

GROUP CATERING CATALOG 2024



SUMMERY

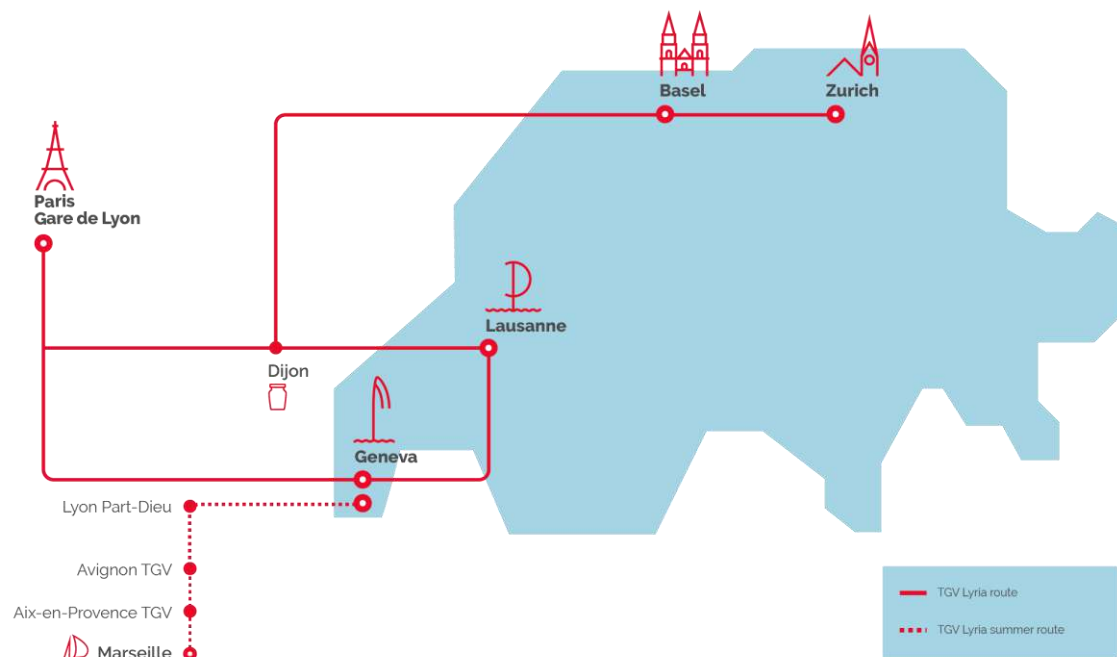
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IN THE FEW WORDS...

Making your trip a unique moment has always been our passion.

This is why we would like to organize with you the perfect trip for your business or leisure events.

We offer you, for groups of 10 or more, a complete catering offer ranging from breakfast to meal tray for your lunch or dinner but also for the organization of your cocktail parties.



You can choose : **to pick up your order at the foot of the TGV, in the bar coach, have it delivered inside your private car, or have it served directly at your seat by our dedicated staff.**

You will be welcomed by our staff at the entrance of your coach and throughout your journey, you will enjoy an attentive and quality catering service.

Just relax and take a moment to admire the scenery at 199 MPH ; we will take care of everything! A pleasant way to taste our tasty recipes made in a traditional way, based on fresh local products or from organic farming.

Our dishes are presented on plates made from innovative materials that respect the environment.

Would you like to know more? Please don't hesitate to contact me for further information. It will be my pleasure to study your request, to offer you the service that meets your expectations, and to send you our best proposal for your group catering project.

And don't forget, making your trip a unique moment is our passion.

Your group advisor.

Samuel Dekoster



ECO-RESPONSIBLE MENUS

We offer you tasty recipes prepared in an artisanal way, based on fresh products, from France and Switzerland from organic farming.

Our dishes are presented on plates made from innovative materials that respect the environment, such as wood or sugar cane fibre.

GOURMAND BREAKFAST

1 MUFFIN

1 YOGURT

1 FRUIT COMPOTE

1 BOTTLE OF WATER 33CL

1 ORGANIC ORANGE JUICE 25CL

1 HOT BEVERAGE
(Optional)



BUSINESS BREAKFAST

1 FRENCH PASTRIES
(croissant or pain au chocolat)

1 BREAD, BUTTER & JAM

1 SWEET PLATE
(consult us for the recipe)

1 SAVOURY DISH
(consult us for the recipe)

1 ORANGE JUICE

STILL WATER

1 HOT BEVERAGE



FRENCH BREAKFAST

1 CROISSANT

1 BRED, BUTTER & JAM

1 FRUIT COMPOTE
(Lucien Gorgelin)

1 BOTTLE OF WATER 33CL

1 ORGANIC ORANGE JUICE 25CL

1 HOT BEVERAGE



SWISS BREAKFAST

1 BIRCHERMÜESLI

1 TYROLEAN CAKE (100 grammes)

1 PRETZEL WITH BUTTER

1 SEASONAL FRUIT JUICE

1 HOT BEVERAGE
(Optional)



SWEET BREAKFAST

1 STRAWBERRY JOGURT

1 APPLE

1 CHOCOLAT MUFFIN

1 FRENCH PASTRIES

1 BRED, BUTTER & JAM

1 ORGANIC ORANGE JUICE

1 HOT BEVERAGE



SAVOURY BREAKFAST

1 STRAWBERRY JOGURT

1 COLD PLATE

(beef breasola, gouda & Tête de Moine cheeses, gherkins & cherry tomatoes)

1 WHITE BREAD, 1 CEREAL BREAD,
BUTTER & JAM

1 ORGANIC ORANGE JUICE

1 HOT BEVERAGE



HEALTHY BREAKFAST

1 CHOCOLAT MUFFIN

1 WHITE BREAD, 1 CEREAL BREAD &
2 JAM

1 APPLE

1 BANANA

1 ORGANIC ORANGE JUICE

1 HOT BEVERAGE



SUR LE POUCE MEAL

A SANDWICH OF YOUR CHOICE

*Ham/Emmental cheese
goat's cheese, Honey
chicken, coleslaw, sultanas*

A DRINK OF YOUR CHOICE

*Still or sparkling water 33cl
Coca cola normal or without sucre 33cl
Fuzetea 33cl
Organic orange or apple juice 33cl*

A DESERT OF YOUR CHOICE

Gourmets desserts



ROLAND GARROS MEAL

FISH

STARTER

Courgette and goat's cheese mille-feuille with
yellow pepper coulis

MAIN COURSE

Leek-stripped salmon, Bouillabaisse sauce,
Celery and turnip tartar and carrot duo,
Spanish rice

CHEESES

Assorted Cheeses and Dried Fruits

DESSERT

Dessert of the Moment

With bread



CONDORDE MEAL

Vegetarian

STARTER

Terrine of Vegetables with Mint, Balsamic Caramel and Confit Peppers

MAIN COURSE

Niçoise-style Salad: Tomatoes, Potatoes, Green Beans, Peppers, Hard-boiled Egg and Salad, Panisses and Kalamata Olive Tapenade, Red Onion Pickles

CHEESES

Assorted Cheeses and Dried Fruits

DESSERT

Dessert of the Moment

With bread



TROCADERO MEAL

Beef

STARTER

Cucumber tartar, Gaspacho mirror, Paremsan shavings

MAIN COURSE

Charolais Beef Striploin, Pepper Marinade
Cauliflower as Gratin and Vegetables Woke

CHEESES

Assorted Cheeses and Dried fruits

DESSERT

Dessert of the Moment

With bread



GRAND PALAIS MEAL

Poultry

STARTER

Pea Panna Cotta, Organic Lentil and
Quinoa Trio Salad, Peas, Carrots and Feta
Cheese

MAIN COURSE

*Basquaise Marinated Poultry, Ratatouille
Juice, Potato Salad with Turmeric and Red
Onions, Confit Vegetables*

CHEESES

Assorted Cheeses and Dried Fruits

DESSERT

Dessert of the Moment

With bread



SAINT MORITZ MEAL

Fish

STARTER

*Smoked Trout, Dashi Royal, Chive Cream,
Potatoes and Golden Char Eggs*

MAIN COURSE

*Smoked Salmon, Apple Ginger Quinoa,
Panacotta Coconut, Lemon Confit and
Coriander Chili Sauce*

CHEESE

Individual cheese

DESSERT

Royal Chocolate Dome

With bread



MONTREUX MEAL

Vegetarian

STARTER

Mozzarella Mousse, Tomato and Caper Basil Salsa, Black Olive Tapenade, Herbed Croutons and Young Arugula

MAIN COURSE

Aubergine Tartar with Aromatic Herbs, Vegetable Pickles and Carrots Carrots, Smoked Salt Emulsion

CHEESE

Individual cheese

DESSERT

Mango Passion Finger with Raspberry Coulis

With bread



BERNE MEAL

Beef

STARTER

Délice Mini Sandwich Philadelphia, Dried Meat and Monk's Head Cheese

MAIN COURSE

Timbale of Barbecued Beef Effiloché, Mustard Mousse and Beetroot Pickles

CHEESE

Individual Cheese

DESSERT

Mango Dome with Raspberry Heart

With bread



MARSEILLE MEAL

Poultry

STARTER

Green Papaya Salad with Spicy Crunchy Vegetables and Thai Dressing

MAIN COURSE

Low Temperature Chicken Fillet, Tonnato Sauce, Capers, Parmesan Shavings, Candied Tomatoes and Arugula

CHEESE

Individual cheese

DESSERT

Raspberry Macaroon, Vanilla and Raspberry Light Cream Fresh

With bread





OUR COCKTAILS

If you wish to reward your employees, invite your clients to celebrate the awarding of a contract or simply treat yourself, come and organize your cocktails during a trip on board **TGV LYRIA**.

Our cocktails are made by a caterer known for his creativity and inventiveness. He works with fresh and seasonal products to achieve exactly what you want.

« Genève »

70 pièces

20 gougères

32 tapas & blinis

18 galettes

« Lausanne »

100 pièces

20 gougères

32 gala

10 chicken turnips with bacon and barcuc
chips

10 cucumber turnips with black olive cream
(tzatziki)

14 madeleines

14 mignardises

OUR SALTED AND SWEET

« Paris »

150 pièces

48 flavors

32 tapas & blinis

16 mini chicken burgers, tomato, lightly
garlic mayonnaise

10 smoked salmon bruschetta,
horseradish cream, zucchini pickles

10 tomato tartar bruschetta, green
tapenade parmesan cheese

14 chouquettes

20 thin tarts



*Drinks are extra



« Zurich »

Served by the slice

OUR SALTED

Truffle pearls and sour cream

Millefeuille of Grisons meat and Gruyère cheese

Parmesan cheese Shortbread, mozzarella di buffala & homemade pesto

Niçoise salad-style tuna tartlet

Beef carpaccio on horseradish blini, parmesan cheese shavings and truffle oil

Homemade salmon gravelax on dill blini, crème fraîche and dill mustard

Beef and carrot empanada with homemade guacamole

Pressed chicken with curry and grapes, cauliflower graffiti

Shrimp tempura with thousand island sauce

Pissaladière tartlet

Dark chocolate foie gras ball with raspberry

Balik salmon and sesame seeds on blini & wasabi mayonnaise

Tuna tartare with mango and coriander

Grisons meat roll with rocket and parmesan cheese

Tatin of tomato with honey and black truffle

Balik salmon rillettes, sour cream and fresh dill



Only available from Swiss

*Drinks are extra

OUR SWEET VERRINES

Sweet verrines

12 pièces

Chocolate mousse

Rice pudding

Rhubarb compote crumble

Red panna cotta



OUR SWEETS PLATTERS

Chouquettes

10 pièces

Freshly baked sweets

16 pièces

Mignardises

14 pièces

Macaroons

20 pièces

Almond pastries

20 pièces

Mini cocktail tarts

20 pièces



OUR SWEET *served by the slice*

Green apple in jelly, vanilla rice pudding on a Breton biscuit

Barbapapa macaroon

Breton shortbread with red fruit confit and fresh raspberries

Popcorn cream tartlet

Mini blackcurrant puffs

Orange and passion chocolate tartlet with matcha tea meringue

Crème brûlée macaroon

Financier with pistachio, flowing heart and pistachio cream

Coconut biscuit, coconut mousse and candied apricot

Peach and verbena macaroon

Bunged up like a "Bounty"

Mini lemon and jasmine cabbage

Hazelnut macaroon

Pecan biscuit, vanilla mousse and melting caramel

Hazelnut biscuit, hazelnut cream and candied apricot





OUR SERVICES

Choosing Gate**gourmet** to organize your event on board **TGV LYRIA** means choosing to be accompanied by the leader in the air and rail sector.

Tell us about your project, we will advise you so that it remains an unforgettable moment for you and your guests.

Don't worry, we will take care of everything, even the delivery of your service on board. Then, once comfortably installed in one of the 3 classes of **TGV LYRIA**, you will be able to let yourself be carried away by the magnificent landscapes that you will cross in France and in Switzerland.

Enjoy every moment of your trip, our on-board staff will take care of you.

Once you arrive at your destination, rested and relaxed, all you have to do is get on with your day.

CHOOSE THE SERVICE TAILORED TO YOUR NEEDS

It means boarding on **TGV LYRIA** with peace of mind.

Indeed, at no extra cost, we give you the freedom to choose how you want to collect your service. It will be delivered :

- on the platform, at the foot of your car
- In your coach
- or picked up from the bar coach by our on-board staff



CHOOSE THE SERVICE INSTEAD

It means having a staff dedicated to your group. They will welcome your group at the train door. They will make sure that your group is properly seated and will provide the catering service on the spot. You will have a dedicated goodbye right in front of the coach door until your arrival at your destination.

Our hostesses and stewards speak several languages.



CHOOSE PERSONALISED HEADRESTS

You can install headrests on TGV seats, designed to offer superior comfort and a different travel experience. They can be personalized with your company logo, enhancing your brand's visibility. Thanks to their easy installation and low maintenance, these headrests will be appreciated by your guests and reinforce your company's image.

Several models are available, please contact us.

CHOOSE THE WINDOW DECALS

You can also opt for window stickers designed specifically for **TGVLYRIA**. This is a great way of reinforcing your company's identity both inside and outside the train. You can also personalize passenger areas, cabins and common areas to create a unique travel experience. Our window stickers can also improve on-board signage, making it easier for your guests to navigate. Our turnkey window graphics offer redefines the rail travel experience you want your customers to enjoy, while reinforcing your brand image.

Please contact us for more information.



CHOOSE THE RECEPTION KIOSK

We can provide you with reception kiosks on the platform to welcome your guests. You can check in them, provide them with important information or give them welcome gifts.

If you wish, we can provide staff to carry out these tasks.

60 € TTC / Reception kiosk





OURS RATES

Gate**gourmet** attaches particular importance to the careful study of its prices in order to guarantee you optimum satisfaction.

Our Group Service Department is committed to finding the right balance between the quality of our services and their affordability, while maintaining high standards in the choice of our products.

You will be charged a handling fee of 20% of the price (excluding VAT) of the quote for made-to-measure catering.

You may also be charged a logistics fee of at least €240. These will depend on the weight you need to load on board

RATES OF THE MENUS



BREAKFASTS DEPARTING FROM PARIS

Gourmand with hot beverage	20,90 € TTC
Gourmand without beverage	18,90 € TTC
Affaire with hot beverage	28,40 € TTC
Français with hot beverage	20,90 € TTC
Suisse with hot beverage	45,50 € TTC

BREAKFASTS DEPARTING FROM SWISS

Sucré with hot beverage	29,00 € TTC
Salé with hot beverage	36,00€ TTC
Healty with hot beverage	26,00 € TTC

RATES OF THE MENUS

THE COLD MENUS DEPARTING FROM PARIS

Cold Meal « Sur le pouce »	13,00 € TTC
Cold Meal « Rolland Garros »	40,50 € TTC
Cold Meal « Concorde »	40,50 € TTC
Cold Meal « Trocadéro »	40,50 € TTC
Cold Meal « Grand Palais »	40,50 € TTC

THE COLD MENUS DEPARTING FROM SWISS

Cold Meal « Saint Moritz »	48,00 € TTC
Cold Meal « Montreux »	44,00 € TTC
Cold Meal « Berne »	44,00 € TTC
Cold Meal « Marseille »	44,00 € TTC

RATES OF COCKTAILS

SALTED AND SWEETENED COCKTAILS

« Genève »	120,49 € TTC
« Lausanne »	176,55 € TTC
« Paris »	311,37 € TTC
« Zurich » served by the slice	7,43 € TTC

SWEETENED COCKTAILS

Sweet verrines	35,66 € TTC
Chouquettes platter	5,94 € TTC
Mignardises platter	28,46 € TTC
Freshly baked sweets Platter	30,03 € TTC
Macaroons Platter	40,66 € TTC
Almond pastries Platter	31,28 € TTC
Mini cocktail tarts Platter	36,91 € TTC
Our sweets served by the slice	5,78 € TTC



RATES OF DRINKS

HOT BEVERAGES

Coffee	3,00 € TTC
Tea selection	3,00 € TTC

NON-ALCOHOLIC DRINKS

Still water Vittel 33cl	3,00 € TTC
Sparkling water San Pellegrino 33cl	3,40 € TTC
Coca-Cola / Coca-Cola without sugar 33cl	3,50 € TTC
Organic apple or orange juice 25cl	4,00 € TTC
Craft drinks 25cl	4,90 € TTC



RATES OF DRINKS

LA BIÈRE

Craft blond or white beer 33cl 7,00 € TTC

LES VINS

French white or red wine 18,7 cl 6,00 € TTC

Swiss white red or rosé wine 50 cl 20,00 € TTC

French white or red wine 75 cl 24,00 € TTC

Swiss wine or red wine 75 cl 24,00 € TTC

CHAMPAGNE

Panier 75cl 45,50 € TTC



RATES

TRAIN ATTENDANT

ROUTE PARIS ↔ GENEVE

Departure of the train between 6h00 and 14h00 396,00 € TTC

Departure of the train between 14h00 and 23h00 546,00 € TTC

ROUTE PARIS ↔ BALE

Departure of the train between 6h00 and 14h00 396,00 € TTC

Departure of the train between 14h00 and 23h00 546,00 € TTC

PARIS ↔ ZURICH

Departure of the train between 6h00 and 14h00 468,00 € TTC

Departure of the train between 14h00 and 23h00 618,00 € TTC

PARIS ↔ LAUSANNE

Departure of the train between 6h00 and 14h00 468,00 € TTC

Departure of the train between 14h00 and 23h00 618,00 € TTC

WELCOME YOUR GUESTS ON THE PLATFORM

FROM PARIS OR SWITZERLAND 83,00 TTC/HOUR



INFORMATIONS

- We organize a group catering from 10 people
- The service ratio is 1 to 2 agents for 22 passengers
- In case of service at your seat, train attendant(s) will be charged additionally,
- We offer cold catering instead, In the case of total privatisation of the **TGV LYRIA** and with a maximum of 70 passengers, we can provide a hot service. Our recipes are by Michel Roth, the famous Michelin-starred Chef
- Order must be received 10 working days before the date of the service (cancellation possible maximum 5 working days before departure)
- A deposit of 50% of the cost of the service must be paid when the quotation is signed
- For all enquiries, please contact us at:
sdekoster@gategroup.com and/or
servicegroupehelvetia@gategroup.com
- For more information, see our general conditions of sale
- Non-contractual photos. Products may change with the seasons



General terms and conditions of sale

1. Service

The GATE GOURMET Group (Helvetia) France is the official provider of onboard catering services for Lyria TGVs. This contract governs all group orders for TGV Lyria Bar and at-seat catering services in Lyria trains or special trains.

A group order is considered to be any pre-ordered drink or food product for sale on board TGVs for which the GATE GOURMET Group (Helvetia) France provides a catering service.

2. General terms and conditions

2.1. Catering is provided on board regular trains, additional trains, wagons, and charter trains. In some exceptional cases, catering can be provided at a train stop or outside the train. The transport companies are responsible for operational conditions, train timetables, rolling stock and the choice of route.

2.2. Kitchen facilities, as well as loading and storage facilities, are limited on board. This may restrict the quote and/or service provided. If GATE GOURMET Group (Helvetia) France staff are required to spend the night at a hotel following additional travel, a flat-rate fee will be charged. The fee will be based on the duration of the trip, the number of employees required to spend the night at a hotel and the cost of an overnight stay in the area.

2.3. In the case of night catering services, catering services on public holidays or Sundays and, in general, any specific customer requests, catering services will be subject to a quote agreed ahead of time with the customer.

2.4. Company quotes are valid for a period of 1 month from the date of their establishment.

2.5. GATE GOURMET Helvetia reserves the right to modify its general terms and conditions of sale at any time. In case of modification, the applicable terms and conditions are those in force on the day of the order. A copy of the applicable terms and conditions on the day of the order can be provided to the customer on request.

2.6. The general terms and conditions of sale are available to customers via the GATE GOURMET Helvetia website. They can also be provided on request by phone, email or post.

3. Orders and order confirmation

3.1. GATE GOURMET Helvetia orders are to be made in writing to Groups-Isghelvetia@lyria.shifteo.com. The order must be placed no later than 10 working days before the scheduled event. Orders made less than 10 days before delivery will be considered on a case-by-case basis, and the order and service provided may be limited in such cases. All orders are to be confirmed in writing by GATE GOURMET.

3.2. Up to 10 orders can be retrieved at the bar, unless the customer would like an at-seat catering service provided by staff. This at-seat service will be charged in accordance with the conditions detailed in the catalogue. Above 10 orders, service personnel will be employed to guarantee the quality of service for the whole train. This service will be charged in accordance with the conditions detailed in the catalogue. Orders will be delivered to each seated customer.

3.3. An employee cannot deliver more than 32 orders at a time.

3.4. The customer will receive an order confirmation by email. The transaction will only be considered definitive after the customer has been sent confirmation of the order by the vendor

3.5. The GATE GOURMET Company reserves the right to cancel or decline any order from customers with whom there is a dispute over payments for previous orders.

3.6. On board catering services must be reserved at least 10 days before train departure.

3.7. The final number of participants must be made known to GATE GOURMET no later than 5 working days before the scheduled event. Orders cannot be canceled less than 5 working days before train departure and will have to be paid in full.

4. Minor exemptions

GATE GOURMET reserves the right, in the event of market changes, shortages or significant price increases, to slightly modify the delivery of its services. GATE GOURMET will take into account customer interests and will offer an identical service under these circumstances.

5. Third party appeal

GATE GOURMET reserves the right, if necessary, to use a third party to fulfill contractual obligations. In this case, the third party will be carefully chosen and instructed by GATE GOURMET.

6. Price

6.1. The prices of drinks and catering are fixed, and specified in the GATE GOURMET catalogues (or communicated to customers with special requests). Prices, products, or wine years remain subject to alteration. All prices include VAT at the rate in effect.

6.2. GATE GOURMET reserves the right to change its prices at any time, on the understanding that only those prices listed in the catalogue on the day of the order will be applicable to the customer.

6.3. Personnel, logistic and infrastructure costs are charged separately from catering and drinks. These costs are based on working hours and schedules, catering services and infrastructure, as well as staff, logistic and infrastructure requirements.

7. Billing and payment

7.1. Services confirmed in writing by GATE GOURMET are invoiced after the journey in question. In all cases, the services described and confirmed in the order will be invoiced.

7.2. Payments are to be made in Euros. GATE GOURMET reserves the right to request an advance payment of 30% of the total cost of the order. This down payment cannot be considered a non-refundable deposit. The invoice is payable upon receipt.

7.3. Payment in either cash or by credit card is possible in all standard trains.

8. Liability and warranties

8.1. The GATE GOURMET Company guarantees the customer, in accordance with legal provisions and without additional cost, against any defective or damaged product, or product that does not correspond to the order. This guarantee also applies to defective material, design or manufacture affecting the delivered products, making them unfit for use and to any lack of conformity or hidden defect, originating from the non-fulfilment of ordered services.

8.2. In order to assure their rights, the customer must inform the GATE GOURMET Company, in writing, of any lack of conformity within a maximum of 7 days following the provision of products and services.

8.3. GATE GOURMET undertakes to respect the conditions of the contract.

8.4. GATE GOURMET accepts no liability with regard to: adherence to train schedules, any interruptions of service, delays, changes in itinerary or inconvenience caused by operational disturbances, loss, theft or damage to valuables, “force majeure” or events that are unforeseeable or unavoidable by GATE GOURMET.

8.5. Any liability for other damages or rights, in particular, compensation for indirect loss or damage or consequential damage, loss of profit or foregone savings as well as loss of earnings, is entirely excluded.

8.6. Transport companies’ responsibilities are set out in the framework of their legal responsibilities.

8.7. GATE GOURMET is liable for damages caused by its sub-contracted companies. In such cases, the victim will pass their claim for damages on to GATE GOURMET.

8.8. Non-contractual liability refers to legal decisions where GATE GOURMET’s fault-based liability remains limited.

8.9. The GATE GOURMET Company will refund the cost of products or services deemed defective as soon as possible after the defect has been identified.

8.10. The type of refund provided will be at the customer’s discretion.

Refunds can be provided via a credit note for the customer’s next order, a bank transfer or a cheque sent to the customer.

8.11. The GATE GOURMET Company’s guarantee is limited to the refund of products and services paid for by the customer. The GATE GOURMET Company cannot be considered responsible for any delay or non-delivery due to “force majeure”, as generally recognized by French case law.

9. Personal data

9.1. Pursuant to the Law 78-17 of 6th January 1978, it is noted that customer data are required to process orders and establish invoices. These data may be provided to vendor partners responsible for the fulfilment, processing, management and payment of orders.

9.2. The processing of personal data held by the GATE GOURMET Company for the sole purpose of order fulfilment and commercial relations is subject to a declaration to the French Data Protection Authority (CNIL).

9.3. The customer may exercise their right to access, modify, rectify and delete their personal data at any time.

10. Applicable law and jurisdiction

10.1. Any complaint must be addressed to the GATE GOURMET Company’s Commercial Department.

10.2. In the case of a dispute, the customer can pursue a conventional mediation process through the Commission for Consumer Mediation (C. consom. art. L 534-7) or through other sectoral mediation bodies, or any alternative method of settlement dispute (conciliation, for example).

10.3. For any dispute relating to an order form, under the current general terms and conditions of sale, the competent court will be that of the defendant’s place of residence.

This contract and the general terms and conditions of sale governing it are subject to French law. These conditions may evolve. The Sales Department will keep you informed of any changes.



Crédits photos :

- © Alexis GÉRARDIN
- © Festin de Bourgogne
- © TGVLYRIA

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Non-contractual photo

For your health practice regular physical activity

www.mangerbouger.fr

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