



LYON
FOR
EVENTS

UIA Round Table Europe 2018

Tips for Food and Beverage at your events from the French Capital of Gastronomy

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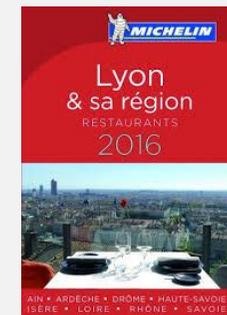
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LYON, an exceptional city



LYON – The World Capital of Gastronomy

- > Among the best places in the world to wine and dine
- > First city with a dedicated Michelin guide
- > 15 starred chefs in the Greater Lyon area (Michelin guide 2015) including the “legendary” Paul Bocuse
- > Over 1000 restaurants and “bouchons” (typical regional Lyon cuisine)
- > Bocuse d’Or : the prestigious gastronomy award ceremony



The F&B Team of the Convention Centre



What we do?

- > **Propose** a wide choice of options and menus
- > **Guide** your choice according to your specific needs
- > **Answer** all your questions and assist you step by step
- > **Organise** food tastings prior to your event to reassure you on your choice
- > **Deliver** a professional service paying particular attention to every detail – from the napkin to food waste management

AND MOST OF ALL...

...GIVE YOU PLENTY OF TIPS!!!

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Tip 1: Food impacts your event image!

The catering at your event is crucial because it is so **closely linked to the image of your event.**

Your participants may forget the layout of the room, the colour of the carpet, and even a technical bug, but **if the catering is bad they will go home feeling deceived.**

Working with an in-house catering department gives you the opportunity to prepare your event and **have everything ready well in advance.**



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Tip 2: Plan your specific options

Are there **vegetarians** or **vegans**?

What about a **gluten-free** option?

How many courses are enough?

A **local menu** or something more **specific**?

The catering department is able to answer all your questions and to work with you **step by step**.



The F&B Team of the Convention Centre



Tip 3: Be green or... BE GREEN!

What happens **after the event**?

How to know if my Convention Centre is involved in **sustainable development**?

What about **food waste management**?

What are the rules regarding the **garbage generated by the event**?

Discover the **latest regulations** by asking the right questions.

LYON FOR EVENTS

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