

IN-HOME CHEF EXPERIENCES

L'ATELIER

de Joël Robuchon

LE JARDINIER



THE BASTION COLLECTION



PRIVATE EVENTS

WITH FLORIDA'S ONLY
2 MICHELIN-STAR
RESTAURANT

BESPOKE CULINARY EXPERIENCES

With a culinary program designed by a team of Michelin-starred talents, **including the only two Michelin Star Chef in Florida, James Friedberg**, The Bastion Collection is dedicated to delivering exceptional culinary experiences tailored to every occasion, whether an intimate **at-home gathering** or **corporate event**.

From elegant weddings to cozy birthday parties and holidays, or conferences to board meetings, The Bastion Collection's luxury Michelin-level catering enhances any in-home, corporate or offsite event.

Our comprehensive offerings extend beyond exquisite cuisine to include impeccable service and beverage capabilities.



THE CULINARY JOURNEY



CULINARY EXPERIENCES

Passed Canapés (5 types of Canapés)
\$35 per guest for 1 hour; \$50 per guest for 2 hours

Private Dinner Experience
Three-course: \$165 per guest
Choose 2 appetizers, 2 entrées, 2 desserts

Buffet Menu
\$105 per guest
Choose 3 starters, 3 main courses, 3 desserts



BAR PACKAGES

Wine & Beer Packages

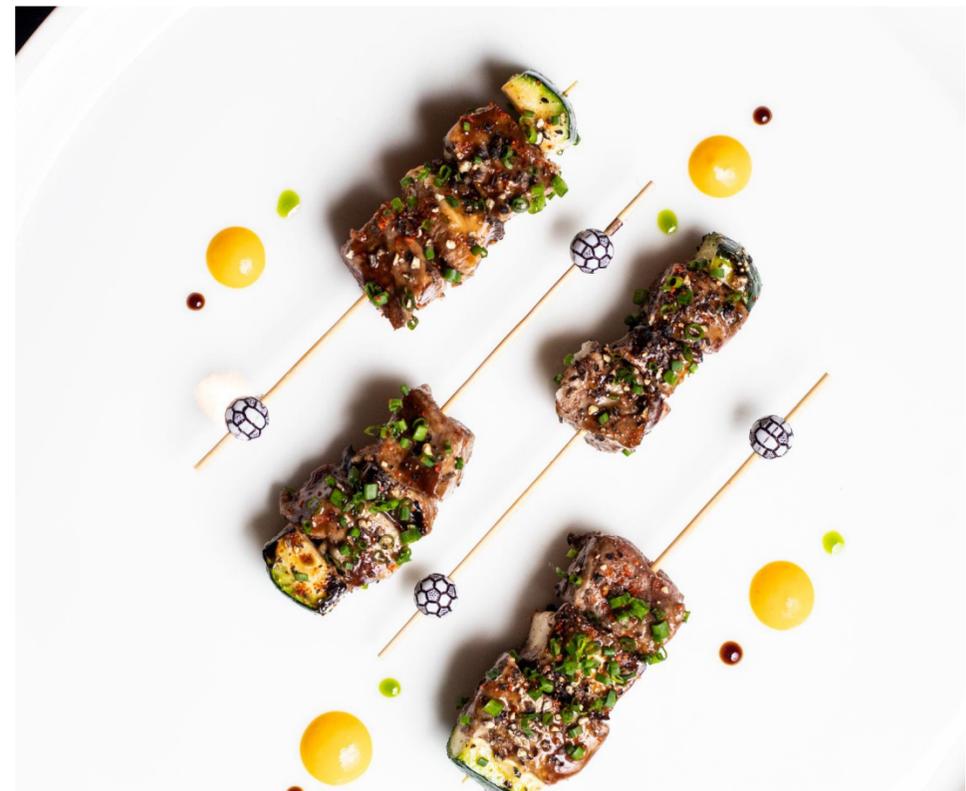
Standard
Includes house wine & beer
\$29 per guest for 1 hour; +\$6 per guest per additional hour

Premium
Includes premium wine & beer
\$39 per guest for 1 hour; +\$9 per guest per additional hour

Open Bar Packages

Standard Open Bar
Standard Wine & Beer package + house spirits & mixed drinks
\$43 per guest for 1 hour; +\$10 per guest per additional hour

Premium Open Bar
Premium Wine & Beer package + premium spirits & house cocktails
\$55 per guest for 1 hour; +\$15 per guest per additional hour



THE BASTION CULINARY TEAM



CHEF ALAIN VERZEROLI

Culinary Director, Le Jardinier/The Bastion Collection

Chef Alain Verzeroli serves as the Culinary Director for The Bastion Collection, overseeing the Le Jardinier and L'Atelier de Joël Robuchon brands, as well as other concepts, across New York, Miami, Houston, and Geneva Switzerland.

Prior to The Bastion Collection, he served as Director of Culinary Operations at Château Restaurant Joël Robuchon in Tokyo, where his guidance led to the annual receipt of three Michelin stars for eleven consecutive years. Prior to working with Robuchon for 21 years, Verzeroli was the Executive Sous Chef at the esteemed three Michelin star Arpège with chef Alain Passard in Paris. He also trained at the famed three Michelin star Taillevent and three Michelin star Guy Savoy in Paris.



CHEF SALVATORE MARTONE

Executive Pastry Chef, Le Jardinier/The Bastion Collection

Chef Salvatore Martone serves as Executive Pastry Chef, overseeing the bakery and dessert programs for all of the restaurants within The Bastion Collection across New York, Houston and Miami. Prior to joining The Bastion Collection, Martone was the Executive Pastry Chef at three Michelin Star Joël Robuchon Restaurant and the Michelin-starred L'Atelier de Joël Robuchon at the MGM Grand Hotel & Casino in Las Vegas.

Renowned for his highly creative, whimsical and delectable plates, Martone's technical mastery allows him to combine aesthetics and flavor – resulting in desserts that are both visually stunning and delicious. Chef Martone has garnered numerous accolades over the course of his career including winning the 3rd Annual StarChefs.com International Pastry Competition in 2012 and a James Beard Award nomination for Best Pastry Chef in 2015.



CHEF JAMES FRIEDBERG

Executive Chef, L'Atelier Miami

Chef James Friedberg serves as the Executive Chef of the only two star restaurant in Florida, L'Atelier de Joël Robuchon Miami. Throughout his career, Chef James worked at several iconic restaurants such as Le Cirque, two-Star Michelin GILT restaurant in the New York Palace Hotel, where he became immersed in modern cooking, Aureole, Charlie Palmer's flagship location in New York City, which maintained One Michelin Star during his four years there, and many more.

Chef James joined the Bastion Collection group in 2018 as Chef de Cuisine of L'Atelier New York. He applies his background of classic French Cuisine while maintaining a strong responsibility towards sourcing and experimenting with non-traditional flavors.

BILLING AND GENERAL INFORMATION

Additional costs include a labor + travel fee & state taxes. Our dedicated sales + events team can advise on any additional fees pending timing and specific event needs.

Contact

For details on pricing, availability and further information, please contact george.serban@latelier-miami.com and taos.beniken@latelier-miami.com. We look forward to welcoming you soon.

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