

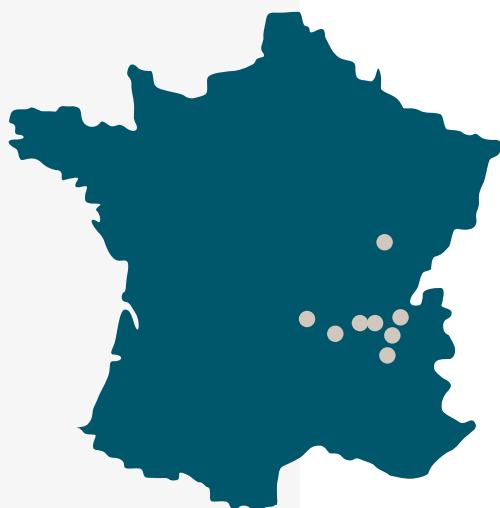


2026

WELCOME TO EVENTYS

INFLIGHT DINING SINCE 2007

With a presence in nine distinguished airports around Lyon, including Lyon-Bron, Saint Exupéry, Grenoble, Chambéry, Saint-Étienne, Valence, Dijon, Clermont-Ferrand, and Annecy, we invite you to indulge in a culinary experience that mirrors the sophistication of your journey.



At Eventys, we understand that every flight is a unique voyage, deserving of a bespoke dining encounter. Our meticulously crafted menu is a testament to our passion for presenting gastronomic marvels that mirror the sophistication and discerning taste of our distinguished clientele. Whether you are soaring into the Alps, cruising over the vineyards of Burgundy, or embarking on a business venture, our culinary offerings are designed to complement every moment of your journey.

As you explore our menu, you will discover a harmonious blend of classic elegance and contemporary flair. Whether your palate craves the refinement of haute cuisine, the boldness of international flavors, or a curated selection of wellness-inspired options, our menu reflects a commitment to catering to the diverse tastes and dietary preferences of our esteemed passengers.

Embark on a journey where the sky is not the limit; it is the beginning of an unparalleled culinary experience. At Eventys, we invite you to savor the extraordinary, embrace the exceptional, and make every moment aloft a celebration of refined taste. Welcome aboard, where luxury meets the clouds, and gastronomy soars to new altitudes.

Cordialement / Best regards / С уважением / انجات أطيب ع / 此致敬意

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SANDWICHES & CANAPES

SANDWICHES & CANAPES

OPEN SANDWICHES

(served on a slice of artisanal bread)

Smoked salmon and Cream cheese
Parma ham with Sundried tomatoes
Foie gras and Chutney
Truffled ham and olive oil
Tomato, Bazil and Mozarella
Veggie and hummus
Gourmet (<i>crispy bread roll</i>)

Triangle Club
(white or cereal crustless bread, 2 triangles of three thicknesses)

Triangle Mini Club (*white or cereal crustless bread*)

Mini VIP Finger Sandwiches
(in a mini poppy seed bread bun)

Wraps (2 pieces)

1/2 Baguette
(Classic French Baguette with your choice of fillings)

Suggestions : Parma ham & Tomatoes sundried / Smoked salmon with cream cheese / Roasted vegetables and hummus / Roast beef with pickles / Mozzarella, tomatoes and pesto / Ham & Cheese, Tuna like Niçoise salad / Chicken with bacon tomato salad / Avocado Tomato and concomber / Avocado tuna.

Suggestions : Foie gras with fig - Smoked salmon with lemon - Cold cuts with pickels - Prawns - Tuna - Cherry tomato and buffalo cheese - Quail eggs - Asparagus - Smoked duck - Smoked salmon heart and espelette pepper - Caviar with cream and shrimp - caviar with cream and salmon.

Mini Skewers :
Prawns - Salmon - Chicken - Vegetable

Croissant stuffed with ham and cheese

Hot Canapes :
Arancini - truffle croque-monsieur - cod croquette -Iberico ham - croquette

Mini Pizza and Mini quiche

CANAPES

HOT SNACKS

Gluten free and Lactose free on request.



SHARING PLATTERS

SHARING PLATTERS

(price for 1 portion)

CHEESE PLATTER

Selection of artisanal cheese from France served with dry fruits & nuts.

LYON COLD CUTS

Rosette sausage, ham, Bresaola, local meat pie, herb ham....with pickles and olives.

COLD MEAT PLATTER

Beef, veal, pork, turkey, chicken served with artichokes, sundried tomatoes and gherkins.

SMOKED SALMON PLATTER

Platter of thinly sliced salmon with lemon, toast or blinis, and butter.

COLD FISH PLATTER

Selection of smoked and cooked fish, scallops, prawns served with lemon wedge and cocktail sauce.

HEART OF SALMON DISPLAY

Thinly sliced premium cut of heart salmon, served with blinis, sourcream and lemon wedges.

SEAFOOD PLATTER (for two)

Oysters, crab, whelks, spider crab, prawns, clams, and lobster served with lemon and baslamic onion sauce.

(Served on a polystyren tray covered by ice)

ANTIPASTI PLATTER

Ham, Parma ham, bresaola , salami, assorted cheese marinated vegetables, cherry tomatoes, red fruits gressins sticks, and olives..

VEGETABLE CRUDITES & DIPS

Red and yellow bell peppers, cucumber, radish, carrots, celery, endive, cherry tomatoes.

FOIE GRAS DISPLAY

Foie gras, and fruit chutney, served with triangular crustless mini toasts.

MEZZE PLATTER

Assorted Olives, Hummus, Baba ganoush, Pita Breads, Tabbouleh, Fallafel, stuffed grappe leaves, artichoke, Grappes.



SOUPS

CREAM OF ASPARAGUS
MUSHROOM SOUP : <i>Mushroom of the season</i>
SWEET POTATOS : <i>Carrot and chives veloute</i>
FISH SOUP with GARNISH
BUTTERNUT SQUASH SOUP with <i>sweet potato and chanterelle mushrooms</i>
CHICKEN & PASTA SOUP
PUMPKIN SOUP
LENTIL SOUP

A close-up, high-angle shot of a colorful salad. The salad is composed of various ingredients including hard-boiled eggs with a runny yolk, canned tuna, red and yellow bell peppers, green beans, red and black olives, and small red potatoes. Fresh herbs, likely parsley and cilantro, are scattered throughout the salad, adding to its visual appeal and freshness. The lighting is bright, highlighting the textures and colors of the food.

SALADS

SALADS

BUFFALA MOZZARELLA SALAD	<i>cherry tomatoes with pesto sauce</i>
CAESAR SALAD	<i>with Chicken or Prawns</i>
NICOISE SALAD	
FRENCH LENTIL SALAD	<i>with Salmon or Sausage</i>
LOBSTER SALAD	<i>cherry tomato, avocado, sliced grapefruits and citrus sauce</i>
GREEK QUINOA SALAD	
	<i>red and yellow pepper, concomber, cherry tomato, red ognon, feta cheese, chickpeas, herbs with lemon sauce</i>	
LYON SALAD	<i>bacon, eggs, cherry tomatoes, green salad, crouton, mustarde sauce</i>
THAI SALAD	<i>with Beef or Prawns</i>
COBB SALAD	
POKE BOWL SALAD	<i>Salmon, Tuna or Vegan</i>
MIXED SALAD	
	<i>cherry tomatoes, red and yellow peppers, cucumber, avocado, onions</i>	
SIMPLE GREEN SALAD	<i>with cherry tomatoes</i>

*All salads sauces are served on the side



CHEF's SPECIALS

CARPACCIO DE SAINT JACQUES
with a lemon sauce on the side

TARTARE (Salmon or Scallops)

PIKE MOUSSE QUENELLE with TOMATO SAUCE

CHICKEN CORDON BLEU STYLE STUFFED with HAM AND
CHEESE

CAVIAR full SERVICE
OSCIETRE, BELUGA, BAERI
Garnish : Onions, capers, parsley, eggs, and blinis

A close-up photograph of a lamb chop dish. The main focus is a single lamb chop with a long, thin bone, resting on a bed of vegetables. The vegetables include baby carrots, small red potatoes, and a few pieces of yellow squash. A sprig of fresh rosemary is tucked under the chop. The dish is garnished with a small amount of herb butter. In the background, a white bowl containing a light-colored sauce is partially visible.

MEAT

MEAT

LAMB CHOP WITH THYME GRAVY (3 sliced)
CHATEAUBRIAND BEEF FILET ROSSINI STYLE
BEEF STROGANOFF
GRILLED VEAL CUTLETS WITH PORCINI SAUCE
VEAL ESCALOPE WITH LEMON AND ROSEMARY SAUCE
POULTRY WITH MOREL SAUCE
POULTRY STUFFED WITH VEGETABLES
DUCK CONFIT
DUCK BREAST WITH GREEN PEPPER SAUCE
PORK TENDERLOIN WITH A MUSHROOM SAUCE

(*Sauces are served on the side)



FISH & SEAFOOD

FISH & SEAFOOD

GRILLED SALMON <i>With Herby lemon sauce</i>
GRILLED SEABASS <i>With champagne sauce</i>
WHITE FISH ON PROVENCAL SAUCE <i>with cherry tomatoes, olives and basilic herbs</i>
GRILLED HALF LOBSTER TAIL <i>With catfish sauce</i>
GRILLED DORADO <i>With porcini sauce</i>
COD FILLET <i>With virgin sauce</i>
MISO GLAZED COD
COD FISH ON CURRY SAUCE



SIDES

SIDES

RICE (<i>white, brown, steamed, saffron, jasmin, truffle</i>)
VEGETABLES (<i>steamed, roasted, sauteed or grilled</i>)
POTATOES (<i>roasted, steamed or mashed</i>)
POTATOES GRATIN
PLAIN PASTA
CREAMY POLENTA
ASPARAGUS (<i>grilled or streamed</i>)
RISOTTO (<i>Plain - Vegetable - Asparagus - Truffle</i>)
TRUFFLE RISOTTO



**TRADITIONAL
FRENCH FAMILY
DISHES**
(min 4 portions)

BEEF BOURGUIGNON
WHITE FISH ON CURRY SAUCE VEAL BLANQUETTE
COQ AU VIN
FROGS LEGS <i>butter, garlic and parsley</i>
SNAILS WITH GARLIC AND PARSLEY SAUCE
LAMB STEW
FRENCH RATATOUILLE <i>(vegetables stew)</i>
SAUERKRAUT <i>cabbage, meat, ham, saussage</i>



ITALIAN CORNER

ITALIAN CORNER

PENNE	<i>Arrabiata, pesto or tomato basil</i>
PENNE WITH BURRATA CHEESE AND TOMATO SAUCE
LINGUINI WITH LOBSTER	<i>and lobster bisque</i>
BEEF LASAGNA
RAVIOLI	<i>Truffle, ricotta and spinach or grilled vegetables</i>
VEAL MILANAISE
ITALIAN ANTIPASTI
SEAFOOD PASTA
GNOCCI	<i>Tomato and Basil, Creamy truffle</i>
PIZZA	<i>of your choice</i>



JAPANESE CORNER

JAPANESE CORNER

SUSHI	(per piece)
SASHIMI	(per piece)
MAKI	(per piece)
TAMAKI	(per piece)
CALIFORNIA ROLLS	(per piece)
MISO SOUP
SPICY WAKAME
EDAMAME
CABBAGE SALAD
PRAWN TEMPURA	(per piece)
GYOZAS	(per piece)
MOSHI ICE CREAM	(2 pieces)

All our savoury japanese dishes come with wasabi soy sauce, ginger and chopsticks.

A vibrant photograph of a young boy and a dog on longboards against a backdrop of rolling hills and mountains under a clear sky. The boy, wearing a yellow t-shirt and goggles, is on a longboard with a blue guitar case. The dog, wearing goggles, is on a longboard with a wooden box and a camera. A central text overlay reads "KIDS MENU" in a white, sans-serif font, enclosed in a thin black rectangular border.

KIDS MENU

KIDS MENU

STARTERS

POTATO or PASTA SALAD <i>with egg, ham or tuna</i>
MINI SANDWICHES <i>for kids with ham and cheese</i>
SMALL PIZZA

MAIN COURSES

VEGETABLE SOUP with GRILLED KNACKI SAUSSAGE <i>Pork /chicken/vegetarien</i>
CHICKEN NUGGETS OR FISH FINGERS
MEAT BALLS AND TOMATO SAUCE
MACARONI AND CHEESE
COTTAGE PIE
FRENCH FRIES

DESSERTS

CREPES <i>(sugar, nutella, jam, mapple syrup),(2 Pieces)</i>
COOKIES, MUFFINS or BROWNIES
CHEESECAKE WITH BERRIES
FRUIT SMOOTHIE



VEGAN & VEGETARIAN CORNER

VEGAN & VEGETARIAN CORNER

STARTERS

TOMATO & AVOCADO CAPRESE *basil sauce*

TOMATO SALAD HALLOUMI AND BASIL *virgin sauce*

EGGPLANT SALADS WITH
CHERRY TOMATO AND FETA CHEESE *olive oil and balsamic sauce*

QUINOA SALAD with MARINATED VEGETABLE *lemon sauce*

MAIN COURSES

RICE NOODLES *with wok vegetables*

MUSHROOM RISOTTO

CURRY *with vegetables & coconut milk*

VEGE BURGER *with garnish of the day*

SAUTED NOODLE *with tofu, vegetables & peanuts*

TOFU AND BASIL BOLOGNESE PASTA

DESSERTS

PANACOTTA *(vegan)*

CHIA PUDDING WITH SEASONAL FRUITS *(vegan)*

DESSERT of the day from our best pastry shop



DESSERTS

DESSERTS

high tea dessert cakes from

LYON TOKYO TART

Shortbread, crispy almonds, cream, red praline tile with creamy yuzu & grapefruit segments.

VANILLA PIE

Cunchy shortbread dough flavoured with vanilla pods from Madagaskar white chocolate ganache and vanilla mascarpone cream.

LE BLEUET

Breton shortbread and a creamy cream cheese mousse covered with fresh blueberries.

ST HO!

Choux pastry, shortcrust pastry, creamed caramel salted butter, custard pastry caramel, whipped cream with vanilla pods from Madagascar.

BABA AU RHUM

Rum jelly, rum-soaked baba, orange supreme, whipped cream with Madagascar vanilla

CLASSIC & FRUITS

LE PARIS-BREST

Choux pastry, hazelnut mousseline cream, hazelnut runny heart hazelnut nougatine.

LEMON TART

Sweet pastry base, lemon confit, creamy and lemon cream meringue decoration (also available in strawberries / raspberries)

TARTE DULCEY PASSION

Sweet pastry base, Duja hazelnuts, Madagascar vanilla passion cream & vanilla passion fruit jelly.

TIRAMISU

Tiramisù mousse, coffee-soaked biscuit, dark chocolate shavings, pipette of coffee liqueur.

LE GLOSS

Lemon soufflé on top of a shortbread biscuit vanilla truffle, Morello cherries and raspberry coulis

SINJITA

Madagascar vanilla cream, raspberry ruby, soft almond biscuit and fresh raspberries

CHOCOLATE

LE TAMARO
<i>Chocolate mousse, crispy chocolate pearls on a chocolate financier sphere cookie, chocolate sphere topped with passion fruit coulis.</i>
LOUVRE 73%
<i>Vietnam dark chocolate mousse, crunchy almond praline feuillantine, almond dacquoise biscuit</i>
SPLIT
<i>A thin Layer of chocolate reveals a dacquoise meringue with hazelnut chips, panfried bananas and passion fruit</i>
ODEON 70%
<i>Dark chocolate mousse with Madagascar vanilla, chocolate biscuit, almond dacquoise biscuit.</i>
OPERA
<i>Dacquoise biscuit with coffee-soaked almonds, an intense dark chocolate ganache, and a creamy coffee butter cream.</i>

TAMARO
<i>Chocolate mousse, crispy chocolate pearls on a chocolate financier biscuit. A crunchy chocolate ball on the cake, garnished with a passion fruit coulis.</i>
MONT D'OR
<i>Hazelnut dacquoise biscuit, hazelnut praline Feuilletine, thin sheets of milk chocolate, ganache and milk chocolate mousse</i>

GLUTEN FREE

LE S DE SEVE
<i>Soft macaroon with almonds, chocolate mousse</i>
OLYMPIE
<i>thin crispy layer, a soft almond biscuit, a light coconut cream mousse, yuzu jelly coulis, fruity whipped cream with coconut</i>

TRADITIONAL FRENCH KITCHEN DESSERTS

Suggestion : Lemon tart, mille-feuille, strawberry tart, praline pie, rum baba, raspberry tart, Tiramisu, Panna cotta, Creme brûlée served in a glass.

ICE CREAM or SORBET
MACARONS (1 piece)
SCONES served with clotted cream and jam
COOKIES (Gluten free is possible)
MUFFINS
BIRTHDAY CAKE

Gluten free and Lactose free on request.



FRUITS

- FRESH SLICED FRUITS *Platter*
- FRUIT BASKET
- FRUIT SKEWERS
- FRESH FRUITS SALAD *served in a glass*
- DRIED FRUITS AND NUTS PLATTER
- CHOCOLATE COVERED STRAWBERRIES *(seasonal)*

A photograph of a breakfast spread on a light-colored wooden table. In the foreground, a golden-brown croissant is positioned on the left. In the center, a white ceramic mug is filled with a light-colored liquid, likely coffee or tea. To the right, a clear glass bowl is filled with a variety of fresh berries, including red raspberries and blueberries. In the background, a white napkin is folded and tucked under a set of silver cutlery (fork and knife). The lighting is warm and natural, creating a cozy morning atmosphere.

BREAKFAST

BREAKFAST

SET TRAYS

CONTINENTAL BREAKFAST

Ham & cheese plate, fresh sliced fruit plate, breakfast pastry, yoghurt, small breads, jams, honey, butter, inox cutlery, and oshibori.

ENGLISH BREAKFAST

Croissant, scrambled eggs with ham and cheese, Sliced fruits, soft cottage cheese topped with berry coulis, bread roll, jams and honey, inox cutlery, and oshibori.

LIGHT BREAKFAST

Chefs bircher muesli with red berries, toast with jam and honey, seasonal sliced fruit, Inox cutlery and oshibori.

BREAKFAST PASTRIES

Croissant / Pain au chocolat / Danish pastries

MINI BREAKFAST PASTRIES

Croissant / Pain au chocolat / Danish pastries

SALMON BAGEL with cream cheese carper and cucumber

AVOCADO TOAST

PANCAKES (set of 3pcs) OR CREPES (set of 2pcs)

served with red fruits and maple syrup

WAFFLE (set of 2) Assorted jams and Nuttela

Assorted bread rolls , French baguette, sliced bread

YOGHURT (fruit or plain)

PROTEIN YOGHURT

GREEK YOGURTH WITH GRANOLA (served in glass)

PORRIDGE / OVERNIGHT OATS

BIRCHER MUESLI AND RED FRUITS (served in glass)

SCRAMBELED EGGS

PLAIN OMELETTE

OMELETTE (ham and cheese, cheese and tomato, mushroom tomato)

CRISPY BACON

GRILLED SAUSAGE (2 pieces)

GRILLED TOMATOES

HARD BOILED EGGS

HASHBROWN

DAIRY

HOT BREAKFAST

JUICES

FRESHLY SQUEEZED JUICE 0,5L or 1L

SMOOTHIES 0,5L or 1L

AN EXTRA TOUCH



DELICATESSEN

GRISSINI STICKS
WATER CRACKERS
ASSORTED NUTS 200G
POP CORN <i>sweet or salty</i>
MILK regular - <i>low fat - lactose free 1L</i>
VEGAN Milk <i>soy - almond - oat - coconut 1L</i>
LUXURY BOX OF CHOCOLATES
CHOCOLATE BAR <i>Kit Kat - Mars - Snickers - M&Ms</i>
CANDIES HARIBO <i>or differents brand on request</i>
PANETONE <i>Praline - Chocolat - Raisins</i>
JAM / Honey <i>mini</i>
BUTTER <i>Isiny mini</i>
GARNISH TRAY <i>(Herbs and Flowers)</i>
LEMON or LIME
NESPRESSO REGULAR <i>Box of 10 pods</i>
TEA or HERBAL TEA by Damman frère <i>(24 Tea bags)</i>



DRINKS

DRINKS

CHAMPAGNE

Veuve Clicquot 75 Cl
Moet et Chandon 75 Cl
Ruinart brute 75 Cl
Ruinart Blanc de Blanc 75 Cl
Dom Pérignon 75 Cl

SPIRIT

Vodka Grey Goose 70 Cl
Vodka CIROC 70 cl
Cognac Hennessy XO 70 Cl
Rhum Don Papa 70 Cl
Rhum Zacapa 70 Cl

BEER

Corona 33 Cl
Heineken 33 Cl
MontBlanc <i>Gluten Free</i> 33Cl

WINE *on request*

red / white / rosé
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SOFT

Still water 33 cl, 50cl, 1l
Sparkling water 33 cl, 50cl, 1l
Coca Cola, Sprite, Ice tea, Orangina, Fanta on cans

CONCIERGE SERVICES



CONCIERGE SERVICES

(PRICES ON REQUEST)

INTERNATIONAL PRESS & MAGAZINES

MENU PRINTING SERVICE

DISHWASHING SERVICE

DRY CLEANING & LAUNDRY SERVICE

COLD STORAGE & HIGHLOADER *(in selected airports only)*

FLOWER ARRANGEMENTS

OSHIBORI/ HOT TOWELS

ICE & DRY ICE SUPPLY

ICE COOLER & COOL BOX

CHILDREN ENTERTAINMENT PACKS *(coloring books, toys, puzzles, etc...)*

CABIN ACCESSORIES FOR THE CREW

kitchen roll / aluminium foil roll / plastic film roll (cling film) / cutlery / flask / paper cup / ziploc bags s/m/l / garbage bags (in a roll) / box of disposable gloves / cleaning wipes / foil container s/m/l / microwave plastic container / etc...

PET FOOD

eventys

Best wishes on your holiday England
from Neu





Howard House

The Art of Bistronomy at the Heart of Business Aviation

Located in front of the Business Aviation Terminal at Lyon-Bron Airport, Howard House offers a refined bistronomic experience in a contemporary setting overlooking the runway.

From business lunches to private events and VIP hospitality, every detail reflects the art of service, precision, and discretion that define our House.

In partnership with Eventys, we provide seamless coordination between private aviation and fine dining, creating a truly unique destination between sky and ground.



LYON-BRON AIRPORT
BUSINESS AVIATION TERMINAL

BUSINESS LUNCHES • PRIVATE EVENTS
VIP HOSPITALITY • AVIATION CATERING

HELLO@HOWARDHOUSE.FR
HOWARDHOUSE.FR
T: +33 4 65 84 24 74

HOWARDHOUSE

TERMS AND CONDITIONS OF SALE

If there is no special written agreement between the customer and EVENTYS, only the general conditions are applied to any other contract rules.

Catering order:

EVENTYS will produce meals as per VIP menu. The choice of dishes and services is not limited to those offered on the VIP menu. Eventys world happily adapt to your requests and provide a personalized service. In particular, at the customer's request.

CATERING MUST BE SEND AT OUR DEPARTMENT 24H BEFORE THE DELIVERY TIME.

All orders must obligatorily be confirmed in writing by EVENTYS. EVENTYS reserve the right to modify the composition of its services due to uncertainties which may affect the supply of products or by virtue of the principle of precaution.

Concerning the presence of additives and allergens, especially the presence of gluten, lactose, eggs, fish, seafood, nuts peanuts.... However, EVENTYS cannot guarantee that any items are free from traces of additives or allergens.

Prices:

Please contact us directly for a quote.

Prices do not include VAT (Value Added Tax).

All prices are without any taxes, the prices are subject to an airport fee, which is not included in the price.

Our delivery rates depend on the airport

Waiting Fees:

In certain cases, at the client's request, due to technical delays or non-communication of information, delivery teams are obliged to remain at the client's full disposal and cannot be assigned to other tasks. Fees for waiting and the provision of personnel will then be billed at the hourly rate in force for these services at the time of delivery.

Taxes free payments:

Any aircraft operator with flights landing in France can benefit from tax free payments under the condition that more than 80% of its activities take place outside the French territory. If a tax-free transaction is required, the aircraft operator or its representative must provide EVENTYS with a valid AOC (Aircraft operator Certificate) and open an account. In any other case, the aircraft operator or its representative will be subject to local taxation.

Methods of payment:

Invoices may be paid at the Handling (depend the airport). Or directly to EVENTYS by cash or credit card in Euro currency. We accept bank transfer provided before the departure time. We do not accept American Express.

Late payments:

The company reserves itself the right to charge interest on any unpaid amount at a rate of 50% more than the official French bank interest rate. In addition, all costs relating to the recovery of the debt will be charged in full. Furthermore, if a payment is overdue, EVENTYS reserves itself the right to suspend, without further notice, all the current orders of any client in debt to the company.

Cancellation:

In the case of total or partial cancellation of an order, for whatever reason (including a departure cancelled due to non-loading of

kerosene), all-inclusive penalties, both final and irrevocable will be applied as per the rates below:

All cancellations must be notified in writing to EVENTYS ; no cancellation by phone will be accepted.

-Cancellation more than 12 hours prior the delivery: no cancellation charge will be applied.

-For any catering reservation made in a restaurant, the 12 hours delay will be not applied. The same goes for any request other than brochure.

-Cancellation less than 12 hours prior the delivery: a partial or total cancellation fee will be applied, depending on the order.

The special feature of EVENTYS is that we use Lyon's know-how. EVENTYS does not use just one caterer but several, that's why we can do our best to satisfy you.

Force majeure:

The EVENTYS company will not be under any liability whatsoever for non-performance or suspension of its obligation, in whole or in part, as a result, directly or indirectly, of any strike, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government act or regulation, or any other cause (whether or not of a like nature) beyond the company's control. In the event of cancellation by EVENTYS, any sum that may have already been paid by the customer will be refunded.

Claims :

The Client must check that the goods received conform to the delivery slip. In the event of anomalies or missing items, he must make all the necessary written observations and confirm his reservations by mail / E-mail to our company within the predefined time limit. No claims regarding the service provided will be taken into account after a period of 24 hours following reception of the delivery. In the absence of such notification, the service provided will be considered by the client as conforming to his order. In any event, it is the client's responsibility to provide all the means to proceed with verification of such anomalies and possibly find a remedy for them. He will abstain from intervening himself or from having a third party intervene for this purpose

Arbitration:

In the case of any abjection, the "Commercial Court of Lyon" will be used for arbitration.

Quality of services:

The customer is authorized to check the quality of food and hygiene procedure by visiting us without any notice provided in advance. All food is prepared and stored in accordance with HACCP.

COVID-19:

We have set up a process called EVENTYS COVID 19 which we can send you on request.

The purpose of Eventys COVID-19 is to explain the procedures to be implemented by our delivery service during the SARS-CoV-2 epidemic period. These procedures adapted to companies working in the air industry are based on the recommendations of the SIB EASA 2020-02R4 and associated documents to ensure compliance with regulatory recommendations and the specific requests of EVENTYS customers.



To order, please contact

Tel : +33 (0) 426 03 05 50

E-mail : contact@eventys.fr

eventyscatering

www.eventys.fr

Open : 24/24h - 7/7

Catering order must be sent 24h before dispatch

Our services are available at the following airports:

*LYON SAINT EXUPERY - LYON BRON

GRENOBLE - CHAMBERY - SAINT ETIENNE

CLERMONT FERRAND - ANNECY - DIJON - VALENCE

*Based