



AT TERROU-BI



ÉMERAUDE

60 000FCFA PER PERSON

YOUR APERITIF COCKTAIL

5 SAVOURY CANAPÉS PER PERSON

EASY PACKAGE

COCA COLA, SPRITE, FANTA ORANGE, SCHWEPPES TONIC FRUIT JUICE COCKTAILS, ORANGE JUICE, PINEAPPLE JUICE LOCAL JUICES (BISSAP, BOUYE, GINGER)
STILL AND SPARKLING MINERAL WATERS

YOUR MENU IN 3 STEPS

FROM 20 PEOPLE

SAMPLE MENU:

STARTER

SCALLOPS, MANDARIN MARMALADE, SUCRINE AND SEA URCHIN VINAIGRETTE

MAIN COURSE

SEARED BACK OF THIOF WITH MANGO-TOMATO ROUGAIL, VEGETABLE TIAN AND LOBSTER CREAM SAUCE

DESSERT

PISTACHIO CHOCOLATE DOME, COCOA SORBET

EASY PLUS PACKAGE



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BI-ZEN SOFT PACKAGE

COCA COLA, SPRITE, FANTA ORANGE, SCHWEPPES TONIC FRUIT JUICE COCKTAILS, ORANGE JUICE, PINEAPPLE JUICE LOCAL JUICES (BISSAP, BOUYE, GINGER)
STILL AND SPARKLING MINERAL WATERS

YOUR BUFFET

FROM 50 PEOPLE

SAVOURY BUFFET

SWEET BUFFET

COFFEE, TEA & CHOCOLATES

YOUR BEVERAGE PACKAGE





EXTRAS

FOR EPICUREANS

20 000FCFA PER PERSON FRENCH CAVIAR - 3 GRAMS

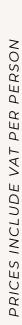
15 000FCFA PER PERSON SELECTION OF MATURE CHEESES

SERVICES INCLUDED

- TEST LUNCH FOR THE 3-COURSE MENU (FOR 2 PEOPLE) (SUPPLEMENT PER PERSON 20,000FCFA)
- BUFFET: TEST 2 STARTERS, 2 MAIN COURSES AND 2 DESSERTS (FOR 2) (SUPPLEMENT PER PERSON 20,000FCFA)
 - ROUND TABLES WITH WHITE TABLECLOTHS
 - CHAIRS
 - CUTLERY
- USE OF SPACE FOR YOUR PHOTO SHOOT (TERMS AND CONDITIONS APPLY)

SERVICES NOT INCLUDED EXTRAS

- WEDDING CAKE
- SPACE RENTAL
- SPACE LIGHTING
- SPACE DECORATION
- MUSICAL ENTERTAINMENT
- SPACE AVAILABILITY THE DAY BEFORE
- CORKAGE FEE PRICE ACCORDING TO THE TYPE OF ALCOHOL
- CAKE SHARE FEE 5 000FCFA PER CAKE SLICE
- EASY FIRST OPEN BAR 25 000FCFA PER PERSON FOR 2 HOURS





PERLE

100 000FCFA PER PERSON

YOUR APERITIF COCKTAIL

10 SAVOURY CANAPÉS PER PERSON

BI-ZEN SOFT PACKAGE

COCA COLA, SPRITE, FANTA ORANGE, SCHWEPPES TONIC FRUIT JUICE COCKTAILS, ORANGE JUICE, PINEAPPLE JUICE LOCAL JUICES (BISSAP, BOUYE, GINGER)
STILL AND SPARKLING MINERAL WATERS

YOUR MENU IN 3 STEPS

FROM 20 PFOPLE

SAMPLE MENU:

STARTER

SWIMMING LANGOUSTINE, SEAWEED TARTAR, IODIZED CREAM AND BELUGA

MAIN COURSE 1

COLD-WATER TURBOT, SAFFRON CREAM, CRUNCHY BABY BROCCOLI

MAIN COURSE 2

MILK-FED LAMB, FULL-BODIED JUICE OF COOKING JUICES, FLAMBÉED WITH COGNAC AND POMMES BOULANGÈRES

DESSERT

STRAWBERRIES AND YUZU IN A STRAWBERRY CAKE

YOUR BEVERAGE PACKAGE



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YOUR APERITIF COCKTAIL

10 SAVOURY CANAPÉS PER PERSON

BI-ZEN SOFT PACKAGE

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STILL AND SPARKLING MINERAL WATERS

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YOUR BEVERAGE PACKAGE





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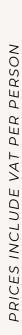
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YOUR WEDDING

CAKE

6 000FCFA PER SLICE

OUR DESSERTS ARE CREATED AND ELABORATED BY OUR PASTRY CHEF.

PLEASE NOTE THAT FLORAL DECORATIONS ARE NOT INCLUDED.

ONLY ONE CHOICE OF CAKE FOR AN EVENT OF LESS THAN 100 GUESTS.

CLASSIC ENTREMETS

THIS TYPE OF CAKE IS MADE IN A SINGLE LAYER DUE TO ITS LIGHT MOUSSE.

THE CAKE IS PLACED ON TOP OF A DECORATED DUMMY "PIÈCE MONTÉE".

THE NUMBER OF SLICES ORDERED ARE CUT AT THE PATISSERIE AND SERVED TO THE CUSTOMER.

LE CARRÉMENT CHOCOLAT

BROWNIE COOKIE, ALMOND-HAZELNUT PRALINE CRUNCH,
INTENSE DARK CHOCOLATE MOUSSE, SMOOTH DARK
CHOCOLATE CREAM

L'INTENSÉMENT VANILLE - FRUITS ROUGES

SOFT VANILLA GÉNOISE, LIGHT MADAGASCAR VANILLA MOUSSE, RED FRUIT HEART, IVORY WHITE ICING

L'INFINIMENT NOISETTE

CRUNCHY HAZELNUT DACQUOISE, ROASTED HAZELNUT CHIPS, HAZELNUT PRALINE CRUNCH, LIGHT HAZELNUT MOUSSE.

WEDDING CAKES

AS THE CAKES ARE COMPOSED OF A THICKER MOUSSE, THE SET PIECES CAN BE ENTIRELY EDIBLE. THE DECORATION IS DESIGNED TO MATCH THE THEME.

CHOICE OF FRAGRANCES

SOFT VANILLA, CHOCOLATE OR CARAMEL GÉNOISE BUTTER CUSTARD WITH THE FLAVOUR OF YOUR CHOICE CRUNCHY PRALINE