



RIEM
BECKER

TRAITEUR ÉVÉNEMENTIEL

Food - Catering

**COLLECTION SALON
BY RIEM BECKER
AUTUMN WINTER
2019-2020**

Seasonal flavours for every
event **pro-gastronomiques**



PRATICAL INFO

ORDERS

Order must be schedules by midday, at least 72 hours in advance, A for D

PLANNING

ORDER BEFORE 10AM ON	FOR A DELIVERY ON
Monday	Thursday
Tuesday	Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday



LOGISTICS

All meals are presented on plates made of biodegradable sugarcane fibre or disposable black plastic..

Cold-chain maintenance

Orders will be delivered in cardboard boxes if you have cold storage facilities for your cocktail, otherwise the order will be delivered in insulated containers

Thanks to plan a storage area

These containers will be recovered during the next day's delivery, final recovery on the last day of the conference.

Deliveries

Deliveries are possible from Monday to Saturday, contact us for Sunday or Bank Holiday deliveries

Deliveries within a minimum 1 hour period, with presence at the stand to check your order

Deliveries fees: 55 € excl. tax on PARIS - 80 € excl. tax for the greater Paris region

Return fees (post-event): 55 € excl. tax on PARIS - 80 € excl. tax for the greater Paris region

CONTACTS

Our staff are waiting to take your call

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RIEM BECKER A RESPONSIBLE PLAYER

- In order to avoid waste, we ask our clients to consider the type of service and typical food duration when specifying their order quantities,
- We sort waste and track its future: bio-waste, boxes, glass, paper, fat, and electronic waste.
- We use returnable glass bottles at our catered events
- Our trucks are equipped with Masternaut telematics which collects precise, reliable and secure data. This data helps us to manage delivery schedules, minimise travel, and to optimize itineraries and truck selection.

SUSTAINABLE COLLABORATION

- We welcome handicapped employees in training and operations, in partnership with the Vitry-sur-Seine ESAT “Friends of the Vitry-sur-Seine Workshop, the Gennevilliers ESAT and Val Mandé CAT”.
- We are partners with Berthier ESAT, with whom, over several years, we have built a lasting working relationship to facilitate handicapped persons into the workforce.

- We partner with various schools such as the IPAMRA institute which offers co-op training to attain CQP (Professional Qualification Certificate). The CQP diploma is recognized by the national education system and the profession, which helps people to enter the workforce.
- We welcome young people for training in the events field; in co-op programs, apprenticeship contracts or professionalization contracts.
- We are a founding member of the “association des traiteurs de France”, an association which helps to promote the trade and interacts with all players in this profession. With 36 members, this network is at the core of culinary innovation, an association which, since its beginning, as been committed to quality and promotion of responsible events, recognized by all event professionals.
- We are committed to the reduction of waste, Riem Becker Traiteur Événementiel manages surplus food with EQOSPHERE – an organization that donates products to associations that help the less fortunate.
- Riem Becker Plateaux Repas official suppliers of COP 21.



BREAKFAST & BREAK-TIME

- TRADITIONAL
- BREAKFAST & BREAK-TIME MENUS
- GOURMET TREATS



INCLUDED IN THE CHIC SET



- 1 litre of fresh orange juice
- 1 litre of fresh grapefruit juice
- 1 thermos of Fuerte fair trade coffee (1L)
- 1 thermos of hot water (1L)
- **8 coffee cups with coffee spoons**
- **16 disposable cups**
- **paper towels, portions of fair-trade sugar, tumbler of cream, instant coffee sachets and teabags.**

CHIC SET+ TRAY OF VIENNESE PASTRIES

82,00€ excl. tax 90,20€ incl. tax

Tray of viennese pastries



- 4 croissants
- 4 raisin pastries
- 4 chocolate croissants
- 4 apple turnovers

CHIC SET + IDEAL BREAK KIT

97,00€ excl. tax 106,70€ incl. tax

- Tray of fruit skewers : Skewers of seasonal fruit
- Platter of mini cakes (hazelnut sponge, French cannelé, mini walnut and cranberry brownie)



CHIC SET + SWEET BREAK KIT

95,00€ excl. tax 104,50€ incl. tax

- Platter of mini cakes 1 (hazelnut sponge, French cannelé, mini walnut and cranberry brownie)
- Platter of mini cakes 2 (mini cherry-pistachio sponge, mini raspberry-poppysseed sponge, mini plum clafoutis)





TRAY OF VIENNESE PASTRIES (16 ITEMS)

- 8 croissants
- 4 chocolate croissants
- 4 raisin pastries

Served in a sturdy white tray made from recyclable, biodegradable sugarcane fibre

18,00 € excl. tax
19,80 € incl. tax



Fruit Brochette Platter (12 pieces)

- Brochette with seasonal fruits

25,00 € excl. tax
27,50 € incl. tax

COFFEE BOX OR TEA BOX

- 1 thermos of cafe Faire trade Fuerte or 1 thermos of hot water (with teabags)
- 8 disposable cups,
- 8 wooden stirrers,
- 8 paper towels,
- 8 sticks of brown sugar



21,00 € excl. tax
23,10 € incl. tax

COCKTAIL & LUNCH

- CREATIVE EVENTS
- HOSTING ARTS
- FESTIVE OCCASIONS





Tasty Platter (18 pieces)

- Olive/sesame cakes
- Choux pastry

34,00 € excl. tax
37,10 € incl. tax



Cake Platter (18 pieces)

- Tomato confit cakes
- Toasted turkey-cheddar cheese sandwiches

27,00 € excl. tax
29,70 € incl. tax



Fresh Platter No. 2 (18 pieces)

- Salmon/spinach rolls with sesame
- Crunchy celery fantasy, Comté & Bresaola cheese

38,00 € excl. tax
41,80 € incl. tax



Blini Platter No. 1 (18 pieces)

- Smoked salmon blinis and tobiko
- Duxelle blinis with parsley/pholiota mushrooms
- Smoked tuna blinis, black sesame/pepper sauce

35,00 € excl. tax
38,50 € incl. tax



Cake Platter (18 pieces)

- Bresaola/goat cheese cake and curried hazelnuts
- Tarama salmon truffle cake
- Spicy cacao foie gras cake

38,00 € excl. tax
41,80 € incl. tax



Topped Platter (23 pieces)

- Parmesan-topped tartare with yuzu salmon
- Mustard-topped with hummus and radish

**45,00 € excl.
tax 49,50 €
incl. tax**



Nougat Blini Platter (17 pieces)

- Grilled chicken blinis with soya sauce and ginger dressing
- Goat nougat with dry fruits

**31,00 € excl.
tax 34,10 €
incl. tax**



Topped Blini Platter (15 pieces)

- Smoked tobiko salmon blinis
- Foie gras and cacao-nib blinis

**33,00 € excl.
tax 36,30 €
incl. tax**



Rolled, Topped Platter (21 pieces)

- Comté cheese/truffle rolls
- Goat cheese/pear rolls

**41,00 € excl. tax
45,10 € incl. tax**



Tortilla Blini Platter (15 pieces)

- Smoked tuna/pepper blinis
- Tikka chicken tortilla blinis

**29,00 € excl.
tax 31,90 € incl.
tax**



Blini Platter (18 pieces)

- Hummus/carrot/Mimolette cheese blinis
- Tarama/tobiko/wasabi/daikon radish/pickel blinis

**32,50 € excl.
tax 35,75 € incl.
tax**



Fresh Platter No. 1 (26 pieces)

- Cooked, sliced carrots with citrus fruit
- Poultry opera

50,00 € excl.
tax 55,00 €
incl. tax



Fresh Platter No. 2 (17 pieces)

- Ecrevisse mozzarella/snow peas on skewers
- Comté/Bresaola cheese & celery

40,00 € excl.
tax 44,00 €
incl. tax



Fresh Platter No. 3 (21 pieces)

- Tandoori prawn tartare with pineapple and mint
- Comté cheese/truffle rolls

49,00 € excl.
tax 53,90 €
incl. tax

Fresh Platter No. 4 (25 pieces)

- Sesame, pepper/black sesame domes
- Comté cheese & summer truffle rolls
- Tikka chicken tortilla

46,00 € excl.
tax 50,60 €
incl. tax



Fresh Platter No. 5 (15 pieces)

- Spicy bread/Greek yogurt fingers
- Sliced, stewed duck

29,00 € excl.
tax 31,90 €
incl. tax



Fresh Platter No. 6 (12 pieces)

- Duck foie gras/spicy bread squares
- Poultry/Mimolette cheese squares

**30,00 € excl.
tax 33,00 €
incl. tax**



Fresh Platter No. 7 (15 pieces)

- Beef purée/truffle tubes
- Salmon/spinach/sesame rolls

**33,00 € excl.
tax 36,30 €
incl. tax**



Fresh Platter No. 8 (21 pieces)

- Smoked-meat/mushroom tubes
- Black currant/cheese cake

**47,00 € excl.
tax 51,70 € incl.
tax**



Fresh Platter No. 9 (21 pieces)

- Beef purée/truffle tubes
- Fried duck foie gras/lentil cakes

**48,00 € excl.
tax 52,80 €
incl. tax**



Fresh Platter No. 10 (15 pieces)

- Goat cheese/pear compressions with spiced wine
- Apricot/duck foie gras/pistachio bites

**30,00 € excl.
tax 33,00 €
incl. tax**



Ayamé Sushi Platter (18 pieces)

- Creamy sushi with small peas & asparagus
- Tandoori shrimp sushi squares, with mango and marigold blossoms
- Sushi squares with dill & kumquat yellow-bread crumbs, tobiko tarama, smoked salmon & soya beans

46,00 € excl. tax
50,60 € incl. tax

Ayamé Collector Platter (22 pieces)

- Nori salmon & dill
- Amigasa eggplant with Ankake sauce
- Bitter-sweet chicken & Shitaké mushrooms

48,00 € excl. tax
52,80 € incl. tax

Ayamé Salmon Platter (15 pieces)

- Salmon, surimi, shallot & apple blossom

35,00 € excl. tax
38,50 € incl. tax

Maki Platter (20 pieces)

- Comté cheese & tomato makis
- Pastrami & pistachio makis
- Smoked salmon & mozzarella makis
- Kanpyo & surimi makis

45,00 € excl. tax
49,50 € incl. tax

Geishzushis Platter (18 pieces)

- Scallop geishazushis
- Salmon & perfumed-rice geishazushis
- Algae/shrimp geishazushis

40,00 € excl. tax
44,00 € incl. tax

Maki Platter (24 pieces)

- California makis
- Cucumber/sesame makis
- Cucumber/salmon makis

51,00 € excl. tax
56,10 € incl. tax

Also consider:

Pairs of Japanese chopsticks
 (10 pairs per pack)



4,50 € excl. tax
4,95 € incl. tax

Japanese seasoning
 kit



17,00 € excl. tax
20,40 € incl. tax

OUR JAPANESE SAVOURY COCKTAILS



Nigiri/Vegetable Platter (18 pieces)

- Snow pea/soya nigiris
- Carrot/black sesame nigiris
- White radish/7-spice nigiris

31,00 € excl. tax
34,10 € incl. tax

Domino Platter (18 pieces)

- Salmon with yuzu & dill
- Tuna with ginger & chives
- Chive omelette

38,00 € excl. tax
41,80 € incl. tax

Pop Maki Platter (32 pieces)

- Duck foie gras Pop Maki with fig/pistachio chutney
- Cooked-salmon yellow pop maki
- Cooked-tuna pop maki

62,00 € excl. tax
68,20 € incl. tax

Plateau quadra de sushis (71 pieces)

- Sea bream geishazushis
- Scallop geishazushis
- Salmon/rice geishazushis
- Shrimp/algae geishazushis
- Skaké makis
- California makis
- Kanpyo & surimi makis

140,00 € excl. tax
154,00 € incl. tax

Japanese Box (12 pieces)

- Mini pana cotta with soya and yakitori beef
- Mini pana cotta with wasabi and fried tofu
- Mini pana cotta with yuzu and salmon tartare

31,50 € excl. tax
34,65 € incl. tax

Also consider: Pairs of Japanese chopsticks
(10 pairs per pack)



4,50 € excl. tax
4,95 € incl. tax

Japanese seasoning
kit



17,00 € excl. tax
20,40 € incl. tax

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Caesar Salad/Vegetable Achard Roll Platter (24 pieces)

- Caesar salad spring rolls
- Vegetable achard spring rolls

46,00 € excl. tax
50,60 € incl. tax



Nomad Wrap (12 pieces)

- Salmon/mayonnaise wraps with citrus/wasabi sauce, sucrine lettuce & golden carrots
- Caesar vegetarian wrap with parmesan shavings, tomato confit and green beans

37,00 € excl. tax
47,00 € incl. tax



Grain/Polar Bread Club Sandwich Platter (12 pieces)

- Roast beef club sandwich with pickles, organic red onions, arugula, and Meaux mustard with tomato confit
- Polar bread with Greek yogurt, cucumber, Taggliash olives, tomato, sucrine lettuce, feta cheese & pomegranate.

46,00 € excl. tax
50,60 € incl. tax



Chicken / tuna sub platter (12 pieces)

- Seeded mini subs with tandoori chicken and vegetables
- Seeded mini subs with spiced tuna, red onion and crispy red chard salad

46,00 € excl. tax
50,60 € incl. tax



Chicken / vegetarian sub platter (12 pieces)

- Seeded mini subs with tandoori chicken and vegetables
- Seeded mini subs with Greek-style veg

44,00 € excl. tax
48,40 € incl. tax



Mini-Pita Platter (15 pieces)

- Courgette falafels & mint sauce mini-pitas
- Marinated carrot & beef mini-pitas

33,00 € excl. tax
36,30 € incl. tax



Toasted turkey and cheese club plate (18 items)

53,00 € excl.
tax 58,30 €
incl. tax



Toasted dutch cheese and fruity cake club plate (18 items)

46,00 € excl.
tax 50,60 €
incl. tax



Salmon Muffin Platter (8 pieces)

32,00 € excl.
tax 35,20 €
incl. tax

Coleslaw/Pastrami Polar Bread Lunch Platter (16 pieces)

34,00 € excl. tax
37,40 € incl. tax



Ingot Platter (9 pieces)

- Duck foie gras/spicy wine ingots
- Vegetable/hummus ingots with sprouts

**34,00 € excl.
tax 37,40 €
incl. tax**



Moricette Platter (12 pieces)

- XL moricette with Comté cheese, apricots, & fried onions
- XL moricette with pastrami, Mimolette cheese, & tomato confit

**33,00 € excl.
tax 36,30 €
incl. tax**



Brioche Platter (15 pieces)

- Goat cheese/Taggiash olive briocheins
- Crab/surimi/tomato briocheins

**41,00 € excl.
tax 45,10 € incl.
tax**



Surf & Turt Focaccia Platter (18 pieces)

- Roast beef focaccia with red onions & mustard
- Crab/guacamole focaccia with white cheese sauce

**47,00 € excl.
tax 51,70 € incl.
tax**

OUR SAVOURY LUNCH COCKTAILS



Scrambled Egg/Butternut Squash Shells (6 pieces)

19,00 € excl. tax
20,90 € incl. tax



Scrambled Egg/Mushroom Shells (6 pieces)

22,00 € excl. tax
24,20 € incl. tax



Scrambled Egg/Cauliflower Shells (6 pieces)

22,00 € excl. tax
24,20 € incl. tax



Winter Vegetable Cake

14,00 € excl. tax
15,40 € incl. tax



Gourmet Verrines (11 pieces)

- Dhal lentils, coconut & tandoori shrimp
- Cauliflower mousseline & cauliflower semolina
- Dauphiné mini-raviole, smoked beef, spring onion, dressing, & gravy

38,00 € excl. tax
41,80 € incl. tax

Eel/Cauliflower Waffle-Finger Platter (16 pieces)

- Smoked eel mini-waffle with celery mousseline
- Cauliflower mini-waffle

50,00 € excl. tax
55,00 € incl. tax

Foie Gras & Cauliflower Waffle-Finger Platter (16 pieces)

- Duck foie gras/blackcurrant chutney mini waffles
- Cauliflower mini-waffles

46,00 € excl. tax
50,60 € incl. tax



Vegetable sticks (1,5 kg)

- Crunchy vegetables: carrot, turnip, cucumber, cherry tomato, pepper, quail's egg
- Assortment of creamy dips

55,00 € excl. tax
60,50 € incl. tax



Surf & turf surprise box (45 pieces)

- Smoked salmon, cream cheese,
- Chive chicken, comté cheese

68,00 € excl. tax
74,50 € incl. tax



Vegetarian surprise box (45 items)

- Carrot hummus, cabbage with green tea
- Chickpea hummus, duo of marinated carrots

59,00 € excl. tax
64,90 € incl. tax

Turkey with cheddar & raw vegetables volcano (40 pieces)

60,00 € excl. tax
66,00 € incl. tax

Vegetables volcano (40 pieces)

45,00 € excl. tax
49,50 € incl. tax

Tuna trevise volcano (40 pieces)

60,00 € excl. tax
66,00 € incl. tax





Selection of cheeses (900 gr)

- Assortment of fine cheeses - selection may vary depending on local market availability. E.g.: camembert, cantal, Sainte-Maure goat's cheese, emmental, fourme d'Ambert blue cheese.
- Assortment of dried fruit
- Two sliced rolls of farmhouse bread
- Tongs included

61,00 € excl. tax
67,10 € incl. tax

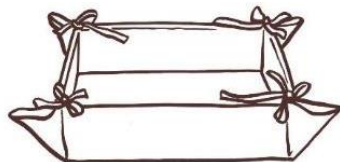


Italian charcuterie platter (300gr)

- Thinly-sliced pistachio mortadelle
- Thinly-sliced coppa
- Slices of speck ham
- Taggiasca olives, parmesan shavings
- Bread sticks
- Sliced farmhouse bread
- Tongs included

44,00 € excl. tax
48,40 € incl. tax

Also consider : Bread basket



10,50 € excl. tax
12,00 € incl. tax



Chocolate Platter No. 1 (28 pieces)

- Crunchy chocolate puff pastry
- All-chocolate tartelettes

54,00 € excl. tax
59,40 € incl. tax



Chocolate Platter No. 2 (26 pieces)

- Chocolate/pistachio squares
- Chocolate ganache/blueberry/tea domes

45,00 € excl. tax
49,50 € incl. tax



Chocolate Platter No. 3 (24 pieces)

- Timeless Opera
- Chocolate cheese-cake

35,00 € excl. tax
38,50 € incl. tax



Chocolate Platter No. 4 (30 pieces)

- Chocolate mousse/passion-fruit cookies,
- Exotic chocolate/coconut jelly squares

54,00 € excl. tax
59,40 € incl. tax



Fruit Platter No. 1 (24 pieces)

- Mini cheese-cakes
- Mini-meringues pies with mousseline, vanilla & red fruits

37,00 € excl. tax
40,70 € incl. tax



Fruit Platter No. 2 (32 pieces)

- Mango tartelettes
- Crunchy coconut & strawberry compote

58,00 € excl. tax
63,80 € incl. tax



Fruit Platter No. 3 (30 pieces)

- Crunchy tiramisu
- Melba-style apricot tatins

48,00 € excl. tax
52,80 € incl. tax



Fruit Platter No. 4 (26 pieces)

- Red fruit/vanilla cubes
- Black lemon diamonds and domes

40,00 € excl. tax
44,00 € incl. tax



Mini-Tartelette Platter (30 pieces)

- Lemon tartelettes
- Chocolate tartelettes
- Caramel tartelettes

56,00 € excl. tax
61,60 € incl. tax



Mini-Choux Pastry Platter (18 pieces)

- Chocolate/fig mini-choux pastry
- Sugared apricot mini-choux pastry
- Strawberry/pistachio mini-choux pastry

32,00 € excl. tax
35,20 € incl. tax



Cake Platter No. 1 (22 pieces)

- Spicy bread/hazelnut cakes
- Lemon/poppy seed cakes
- Orange sesame seed cakes

27,00 € excl. tax
29,70 € incl. tax



Cake Platter No. 2 (20 pieces)

- Hazelnut/cranberry mini-brownies
- Bordelais cakes
- Hazelnut mini-financiers cakes

25,00 € excl. tax
27,50 € incl. tax



Fruit Brochette Platter (12 pieces)

- Seasonal fruit brochettes

27,00 € excl. tax
29,70 € incl. tax



Ayamé Platter No. 1 (28 pieces)

- Sugary sudashi/raspberry treat
- Chocolate ganache squares with tea/chantilly flavours

41,00 € excl. tax
45,10 € incl. tax



Ayamé Platter No. 2 (26 pieces)

- Kiku revisited
- Green tea/blueberry treats

49,00 € excl. tax
53,90 € incl. tax



Ayamé Platter No. 3 (26 pieces)

- Strawberry/wasabi/pistachio treats
- Black currant/black sesame domes

48,00 € excl. tax
52,80 € incl. tax



Ayamé Platter No. 4 (30 pieces)

- Coffee tartelettes with roasted barley cakes
- Strawberry/azuki meringue pies

70,00 € excl. tax
77,00 € incl. tax



Japanese Lunch Platter (8 pieces)

- Green tea/cabbage lunch
- Chocolate baba cakes

22,00 € excl. tax
24,20 € incl. tax



Traditional macarons (11 items)

- Chocolate
- Pistachio

24,00 € excl.
tax 26,40 €
incl. tax



Macaron exception (11 items)

- Caramel
- Raspberry

22,00 € excl.
tax 24,20 €
incl. tax



Macaron emotion (11 items)

- Sudachi and praline macaron
- Strawberry and ginger macaron

24,00 € excl.
tax 26,40 €
incl. tax



Box of assorted macaroons (20 items)

- Passion chocolate
- Black chocolate
- Pistachios
- Salted caramel
- Poppy

37,00 € excl.
tax 40,70 €
incl. tax



Chocolate Lunch Platter (8 pieces)

- Chocolate eclair lunch
- Macaroon tart lunch

28,00 € excl. tax
30,80 € incl. tax



Tart Lunch Platter (12 pieces)

- Apricot tart lunch
- Cherry tart lunch
- Pineapple tart lunch

34,00 € excl. tax
37,40 € incl. tax



Traditional Mini-Wooden Box Platter (8 pieces)

- Mini boîte bois baba tout chocolat
- Mini boîte bois merveilleux à la vanille

24,00 € excl. tax
26,40 € incl. tax



Mini Wooden Box Fruit Platter (8 pieces)

- Apple (2 versions) mini-wooden box
- Cream cheese/pineapple/lime mini-wooden box

22,00 € excl. tax
24,20 € incl. tax



Organic crepe Platter (18 pieces)

- Sugared organic crepes
- Caramel organic crepes

38,00 € excl. tax
41,80 € incl. tax



Caneles surprise box (12 items)

- Tender vanilla Bordelais pastry special with caramelised crust in the form of a small cylinder

27,00 € excl. tax
29,70 € incl. tax



Taste sensation box (40 items)

- Speculaas shortbread
- Vanilla spiral shortbread
- Chocolate cookie
- Cracked coffee Macaron

44,00 € excl. tax
48,40 € incl. tax



Fruit basket to order (3 kilos)

- Punnet of fruit - Seasonal fruit

35,00 € excl. tax
38,50 € incl. tax



Pistachio/Lemon Marble Cake (350g including a knife)

13,00 € excl. tax
14,30 € incl. tax



Chocolate cake (350g knife included)

12,00 € excl. tax
13,20 € incl. tax



Equisite Verrines (11 pieces)

- Panna cotta verrine with granny apple and pine nuts
- Mont-blanc cheese verrine
- Chocolate-coco verrine

33,00 € excl. tax
36,30 € incl. tax



Sugary Verrines (11 pieces)

- Pistachio/lemon verrines
- Pana cotta/mango verrines
- Tiramisu/coffee verrines

33,00 € excl. tax
36,30 € incl. tax



Creamy Egg-Filled Shells (6 pieces)

17,00 € excl. tax
18,70 € incl. tax



Egg/Rice/Milk/Mango-Filled Shells (6 pieces)

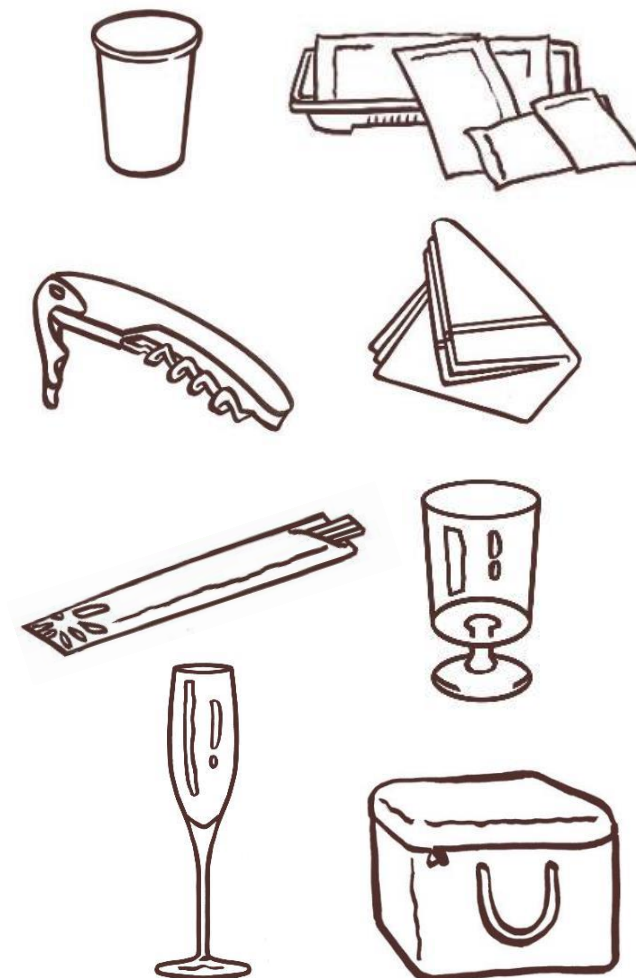
16,00 € excl. tax
17,60 € incl. tax

	excl. tax	incl. tax
WINES		
RED WINES 750ML		
Luberon red PDO, Marrenon organic	€8,50	€10,20
Ventoux PDO, Marrenon Capella	€10,50	€12,60
Château de Lisennes PDO, Prestige vintage	€11,00	€13,20
Saint-Émilion, Château Clos des Menuts	€25,50	€30,60
ROSÉ WINES 750ML		
Luberon rosé PDO, Marrenon organic	€8,50	€10,20
WHITE WINES 750ML		
Amoutanage, Rhone valley, Marrenon, organic	€8,50	€10,20
Chablis PDO, Domaine Chevallier	€14,00	€16,80
CHAMPAGNE 750 ML		
Riem Becker, Brut cuvée prestige	€29,50	€35,40
COLD DRINKS		
Vittel 1L (plastic)	€2,50	€2,75
Perrier screw-top bottle, 75 cL	€4,00	€4,40
Coca-Cola 1.25L	€6,00	€6,60
Diet Coke 1,25L	€6,00	€6,60
Alain Milliat orange juice 1L	€6,50	€7,15
Alain Milliat apple juice , 1 L	€6,50	€7,15
Alain Milliat pink grapefruit juice 1L	€9,00	€9,90
Alain Milliat vineyard peach nectar 1L	€9,00	€9,90
COFFEE & TEA KIT		
Case of 25 Richard black pearl coffee capsules	€28,00	€30,80
<i>May only be used with the Café Richard coffee machine</i>	€15,00	€16,50
Case of 20 Darjeeling tea bags - Comptoir Richard	€3,00	€3,30
Case of 50 sticks of brown sugar	€0,25	€0,27
Cup of micro cream		



Alcohol abuse is dangerous for your health—please consume in moderation

	EXCL.TAX	INCL.TAX
VERRES		
Set of 10 disposable champagne flutes		
Set of 20 disposable, crystal, octo glasses	€5,50	€6,60
Set of 100 bamboo fibre, coffee-cups with logos	€3,50	€4,20
	€6,50	€7,80
SERVIETTES		
Pack of 100 luxury cocktail serviettes	€6,00	€7,20
KIT JAPONAIS		
Pairs of Japanese chopsticks (10 pairs per pack)	€4,50	€4,95
Japanese seasoning kit (10 pairs per pack)	€17,00	€20,40
KIT CAFÉ & THÉ		
<i>Access to electrical sockets required</i>		
Espresso coffee machine – 1 to 3 days	€65,00	€78,00
Box of 100 wooden stirrers	€10,00	€12,00
Kettle – 1 to 3 days	€2,00	€ 2,40
BOTTLE OPENER / BREAD BASKET		
Bottle opener	€4,50	€5,40
Bread basket	€10,50	€12,00
COOLER		
15 kilogram bag of ice	€18,00	€21,60
Isothermal case (32x9x15) (For 4 cooled bottles)	€10,00	€12,00
Ice bin – 1 to 3 days*	€4,50	€5,40
TRAG BAG		
Trag bag	€0,50	€0,60



Article 1. Application of the General terms and conditions of sale

Unless specified otherwise, these general terms and conditions ("General Terms and Conditions") apply to the management of all reception orders ("Orders" and "Receptions") passed between the Company and the Customer, they are prevalent over all other general terms and conditions, notably any previous terms and conditions and the Customer's own general terms and conditions of purchase. The customer hereby declares that they have read and understood these General Terms and Conditions and accepts them in full. All information and photographs included in our catalogues or any other promotional support are provided for informative purposes only, they have no contractual value and may be subject to change at any time.

Article 2. Orders and their modification, cancellation or retraction

2.1 Order confirmations - all order confirmations must be received by us at least 10 working days before the event date and must take the form of a copy of our price estimation, signed by the customer, bearing the inscription "bon pour accord" and accompanied with a deposit of 70% of the total gross value of the order.

Riem Becker reserves the right to modify the composition of the products included in the order for reasons related to the supply of products, notably in terms of seasons and/or through the application of a precautionary principal. Should the company be unable to deliver the ordered food or beverage products, after first informing the customer and unless otherwise instructed by them, the company will deliver similar products of at least equivalent value.

2.2 Modification, cancellation - The order will be firm, definitive and may not be cancelled once confirmation has been received, however certain modifications may be necessary, as follows:

- Confirmation of the minimum number of guests at least 8 working days before the date of the reception.
- Any further increases to this number must be made at least 72h before the date of the reception.
- Any cancellation must be made with respect to the time periods and conditions given below:
 - 10 to 5 days before the date of the reception: 50 % of the reception value will be invoiced.
 - 96 hours before the reception date: 70 % of the reception value will be invoiced.
 - 72 hours before the reception date: 80 % of the reception value will be invoiced.
 - 48 hours before the reception date: 100 % of the reception value will be invoiced.

2.3 Retraction: in compliance with article L121-20 of the (French) Consumer Code, the customer, as consumer, has the right to a retraction period of 7 full days from the reception of the order.

However, by application of article L121-20-2 of the above-mentioned code, this right is not applicable for orders for food-stuffs which by their nature can not be returned and may deteriorate or expire rapidly.

Article 3. Deliveries

Our deliveries are made with refrigerated vehicles in which the interior temperature is maintained between 0°C and 2°C. Precise delivery address information and the presence of someone to receive the order are absolutely essential. No claims for late or erroneous deliveries may be made against RIEM BECKER where this is the result of incorrect or incomplete information provided by the customer. If the order has to be redirected to another delivery address, additional delivery charges will be applied.

If there is no one to receive the order, Riem Becker reserves the right to make a second delivery attempt at the end of the driver's delivery round. The order will be checked on delivery in the presence of the driver.

For reasons of hygiene, no delivered merchandise will be returned or exchanged. All delivery dates provided for an order are provided for information purposes only, any variation of less than 1 hour to the provided delivery time and date will not justify the cancellation, refusal of delivery of the order or any claims for damages by the client.

Article 4. Prices

Unless indicated otherwise and subject to the conditions stipulated in the above paragraph, the prices applicable to the order are those that are valid on the date that the price estimation is issued, it being understood that the prices indicated in the estimation remain valid for the current calendar year in which it was issued.

All prices are indicated both excluding and including VAT, these taxes are at the Customer's exclusive charge

Article 5. Paiement

The payment of the order (Incl VAT) is to be made as follows:

A deposit of 70% of the gross total value of the Order will be payable on signature of the Order Confirmation by the Customer.

The balance of the gross total value of the Order will be payable within 30 days of the invoice's issue date (Article L4431 of the (French Consumer Code).

Unless otherwise agreed, all invoices issued by the Company must be paid by cheque payable to Riem Becker.

If the Customer fails to pay the due amount by the correct date, the Company may legally, and without prejudice to their other right and/or actions, suspend or cancel the Order (the full amount incl. VAT of the Order will however remain payable to the Company) or make a partial delivery of the order or any other pending orders and/or apply late payment penalties calculated on the basis of twice the applicable interest rate to which will be added any other costs inherent to the late payment.

Article 6. Act of God

The Customer may not cancel the Order or engage the Company's liability for any reason whatsoever, notably for late deliveries, Acts of God or any other reason independent to the Company's control, especially in cases where the Customer has provided incorrect information.

Article 7. Returns

For reasons of hygiene, no food products will be returned or exchanged.

Article 8. Liability, insurances

Any loss, damage, disappearance or breakage to material made available to the client will be invoiced for its replacement value, this is not included in the service rates. Similarly, any disappearance of the client's or their guest's property will not be covered by any insurance policy. Any such additional charges related to the organisation of an event are to be covered by the client.

The equipment is delivered for one day, unless specifically mentioned otherwise on the price offer.

The event organiser remains entirely responsible for the excessive consumption of alcoholic beverages <by participants. Under no circumstances will Riem Becker be considered responsible for any issues or damages caused by any such excessive alcohol consumption. Beverages are invoiced as consumed by unopened recipient.

Preparations such as fresh fruit juice cocktails, imported or specifically ordered wines & drinks that are not consumed will not be removed from the invoice.

Article 9. Data protection

In compliance with ordinance n° 78-17 dated 6 January 1978 related to Information Technology, Data Protection, the Customer retains full access and rectification rights to all data concerning them, these may be exercised by sending a letter to the Company at the address provided on the order form.

Article 10. Modifications

Riem Becker reserves the right to make changes to these general terms and conditions of sale at any time. In this case the applicable conditions will be those valid on the date of the customer's order.

Article 11. Applicable law and competent jurisdiction

These General Terms and Conditions of Sale are subject to French Law. Any complaints or disputes relating to these General Terms and Conditions and/or to sales or services provided by the Company to the Customer will be exclusively subject to the jurisdiction of the Créteil Commercial Courts.



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S.A.S. with a capital of € 1,656,750,000 - NAF 5621 Z - RCS Créteil B SIRET No. 339 738 601 00055
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