

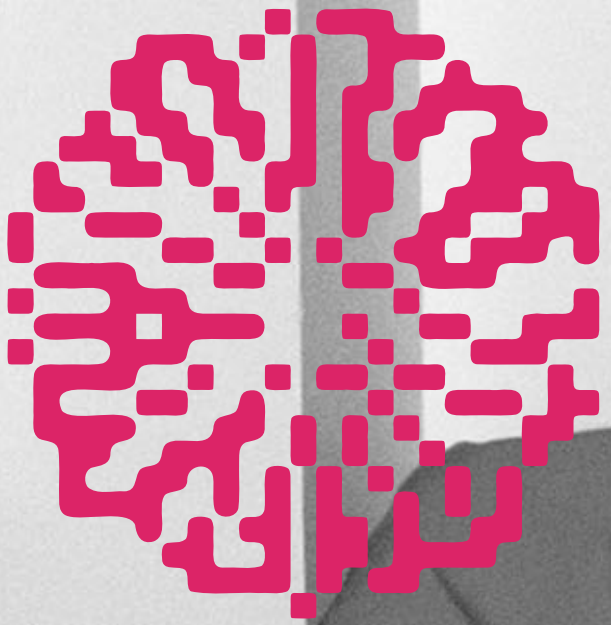
Grave Bon

Montreal-based caterer
and culinary services

gravebon.ca

[@grave_bon](https://www.instagram.com/grave_bon)

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(438) 221-7716



WHO WE ARE



Grave Bon is a Montreal-based caterer offering culinary services for both private and corporate events.

Our approach highlights a refined and contemporary cuisine designed to integrate seamlessly into each setting. We prioritize seasonal ingredients and thoughtfully composed dishes that elevate the overall experience of your events.

WHAT WE OFFER

- 05 In-home dining experience
- 06 Buffet platters
- 07 Hot buffet
- 08 Cocktail reception

- 10 Breakfast boxes
- 11 Lunch boxes

Services



In-home dining experience

FROM 95\$ PER PERSON

The offer

A private gastronomic experience, prepared and served on site by the chef. Each menu is fully tailored to your preferences, the number of courses, and the desired atmosphere. This service includes travel, setup, and a discreet, professional presence.

Extras

- + Food and wine pairings
- + Thematic styling and floral arrangements
- + Additional servings



Buffet platters

FROM 39\$ PER PERSON

The offer

A selection of shareable platters, ideal for meetings, corporate events, or private gatherings. Each platter is designed for approximately 10 people. Available options include sandwiches, salads, and desserts.

Extras

- + Platter delivery
- + Tableware renta
- + Custom visual elements



Hot buffet

FROM 48\$ PER PERSON

The offer

Three tiers of hot buffet service, designed for private and corporate events and tailored to the number of guests. Buffets include bites, salads, hot dishes, sides, and desserts, with menus subject to seasonal change. The service includes delivery and setup of all required equipment.

Extras

- + Service personnel **30\$/H/PERSON** **MINIMUM 4H**
- + Grazing tables (cheeses, cured meats, mezze)
- + Tableware & glassware rental
- + Design & styling



Cocktail reception

FROM 32\$ PER PERSON

The offer

Three levels of service adapted to all types of events, featuring a varied and evolving selection of gourmet bites served on site. Full handling of food and equipment transport, as well as setup.



Extras

- + Service personnel 30\$/H/PERSON MINIMUM 4H
- + Grazing tables (cheeses, cured meats, mezze)
- + Tableware & glassware rental
- + Design & styling

Gourmet boxes



Breakfast boxes

The offer

Balanced and elegant boxes, ideal for starting the day right. Each box includes a main item, a side (potatoes or fresh fruit), and a house-made yogurt with granola.

Options

Bistro package 23\$ / person (MIN 15)

– Choice of one signature *Bistro* main dish, served with a side and yogurt.

Signature package 26\$ / person (MIN 15) **POPULAR**

– Upgraded selection of *Bistro* and *Signature* main dishes, served with a side, yogurt, and a mini pastry.

Premium package 30\$ / person (MIN 20)

– Full access to the menu, including all sides, yogurt, a mini pastry, and a fruit platter.



Lunch boxes

The offer

Complete gourmet boxes designed for corporate and private events. Each box includes a main dish, a side, and a dessert.

Options

Bistro package 26\$ / person

– Choice of one main dish, served with a side and a dessert from the *Bistro* menu.

Signature package 32\$ / person **POPULAR**

– Expanded selection from both the *Bistro* and *Signature* menus, with upgraded sides and dessert options.

Executive package 42\$ / person

– Full access to the menu, including premium options and two desserts.



Team



FOUNDER & HEAD CHEF

Élisa Tshinkenke

Professional chef Élisa Tshinkenke approaches gastronomy as a tool for creating experiences. Each dish is designed around the moment and the people gathered.



DESIGNER & CREATIVE DIRECTOR

Marek Blais

Graphic designer Marek Blais develops the visual and graphic elements of the catering service, ensuring a cohesive identity tailored to each event.





See you soon!

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