHOOSE GRAND CHEMIN ?

1 A GREEN PHILOSOPHY

Because we want the events we take part in to be **as elegant as they are responsible, as stylish as they are committed, as trendy as they are sustainable!** And because we love our planet, we've decided to be part of the change.

2 A EXPERT TEAM OF LOVE

Responsiveness and flexibility are their watchwords
Responsive, competent, attentive to customers' needs and desires & with a LOT of good humor!

3 CHEFS, FOOD & FUN

Our creative chefs use local produce to concoct **tailor-made dishes**. We adopt an eco-responsible policy with selective waste sorting and rigorous contemporary hygiene.

4 DISHES TAILORED TO YOUR WISHES

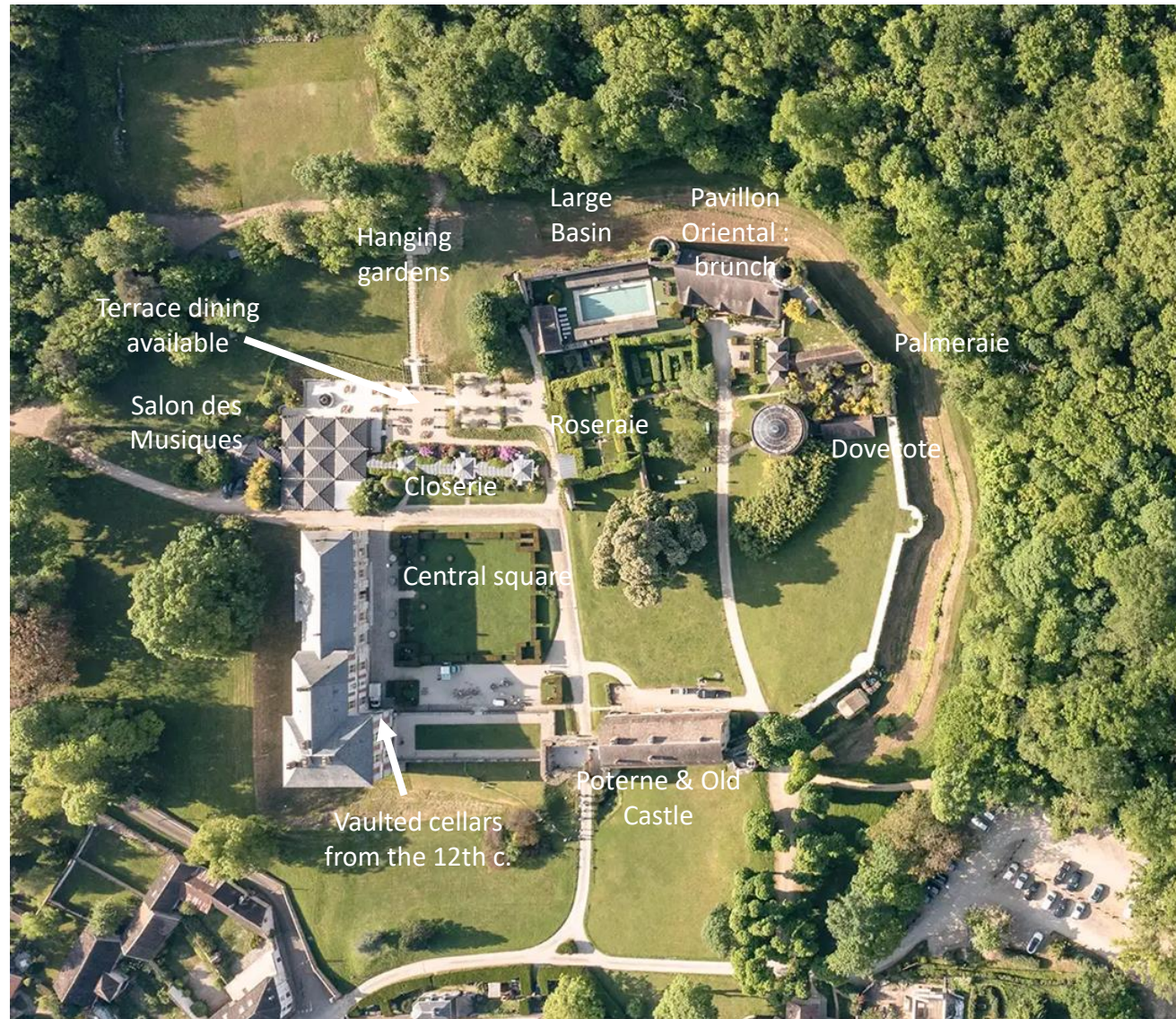
We make it a point of honour to offer a variety of dishes and formulas to suit your preferences and desires, guaranteeing a tailor-made and memorable culinary experience!



SITE PLAN TO BE DEFINED

DEPENDING ON THE VENUES SELECTED, STAFF AND EQUIPMENT COSTS MAY BE ADDED.

If the service is provided in the Riad or the cellar, an additional pantry will be charged at 400€ excluding taxes





The COCKTAIL

8 UNITS WITH 2 CULINARY SHOWS

1h30

21,50 € TTC / PERSON



LES PIÈCES COCKTAIL

Might change IN FUNCTION OF THE SEASON
Your guests will love an assortment of the entire selection.
No need to choose, you will have a taste of **THEM ALL !**

COLD SAVOURY

EARTH

Poached peer, foie gras royal

Tataki beef

Glazed morel in lollipop with poultry stuffing in cognac

Melting poultry

SEA

Semi cooked tuna

Salmon and rhubarb butter

Smoked salmon with Grand Chemin herbs and mustard shortbread

Zucchini tartar with Grand Chemin herbs & white anchovy in a marinated turnip

HOT SAVOURY

OUT OF THE OVEN!

Flammen-truffe

Grand Chemin hot dog with Viennese bread from the Domaine de Villarceaux

Gamba butterflies in panko Whole gambas in tempura - panko, hot sauce

Mini croquemonsieur with handmade ham by Stéphane Duval

Crispy gougère

Mini veal sausage puff pastry by Stéphane Duval

Pull beef croquette



VEGGIE... BUT NOT VEGAN

Grilled courgette, flame-flavoured aubergine caviar

Smoked eggplant pulp & Chioggia disc, parmesan powder & wild herbs

Minty watermelon with fresh cheese, taggiashe olive & caper powder

Croc' cucumber, dried olive, hummus & lemon confit

Grilled baby corn, popcorn, curry & olive

Crunchy citrus asparagus & wasabi peas





FOCUS ON OUR VEGETABLES

Grand chemin has always liked to work with **local producers**, so to concoct all our dishes with **delicious vegetables**, we went as close as possible!

Meet us at the **Ferme du Thil** to harvest our **vegetables...**

Located in the **Vexin** region of France, they're always in **season and, above all, ultra-fresh!**

So, ready to try?



The CULINARY SHOW

THE IDEA

Fed up with waiters offering too simple plates of anonymous "cocktail parts" to guests!

We've come up with a series of vagrant, ephemeral taste stories.

Always simple to use, with an emphasis on contact, encouraging discussion on the origin of the product, the surprising assembly, the unusual accessory... a real story is told through these appetizing recipes.

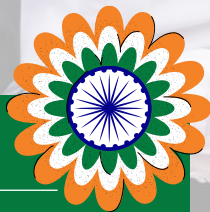
On casse les codes, on innove, on We break codes, we innovate, we have fun, but above all we want to please you!, mais on cherche surtout à vous faire plaisir !

INDIAN GASTRONOMY



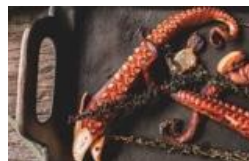
KIM SRINIVAZAN
CHEF R&D | GRAND CHEMIN

Our chef, with 15 years of international experience, has been creating innovative, sustainable cuisine inspired by his Indian origins and plant-based lifestyle for the past 5 years. His cuisine, a fusion of art and ecological awareness, offers an exceptional gastronomic experience, reflecting our commitment to Indian-influenced cuisine that is resolutely eco-responsible.



GALICIA SARDINILLAS

Delicious tiny sardines with olive oil from the chef Luis Escuris Battalla, a wonderful artisanal product. We propose them still neatly arranged in their large round boxes, placing them with large tongs on a crusty buckwheat biscuit served with piquillos condiment.



POLPO INFERNO

The octopus is cooked at low temperature, very tender, then flambé with pastis and covered in chimichuri sauce!... The bouquet is sublime. Prepared in this way, the large tentacle becomes terribly appetizing. Pre-sliced in large segments, ready to be tasted from a transiting tray or from on a large cast iron plack which keeps them warm.



A DIFFERENT KIND OF PAELLA

A very different paella, with crispy chip's rice, saffron shrimp, vegetable cooking sauce & creamy piquillo.



A BEEF TARTARE IN ALLEZ RETOUR

Beef tartare in Allez Retour! Marinated meat, Thai sauce, vinegar caper, small pickle, garden parsley, Tabasco, Vexin mustard seeds



THIS BONE MARREL IS VICIOUS!

We know, it is unreasonable...but it is so very very good!... So we decided not to do without. The recipe: start by simmering an extra tender piece of beef confit, so it mixes with the marrel, and marvelously well, then slide it onto a long hollow bone, cover it with figue jam and roast in the oven!...Is that not extraordinary?....



PÂTÉ EN CROÛTE STÉPHANE DUVAL

Are you a fan of traditional, bistro-style dishes? Discover the pâté en croûte prepared by our chef Stéphane Duval, Meilleur Ouvrier de France in Charcuterie. Our traditional pâté en croûte is made with a tasty pig and poultry stuffing.



SMOKED BROCCOLI WITH GARDEN THYME

Cream of haddock with herbs and bubu arrare rice crisps



TOMATO & STRAWBERRY GAZPACHO

Take a refreshing shot of Voantsy's wild pepper watermelon ice cube.



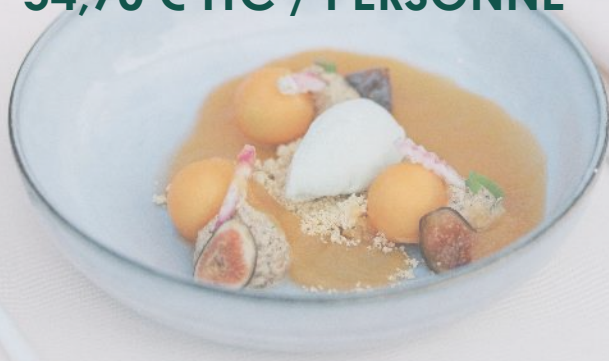




le

REPAS ASSIS

STARTER + MAIN + DESSERT
54,70 € TTC / PERSONNE



STARTERS

Sea bass ceviche - fennel flower - tangy ginger milkshake

Semi-smoked salmon – passion fruit and kalamansi vinaigrette – vegetable caviar

Crudo de dorade – redcurrant and lime gel – dulce seaweed & sherry vinegar condiment



Creamy burrata with truffle - brightly colored tomatoes - black olive caviar



Tomato trompe l'œil – smoked stracciatella – cherry tomato confit & ajo blanco



Chilled melon soup - basil sorbet - fromage frais



Tomato, pineapple and zucchini - thyme - lemon - basil oil – lime

Pâté en croute Stephane Duval – poultry and foie gras

Home-made **foie gras** - fresh raspberries - rye chips – **upon availability +2€ TTC**

MAINS

Bread-crusted veal shank with savory – stuffed peppers with barigoule sauce & tomato confit

Sautéed veal - roasted asparagus - truffle summer vegetable lasagna – reduced jus

Roast veal - morel sauce - gratin dauphinois

Fillet of beef - roasted oyster mushroom - thyme smoked potatoes - well reduced jus – with truffle

Canard doré – baked apple – straw apple – tomatoes – olives & capers au jus

Quail ballotine stuffed with foie gras – zucchini flower and ricotta – grilled pepper – suprême sauce

Poultry supreme pocket – potato and sweet garlic leaf by leaf – ivroy truffle sauce

Back of cod and zucchini with basil – virgin cucumber with celery & lemon caviar

Fillet of sea bass cooked in clay crust – hay smoke – pea and piacentinu ennese risotto – cherry and horseradish condiment

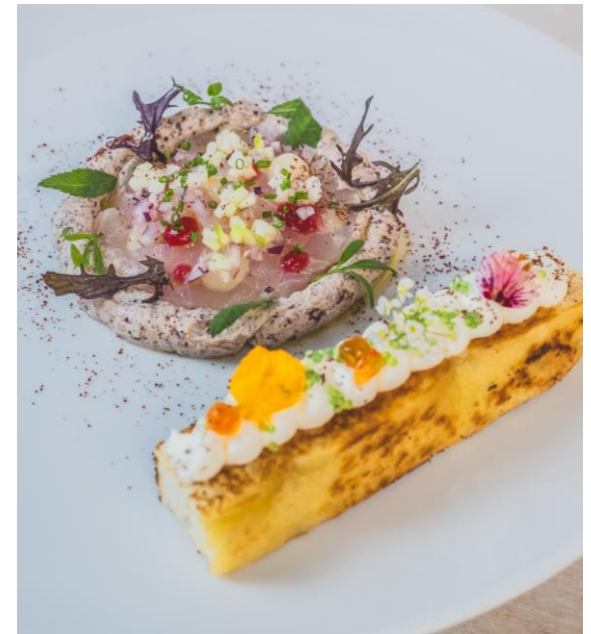
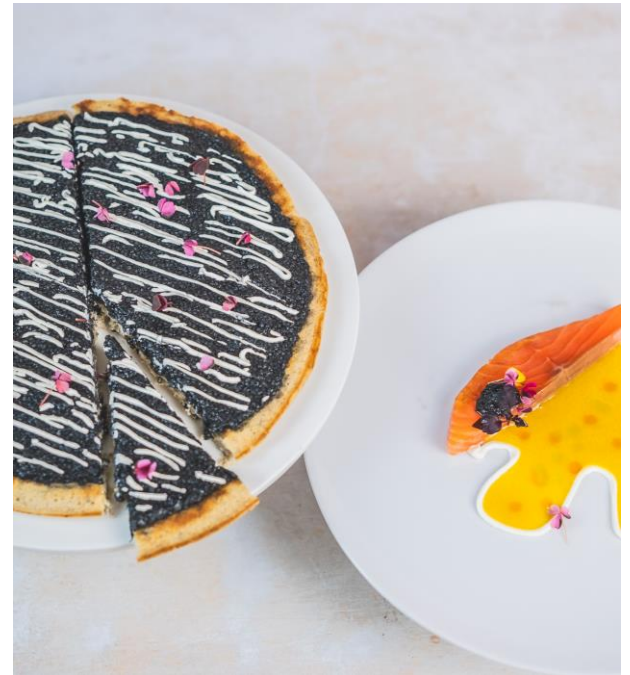


Fresh cheese ravioli - nasturtium heart - roasted portobello mushrooms - daikon turnip - curry infused



Eggplant confit with miso - black sesame paste and tahini - fennel salad - gooseberry chioga pickles & plant yoghurt

Petits pains individuels solen et aux céréales compris





CHEESE

Suggestions

Cheese plat mature French (8 varieties)
Mixed salad and Vexin mustard dressing
+ 5 € TTC



DESSERTS

Individual dessert served by the plate

Dark sesame chocolate - 64% chocolate biscuit - Yuzu lemon jelly – lemon and lime sorbet - sesame tuile

Genoa bread biscuit - vanilla ganache - French meringue with basil - red fruit & rocket salad

Raspberry ganache - red fruit compote - hibiscus coulis with Célin pepper

Folie vanillee – genoa biscuit punche with vanilla ginger syrup – Madagascar vanilla ganache – intense vanilla centre & minute pouring bailye's vanilla sauce

Dark chocolate domes & tonka chocolat tuile – praline – hazelnuts with thyme and lemon

Orange blossom and rhubarb cheesecake – Iranian lemon powder & rhubarb sauce
Strawberry charlotte style – oran

Red fruits combination – red fruit compote – hibiscus coulis with celin pepper





THE OTHER MENUS

FOR YOUR SPECIAL GUESTS

We must not forget the children or the service staff. They also deserve their special menu!

MENU FOR ENTERTAINER

Meal tray for entertainer

& any others (DJ, Baby sitter, ...)

Composed of a starter, a main course, cheese and dessert

Hot meal for entertainer - **minimum 8 people**

Composed of a casserole dish, cold cuts, cheese, bread and mignardises

Service from all providers at the same time

HT / TTC

23,70 €

26,07 €

30,00 €

33,00 €

CHILDREN'S MENU

Crêpe party : savoury & sweet crêpes– Presence of baby sitter is mandatory

Menu : cocktail – melon/ham – chicken strips - brownie

Buffet : mini grilled cheese, mini pizza, chicken nuggets, chips, Kiri, brownies, candy brochette

Minimum 10 children - Baby sitter mandatory

11,85 €

13,04 €

23,70 €

26,07 €

23,70 €

26,07 €





TABLE ART

Beautify your dinner and receive your guests royally!



EXPERTISE &
FAMILY
RESTAURANTS

WHITE TABLECLOTHS

Round tablecloths (dinner)

> *The sparklings are not allowed on the table*

White napkins

Dish cloths, strips

CHINA

White and blue serving plates

Individual slate boards

Large white china dinner plates (2/pers)

White china dessert plates (2/pers)

Coffee cups & saucers + 10% for tea

Small white china casseroles for the cocktail

Presentation tray price on quote

GLASSWARE " ELEGANCE "

Tumbler for cocktail and evening (2,5/pers)

Champaign flutes for cocktail and evening (2,5/pers)

1 water glass & 2 wine glasses per person

Wine glasses for the cocktail – on quote

Beer glasses – on quote

CUTLERY " PALME " – 1 SET PER PERS.

Dessert knives & forks

Dinner knives & forks

Dessert spoon for entremet

Moka spoon

Flowers decoration is not included.

SERVICE/PRÉSENTATION EQUIPMENT

Serving tongs, Cake/pie lifters

Trays for lemonade, 2 jugs

1 champaign bucket and 1 stainless steel tray

Salad bowls, Serving cutlery

Presentation slate boards

COOKING EQUIPMENT

Air and electric ovens

1 percolator, thermos

Gas hot plates

Frying pans

Carving boards

Buffet bins

Coolers

Containers

DISPOSABLES

Cocktail paper serviettes, wooden picks,

garbage bags, sparklers, hand wipes,

disposable gloves, bottles and gaz cartridges,

...

We plan for all equipment necessary to ensure the setting up of the cocktail and dinner during your event.

Subject to possible changes after technical identification of the premises and final menu.

Breakage and loss of more than 5% of the quote will be charged to the customer.

Delivery: In case of delivery and/or retrieval imposed by your place of reception (Sunday or public holiday), an increase may be applied.



COMPLEMENTARY OPTIONS

Beautify your dinner and receive your guests royally!



EXPERTISE & FAMILY ROOTS

TABLES

Round table for 10 persons
Round table for 12 persons
Oval table for 8 to 16 persons
Oval table for 16 to 22 persons

CHAIRS

Bistrot chair
White Louisiana chair
White Napoleon chair
White Napoleon chair with red seat

COCKTAIL FURNITURE

White plastic foldable garden chair with laths
Pedestal table + tablecloth
High bar table
Pedestal tablecloth
High bar tablecloth
Buffet tablecloth 2x1m

HT / TTC

12,50 €	13,75 €
15,00 €	16,50 €
33,35 €	36,69 €
42,00 €	46,20 €

12,00 €	13,20 €
7,90 €	8,69 €
7,90 €	8,69 €
7,90 €	8,69 €

5,50 €	6,05 €
35,00 €	38,50 €
40,00 €	44,00 €
16,70 €	18,37 €
23,40 €	25,74 €
25,00 €	27,50 €

FURNITURE MISC.

Buffet table
Black 3-panelled screen
Arbour 3m X 3m
Wooden trestle
White laquered buffet 2m
Parasol – **upon availability**

TABLEWARE

Champaign basin (12L)
& ladle

HT / TTC

14,20 €	15,62 €
54,17 €	59,59 €
250,00 €	275,00 €
25,00 €	27,50 €
80,00 €	88,00 €
90,00 €	99,00 €

16,67 €	18,34 €
---------	---------

* Price TTC by unit
Prices excl. delivery

The furniture is rented for the night of your event. For your brunch : on quotation

*** Supplement cost for equipment and kitchen & service personnel if the cocktail has a separate kitchen**

GRAND CHEMIN TRAITEUR

QUOTE IN EUROS

APPROXIMATE ESTIMATION TO BE ADJUSTED IN FONCTION OF YOUR CHOICES

SERVICE	Q.T.	P.U. H.T	P.T. HT
FURNITURE			
Arbour 3m x 3m	2	250,00 €	
DELIVERY & RETRIEVAL (as of)	1	680,00 €	
TOTAL HT			0,00 €

Two arbours costing 550€ (inc. taxes) will be provided in case of bad weather to protect the outdoor clearing area.



SERVING STAFF

At your service !



INDICATIONS ON HOURS:

ARRIVAL 15H / END OF SERVICE 03H

Service staff is scheduled 3 hours before the beginning of the reception in order to set up the buffets and tables. An additional hour will be necessary after the departure of your guests in order to restore the hall and clean the kitchen

The staff must stay until the end of the dance party

ESTIMATION OF SCHEDULE:

1 Head waiter in charge 3 pm – 2 pm

Additional hour after 2 am

77,00 € TTC /hour

1 Second Head waiter in charge 4 pm à 4 am

Additional hour after 4 am

77,00 € TTC /hour

2 Head waiters 3 pm – 2 pm

Additional hour after 2 am

77,00 € TTC /hour

1 Head waiter 4 pm à 4 am

Additional hour after 4 am

77,00 € TTC /hour

Head waiters are dressed in black trousers, white shirt, Grand Chemin waistcoat and black tie.

2 Chefs Cuisinier 4 pm – 12 am

Additional hour after midnight

77,00 € TTC /hour

Aid & food-handler





Budget follow-up

What about the numbers ?!

ROUGH ESTIMATE TO BE ADJUSTED ACCORDING TO YOUR CHOICES

GRAND CHEMIN MARIAGE

DEVIS EN €

SERVICE	Q.T.	P.U. H.T	P.T. HT
TRAITEUR			
COCKTAIL : 8 items	100	19,55	1955
THE MENU : Starter, main & dessert	100	49,73	4973
Kid's menu	to define	to define	-
Vendor's menu	to define	23,7	-
TOTAL HT Caterer			6928
WINE CELLAR			
Non-alcoholic beverages (adults and children)	100	4	400
Ice to refresh and ice cubes	4	25	100
TOTAL HT Wine Cellar			500
EQUIPMENT			
Table art and cocktail equipment (detail page 12)			3000
Additional options (detail page 13)			
Delivery and retrieval	-	-	1900
Night retrieval, difficult access	to define		
Retrieval of glassware and trash	1	220	FREE OF COAST
TOTAL HT Equipment			4900
STAFF			
Staff	-	-	4040
Travel expenses	-	-	490
TOTAL HT Staff			4530
TOTAL HT			16 858,00 €
TVA 10%			1685,80
TVA 20 %			
TOTAL TTC			18 543,80 €

