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ET MAINTENANT, À TABLE!

FLAVOUREUX



DETAILS ON OUR SERVICES: 2023 EDITION

HOT BUFFET - 39\$ p/p

Monday to Wednesday: minimum of 20 guests Thursday to Saturday: minimum de 30 guests

PLATED MENU - 80\$ to 100\$ p/p (includes tableware, cooks and waiters)

Our Holiday Menu is also available for a sit-down experience! Prices will vary according to the venue and the size of your group. Are also available (with extra charge):

- Pre-dinner cocktails and appetizers
- Bartending & glassware
- Table and tablecloth rental

Contact us for further information

CHRISTMAS BOXES - 38\$ p/p

Once again this year, you can offer your employees a gourmet holiday meal to enjoy with their families! We deliver the boxes ordered to your company on Thursdays and Fridays in December, making it the perfect way to get everyone together for a special day!

Minimum order of 30 boxes.

For orders below this threshold, please place your order via our website.

info@flavoureux.com - 819.351.2868





DESSERTS (lactose and gluten free options available)

Plated meals or delivered boxes
Barry 64% chocolate brownies with cherries / strawberry
coulis / sour meringue

<u>Buffet</u>

Platter of FLVX mignardises (e.g. chocolate & cherry brownies, macarons, cheesecakes, lemon tarts)

EXTRAS FOR BUFFETS

China and stainless cutlery: 4\$ p/p Mixed soft drinks: 2,50\$ / un. Tea and coffee: 2,50\$ / un.

DELIVERED BOXES

Salad and soup will be served in 100% biodegradable containers

Main courses, side dishes and desserts are served in oven-safe aluminum containers and are 100% recyclable. Quantities of each main course must be selected in advance.

DETAILS ON OUR SERVICE—HOT BUFFET

If you select the hot buffet format, the food will be served in the traditional way in chaffers and will arrive hot. You can opt for either individual meals (in trays) or traditional "self-serve" format.

TERMS AND CONDITIONS

- You must confirm the quantities for each main course when ordering. Please contact us to receive the order form. Except for the vegan option, a minimum of 10 people is required for each meal selection;
- A 25% non-refundable deposit is required upon reservation;
- The final number of meals must be received at least 5 working days before the event. It will <u>not be possible</u> to reduce the number of guests after this deadline. Any additions after this deadline will be subject to a 25% surcharge.
- Please note that the final invoice must include 80% of your initial number of guests (ex.: if you book for 50 people, in the event of a drastic reduction, we will still have to invoice you for a minimum of 40).

THANK YOU FOR YOUR TRUST!!

Our mission is to provide your employees with a meal and service of such quality that they feel privileged, well-treated and important to you!

