

COCKTAIL MENU 2026



15th - 17th of September 2026
Exhibition Center of Paris Porte
de Versailles

CLOSING ORDERS :

**MONDAY 7TH
OF SEPTEMBER 2026**

**YOUR DEDICATED
CONTACT:**

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POIRIER : A STORY OF PASSION, QUALITY & COMMITMENT

Since 1977, Poirier is story of passion: one of a caterer who has mastered the art of combining culinary expertise with event services.

It all began with the desire to create unique moments, where every creation and every service becomes a memorable experience.

Specializing in catering services for **trade shows, congresses and corporate events**, Poirier has established as a key player in the event industry.

Quality, Availability and Responsiveness are not just words: they guide every project, allowing our clients and partners to enjoy tailor-made, perfectly orchestrated experiences.

Every service is designed to surprise, delight and satisfy every guest.



Fully aware of our responsibility toward the planet, we have integrated sustainable development into our approach and obtained **ISO 20121 certification**, ensuring environmentally-friendly events.

Our priorities are built around three key pillars:

- A creative and adaptable cuisine, combining tradition and modernity to delight every guest.
- Attentive, personalized service, ensuring every moment is flawlessly orchestrated.
- A strong ecological commitment, with eco-responsible packaging and sustainable practices at every stage.

At Poirier, every event deserves to be unique. We offer a full range of services to transform every project into an exceptional experience.

THE STRENGTH OF THE TOSEVENTS GROUP : POIRIER SHARES ITS EXPERIENCE

Part of the **TOSEVENTS Group** for several years, Poirier fully embodies the values and ambitions upheld by their of event professionals. Specialized in catering and equipment rental, Poirier reveals a real strength from being part of the group.

A COLLECTIVE DRIVE FOCUSED ON PERFORMANCE

Being a member of TOSEVENTS Group means being part of a structured network, **built on a shared vision and tangible synergies** between the different entities.

Pooling resources, sharing best practices, or jointly responding to large-scale tenders, this collective dynamic strengthens our responsiveness and our capacity for innovation.

STRATEGIC AND OPERATIONAL SUPPORT

The TOSEVENTS Group supports us on a daily basis, both strategically (business development, communication, quality, innovation) and operationally (logistics, human resources, procurement).

This structured framework has allowed us to accelerate our growth, strengthen our CSR commitments, and expand our nationwide development.

A TEAM SPIRIT FOCUSED ON EXCELLENCE

We are united by a shared commitment to excellence and customer satisfaction. Each entity within the group maintains its own identity and unique characteristics, while contributing to a coherent and ambitious collective project. Through the events we co-produce, we uphold the same standard of quality and share a common goal: creating unforgettable experiences for our clients.



A RESPONSIBLE CULINARY JOURNEY

Poirier is much more than a caterer: it is a committed player in creating environmentally responsible moments.

Certified ISO 20121, a demanding standard for sustainable event management, our approach is based on fundamental principles: seasonal products sourced from short supply chains, rigorous waste sorting management, and more...

INSPIRATION AT EVERY MOMENT

We have numerous chefs and culinary experts within the TOSEVENTS Group. Always on the move, they are constantly seeking new ideas and flavors.

Their deep passion for authentic and inventive cuisine is reflected in every creation. No need to travel the world to awaken your senses: they draw inspiration from local ingredients, elevated by their creativity.



A TEAM OF PASSIONATES

Whether you are 10 or 1,500, our goal remains the same: to provide you with a flawless moment of enjoyment.

Our chefs, along with our entire team, bring their expertise and passion to every event. From an intimate lunch to a grand banquet, we are committed to listening to your wishes, understanding your expectations, and bringing them to life with finesse.



Certified ISO 20121, Poirier is committed to a continuous approach to sustainable development through a wide range of actions. This certification fully reflects our company's values.

We integrate social and environmental principles into every decision and development, both internally and with our partners. Aware of current challenges, we act to meet the growing expectations of our clients and employees.

Poirier takes concrete action against waste in all its forms: water, paper, cardboard, energy, fuel, and food.

Our goal: to continuously improve and ensure our clients' satisfaction.

BREAKFAST TIME

VITAMINS TO HAVE A GREAT START OF THE DAY !



FANCY SOME FRUIT JUICE? DON'T FORGET TO ORDER!

Orange Juice, Apple Juice, Exotic Fruit Juice, Raspberry Nectar, Grapefruit Juice
**autres sur demande*

All Our Packaging Is Eco-Friendly

According to seasonality, some products may be subject to change.



ASSORTMENT OF MINI PASTRIES

Presented in a wicker basket

Butter mini croissant, mini pain au chocolat, mini grape bread and chouquettes

Extra cost for morning breakfast delivery : 39,90 € per day

1,20 € piece



HEDGEHOG ON FRESH FRUITS

Fresh fruit skewered on a pineapple

Apples | Pineapples | Green Melon | Clementine | Kiwis | Purple grap,...

40 fresh fruits skewers

70,50 € piece

Gluten-Free Vegetarian



FRUITS SALAD

Selection of fresh seasonal fruits cut up in an individual box, 120grs

Minimum of 10 items per order

4,90 € piece

Vegetarian



EXOTIC CUT FRUITS "CARIOCA"

Exotic & seasonal fresh cut fruits assortment, ready to taste - 3kg

145,00 € piece

Gluten-Free Vegetarian

SEASONAL FRESH FRUITS BASKET

Served in a wicker basket

Assorted fresh seasonal fruits

5kg

79,90 € piece

Gluten-Free Vegetarian



THE CLASSICS

TO START ON A TASTY NOTE !



ADD A TWIST TO YOUR COCKTAIL?

Elevate your cocktail with champagne, white, red or rosé wine, beers, and soft drinks

All Our Meal Boxes Are Eco-Friendly

According to seasonality, some products may be subject to change.



GOURMET CANAPES

Assortment :

Salmon & mascarpone canapés | Fresh cheese & apricot infused with poppy | Salmon & crayfish rillettes | Beetroot hummus & white radish | Foie gras mousse & pistachio | Curry chicken & candied fig | Goat cheese & Roquefort cubes, ...

42 pieces per tray

69,90 €



GOURMET BREADS SPECIALTY

Assortment :

Beetroot hummus and curry cream | Goat cheese cream with mustard and honey | Feta cream with mint and black olive

36 pieces per tray

68,00 €



MINI BOUCHON

Choice :

Hummus with chickpeas, basil and cashew nuts or Red lentils with sweet potato, coriander and mini bell pepper

36 pieces per tray

77,00 €



TOASTS

Smoked salmon toast with peppers and butter

35 pieces per tray

73,00 €



ASSORTMENT OF MINI QUICHES

Assortment :

Salmon spinach | Lorraine | Pissaladière | Chopped vegetables

36 pieces per tray

62,00 €



BLINIS

Assortment :

Fish rillettes with pink shrimp and alfalfa sprouts | Garlic and herb cream with a touch of bell pepper | Eggplant rillettes with melting mozzarella | Shredded beef with old-style mustard butter | Mushroom and carrot tapenade

36 pieces per tray

79,00 €



GREEDY STOPOVER

FRESHNESS & TASTINESS
FOR YOUR COCKTAIL



ADD A TWIST TO YOUR
COCKTAIL?

Elevate your cocktail with
champagne, white, red or rosé
wine, beers, and soft drinks

Available: Organic OÉ Wines

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change.



BAMBOO SKEWERS

Assortment :

Carrot ball Skewer with cumin and Potato with paprika | Bresaula skewer with thyme and roasted zucchini Ball | Salmon and white radish skewer

35 pieces per tray

69,00 €

Gluten-Free Vegetarian



FRESH BITES

Assortment :

Endive with smoked salmon and mascarpone | Gravlax salmon with granny smith ball and poppy seeds | Radish "Pinch" with brie de meaux cream | Crayfish with crunchy snow pea, mozzarella ball with pesto and basil oil | Fresh cucumber with mint and lemon cream

36 pieces per tray

73,90 €

Gluten-Free Vegetarian



GOAT'S DOMES

Savoury shortbread biscuit with goat cheese dome, apricot jam and cornflower petals

30 pieces per tray

63,10 €

Vegetarian



COMTÉ CHEESE DICES

Diced comté cheese, duck foie gras cream and topping : marinated apricot, cranberry, pecan, hazelnut,...

36 pieces per tray

99,00 €

Gluten-Free



FANCY SPOONS

Choice :

Shrimp with mango cream and sichuan pepper or Grilled vegetables with Crete olive oil or Chicken fillet with chutney, crushed pistachios and a touch of balsamic

24 pieces per tray

83,00 €

Vegetarian

VEGETARIAN DELIGHTS

A HEALTHY AND GOURMET TOUCH



ADD A TWIST TO YOUR COCKTAIL?

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GOURMET CRISPS

Gourmet basket with potato, brie cream and diced vegetables

30 pieces per tray

82,20 €

Gluten-Free Vegetarian

GREEN DETOX

Fresh cucumber, mint cream and lemon zest

40 pieces per tray

85,00 €

Gluten-Free Vegetarian



CRISPY PINCHERS

Radish pinch with vegetable brunoise and fresh cheese

35 pieces per tray

74,90 €

Gluten-Free Vegetarian

100% VEGETARIAN TRAY

Example of Vegetarian Méli-Mélo:
Savory tart | Carrot mille-feuille | Green detox | Hummus buns | Emmental waffle | Goat cheese dome, ...

40 pieces per tray

84,85 €

Gluten-Free Vegetarian



CARROT MILLEFEUILLES

Carrot mille-feuille, curry cream and coriander sprouts

35 pieces per tray

78,00 €

Gluten-Free Vegetarian



BURRATA DOMES

Pesto shortbread with truffle burrata dome and toasted almonds*

36 pieces per tray

77,00 €

*Assortment of toppings depending on the season

Vegetarian



PEPPER DOME

Curry shortbread with pepper dome and pistachio*

42 pieces per tray

95,00 €

*Assortment of toppings depending on the season

Vegetarian

OUR SELECTION

CHIC, ELEGANT AND ELABORATE



ADD A TWIST TO YOUR COCKTAIL?

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MINI FOIE GRAS SHORTBREADS

Choice :

Shortbread with foie gras dome, raspberry jelly and cocoa shavings **or** Shortbread with foie gras dome, mango jelly and chili powder

42 pièces par plateau

78,00 €



MINI VERRINES GOURMANDES

Choice :

Pepper panna cotta with mushroom tapenade, parmesan shavings and parsley **or** Foie gras panna cotta with mango chutney **or** Eggplant and parmesan panna cotta **or** Layered marinated cucumber, radish and carrot julienne **or** Strawberry purée with cherry tomatoes and balsamic vinegar

24 pieces per tray

86,00 €

Vegetarian

SAVOURY TARTLETS

Assortment :

Salmon and shrimp rillettes with parsley butter | Feta, olive and fresh mint | Sweet potato and tikka chicken | Beetroot hummus and marinated chickpeas | Truffle hummus with crispy onions

40 pieces per tray

92,00 €

Vegetarian



MORELLO SALMON RASPBERRY

Salmon infused with morello cherry, mustard cream and fresh raspberry*

40 pieces per tray

89,00 €

*Assortiment de toppings selon la saison

Gluten-Free

FOIE GRAS MILLE-FEUILLES

Gingerbread, foie gras and candied fruit

35 pieces per tray

98,00€



THE MELI-MELO

Assortment of Savoury Bites*:

Hummus tartlet | Goat cheese focaccia | Pepper domes | Pastrami buns | Chicken wrap

40 pieces per tray

95,00 €

*For example

MINI SANDWICHES

TO FULLFIL THE APPETITE OF THE GREEDIEST



ADD A TWIST TO YOUR COCKTAIL?

Elevate your cocktail with champagne, white, red or rosé wine, beers, and soft drinks

Available: Organic OÉ Wines

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MINI BURGERS (COLD)

Pulled Beef, fried onions, mustard sprouts and barbecue sauce
Gravlax Salmon, coleslaw and tartare sauce
Foie Gras and exotic fruits
Falafel, Lemon hummus, cilantro sprouts and a hint of hot sauce

30 pieces per tray
from 99,00 €

Vegetarian

NAVETTES & BUNS

Assortment :

Smoked salmon with raw vegetables and yogurt sauce | Tuna rillettes with dill and raw vegetables | Lemon-infused hummus with roasted eggplant strips | Pastrami with red onions, pickles, and honey mustard | Roquefort with crushed walnuts | Foie gras mousse with candied apricot,..

36 pieces per tray
73,00 €

Vegetarian



MINI FOCACCIAS

Choice :

Tomato "Pissaladière" style or Salmon, cucumber and mascarpone or Goat cheese cream with honey, walnuts and arugula

17 pieces per tray

55,00 €

Vegetarian

TOASTED BRIOCHE BREAD

Choice :

Crab meat with granny smith minestrone, lime zest and marine pearls or Red lentils with arugula salad or Brie cream with crispy onions or Pulled chicken

17 pieces per tray
from 61,00 €

Vegetarian



PINZA

Choice :

Feta cream with mint and black olive or Tzatziki salad with smoked salmon and lime or Korma-style chicken with cashews

17 pieces per tray

62,00 €

Vegetarian



PRESTIGE NAVETTES AND BUNS

Assortment :

Salmon cream with granny smith apple and lime zest | Scrambled egg with poppy seeds | Red lentils with sweet potato and beetroot

36 pieces per tray

81,00 €

Vegetarian

MINI SANDWICHES

ARTISANAL BREAD AND FRESH PRODUCTS FOR A QUICK LUNCH



ADD A TWIST TO YOUR COCKTAIL?

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MINI WRAPS

Assortment :

Tandoori chicken with bell pepper | Beef with crudités and béarnaise sauce | Mixed vegetables with fresh goat cheese | Smoked salmon with cream cheese

36 pieces per tray

82,00 €

Vegetarian

FINGER MINI SANDWICHES

Sandwich bread, mimolette and pastrami beef

35 pieces per tray

92,00 €



NORDIC FINGER MINI SANDWICHES

Nordic finger polar bread, smoked salmon or trout and fresh sheep's cheese with herbs

35 pieces per tray

92,00 €

½ NEW YORK ROLL

Au choix :

Truffle burrata with arugula salad and basil olive oil **ou** Pulled chicken with korma sauce and cashew nuts **ou** Smoked salmon with lemon cream, dill, and arugula salad

15 pieces per tray

102,60 €

Vegetarian



MINI GAUFRETTES

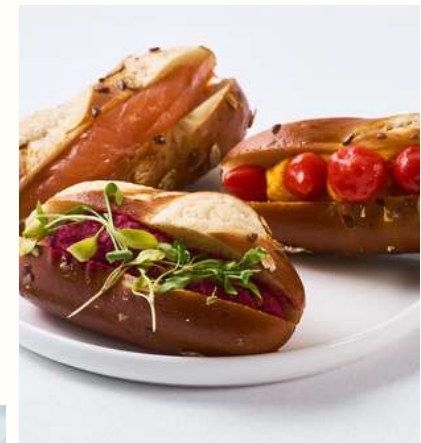
Choice :

Emmental waffle with herb cream and parmesan shavings **or** Emmental waffle with chorizo mousse and cream cheese **or** Emmental waffle with sweet potato hummus

35 pieces per tray

95,90 €

Vegetarian



MINI BRETZEL BREADS

Assortment :

Grilled beef, raw vegetables and bearnaise sauce | Smoked salmon, raw vegetables and dill cream cheese | Hummus, falafel, spicy sauce and fresh herbs

20 pieces per tray

58,00 €

Vegetarian

BUFFET PIECES

THE MASTER PIECE OF
YOUR BUFFET



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champagne, white, red or rosé
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SAVORY FRESHNESS HEDGEHOG

Fresh raw vegetables
skewered on a pineapple

Celery | Carrot |
Radish | Bell Pepper |
Cauliflower | Endive |
Mushroom | Beetroot

Assortment of
40 skewers

68,25 € piece

Gluten-Free Vegetarian



DELICATESSEN TRAY

Assortment :

Chorizo | Dried Beef | Rosette | Fuet | Dry Sausage
Bread & Condiments

50 Pieces per tray

140,00 €



APPETIZER SKEWERS

Cherry tomato,
mozzarella and basil |
Yellow cherry tomato
and cucumber cube |
Emmental and red
grape | Chicken and
dried apricot

Box of 25 skewers

87,15 € piece

Gluten-Free Vegetarian



FRENCH AOC CHEESE PLATTER

Assortment :

Brie de Meaux | Chaource | Cantal | Livarot | Chèvre | Comté
| Pont l'Evêque | Roquefort | Sainte Maure | Bleu d'Auvergne |
Camembert de Normandie | Reblochon,...

Bread & Condiments

50 pieces per tray

140,00 €

MACARON PYRAMID

Assortment : Vanilla,
Caramel | Chocolate |
Hazelnut / Praline | Pear,
Apple,...

Assortment of
35 Mixed Macarons

89,00 €



VEGETABLE BASKETS

Radishes | Carrots | Cauliflower | Celeriac | Turnips |
Parsnips | Beetroots | Bell Peppers

Accompanied by a delicate white sauce

50 pieces "Monet" **66,00 €**

100 pieces "Gauguin" **79,50 €**

150 pieces "Corot" **142,00 €**

Gluten-Free Vegetarian

SWEET DELICACIES

TO FINISH WITH
A SWEET NOTE



ADD A TWIST TO YOUR
COCKTAIL?

Elevate your cocktail with
champagne, white, red or rosé
wine, beers, and soft drinks

Available: Organic OÉ Wines

According to seasonality,
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change.



SWEET DELIGHTS

Assortment :

Chocolate and salted caramel base | Vanilla cream, pistachio ganache
and orange blossom | Lemon with vanilla cream and lime zest |
Chocolate, raspberry ganache, vanilla cream and fresh raspberry

42 pieces per tray

95,00 €



GOURMET SWEET VERRINES

Assortment :

Chocolate Mousse | Vanilla whipped cream with speculoos and caramel |
Tiramisu | Vanilla whipped cream with Oreo and chocolate sauce | Panna
Cotta with red fruit and mango sauce | Seasonal fruit salad | Vanilla pastry
cream with fresh fruits

24 pieces per tray

84,00 €



MACARONS

Assortment :

Vanilla | Caramel | Chocolate | Hazelnut / Praline | Pear | Apple |
Strawberry | Raspberry | Cherry | Apricot | Mango | Lemon,...

40 pieces per tray

75,00 €



TRADITIONAL PETITS FOURS

Assortment :

Choux crackers | Mini financier | Revisited opera |
Soft breton pastry | Milk or white chocolate papillote

42 pieces per tray

75,00 €



MINI MOELLEUX BRETON

Assortment :

Chocolate and coffee cake with blackcurrant sphere |
Chocolate cake with caramel cappuccino sphere |
Lemon cake with lychee and rose sphere | Chocolate
cake with caramel cappuccino sphere | Classic cake
with mango-passion fruit sphere

42 pieces per tray

95,00 €

FRUITY FRESHNESS

FRUITS PARTY



ADD A TWIST TO YOUR COCKTAIL?

Elevate your cocktail with champagne, white, red or rosé wine, beers, and soft drinks

All Our Packaging Is Eco-Friendly

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EXOTIC CUT FRUITS "CARIOCA"

Exotic & seasonal fresh cut fruits assortment, ready to taste

3kg

145,00 € piece

Gluten-Free Vegetarian



FRESH FRUITS PINEAPPLE

Strawberry | Raspberry | Melon | Clementine | Black Grape | White Grape | Kiwi, ...

Assortment of 40 fresh fruit skewers on a pineapple

70,50 € piece

Gluten-Free Vegetarian



AN INSPIRATION / AN IDEA ?

Poirier can also make personalised cupcakes, muffins and customised cakes in the colours of your event.



FRESH FRUIT SKEWERS

Kiwi – Pineapple | Strawberry – Lychee | Muscat Grape – Melon | Raspberry – Kiwi | Banana – Clementine, ...

Examples of fruit duos by season

35 pieces per tray

62,00 €

Gluten-Free Vegetarian



CHOCOLATE AND PISTACHIO FRUIT SKEWERS

Choice :

Raspberry skewer coated in chocolate, caramel and extra green pistachio or Strawberry skewer coated in white chocolate and extra green pistachio

35 pieces per tray

79,00 €

Gluten-Free Vegetarian



MÉDAILLONS

Assortment : White chocolate, white peach, pear and vanilla | White chocolate, mango, passion fruit and coconut | Dark chocolate and blueberry | Dark chocolate, lemon and mint

42 pieces per tray

89,90 €

COCKTAIL SETS

DISCOVER ALL OUR VARIETIES WITH EASE !



REMEMBER TO ADD

DRINKS

Soft Drinks : water, fruit juices and sodas

Alcoholic drinks : champagne, white wine, red wine, rosé, beer,...

RENTAL EQUIPMENT

Buffet, tablecloths, glassware, coffee machine, kettle, refrigerator, dishwasher, microwave, water cooler, beer tap,...

SERVING ACCESSORIES

Eco-friendly tableware, napkins, serving bowls, wooden stirrers,...

STAFF ON REQUEST

Minimum 5 hours

Starting at 300,00 € HT

According to seasonality, some products may be subject to change.



FOR 50 GUESTS

CLASSIC COCKTAIL SET

6 pieces per guest 200 savory and 100 sweet
from 726,00 € excluding VAT*

Savoury : savoury tartlets, morello salmon raspberry, green detox, navettes & buns, mini bretzel breads and seasonal méli-mélo

Sweet : traditional fresh petit fours, macarons and mini chocolate mousse verrines

PREMIUM COCKTAIL SET

10 pieces per guest 350 savory and 150 sweet
from 1 150,00 € excluding VAT*

Savoury : cold mini beef burgers, navettes & buns, mini bretzel breads, fresh bites, savoury tartlets, foie gras mille-feuille, morello salmon raspberry, green detox and seasonal méli-mélo

Sweet : traditional fresh petit fours, breton sponge cake, macarons and mini panna cotta verrines

PRIVILEGE COCKTAIL SET

18 pieces per guest 700 savory and 200 sweet
from 1 940,00 € excluding VAT*

Savoury : foie gras mille-feuille, panna cotta with peppers, gourmet bread specialties, savoury tartlets, morello salmon raspberry, green detox, cold mini beef burgers, navettes & buns, mini wraps, épicea (small cold dish) and méli-mélo de saison

Sweet : fresh traditional petit fours, breton sponge cake, macarons and choco fruits skewers



*Delivery service not included

FOR 100 GUESTS

CLASSIC COCKTAIL SET

6 pieces per guest 400 savory and 200 sweet
from 1 383,00 € excluding VAT*

Savoury : fresh bites, mini blinis, gourmet bread specialties, pepper dome, cold mini beef burgers and seasonal méli-mélo

Sweet : fresh traditional petit fours, macarons and choco fruit skewers

PREMIUM COCKTAIL SET

10 pieces per guest 700 savory and 300 sweet
from 2 194,00 € excluding VAT*

Savoury : mini blinis, savoury tartlets, morello salmon raspberry, green detox, cold mini beef burgers, navettes & buns, mini wraps, fresh bites and seasonal méli-mélo

Sweet : fresh traditional petit fours, breton sponge cake, macarons and sweet delights

PRIVILEGE COCKTAIL SET

18 pieces per guest 1400 savory and 400 sweet
from 3 832,00 excluding VAT*

Savoury : mini wraps, fresh bites, gourmet bread specialties, mini blinis, savoury tartlets, foie gras mille-feuille, comté cheese dices, morello salmon raspberry, green detox, cold mini beef burgers, navettes & buns, épicea (small cold dish) and seasonal méli-mélo

Sweet : fresh traditional petit fours, breton sponge cake, macarons, sweet delights and choco Fruit Skewers

THE LUNCH TRAYS

FOR A COMPLETE HEALTHY & GREEN LUNCH !



ADD A TWIST TO YOUR COCKTAIL?

Elevate your cocktail with champagne, white, red or rosé wine, beers, and soft drinks

Available: Organic OÉ Wines

According to seasonality, some products may be subject to change.



COLD LUNCH TRAY

Delivered with cutlery, glass and an individual plate for the starter, the main course, the cheese and the dessert.

Example of a "Office Lunch" meal tray

€ 28,90 € per piece

Starter : Raw vegetable salad

Main Course : Smoked chicken supreme, served with fragrant rice and crunchy almond pieces

Cheese : Cheese selection with fresh salad

Dessert : Gourmet paris-brest with praline

Accompaniment : Artisanal bread roll



Example of a "Bistro Chic" meal tray

€ 33,90 € per piece

Starter : Thin slices of smoked salmon

Main Course : Delicately grilled duck breast with seasonal market vegetables

Cheese : Aged brie with fresh salad and raisins

Dessert : Gourmet opera cake

Accompaniment : Artisanal bread roll



HOT MEAL TRAY

Delivered with cutlery, glass and an individual plate for the starter, the main course (to be rewarmed by yourself), the cheese and the dessert.

Example of a "Office Lunch" meal tray

€ 30,90 € per piece

Starter : Tabbouleh flavored with oriental spices

Main Course : Gourmet beef bourguignon with steamed market vegetables

Cheese : Cheese selection with fresh salad

Dessert : Gourmet paris-brest with praline

Accompaniment : Artisanal bread roll



Example of a "Bistro Chic" meal tray

€ 36,00 € per piece

Starter : Fresh crunchy vegetables with mozzarella

Main Course : Pan-seared scallops with aromatic rice

Cheese : Aged Pont-l'Évêque with fresh walnut salad

Dessert : Refined dessert with red fruit flavors

Accompaniment : Artisanal bread roll



Choice of Menu : meat, fish, or vegetarian

LUNCH BOXES

YOUR QUICK CATERING
DELIVERED TO THE BOOTH



ADD A TWIST TO YOUR
COCKTAIL?

Elevate your cocktail with
champagne, white, red or rosé
wine, beers, and soft drinks

All Our Meal Boxes Are
Eco-Friendly

According to seasonality,
some products may be subject to
change.

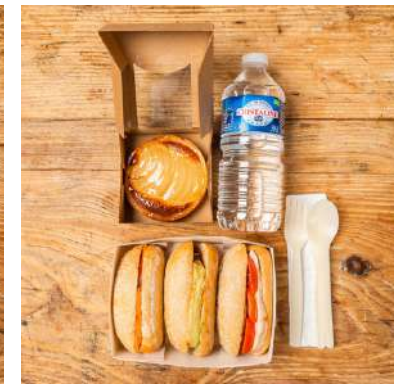


½ BAGUETTE LUNCH MENU

Served in a Poirier box

Differents flavours everyday
1 ½ Baguette Sandwich of the day
+ Dessert of the day
+ 1 mineral water 50cl

€ 19,90 € piece



TRIO LUNCH MENU

Served in a Poirier box

Differents flavours everyday
1 trio Sandwiches of the day
+ Dessert of the day
+ 1 mineral water 50cl

€ 20,10 € piece



SALADS LUNCH MENU

Served in a Poirier box

Differents flavours everyday
1 Salad of the day
+ Dessert of the day
+ 1 mineral water 50cl

€ 20,90 € piece



SANDWICHES & SALADS ON DEMAND

Half baguette sandwich and mixed salad

Le Bressois (Chicken and raw vegetables)
Le Parisien (Ham, butter and emmental)
Le Provençal (Tuna and raw vegetables)
Le Nordique (Smoked salmon and raw vegetables)
Le Veggie (Grilled vegetables)

€ from 9,10 €



BOX GOURMET

1 Sandwich of your choice, 1 small daily individual salad, daily dessert, and
50cl mineral water

Focaccia

Meat : Beef coppa with olive cream and arugula salad

Fish : Cod ceviche with tarragon cream, mango and salad

Vegetarian : Eggplant caviar with grilled vegetables and arugula salad in smoked olive oil

New York Roll

Meat : Pastrami with barbecue cream, pickled onions and crispy onions

Fish : Salmon with dill cream, lemon and arugula salad

Vegetarian : Truffle hummus with diced vegetables and salad

Pinsa

Meat : Bresaola with red pesto cream and arugula

Fish : Salmon with cucumber tartare and lime

Vegetarian : Burratina with truffle cream, sun-dried tomatoes and pistachio sauce

€ 20,90 € piece



ORDERS CONDITIONS

ORDERS & INFORMATIONS

+33 1 39 13 42 42

info@poirier.fr

www.poirier.fr



CLOSING DATE OF ORDERS FOR IFTM SHOW

MONDAY 7TH OF SEPTEMBER 2026*



ORDERS

Minimum order of **100 €** excluding VAT
(excluding delivery)

Initial order :

Closing of orders 1 week
before the opening of the exhibition

Restocking & modifications
during the event :

Catering :

two days before 3:00 pm

Equipment & drinks :

One day before 4:00 pm



DELIVERIES

2 hours delivery slots

Delivery to the exhibition :

14% of the total amount before taxes

(Porte de Versailles, Villepinte,
Le Bourget, le CNIT,
Espace Grande Arche,
Porte Maillot, Espace Champerret,
Paris Event Center, La Villette
& Palais des Congrès)

Breakfast delivery service : 39,90 €

Orders out of schedule : 55,00 €

***PLEASE NOTE:** Any order placed or confirmed after the closing date will be subject to validation by our sales department and will occur a 10% surcharge on the pre-tax amount due to procurement management and logistical organization.

Feel free to contact us for a personalized Catering offer.

*The Chef's suggestions are subject to change depending on seasonality and availability of products.
Non contractual pictures. All prices do not include VAT. The signature of the order form generates the approval of our general sales terms & conditions available on our website : www.poirier.fr*

ORDER YOUR COCKTAIL

DON'T WAIT !
YOUR TAILOR-MADE
COCKTAIL IS READY



GENERAL INFORMATION

Company : _____

Event Date : _____

Cocktail Hours : _____

Expected number of guests : _____

Exhibition Name – Hall – Booth : _____

Place : _____

GOURMET OFFER

Desired number of pieces per person :

- 4 pieces – Savory or sweet cocktail
- 6 pieces – Light appetizer cocktail
- 8 pieces – Appetizer cocktail
- 12 pieces – Generous and convivial appetizer
- 8 pieces – Lunch or dinner cocktail

Make your event unforgettable with an exclusive culinary animation !

- Yes Drink Animations
- No Sweet Animations
- No Savory Animations

EVENT EQUIPMENT

Unsure whether your bar or space will be enough ?
Send us your **booth plans**, and we'll help you make the most of it.

Which style of tableware would you like ?

- Elegant glassware – chic and refined
- Eco-friendly disposable tableware – practical and sustainable

Do you have a fridge available to store some of the catering ?

- Yes
- No

DRINKS

What would you like to offer your guests?

- Soft drinks (juices, sodas, water)
 - Returnable glass | PET bottle (recyclable plastic)
- Champagne – the festive touch
- Wine – the classic and elegant choice
 - Red | White | Rosé
- Draft - Bottled Beers – for conviviality
- Others (please specify): : _____

Do you want our professional staff to assist during the event ?

(Recommended if you have event equipment or for 50 guests or more)

- Yes
- No

Would you like to elevate your event with floral decorations ?

- Yes
- No

A SPECIAL IDEA OR SPECIFIC REQUEST? PLEASE NOTE IT HERE:

Drinks

SOFTS

	U.P	QTY
Antan Lemonade 75cl (per 6) ----- <i>Angeline Made in France Glass bottle</i>	3,95 €	<input type="checkbox"/>
Peppermint Lemonade 1L (per 6) ----- <i>Patrick Font Origin France and Spain Glass bottle</i>	6,70 €	<input type="checkbox"/>
Coca-Cola 1L (per 6) ----- <i>Glass bottle (Returnable 1€ per glass)</i>	6,80 €	<input type="checkbox"/>
Coca-Cola PET 1,25L (per 6) -----	4,90 €	<input type="checkbox"/>
Coca Cola Zéro PET 1,25L (per 6) -----	4,40 €	<input type="checkbox"/>
Coca-Cola 33CL (per 24) -----	1,80 €	<input type="checkbox"/>
Coca-Cola Zéro 33CL (per 24) -----	1,60 €	<input type="checkbox"/>
Ice Tea Pêche 33CL (per 24) -----	1,95 €	<input type="checkbox"/>
Orangina 33CL (per 24) -----	1,90 €	<input type="checkbox"/>
Red Bull 25CL (per 24) -----	3,50 €	<input type="checkbox"/>

FRUIT JUICES

Blonde orange juice 1L (per 6) ----- <i>Patrick Font Origin Spain Glass bottle</i>	9,90 €	<input type="checkbox"/>
Apple juice 1L (per 6) ----- <i>Patrick Font Origin France Glass bottle</i>	8,90 €	<input type="checkbox"/>
Raspberry nectar 1L (per 6) ----- <i>Patrick Font Origin France - Serbie Glass bottle</i>	12,50 €	<input type="checkbox"/>
Orange juice PET 1L (per 6) ----- <i>Tropicana</i>	6,50 €	<input type="checkbox"/>
Orange juice PET 1L (per 6) ----- <i>100 % Orange Made in France</i>	5,90 €	<input type="checkbox"/>
Apple juice 1L (per 6) ----- <i>Glass Bottle</i>	5,90 €	<input type="checkbox"/>
Exotic mixed fruit juice 1L (per 6) ----- <i>Glass Bottle</i>	5,50 €	<input type="checkbox"/>
Grapefruit juice 1L (per 6) ----- <i>Glass Bottle</i>	9,20 €	<input type="checkbox"/>
Blonde orange juice 25CL (per 12) ----- <i>Patrick Font Origin Spain Glass bottle</i>	5,50 €	<input type="checkbox"/>
Orange juice 25CL (per 24) ----- <i>Glass bottle</i>	2,90 €	<input type="checkbox"/>

WATERS & FOUNTAIN

	U.P	QTY
Mineral water PET 1,5L (per 6) ----- <i>Cristaline</i>	1,60 €	<input type="checkbox"/>
Evian PET 1,5L (per 6) -----	2,20 €	<input type="checkbox"/>
Sanpellegrino PET 1L (per 6) -----	3,40 €	<input type="checkbox"/>
Badoit PET 1L (per 6) -----	2,80 €	<input type="checkbox"/>
Evian 1L (per 6) ----- <i>Glass bottle (Returnable 0,50€ per glass)</i>	4,90 €	<input type="checkbox"/>
Sanpellegrino 1L (per 6) ----- <i>Glass bottle (Returnable 0,50€ per glass)</i>	5,50 €	<input type="checkbox"/>
Mineral water 50CL PET (per 24) ----- <i>Cristaline</i>	0,90 €	<input type="checkbox"/>
Sparkling Cristaline Water 33CL (per 24) -----	1,90 €	<input type="checkbox"/>
Water fountain package (for rent) ----- <i>1 fountain, 1 bottle of 18,9L and 100 bamboo paper cups</i>	135,00 €	<input type="checkbox"/>
Bonbonne d'eau and gobelets écologiques ----- <i>1 water bottle of 18,9L and 100 bamboo paper cups</i>	34,90 €	<input type="checkbox"/>

CHAMPAGNE

Champagne "Sélection Poirier" 75CL -----	26,90 €	<input type="checkbox"/>
Champagne "Nicolas Feuillatte" Brut 75CL -----	33,00€	<input type="checkbox"/>
Champagne "DEUTZ" Classic Brut 75CL -----	42,00 €	<input type="checkbox"/>

BEERS

Kronenbourg 1664 25CL (per 12) -----	2,50 €	<input type="checkbox"/>
Heineken 25CL (per 12) -----	2,50 €	<input type="checkbox"/>
Gallia Champ Libre 33CL (per 12) -----	3,60 €	<input type="checkbox"/>
Warsteiner 30L ----- <i>Beer Keg (Returnable 30,49€)</i>	149,00 €	<input type="checkbox"/>
Saint Omer 30L ----- <i>Beer Keg (Returnable 30,49€)</i>	179,00 €	<input type="checkbox"/>

RED WINES

Sélection Poirier 75CL ----- <i>Bordeaux AOC</i>	8,50 €	<input type="checkbox"/>
Château Petit Mouta 75CL ----- <i>Bordeaux Graves AOC</i>	12,20 €	<input type="checkbox"/>
Le Languedoc 75CL ----- <i>Oé Bio AOC</i>	14,90 €	<input type="checkbox"/>
Buissonnier 75CL ----- <i>Burgundy Pinot Noir</i>	16,00 €	<input type="checkbox"/>
Lalande de Pomerol 75CL ----- <i>Bordeaux</i>	18,50 €	<input type="checkbox"/>

WHITE WINES

Muscadet de Sèvre & Maine 75CL -----	9,90 €	<input type="checkbox"/>
Le Languedoc 75CL ----- <i>Oé Bio AOC</i>	14,90 €	<input type="checkbox"/>
Chardonnay Via Caritatis 75CL ----- <i>Chardonnay Via Caritatis</i>	16,00 €	<input type="checkbox"/>
Montagny 75CL -----	19,50 €	<input type="checkbox"/>

ROSÉS WINES

Côtes de Provence 75CL ----- <i>Rosé</i>	14,50 €	<input type="checkbox"/>
Domaine de Panery La Madone 75CL ----- <i>Rosé AOP Duché d'Uzès</i>	16,00 €	<input type="checkbox"/>

OTHER ALCOHOLS

Crémant d'Alsace 75CL -----	13,50 €	<input type="checkbox"/>
Le Kerné Brut Cider 75L (per 6) -----	7,90 €	<input type="checkbox"/>
Dissegna Prosecco Frizzante BIO 75CL -----	13,90 €	<input type="checkbox"/>
Ballantine's Whisky* 70CL ----- <i>*Alcohol tax sticker in add (2,21€ excl. VAT per litre)</i>	28,90 €	<input type="checkbox"/>
Ricard 1L -----	29,90 €	<input type="checkbox"/>

Snacks & Disposable Tableware

SALTY SNACKS

	U.P	QTY
Traditional cocktail snack mix 1kg -----	33,00 €	<input type="checkbox"/>
<i>Kreek's Mix of peanuts, almonds, cashews and hazelnuts</i>		
Roasted and salted peanuts 250g -----	6,50 €	<input type="checkbox"/>
<i>Belle France</i>		
"Réception" crackers 380g -----	12,90 €	<input type="checkbox"/>
<i>Belin Fresh assortment : triangolini, monaco and minizza</i>		
Chips 145g -----	3,50 €	<input type="checkbox"/>
<i>Lays Made in France</i>		
Roasted peanuts 50 bags of 40 g -----	54,50 €	<input type="checkbox"/>
<i>Menguy's Made in France</i>		
Salted almonds 50 bags of 25 g -----	56,90 €	<input type="checkbox"/>
<i>Menguy's Made in France</i>		
Mini salted pretzels 100 bags of 20 g -----	74,00 €	<input type="checkbox"/>
<i>Boehli Made in France, Alsace 100% French</i>		
Assortment of 50 bags of savory snacks -----	60,00 €	<input type="checkbox"/>
<i>20 bags of Menguy's roasted peanuts, 15 bags of Menguy's salted almonds and 15 bags of Boehli mini salted pretzels</i>		

SWEET SNACKS

Tea time 1kg -----	34,90 €	<input type="checkbox"/>
<i>Delacre Biscuits Belgian chocolate Marquissette, russian cigarettes, truffle dome, maltao, matadi, brazil, belize, obsession, nordica,...</i>		
300 Speculoos biscuits 6g -----	27,00 €	<input type="checkbox"/>
Saint-Michel shortbread, 200 individually biscuits (700 g) -----	44,90 €	<input type="checkbox"/>
Mini celebration 3kg -----	89,00 €	<input type="checkbox"/>
<i>Mix of Mars, Snickers, Bounty and Twix 296 bars</i>		
Mini Célébration 325g -----	12,00 €	<input type="checkbox"/>
<i>Mix of Mars, Snickers, Bounty and Twix</i>		
Tirlibibi sweets 1kg -----	16,99 €	<input type="checkbox"/>
<i>Haribo Made in France</i>		
Strawberry Tagada candies 1,5 kg -----	27,00 €	<input type="checkbox"/>
<i>Haribo Fabriqué en France</i>		
10 bags of artisanal pure butter madeleines 25g -----	9,90 €	<input type="checkbox"/>
<i>Maison Enté Made in France</i>		
10 bags of 2 pure butter artisan shortbread biscuits 19g -----	9,90 €	<input type="checkbox"/>
<i>La Trinitaine Produced in Bretagne Made in France</i>		
10 bags of artisanal brownies 30g -----	9,90 €	<input type="checkbox"/>
<i>Maison Enté Produced in Le Perray-en-Yvelines</i>		

*Some products may be substituted depending on stock availability.

ECOLOGICAL CUPS

	U.P	QTY
100 small cups 10-12CL -----	12,70 €	<input type="checkbox"/>
<i>100% kraft cardboard</i>		
100 large cups 21-14CL -----	21,00 €	<input type="checkbox"/>
<i>100% kraft cardboard</i>		

REUSABLE GLASSES

20 glasses 20-25CL -----	5,30 €	<input type="checkbox"/>
<i>Reusable plexiglass</i>		
600 glasses 20-25CL -----	150,00 €	<input type="checkbox"/>
<i>Reusable plexiglass</i>		
50 "Half-Beer" glasses 40CL -----	19,90 €	<input type="checkbox"/>
<i>PET</i>		
1000 "Half-Beer" glasses 40CL -----	369,00 €	<input type="checkbox"/>
<i>PET</i>		
10 Champagne flutes 13,05CL -----	9,90 €	<input type="checkbox"/>
<i>Reusable plexiglass</i>		
100 Champagne flutes 13,05CL -----	95,00 €	<input type="checkbox"/>
<i>Reusable plexiglass</i>		
10 Stemmed glasses 15CL -----	6,90 €	<input type="checkbox"/>
<i>Reusable plexiglass</i>		
240 Stemmed glasses 15CL -----	149,00 €	<input type="checkbox"/>
<i>Reusable plexiglass</i>		



ECOLOGICAL ACCESSORIES

	U.P	QTY
100 Knives -----	17,50 €	<input type="checkbox"/>
<i>Ecological Wood</i>		
100 Forks -----	22,10 €	<input type="checkbox"/>
<i>Ecological Wood</i>		
100 Little spoons -----	13,90 €	<input type="checkbox"/>
<i>Ecological Wood</i>		
100 Large spoons -----	22,10 €	<input type="checkbox"/>
<i>Ecological Wood</i>		
10 Cutlery sets -----	13,10 €	<input type="checkbox"/>
<i>Ecological Wood</i>		
50 Small plates 18 cm -----	13,40 €	<input type="checkbox"/>
<i>100% Biodegradable</i>		
50 Large plates 23 cm -----	19,90 €	<input type="checkbox"/>
<i>100% Biodegradable</i>		
10 Small bowls 22CL -----	8,90 €	<input type="checkbox"/>
<i>Cane fiber</i>		
10 Large bowls 55CL -----	13,90 €	<input type="checkbox"/>
<i>Cane fiber</i>		

BAR ACCESSORIES

100 Small cocktail napkins -----	5,50 €	<input type="checkbox"/>
<i>20x20CM</i>		
100 White napkins -----	5,60 €	<input type="checkbox"/>
<i>30x30CM</i>		



Hot drinks & Rental Material

NESPRESSO COFFEE

	U.P	QTY
Zenius -----	110,00 €	<input type="checkbox"/>
<i>Nespresso For rent</i>		
Momento 100 -----	350,00 €	<input type="checkbox"/>
<i>Nespresso For rent</i>		
Momento 200 -----	565,00 €	<input type="checkbox"/>
<i>Nespresso For rent</i>		
Kit of 300 Nespresso grands crus coffee - ecological -----	275,00 €	<input type="checkbox"/>
<i>Bamboo paper cups, sugars packets and wood stirrers</i>		
"Aeroccino 4" milk frother -----	39,90 €	<input type="checkbox"/>
<i>Nespresso For rent</i>		

JURA COFFEE

E6 or XF50 -----	215,00 €	<input type="checkbox"/>
<i>Professional Jura For rent</i>		
XJ5 or WE6 -----	340,00 €	<input type="checkbox"/>
<i>Professional Jura For rent</i>		
XJ9 or WE8 -----	790,00 €	<input type="checkbox"/>
<i>Professional Jura For rent</i>		
Kit of 300 Max Havelaar fairtrade coffee - ecological -----	199,00 €	<input type="checkbox"/>
<i>Bamboo paper cups, sugars packets and wood stirrers</i>		

LAVAZZA COFFEE

FIRMA -----	65,00 €	<input type="checkbox"/>
<i>Lavazza For rent</i>		
Kit of 96 Lavazza ecological coffee -----	99,00 €	<input type="checkbox"/>
<i>Bamboo paper cups, sugars packets and wood stirrers</i>		
Kit of 288 Lavazza ecological coffee -----	225,00 €	<input type="checkbox"/>
<i>Bamboo paper cups, sugars packets and wood stirrers</i>		

CARTE NOIRE COFFEE

"Carte Noire" Coffee maker & 2 thermos 1,5L and kit of 100 coffee -----	90,00 €	<input type="checkbox"/>
<i>For rent Kit of 100 coffee : bamboo paper cups, sugars packets and wood stirrers</i>		
Kit of 300 Carte Noire coffees -----	215,00 €	<input type="checkbox"/>
<i>Bamboo paper cups, sugars packets and wood stirrers</i>		

ORGANIC TEAS

	U.P	QTY
Chrome electric kettle -----	33,00 €	<input type="checkbox"/>
<i>For rent</i>		
Kit of 50 organic assorted teas -----	34,90 €	<input type="checkbox"/>
<i>Kusmi tea (Earl Grey and Mint Green) Bamboo paper cups, sugars packets and wood stirrers</i>		
Case Kit of 45 organic tea assorted -----	55,00 €	<input type="checkbox"/>
<i>Kusmi tea Bamboo paper cups, sugars packets and wood stirrers</i>		

ESSENTIALS

Individual cream pods (per 10) -----	2,90 €	<input type="checkbox"/>
Individual cream pods (per 100) -----	28,00 €	<input type="checkbox"/>
Individual cream pods (per 240) -----	49,90 €	<input type="checkbox"/>
Hot chocolate pods -----	79,90 €	<input type="checkbox"/>
<i>90 x 30g</i>		
Chocolate powder 1KG -----	19,00 €	<input type="checkbox"/>
<i>Van Houten</i>		
Mini dark chocolates 74% (per 50) -----	18,00 €	<input type="checkbox"/>

ASSORTED EQUIPMENT

	U.P	QTY
Glass door wine cooler -----	380,00 €	<input type="checkbox"/>
<i>120 Bottles For rent</i>		
Small wine cooler -----	320,00 €	<input type="checkbox"/>
<i>30 /40 Bottles For rent</i>		
Freezer 220L -----	190,00 €	<input type="checkbox"/>
<i>For rent</i>		
Professional glass washer -----	370,00 €	<input type="checkbox"/>
<i>2,7KW (90-Second Cycle) For rent</i>		
Professional dishwasher -----	395,00 €	<input type="checkbox"/>
<i>3.6KW For rent</i>		
Microwave -----	95,00 €	<input type="checkbox"/>
<i>1.3KW For rent</i>		
Traditional oven -----	99,00 €	<input type="checkbox"/>
<i>Microwave size For rent</i>		
Professional draft beer system -----	180,00 €	<input type="checkbox"/>
<i>For rent</i>		
Professional column Warsteiner draft beer system -----	260,00 €	<input type="checkbox"/>
<i>For rent</i>		
Water fountain package -----	135,00 €	<input type="checkbox"/>
<i>1 fountain, 1 water bottle and bamboo paper cups For rent</i>		



Form

All prices are taxes and delivery excluded

Minimum order of 100 €

The signature of the order form implies the acceptance of our sales general conditions available on our website www.poirier.fr

Company :

Address :

Zip Code :

City :

Email address :

Phone :

Contact :

Booth name :

Hall :

Aisle and stand n° :

PROFESSIONAL STAMP





Poirier



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