

COCKTAIL MENU 2026



3rd - 5th of November 2026
Exhibition Center of Paris
Porte de Versailles

CLOSING ORDERS :

**MONDAY 26TH
OF OCTOBER 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 !



NEED A JUICE? ORDER NOW!

Orange Juice,
Exotic Fruit Juice,
or Grapefruit Juice

All Our Packaging Is Eco-Friendly

Depending on the season, some items 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

Strawberries | Raspberries | Green Melon | Clementine | Yellow | 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 !



NEED A DRINK?

Enhance Your Cocktail with Champagne, White, Red and Rosé Wines, Beer and Soft Drinks

All Our Meal Boxes Are Eco-Friendly

Depending on the season, some items 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 & 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

Expo
PROTECTION

NEED A DRINK?

Enhance Your Cocktail with
Champagne, White, Red and
Rosé Wines, Beer and Soft Drinks

Available: Organic OÉ Wines

Depending on the season,
some items may be subject
to change.



BAMBOO SKEWERS

Assortment :

Carrot ball Skewer with cumin | Potato with paprika | Bresaola 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



NEED A DRINK?

Enhance Your Cocktail with Champagne, White, Red and Rosé Wines, Beer and Soft Drinks

All Our Packaging Is Eco-Friendly

Depending on the season, some items may be subject to change.



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 €

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



NEED A DRINK?

Enhance Your Cocktail with Champagne, White, Red and Rosé Wines, Beer and Soft Drinks

All Our Meal Boxes Are Eco-Friendly

Depending on the season, some items may be subject to change.




MINI FOIE GRAS SHORTBREADS

Assortment :
Shortbread with foie gras dome, raspberry jelly and cocoa shavings | 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 €
 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



NEED A DRINK?

Enhance Your Cocktail with Champagne, White, Red and Rosé Wines, Beer and Soft Drinks

Available: Organic OÉ Wines

Depending on the season, some items may be subject to change.



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 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



PINSA

Choice :

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

17 pieces per tray

62,00 €

Vegetarian



PRESTIGE NAVETTES AND BUNS

Assortment :

Salmon cream with granny smith apple and lime zest | Egg porridge 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



NEED A DRINK?

Enhance Your Cocktail with Champagne, White, Red and Rosé Wines, Beer and Soft Drinks

All Our Packaging Is Eco-Friendly

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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 €



FINGER MINI SANDWICHS

Sandwich bread, mimolette and pastrami beef

35 pieces per tray

92,00 €



NORDIC FINGER MINI SANDWICHS

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

35 pieces per tray

92,00 €



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 €



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 €



BUFFET PIECES

THE MASTER PIECE OF
YOUR BUFFET



NEED A DRINK?

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All Our Meal Boxes Are
Eco-Friendly

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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 & basil |
Yellow cherry tomato &
cucumber cube |
Emmental & red grape
| Chicken & 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

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



NEED A DRINK?

Enhance Your Cocktail with
Champagne, White, Red and
Rosé Wines, Beer and Soft Drinks

Available: Organic OÉ Wines

Depending on the season,
some items may be subject
to 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



NEED A DRINK?

Enhance Your Cocktail with
Champagne, White, Red and
Rosé Wines, Beer and Soft Drinks

All Our Packaging Is Eco-
Friendly

Depending on the season,
some items may be subject
to change.



EXOTIC CUT FRUITS "CARIOCA"

Exotic & seasonal fresh cut fruits assortment,
ready to taste

3kg

145,00 € piece



FRESH FRUITS PINEAPPLE

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

Assortment of 40 fresh fruit skewers
on a pineapple

70,50 € piece



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 €



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 €



SMALL CABBAGES

Assortment :

Cracker cabbage, raspberry cream and red berries | Cracker cabbage,
pistachio cream and exotic fruits

42 pieces per tray

95,00 €

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

Depending on the season, some items 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

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



*Delivery service not included

THE LUNCH TRAYS

FOR A COMPLETE HEALTHY & GREEN LUNCH !



NEED A DRINK?

Enhance Your Cocktail with Champagne, White, Red and Rosé Wines, Beer and Soft Drinks

Available: Organic OÉ Wines

Depending on the season, some items 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**



NEED A DRINK?

Enhance Your Cocktail with
Champagne, White, Red and
Rosé Wines, Beer and Soft Drinks

**All Our Meal Boxes Are
Eco-Friendly**

*Depending on the season,
some items may be subject
to change.*

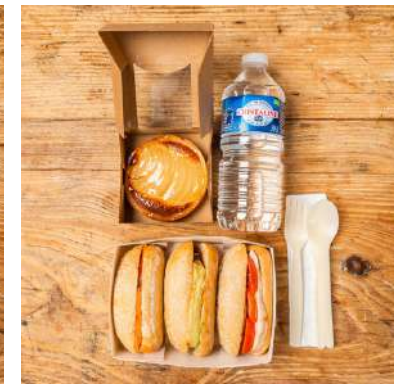


½ BAGUETTE LUNCH MENU

Served in a Poirier box

Different 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

Different 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

Different 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 EXPOPROTECTION SHOW MONDAY 26TH OF OCTOBER 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*

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

	U.P	QTY
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 69g -----	6,90 €	<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 ----- <i>Nespresso For rent</i>	110,00 €	<input type="checkbox"/>
Momento 100 ----- <i>Nespresso For rent</i>	350,00 €	<input type="checkbox"/>
Momento 200 ----- <i>Nespresso For rent</i>	565,00 €	<input type="checkbox"/>
Kit of 300 Nespresso grands crus coffee - ecological ----- <i>Bamboo paper cups, sugars packets and wood stirrers</i>	275,00 €	<input type="checkbox"/>
"Aeroccino 4" milk frother ----- <i>Nespresso For rent</i>	39,90 €	<input type="checkbox"/>

JURA COFFEE

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

LAVAZZA COFFEE

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

CARTE NOIRE COFFEE

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

ORGANIC TEAS

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

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 ----- <i>90 x 30g</i>	79,90 €	<input type="checkbox"/>
Chocolate powder 1KG ----- <i>Van Houten</i>	19,00 €	<input type="checkbox"/>
Mini dark chocolates 74% (per 50) -----	18,00 €	<input type="checkbox"/>

ASSORTED EQUIPMENT

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



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





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