



CATERING PROPOSALS 2026

PREPARED BY THE CHEF AND THE TEAM OF THE PANORAMIC CLUB

Our teams are at your disposal for any special requests.

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BUFFETS

Buffet Motorcycle Track Day

> THE MOTORCYCLE TRACK DAY MENU CONSISTS OF THE FOLLOWING:

Starters:

- Seasonal mixed salad
- Hot starter in autumn & winter
>Example: quiche, pizza, croque-monsieur, chicken sticks, panini, etc.
- Or Fresh salad in spring & summer
>Example: tomato-mozzarella, melon with cured beef, or watermelon-feta, etc.
- Salad bar: salad, raw vegetables, cheese, hard-boiled egg.

Hot Dishes:

- Cut of meat (grilled, seared, roasted, or slow-cooked)
- Seasonal sautéed vegetables
- Pasta of the day: fusilli or penne regate or farfalle, etc.
- Sauce of the day: tomato sauce, bolognaise sauce, or cheese sauce, etc.

Desserts:

- Seasonal fruit tart
- Chocolate dessert
- Dessert
- Fruit salad or fresh fruit
- Fromage blanc
- Stewed fruit

Mineral & sparkling water, coffee or tea included



From 50 people

- Lunch only (no dinner)
- Motorbike track days only
- Service included: duration 2 hours
- Spaces available: Panoramic only
- Child buffet (4 to 12 years)



* SUBJECT TO SUPPLIES

Panoramic Buffet

> THE PANORAMIC MENU CONSISTS OF THE FOLLOWING:

Starters:

- Seasonal mixed salad
- Hot starter in autumn & winter
> *Example: quiche, pizza, croque-monsieur, chicken sticks, panini, etc.*
- Or Fresh salad in spring & summer
> *Example: tomato-mozzarella, melon with cured beef, or watermelon-feta, etc.*
- Fish or shellfish
> *Example: gravlax, ceviche, carpaccio, tartare, or marinated or fish terrine or seafood shell, etc.*
- Salad bar: mesclun, raw vegetables, cheese, hard-boiled egg.

Hot Dishes:

- Cut of meat (grilled, seared, roasted, or slow-cooked)
- Seasonal sautéed vegetables
- Side dish: fries, sweet potatoes, mashed potatoes, Basmati rice, or baby potatoes
- Pasta of the day: fusilli or penne regate or farfalle, etc.
- Sauce of the day: tomato sauce, bolognaise sauce, or cheese sauce, etc.

Desserts:

- Seasonal fruit tart
- Chocolate dessert
- Dessert
- Fruit salad or fresh fruit
- Fromage blanc
- Stewed fruit

Mineral & sparkling water, coffee or tea included

 **From 40 people if no other activity on the same day**

- Service included: duration 2 hours
- Spaces available: Panoramic, Mistral Hall*, Karting*
- Child buffet (4 to 12 years)



* SUBJECT TO QUOTATION

Gourmet Panoramic Buffet

> THE GOURMET PANORAMIC MENU CONSISTS OF THE FOLLOWING:

Starters:

- Seasonal mixed salad
- Hot starter in autumn & winter
>Example: quiche, pizza, croque-monsieur, chicken sticks, panini, etc.

Or Fresh salad in spring & summer

>Example: tomato-mozzarella, melon with cured beef, or watermelon-feta, etc.

- Fish or shellfish

>Example: gravlax, ceviche, carpaccio, tartare, or marinated or fish terrine or seafood shell, etc.

- Salad bar: mesclun, raw vegetables, cheese, hard-boiled egg.

Hot Dishes:

- Cut of meat (grilled, seared, roasted, or slow-cooked)
- Seasonal sautéed vegetables
- Side dish: fries, sweet potatoes, mashed potatoes, Basmati rice «or baby potatoes»
- Pasta of the day: fusilli or penne regate or farfalle, etc.
- Sauce of the day: tomato sauce, bolognaise sauce, or cheese sauce, etc.

Selection of matured cheeses with speciality breads, chutney, and jam

Desserts:

- Seasonal fruit tart
- Chocolate dessert
- Dessert
- Fruit salad or fresh fruit
- Fromage blanc
- Stewed fruit

Mineral & sparkling water, coffee or tea included



From 40 people if no other activity on the same day

- Service included: duration 2 hours
- Spaces available: Panoramic, Mistral Hall*, Karting*
- Child buffet (4 to 12 years)

CULINARY ANIMATION INCLUDED

(CHOICE OF 1)

SPECIALITIES:

truffle-flavoured coquillettes served in a cheese wheel

OU

Risotto with Parmesan served from a whole cheese or mushroom risotto or asparagus risotto

OU

Italian-style pinsa: mozzarella, ham and cheese or mushroom toppings

OU

Ice cream and sorbet stand, red fruit, whipped cream, assorted toppings

* SUBJECT TO QUOTATION

TABLE SERVICE

Table service

> MENU PROPOSAL*

Starters to share, table service:

- Truffled egg mimosa
- Avocado verrine with prawns, citrus fruit and pomegranate
- Mixed burratina, multicoloured tomatoes, basil, and strawberry
- Dried beef cecina with sucrine lettuce

Hot dishes, plated service:

- Veal steak with mushroom vinaigrette
- Gratin dauphinois, quick-fried seasonal vegetables

Desserts to share, table service:

- Chocolate and red fruit framolat
- Crème brûlée with saffron
- Miniature strawberry tart
- Fresh fruit and basil verrine



- Mineral water
- Coffee and tea included, table service with sweet treat



From 40 people

- Service included: duration 2 hours
- White tablecloths and napkins
- Spaces available: Panoramic, Mistral Hall**, Karting**
- Child buffet (4 to 12 years)
- Guests must arrive at the same time
- Not suitable for track and competition days Ideal for a corporate group

* SUBJECT TO AVAILABILITY ** SUBJECT TO QUOTATION

COCKTAIL VIP LOUNGE

Cocktail VIP Lounge

Cold savoury items:

- 2 savoury items
- 3 savoury vegetarian items
- 1 vegetarian verrine

Hot savoury items:

- 2 hot finger food items
- 3 hot vegetarian items
- 1 hot dish box

>Example: duck parmentier or chicken blanquette with mushrooms risotto, etc.

Sweet items:

- A chocolate dessert
- An entremet
- A fruit dessert
- A shortbread or a tartlet

Mineral water, coffee and tea included

From 20 people

- Service included: duration 2 hours
- Spaces available: Spaces available: Lodge, Panoramic*, Mistral Hall*, Karting*, Blue room*, GP Burger*, Driving Centre*, Exteriors*

PLANCHA OPTION FROM APRIL TO SEPTEMBER

Plancha-grilled savoury items (replacing hot savoury items) :

- 4 meats
- 2 side dishes (1 carbohydrate and 1 vegetable)



* SUBJECT TO QUOTATION

RACE DAY MENU

Race Day Menu

MORNING

- **Upon arrival:** mini pastries
- **10.30 am:** 3 savoury bites

LUNCH

Cold savoury items:

- 2 savoury items
- 3 savoury vegetarian items
- 1 meat-free verrine

Hot savoury items:

- 2 hot finger food items
 - 3 hot vegetarian items
 - 1 hot dish box
- >Example: duck parmentier or chicken blanquette with mushrooms risotto, etc.*

Sweet items:

- A chocolate dessert
- An entremet
- A fruit dessert
- A shortbread or a tartlet

3.30 PM

4 sweet mignardises per person

OPEN BAR

Fruit juices / iced tea / sodas /
Still and sparkling mineral water
(water fountain) / coffee / tea

 **From 20 people**

- Service included: duration 8 hours
- Spaces available: Loges only

PLANCHA OPTION

FROM APRIL TO SEPTEMBER

Plancha-grilled savoury items

(replacing hot savoury items) :

- 4 meats
- 2 side dishes (1 carbohydrate and 1 vegetable)



BREAKS

Breaks

> BREAKFAST

DRINKS

- Coffee / Tea / Hot Chocolate / Milk
- Orange juice
- Still and sparkling mineral water (Water fountain in Loge)

SWEET BUFFET

- Miniature pastries & bread
- Pancake
- Selection of preserves / Honey / Butter
- Fruit basket
- Plain yoghurt and stewed fruit

SAVOURY BUFFET

- Grilled bacon
- Scrambled eggs
- Cooked chicken ham
- Sliced Emmental

- Between 6 am and 7.30 am
- Service included from 40 people:
- duration 1 hour 30 mins
- Spaces available: Panoramic, Loge



Coffee break

> MORNING COFFEE BREAK

- 2 hot drinks
- Orange juice
- 1 still and sparkling mineral water
- miniature pastries

No service / duration 3 hours

> AFTERNOON COFFEE BREAK

- 2 hot drinks
- 1 soft drink
- 1 still and sparkling mineral water
- 3 sweet items

No service / duration 3 hours



Barista Service

FOR A DURATION OF 8 HOURS

**The menu is created according
to the client's expectations.**

Service details:

- Espresso
- Cappuccino
- Latte
- Flat White
- Hot Chocolate
- Matcha latte

Milk options: whole milk, Alpro oat milk,
barista coconut milk



Breaks

> DRINKS PACK

- 2 hot drinks (coffee and tea)
- 1 still or sparkling mineral water
- 2 sodas or fruit juices

- Without service
- 1 delivery site only



> EXCELLENCE PACK

- **All day:** assortment of sweets and savoury snacks
- Drinks pack
- One 4L detox water dispenser for 30 guests
- **On arrival:** miniature pastries
- **10.30 am:** 3 savoury bites
- **3.30 pm:** snack 4 sweet items

-  **Minimum 20 people**
- Service included from 40 people
 - Duration: 8 hours
 - 1 delivery site only



> PREMIUM PACK

- Drinks pack
- **On arrival:** miniature pastries
- **10.30 am:** 3 savoury bites
- **3.30 pm:** snack with 4 sweet items

-  **Minimum 20 people**
- Duration: 8 hours
 - Without service
 - 1 delivery site only



Spaces available:
Lodges, Garages*, Mistral Hall*, Driving Centre*, Blue room*, Exteriors*
* SUBJECT TO QUOTATION

APÉRITIFS

Aperitifs

> SILVER APERITIF

- Provence wines Château Ste Marguerite (red, rosé, white), Ricard
- Still and sparkling mineral water, soft drink
- Crisps, savoury selection, olives
- **Duration: 1 hour**  **Minimum 20 people**
Service invoiced from 30 people



> GOLD APERITIF

- Provence wines Château Ste Marguerite (red, rosé, white), Ricard, Spritz, Beer
- Still and sparkling mineral water, soft drink
- Selection of filled navettes, cheese board, marinated olives, and savoury Provençal biscuits.
- **Duration: 1 hour**  **Minimum 20 people**
Service invoiced from 30 people



Spaces available: Lodges, Garages*, Mistral Hall*, Driving Centre*, Blue room*, Exteriors*

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Aperitifs

> CHAMPAGNEAPERITIF PASTRIES

One glass of MUMM Champagne or French Bloom** with 4 savoury pastries

- **Duration: 1 hour**
- **Service included from 20 people**  **Minimum 6 people**

> CHAMPAGNE & AMUSE-BOUCHE APERITIF

One glass of MUMM Champagne or French Bloom** and 4 sweet and/or savoury amuse-bouches

- **Duration: 1 hour**  **Minimum 20 people**



Spaces available: Lodges, Garages*, Mistral Hall*, Driving Centre*, Blue room*, Exteriors*

* SUBJECT TO QUOTATION
**FRENCH BLOOM: ALCOHOL-FREE SPARKLING WINE

WINES & CHAMPAGNES

Wines & Champagnes

> PROVENCE AOC WINES

Château Sainte marguerite
Le fantastique - red and white Le
Symphonie - rosé

> CHAMPAGNE MUMM

1 bottle for 6 people

> FRENCH BLOOM*

1 bottle for 6 people

SUPPLEMENT PROVENCE AOC WINES & BEER

Within an existing bar pack or a meal

• *Duration: 2 hours*

SUPPLEMENT CHAMPAGNE MUMM

Within an existing bar pack or a meal

• *Duration: 2 hours*



*FRENCH BLOOM: ALCOHOL-FREE SPARKLING WINE

General Terms and Conditions of Sale

CLOSING DATE FOR ORDERING SERVICES:

- Services chosen 15 days before the event
- Firm and binding orders: 72 hours before the event

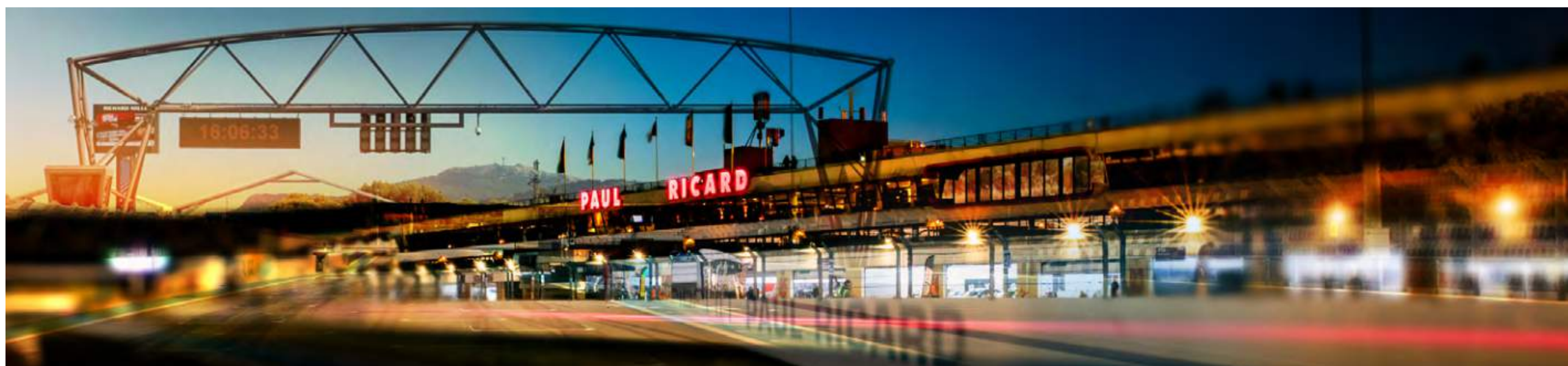
CANCELLATIONS:

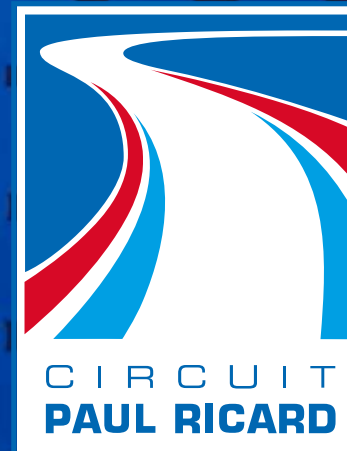
- 7 days before the event: payment of 50% of the total amount owed.
- 72 hours before the event: payment of the full amount of the service owed.

The Circuit Paul Ricard may not be held responsible for any incorrect orders or errors in the estimated number of guests during the day.

The menu examples are provided for information and may be modified based on season and availability. The final menus will be communicated closer to the event.

ALL OUR PRICES EXCLUDE VAT AND ALL THE PHOTOS ARE NON-CONTRACTUAL





www.circuitpaulricard.com