



Catering Service

For a truly relaxing holiday, book our catering service: all the chores of food shopping, cleaning, preparing meals and washing up will be taken out of your hands! Our catering packages are available in our chalets and large apartments in the French Alps.

A chalet host will get your chalet ready before you arrive, prepare breakfast (7 days per week), evening meals (6 nights per week), tidy up your chalet after you've left to ski (5 days per week) and ensure a warm welcome and personalised service. Thanks to 13 years' experience and a large team working in the Alps, we guarantee you a professional service and excellent cuisine. Different options are available to allow you to customise your catering package to best suit your needs.

Classic Service:

Continental breakfast - 7 days/week (1 self service)

Fresh bread and a selection of jams
Choice of cereals
Fruit juices
Hot drinks tea, coffee, hot chocolate

Afternoon Tea - 6 days/week

Cakes and biscuits
Fresh bread and a selection of jams
Cordials and hot drinks

Pre-dinner drinks - 1 evening/week

3 course meal 6 evenings/week

Unlimited wine throughout your meal until coffee and tea is served.

Cleaning - 5 days/week

Beds made upon arrival and towels included.

Prestige Service:

Upgraded continental or full English breakfast - 7 days/week (1 self service)

Afternoon Tea - 6 days/week: as per Classic Service

Pre-dinner drinks and snacks (6 evenings/week)

4 course meal - 6 evenings/week

1 themed Savoyarde night
Cheese board each day
Unlimited wine throughout the meal
Coffee or tea, after dinner chocolates and liqueurs/digestifs

Cleaning (5 days/week),

Beds made upon arrival and towels included

with mid-week change of towels

Plus:

A selection of toiletries, newspapers, fruit basket each day, and mineral water in bedrooms

THREE EXAMPLE MENUS

Menu 1

STARTER: Hot Savoyarde salad

MAIN COURSE: Oven baked salmon filets in a white butter sauce served with wild rice and julienne of vegetables

DESSERT: Croissant and pain au chocolat pudding, served with crème anglaise



Menu 2

STARTER: Basil and fresh tomato tartelettes

MAIN COURSE: Traditional beef bourguignon served with caramelised shallots, gratin dauphinois, and garlic green beans

DESSERT: Rich white and dark chocolate mousse



Menu 3

STARTER: Roquefort and broccoli soup, with rustic garlic croutons

MAIN COURSE: Orange confit of duck accompanied with sautéed potatoes and glazed carrots

DESSERT: Crêpes Suzette with vanilla ice-cream or whipped cream



Our catering packages are available to groups of minimum 6 adults

Option	Description	Price per person per week
Classic Service	Our classic service	199€
Prestige Service	Our prestige service	279€
Children's menu (3-9 years)	Price applicable on condition of there being 6 paying adults	140€

Customise your catering package with the following options: English breakfast, continental breakfast, children's menu, vegetarian menu, menu suited to specific dietary requirements (gluten free, vegan etc)

Book a catering package with your chalet on **00 33 4 79 65 07 65** or **madamevacances.co.uk**

Once your booking has been confirmed by our reservations department, please contact our catering team at catering@nbvleisure.com to provide details of any specific dietary requirements.