



MAYOR TRAITEUR
Food & Design



CATALOGUE

CONTACT US



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FOOD & ——— ———— DESIGN

“Let's create unique moments together”

For 15 years, Mayor Traiteur has been creating tailor-made culinary experiences in Geneva.

We create elegant, creative offerings tailored to the identity of each event. Our cuisine combines freshness, precision and a flair for presentation.

Aware of our role, we are actively committed to reducing food waste by carefully adjusting quantities and making the most of every product. Unconsumed meals are redistributed to the **Le Carré association**, extending our approach through local, concrete solidarity action.

Our Values :

- Creativity and expertise
- Fresh, local produce
- Personalised service
- Team spirit and commitment
- Environmental responsibility and solidarity



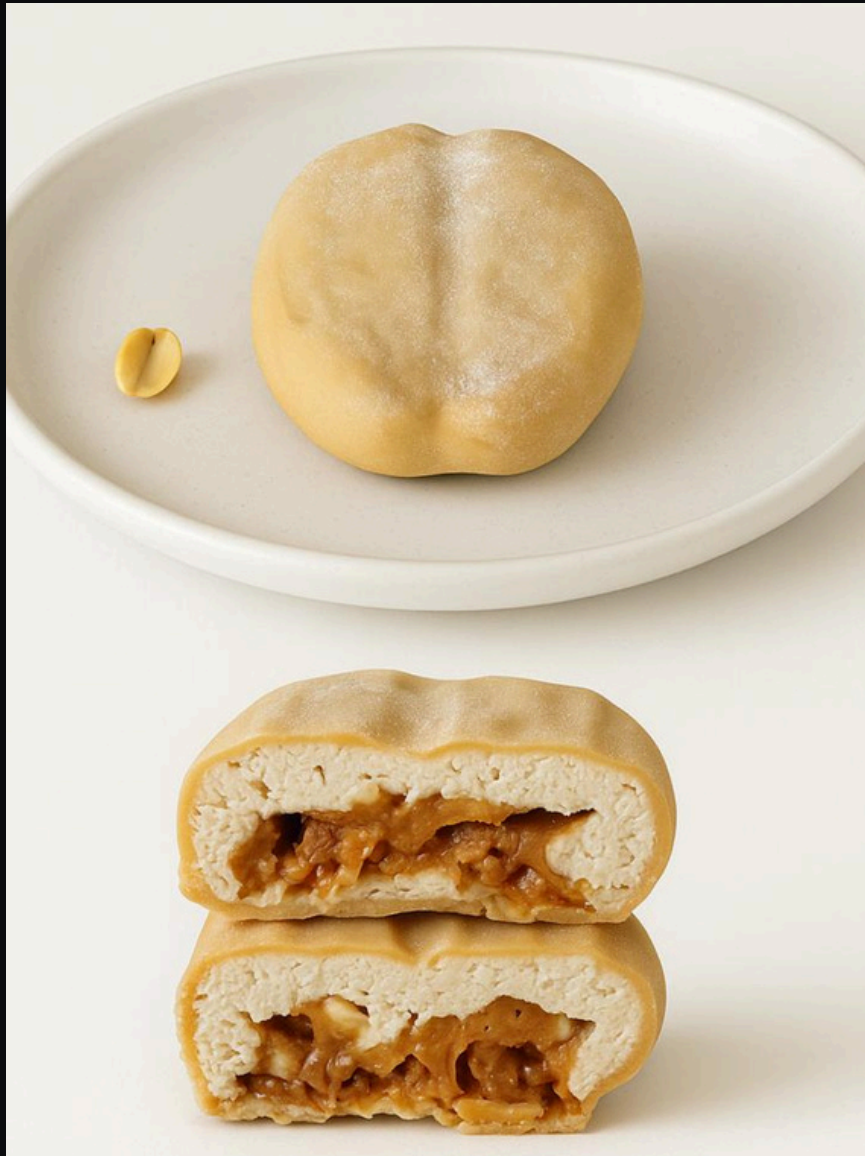


VISION

At Mayor Traiteur, each event is approached as a unique creation, designed to reflect your identity and the atmosphere you wish to convey.

We strive to go beyond simple catering by combining aesthetics, precision and emotion, giving meaning to every detail and creating an experience that reflects who you are.





CREATIVITY

Our approach is inspired by your project, enabling us to devise a culinary offering that reflects your style and the experience you wish to provide. We seek harmony between textures, colours and flavours to create balanced and elegant compositions.

By bringing together our chefs, production team and event coordinators, we bring to life refined creations designed to combine aesthetics, precision and emotion in every detail.



SIGNATURE

« *Imagining, Creating, Enhancing* »

Our expertise combines culinary creativity, event precision and a flair for presentation. We design experiences tailored to enhance your projects, from gastronomic creation to service.

EVENT

Creation of tailor-made experiences, with complete control over key moments and logistical challenges.



GASTRONOMY

Creative, elegant and contemporary cuisine, designed to offer precise flavours, fresh produce and refined compositions that enhance every occasion.



CULINARY SCENOGRAPHY

Designing refined and immersive visual displays to enhance the impact of your buffets and create culinary worlds that reflect your identity.





OUR SERVICES

- Breakfast & Coffee Break
- Brunch
- Meal trays
- Lunch Box
- Lunch
- Aperitif
- Cocktail
- Meal menu
- Menu
- Live Cooking
- Mixology



BREAKFAST & COFFEE BREAK

SWEETIES*

Fresh seasonal fruit salad 🌿🍌

Assortment of pastries

Mini Berlin ball 🌿

Mini cake

Mini fruits tartlet

Bircher muesli

Pancake



from 13.-

DRINKS*

Coffee & tea

Fruit juice

Mineral water

EQUIPMENT INCLUDED

Glasses, cups, saucers, spoons, coffee machine, kettle, cocktail napkins



**min. 9 pieces / person
from 42.-**

Additional options available on request

EQUIPMENT INCLUDED

Glasses, cups, saucers, spoons, coffee machine, kettle, cutlery, plates, cocktail napkins

BRUNCH

SWEETIES*

- Assorted mini pastries
- Mini cake
- Macaroons 🍪
- Fruits tartlet 🌿
- Bircher muesli
- Pancakes & maple syrup
- Fresh fruits salad 🍌 🌿

SALTED PIECES*

- Mini salmon and lemon bagel
 - Mini club sandwich, raw vegetables 🌿
 - Focaccia with grilled vegetables 🌿
 - Vegetable dips, 3 sauces 🍷 🌿
 - Assortment of cold meats* 🍷
 - Assortment of cheeses* 🍷 🌿
- *Bread included - gluten-free available on request**

HOT PIECES*

- Mini cheeseburger
- Assortment of quiches
- Vegetables Samosas 🌿
- Seasonal vegetable tartlet 🌿

BOISSONS*

- Coffee & tea
- Mineral water
- Fresh fruits juice
- Homemade iced tea
- Home-pressed fruit juice

MEAL TRAYS

Delivered hot

LAND MENU 35.-

Rocket salad, Parmesan cheese, artichoke barigoule, olives
 Chicken escalope with cream sauce, Spätzli pasta, fresh vegetables
 Chocolate mousse

SEA MENU 35.-

Mixed raw vegetable salad
 Salmon steak, chimichurri sauce, rice, fresh vegetables
 Tart of the day

AMERICAIN MENU 35.-

Coleslaw salad
 Smash burger, potatoes, barbecue sauce
 Deer meat doughnuts, caramel

VEGETARIAN  25.-




Poke Bowl: Rice, avocado, cucumber, tofu, tomato, mango, red onion pickles, pumpkin seeds.

Fresh seasonal fruit salad

ORDER DEADLINE: No later than 3 working days before your event



Minimum order: 8 trays of the same variety
2 varieties from 12 trays
Except for vegetarians.

-  Vegetarian
-  Gluten free
-  Lactose free

LUNCH BOX 36.-

3 MINI SANDWICHES + 1 POKE BOWL + 1 DESSERT + 1 DRINK

3 MINI SANDWICHES

Shuttle bread: Guacamole, chicken, salad

Seeded balloon bread: Falafel, hummus, bell pepper 

Bagel: Salmon cream with dill, salad

1 POKE BOWL

Rice, chickpeas, seasonal raw vegetables, grilled vegetables, pickles, soybeans, pumpkin seeds, seasonal fruit

1 TOPPING OF YOUR CHOICE

- Roast chicken
- Smoked salmon
- Avocado

1 DESSERT

Blueberry muffin

Fresh seasonal fruit salad

Chocolate mousse




1 DRINK

Still or sparkling mineral water 50cl

Soft drinks 33cl: Coca-Cola, Coca-Cola Zero, iced tea



Additional options on request

-  Vegetarian
-  Gluten free
-  Lactose free



Gluten-free bread available on request




Additional options available on request


LUNCH

from 4.- per piece



MINI SHUTTLES & BALLOONS*




- Tuna, salad, tomato, egg, olive
- Roast beef, salad, tartar sauce
- Chicken, bean sprouts, coriander
- Bündnerfleisch, Gruyère cheese, gherkin
- Lettuce, tomato, cucumber, carrots 
- Tomato, mozzarella, grilled aubergine, ham, basil

MINIS BAGELS*

- Guacamole, Tex-Mex chicken, tomato, onions
- Salmon, cream cheese, salad, chives
- Grilled aubergine, goat's cheese, tomato, rocket 
- Crab, mayonnaise, cucumber, spring onion, lemon
- Roast beef, pickled onions, salad, tomato

MINI CLUBS & PITAS*

- Chicken, curry, salad
- Ham, Gruyère cheese, salad, tomato
- Tuna, cream cheese, tomato, cucumber
- Tapenade, rocket, peppers in oil 
- Anchovy fillets, spring onions, egg, rocket
- Pita bread, falafel, hummus, roasted peppers 

-  Vegetarian
-  Gluten free
-  Lactose free



Gluten-free bread available on request

APERITIF

min 10 people

Min 6 pieces/pers from 17.-



MEAT

Assorted canapés

Assorted blinis

Mini chicken curry focaccia

Mini mortadella, tapenade, rocket and pesto focaccia 🍷

Mini roast chicken, bean sprout and Japanese sauce wrap 🍷

Mini beef, Parmesan, pesto, tartar sauce and rocket wrap

FISH

Assorted canapés

Assorted blinis

Mini focaccia with salmon, lemon cream and rocket

Kohlrabi, cucumber, smoked tuna, mango and mint 🍷 🍷

Mini wraps with grilled prawns, tomato and avocado

VEGETARIAN 🌱

Mini quiche

Mini pizza

Mini focaccia with tapenade, peppers and rocket 🍷

Verrine of crunchy vegetables 🍷 🍷

Mini wrap with grilled vegetables

Chioggia beetroot, cream cheese and pistachio 🍷

Vegetable dips or vegetable antipasti 🍷 🍷

Homemade savoury puff pastries

TO SHARE - 4 PEOPLE (12.- per person)

Platter of cold meats, mature cheeses, vegetable dips and mousses, bread included

🌱 Vegetarian

🍷 Gluten free

🍷 Lactose free

Additional options available on request

COCKTAIL COLD PIECES

minimum 15 people **from 39.-**
minimum 12 pieces/person (cold, hot and sweet)

MEAT

- Homemade foie gras macaroon 🍷
- Chicken and wakame verrine 🍷
- Artichoke barigoule verrine, matured duck breast 🍷
- Melon boat with cured ham or bresaola (in season) 🍷
- Beef tartare on parmesan shortbread 🍷
- Roast beef roll, herb cream cheese
- Mini sesame cone, beef tartare, parmesan, capers, rocket

FISH

- Sea bream ceviche with citrus fruits, creamy coconut milk 🍷
- Shrimp, ginger and Thai basil verrine 🍷
- Gravlax salmon, dill cream, lemon 🍷
- Mini sesame cone, avocado, salmon, samphire 🍷
- Salmon tartare, pomegranate, citrus fruits, grapes (in season) 🍷
- Sea bream tartare with lime and pomegranate 🍷
- Scallop carpaccio*, yuzu, smoked paprika 🍷
- Mini crab roll, Granny Smith apple, citrus fruit 🍷
- Wild bluefin tuna heart tataki style 🍷
- Wild bluefin tuna tartare with sesame, mango and samphire 🍷



VEGETARIAN 🌱

- Hummus tartine with colourful vegetables 🍷
- Avocado cappuccino with lemon mousseline 🍷
- Watermelon, melon, feta and basil gazpacho (in season) 🍷
- Melon and mint frappé (in season) 🍷
- Zucchini, ricotta and basil bites 🍷
- Aubergine caviar tartine, tomato tartare, oregano 🍷
- Mild goat's cheese toast, pine nuts, honey, tomato
- Quail egg bites, truffle emulsion 🍷
- Mini sesame cone, broccoli guacamole, roasted almonds 🍷
- Mini sesame cone, beetroot mousseline with mirin

- 🌱 Vegetarian
- 🍷 Gluten free
- 🍷 Lactose free

Additional options available on request

COCKTAIL HOT PIECES

from 39.- min 15 people

MEAT

Chicken Gyoza

Tex-Mex chicken skewers 🍷 🍴

Curry marinated chicken 🍷 🍴

Roasted duck breast, sage and thyme butter

Beef Teriyaki, sesame, chives 🍷 🍴

Lamb fillet, flaked almonds, dried apricots 🍷 🍴

Glazed chicken oyster 🍷 🍴

Beef medallion, rich gravy 🍷 🍴

Veal grenadine with morel mushrooms 🍴

FISH

Steamed ravioli with prawns, soy sauce 🍷 🍴

Salmon bites, sauce vierge 🍷 🍴

Fish tempura, grapefruit, ginger

Prawns in parsley sauce flambéed with Pastis 🍷 🍴

Crispy perch fillet, pomelo, fresh ginger 🍴

VEGATARIAN 🍃

Vegetable gyoza 🍷 🍴

Vegetable muffin

Vegetarian samosa 🍴

Mini vegetable tartlet

Mini rösti 🍷 🍴

Cream of pumpkin soup with chestnut pieces (in season) 🍷



🍃 Vegetarian

🍷 Gluten free

🍴 Lactose free


Additional options available on request

COCKTAIL STREET FOOD

from 39.- min 15 people

MINIS BURGERS & MINI HOT DOG

Mini hamburger

Mini vegetarian burger, vegetable patty, salad, tomato, onion 

Mini cheeseburger

Mini chicken burger, chicken, tomme cheese, onions, tomato, salad


Mini fish burger, breaded cod, salad, cheddar cheese, tartar sauce

Mini hot dog, pork sausage (chicken option available), crispy onions


Korean hot dog, cereal-crusted sausage, ketchup, mustard

Mayor's burger, ground beef, foie gras, sweet onions, rocket

MINIS BAOS


Grilled tofu bao, carrot, red cabbage, red onion pickles 

Caramelised pork bao and raw vegetables


Beef cheek bao with four spices and candied vegetables 

Chicken bao, curry and crunchy vegetables

MINIS TACOS

Guacamole tacos with roasted seasonal vegetables 

Beef tacos with red beans, onion, tomato, pepper and sweetcorn

Tex-Mex chicken tacos with avocado, tomato and lime 



FRUITS & FRESH TREATS

Fresh fruit skewer 🍷 🌱 🍷

Mini strudel

Mini cupcake

Mini lemon or chocolate cake

Mini tartlet with fresh seasonal fruit

Mini vanilla panna cotta with red fruit coulis 🍷

Mini coconut milk panna cotta with fruit coulis 🍷 🍷

Chocolate-covered fruit lollipop 🍷 🌱 🍷

Lemon meringue tartlet

Mini sesame cone, fruit minestrone

Mini sesame cone, lemon cream, blueberry, Italian meringue

Mini clafoutis with fresh seasonal fruit

CHOCOLATES & SWEETS

Mini brownie

Mini chocolate cake

Assortment of macarons 🍷

Mini hazelnut financier, salted butter caramel

Mini red fruit tartlet, tonka bean, white chocolate

Mini tiramisu

Vanilla choux pastry

Chocolate mousse 🍷

Mini meringue, Gruyère double cream, red berries

Mini hazelnut cream tiramisu

Mini strawberry tiramisu (in season)

Mini pear tiramisu, hazelnut cream

Mini sesame cone, chocolate cream, praline

Pavé de Genève

COCKTAIL SWEETIES

starting from 39.- min. 15 people





COLD BUFFET


min. 15 people




VEGETARIANS & SALADS - starting from 6.- per person



Mixed salad

Italian-style grilled vegetables, mesclun salad  

Trilogy of heirloom tomatoes*, mozzarella balls with basil 

Tzatziki 


Lebanese tabbouleh 

Vegetable ceviche, slivered almonds, coconut milk  

Butternut squash pie* cheddar

Cheese pie


Ricotta and spinach pie


Burrata, melon* tomato, basil oil, roasted hazelnuts 


Cheese and bread platter


*in season

MEAT - from 8.- per person

Charcuterie platters, bread included 



Vitello tonnato, capers 



Homemade pâté en croûte 

Roasted chicken tenderloins with fresh thyme 

Sliced beef fillet, tartar sauce 


FISH - starting from 15.- per person

Whole salmon, sauce vierge with citrus notes  

Marinated wild bluefin tuna tataki, coconut, sesame  

 Vegetarian

 Gluten free

 Lactose free

Additional options available on request

HOT BUFFET

min. 15 people



Additional options available on request

MEAT - starting from 11.- per person

- Veal sausage (Lactose free) (Gluten free)
- Veal blanquette (Gluten free)
- Osso bucco (Gluten free)
- Beef lasagne
- Beef chuck (Lactose free) (Gluten free)
- Chicken saltimbocca with sage butter (contains pork) (Gluten free)
- Pan-fried duck breast with Provençal herbs (Lactose free) (Gluten free)
- Confit lamb shoulder with rich gravy (Lactose free) (Gluten free)
- Beef sirloin cooked at low temperature (Lactose free) (Gluten free)

FISH - starting from 16.- per person

- Seafood blanquette, fish depending on availability (Gluten free)
- Salmon lasagne
- Sea bass fillet, leek fondue (Lactose free) (Gluten free)

VEGETARIAN - starting from 8.- per person

- Vegetable and chickpea curry (Lactose free) (Vegetarian) (Gluten free)
- Roasted cauliflower steak (Lactose free) (Vegetarian) (Gluten free)
- Risotto (Parmesan, asparagus, mushrooms, vegetables, etc.) (Gluten free)
- Cream of pumpkin soup with chestnut pieces (Vegetarian) (Gluten free)

SIDE DISHES - starting from 5.- per person

- Roasted seasonal vegetables (Lactose free) (Vegetarian) (Gluten free)
- Gratin dauphinois (Gluten free)
- Basmati rice (Lactose free) (Vegetarian) (Gluten free)
- Baby potatoes (Lactose free) (Vegetarian) (Gluten free)
- Cream of pumpkin soup with chestnut pieces (Vegetarian) (Gluten free)
- Potato fritters (Vegetarian)
- Spätzli

SWEET BUFFET

min 15 people



FRUIT & FRESHNESS - from 5.- per person

Sliced fruit 🥗 🌿 🍷

Thin apple tart

Strudel

Lemon tart

Tarte Tatin

Clafoutis with fresh seasonal fruit

Pear and dark chocolate verrine 🍷

Blueberry tart with double cream

CHOCOLATES & SWEET TREATS - from 5.- per person

Caramel custard 🍷

Moist chocolate cake

Île flottante with homemade custard sauce 🍷

Chocolate mousse 🍷

Limoncello baba with Bourbon vanilla mascarpone cream

Chocolate fountain and/or fondue, seasonal fruit and brioche

Additional options available on request

Vegan and gluten-free desserts available on request

🌿 Vegetarian

🍷 Gluten free

🥛 Lactose free

MENU

from 48.-

ENTREE

Spring/Summer

Melon gazpacho, focaccia, Bresaola crisps, crumbled feta cheese & fresh herbs.

Autumn/Winter

Cream of pumpkin soup with chestnut pieces

MAIN COURSE

Fillet of sea bream, braised vegetables,
basmati rice, basil espuma

or

Roasted free-range chicken breast, rich gravy, mashed potatoes (or gratin), seasonal vegetables

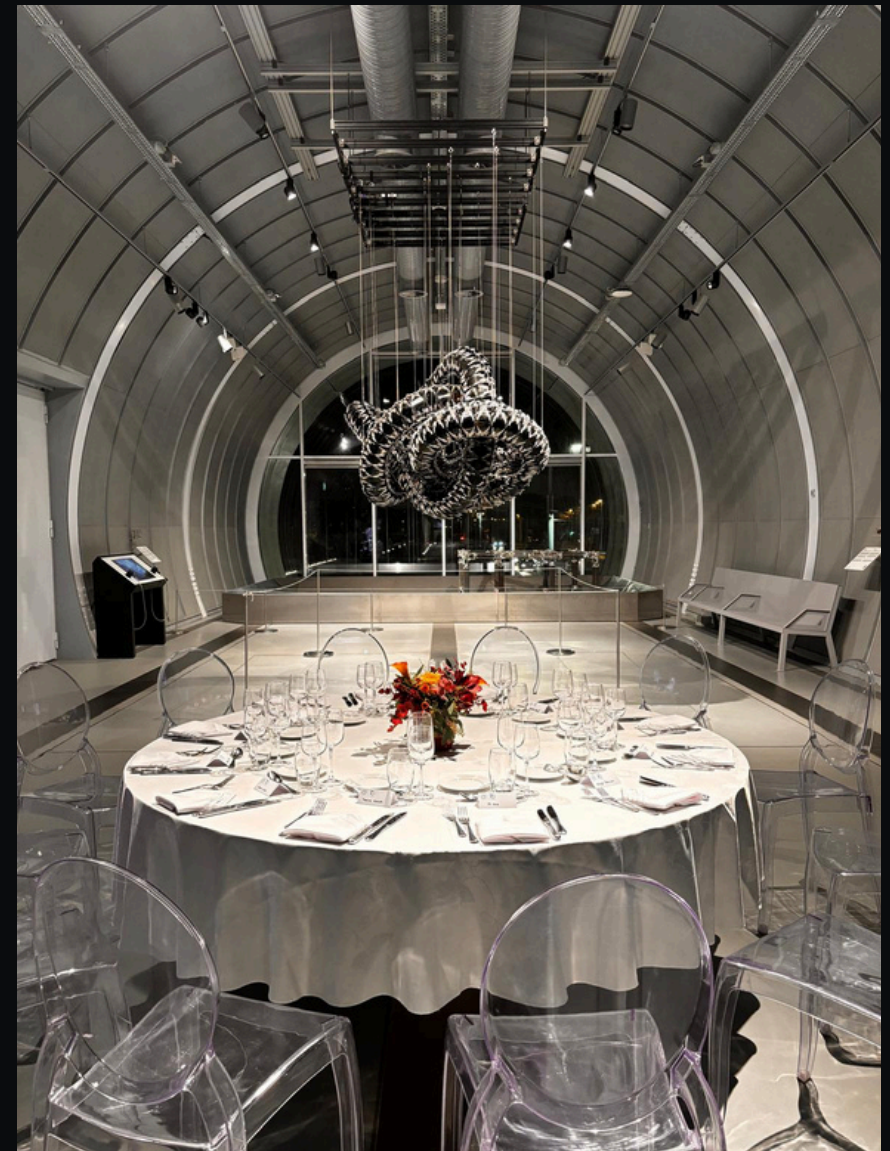
Vegan option

Roasted sweet potato, plant-based cheese, honey, pistachio pieces

DESSERT

Chocolate dessert

Additional options on request





from 52.-

STARTER

Spring/summer

Delights of Italy: Burrata, fresh tomatoes, focaccia and basil

or

Autumn/Winter

Perfect egg, red wine cream sauce, Bordeaux sauce

MAIN COURSE

Sea bass fillet, leek fondue, Venere rice with fresh herbs, citrus fruits, aniseed siphon

or

Confit beef cheek, full-bodied gravy, gratin, glazed baby vegetables

Vegan option

Vegetable tempura, aubergine caviar, herb potatoes, braised sucrine lettuce

DESSERT

Bourbon vanilla panna cotta, red fruit coulis

from 58.-

STARTER

Homemade foie gras terrine, seasonal chutney (fig, onion, apple, etc.)
or

Carpaccio of raw and cooked beetroot, citrus fruits, guacamole, roasted hazelnuts

MAIN COURSE

Beef fillet, Maître d'Hôtel butter, potato millefeuille, roasted seasonal vegetables
or

Skreï fillet, lobster bisque emulsion, risotto, braised fennel

Vegan option

Roasted cauliflower steak, vegetable garden, pecans

DESSERT

Limoncello Baba & Bourbon Vanilla
Mascarpone Cream



Additional options on request

LIVE COOKING

Request your personalised quote



FRESH & CREATIVE BARS - from 6.- per person

Gazpacho bar 🥗 🌱 🌾

Salad bar 🌱 🌾

Cone bar

Tartare bar 🥗 🌾

GOURMET & SIGNATURE BARS - from 9.- per person

Savoury waffle bar

Savoury pancake bar

Bar serving mature cheeses, homemade chutney, fresh fruit, dried fruit and a selection of sourdough bread

Lobster roll bar

CARVING & exclusive products - from 12.- per person

Salmon carving station (Gravlax or smoked) 🥗 🌾

Cured ham carving station 🥗 🌾

Homemade foie gras carving station 🌾

Oyster bar – 3 oysters per person (seasonal) 🥗 🌾

Caviar bar – price upon request

Additional options on request

LIVE COOKING

Request your personalised quote

CONFORT FOOD - from 12.- per person

Pasta bar (selection of 3 varieties)

Risotto station (Parmesan, mushroom, and seasonal variations) 🍷

Large-format paella 🍷 🍷

Traditional Swiss “moitié-moitié” cheese fondue

Raclette station with Swiss cheeses and accompaniments

STREET FOOD - from 11.- per person

Hot dog bar

Taco bar

Burger bar

Bao bun bar

SIGNATURE COOKING & CARVING STATIONS – price upon request

Barbecue, plancha & skewer grilling 🍷 🍷

Beef chuck carving station 🍷 🍷

Slow-roasted lamb shoulder carving station 🍷 🍷

Brasero-style open fire cooking



Additional options on request

- 🌿 Vegetarian
- 🍷 Gluten free
- 🍷 Lactose free

LIVE COOKING

Request your personalised quote



FRESH & FRUITY STATIONS – from 6.- per person

- Candy bar 🗑️ 🍷
- Fresh & chilled fruit bar 🌿 🍷
- Fruit mousse cone station
- Smoothie bar 🗑️ 🌿 🍷

ICE CREAM & GOURMET STATIONS - price on request

- Artisanal ice cream bar 🍷
- Chocolate fountain / chocolate fondue station
- Crêpe station / Waffle station
- Popcorn bar
- Cotton candy station 🍷 🌿 🗑️

SIGNATURE SWEET LIVE EXPERIENCES – price upon request

- Ice roll station (freshly rolled ice cream prepared live) 🍷
- Chamoy experience (Mexican fruit sauce with a subtle spicy twist) 🗑️ 🌿 🍷

Additional options on request

- 🌿 Vegetarian
- 🍷 Gluten free
- 🗑️ Lactose free

MIXOLOGY

From 20 guests

Offer your guests an exceptional cocktail experience, brought to life by the expertise of professional mixologists.

Signature creations, crafted with precision, where refined technique meets carefully selected ingredients and perfectly balanced flavors.

From reimagined classics to contemporary creations, each cocktail enhances the moment and leaves a lasting impression, adding both elegance and conviviality to your event.



[Request your personalised quote](#)



LOGISTICS

DELIVERY – CANTON OF GENEVA

Meal trays – delivery only	25.-
Meal trays – delivery & pickup service	50.-
Delivery & equipment pickup	80.-
Delivery, furniture setup & pickup	120.-
Delivery, on-site setup & collection	160.-

Other cantons upon request

STAFF

DAYTIME HOURS – 6:00 AM to 11:00 PM

Maitre d'hôtel et Chef de Cuisine	55.-
Service staff & kitchen team	49.-

NIGHT HOURS (11:00 PM – 6:00 AM)

Weekends & public holidays

Maitre d'hôtel & Chef de Cuisine	59.-
Service staff & kitchen team	51.-

Additional staff upon request (host/hostess, security, etc.)

DECORATIONS tailored to your theme and preferences on request

ENTERTAINMENT (DJs, mentalists, performers, dancers, etc.) on request





MATERIAL

EQUIPMENT PACKAGE - price per person

APERITIF 5.-

Glassware, cocktail napkins, bar equipment and service equipment

COCKTAIL 8.-

Glassware, napkins, sides plates, cutlery, barware, kitchen and service equipment

CATERING MENU 12.-

Complete glassware selection, plate settings, three sets of cutlery, barware, and kitchen & service equipment

FURNITURE

High cocktail tables (standing tables) 20.-

Rectangular tables (150 × 80 cm) 20.-

Round tables (8 guests) 30.-

Round tables (10 guests) 35.-

Other furniture available upon request

TABLE LINENS

Round tablecloths in white or black 30.-

Rectangular tablecloths in white or black 20.-

Stretch covers for high cocktail tables in white or black 20.-

Stretch chair covers 8.-

Fabric table napkins in white or black 3.-

Other sizes or colors available upon request

TERMS & CONDITIONS



MAYOR TRAITEUR sarl

UNDERTAKES TO : Return the premises and any equipment provided in the condition in which they were found upon our arrival.

- Confirm acceptance or refusal of your event request within 72 hours.

GUARANTEES:

- High-quality, freshly prepared homemade cuisine
- Meat products sourced primarily from Switzerland

(Other origins available upon request)

- Bread sourced from Switzerland

MATERIAL : Any equipment made available by Mayor Traiteur that is lost or damaged will be invoiced at its purchase value.

ACCESS : Suitable access close to the event location must be provided for the unloading of goods.

QUOTATION

EVENT CONFIRMATION : The event must be confirmed no later than 3 weeks prior to the event date by returning a duly signed copy of our offer. Failing this, the date may be allocated to another event.

MODIFICATION : Any modifications must be communicated no later than 1 week prior to the event date; otherwise, the latest confirmed quotation will be retained for invoicing purposes.

CANCELLATION : Following signature, the event may be cancelled without charge up to 1 month prior to the scheduled date.

- Beyond this period, 50% of the total invoiced amount will be retained for cancellations occurring between 15 and 6 days prior to the scheduled event date.
- 100% of the total amount will be charged for cancellations made less than 5 days prior to the event date.

DEGUSTATION : Applicable exclusively to weddings and events exceeding 120 guests.

- By appointment, a tasting for two people is held at our premises on weekdays (Tuesday to Friday), from 12:00 PM.
- This will be invoiced should the event not proceed.

TERMS & CONDITIONS



PAYMENT TERMS

- A deposit of 50% of the total quoted amount shall be required upon confirmation of the order.
- The remaining balance shall be payable within 10 days net from receipt of the final invoice.
- Beyond this period, a late payment penalty of 5% shall be applied to the total outstanding amount.
- In the case of an overseas billing address, full payment must be received no later than 8 days prior to the event; failing which, Mayor Traiteur Sàrl shall be released from any contractual obligation.

VAT: All prices stated in this catalogue are exclusive of VAT.
2.6% VAT applies to food and non-alcoholic beverages (delivery without service staff)
8.1% VAT applies to transport, equipment and alcoholic beverages
8.1% VAT applies to the total invoice where service staff is provided

FINAL PROVISIONS

- The Client undertakes to maintain strict confidentiality regarding all offers and culinary productions of MAYOR TRAITEUR Sàrl.
- The place of jurisdiction is the Canton of Geneva.
- MAYOR TRAITEUR Sàrl reserves the right to amend its sales offer at any time, subject to a notice period of 10 working days.
- The sale of alcohol to minors is strictly prohibited:
“Under 16 prohibited” (fermented beverages) / “Under 18 prohibited” (spirits/distilled beverages).

