

La Dame Bleue

Bespoke Catering House
Intuitive, Mediterranean & Seasonal Cuisine

WEDDING BROCHURE



La Dame Bleue was born from a desire to reimagine the art of hosting.

Intuitive, generous Mediterranean cuisine, where ingredients, aesthetics and emotion are equally valued.

Founded by Manon Alvarez, La Dame Bleue approaches every event as an experience in its own right.

We cook, style, set the scene, and serve with meticulous attention to every detail.

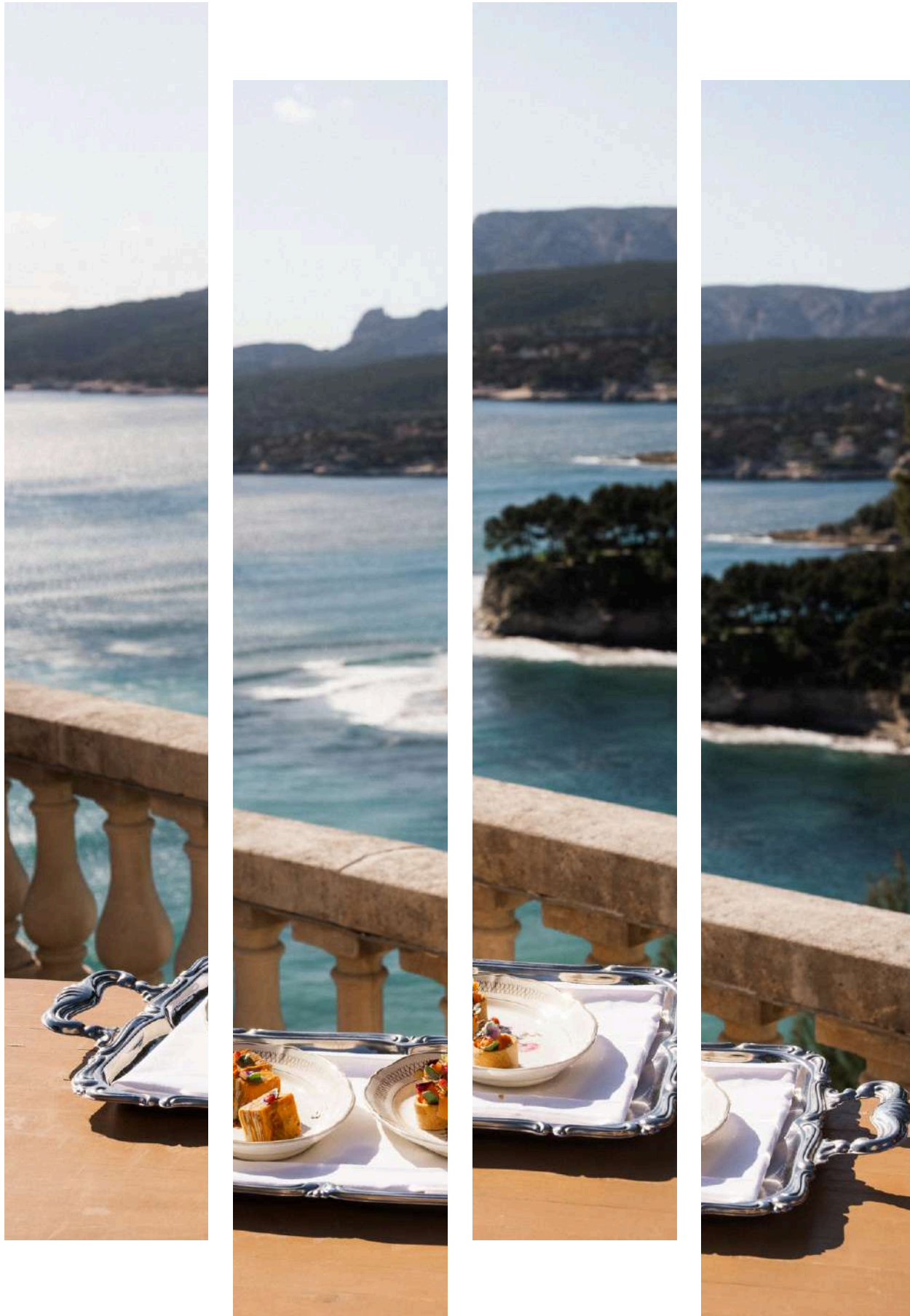


THE ART OF HOSTING, REIMAGINED

A table never begins with a menu.

It begins with a place, a season, an atmosphere, a way
of hosting.

We then bring together the cuisine, dining formats,
presentation, and flow of service as one cohesive
experience.



WELCOME DINNER

The first dinner.
The first moments together again.
The beginning of the celebrations.

Around a lavish buffet, live cooking stations, or a shared table, we create generous, vibrant, and relaxed welcome dinners.

Mediterranean cuisine designed for mingling, sharing, tasting, and letting the celebrations begin.

Because a wedding can begin long before the big day.



WELCOME DINNER





WEDDING DAY

Your big day deserves cuisine that is uniquely yours.

Canapés, live cooking stations, sharing menus, or plated dining: every menu is tailored to your story, your venue, and your way of hosting.

From the first canapé to the last dessert, we bring together cuisine, service and presentation as one seamless experience.

You celebrate. We take care of the rest.



THE ART OF COCKTAIL RECEPTION

We offer tray-passed canapés, a lavish
buffet or bespoke options designed
around your wishes.

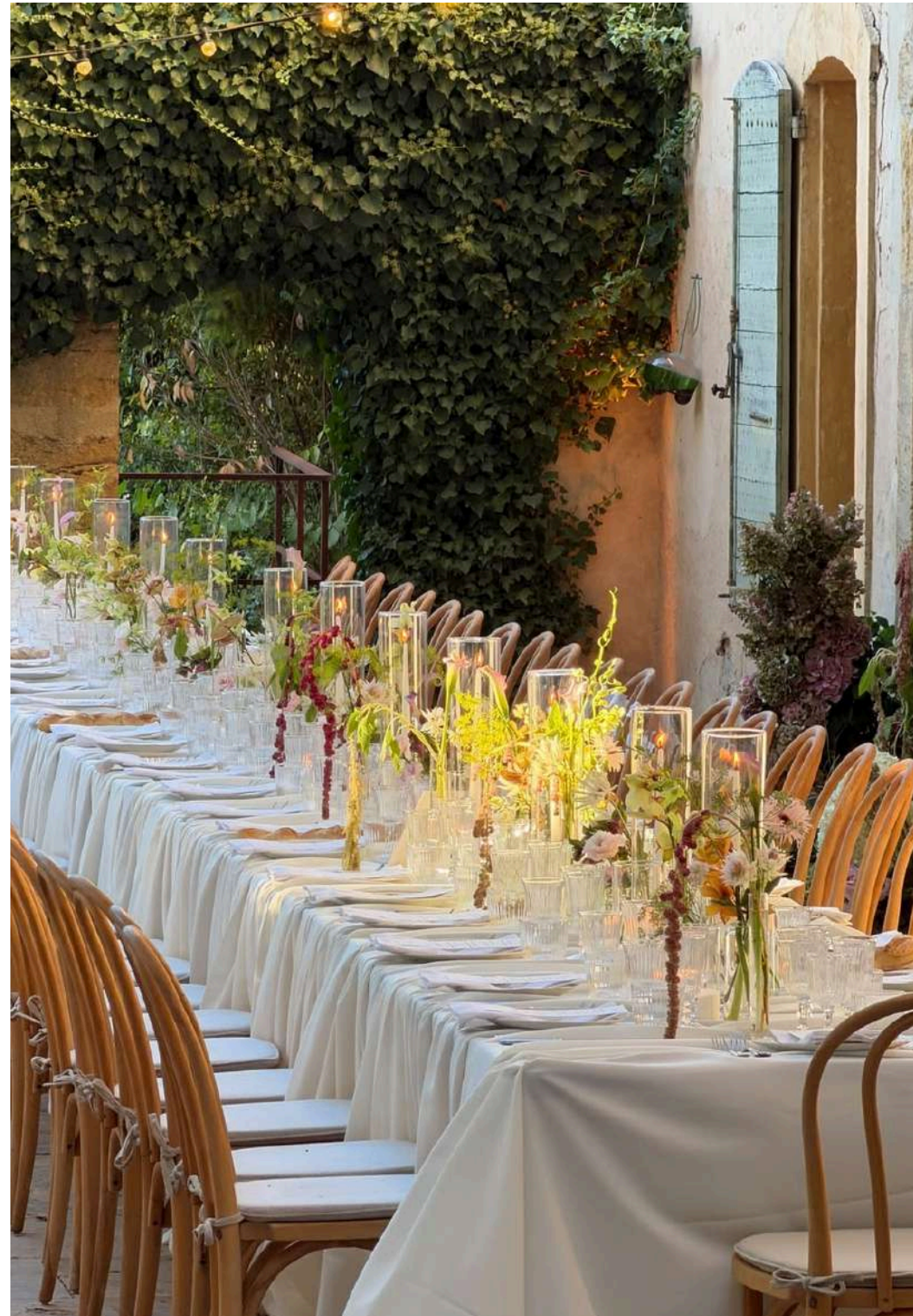




DINNER

A warm and indulgent dining experience for
unforgettable moments.

Our bespoke menus are tailored to your wishes and
your guests' dietary requirements.





DESSERT



A sweet finale

Wedding cake, a grand pavlova, tiramisu to share, a dessert buffet, or a bespoke creation just for you.

The final taste of the celebration deserves its own moment in the spotlight.



EVENT STYLING & LIVE COOKING STATIONS

The kitchen steps into the spotlight.

Freshly sliced sashimi, plancha cooking, Mediterranean Garden, crêpes, an ice cream bar, or a bespoke creation for your event...

Our live cooking stations are designed to be as captivating to watch as they are delicious to taste.

Ingredients, gestures, textures, colours and styling come together to create a vibrant moment at the heart of your reception.

And when an idea doesn't exist yet, that's often where things get interesting.





COCKTAIL BAR

Signature cocktails
Alcohol-free creations
Infusions, citrus,
Fresh herbs and seasonal ingredients.

Our drinks menu is bespoke, too.





LATE SNACK

Grilled cheese, mini burgers, fries, hot dogs, focaccia, crêpes, or bespoke creations for the evening...

Simple, utterly delicious bites, served hot at just the right moment.

BRUNCH

Why not keep the celebration going a little longer?

Grazing tables, generous Mediterranean salads, homemade cakes, club sandwiches or bagels, pastries, seasonal fruit, a coffee bar, matcha, iced coffee...

The next day, we create a generous, relaxed brunch where everyone can wander over, help themselves, share, and come back for more.

Savoury, sweet, plenty of coffee and a few more hours together.



BRUNCH



Every project is unique. Let's talk about yours.

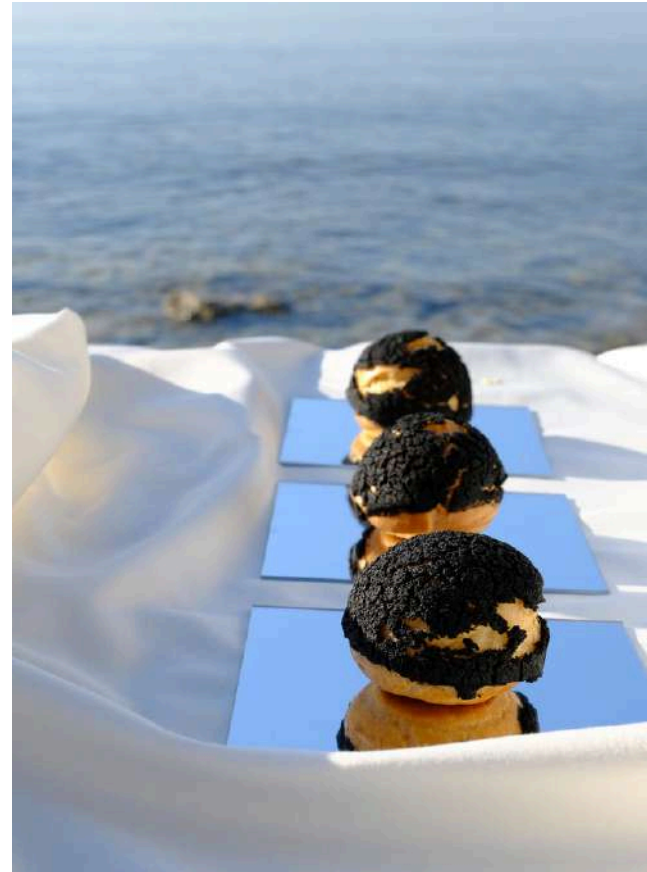


OUR ONLY LIMIT: YOUR IMAGINATION

A wedding, a private dinner, a brunch, or an event dreamt up from scratch.
Tell us what you have in mind.

We'll bring the rest to life.





THEY TALK ABOUT US



1. LA DAME BLEUE. TOUT EN FEELING
Formée sur le tas, Manon a rapidement trouvé ses limites : aucune. Servir des milliers de repas pour la semaine des défilés Chanel, Dior, Vuitton, peaufiner un dîner intimiste, rien ne lui fait peur. Elle s'adapte à tout, s'acoquine avec d'autres cheffes, prend encore soin de choisir ses fromages à la ferme, ambiançe les lieux les plus fous avec une énergie créative et suit surtout son instinct, aussi saisonnier que gourmand. Pour preuve ses légumes détournés, steak d'aubergine, pavé de céleri boule, nuggets de pleurottes, son maquereau brûlé sauce vierge ou des œufs rosés au jus de betterave si graphiques qu'on avoue lui avoir piqué l'idée illico : « *Mais c'est ce que j'adore, voir mes recettes voyager vers d'autres horizons !* »

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CONTACT

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Every project begins with a meeting.

Write to us to tell us about yours and imagine a completely bespoke experience together.

