

eventys
CATERING



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 / التحيات أطيّب مع / 此致敬意

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SANDWICHES & CANAPES

SANDWICHES & CANAPES

OPEN SANDWICHES

(served on a slice of artisanal bread)

CLASSICAL SANDWICHES

CANAPES

HOT SNACKS

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	
<i>(white or cereal crustless bread, 2 triangles of three thicknesses)</i>	
Triangle Mini Club (<i>white or cereal crustless bread</i>).	
Mini VIP Finger Sandwiches	
<i>(in a mini poppy seed bread bun)</i>	
Wraps (<i>2 pieces</i>).	
1/2 Baguette	
<i>(Classic French Baguette with your choice of fillings)</i>	
<i>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.</i>	
<i>Suggestions : Foie gras with fig - Smoked salmon with lemon - Cold cuts with pickles - 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.</i>	
Mini Skewers :	
<i>Prawns - Salmon - Chicken - Vegetable</i>	
Croissant stuffed with ham and cheese	
Hot Canapes :	
<i>Arancini - truffle croque-monsieur - cod croquette -Iberico ham - croquette</i>	
Mini Pizza and Mini quiche	

Gluten free and Lactose free on request.

A top-down view of three small bowls filled with hummus, topped with chickpeas and fresh green herbs. The bowls are arranged on a white, textured cloth. Several pieces of pita bread are scattered around the bowls. A dark rectangular box with white text is overlaid on the central bowl.

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 balsamic onion sauce.

(Served on a polystyrene 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 grape 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 <i>with sweet potato and chanterelle mushrooms</i>	
CHICKEN & PASTA SOUP	
PUMPKIN SOUP	
LENTIL SOUP	

A close-up, high-angle shot of a fresh tuna salad. The salad is composed of several key ingredients: chunks of light-colored tuna, chickpeas, halved hard-boiled eggs with bright yellow yolks, sliced red cherry tomatoes, whole green beans, and dark purple olives. Fresh green parsley leaves are scattered throughout, adding a touch of color and freshness. The ingredients are mixed together, and the entire dish is garnished with a fine dusting of black pepper. The background is a soft, out-of-focus grey, making the colors of the salad stand out.

SALADS

SALADS

BUFFALA MOZZARELLA SALAD *cherry tomatoes with pesto sauce*

CAESAR SALAD *with Chicken or Prawns*

NICOISE SALAD

FRENCH LENTIL SALAD *with Salmon or Sausage*.

LOBSTER SALAD *cherry tomato, avocado , sliced grapefruits and citrus sauce*

GREEK QUINOA SALAD
red and yellow pepper, concomber, cherry tomato, red onion, feta cheese, chickpeas, herbs with lemon sauce

LYON SALAD *bacon, eggs, cherry tomatoes, green salad, crouton, mustard sauce*.

THAI SALAD *with Beef or Prawns*

COBB SALAD.

POKE BOWL SALAD *Salmon, Tuna or Vegan*

MIXED SALAD
cherry tomatoes, red and yellow peppers, cucumber, avocado, onions

SIMPLE GREEN SALAD *with cherry tomatoes*

*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



MEAT

MEAT

LAMB CHOP WITH THYME GRAVY (3 sliced)	
CHATEAUBRIAND BEEF FILET ROSSINI STYLE	
BEEF STROGANOFF	
GRILLED VEAL CUTTLETS 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 *With Herby lemon sauce*

GRILLED SEABASS *With champagne sauce*

WHITE FISH ON PROVENÇAL SAUCE *with cherry tomatoes, olives and basilic herbs*

GRILLED HALF LOBSTER TAIL *With catfish sauce*

GRILLED DORADO *With porcini sauce*

COD FILLET *With virgin sauce*

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 steamed</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, sausage</i>	



ITALIAN CORNER

ITALIAN CORNER

PENNE *Arrabiata, pesto or tomato basil*

PENNE WITH BURRATA CHEESE AND TOMATO SAUCE

LINGUINI WITH LOBSTER *and lobster bisque*.

BEEF LASAGNA

RAVIOLI *Truffle, ricotta and spinach or grilled vegetables*.

VEAL MILANAISE

ITALIAN ANTIPASTI

SEAFOOD PASTA

GNOCCI *Tomato and Basil, Creamy truffle*.

PIZZA *of your choice*



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.



KIDS MENU

KIDS MENU

STARTERS

- POTATO or PASTA SALAD *with egg, ham or tuna*
- MINI SANDWICHES *for kids with ham and cheese*
- SMALL PIZZA.
- VEGETABLE SOUP with GRILLED KNACKI SAUSAGE
Pork /chicken/vegetarien

MAIN COURSES

- CHICKEN NUGGETS OR FISH FINGERS
- MEAT BALLS AND TOMATO SAUCE
- MACARONI AND CHEESE.
- COTTAGE PIE.
- FRENCH FRIES.

DESSERTS

- CREPES *(sugar, nutella, jam, mapple syrup),(2 Pieces)*
- 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

The image shows three round pastries, possibly croissants or buns, each nestled in a light-colored bamboo container. The pastries are topped with a thick, white cream swirl. A small, dark, rectangular tag with a gold logo and the word "BOUILLET" is tucked into the cream of each pastry. A clear, cylindrical tube, likely containing a liquid filling, is also visible in each container. The background is a dark, textured surface.

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*

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, rapsberry ruby,
soft almond biscuit and fresh raspberries*

CLASSIC & FRUITS

CHOCOLATE

LE TAMARO
*Chocolate mousse, crispy chocolate pearls on a chocolate financier
sphere cookie, chocolate sphere topped with passion fruit coulis.*

LOUVRE 73%
*Vietnam dark chocolate mousse, crunchy almond praline feuillantine,
almond dacquoise biscuit*

SPLIT
*A thin Layer of chocolate reveals a dacquoise meringue
with hazelnut chips, panfried bananas and passion fruit*

ODEON 70%
*Dark chocolate mousse with Madagascar vanilla, chocolate biscuit,
almond dacquoise biscuit.*

OPERA
*Dacquoise biscuit with coffee-soaked almonds,
an intense dark chocolate ganache, and a creamy coffee butter cream.*

TAMARO
*Chocolate mousse, crispy chocolate pearls on a chocolate financier biscuit.
A crunchy chocolate ball on the cake, garnished with a passion fruit coulis.*

MONT D'OR
*Hazelnut dacquoise biscuit, hazelnut praline Feuilletine,
thin sheets of milk chocolate, ganache and milk chocolate mousse*

LE S DE SEVE
Soft macaroon with almonds, chocolate mousse

OLYMPIE
*thin crispy layer, a soft almond biscuit, a light coconut cream mousse,
yuzu jelly coulis, fruity whipped cream with coconut*

*Suggestion : Lemon tart, mille-feuille, strawberry tart,
praline pie , rum baba, raspberry tart, Tiramisu, Panna cotta,
Creme brulée 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

TRADITIONAL FRENCH KITCHEN DESSERTS



FRUITS

FRESH SLICED FRUITS <i>Platter</i>	
FRUIT BASKET	
FRUIT SKEWERS	
FRESH FRUITS SALAD <i>served in a glass</i>	
DRIED FRUITS AND NUTS PLATTER	
CHOCOLATE COVERED STRAWBERRIES <i>(seasonal)</i>	

A breakfast scene set on a light-colored wooden table. In the foreground, a large, golden-brown croissant with a flaky texture lies horizontally. Behind it, a white ceramic mug filled with coffee sits. To the right of the mug is a small glass bowl filled with fresh raspberries and blueberries. In the background, a folded white napkin holds a silver fork and knife. The word "BREAKFAST" is centered in a white serif font within a dark rectangular box.

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

BAKERY

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

DAIRY

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

HOT BREAKFAST

JUICES

FRESHLY SQUEEZED JUICE 0,5L or 1L

SMOOTHIES 0,5L or 1L



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 Cliquot 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 Gluten Free 33Cl.

WINE
on request

- red / white / rosé

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

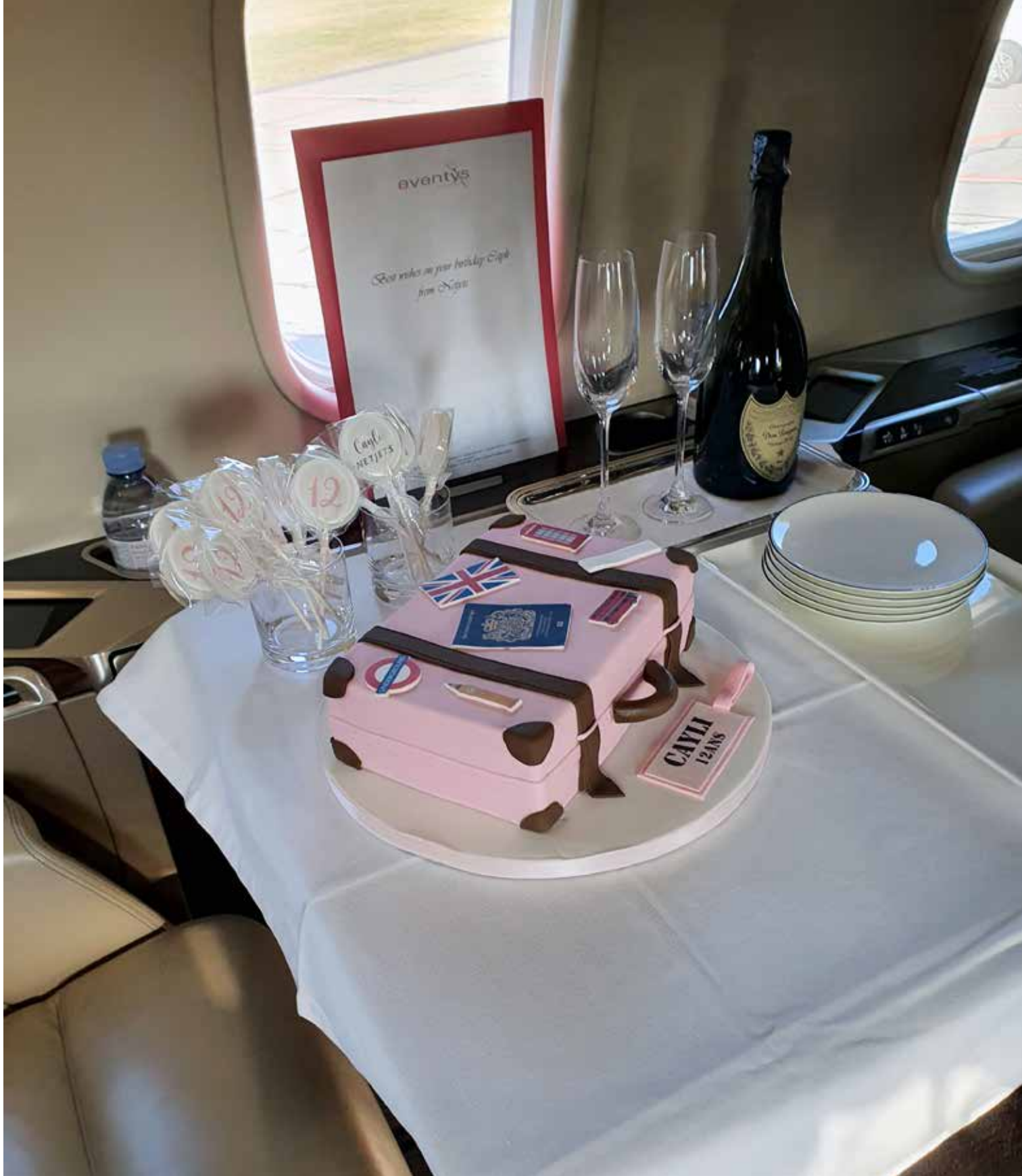
ICE COOLER & COOL BOX

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





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.

HOWARD HOUSE

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

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 principal 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 as 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