



MAISON POIRIER

Reception organizer since 1977

2025 COCKTAIL MENU



25 - 27 March 2025

Exhibition Center of Paris Porte de Versailles

CLOSING ORDERS : MONDAY 17TH OF MARCH 2025

Organization of Receptions, Catering Services & Beverage Supply

Catering and Reception Organizer since 1977, La Maison Poirier is specialized in event catering for companies, trade shows and congresses.

Our added value in a few words: an alternative to the big names with 3 fundamentals :

Quality, Availability & Proximity.

Maison Poirier is ISO 20121 certified and confirms its commitment to sustainable development.

Our customers and partners benefit from all our expertise for more responsible events !

Our priority is to support you in the success of your customer reception. That's why we have oriented our approach around three major points :

- An innovative cuisine that combines tradition & modernity
- An exemplary quality of service that meets all your needs
- A commitment to the planet using a selection of eco-friendly and biodegradable packaging



Aperitive
Cocktail



Permanent
Open Bar



Seated
Lunch & Dinner



Food Stands



Lunch Trays



Lunchboxes

yes!

OK!

OUR VALUES & COMMITMENTS

Responsible Catering

La Maison Poirier is a catering and reception organizer. We are **ISO 20121 certified**. This certification requires to work with seasonal products, from short food circuits as much as possible, a sorting management, a fight against waste and the organization of food redistribution.

A kitchen on the Move

Like us, our kitchen is always in movement. We create, we divert, we adapt, we vary, we try out, we combine textures and flavors. When you love cooking, you don't count ! No need to reach across the world to create a surprise in your plate, we have almost everything you need !

A team of Professionals

For 10 guests as well as for 1500, the challenge remains the same: to play with your taste without false notes. A movement of pleasure is first enjoyed around a good plate !
Give free rein to your ideas, we'll take care of everything else !

Well-known Know-How

La Maison Poirier is part of **TOSEVENTS** group, which is also present in Lyon with Magner le Moment M, in Grenoble with La Fine Fourchette and in Marseille with La Truffe Noire.
Our team members can organize your events in Paris, Lyon, Clermont-Ferrand, Grenoble, Marseille, Cannes, Nice, Monaco and Geneva.

OUR CSR APPROACH

QUALITY AND ORIGIN OF PRODUCTS

- Daily production to guarantee optimal freshness of the offered products
- Priority given to seasonal products and local distribution channels

ECOLOGICAL COMMITMENT

- Disposable tableware made of wood, bamboo paper and cane fiber
- Eco-friendly presentation trays & wooden skewers
- Use of glass bottles (returnable or disposable)
- Waste management with reinforced selective sorting
- Fight against waste (water, paper, cardboard, electricity, fuel...)
- Integration of recyclable and recycled products



BREAKFAST TIME

**FORUM
LABO**PARIS

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

Full of vitamins to have a great start of the day !

Consider adding Fruit Juices :
Orange Juice, Exotic Fruit
Juice, or even Grapefruit Juice



ASSORTMENT OF MINI PASTRIES

Presented in a wicker basket

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

1,20 € piece



HEDGEHOG ON FRESH FRUITS

Strawberries, Raspberries, Green Melon,
Clementine, Yellow & Purple grape,...

Assortment of 40 fresh fruits skewers
on a whole pineapple

70,50 € piece



FRUITS SALAD

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

Minimum of 10 items
per order

4,90 € piece



SEASONAL FRESH FRUITS BASKET

Assorted fresh seasonal fruits in a
wicker basket

5kg

79,90 € piece



EXOTIC CUT FRUITS "CARIOCA"

Exotic & seasonal fresh cut fruits
assortment, ready to taste.

3kg

145,00 € piece

Our packaging is
eco-friendly

Optional Material

Our Coffee Machines & Kits
(Nespresso, Jura, Lavazza & Carte Noire)
Electric Kettle & PAGES Tea Kit

Eco-Friendly Tableware: Cups,
Stirrers, Containers, Plates,
Small Cocktail Napkins,...



THE CANAPE CORNER

FORUM
LABO PARIS

To start on a tasty note !

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

Enhance your cocktail with
Champagne, White Wine,
Red Wine, Rosé, Beers
& Soft Drinks



GOURMET CANAPES

Assortment :

White bread, Beetroot hummus & white Radish • Foie Gras & Pistachio • Mascarpone & Salmon • Fresh cheese & Apricot infused with poppy • Curry Chicken & candied Fig • Salmon rillettes & crayfish,...

42 pieces per tray

69,90 €



GOURMET BREADS SPECIALTY

Assortment :

Beetroot hummus & curry cream • Goat cheese cream, mustard cream & honey

36 pieces per tray

68,00 €



BLINIS

Assortment :

Smoked Salmon & whipped cheese • Salmon rillettes & crayfish • Tuna rillettes with alfalfa sprouts

36 pieces per tray

79,00 €



TOASTS

Choice :

Smoked Salmon toast with peppers and butter **or** Sweet Potato cream toast, grilled vegetables & mustard sprouts

35 pieces per tray

73,00 €



ASSORTMENT OF MINI QUICHES

Assortment :

Salmon Spinach, Lorraine (cheese & bacon), Pissaladière & Chopped vegetables

36 pieces per tray

62,00 €



Eco-responsible tray

Optional Material

Reception material : Buffets, Tablecloths, Glassware and other service accessories

Disposable tableware :
Cups, Glasses, Cutlery,
Plates, Containers,
Small Cocktail napkins,...



GREEDY STOPOVER

Freshness & tastness for your cocktail

FORUM
LABOPARIS

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

Enhance your cocktail with
Champagne, White Wine,
Red Wine, Rosé, Beers
& Soft Drinks



COMTÉ CHEESE DICES

Diced Comté cheese,
Duck Foie Gras cream
& Topping : Marinated Apricot, Cranberry,
Pecan, Hazelnut,...

36 pieces per tray

99,00 €



MORELLO SALMON RASPBERRY

Salmon infused with Morello Cherry,
mustard cream
& fresh Raspberry

40 pieces per tray

89,00 €



BAMBOO SKEWERS

Assortment :

Thyme Bresaola skewer & roasted
Zucchini Ball • Cumin Carrot ball skewer,
paprika Potato & thyme Zucchini Ball •
Salmon & white Radish Skewer,...

35 pieces per tray

69,00 €



FRESH BITES

Assortment :

Endive, smoked Salmon & mascarpone •
Salmon Gravlax, Granny-smith ball & poppy
seeds • Crayfish, crunchy snow Pea,
mozzarella ball with pesto & basil oil,...

36 pieces per tray

73,90 €



SAVOURY TARTLETS

Assortment :

Beetroot hummus, marinated chickpeas &
onion • Sweet potato & Chicken tikka •
Salmon rilletes, Shrimp, parsley butter
& Onion,...

40 pieces per tray

92,00 €

Organic OÉ Wines Available

Optional Material

Reception material : Buffets,
Tablecloths, Glassware
and other service accessories

Disposable tableware :
Cups, Glasses, Cutlery,
Plates, Containers,
Small Cocktail napkins,...



VEGETARIAN FLAVOURS

A Healthy & Gourmet touch

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

Enhance your cocktail with
Champagne, White Wine,
Red Wine, Rosé, Beers
& Soft Drinks



MINI VEGETARIAN SPRING ROLL

Carrot, rice vermicelli, soy,
Mint & sesame seed mix wrapped
in a rice cake

35 pieces per tray

82,00 €



PEPPER DOME

Curry shortbread,
bell pepper dome
& capers

42 pieces per tray

95,00 €



GREEN DETOX

Fresh Cucumber,
mint cream
& Lemon zest

40 pieces per tray

85,00 €



GOAT'S DOMES

Savoury shortbread biscuit
with Goat Cheese dome,
Apricot jam & cornflower petals

30 pieces per tray

63,10 €



CARROT MILLEFEUILLES

Carrot mille-feuille,
curry cream
& coriander sprouts

35 pieces per tray

78,00 €



Our packaging is
eco-friendly

Optional Material

Reception material : Buffets,
Tablecloths, Glassware
and other service accessories

Disposable tableware :
Cups, Glasses, Cutlery,
Plates, Containers,
Small Cocktail napkins,...



THE ESSENTIALS

Chic, Elegant & Elaborate

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some items may be subject
to change

Enhance your cocktail with
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& Soft Drinks



THE MELI-MELO

Assortment of Savoury Bites*:

Mini smoked Salmon wraps • Hummus tartlets • Black olive muffins with mustard honey cream & Carrot balls • Salmon focaccia • Snow Peas, Carrot skewer & mozzarella ball

40 pieces per tray

95,00 €

*For example



GOURMET MINI VERRINES

Choice :

Marinated Cucumber julienne, Radish & Carrot **or** Pepper panna cotta, Mushroom tapenade, parmesan shavings & parsley **or** Foie Gras panna cotta & Mango chutney

24 pieces per tray

86,00 €



GOURMET SHORTBREAD

Choice :

Tomato shortbread & parmesan sphere **or** Curry shortbread, Salmon rillettes, Granny Smith Apple petals & poppy seeds **or** Shortbread, foie gras dome, raspberry jelly **or** shortbread, foie gras dome, mango jelly & chili powder

42 pieces per tray

78,00 €



MINI REVISITED SPRING ROLLS

Choice :

Shrimp, apple leaf, Lemon zest & Carrot ribbon **or** Roasted Eggplant, apple leaf, Lemon zest & Carrot ribbon

35 pieces per tray

82,00 €



FANCY SPOONS

Land : Chicken Fillet, chutney, crushed pistachios & a hint of balsamic

Sea : Shrimp, Mango cream & sichuan pepper

Veggie : Grilled vegetables & crete olive oil

24 pieces per tray

83,00 €



FOIE GRAS MILLE-FEUILLES

Gingerbread,
Foie Gras
& candied fruit

35 pieces per tray

98,00 €

BURGERS, BUNS & FOCACCIAS



To fulfil the appetite of the greediest

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

Enhance your cocktail with Champagne, White Wine, Red Wine, Rosé, Beers & Soft Drinks



MINI BURGERS & MINI HOT-DOGS (TO REWARM)

To be warmed in the microwave or oven

Beef, cheddar & barbecue sauce

Breaded Chicken, cheddar & barbecue sauce

Medium-Cooked Salmon & béarnaise sauce

30 pieces per tray

99,00 €



MINI BURGERS (COLD)

Pulled Beef, fried Onions, mustard sprouts & barbecue sauce

Gravlax Salmon, coleslaw & tartare sauce

Foie Gras & exotic fruits

Falafel, Lemon hummus, cilantro sprouts & a hint of hot sauce

30 pieces per tray

From 99,00 €



MINI FOCACCIAS

Choice :

Marinated Beef, Tomatoes & pepper strips

or Cream of Goat's cheese with honey, walnuts & rocket salad

or Salmon, Cucumber & mascarpone

or Tomatoes pissaladière style

17 pieces per tray

55,00 €



NAVETTES & BUNS

Assortment :

Foie Gras & candied Apricot • Smoked Salmon, raw vegetables & yogurt sauce •

Pastrami, Red Onions, pickles & honey mustard •

Lemon hummus & Grilled Eggplant strips,...

36 pieces per tray

73,00 €

Organic OÉ Wines Available

Optional Material

Reception material : Buffets, Tablecloths, Glassware and other service accessories

Disposable tableware : Cups, Glasses, Cutlery, Plates, Containers, Small Cocktail napkins,...



THE MINI SANDWICHES

Artisanal bread and fresh products for a quick lunch

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

Enhance your cocktail with
Champagne, White Wine,
Red Wine, Rosé, Beers
& Soft Drinks



ASSORTMENT OF MINI WRAPS

Assortment :

Tandoori Chicken & bell pepper • Assorted
vegetables & fresh goat cheese • Smoked
Salmon & cream cheese • Beef, raw
vegetables & béarnaise sauce

36 pieces per tray

82,00 €



MINI BRETZEL BREADS

Assortment :

Grilled Beef, raw vegetables & bearnaise
sauce • Smoked Salmon, raw vegetables
& dill cream cheese • Hummus, Falafel,
spicy sauce & fresh herbs

20 pieces per tray

58,00 €



NORDIC FINGER MINI SANDWICHES

Nordic finger polar bread,
smoked Salmon **or** Trout
& fresh sheep's cheese with herbs

35 pieces per tray

99,00 €



FINGER MINI SANDWICHES

Sandwich bread,
Mimolette
& Pastrami beef

35 pieces per tray

92,00 €



Our packaging is
eco-friendly

Optional Material

Reception material : Buffets,
Tablecloths, Glassware
and other service accessories

Disposable tableware :
Cups, Glasses, Cutlery,
Plates, Containers,
Small Cocktail napkins,...




BUFFET PIECES

The master piece of your buffet



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

Enhance your cocktail with Champagne, White Wine, Red Wine, Rosé, Beers & Soft Drinks

DELI MEATS TRAY

Méli-Mélo : Chorizo • Dried beef • Rosette • Fuet • Dry sausage,...

With french bread, butter, gherkins & onions

50 pieces per tray

140,00 €



LE PLATEAU DE FROMAGES FRANÇAIS AOC

Meli-Melo : Brie de Meaux • Chaource • Cantal • Livarot • Chèvre • Comté • Pont l'Évêque • Roquefort • Sainte Maure • Bleu d'Auvergne • Camembert de Normandie or Reblochon,...

With rustic breads & butter

50 pieces per tray

140,00 €

POIRIER'S FAVOURITE



MACAROONS PYRAMID

Assortment : Vanilla, Coffee, Raspberry, Pistachio, Lemon & Chocolate

Assortment of 35 mixed Macaroons


89,00 €



THE BASKETS OF RAW VEGETABLES

Cherry tomatoes, white radishes, cucumbers, cauliflower, carrots & peppers

50 pieces for the "Monet" 66,00 €
 100 pieces for the "Qauguin" 79,50 €
 150 pieces for the "Corot" 142,00 €



ASSORTED SURPRISE BREAD

Choice from the selection below : Smoked Salmon • Duo of Paris Ham/Comté cheese • Bayonne Ham • Fresh cheese with herbs • Mixed Italian/Spanish deli meat • Mixed seafood mousse (Rye & Country Flour)

48 pieces per unit

From 55,00 €

Eco-responsible tray

Optional Material

Reception material : Buffets, Tablecloths, Glassware and other service accessories

Disposable tableware : Cups, Glasses, Cutlery, Plates, Containers, Small Cocktail napkins,...



SWEET DELICACIES

To finish with a sweet note

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

Enhance your cocktail with
Champagne, White Wine,
Red Wine, Rosé, Beers
& Soft Drinks



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 GLASS CUP OF TIRAMISU

Vanilla cream,
Coffee-Flavoured Lady finger
& Cocoa powder

24 pieces per tray

84,00 €



MACARON

Assortment :

Chocolate • Coffee • Vanilla • Vanilla
• Coconut • Salted Butter Caramel •
Lemon • Raspberry • Pistachio,...

40 pieces per tray

75,00 €



SWEET DELIGHTS

Assortment :

Pistachio ganache & Orange blossom dome
• Choco & salted butter caramel • Lemon,
vanilla cream & Lime zest • Choco,
Raspberry ganache, vanilla cream & Fresh
Raspberry

42 pieces per tray

95,00 €



GOURMET SWEET VERRINES

Assortment :

Chocolate mousse • Pana cotta with red fruit
& mango coulis • Seasonal fruit salad •
Vanilla cream with speculoos & caramel •
Vanilla cream with fresh fruit,...

24 pieces per tray

84,00 €



BRETON SPONGE CAKE

Choice :

Breton sponge cake with grapefruit &
candied fruit **or** Breton sponge cake with
Lemon & Lime zest **or** Breton sponge cake
with Raspberry **or** Breton sponge cake with
Citrus Fruits

42 pieces per tray

95,00 €



LES FRAÎCHEURS FRUITÉES

Fruits party

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LABOPARIS

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

Enhance your cocktail with
Champagne, White Wine,
Red Wine, Rosé, Beers
& Soft Drinks



SKEWERS WITH SEASONAL FRESH FRUITS

Five kinds of fruits according to the season.

Kiwi-Pineapples • Strawberry - Litchi
• Grape Muscat - Melon • Raspberry
- Physalis or Fig • Apple - Peach •
Banana - Clementine

35 pieces per tray

62,00 €



SMALL CABBAGES

Choice:

Cracker cabbage, Raspberry cream & Red
Berries **or** Cracker cabbage, pistachio
cream & exotic fruits

42 pieces per tray

95,00 €



CHOCO PISTACHIO FRUITS SKEWERS

Choice :

Caramel Chocolate-Coated Raspberries
Skewer with Extra Green Pistachio **or**
White Chocolate-Coated Strawberry
Skewer with Extra Green Pistachio

35 pieces per tray

79,00 €



FRESH FRUITS PINEAPPLE

Strawberries • Raspberries • Green
Melon • Clementine • Yellow and
Purple grape,...

Assortment of 40 Fresh Fruits Skewers
on a whole pineapples.

70,50 € pièce



EXOTIC CUT FRUITS "CARIOCA"

Exotic & seasonal fresh cut fruits
assortment, ready to taste.

3kg

145,00 €

An inspiration / An idea ?



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

COCKTAIL SETS



Discover all our varieties with ease!

FOR 50 GUESTS



CLASSIC COCKTAIL SET

Savoury : Savoury Tartlets, Morello Salmon Raspberry, Green Detox, Navettes & Buns, Mini Bretzel Breads & Seasonal Méli-Mélo

Sweet : Traditional Fresh Petit Fours, Macarons & Mini Chocolate Mousse Verrines

6 pieces per guest

200 Savoury and 100 sweet

From 726,00 € HT*



PREMIUM COCKTAIL SET

Savoury : Cold Mini Beef Burgers, Navettes & Buns, Mini Bretzel Breads, Fresh Bites, Savoury Tartlets, Foie Gras Mille-Feuille, Morello Salmon Raspberry, Green Détox & Seasonal Méli-Mélo

Sweet : Traditional Fresh Petit Fours, Breton Sponge Cake, Macarons & Mini Panna Cotta Verrines

10 pieces per guest

350 Savoury and 150 sweet

From 1 150,00 € HT*



PRIVILEGE COCKTAIL SET

Savoury : Foie Gras Mille-Feuille, Panna Cotta with Peppers, Gourmet Bread Specialties, Savoury Tarts, Morello Salmon Raspberry, Green Détox, Cold Mini Beef Burgers, Navettes & Buns, Mini Wraps, Épicéa (small cold dish) & Méli-Mélo de saison

Sweet : Fresh Traditional Petit Fours, Breton Sponge Cake, Macarons & Choco Fruits Skewers

18 pieces per guest

700 Savoury and 200 sweet

From 1 940,00 € HT*

FOR 100 GUESTS



CLASSIC COCKTAIL SET

Savoury : Fresh Bites, Mini Blinis, Gourmet Bread Specialties, Pepper Dome, Cold Mini Beef Burgers & Seasonal Méli-Mélo

Sweet : Fresh Traditional Petit Fours, Macarons Fresh Fruits Pineapple & Choco Fruit Skewers

6 pieces per guest

400 Savoury and 200 sweet

From 1 375,00€ HT*



PREMIUM COCKTAIL SET

Savoury : Mini Blinis, Savoury Tarts, Morello Salmon Raspberry, Green Détox, Cold Mini Beef Burgers, Navettes & Buns, Mini Wraps, Fresh Bites & Seasonal Méli-Mélo

Sweet : Fresh Traditional Petit Fours, Breton Sponge Cake, Macarons & Sweet Delights

10 pieces per guest

700 Savoury and 300 sweet

From 2 194,00 HT*



PRIVILEGE COCKTAIL SET

Savoury : Mini Wraps, Fresh Bites, Gourmet Bread Specialties, Mini Blinis, Savoury Tarts, Foie Gras Mille-Feuille, Comté Cheese dices, Morello Salmon Raspberry, Green Détox, Cold Mini Beef Burgers, Navettes & Buns, Épicéa (small cold dish) & Seasonal Méli-Mélo

Sweet : Fresh Traditional Petit Fours, Breton Sponge Cake, Macarons, Sweet Delights & Choco Fruit Skewers

18 pieces per guest

1400 Savoury and 400 sweet

From 3 832,00 HT*

REMEMBER TO ADD

DRINKS

Soft Drinks : Water, Fruit Juices & 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

THE LUNCH TRAYS

For a complete healthy & green lunch !

FORUM
LABOPARIS

Order your soft or alcoholic drinks to complement your meals.

COLD LUNCH TRAY

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

Example of a "Office Lunch" meal tray

28,90 € per piece

Raw vegetable salad
Sliced chicken with oriental rice
Cheese
Paris-Brest
Bread Roll



Example of a "Bistro Chic" meal tray

33,90 € per piece

Smoked salmon
Duck breast with grilled vegetables
Brie cheese on a bed of salad with raisins
Opera
Bread Roll

HOT MEAL TRAY

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

Example of a "Office Lunch" meal tray

30,90 € per piece

Oriental Tabouleh
Beef Bourguignon & Steamed Vegetables
Cheese
Paris-Brest
Bread Roll



Example of a "Bistro Chic" meal tray

36,00 € per piece

Mixed vegetables & Mozzarella
Pan-fried prawns & its fragrant rice
Pont l'Évêque Salad & nuts
Red Fruit Entremet
Bread Roll

Choice of meat, fish or vegetarian platter

LUNCH BOXES

Your fast lunch break

FORUM
LABOPARIS

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



SANDWICHES ½ BAGUETTE LUNCH MENU

Presented on a kraft bag

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

19,90 € per piece

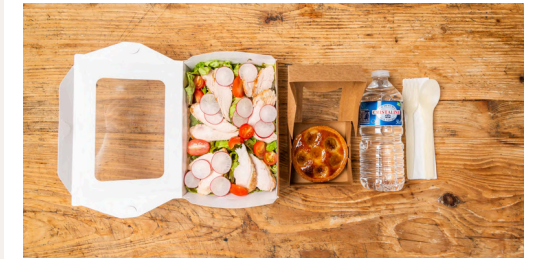


TRIO SANDWICHES LUNCH MENU

Presented in an ecological box

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

20,10 € per piece

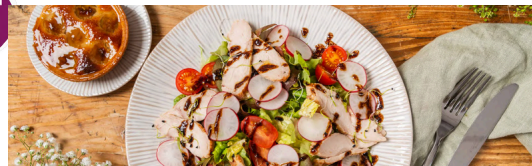


SALADS LUNCH MENU

Presented in a resealable box

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

20,90 € per piece

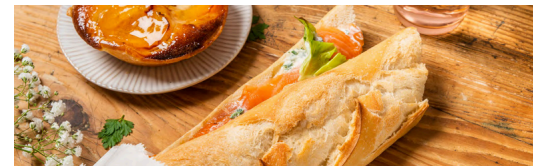


SALADS "À LA CARTE"

A fresh mixed salad

La Bressoise (Chicken & raw vegetables)
La Parisienne (Ham, Cheese & raw vegetables)
La Provençale (Tuna & raw vegetables)
La Nordique (Smoked Salmon & raw vegetables)
La Vегgie (Grilled vegetables)

From 12,50 €



SANDWICHES "À LA CARTE"

½ fresh Baguette sandwich

Le Bressois (Chicken & raw vegetables)
Le Parisien (Ham, Cheese & Butter)
Le Provençal (Tuna & raw vegetables)
Le Nordique (Smoked Salmon & raw vegetables)
Le Vегgie (Grilled vegetables)

From 9,10 €



Our packaging is
eco-friendly

Order your soft
or alcoholic drinks to
complement your meals

ORDERING CONDITIONS

ORDERS AND INFORMATIONS

+33 1 39 13 42 42

info@poirier.fr

www.poirier.fr

CLOSING DATE OF ORDERS FOR FORUM LABO PARIS SHOW

MONDAY 17TH OF MARCH 2025*



Orders

Minimum order of €100 excluding VAT
(excluding delivery)

Commande initiale :

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 : the 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)

Breakfast delivery service : 39,90 €

Order 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 incur 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.





TAKE ADVANTAGE OF
OUR ORGANIC RANGE.

DRINKS

SOFTS DRINK

	U.P	QTY
Large Coca-Cola 1.25L [per 6]	4,40 €	<input type="checkbox"/>
Large Zero or Light Coca-Cola 1.25L [per 6]	4,40 €	<input type="checkbox"/>
Coca-Cola 33CL [per 24]	1,60 €	<input type="checkbox"/>
Zero or Light Coca-Cola 33CL [per 24]	1,60 €	<input type="checkbox"/>
Ice-Tea 33CL [per 24]	1,95 €	<input type="checkbox"/>
Orangina 33CL [per 24]	1,70 €	<input type="checkbox"/>
Red Bull 25CL [per 24]	2,90 €	<input type="checkbox"/>

FRUIT JUICES

Granini or Tropicana Pure Premium, Orange Juice 1L [per 6]	6,50 €	<input type="checkbox"/>
Orange Juice PET 1L [per 6]	5,30 €	<input type="checkbox"/>
Orange Juice, Small Glass Bottle 25CL [per 24]	2,90 €	<input type="checkbox"/>
Apple Juice 1L [per 6]	5,90 €	<input type="checkbox"/>
Exotic Fruit Juice, Bocal 1L [per 6]	5,50 €	<input type="checkbox"/>
Pink Grapefruit Juice 1L [per 6]	9,20 €	<input type="checkbox"/>

WATER IN BOTTLE & FOUNTAINS

Local Mineral Water 1.5L [per 6]	1,50 €	<input type="checkbox"/>
Local Mineral Water 50CL [per 24]	0,90 €	<input type="checkbox"/>
Evian Water 1.5L [per 6]	2,20 €	<input type="checkbox"/>
Large Perrier 1L [per 6]	3,40 €	<input type="checkbox"/>
Badoit 1L [per 6]	2,20 €	<input type="checkbox"/>
Perrier 33CL [per 24]	1,50 €	<input type="checkbox"/>
Water fountain package [for rent] 1 fountain, 1 tank & 100 bamboo paper cups	135,00 €	<input type="checkbox"/>
Water Bottle & Ecological Cups [for rent] 1 tank & 100 bamboo paper cups	34,90 €	<input type="checkbox"/>

CHAMPAGNES

	U.P	QTY
Champagne "Poirier Selection" 75CL	25,90 €	<input type="checkbox"/>
Nicolas Feuillate brut Champagne 75CL	31,50 €	<input type="checkbox"/>
Mumm brut Champagne 75CL	39,90 €	<input type="checkbox"/>
Cremant of Alsace 75CL	13,50 €	<input type="checkbox"/>

RED WINES

Bordeaux AOC "Poirier Selection" 75CL	8,50 €	<input type="checkbox"/>
Bordeaux Nardou Superior 75CL	12,20 €	<input type="checkbox"/>
Côte du Rhône "Syrah Grenache" 75CL	17,00 €	<input type="checkbox"/>
Bordeaux Lalande de Pomerol 75CL	18,50 €	<input type="checkbox"/>
Oé Bio "Languedoc" AOC 75CL	14,90 €	<input type="checkbox"/>
Oé Bio Mini "Le Méditerranée" IGP 25CL	7,70 €	<input type="checkbox"/>

WHITE WINES

Muscadet Sèvres & Maine 75CL	9,90 €	<input type="checkbox"/>
Petit Chablis or Montagny 75CL	19,50 €	<input type="checkbox"/>
Oé Bio "Languedoc" AOC 75CL	14,90 €	<input type="checkbox"/>
Oé Bio Mini "Le Méditerranée" IGP 25CL	7,70 €	<input type="checkbox"/>

ROSÉS WINES

Rosé "Côtes de Provence" 75CL	14,50 €	<input type="checkbox"/>
Oé Bio "Le Méditerranée Rosé" IGP 75CL	13,50 €	<input type="checkbox"/>
Oé Bio Mini "Le Méditerranée Rosé" IGP 25CL	7,70 €	<input type="checkbox"/>

BEERS

	U.P	QTY
Beer "Kronenbourg 1664" 25CL [per 12]	2,20 €	<input type="checkbox"/>
Beer "Heineken" 25CL [per 12]	2,20 €	<input type="checkbox"/>
Beer BIO Oé "The Blond" 33CL [per 12]	3,80 €	<input type="checkbox"/>
Barrel "Warsteiner" 30L [returnable 30.49€]	149,00 €	<input type="checkbox"/>
Barrel "Kronenbourg 1664" 30L [returnable 30.49€]	199,00 €	<input type="checkbox"/>

OTHER ALCOHOLS

Rosso or Bianco Martini 1L	20,90 €	<input type="checkbox"/>
Whisky Ballantine's * 70CL	28,90 €	<input type="checkbox"/>
Ricard 1L	29,90 €	<input type="checkbox"/>

Other alcohols on request

OUR GLASS BOTTLES

Evian 1L [per 6] • returnable glass	4,90 €	<input type="checkbox"/>
Perrier Fine Bubbles 1L [per 6] • returnable glass	6,50 €	<input type="checkbox"/>
Patrick Font Organic orange juice 25CL [per 6]	4,99 €	<input type="checkbox"/>
Patrick Font Blonde orange juice 1L [per 6]	9,90 €	<input type="checkbox"/>
Patrick Font organic apple juice 1L [per 6]	7,90 €	<input type="checkbox"/>
Raspberry Nectar 1L [per 6]	11,80 €	<input type="checkbox"/>
Coca-Cola 1L [per 6]	6,30 €	<input type="checkbox"/>

*Alcohol tax sticker in add

Our Partner

Oé is revolutionizing wine by advocating for more sustainable agriculture. With only 4% of agricultural land, vineyards use 20% of pesticides. Oé produces organic wines with its winemakers partner, while being a pioneer in the reuse of bottles in France. Their mission is to transform agriculture, consumption, with B Corp certification since 2017 and the status of Mission-Driven Company since 2021.



SNACKING & DISPOSABLE TABLEWARE

SAVOURY SNACKS

	U.P	QTY
Kreek's assorted savoury whole grain 1KG	29,00 €	<input type="text"/>
Peanuts 250g	6,90 €	<input type="text"/>
Belin "Réceptions" Crackers 380g	11,70 €	<input type="text"/>
Vico or Lays Crips 100g	3,50 €	<input type="text"/>
Menguy's Roasted peanuts 50 bags of 40 g	54,50 €	<input type="text"/>
Menguy's Salted Almonds 50 bags of 25 g	56,90 €	<input type="text"/>
Boehli Mini Salted Pretzels 100 bags of 20 g	74,00 €	<input type="text"/>
Assortment of 50 bags of savory snacks 20 bags of peanuts, 15 bags of almonds & 15 bags of mini pretzels	60,00 €	<input type="text"/>

SWEET SNACKING

"Tea Time" Delacre Biscuits 1KG	34,90 €	<input type="text"/>
Mini Celebration [Twix, Mars, Bounty, etc...] 1,4KG	53,00 €	<input type="text"/>
Assorted Sweets with display, 400G	16,00 €	<input type="text"/>
Assorted Haribos Sweets 1KG	16,99 €	<input type="text"/>
10 bags of pure butter madeleines 15G	9,90 €	<input type="text"/>
10 bags of 2 pure butter "La Trinitaine" shortbread 15G	9,90 €	<input type="text"/>
10 bags of pure butter brownies 15G	9,90 €	<input type="text"/>

ECOLOGICAL CUPS

	U.P	QTY
100 small cups 10CL bamboo paper cups	12,70 €	<input type="text"/>
100 large cups 22CL bamboo paper cups	21,00 €	<input type="text"/>

REUSABLE PLEXIGLAS TABLEWARE

20 "Prestige" Glasses 25CL - Octogonal	6,90 €	<input type="text"/>
600 "Prestige" Glasses 25CL - Octogonal	175,00 €	<input type="text"/>
50 "Small Half-Pint" Beer Glasses 40CL	19,90 €	<input type="text"/>
1000 "Small Half-Pint" Beer Glasses 40CL	369,00 €	<input type="text"/>
10 "Prestige" Champagne Flutes 12CL	9,90 €	<input type="text"/>
100 "Prestige" Champagne Flutes 12CL	95,00 €	<input type="text"/>
10 Stemmed "Crystal" Glasses 15CL	6,90 €	<input type="text"/>
240 stemmed "Crystal" Glasses 15CL	149,00 €	<input type="text"/>

ECOLOGICAL CUTLERY

100 Knives Ecological Wood	17,50 €	<input type="text"/>
100 Forks Ecological Wood	22,10 €	<input type="text"/>
100 Little Spoons Ecological Wood	13,90 €	<input type="text"/>
100 Large Spoons Ecological Wood	22,10 €	<input type="text"/>
10 Cutlery kits Ecological Wood	13,10 €	<input type="text"/>

ECOLOGICAL PLATES


	U.P	QTY
50 Small Plates 18 cm • 100% biodegradable cardboard	13,40 €	<input type="text"/>
50 Large Plates 23 cm • 100% biodegradable cardboard	19,90 €	<input type="text"/>


PAPER TOWELS

	U.P	QTY
100 Little Cocktail Napkins 20x20CM	5,50 €	<input type="text"/>
100 White Napkins 30x30CM	5,60 €	<input type="text"/>

ECOLOGICAL BOWLS

10 Small Bowls 22cl cane fiber	8,90 €	<input type="text"/>
10 Large Bowls 55cl cane fiber	13,90 €	<input type="text"/>

 TAKE ADVANTAGE OF OUR ECO-FRIENDLY RANGE

 Enhance your event with our cocktail pieces

La Maison Poirier is certified ISO 20121, an international that demonstrates our commitment to sustainability and social responsibility in event management.

Explore our eco-friendly selection with wood, bamboo paper, and sugarcane fiber to add an "eco-conscious" approach to your events, whether they are professional, trade shows, conferences, or any other type.

By choosing our products, you take the choice for an environmentally respectful approach while maintaining quality and aesthetics.

Make your events unique and sustainable with La Maison Poirier.

HOT DRINKS & RENTAL MATERIAL

NESPRESSO COFFEE

	U.P	QTY
Nespresso Zenius [for rent]	110,00 €	<input type="text"/>
Baby Gemini CS100 [for rent]	160,00 €	<input type="text"/>
Gemini Double CS200 [for rent]	285,00 €	<input type="text"/>
Momento 100 [for rent]	350,00 €	<input type="text"/>
Momento 200 [for rent]	565,00 €	<input type="text"/>
Kit of 300 Nespresso Grands Crus coffee Ecological [Ecological Cups, Sugars Packets & Wood Stirrers]	275,00 €	<input type="text"/>

JURA COFFEE

Jura Professional XF50 [for rent]	215,00 €	<input type="text"/>
Jura Professional XJ5 or WE6 [for rent]	340,00 €	<input type="text"/>
Jura Professional XJ9 or WE8 [for rent]	790,00 €	<input type="text"/>
Kit of 300 Max Havelaar Fairtrade Coffee Ecological [Ecological Cups, Sugars Packets & Wood Stirrers]	199,00 €	<input type="text"/>

LAVAZZA COFFEE

Lavazza FIRMA [for rent]	65,00 €	<input type="text"/>
Kit of 96 Lavazza Ecological Coffee [Ecological Cups, Sugars Packets & Wood Stirrers]	99,00 €	<input type="text"/>
Kit of 288 Lavazza Ecological Coffees [Ecological Cups, Sugars Packets & Wood Stirrers]	225,00 €	<input type="text"/>

CARTE NOIRE COFFEE

“Carte Noire” Coffee Maker & 2 Thermos [for rent] Kit of 100 coffees - Ecological : Bamboo Paper Cups, Sugars Packets & Wooden Stirrers	90,00 €	<input type="text"/>
Kit of 300 Carte Noire Coffees [Ecological Cups, Sugars Packets & Wooden Stirrers]	215,00 €	<input type="text"/>

TEA BIO

	U.P	QTY
Chrome Electric Kettle [for rent]	33,00 €	<input type="text"/>
Kit of 48 Ecological Bio Pagès Tea [Ecological Cups, Sugars Packets & Wooden Stirrers]	29,90 €	<input type="text"/>
Ecolo wood case Kit of 60 Pagès Bio Tea assorted [Ecological Cups, Sugars Packets & Wooden Stirrers]	65,00 €	<input type="text"/>

THE ESSENTIALS

Individual Light Cream Serving [per 10]	2,90 €	<input type="text"/>
Individual Light Cream Serving [per 100]	28,00 €	<input type="text"/>
Van Houten Powder Chocolate 1KG	17,00 €	<input type="text"/>
Mini Dark Chocolates [per 50]	16,90 €	<input type="text"/>
Milka Milk Chocolate Square [per 355]	56,00 €	<input type="text"/>

FOCUS

Since 1859, PAGÈS has been producing high-quality herbal infusions in Haute-Loire, with a commitment to Organic Agriculture and environmental preservation.

As a family-owned business, they support a sustainable French supply chain



TAKE ADVANTAGE OF OUR
ORGANIC & FAIR TRADE RANGE

VARIOUS EQUIPMENT FOR RENT

	U.P	QTY
Glass Wine Case 120 Bottles	380,00 €	<input type="text"/>
Small Glass Wine Case 30 /40 Bottles	320,00 €	<input type="text"/>
Freezer 220L	190,00 €	<input type="text"/>
Professional Dishglasses 2.7KW [90s/cycle]	370,00 €	<input type="text"/>
Professional Dishwasher 3.6KW	395,00 €	<input type="text"/>
Ice Marker 5KG / DAY	190,00 €	<input type="text"/>
Microwave 1.3KW	95,00 €	<input type="text"/>
Regular Oven Micro wave size	99,00 €	<input type="text"/>
Professional Draft Beer System	180,00 €	<input type="text"/>
Professional Column Warsteiner Draft Beer System	260,00 €	<input type="text"/>
Water Fountain Package [1 Fountain, 1 Tank, & Bamboo Paper Cups]	135,00 €	<input type="text"/>

**Material & Kitchen Equipment, Office material,
Tableware or other material... Please contact us !**



MAISON POIRIER

Reception organizer since 1977



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poirier.fr

125 - 129

RUE CASIMIR PERIER

95870 BEZONS

+33 (0) 1 39 13 42 42

info@poirier.fr