



CALIXIR

TRAITEUR



*Et si bien manger
avait un sens ?*



Bespoke catering for over 30 years

1990

Calixir Traiteur is founded

2007

Joins Les Traiteurs de France - the national network of premium caterers

2012

Essonne council environmental care award

2016

Calixir Traiteur secures ISO 20121 certification

2024

Calixir Traiteur acquires an electric vehicle

35

trusted collaborators

800 m²

prep-space facilities at Wissous

Chef-curated menus

Our elegant, creative cuisine takes cues from French gastronomic heritage to explore a vibrant, modern palette of flavours. Our recipes are crafted with art, using fresh, seasonal produce sourced through the shortest and most environmentally-sustainable supply chains possible.



What our Chefs say

« All our fruit-based creations are seasonality-driven. »

Rémi Tarayre PASTRY CHEF



Any special requirements?

Maybe some of your guests have special requirements? We are ready for any challenge you throw at us. Our chefs will devise bespoke creations—without compromising on taste and inventiveness—to accommodate any kind of diet choices: organic, vegan, gluten-free, lactose-free, and more.



What our Chefs say

« Our menus are increasingly plant-focused, to deliver on our CSR commitments and embrace 'free-from' diners. »

Sébastien Peyronny HEAD OF PRODUCTION



Service staff



Table setting



Flower arrangement



Venue decor

Lifecycle of a sustainable catering event



T
LES TRA
Organisateurs o
DE FRA

Deep commitment

The environment leads our code of practice, so we do everything we can to minimize our environmental impacts. CALIXIR Traiteur is all about conscious catering, so our environmentally-minded approach to events planning is simply the natural extension of what we do.



Did you know?

Since 2016, CALIXIR Traiteur has held **ISO 20121** certification—the international standard for sustainable event management.



Bespoke hospitality

CALIXIR Traiteur knows that excellence is in the details. Our team of experts create bespoke experiences, curated with care for food and service. For each event, they plan and stage a tailored design that takes in table setting and flower arrangement to scenography, all with impeccable service, all seamlessly organized.

+ 1500

private and professional events a year.

Up to 4200

guests have been served at a single event.



RESPONSIBLE SOURCING

Short supply chains, foregrounding regional produce, organic, seasonal ingredients, traceability, and more



PRODUCTION

Employee welfare, training and apprenticeships, diversity, equity and inclusion, carbon footprint reporting, and more



EVENT HOSPITALITY

Logistics engineering, materials selection (like fabrics, tableware and linens), customer satisfaction metrics



VALUE-CONSCIOUSNESS

Waste management and recycling, surplus food redistribution

Testimonials



📍 PALAIS DES CONGRÈS DE MONTROUGE

Top-quality service, friendly, relatable people, fresh produce, efficient...
You have a great team!

Michel G, INSTITUTIONAL CLIENT



📍 ÉCURIES DE CHANTILLY

The quality of event often lies in the details, and you thought of everything, which is what made it a unanimous success.

Nathalie N, INFRASTRUCTURE CONTRACTING



📍 PAVILLON DE BERCY

Thank you for patiently listening to us and running everything so well. We will be sure to turn to you for other upcoming events across Paris.

Frédéric M, TOURISM SECTOR

Conscious commitment to inclusion



Les Fourneaux

de Marthe et Matthieu

Partnership with a supported employment provider

We outsource part of our finger foods and canapés production to a supported employment provider in eastern Paris (Hauts-de-Seine) called ‘Les fourneaux de Marthe et Matthieu’. This partnership has been in place since 2016 and won us the Agefiph (French agency for supported employment) ‘Progress Activator’ award in 2021 for our efforts to help our supported employment provider reorganize its production and sales management processes.



Action against food waste



Partnership with SAVR

Our CSR policy at Calixir can always grow. Rather than throw food away, we prefer to give it away—which is why we teamed up with social and solidarity economy company SAVR to help minimize food waste on your events by redistributing surplus food to local non-profits.



CALIXIR

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Eat, love, share!

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