



When the moment becomes a flavor

Imagine your reception as a journey of
taste and emotion.



What if your seminar became a collective and gourmet adventure?

Umami Private Chef transforms your professional moments into unique culinary experiences, where flavors and emotions come together with sharing and team cohesion.

Driven by passion and creativity, our team of chefs designs tailor-made menus that delight the senses and bring teams closer.

Buffets, cocktails, or interactive workshops: every service is crafted to foster connection through the joy of good food, together.

Our Purpose

Our goal? To make your seminar a unique experience, full of flavors and sharing, where colleagues and teams connect in a friendly and inspiring atmosphere.



Throughout your event, Umami Private Chef turns every moment into a memorable culinary experience — from breakfast to interactive workshops, and from seated meals to the closing cocktail.

Every detail is designed to delight the senses, foster interaction, and provide your colleagues with an experience that is both flavorful and unforgettable.

Seminar Offerings



Our team supports you throughout the planning of your event.

Whether it's a welcome dinner, a buffet lunch, a cocktail reception, a seated dinner, or a brunch, we offer tailor-made packages perfectly suited to your needs and the venue of your event.

1. First Contact

After confirming our availability, we gather the key information: the venue and its facilities, the types of meals desired, dietary requirements and intolerances, as well as your specific wishes and requests.

2. Bespoke Quote

We offer an initial menu suggestion, which can be adapted as needed to suit your requirements and preferences. We coordinate with the tableware provider to communicate our needs for the event.

3. Menu Tasting

Upon request, we can offer you a tasting of the dishes that will be served during your event.

4. Confirmation

A 30% deposit of the total amount is required to confirm your booking.

5. Tailored Planning

This is where our Maître d'Hôtel comes into play. Event planning, bars, room setup, individual dietary requirements, seating arrangements—everything is carefully organized and documented to ensure your reception is flawlessly orchestrated.

6. Event Day

Our team arrives on-site early. The venue will already be familiar or pre-inspected. We set up the reception, and after the meal, all used areas are cleaned and the tableware carefully packed in crates. Payment is completed prior to the service.

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 alla parmesana (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

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

Perfect Egg & Peas

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

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.



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.

Japanese-Style Braised Pork Belly

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

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.

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.

Mustard & Rosemary Chicken

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

Eggplant Mille-Feuille with Miso and Sake (Vegetarian)

Aubergines confites au miso et saké, crème d'artichaut, légumes de saison. Jus végétal corsé. Chips de polenta aux câpres.



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

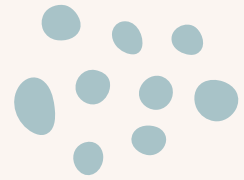
Starter/Main/Cheese: €43/person

For any special requests, please contact us directly.

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



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.

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