

RENAUD
TRAITEUR

Une cuisine juste
Le plaisir en partage.

OUR CATERING SERVICES

EVENTS · BESPOKE GASTRONOMY · SINCE 1990

ABOUT US

CIRCUIT PARTNER OF THE 24 HOURS OF LE MANS *SINCE 1992*

For more than thirty years, we have experienced the 24 Hours of Le Mans from the inside. We know the circuit, its constraints and its pace, and we know that a race does not stop for lunch.

For manufacturers and brands, we design hospitality spaces that reflect your identity: cocktail receptions, lunches, dinners, buffets and live cooking stations. Food, service, logistics and set design: we take care of every aspect, so your guests can fully enjoy the event.

For teams, we cater for the whole crew throughout race week: drivers, engineers, mechanics and staff. Balanced, generous meals, adapted to irregular hours and to everyone's needs, so your teams stay focused on the race.

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HOMEMADE PÂTÉ EN CROÛTE

SINCE 1990
A Sarthe-based company with over 35 years of receptions

TRAITEURS DE FRANCE
Member of the network

< 10 KM FROM THE CIRCUIT
Our production kitchen, as close as possible to the race, for constant responsiveness

24 HOURS OF LE MANS
Circuit partner since 1992

EU HEALTH APPROVAL
EU health approval for our production kitchen

LOCAL PRODUCE
Sourced directly from regional producers

COCKTAIL BITES & CANAPÉS, *OUR SIGNATURE*

Bites designed as miniature plates: seasonal produce, interplay of textures and colours, precise seasoning.

Lunch or dinner cocktail receptions, aperitifs, breaks: every menu is built with you, to suit the format and pace of your event.


COCKTAIL SPOONS


COCKTAIL TARTLETS


MINI DISHES


SESAME TUNA TATAKI

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SEATED MEALS

THE PLATE, FROM PRODUCE TO *PRESENTATION*

For your seated lunches and dinners, our chefs create seasonal menus using produce selected from local farmers and growers.

Starters, mains, desserts: precise and generous cooking, plated by our teams.









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RECEPTIONS TAILORED TO EVERY *EVENT*

Furniture, tableware, set design: our offers are designed to suit the venue, the audience and your brand identity.

Live cooking stations, hot stations, dessert buffets: the setting is as much part of the experience as the food on the plate.


HOSPITALITY AREA



PIECES IN THE EVENT'S COLOURS



WORLD INSPIRATIONS



BESPOKE CREATION

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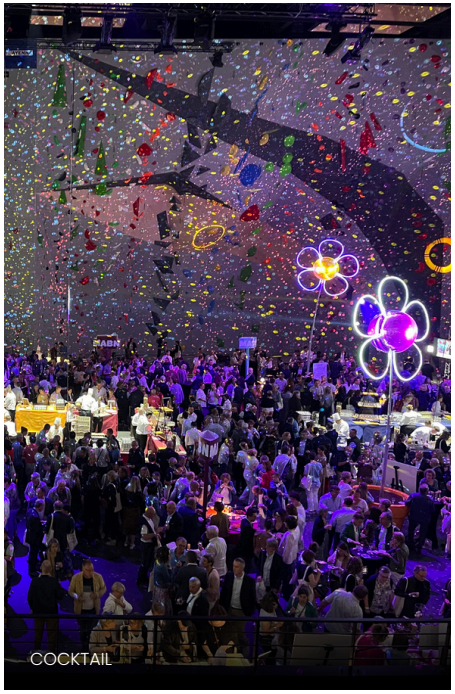
MAJOR EVENTS

MASTERING LARGE VOLUMES & THE *CIRCUIT*

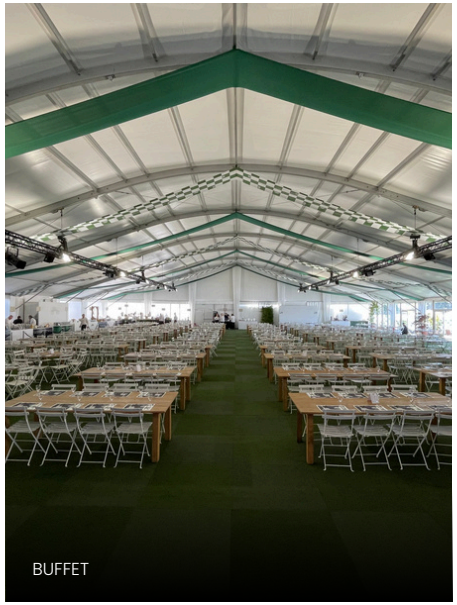
Thousands of guests. One standard. The circuit's major events come with exceptional constraints: large volumes, simultaneous services, restricted access, demanding schedules and multiple venues.

With a capacity that can exceed 30,000 guests per week and more than three decades of experience on the circuit, our teams have the human, technical and logistical resources to deliver large-scale services.
Whatever the scale, our standards remain the same, right down to every plate.


SEATED MEAL


COCKTAIL


PLATED BUFFET


BUFFET


DESSERT PLATING

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OUR TEAMS

EXPERTISE, FROM KITCHEN TO *SERVICE*

Cooks, pastry chefs, maîtres d'hôtel, waiters, bartenders: teams trained to our standards, present from preparation through to service.

Everything is prepared in our production kitchen in the Sarthe, then finished on site by our chefs.

Our service teams include English-speaking maîtres d'hôtel, available on request for your international guests.


INGREDIENTS


CRAFT


SERVICE


SHARING

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LIVE COOKING

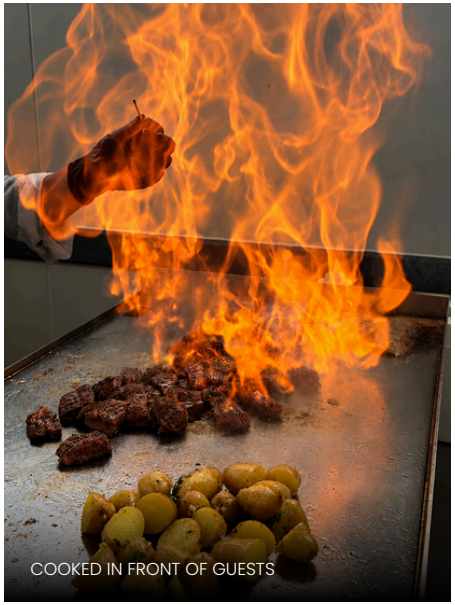
UP CLOSE WITH *THE CHEF*

Carving, cooking, plating: our chefs work right alongside your guests during our live cooking experiences.

Every gesture is mastered, every plate prepared to order. Live cooking that brings the space to life and gives your reception an extra dimension.


MIXOLOGY


PLATED TO ORDER


COOKED IN FRONT OF GUESTS


LIVE HOT BUFFET


PLANCHA STATION

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LET'S TALK ABOUT *YOUR NEXT EVENT AT THE 24 HOURS CIRCUIT*

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