



When the moment becomes a flavor

What if your wedding became a journey
of flavors and emotions?



Umami Chef Privé is the caterer that will transform your special day into an unforgettable gastronomic experience. Driven by genuine passion and an unrivaled attention to detail, our team of experienced chefs and servers works hand in hand with you to understand your desires, your tastes, and your story.

Together, we create a bespoke menu that reflects who you are—where every bite becomes an emotion.

Our Purpose

Our goal? To help you experience the wedding of your dreams—completely at ease, surrounded by your loved ones, in a magical yet relaxed atmosphere.



Throughout the entire planning of your wedding, we listen to you and work together to design every aspect of your reception—from the cocktail hour to the wedding dinner, all the way through to the brunch the following day.

Every detail is meticulously orchestrated to create an experience that is both exquisite and unforgettable.

Our Wedding Offerings



Our team works closely with you throughout your wedding planning journey.

Whether it's a welcome dinner, a buffet lunch, a cocktail reception, a wedding cocktail hour, a seated dinner, or a Sunday brunch, every detail is carefully considered to make your reception a truly unique moment.

1. First Contact

Once our availability has been confirmed, we gather all key information: the reception venue and its facilities, the types of meals desired, dietary requirements and intolerances, as well as your wishes and any specific requests.

2. Bespoke Quote

We present an initial menu concept, which is then carefully refined to reflect your needs and expectations. We also coordinate with the tableware rental company to ensure everything is perfectly aligned for your reception.

3. Menu Tasting

Upon request, we can travel to your residence to offer a tasting of selected dishes that will be served at your reception.

4. Confirmation

To confirm your booking, a 30% deposit of the total amount is required.

5. Tailored Planning

This is where our Head Waiter comes into play. From event scheduling and bar setup to the layout of the reception space, individual dietary requirements for each guest, and seating arrangements—every detail is carefully planned and documented to ensure a flawless reception.

6. The Grand Day

Our team arrives on site early, with the venue already visited or well known. We set up the reception with the utmost care. After the meal, all used areas are cleaned, and tableware is carefully packed away in its crates. Payment is made prior to the service or on the wedding day.

Our Creations

Cocktail Canapés – Tray Service

So-called “tray-passed” bites are cocktail appetizers prepared in our kitchen and arranged on trays, as their name suggests. Our servers circulate among your guests to serve them and provide detailed explanations of the composition of each bite.

Assorted Maki Rolls (VG Option)

Salt-dried and smoked line-caught mackerel from the Capbreton fish market, nectarine and glazed carrot. Avocado, coconut, lime and coriander cream.

Locally Caught Tuna

Capbreton fish market tuna, lightly seared, served on a rich langoustine bisque. Preserved lemon gel, polenta crisps with capers.

Beetroot Delight (VG)

Hasselback-style beetroot, roasted with rosemary and olive oil, served on a hazelnut cracker. Smoked fresh goat's cheese.

Turnip, Apricot & Miso (VG)

Lacto-fermented turnip braised in beer and honey, served with apricot, miso and mustard cream, with polenta crisps and capers.

Macarons & foie gras

Southwest Foie Gras with Macarons, accompanied by cider jelly

Bouchée d'aubergine à la parmesane (VG)

Mini Eggplant Parmesan Bite with Ricotta Cream and Lime Zest.

Chicken with Korma (VG option)

In its Pani Puri, cashew-based Indian Korma sauce, sous-vide cooked chicken, pickles and coriander. (Homemade paneer for the vegetarian version).



Chorizo & piquillos

On a Parmigiano Reggiano base, with chorizo and piquillo jelly, finished with tarragon.

Trout & Peas

Creamy pea and horseradish purée, trout gravlax, and miso polenta crisps.

Appetizer Crafting Workshops

The workshops are set up as stations directly at the reception venue. A chef prepares the cocktail bites in front of the guests, who can enjoy the live experience and serve themselves at their leisure, adding a fun and interactive element to the celebration.

Melon & Serrano Workshop

On a bed of Timut pepper ricotta, served with melon & lemon sorbet, 20-month aged Serrano ham, and olive crisps.

Yakitori Workshop

Marinated Southwest poultry skewers, served with Yakitori sauce.

Taco Workshop

In a blue corn taco: diced avocado, nectarine, tomato, and feta. Shredded pork with lemongrass-tahini cream, finished with jalapeños and coriander.

Foie Gras Workshop

Brioche French toast with beetroot and port, served with semi-cooked foie gras and hazelnut-miso praline.



Plated Service

Starters

Octopus Carpaccio

Capbreton fish market octopus, sous-vide cooked and thinly sliced. Warm Parmigiano Reggiano espuma, lime pearls, and seaweed.

Beef Rolled Like a Maki

Rolled beef round in maki style, pea and horseradish cream, peanuts. Served with arugula and Parmigiano. Rich beef jus with star anise and yuzu.

Perfect Egg & Peas

Egg cooked at 64°C on a creamy pea and horseradish purée. Mint emulsion, Espelette chili pea crisps, and pickles.



Mains

L'Accalmie

Seasonal fish, served on a lemon confit celeri risotto. Sweet potato and lime cream. Braised and roasted vegetables, peas, and preserved lemon condiment. Polenta crisps with capers.

Surf & Turf

Sous-vide cooked veal ballotine with pink peppercorns, served on a langoustine bisque. Braised vegetables. Mashed potatoes with capers. Lightly sweetened polenta and pistachio crisps.

Mustard & Rosemary Chicken

Southwest poultry ballotine in a hazelnut crust. Mustard and rosemary cream, seasonal vegetables, and duchess potatoes with smoked paprika.

Japanese-Style Braised Pork Belly

Braised pork belly with carrot cream in Chamoy sauce. Seasonal vegetables. Sake-infused pork jus. Crispy tuile.

UMAMI-Style Peking Duck

Southwest duck breast, lacquered with flavors of coriander, cardamom, cumin, honey, cider vinegar, and soy. Sous-vide cooked. Carrot cream with Chamoy sauce. Braised vegetables. Lacquer reduction.

Eggplant Mille-Feuille with Miso and Sake (Vegetarian)

Eggplants confited with miso and sake, artichoke cream, seasonal vegetables. Rich vegetable jus. Polenta crisps with capers.



Cheese

The cheese selection is made in collaboration with the couple, based on their tastes and preferences. Recommendations are provided by our cheesemonger from Fromages & Horizons (Seignosse). We accompany the selection with seasonal fruits and organic sourdough bread (La Grigne, Hossegor).

Dessert

Villenave Farm Strawberries

Breton cake with vanilla and Tonka bean ganache, strawberry variations. Lemon gel. Basil & verbenä.

Chocolate, Coriander & Lime

Chocolate spoon infused with coriander. Lime madeleine, dark chocolate feuilletine with Espelette pepper. Pistachios.

Apricot, Lavender & Rosemary

Chef's rosemary puff pastry with roasted apricot compote in honey. Orange blossom ganache. Lavender ice cream. Lacto-fermented apricot and rosemary powder.



If you prefer a dessert buffet, petits fours, or a croquembouche, we will put you in touch with our partner pastry chefs.

Buffet Service

Assortment of Dips (Choose Two)

Vietnamese-style eggplant caviar, Lebanese hummus, tapenade, pepper cream in Piperade style, taramasalata, Indian-style pumpkin spread, guacamole. Served with flatbreads and crackers.

Sunshine Salad (Seasonal)

Buckwheat or bulgur base with sun-dried tomatoes, roasted pumpkin, peppers, arugula, nectarine, avocado, seeds, preserved lemon, and feta. Baby spinach and mixed greens. Hazelnut-praline and raspberry vinegar dressing.

Savory Tarts

Eggplant Tatin: Eggplants, tomato sauce, Parmigiano Reggiano, basil, on a puff pastry base.

Pumpkin & Feta Tart: Puff pastry base, onion compote, pumpkin, fresh feta. Turmeric.

Quiche Lorraine: Shortcrust pastry base, eggs, cream, nutmeg, smoked bacon, and grated Emmental cheese.

Goat Cheese & Walnut Quiche: Shortcrust pastry base, eggs, cream, nutmeg, goat cheese, walnuts, and honey. Served with arugula.

Smoked Trout Quiche: Shortcrust pastry base, eggs, cream, nutmeg, smoked trout, preserved lemon, and pink peppercorns. Served with arugula.

Custom Tart: Seasonal and market-driven, suggestions vary according to availability.

Tajines

Our tajines are adapted to the seasons and tailored to your preferences.

These suggestions are just a starting point.

Don't hesitate to get in touch to share your ideas or to plan something more tailored.



Brunch

Bún Chả in Brioche

Grilled pork belly with caramel and nuoc mam marinade, served in a toasted brioche bun. Accompanied by coleslaw, pickled red onions, and lime-infused ricotta cream.

Trout Gravlax

On a mini bagel: trout gravlax with lacto-fermented cherries, pink peppercorns, and dill. Hollandaise sauce and seasonal herbs.

Tomatoes & Fresh Goat Cheese

Diced tomatoes, nectarines, and avocado with smoked fresh goat cheese. Served with croutons.

Viennoiseries & banana bread



Strawberry & Tonka Bean Tartlet

On its tartlet: white chocolate and tonka bean ganache, strawberries, and basil.

Infused Waters

Hibiscus Water and Lemon-Infused Water

Orange Blossom Porridge

On an oat milk base, with dried fruits and nuts. Served with fresh fruits.



Pricing & Packages

Rates & Personnel

These prices do not include staffing: our experienced servers and chefs handle the service of drinks (provided by you) and food throughout the event. Their presence is billed individually, tailored to your specific needs.

Custom Pricing

Each event is unique; pricing is determined on a case-by-case basis according to your wishes and expectations.

Complementary Services

We offer customizable options such as table setup, an afternoon or evening bar, a snack station, and many other tailored services to make your event truly exceptional.

For a reception featuring a cocktail followed by a seated meal, our rates are as follows:

Cocktail

Cocktail Bites "Platter"
(3 bites per person) €5/person

Cocktail Bites "Workshop"
(2 bites per person) €6/person

For any special requests, please contact us directly.

Repas

Starter/Main/Cheese/Dessert: €55/person

Main/Cheese/Dessert: €43/person

Starter/Main/Cheese: €43/person

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For a brunch-style reception, served as a buffet, our rates are as follows:

Buffet Service, 2 sweet items & 2 savory items:
€22/person

Buffet Service, 3 sweet items & 3 savory items:
€29/person

Child menu

For child under 12 yo

Main/Dessert: €18/child

For a buffet-style reception, the rates are as follows:

Buffet Service, 4 different items (including 1 sweet):
€23/person

Buffet Service, 6 different items (including 2 sweet): €31/person

Our Philosophy

At Umami Private Chef, we prioritize seasonal products sourced from local producers.

Our vegetables come from sustainable or organic farming, and our seafood is primarily sourced from the Capbreton or Saint-Jean-de-Luz fish markets.

Our philosophy is simple: to live and dine according to the seasons, to highlight the best of what nature provides, and to celebrate ingredients that are often forgotten or set aside.

With over 15 years of traveling to discover the world's cuisines, the Chef and his team craft a modern, lively, colorful, and umami-rich fusion, where every dish tells a story and honors the depth of flavors.

Contact Us

We are available every day from 9:00 AM to 6:00 PM, by phone or WhatsApp, to discuss your project, answer your questions, and advise you in planning your event.

You can also reach us by email or via Instagram.

Whichever method you choose, we are committed to responding promptly and supporting you every step of the way to make your event a unique and memorable experience.

Custom quotes – response within 48 hours.
Marc-Antoine Péan, UMAMI Chef privé.

 (+33) 0767407134

 contact@umami-chefprive.com

 www.umami-chefprive.com

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



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