

POTEL ET CHABOT

ORGANISER OF PRESTIGE RECEPTIONS SINCE 1820

Events communication, with its wide variety of emotions and memories, merits a special place in the range of communication methods.

Potel et Chabot champions this belief every day by putting its unrivalled art at the service of each event. Intimate, sumptuous or relaxed, original, classic or even quirky, we are experienced in every kind of reception. A convention, a wedding, a seminar, a gala dinner... Whatever the event, Potel et Chabot designs the reception closely around a project, an imagination and a specific sensitivity.

A reception organised by Potel et Chabot will be remembered for a long time in the memories.

A History of Men

Our history starts in Paris in 1820, the day when Jean-François Potel, a pastry chef in the rue Vivienne and Étienne Chabot, a reputed chef in the French court, got together and laid the foundations of a high-end home catering company named Potel et Chabot.

Success came knocking at their door and they were very soon serving kings and institutions as well as organising most of the big railway inaugurations. Building on their reputation, they bought store rooms and boutiques, including the famous food shop owned by Chevet, the oldest caterer in Paris.

Over the years each successor brought their own contribution. And so in 1900, thanks to the incredible success of the mayor's banquet for 23,000 guests served in the Tuileries Gardens, the house of Potel et Chabot became the go-to caterer for receptions in Paris, in France and abroad.



The history continues in France and all over the world. A history imagined almost two centuries ago by two men with a passion for gastronomy and the art of living:
Mr Potel and Mr Chabot.

Our skills and expertise

Exceptional Gastronomy



Every day the chefs at Potel et Chabot put all their expertise into creating dishes which will ensure the success of each reception. Seasonal ingredients and locally-sourced produce from the area around Paris are used whenever possible. In Potel et Chabot's kitchens, hand-prepared dishes and craftsmanship are the rule.

Although they are faithful to traditional cuisine, our chefs and pastry chefs continually reinvent shapes and textures, reinterpret traditional methods and adapt them to any request or trend by inventing the most contemporary creations.

Our chefs put their imagination to full use in order to create new and surprising dishes and develop a new collection every year. Free creations or favourites, these new dishes convey a moment, a desire or a season. Each year, 150 creations from our new collection are added to the 2,500 references already available.

For all these reasons, starred chefs, Relais et Châteaux, top restaurants, as well as many families, institutions and companies continue to give us all their trust.



Staging the event



Of all the arts, the art of reception is the most short-lived, and the art of staging is one of the major ingredients in the success of an event.

Potel et Chabot's artistic managers and decorators know how to use their creativity to enhance each event by creating a really tailor-made atmosphere through the choice of furniture, tableware, table linen, lighting, staff clothing, floral compositions, sugar erected in sculpture, ice carving, chinaware, etc.

The dedicated 5,000 m² logistics platform bears witness to the importance Potel et Chabot attaches to event staging. This vast space not only provides work space for artists, craftsmen and logistics, but is also used to store a range of different materials in optimal conditions, from sugar to ice, from sideboards to mobile kitchens, from fresh cut flowers to decorative and table items...

The search for venues

Continually looking for unusual and rare venues for our clients' receptions, our location team has more than 500 sites on its books in Paris, the provinces and abroad, including exceptional cultural sites and unusual museums, town houses, lofts or workshops, fashionable clubs and meeting rooms...

By accompanying its clients throughout their searches up to the visit of pre-selected locations, Potel et Chabot brings them the certainty that they will receive their guests in a setting which fully meets their expectations.



The Wine Cellar



At Potel et Chabot, we cultivate the spirit of wine. Observing, listening, studying food and wine matches or choosing and suggesting a champagne means knowing its origins, studying its characteristics, following its development, accompanying and serving it at the right moment, in perfect harmony with the meal.

Our sommeliers are always on the lookout for new vintages worthy of figuring on our wine list and find the many wine producers with whom we establish relationships based on trust, and who transfer many wines into magnums or other big glass containers specially for our cellars.

Champagnes or vintage wines can be served in containers as worthy of admiration as their contents, from the double magnum or 3 litre Jeroboam, which will be presented to you on their decanting cradle up to 6 litres, to the 18 litre Salomon or Melchior...

The art of Service

At Potel et Chabot, the service can be in the French style as practised by our head-waiters, table-side, in the English style or the Beaumont style. It can call for as many head-waiters as necessary for the number of guests, from two to several hundred.

Prepared down to the last detail, head-waiters are perfectly synchronised thanks to the staging of the service. The service can then take on the most surprising forms and the first courses can be truly impressive.



1st gourmet kosher caterer



Potel et Chabot is approved by the Consistory of Paris and under the control of the Beth Din of Paris offers a lean, inventive, varied and refined kosher selection with several hundred food and wine references!

An artichoke or a risotto with mullet roe, mushroom-filled ravioli with a cep sauce, stuffed sea bass in pastry, skillet-baked apple and pear crumble, roasted mango in passion fruit juice...

A key player in kosher receptions for more than 50 years, Potel et Cacher decided to enlarge and modernise its kosher kitchen facilities in order to comply with the latest standards of hygiene and cooking techniques in force by inaugurating a large kitchen entirely reserved for kosher food preparation and cooking in September 2011.

These new facilities are in response to a growing demand from the community for sophisticated, generous and gourmet cuisine in strict accordance with the kashrut.

Major Events and Potel et Chabot

There are events which, for a week, a fortnight or longer, take you on a long-term adventure. Each year Potel et Chabot is present at major sporting, cultural, industrial and aeronautical events.

At each stage Potel et Chabot's teams of specialists are committed to satisfying their clients' requests with regard to site design and gourmet menu creation. From Roland-Garros to the Paris Air Show, from the Biennale des Antiquaires to the Chantilly Arts & Elegance Richard Mille or other big national or international events, Potel et Chabot's creativity, attention to detail and outstanding gastronomy are a guarantee of success.

Potel et Chabot wins in 2018 the PSG invitation to tender for the VIP hospitality lot.

Sporting Events



Each year Potel et Chabot uses all its creativity and innovative flair to bring a refined gourmet touch to the big international sporting events:

- Roland-Garros: A 15 day tournament, 4,000 meals served each day.
- Chantilly Arts & Elegance Richard Mille: more than 3,000 guests served over 2 days.
- Qatar Prix de l'Arc de Triomphe: 800 guests served over 2 days.
- PSG: VIP hospitality services all year round: 37,000 covers a year.
- Prix de Diane: more than 600 guests served.

Cultural Events

Gastronomy is an integral part of the French art of living.

It is therefore natural for it to be part of the big cultural events such as the Biennale des Antiquaires, the Cannes Festival, the Aix-en-Provence Festival, the Cité de la Réussite...

- Biennale des Antiquaires: more than 18,000 services provided over 10 days including up to 5,000 guests at the inauguration cocktail event and up to 1,400 guests served at the Gala dinner.
- Cannes Festival: opening dinner for 600 guests, cocktail event for 5,000 guests.
- Aix-en-Provence Festival: opening cocktail event for 550 guests, 800 dinners on 20 dates.
- Cité de la Réussite: opening dinner for 300 guests, lunches and cocktail event for 1,000 guests.



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International Air Shows



Each year the international aerospace companies invite their clients during these world-class events. From Bourget to Moscow, by way of Farnborough, Dubai, Santiago du Chile, Geneva or Singapore, all these important meetings are a regular feature in the life of our House, year after year!

Present at Le Bourget since 1969, Potel et Chabot simultaneously manages separate reception areas in different chalets where culinary arts, floral decorations, gastronomy, service and logistics combine in a secret alchemy to match the identity of each company. To be at the side of its partners in all these countries, Potel et

Chabot calls upon more than 300 employees to ensure the top gastronomic quality of more than 2,500 meals served each day.

The Potel et Chabot Pavilions

Potel et Chabot has the exclusive management of eight prestigious venues. Seven Parisian venues: the Pavillon Vendôme, Pavillon Seine, Pavillon Kléber, Pavillon Gabriel, Hôtel d'Évreux and the Pavillon Cambon Capucines and the Orient Express. An exceptional venue in Chengdu : the Pavillon des Lumières.

- The Pavillon Vendôme:



At 7 place Vendôme, the Pavillon Vendôme offers numerous possibilities with the cour Vendôme, which can be privatised, and a customisable area of 2,600 m², spread over two levels, hosting up to 1,300 guests for all types of receptions including fashion shows, seminars, corporate evening events, weddings, etc. The Salle Vendôme, with an area of 510 m² with removable partitions, which can be modified, and a 5.50 m ceiling height. The 365 m² of the Salle des Coffres ensures a unique setting for an unusual guest experience.

7 Place Vendôme - 75001 Paris

- The Pavillon Seine:

Whether at the quayside or on a river cruise, the Pavillon Seine boat easily adapts to all your events including weddings, family gatherings, business dinners, fashion shows, product launches, etc. It can host up to 400 guests in an area of almost 700 m² spread over two levels: Its unique reception room offers 358 m² of undivided space with 34 bay windows and a 325 m² upper deck, which offers an unrivalled panoramic view of Paris.



- The Pavillon Kléber:



Ideally located between the Arc de Triomphe and Trocadéro, the Pavillon Kléber is a special place for a cocktail party, lunch, conference or seminar. Totally refurbished in the summer of 2017 and with a highly contemporary look, the Pavillon Kléber hosts up to 550 guests in its 6 reception rooms. The Salon Elysée and its winter garden with a new crystal roof offer an undivided area measuring 450 m² which can be privatised.

7 Rue Cimarosa - 75116 Paris

- The Pavillon Gabriel:

On Avenue Gabriel, a short walk from the Place de la Concorde in the gardens of the Champs-Elysées, the Pavillon Gabriel can host up to 1,800 guests and offers 1,520 m² of room space: Alcazar, Elysée, Concorde and Gabriel, as well as the legendary Studio. Closed in July 2017 for exceptional refurbishment work, the Pavillon Gabriel will re-open in May 2018.

For a working breakfast, an evening event, a show, or a cocktail party, the rooms at the Pavillon Gabriel are uniquely modifiable, whatever setting is required.



5 Avenue Gabriel - 75008 Paris

- The Hôtel d'Évreux:



19 place Vendôme, a magic place steeped in history, the Hôtel d'Evreux can be used to organise all types of unusual events for up to 350 guests, including breakfasts, cocktail parties, private lunches, festive dinners, showrooms and press conferences. The three listed rooms on the 1st floor offer a breathtaking view of the Vendôme column. Bathed in light from its glass ceiling, the ground floor Salle des Tirages offers an area measuring 300 m².

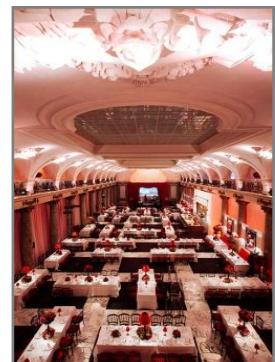
19 Place Vendôme - 75001 Paris

- The Pavillon Cambon Capucines:

Between the Place de l'Opéra, the Place de la Madeleine and the Place Vendôme, the Pavillon Cambon Capucines is ideal for big events for up to 1,500 guests.

A unique place with an area of 1,600 m² available for fashion shows, galas, exhibitions, film previews, as well as conferences, cocktail parties and private dinners. The Salon Mewès and its mezzanine offer an area of 1,098 m² and a height of 8.5 meters under a magnificent glass roof. The salon Rossini can be modified as necessary or transformed into an auditorium with 375 seats.

46 Rue Cambon - 75001 Paris



- The Orient Express:



At the platform or for a trip to discover beautiful destinations such as the Loire Valley, the big Champagne Houses, the Normandy coast ... The Orient Express invites you to live unforgettable experiences. In a hushed atmosphere, the historical cars of the Orient Express, classified as historical monuments, offer in an exceptional setting signed by the greatest figures of French Decorative Art, a real escape. 2 cars Bar, 2 cars Salon and 3 cars Restaurant will allow you to organize an event up to 170 people in rolling format or up to 300 at platform.

- The Pavillon des Lumières:

Located in China, Chengdu, capital of gastronomy in the province of Sichuan, the Pavillon des Lumières is impressive by its architecture and its volumes exceptional. This magnificent castle of 80,000 m² built surface offers, in a style architectural inherited of the seventeenth century French castles, more than 10 large lounges with more than 6,000 m² dedicated to the organization of receptions.

The large lake room with its 1,700 m², its 17 m high ceiling and its scenic and technical equipment, are the image of this incredible place.



Potel et Chabot in the world

Since its creation Potel et Chabot has often been asked to organise receptions far from its base. Always ready to meet the challenges set by its clients, Potel et Chabot's teams have kept their enthusiasm and expertise intact while travelling throughout the world.

The French art of living is increasingly acclaimed, and so to be by the side of its loyal clientele it seemed natural to have a local presence in new regions and to make use of long-established production structures.

- Potel et Chabot Mediterranean:



Now established in the heart of the Mediterranean and Aquitaine regions, where numerous prestige events are regularly held, each one different, Potel et Chabot leads the way in event organisation.

These dynamic regions, with their wealth of flavours and colours, are enthusiastic in welcoming the unique know-how, art of hospitality and passion which we have cultivated for almost 200 years throughout France and the world.

- Potel et Chabot Switzerland:

It is on the shores of Lac Léman, in this dynamic international region that Potel et Chabot has opened its Swiss subsidiary: Potel et Chabot Suisse aims to bring its vision of hospitality based on a combination of tradition and innovation to the organisation of receptions, whilst always respecting the local culture.



- Potel et Chabot China:



After its successful establishment in the Mediterranean, Aquitaine and Switzerland, Potel et Chabot chose China as its first long-distance international destination.

In Shanghai to be precise, where Potel et Chabot opened its first office in March 2013.

Next February, we will be pleased to open the Pavillon des Lumières in Chengdu, Sichuan Province.

- Potel et Chabot United Kingdom:

April 2016, in the heart of the city, our House now has a presence in London. Already very active during big events such as the Farnborough Air Show or the Olympic Games, our teams are now close to their clients in London.



Potel et Chabot is a committed and socially responsible company

The Potel et Chabot company is not only rigorous in terms of gastronomy. Aware of the challenges in today's world, it is vigilant about food safety, sustainable development, waste and food balance.

- Food safety management



At Potel et Chabot it is based on two essential elements. Good manufacturing practices are ensured by CE approval of the production site and all suppliers. Risks can be identified using the HACCP approach. In particular it includes regular microbiological tests by suppliers as well as on the production site and at reception venues.

- Sustainable development

This has become a firm commitment by Potel et Chabot which was made official in 2009 by signing the Global Compact, an international pact made by the UN in favour of values such as environmental protection and human rights. In daily life this commitment takes the form of actions such as managing water in an economical way, choosing local producers from the area around Paris, using seasonal produce, labelled products, organic farming and sustainable agriculture.

- The fight against food waste

Potel et Chabot was the first caterer to sign the National Pact for the Fight against Food Waste on Wednesday 25 September 2013, in the presence of Minister Guillaume Garot.

Potel et Chabot has been committed to sustainable development for several years and has decided to further its efforts to recycle food surpluses by getting involved at a national level in a government project with the Paris City Hall.

In signing this pact, Potel et Chabot intends to increase its efforts to recycle unconsumed food products from the receptions it organises throughout the year.



- Balance and wellness in our plates

Although nutritional balance and gastronomy have long been opposed, nutrition and wellness are today a focus for reflection.

Our chefs have always been careful in their choice of high quality raw materials and healthy methods to cook them. Since 2014, our House has made nutritional balance a focus for reflection involving numerous players in the Company and enabling us to offer menus centred on wellness and food balance:

- by adhering as closely as possible to the National Nutrition and Health Programme (PNNS);
- by reducing fats, while observing the recommended daily intake, by limiting sugar and salt;
- by refocusing on the product, by choosing certain methods to cook, by using original seasoning, etc.

Our chefs succeed in bringing you all the pleasure and magic of combining gustatory pleasure with nutritional balance!

- Charitable activities



Potel et Chabot is a partner of charitable activities and evenings, collaborates with Parisian catering schools and has implemented specific charitable initiatives.

In 2013, Potel et Chabot began a series of workshops in collaboration with the Sainte-Marie Hospital Foundation on the theme of "Cooking and sensory discovery". Through the reception of small groups of elderly people suffering from Alzheimer's disease, the project aims to tackle cognitive, behavioural, sensory, ethical and nutritional issues.

Once or twice a year, Potel et Chabot hosts a group of 8 to 10 patients for three consecutive days in its laboratory, where they take part in a series of pastry workshops.

The results sent by Dr Florence Bonté of the Sainte-Marie Foundation are encouraging:

"We held a feedback session with the families the next day and they were all delighted with the result. 24 hours after the workshop we already have some information:

- *the event is retained in the memory with varying degrees of detail about the workshops depending on the person,*
- *the families were very impressed by the photos and films taken of their relatives and by the complexity of the work undertaken during the 2 workshops,*
- *the participants were delighted by the workshops and the kindness of all your teams and want to continue the cooking and pastry workshops for all".*

Potel et Chabot also supports the POIC (Chronic Intestinal Pseudo-obstruction) in its fight against rare diseases. For this cause, Potel et Chabot started the "Galette des Chefs, galette du cœur" event, which has taken place in Paris each year since 2004.

- Knowledge transmission and training

The transmission of knowledge and training are at the heart of the company's concerns. They are necessary to guarantee the quality of the services and the degree of requirement which the company must offer to its customers.

In 2017, the Potel et Chabot Academy is created to facilitate the transmission of knowledge and the wealth of experiences between experienced employees and young recruits.

In the autumn of 2018, a new, unrivaled specialization in teaching is launched at the Institut Paul Bocuse: the Art of Receiving by Potel and Chabot.

The pooling of the expertise of the Institut Paul Bocuse and Potel and Chabot makes it possible to offer students Bachelor Culinary Arts, a rich program based on 4 main areas of expertise of our profession: production, staging, logistics and trade.

An Ambassador of the French art of living

Potel et Chabot is a staunch defender of French culture and contributes to its outreach by belonging to several associations and institutions, such as the Comité Colbert, le Comité Vendôme, le Comité des Champs-Élysées, the Paris Orchestra, etc.

The Ministry of Economy, Finance and Industry awarded the label "Entreprise du Patrimoine Vivant" (Living Heritage Company) to Potel et Chabot, thus recognising that its rigorous conception of receptions and gastronomy is proof of its rare and famous ancestral expertise.

In 2014, Potel et Chabot figured among the 1,000 companies selected by the French government as part of the National Pact for Growth, Competitiveness and Employment, aimed at reinforcing their international growth.

