

The background of the image shows an outdoor dining area with several long tables covered in white tablecloths. Dark wooden chairs with curved backs are arranged around the tables. Each table is set with white plates, glassware, and a centerpiece of small white flowers in a light-colored pot. Tall, thin white candles are also placed on the tables. The setting is outdoors, with a lush green lawn and dense trees in the background. The lighting is soft, suggesting late afternoon or early evening.

maisoneme

Catering | Private chef | Events
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ENZO MONETTI

EXECUTIVE CHEF & PARTNER

Trained in several Michelin-starred restaurants, Enzo has developed a precise and creative approach to cooking, with a deep respect for exceptional produce.

His experience across fine dining and events allows him to create bespoke menus combining technique, refinement and generosity.

At MaisonEme, he brings a contemporary approach to cuisine, designed to elevate every occasion and create a truly memorable culinary experience.



MATISSE SGHAIER

FOUNDER & EVENT DIRECTOR

Entrepreneurship, hospitality and events have shaped Matisse's career.

After creating and managing several establishments, he founded MaisonEme with a clear vision: to bring a modern, premium approach to private and professional events.

Today, he oversees the overall concept of each event, client relations and the coordination of every service, ensuring a seamless, elegant and perfectly executed experience.



MAISONEME WEDDING EXPERIENCE 2027

Every wedding is unique.

This is why we have created a complete experience, designed as a starting point that we then tailor to your wishes, your venue and the experience you want to share with your guests.

Our MaisonEme Signature includes a vibrant cocktail reception featuring a selection of canapés and live culinary stations, followed by a seated dinner designed around conviviality, sharing and elegance.

A wide range of experiences can be added to this package: live culinary stations, signature bars, exceptional dishes, next-day brunch, welcome dinner or a gourmet late-night experience, allowing us to create a celebration that truly reflects you.

PRICE: €130 INCLUDING VAT PER PERSON, BASED ON A MINIMUM OF 60 GUESTS + ADDITIONAL LOGISTICS FEES DEPENDING ON THE VENUE LOCATION.



RECEPTION

WELCOME

Non-alcoholic welcome cocktail

COCKTAIL RECEPTION

8 canapés of your choice

DINNER

Starter, main course & sharing cheeses

SWEET NOTES

Plated dessert & mignardises

DRINKS

Welcome cocktail, water, soft drinks, coffee & tea

THE COCKTAIL

8 COCKTAIL PIECES OF YOUR CHOICE INCLUDED

🐟 Bread chips, homemade tarama & trout roe

Sea bream ceviche tartlet, pomegranate & fresh herbs

Smoked salmon tartlet, ricotta, lemon & white pepper

Mini lobster roll (+ 5 € / pers)

Crispy potato galette, tangy cream & caviar (+ 8 € / pers)

🍷 Mini grilled cheese, aged Comté & ham

Poultry croques

Mini tacos with braised beef, tzatziki & pickles

Mi-cuit foie gras, toasted brioche & fig (+ 3 € / pers)

Mini Wagyu burger, aged cheddar (+ 5 € / pers)

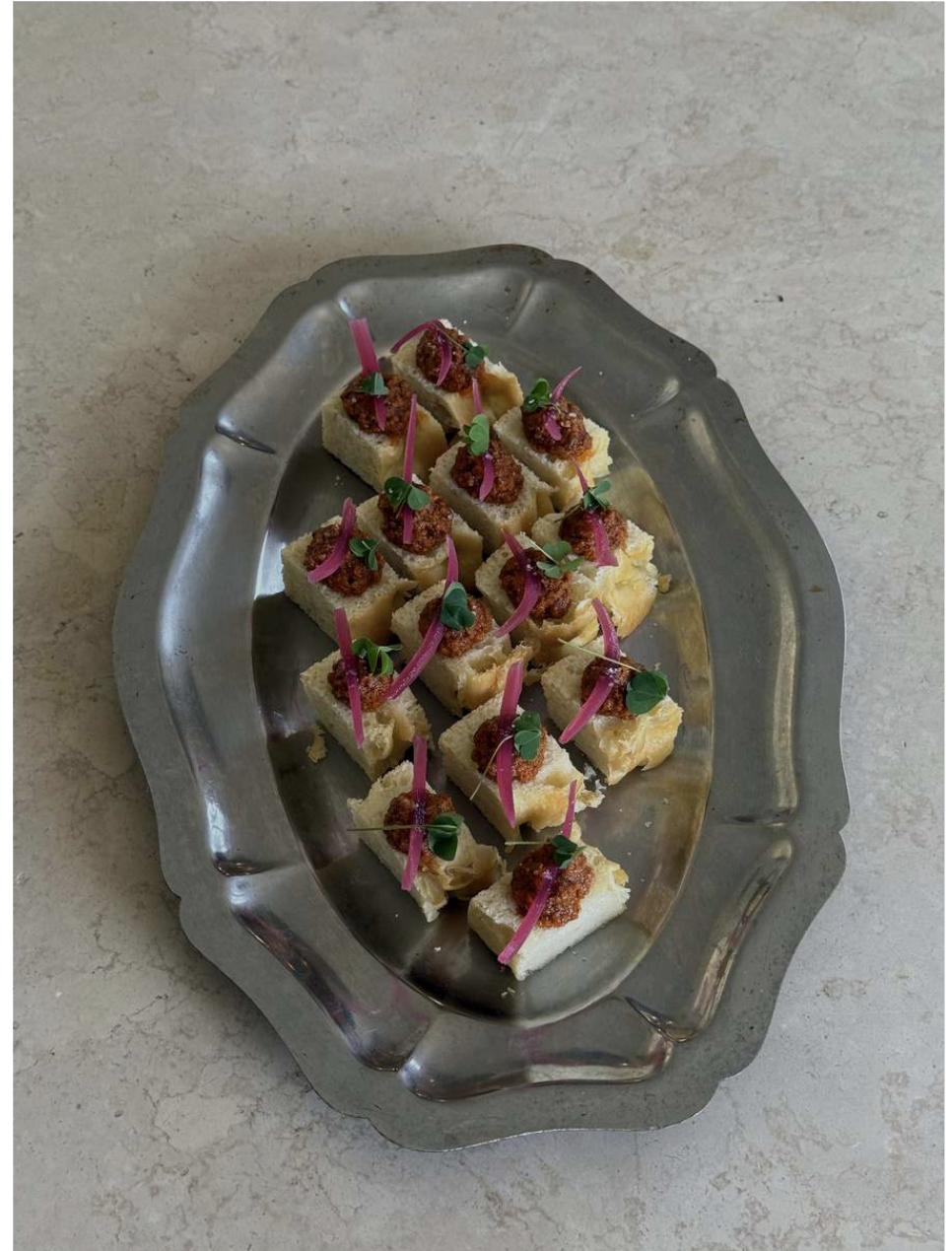
🌿 Focaccia, whipped ricotta & confit peppers

Falafel, tahini & fresh herbs

Heirloom tomato bruschetta, stracciatella & basil

Crispy polenta, aged Parmesan & summer truffle (+ 3 € / pers)

Creamy burrata, pistachio pesto & toasted pistachios





STATIONS

EQUIVALENT TO 3 PIECES PER PERSON PER STATION

POSSIBILITY OF ADDITIONAL STATIONS (+6 € / PERS)

Mini tacos with braised beef, tzatziki 🍖
Mini burger, aged cheddar & pickles
Sliced bellota ham & pan con tomate

(+ 6 € / pers) Oyster bar, lemon & condiments 🐟
Sliced gravlax, lemon crème fraîche, blinis
Prawns on the plancha, lemon butter & parsley

Stuffed zucchini flowers with ricotta, prepared to order 🌿
Braided XXL burrata, heirloom tomatoes, homemade pesto & focaccia
Minute risotto, aged Parmesan & asparagus tips
(+ 4 € / pers) Pizzetta prepared to order, stracciatella & summer truffle
(+ 4 € / pers) Warm focaccia, creamy burrata & freshly grated truffle

SHARING STATIONS

YOU CAN ENHANCE YOUR COCKTAIL WITH SELF-SERVICE BUFFETS.

EACH BUFFET IS OFFERED FOR 100 PEOPLE.

🍷 THE LARGE CHARCUTERIE & CHEESE BOARD (+ 490 €)

Cured ham, mortadella, coppa, bresaola, salami, selection of matured cheeses, focaccia, artisan breads, jams & condiments.

🌿 THE DIPS & CRUDITÉS BAR (+ 390 €)

Hummus, black & green tapenade, anchovy cream, eggplant caviar, pepper cream, seasonal crunchy vegetables, grissini & homemade focaccia.

🐟 THE LARGE SEAFOOD PLATTER (+ 890 €)

Oysters, prawns, whelks, langoustines depending on the season, homemade mayonnaise, semi-salted butter, lemon & shallot mignonette.





THE FIRST COURSES

1 STARTER OF YOUR CHOICE INCLUDED

Toasted brioche, vitello tonnato, fried capers & fresh herbs 🍷

Bresaola, half creamy burrata, roasted peach & pistachios

Sea bream carpaccio, ponzu sauce & pickled red onions 🐟

(+ 5 € / pers) Prawn tartare, avocado, citrus, olive oil & caviar

(+ 6 € / pers) Langoustine ravioli, lobster bisque & green oil

Heirloom tomato gazpacho, burrata & basil oil 🌿

Fine multicolour zucchini tart, stracciatella & green pesto

Smoked aubergine, stracciatella, confit tomatoes & bluefin tuna

DINNER

PLATED DINNER

1 MAIN COURSE OF YOUR CHOICE INCLUDED - 1/2

🍷 Free-range chicken supreme, rich jus, potato mousseline & seasonal vegetables

Rosé veal fillet, reduced jus, petit pois tartlet & green zucchini mousseline

Beef Rossini fillet, pan-seared foie gras, truffled jus & potato mille-feuille (+ 6 € / pers)

🍷 Herb-stuffed sole fillet, creamy fish fumet, zucchini mousseline & zucchini flower (+ 8 € / pers)

Roasted sea bass loin, white asparagus, mussel jus beurre blanc & Dubarry cream

🌿 Ricotta gnocchi, rocket pesto, stracciatella & toasted hazelnuts

Creamy risotto, aged Parmesan, green asparagus coulis & asparagus tips



DINNER SHARING PLATTERS

(+ 6 € / pers)

2/2



Matured rib of beef, béarnaise sauce, pommes dauphine & caponata

7-hour braised lamb shoulder, rich jus, fondant potatoes & seasonal vegetables

Whole roasted sea bass, lemon beurre blanc, baby potatoes & seasonal vegetables

Spaghetti with cockles & clams, Noilly Prat sauce, confit cherry tomatoes & flat-leaf parsley

GENEROUS DISHES, SERVED AT THE CENTRE OF THE TABLE TO ENCOURAGE SHARING
AND CREATE A CONVIVIAL MOMENT AMONG YOUR GUESTS.

CHEESE

1 CHEESE OF YOUR CHOICE INCLUDED

Sharing cheese board

Selection of matured cheeses, artisan jam, fresh & dried fruits, homemade focaccia and country bread.

1 platter at the centre of the table for 8 to 10 people

The Martini Glass (+ 8 € / pers)

Brie brunoise, brie siphon, crispy bread chips & artisan fig jam.





SWEET NOTES

1 DESSERT OF YOUR CHOICE INCLUDED - 1/2

Roasted peach, light verbena cream, almond crumble & vanilla ice cream

The Lemon, lemon crèmeux, Breton shortbread with fleur de sel, lemon emulsion & Italian meringue

Rice pudding, vanilla siphon, lace tuile & pecan praline

Grand Cru chocolate mousse, fleur de sel & confit sour cherries

2 MIGNARDISES OF YOUR CHOICE INCLUDED

Pistachio & raspberry financier

Vanilla & white chocolate madeleine

Brownie Grand Cru chocolate & fleur de sel

Gianduja cookie, hazelnut praline centre

Rum & vanilla cannelé

SWEET NOTES

2/2

XXL Pavlova

A generous pavlova topped with light vanilla cream, fresh berries & delicately dusted with icing sugar.

Choux croquembouche (+ 3,50 € / chou)

A croquembouche made with choux pastries in the flavours of your choice: vanilla, chocolate, praline, coffee, pistachio, caramel... (and many more according to your wishes).

Giant Tiramisu

Our signature coffee tiramisu, presented in a large sharing dish and dusted with cocoa in front of your guests.

XXL Raspberry Tart

A generous sharing tart made with Breton shortbread, light vanilla cream, fresh raspberries & raspberry gel.





ADDITIONAL MENUS

ADDITIONAL COCKTAIL GUESTS

For guests attending the aperitif cocktail only

8-pieces cocktail formula: €35 per person

ADDITIONAL MENUS

Because every guest deserves special attention, we offer menus adapted to children and suppliers.

Children's menu (ages 3 to 12): €20 per person

Supplier menu: €40 per person

LATE-NIGHT BUFFET

EXTEND THE EVENING WITH A SELECTION OF GOURMET BITES, SERVED UNTIL 3 A.M.

EACH STATION IS OFFERED FOR 50 PEOPLE.

(+ 490 €)

Mini burgers, aged cheddar & ketchup sauce

Mini brioche hot dogs, braised beef & sriracha sauce

Margherita pizza

Truffle croque, aged Comté & truffled ham

Savoury crepe station, toppings of your choice

Italian panini, tomatoes, mozzarella & pesto





WHAT IS INCLUDED

Equipment

Buffet tables / Cocktail tables and chairs representing 20% of the number of guests

Non-alcoholic beverages

Homemade lemonade, still & sparkling mineral water, selection of premium soft drinks, artisanal fruit juices & ice.
Espresso coffee, selection of teas & infusions.

Service & kitchen

1 maître d'hôtel in charge of the reception
1 server for 15 guests from 6 p.m. until 2 a.m.
1 head chef in charge of the service
1 cook for 40 guests

Tableware

Plates, water glasses, wine glasses and cutlery are included according to our standard selection. (Excluding table linen) A premium tableware selection is available upon request, with an additional charge depending on the chosen items.

LOGISTICS FEES

THE LOGISTICS PACKAGE INCLUDES, AMONG OTHER THINGS

Transport of equipment, food supplies & brigade
Refrigerated vehicles & cold chain
Set-up of reception areas & back-of-house kitchens
Hot-holding equipment & ice
Set-up, dismantling & logistics coordination
Pack-down of equipment at the end of the service

Zone 1 < 50 km

- 200 guests: €1,300

+ 200 guests: €1,900

Zone 2 < 100 km

- 200 guests: €2,100

+ 200 guests: €3,000

Zone 3 + 100 km

Quote on request

LOGISTICS FEES ARE CALCULATED FROM TOULON.





WEDDING BRUNCH

€49 PER PERSON EXCLUDING OPTIONS
+ SERVICE

SALTY

Eggs Benedict, hollandaise sauce & grilled bacon

Salmon toast, smoked salmon, cream cheese & pickles

Avocado toast, guacamole, feta

Selection of charcuterie & matured cheeses

SWEET NOTES

Pancakes & toppings

Brioche French toast

Poppy seed cake, carrot cake, etc...

Seasonal fruit salad

DRINKS

Water, soft drinks, juices, coffee & tea



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