

Best EVENTS

The day of your dreams



Caterer



DJ



Photograph



Event
organization





Most recommended and best rated caterer
in the South East of France

Rated 5/5 on more than 400 reviews..



ARTISANAL COOKING & FRESH PRODUCTS.



This wedding guide will help you to make your day magical and fairytale.

Let us guide you to an unforgettable dream day. At Best Events, a unique project manager follows you from the preparation of your event to the end of your evening.

To help you organize your meal, we guide you page by page through your selection.

Start by detaching our page "Your selection", (next page) thanks to which you will be able to note your preferences concerning your menu throughout our brochure.

You will also find our DJ, photographer & our options to facilitate the organization of your wedding.



Your selection

IN BUFFET,

IN PLATE,

APERITIFS

If you want a starter in your menu, choose 10 pieces.

If you don't want an entry in your menu, choose 15 pieces.

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THE WORKSHOPS,

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THE STARTERS

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DISHES, SIDE DISHES & SAUCES,

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DESSERTS & GOURMANDISES,

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.....

LATE NIGHT WORKSHOPS

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.....

OPTIONS,

DJ

PHOTOGRAPH

BRUNCH

PHOTOBOOTH



Aperitifs

To start the story of one of the most beautiful days of your life, make the wine of honor that suits you.

CHOOSE YOUR 10 APERITIF PIECES FOR A DURATION OF 1H30

or if you do not a starter

CHOOSE 15 APERITIF PIECES FOR A DURATION OH 2H00

INCLUDED IN YOUR MENU

- Still & sparkling water Abatilles & soft drinks at will (Coca-Cola, Lipton Ice-tea, Oasis, 100% fruit juice...).
- Cocktail bar, 1/2liter per person (Mojito, punch, copacabana, champagne soup...) choose two cocktails among these choices.

Buffet furniture with tablecloths / bar / 3 tables.



GLUTEN-FREE



VEGETARIAN



VEGAN



FAVORITE



The Freshness,

Melon, mozzarella and dry ham log ✂️ ❤️
Cucumber lollipop with smoked salmon ✂️
Cherry tomato & sesame lollipop ✂️ 🍷
Morel Spring Bite ✂️ 🍷
Melon and goat cheese pic ✂️ 🍷
Crunchy spring carrot, garlic & herbs verrine ✂️ ❤️ 🍷
Creamy Beetroot Garlic & Herbs Verrine ❤️
garlic & herbs
Fresh cucumber cheese cream verrine ✂️ ❤️ 🍷
Watermelon cube & balsamic vinegar
Cucumber, cream cheese & prawns
Endive, tuna rillettes
Fontu, goat cheese and walnut mousse
Pic of Fontu & dried apricot
Flower of cheese ❤️ 🍷
Creamy garlic & herbs verrine
Salmon gravlax sushi / avocado

The Copious,

Mediterranean cake (olives & herbs of Provence) 🍷
Iberian cake (chorizo & emmental) ❤️
Honey goat on nut bread 🍷
Argentinean Empanadas (beef)
Empanadas with vegetables ✓
Italian Focaccia 🍷
Sunshine puff pastry (pesto, cheese) 🍷
Smoked salmon profiterole ❤️
Tuna Cake
Salmon cake
Raw ham focaccia
Arranchini French style cordon bleu
Arranchini with Indian chicken

The Wraps,

Smoked Salmon
✓ Vegan
❤️ Indian chicken curry

The Spreads

Accompanied by its bakery pieces,
🍷 Tomato caviar
Green & black tapenade bar
Anchoïoli made in Best Events
Guacamole
Cucumber hummus
Truffled Ricotta

The Canapes

❤️ Foie gras on fig and onion spice bread
Smoked duck breast, melon ball and chives
✓ Truffle with walnut oil
Liver mousse with almonds
Goat cheese mousse with dried apricot
❤️ Scrambled eggs with truffle
❤️ Blini garlic & herbs
Canapé of duck confit, Roquefort & walnuts
Blini guacamole, salmon curry
Blini guacamole, shrimp curry
Blini chorizo with cream cheese



The Workshops

To guide you through the choice of animations, we recommend our favorites chosen by our brides. They will be a hit with your guests as much by their visual as by their taste. In your menu, is included two animations in the choice, we let you discover them.



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FAVOURITE



Pan-fried foie gras on gingerbread & hibiscus jelly ♥



Duck skewers with honey glazed apples ✂️



Bruschetta workshop ♥ ☑️



Madame croque Monsieur (chicken, pork or vegetarian)



Plancha of gambas/St Jacques with balsamic vinegar ✂️



Salmon Gravlax on rye bread (from 80 pers) ♥



Pineapple, gambas and chorizo skewers ✂️



Raclette ✂️



Cutting of Iberian ham ✂️ (from 80 pers)



Mini burgers (your choice) ♥
-American style burger
-Foie gras
-Island style (banana plantain)
-French style (Rossini style)



GOURMET SALAD

The Starters

You have just entered the room. All of your guests have welcomed you with a magnificent guard of honor. Now that you are well installed, we can move on to the entrance. For that, two formats are offered to you, the buffet or the plate.

For you who have chosen only 10 pieces for the aperitif, choose your starter, in buffet (4 to choose from) or on a plate (1 to choose from), hot or cold, enjoy.



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FAVOURITE

In Buffet,

- Smoked salmon platter ✂️
- Delicatessen selection ♥
- Melon & raw ham ✂️
- Indian-style Caesar salad ♥ ✂️
- Endive salad with Roquefort cheese ✂️ ✓
and nuts
- Duo of tomatoes & buffalo ♥ ✂️ ✓
- Gourmet mix with oriental flavors

In Plate,

Cold,

- ♥ Gourmet salad (wrap, avocado, smoked duck breast and foie gras toast)
 - ✓ Warm goat cheese salad with honey from Provence
 - ♥ Burger foie gras & gingerbread
- ✂️ ♥ Fresh salad (wrap, smoked salmon, shrimp, avocado and tomato)
- ✓ Sweet salad (roasted pear, Roquefort cheese and walnut)

Hot,

- ♥ Cassolette of scallops in a surprise dome
- ✓ Asparagus soup with truffles

WARM GOAT CHEESE SALAD





SALMON FILLET A LA PLANCHA

Dishes

Our buffet selections

of your choice, served with grilled vegetables

- Plancha 🌿

Poultry brochette, Charolais beef rib, duck breast, prawns, scallops

- Meat on the spit ♥

Choice of 2 meats: lamb, stuffed piglet, ham or chicken

Our selections on the plate

with choice of side dishes & sauces

Land,

Supreme of poultry 🌿

Leg of lamb from the Alps 🌿

Magret Rossini style ♥

Duckling with lavender honey and lemon 🌿

Medallion of veal 🌿

Tournedos of beef ♥

Sea,

- ♥ 🌿 Salmon fillet a la plancha

- 🌿 Sea bream in zucchini scales

- 🌿 Paupiettes of sole and scallops

- Lobster flamed with whisky

Accompaniments to choose ,

- Rose du Dauphiné ✂️❤️🍷
Bayaldi of vegetables ✂️🍷
Mediterranean vegetable ✂️🍷
Fresh pasta 🍷
- Rice of Camargue ✂️🍷
Melting apples ✂️🍷
French Ratatouille ✂️🍷
Vegetarian lasagna ✂️🍷

Choice of sauces,

- Morels
Girolles
Cream Sauce
Ceps
Auge Valley
Truffle cream

Vegetarians,

- Truffle ravioli with parmesan cream 🍷
Moussaka 🍷
Bourguignon of celery, carrots and potatoes 🍷
Tartiflette 🍷

Slates of regional cheeses ,

- Tome d'Izoard Tome des bergers Tome Capritte Bleu du Queyras Fontu



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FAVOURITE





Here we are, the opening of the ball has gone well, here is the favourite part of the gourmands.
Our delicacies are all made by our Master Pastry Chef:
M. Pezzulli Mikael.



Desserts,

Choose a wedding piece and
a delicacy

The wedding pieces,

Wedding cake

Cascade of desserts

Choux cake (two choux per person)

The delicacies,

Assortment of mignardises & macaroons (two pieces per person)

Carved fruit

Chocolate fountain, with candies & fruits

Workshops,

Late night workshop 100 pieces for
490€ incl. vat

The sweet,

Pop Corn

Ice Roll with topping

Cotton Candy

The salty,

Mini Burger

Madame croque Monsieur





Turnkey offer, zero stress, we take care of everything!

Your dream day,

Guided by a dedicated project manager at your disposal

Your menu,

Lemonade & orangeade
Two Cocktails of your choice
Ten appetizers
Two aperitif animations
Starter(s)
Main course
Slate of cheeses
Farandole of desserts
Coffee / tea
Water & soft drinks at will

What is offered to you,

Buffet furniture with tablecloths
Placement of your decoration on the table
Tablecloths (1 for 8 people) & cotton napkins
Dishes, glassware & cutlery
Bread & ice cubes
Coffee machine
3 side tables
10 hours of service included
Corkage costs
Mileage costs in the Var
Customer appointment
Smile & sympathy

50 pers or less : 7995€ lump sum

51-75 pers : 159.90€

76-100 pers : 149.90€

101-200 pers : 139.90€

201 pers & more : 129.90€



Our drinks suggestions,

Our champagnes,

Bottle of 75 cl

Jeeper - Le Brut	39.90 € incl. vat
Jeeper - Le Rosé	59.90 € incl. vat
Jeeper - Le Blanc	49.90 € incl. vat

Our wines

Bottle of 75 cl, Côte de Provence,

Château Lauzade - Red	14.90 € incl. vat
Château Lauzade - Rosé	14.90 € incl. vat
Château Lauzade - White	14.90 € incl. vat
Domaine de Marchandise - Red	14.90 € incl. vat
Domaine de Marchandise - Rosé	14.90 € incl. vat
Domaine de la Bouverie - Red	14.90 € incl. vat
Domaine de la Bouverie - Rosé	14.90 € incl. vat
Domaine de la Bouverie - White	14.90 € incl. vat





Les petits plus,

Children's menu & providers - children under 12 years old	28.90 € incl. vat	/ Pers
Additional guests at your wine of honor	24.90 € incl. vat	/Pers
Sweet wine of honor with animation (<i>Ice roll, smoothies and beers bar</i> (around 50 persons)	9.90 € incl. vat	/ Pers
Pre-wedding meal	On request	
Organisation of your wedding	490 € incl. vat	
Pack Bar of late-evening : Get 27 (7ocl), Rhum ambré, Captain Morgan (7ocl), Vodka Black, Eristoff (7ocl), Whisky; Clan Campbell (7ocl), Jager (7ocl), Red bull (24x25cl), still water abatilles x12, sparklin water abatilles x6, Ice Tea x2, Orangina x1, Oasis x1, fruit juice (apple, multi-fruit & pineapple x9L), 200 cardboard cup		

Atmosphere & Decoration,

decoration at your reception venue	On request
High table & cover	19.90 € incl. vat / Unit
Illuminated high table	24.90 € incl. vat / Unit
Round table (180cm)	15.00 € incl. vat / Unit
Chair	6.00 € incl. vat / Unit



Brunch without service

*(This formula is prepared on site by our cooks at the end of the service and served on disposable trays.
Offer without service or dishes)*

29.90 € incl. vat / Pers

Duo of tomatoes & its buffala

Indian-style Caesar salad

Charcuterie

Regional cheeses (Tome d'Izoard, tome des bergers, tome capritte, bleu du queyras, fontu)

Multifruit tart



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FAVOURITE

Brunch with service

(from 40 personnes) 44.90 € incl. vat / Pers

Breakfast,

Two mini pastries /person

(croissant, pain au chocolat, brioche with sugar, bread au grappes)

Bread with jam

2 workshops,

One egg/bacon/sausage animation ✂

One mini burger ♥

4 cold starters in buffet,

Melon/raw ham ♥ ✂

Caesar salad ♥ ✂

Cold meats ♥ ✂

Regional cheeses

(Tome of Izoard, Tome of bergers,

Tome capritte, Queyras blue, Fontu)

Drinks,

Waters (still & sparkling)

Fruit juices (100% fruits)

Coffee & Tea

Included in the service

A cook,

A waiter,

Buffet furniture,

self service dish,

Service et travel (Var) from 40 people

Dishes, glassware, cutlery

Dj's & Musicians

A real fairy tale is accompanied by music, enjoy it with our DJs.



KÉVIN
DJ

1.490€ INCL. VAT



LOUIS
DJ

1.490€ INCL. VAT



ÉRIC
DJ

1.490€ INCL. VAT



ANTHONY
DJ &
Magicien

1.690€ INCL. VAT



JÉRÉMY
DJ &
Producer

1.690€ INCL. VAT



NICOLAS
DJ &
Saxophoniste

1.890€ INCL. VAT



ROBIN
DJ &
Producer

1.990€ INCL. VAT

Contents of our DJ offers,

Organisation meeting

Customized playlist

Animations & games

Wireless HF microphones

Light games on the dance floor

Sonorisation vin d'honneur

Video projector with screen

Indoor & outdoor sound system

DJ within the time limit

Selfie Box

(Live broadcast of your guests' photos on a giant screen via their smartphone)

mise en lumière

sonorisation de la cérémonie

Pour aller plus loin,

250 € incl. vat

24 € incl. vat / Spot

96 € incl. vat



Photograph Nathalie Nencioni

Has your sweetheart proposed to you? Congratulations! I wish you all the best!

The exciting and stressful time of preparation has arrived. "Who will be able to understand us and accompany us in the organisation of one of the most beautiful days of our lives?" The choice of service providers specialising in weddings is a delicate moment. And of all the service providers who will be involved in this beautiful day, the photographer is the professional with whom you will certainly spend the most time. It is therefore important to take the time to get to know each other and to talk.



Photobooth



For the creation of fun memories, opt for the photobooth in the evening, an essential that will please your guests!

A FUN AND MULTIGENERATIONAL EXPERIENCE.

Finally, an animation that will put everyone in agreement! Young and old, older and younger, uncles and aunts... All the people you will gather for your wedding will be in front of the camera.

Smiles and laughter guaranteed, our terminal will quickly become your best friend (don't forget to return it to us anyway...)

Content of the photobooth offer 490 € incl. vat

Set up by our teams and maintenance all evening.

Latest generation photo booth with ultra high resolution camera.

Customised template and wallpaper designed in the colours of your event.

High resolution printing on professional paper in a few seconds.

The 400 photo selfie booth is available during our catering or DJ service.

Customised photo frame.

Disguise box.

All your photos sent by wetransfer.

Disguise box 50€/incl. vat

Photobooth Miron

~~790 € incl. vat~~

690 € incl. vat





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**YOU WOULD LIKE HELP WITH
COMPOSITION OF YOUR MENU ?**

CONTACT-US,

06 64 86 18 08