

SUMMER 2020

CATERED HOLIDAYS

LUXURY SUMMER HOLIDAYS

STAFFING & SERVICE

- Your team will typically include a Chalet Manager, professional Chef and one to two Hosts
- Daily housekeeping and hosting service throughout your stay
- Luxury bathroom products from Bamford

DINING

- The Breakfast Club is our signature menu to start the day offering a selection of hot dishes and delicious continental options - breakfast is served every day¹
- Luxury dining from your professional chef on 5 days - you can choose either lunch or dinner - which typically we would recommend includes:
 - Kaiseki - our exquisite 6-course Japanese fine dining restaurant experience
 - Three gourmet lunches/dinners - designed just for your group
 - One lunch/dinner chosen from our international Taste menu
- We can arrange delivery of pre-prepared meals on other nights should you not wish to dine out²
- Pre-arrival menu consultation to customise your dining experience
- When dining in the evening, children's early supper can be served on 5 evenings (if required)

BEVERAGE

- Crémant de Loire or Champagne served throughout the week on-demand
- Selection of at least 8 house wines available throughout your stay
- Gin Bar with various gins and speciality tonic
- Open spirits bar³
- Signature Cocktail List curated in-house
- Artisan beers

CONCIERGE

- Concierge service to help arrange your holiday itinerary including pre-booking of lift passes, airport transfers, instruction and other in-resort activities⁴
- Dedicated online booking area to simplify the management of your stay, making it easier to collect information from your whole group

1. a reduced menu is offered on the chef's day off. 2. at additional cost. 3. subject to a fair consumption policy. 4. services are booked on the client's behalf directly with the supplier - additional costs will apply. Our full Terms & Conditions and also those of our Suppliers also apply.