

# Business

2023 / 2024



*Your satisfaction, our greatest success.*





24.90€ ex-tax / pers

# Meal trays in delivery

## FISH

Cucumber Bulgarian style

•

Quinoa with two peppers & salmon with dill cream

•

Tome Caprite and bread

•

Tatin Pie

•

Water 50cl  
Cutlery kit

## MEAT

Curried cesar salad

•

Ratatouille, madras rice, poultry brochette and beef brochette

•

Fontu and bread

•

Lemon meringue pie

•

Water 50cl  
Cutlery kit

## VEGETARIAN

Tomato Mozzarella pesto

•

Crunchy 3-grain mix with white cabbage compote

•

Tome d'Izoard and bread

•

Choco

•

Water 50cl  
Cutlery kit

**FREE DELIVERY** IN THE WHOLE OF DRACENIA From 20 people

Draguignan / Trans-En-Provence / Flayosc / Lorgues / Les Arcs / Le Muy / La Motte / Vidauban Beyond that, KM fees - 2,00€ Ex-Tax/km



# Breaks

## CLASSIC

### BREAKFAST

2 pastries per person (Croissants, pains au chocolat)

Still and sparkling water

Fruit juice

Coffee, tea

### SWEAT BREAK

2 mignardises/macaroons per person

Still and sparkling water

Fruit juice

Coffee, tea

### SALTYBREAK

Wrap assortment : Salmon, garlic and herbs, guacamole and tomato

Still and sparkling water

Fruit juices

Coffee, Tea

30-50 PERS  
8,50 € Ex-Tax

51-100 PERS  
6,90€ Ex-Tax

101-200 PERS  
5,90€ Ex-Tax

> 200 PERS  
5,50 € Ex-Tax

## VITAMINIZED

### FRUITY BREAK

Fruit skewers

Smoothie fountain

Still and sparkling water

Coffee, tea

### DETOX BREAK

Vegetable skewers

Detox water

Still and sparkling water

Coffee, Tea

30-50 PERS  
8,90 € Ex-Tax

51-100 PERS  
7,90€ Ex-Tax

101-200 PERS  
6,90€ Ex-Tax

> 200 PERS  
5,90 € Ex-Tax

## ANIMATION

### SUMMER GOURMET BREAK

Homemade ice roll (oréo, speculos, chocolate, carmel, M&MS, strawberry, passion)

Smoothie fountain

Still and sparkling water

Coffee, tea

### PAUSE GOURMANDE HIVER

Pancakes and waffles with topping

Orangeade and lemonade

Still and sparkling water

Fruit juices

Coffee, Tea

30-50 PERS  
10,90 € Ex-Tax

51-100 PERS  
9,90€ Ex-Tax

101-200 PERS  
8,90€ Ex-Tax

> 200 PERS  
7,50 € Ex-Tax

Offert : Mobilier de buffet, 2h de service, pas de frais KM pour le Var



Best  
EVENTS
















Best  
EVENTS

# Cocktail Reception



## COCKTAIL 15 PIECES

### APERITIF PIECES

- Flowerly cucumber cheese cream verrine   
- Creamy beet garlic and fine herbs salad   
- Vegetarian wrap 
- Flower of the cheese maker  
- Green tapenade bar
- Black tapenade bar
- Anchoïoli made in Best Events 
- Empanadas of meat
- Focaccia tomato pesto 
- Toast goat cheese honey 
- Chorizo mozzarella cake 
- Olive cake 
- Sunshine puff pastry (pesto, cheese) 

### DESSERTS

Assortment of mini-cookies & mini-brownies

### DRINKS

Water (still & sparkling) + Soft drinks (Coca, Ice Tea, Orangina, Oasis Tropical)  
Coffee & Tea (1,90€ in-tax/pers)

Options : Wines - 10 € ex-tax/bottles. Champagne Brut - 30€ ex-tax/bottles.

Package	1495€ Ex-Tax	29,90€ Ex-Tax	24,90€ Ex-Tax	21,90 € Ex-Tax
	< 50 pers	51-100 pers	101-200 pers	> 201 pers

In all our menus are offered : Dishes, glassware, cutlery, buffet furniture, service (3h), no corkage fee, no mileage fee (Var), bread & ice, smile and sympathy, 3 free high tables





# Cocktail Reception



## COCKTAIL 19 PIECES

### APERITIF PIECES

- Blinis garlic and herbs
- Vegetarian Wrap ✓
- Cheesemaker's flower ✂️ ❤️
- Green tapenade bar
- Black tapenade bar
- Anchoioli made in Best Events ❤️
- Tomato Caviar ✓
- Empanadas of meat
- Focaccia tomato pesto ✓
- Toast goat cheese honey ✓
- Chorizo mozzarella cake ❤️
- Olive cake ✓
- Sunshine puff pastry (pesto, cheese) ✓

### TAPAS ASSORTMENT

- 2 pieces/pers.
- Assortment of cold cuts
- Assortment of regional cheeses with bread and breadsticks ✓

### DESSERTS

- 2 pieces/pers.
- Assortment of mini-cookies & mini-brownies

### DRINKS

- Water (still & sparkling) + Soft drinks (Coca, Ice Tea, Orangina, Oasis Tropical)
- Coffee & Tea (1,90€ in-tax/pers)

Options : Wines - 10 € ex-tax/bottles. Champagne Brut - 30€ ex-tax/bottles.

Package	1845€ ex-tax	37,90€ ex-tax	35,90€ ex-tax	32,90€ ex-tax
	< 50 pers	51-100 pers	101-200 pers	> 201 pers

In all our menus are offered: Dishes, glassware, cutlery, Buffet furniture, Service (3h), No corkage fee, No mileage fee (Var), Bread & ice, Smile and sympathy, 3 free high tables



# Lunch / Dinner Cocktail



## COCKTAIL 22 PIECES

### COLD PIECES

- Crunchy flowery carrot, garlic and herbs verrine
- Fresh cucumber cheese cream verrine
- Creamy beet, garlic and herbs verrine
- Cheese maker's flower
- Smoked salmon profiterole
- Blinis salmon garlic and herbs
- Tapenade bar
- Vegetarian wrap
- Canapé liver mousse with almonds
- Tomato caviar

### 3 ANIMATIONS TO CHOOSE

(BRUSCHETTAS ANIMATION + 2 ANIMATIONS)

- (Bruschettas Animation + 2 animations)
- Cutting of Iberian ham
- Duck skewer with honey glazed apples
- Salmon gravlax on rye bread
- Prawns/Scallops with shallot and balsamic butter
- Mini hamburger
- Pan-fried foie gras on gingerbread and hibiscus jelly
- Panini (salted or sweet)
- Raclette (in winter)

### HOT PIECES

- Sunshine puff pastry (pesto, cheese)
- Iberian cake
- Toast goat cheese honey lavender
- Empanadas with meat
- Olive cake
- Focaccia tomato mozzarella

### DESSERTS

Assortment of mignardise and macaroon (3 pieces/pax)

### DRINKS

Water (still & sparkling) + Soft drinks (Coca, Ice Tea, Orangina, Oasis Tropical)  
Coffee & Tea (1,90€ in-tax/pers)

#### Package

<b>2395€ ex-tax</b>	<b>47,90€ ex-tax</b>	<b>45,90€ ex-tax</b>	<b>43,90€ ex-tax</b>
< 50 pers	51-100 pers	101-200 pers	> 200pers

In all our menus are offered: Dishes, glassware, cutlery, Buffet furniture, Service (4h), No corkage fee, No mileage fee (Var), Bread & ice, Smile and sympathy














# Buffet



## CLASSIC BUFFET MENU

### APERITIF PIECES

- Flowerly cucumber cheese cream verrine   
- Crunchy flowerly carrot garlic and herbs glass   
- Creamy beet, garlic and herbs verrine  
- Flower of the cheese maker  
- Chorizo mozzarella cake 
- Green and black tapenade bar

### DISH TO CHOOSE

#### Classics :

- Indian Chicken curry, served with madras rice.
- Salmon with dill cream, served with Camargue rice
- Paella

#### Barbecue :

- Plancha land & sea :**   
Brochettes : beef, poultry, prawns/St Jacques

#### Barbecue party : (+4,90 ex-tax/pers)

- Chipolatas, merguez, beef brochettes
- Duck breast, beef ribs 

#### Spit-roasted meat : (+4,90 ex-tax/pers)

- Choice of meat : lamb, ham, piglet, chicken

### REGIONAL CHEESES

(+2,90 ex-tax/pers)

- Tome d'Izoard, Tome des bergers
- Tome capritte, bleu du Queyras
- Fontu

### DESSERTS

- Assortment seasonal fruits

### DRINKS

- Water (still & sparkling) + Soft drinks (Coca, Ice Tea, Orangina, Oasis Tropical)
- Coffee & Tea (1,90€ ex-tax/pers)

Package	2895€ ex-tax	56,90€ ex-tax	54,90€ ex-tax	51,90€ ex-tax
	30-50 pers	51-100 pers	101-200 pers	> 201 pers

In all our menus are offered: Dishes, glassware, cutlery, Tablecloths (1 tablecloth for 8 people) and napkins, Buffet furniture, Service (4h), No corkage fee, No mileage fee (Var), Bread & ice, Smile and sympathy



# Plate service



## EXPRESS MENU

### APPETIZER TO CHOOSE

- Market garden salad with crispy honey goat cheese
- Curry Caesar salad (roasted chicken supreme, cherry tomato, parmesan)
- Salade Océane (smoked salmon, shrimp, avocado, tomato)

### DISH TO CHOOSE

(ACCOMPANIED BY ROSE DU DAUPHINAIS AND VEGETABLE BAYALDI)

- Salmon filet on the plancha on a dill cream sauce
- Beef stew à la provençale
- Supreme of poultry from the Vallée d'Auge
- Leg of lamb from the Alps with thyme cream

### DESSERTS

- Chef's Entremet
- Assortment of seasonal fruits

### DRINKS

- Water (still & sparkling) + Soft drinks (Coca, Ice Tea, Orangina, Oasis Tropical)
- Coffee & Tea (1,90€ ex-tax/pers)

Package	2595€ ex-tax	51,90€ ex-tax	49,90€ ex-tax	47,90€ ex-tax
	30-50 pers	51-100 pers	101-200 pers	> 201 pers



In all our menus are offered: Dishes, glassware, cutlery, Tablecloths (1 tablecloth for 8 people) and napkins, Buffet furniture, Service (4h), No corkage fee, No mileage fee (Var), Bread & ice, Smile and sympathy





# Plate service

## GALA MENU

### APPETIZER TO CHOOSE

Gourmet salad with avocado, gizzards and toasted foie gras ❤️  
Asparagus soup with truffles 🌿

### DISH TO CHOOSE

(ACCOMPANIED BY ROSE DU DAUPHINAIS AND VEGETABLE BAYALDI)

Sea bream in zucchini scales 🌿  
Paupiettes of sole and scallops with chanterelles 🌿  
Duckling with lavender honey and lemon 🌿  
Veal medallion with wild mushrooms 🌿  
Tournedos of beef with morels ❤️

### REGIONAL CHEESES

Tome d'Izoard, Tome des bergers  
Tome capritte, blue of Queyras, Fontu

### DESSERTS

Chef's Entremet

### DRINKS

Water (still & sparkling) + Soft drinks (Coca, Ice Tea, Orangina, Oasis Tropical)  
Coffee & Tea (1,90€ ex-tax/pers)



#### Package

4495€ ex-tax	89,90€ ex-tax	87,90€ ex-tax	85,90€ ex-tax
< 50 pers	51-100 pers	101-200 pers	> 201 pers

In all our menus are offered: Dishes, glassware, cutlery, Tablecloths (1 tablecloth for 8 people) and napkins, Buffet furniture, Service (4h), No corkage fee, No mileage fee (Var), Bread & ice, Smile and sympathy

# Our complementary offers

Small offers to spice up your event

## DRINKS

Welcome glass of homemade lemonade & orangeade  
(about 2 glasses/person)

Beer bar (mix of different beers  
(about 1L/person)

Cocktail drink (mojito, punch, Copacabana, champagne soup, ...)  
(about 2 glasses/person)

Wine côte de Provence (bottle of 75cl)

Champagne Jeeper grande réserve (75cl bottle)

**3,00€ ex-tax /pers**

**4,00€ ex-tax /person**

**8.25€ ex-tax /person**

**10€ ex-tax /bottle**

**30€ ex-tax /bottle**

## ACTIVITIES & ANIMATIONS

Popcorn

Cotton candy

Make-up

Magic for children

Close-up magic

Inflatable castle

Children's show and magic

Additional culinary animation

**300€ ex-tax / 100 persons**

**300€ ex-tax /100 persons**

**400€ ex-tax / 200 persons**

**from 150€ ex-tax**

**from 150€ ex-tax**

**from 150€ ex-tax**

**On quote**

**4,50€ ex-tax/pers**

Rental of furniture and marquee - Price on estimate



# Dj & Sound systems

## DJ

- DJ & sound system - 3h/4h of performance
- DJ, sound & lights - 10h/12h of performance (less than 150pers.)
- DJ, sound & lights - 10h/12h of performance (less than 300pers.)
- DJ, sound & lights - 10h/12h of performance (more than 300pers.)

490€ ex-tax  
890€ ex-tax  
1390€ ex-tax  
On quote

## MUSICIANS / OPTIONS

- Saxophonist 3h/4h performance
- Violinist 2h/3h performance
- Singer Guitarist 3h/4h of performance
- Lighting
- Selfie Box
- Photobooth

390€ ex-tax  
390€ ex-tax  
390€ HT  
19€ ex-tax/spot  
190€ ex-tax  
390€ ex-tax

## SOUND SYSTEMS

- Stage with assembly
- Carpeting laid in your choice of colors
- Desk
- Sound system
- Broadcasting on TV or screen with video projector Technician
- Displacement and installation on estimate

25€ ex-tax/m2  
10€ ex-tax/m2  
39€ ex-tax  
290€ ex-tax  
90€ ex-tax/screen  
On quote





# Contact us

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