

Clément Gehin

**Event Details:**

Client: Ms. Lunardini

Event Type: Birthday

Event Date: July 4, 2024

Guests: 13 people

Chef's Arrival Time: 3:30 PM

Meal Start Time: 6:30 PM

**Menu:**

- 4 Aperitifs (According to the market and chef's discretion)
- 2 Amuse-Bouche (According to the market and chef's discretion)
- Starter: Grilled asparagus, poutargue, garden herb salad with lemon oil and lemon condiment
- Fish Dish: Dill steamed Caribbean seabass, fermented carrot butter, sweet potatoes
- Meat Dish: Veal fillet with ravioli stuffed with sheep bush, pine nuts, mint, beetroot, and smoked gourt
- Cheese: Cheese platter with bread and accompaniments
- Pre-Dessert (According to the market and chef's discretion)
- Dessert: Pavlova with red fruits and rhubarb, wild strawberry coulis, lime zest
- Sweets: Served with coffee

Price: €130 per person

Quantity: 13

Total (Excl. VAT): €1,690.00

VAT (10%): €169.00

**Wine Pairing:**

Description: The perfect food and wine pairing for the harmony of your event, including four different wines (four glasses per person)

Price: €40 per person

Quantity: 13

Total (Excl. VAT): €520.00

VAT (10%): €52.00

**Children's Menu:**

Main Course: Pasta with a sauce of choice

Dessert: Slice of chocolate cake

Ages: 5, 8, 10, and 11

Price: €25 per child

Quantity: 7

Total (Excl. VAT): €175.00

VAT (10%): €17.50

**Service:**

Description: Service of a Hotel Master for the entire event (6 hours), including table setting, serving, clearing, kitchen participation, and cleaning

Price: €154.17

VAT (20%): €30.83

**Mileage Costs:**

Description: Calculated at €0.59 per kilometer for a round trip from La Ciotat to Gordes (total distance: 150 KM)

Price: Offered

VAT (20%): Included

Total HT	2 539,17 €
TVA 10,00%	238,50 €
TVA 20,00%	30,83 €
<b>Total TTC</b>	<b>2 808,50 €</b>

