

**DéCi Comptoir Gourmand**

Catering service

# BESPOKE EVENTS


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# BESPOKE EVENTS

At DéCi, we design and stage **unique, fully customised evenings**, centred around the theme of your choice.

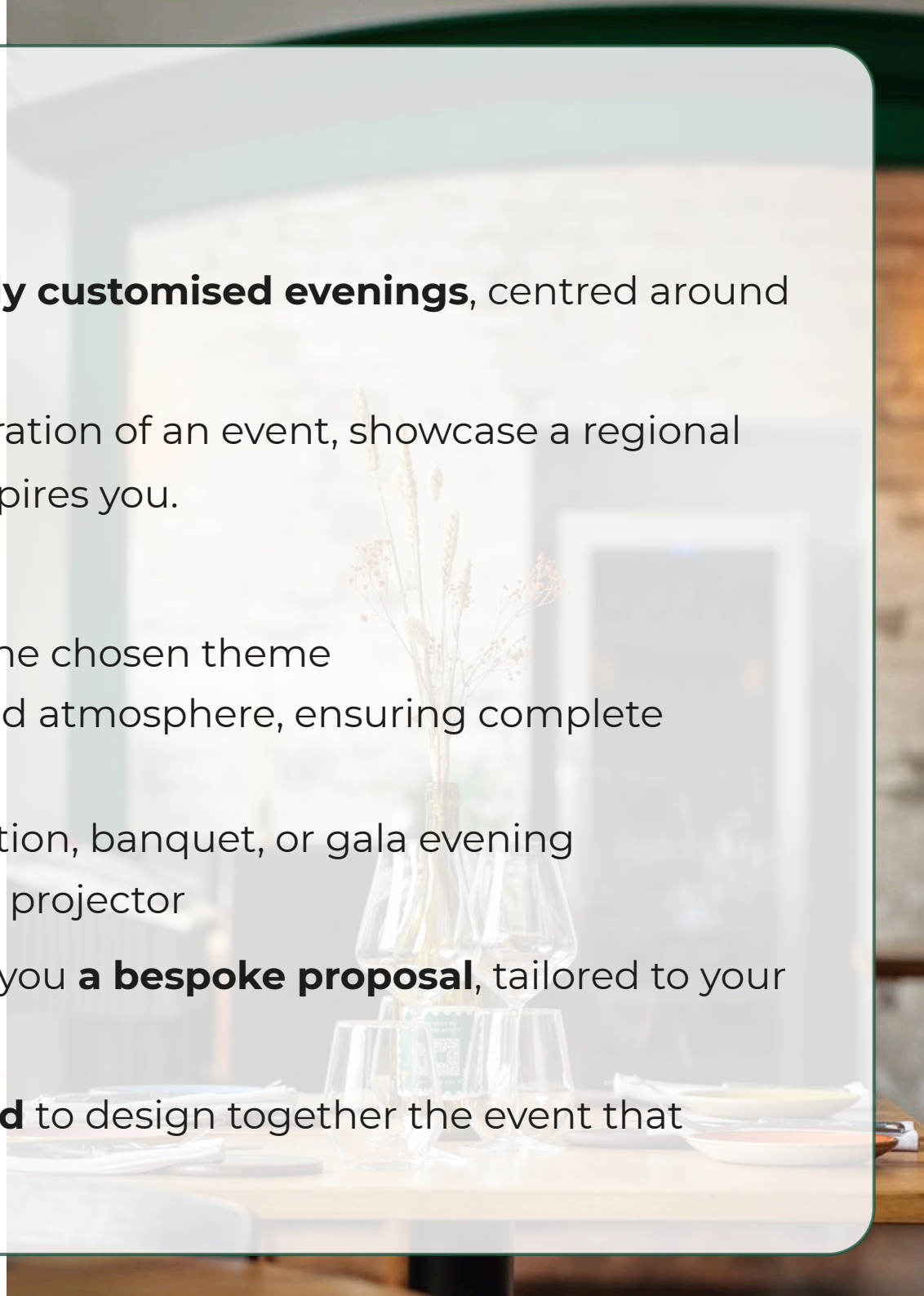
Travel to the heart of a country for the duration of an event, showcase a regional product, or bring to life the world that inspires you.

## A turnkey immersive experience

- Live cooking, in perfect harmony with the chosen theme
- A carefully curated musical selection and atmosphere, ensuring complete cohesion
- Various possible formats: cocktail reception, banquet, or gala evening
- Your product showcased on screen and projector

Because every project is unique, we offer you **a bespoke proposal**, tailored to your wishes and objectives.

**Let us meet at DéCi Comptoir Gourmand** to design together the event that reflects you.



# THEMED EVENING AROUND A PRODUCT

Imagine a sensory experience entirely dedicated to an exceptional product.

For example, **a tasting journey around Chasselas**, showcased in natural, orange, sparkling, and vintage versions from different regions.

Each wine is subtly paired with a selection of dishes served as **canapés**, designed to reveal and enhance the product's aromas.

Throughout the evening, **our sommelier accompanies your guests**, guides the tasting, and shares her expertise, while **an illustrator captures the experience live** throughout the meal: adding an extra artistic and immersive dimension.




*"Drink & Draw" event @cartoonbase*

# THEMED EVENING AROUND A DESTINATION

Themed evenings based on a destination are at the heart of our expertise. We create **truly immersive journeys**, designed to bring a culture, an atmosphere, and flavours to life for the duration of an event.

For example, for a travel agency, we designed a scenography around **Japan, Korea, and Bali**, as well as **Cape Verde and Tanzania**, to introduce these countries to its clients.

**On the programme:** street food stalls, live culinary demonstrations, and an immersive atmosphere in perfect keeping with each destination.

We also design evenings dedicated to countries such as **Italy, France, or Switzerland**, with **live cooking stations**: risotto served from a cheese wheel, à la minute carving, culinary artistry, and spectacular cooking.

These experiences are available as a **cocktail buffet or a seated meal**, according to your wishes, for a culinary immersion that is convivial, elegant, and memorable.

# TAVOLATA

We set our table in **exceptional locations** to offer you a timeless experience.

Tennis court, citrus farm, winemaker's cellar, vineyard hut in the heart of the vines... thanks to our numerous partners, the possibilities are manifold. We can also **travel to the venue of your choice**.

For this gourmet interlude, we create **a 4, 5, or 6-course menu**, designed for complete immersion and paired with carefully selected **food and wine pairings**.

Each Tavolata is designed as a unique and fully bespoke event that will leave a lasting impression, offering your guests a memory as vivid as it is precious.



*The greenhouses @lafermeauxagrumes, Borex*



*The boxes @stadedelapontaise, Lausanne*