



Luxury Self-Catered

FOOD & DRINK DELIVERY SERVICE



We take the stress out of catering with our Luxury Self-Catered delivery service. We offer a range of hampers, drinks packages and menu plans to cover all your catering requirements. Simply select what you would like during your stay and enjoy fresh products delivered to your door each day. We even include helpful recipe cards and tips for getting the most out of your supplies. It makes a holiday the break it should be.

You ski. We deliver.

A note on appetites...

All of our delivery options are scaled to be suitable for groups of 3 to 5 people. They're perfect for four. Sumptuous for three. And can stretch to five. Simply order the quantity of packs that cover your group size and appetite!

Full Catering Pack

For ultimate convenience choose our full catering pack. This includes supplies for breakfast, afternoon tea and four dinners during your stay meaning all you have to worry about is enjoying time on the slopes and relaxing in your luxury property. It also includes a range of beers and wines so you're fully set for the week. The full catering pack also offers excellent value, saving you over €100 compared to the individual pricing.

A Full Catering Pack for 3 to 5 guests includes:

- 2 x breakfast hampers, one on arrival and a top up halfway through your stay
- 7 x croissant and bread deliveries, one each morning during your stay
- 6 x afternoon tea deliveries, delivered alongside your bread delivery during your stay
- 4 x evening meal boxes, one on arrival and then every other night through your stay
- 2 x wine boxes, one on arrival and a top up halfway through your stay
- 2 x beer boxes, one on arrival and a top up halfway through your stay

Total price per pack: ~~€1,062~~ €950



Bespoke Selections

BREAKFAST HAMPERS

Our breakfast hamper has all the breakfast essentials, including cereals, fresh fruit, bacon, eggs, juices, milk, yoghurts, butter and preserves, as well as tea and coffee.

If you are staying for a week we would recommend ordering two breakfast hampers. In this case your first hamper will be delivered and unpacked ahead of your arrival, so everything is there ready for your first morning. A top-up hamper will then be delivered halfway through your stay.

€84 + €10 service charge (priced per hamper)

Note: A single hamper typically lasts for 3-4 days.



Breakfast Hamper Contents

Each hamper contains the following products giving you a choice of breakfast options each day.

Product	Quantity
Granola Cereal	2 x 500g
Sliced Bread	Loaf
Bacon	2 x 10 slice packs
Eggs	12
Blueberries	2 x 125g
Apples	6
Bananas	6
Cherry Tomatoes	200g
Butter	250g
Honey	250g
Raspberry Jam	370g
Coffee (pods or beans depending on your property)	20 pods / 500g
Tea Bags	25 bags
Milk (semi-skimmed)	3 x 1L
Yoghurt	12 pots
Orange Juice	2 x 2L

Please note that precise pack sizes or quantities may vary due to supply availability.

DAILY BAKERY DELIVERY

You can add a daily delivery of fresh bread, croissants and even treats for afternoon tea from one of our partner boulangeries. Our team will collect these directly from the bakery and deliver them each day before 8am.

Bread & Pastries

2 x croissants

1 x pain au chocolat

1 x pain aux raisins

1 x fresh baguette

€10

(other pastry combinations are available on request)

Afternoon Treats

4 x individual cakes

€18

A single service charge of €10 applies to daily bakery deliveries (priced per day).



Dinner

To make the evening meal as simple as possible, we're offering a selection of recipe boxes that make creating restaurant-quality meals in your chalet easy.

Each menu includes a simple set of instructions, our own pre-prepared flavour pots and fresh ingredients to prepare your meal. This is all delivered in one box so everything is where you need it - the recipes are simple to follow and only basic preparation is needed so most can be cooked in as little as 30 minutes. You can also choose from a range of delicious desserts.

If you're staying for a week, we would recommend that you choose four meals from our range of menus - the first of these will be in your property for your arrival, with the others delivered on alternate days to follow. This means you can mix eating in and eating out throughout your stay.

€60 + €10 service charge (priced per box)

Note: Single recipe box for one evening meal inc. main and dessert



gluten free option available



vegan



dairy free



vegetarian

Chicken Tagine

Tagine, which gets its name from the earthenware pot it is cooked in, is traditionally cooked low and slow over an open fire. This quick & easy version captures the warming traditional North African flavours of dried fruits, preserved lemons and classic flavours of cinnamon, cloves, coriander and nutmeg.

GF use rice instead of couscous

DF

kcal 650 per serving



medium



Chicken & Sweetcorn Chowder

A heart-warming dish that you can typically find on the ski slopes in the United States. Here the flavours of the South West are combined with the classic White Chilli ingredients and served with an array of colourful toppings. Add crunch by dipping tortilla chips into the chowder or go for some crusty bread instead.

kcal

720 per serving



mild



Chicken Makhani

With roots in Punjab in Northern India, rumour has it that the famous Moti Mahal restaurant in Delhi designed this delicious curry. Also known as butter chicken, this dish is traditionally made by cooking the chicken in a hot oven (or tandoor) and then simmering it in the curry sauce which is then garnished with fenugreek leaves.



750 per serving



mild



Creamy Honey & Mustard Pork

This honey mustard pork is a heart-warming one-pot, taking inspiration from the classic Chicken Supreme dish. This version is simple comfort food at its best, using sauteed mushrooms, mustard and a touch of honey and served with a flavourful garlic and herb buttery mash.



870 per serving



none



Beef Stroganoff

Featured first in a 19th century Russian cookbook, Beef Stroganoff is now a classic dish that comes in many different variations. Sautéed beef, mushrooms, and cream are integral to the dish. It's often served with rice but here we are serving it with creamy mashed potatoes. The hot smoked paprika gives this dish a little kick, turning it into a delicious, hearty meal.



700 per serving



mild



Cajun Beef Meatballs

This Louisiana style hot-pot is a heart-warming dish that's super easy and packed with the flavours of southern Cajun cooking. You can ramp up the heat with the hot sauce which takes this dish to another level of enjoyment.



650 per serving



medium



Beef Rendang

Beef Rendang topped the 'World's 50 Best Foods' list in 2011. Traditionally it is a rich, slightly dry curry dish prepared by Indonesians and Malaysians for weddings and other special occasions which is usually slow cooked. This quick version still brings you the classic aromatic ingredients of a Rendang with flavours of cardamom, turmeric, chilli and coconut.



700 per serving



medium



Sausage & Fennel Pasta

An Italian-inspired twist on the classic pasta bake, we've added a little sophistication to this mid-week staple by tossing in some spinach and creamy mozzarella. An aromatic blend of fennel seed, lemon zest, herbs, red onion and smoked sea salt makes for a simple but stylish one-pot dish.

kcal

695 per serving



mild



Bacon, Cherry Tomato & Spinach Gnocchi

These potato dumplings make a wonderful comfort food that pair well with the saltiness that comes from the crispy pancetta. The notched surface creates the perfect texture to hold onto the garlic and herb cream sauce and we suggest finishing the dish with a squeeze of fresh lemon to give it an extra zing!

kcal

895 per serving



none



Moroccan Vegetable Tagine

Tagine, which gets its name from the famous earthenware pot it is cooked in, is traditionally cooked low and slow over an open fire. This quick & easy vegetarian version captures the warming traditional North African flavours of dried fruits, preserved lemons and classic flavours of cinnamon, cloves, coriander and nutmeg.



use rice instead of couscous



650 per serving



medium



Aubergine Parmigiana

Originating from the south of Italy, this comforting dish of layered roasted aubergine, mozzarella and marinara-style sauce is finished with a crunchy parmesan crumb.



kcal

740 per serving



mild



Jambalaya

Jambalaya is a Louisiana-born dish that has its origins in West and Central African cuisine, and as such is based on the 'trinity' of onion, bell pepper and celery. Usually made with meat and seafood, this vegetarian version is based on the Creole style jambalaya and is packed with all the flavours of Deep South cooking.



550 per serving



mild



Mushroom & Pea Risotto

Risotto, one of the most common ways of cooking rice in Italy, is believed to have originated around Lombardy and originally used saffron as a flavouring. In this vegetarian version caramelised roasted mushrooms folded through the risotto bring texture and a gentle earthiness to the plate, and the mushroom rub adds a great depth of flavour.



675 per serving



none



Shakshouka

This is a popular North-African/Middle Eastern dish where eggs are baked in a spicy sauce with tomatoes, peppers and onions and served with a slice of bread to mop up the tasty sauce. Shakshouka originated in North Africa in the mid-16th century and North African Jewish immigrants brought the dish to Israel in the mid twentieth century.



440 per serving



mild



Red Lentil & Squash Curry

Based on the traditional Indian Dhal, this is a delicious way of getting some goodness in with nutritious lentils, butternut squash and courgette. The drizzle of cooling yoghurt and splash of lime juice really make the dish come alive.



710 per serving



mild



Moqueca de Peixe (Brazilian Fish Stew)

This colorful and tropical fish stew is typical of Bahia and is hugely popular amongst those that live by the coast. While the key ingredient is the fish, the spice mix brings a warm, spicy and sweet flavour to the coconut milk while the aromatic garnish completes the dish by providing a lovely texture with desiccated coconut and dried red chilli.



620 per serving



medium



Desserts

Black Forest Gâteau

Black Forest Gâteau, also called Black Forest cake, is a German chocolate and cream cake with a rich cherry filling, consisting of several layers of chocolate sponge cake sandwiched with whipped cream and cherries. It is decorated with chocolate shavings.

Allergens: gluten, lactose, egg, soy



Myrtille Tart

A classic Alpine dessert made with bilberries (myrtilles) and an apple puree base, encased in a rich pastry crust. Served with vanilla ice cream.

Allergens: gluten, egg



French Apple Tart

Shortcrust pastry base topped with cream, topped with baked apple and covered with a caramel topping. Served with vanilla ice cream.

Allergens: gluten, lactose, egg



Moelleux Chocolat

A rich chocolate cake with a soft centre, similar to a chocolate fondant. Served with vanilla ice cream.

Allergens: gluten, lactose, egg



Moelleux Pear & Caramel

A soft cake made with pear quarters and topped with caramel.
Served with vanilla ice cream.

Allergens: gluten, lactose, egg



Gâteau Basque

Gâteau Basque, consisting of layers of sweet pastry filled with almond flavoured pastry cream, is a traditional dessert from the Southern Basque region of Spain. Served with vanilla ice cream.

Allergens: gluten, lactose, egg, almond



Tiramisu

A coffee-flavoured Italian dessert, made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone and flavoured with cocoa.

Allergens: gluten, lactose





CRU CLASSÉ DE GRAND

1999



CHATEAU
HAUT LAFFITE

COGNAC-LEOGNAN

MARQUE DÉPOSÉE - PROPRIÉTAIRE
GRAND CRU CLASSÉ

BOULEVARD DE LA RÉPUBLIQUE
33120 MARGAUX FRANCE

BOULLEILLE AU CHATEAU
AU MARGAUX
GRAND VIN



1997
GRAND CRU CLASSÉ

MARGAUX
DÉSIGNATION MARGAUX CONTRÔLÉE
MARGAUX PROPRIÉTAIRE À MARGAUX

Drinks

We offer a range of drinks boxes to ensure your property is fully stocked. We take great pride in sourcing our drinks, often visiting vineyards across France, and we also work with a local brewery, Ibex, to supply a delicious range of artisan beers. All of our drinks are supplied in mixed boxes, meaning you get to enjoy a variety during your stay.

Wine mixed box (6 bottles)

6 x whites, or

6 x reds, or

2 x whites, 2 x reds, 1 x rosé and 1 x sparkling

€105 + €10 service charge (priced per box)

		White	Red	Mixed
Sparkling	Jacquinet-Dumez Dialogie NV			1
White	Puerta Santa Albariño	2		1
White	Domaine Paul Thomas 'Les Comtesses'	2		
White	Christophe Patrice Petit Chablis	2		1
Red	Guiton Bourgogne Côte D'Or		1	
Red	Château Cissac Haut Medoc		2	1
Red	Domaine Fourmone Le Poète Vacqueyras		2	1
Red	Produttori Barbaresco Nebbiolo Langhe		1	
Rosé	Tour St Honoré			1

Full descriptions of our wines are on the following pages.

Jacquinet-Dumez Dialogie NV - Champagne

A delightful blanc de noirs champagne with a lively effervescence and acidity. Soft and inviting, this is a very easy-drinking champagne with aromas of citrus fruits, yellow fruits and quince paste. An opulent wine, with a raspberry fragrance underlining its delicacy.

Puerta Santa Albariño - Galicia, Spain

A fresh wine that combines minerality and freshness with a pleasant roundness and notes of apple, pear, citrus fruits on a saline finish. Playful and whimsical, incredibly fruit forward for an 'old world wine', very relaxed.

Domaine Paul Thomas 'Les Comtesses' - Sancerre

With vibrant aromas of gooseberries, grass and minerals, this is a rich tasting wine with ripe fruit, a lively citrusy finish and complex mineral characters. This wine pairs well with fish, seafood (such as scallops) and, of course, classic Loire Valley goats' cheese.

Christophe Patrice Petit Chablis - Burgundy

Very expressive Petit Chablis, with floral notes, plenty of fruit and minerality. The 30-year-old Chardonnay vines are planted on Portlandian soils above the Grands Crus. Superb liveliness and freshness with pleasant saline notes to finish.

Guiton Bourgogne Côte D'Or - Burgundy

Typifies Burgundy Pinot Noir perfectly. Sophisticated red fruit flavour with smooth tannins and a leathery undertone. A lively and well structured red. The supple, round tannins and fruit are well balanced. Plenty of volume and body.

Château Cissac Haut Medoc - Bordeaux

A classic Medoc wine, combining the strength of the Medoc and the aromatic elegance of great Bordeaux wines. Plenty of juicy, chunky blackcurrant fruit, firm tannins and fine length. Cissac's new style has good balance, and is no longer overwhelmed by the tannin levels of pre-2000 vintages.

Domaine Fourmone Le Poète Vacqueyras - Rhône

Everything that you could hope for from a big-name Rhône wine - rich, powerful, dominated by dark fruit flavours and backed up by some southern spice. This subtle, elegant and fine wine is the result of a rigorous blending. The 30 year-old grapevines of Grenache and Syrah give it a personality of its own.

Produttori Barbaresco Nebbiolo Langhe - Piémonté, Italy

Overflowing with intense red fruit on the nose and palate, this medium-bodied Nebbiolo beauty also has hints of white pepper and aniseed. This is complimented and supported by both an elegant and decisive tannic structure and an inviting and excellently drinkable acidity.

Tour St Honoré - Côtes de Provence

The nose presents a salty bouquet with traces of smoke which develops into hints of almonds, fresh strawberries, mandarins and citrus. At first the palate is rich because of the Grenache which melts into flavours of white fruits and marshmallows. This is followed by a long, fresh and citrusy finish.

IBEX BREWERY

Ibex were founded in 2016 and have grown steadily since. Unlike many 'brewers' who simply label and repackage mass supplied craft beer, Ibex are the real deal. They produce all of their beers in a small brewery right here in Morzine. They do this end to end, processing the raw ingredients and using their own recipes. They even have their own packaging line so in many cases the beer will have traveled just a few kilometres from finishing to your table.

We're proud to work with Ibex and showcase a range of their beers for you to enjoy during your stay.

Beer mixed box (18 bottles)

6 x Cabin Fever IPA

6 x Salut Kiki Blonde

6 x Mont'z Lager

€48 + €10 service charge (priced per box)



MICROBRASSERIE

IBEX

CABIN FEVER

IPA. 5%

BIÈRE ARTISANALE. BREWED IN THE ALPS.

Grocery Shopping

If you would like to supplement our standard delivery options with a bespoke list of your own, we also offer a grocery shopping service. We will provide a standardised selection list of typical products to try and make ordering simple. Please note that this service is only offered ahead of check-in and is not available during your stay.

Small shop

Up to €100 in value

Billed at cost + €35 service charge

Medium shop

Between €100 and €175 in value

Billed at cost + €45 service charge

Large shop

Over €175 in value

Billed at cost + €55 service charge

Note: Shopping service is based on a single visit to a single supplier, i.e. Carrefour.

Notes

Service charges are individual charges per item ordered and are not reduced for multiple orders or combinations. This is because the service charge factors in the time taken to purchase, prepare and pack and deliver your products, and thus the charge is proportional to the amount that you order.

The quantities in each box are based on average portions - so if everyone in your group has a large appetite you may want to scale up!

Where certain ingredients are not available, we will endeavour to find suitable alternatives. In the case that we are unable to find a suitable alternative we will make you aware such that you can choose a new menu option.

Vegetarian menu choices are available but we are currently not able to cater for any other specific dietary requirements or allergies.

Menu, hamper and drinks choices must be selected and paid for at least two weeks prior to arrival. Any cancellations will be subject to the same policies outlined in your Terms & Conditions.

Items delivered will be left inside by the front door of your accommodation. It is your responsibility to unpack and store goods accordingly.

Our team's safety is important to us, therefore please note that delivery times may vary in the event of extreme weather conditions.

Any questions?

Call **+44 (0)20 3588 6001** and we will help you plan your perfect luxury self-catered holiday.

**You ski.
We deliver.**

Luxury self-catered holidays from The Boutique Chalet Company