

2026 Edition

Wedding








Catalog




LA BRIGADE TRAITEUR



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Our story

Since 2007, we've been with you every step of the way, whether private or professional, to delight you and your guests.

Here, we cook with a lot of passion, a good sense of humor, a pinch of craziness and, above all, only fresh, seasonal produce.


With 600 m2 of premises at the Grand Marché du MIN in Toulouse, we work directly with the region's finest producers.

Our daily battle is to create events that are as eco-responsible as possible, by recycling our waste, using biodegradable containers and using short-run products... because we only have one planet.

But to tell you the truth, our greatest asset is our wonderful team.

In La Brigade family, you'll find the friendliness, smiles and kindness that come from the South West of France.





Your wedding

THE DAY BEFORE

The day before is the time to check everything and get ready, while enjoying your loved ones before the big day.

Refreshment

Welcome your loved ones with serenity: enjoy their laughter and the love that surrounds you right from the start of this unique day.

Wine reception

Raise your glasses and toast your love! Share a festive moment with your guests, laughing, chatting and indulging in delicious treats.

Dance evening

Let's party! On the dance floor, surrounded by your nearest and dearest, let yourself be carried away by the music and energy of an unforgettable night, perfect for closing this magical day.

THE D-DAY

D-Day is here! Emotions are running high. It's a day of joy, love and celebration, where every moment counts.

Exchange of vows

Face to face, your words will mix laughter, tears and emotions, under the tender gazes of your loved ones, who will witness this magical moment.

Dinner

Your loved ones will enjoy delicious food, moving speeches and shared laughter, making this meal a true symbol of love and conviviality.

THE DAY AFTER

After a well-deserved night's sleep, you can relive the magic of the night before, surrounded by your loved ones.



The day before

The day before, it's time to check everything and get ready, while enjoying your loved ones before the big day. The excitement builds, the last details are refined and, between laughter and impatience, you prolong this weekend with moments of complicity and joy, before the great adventure begins.

Plancha evening

(Minimum 40 people), with service.

Served as a buffet with eco-responsible crockery, cutlery and disposable glassware.

Alcohol-free drinks

Toulouse sausage

Marinated prime rib

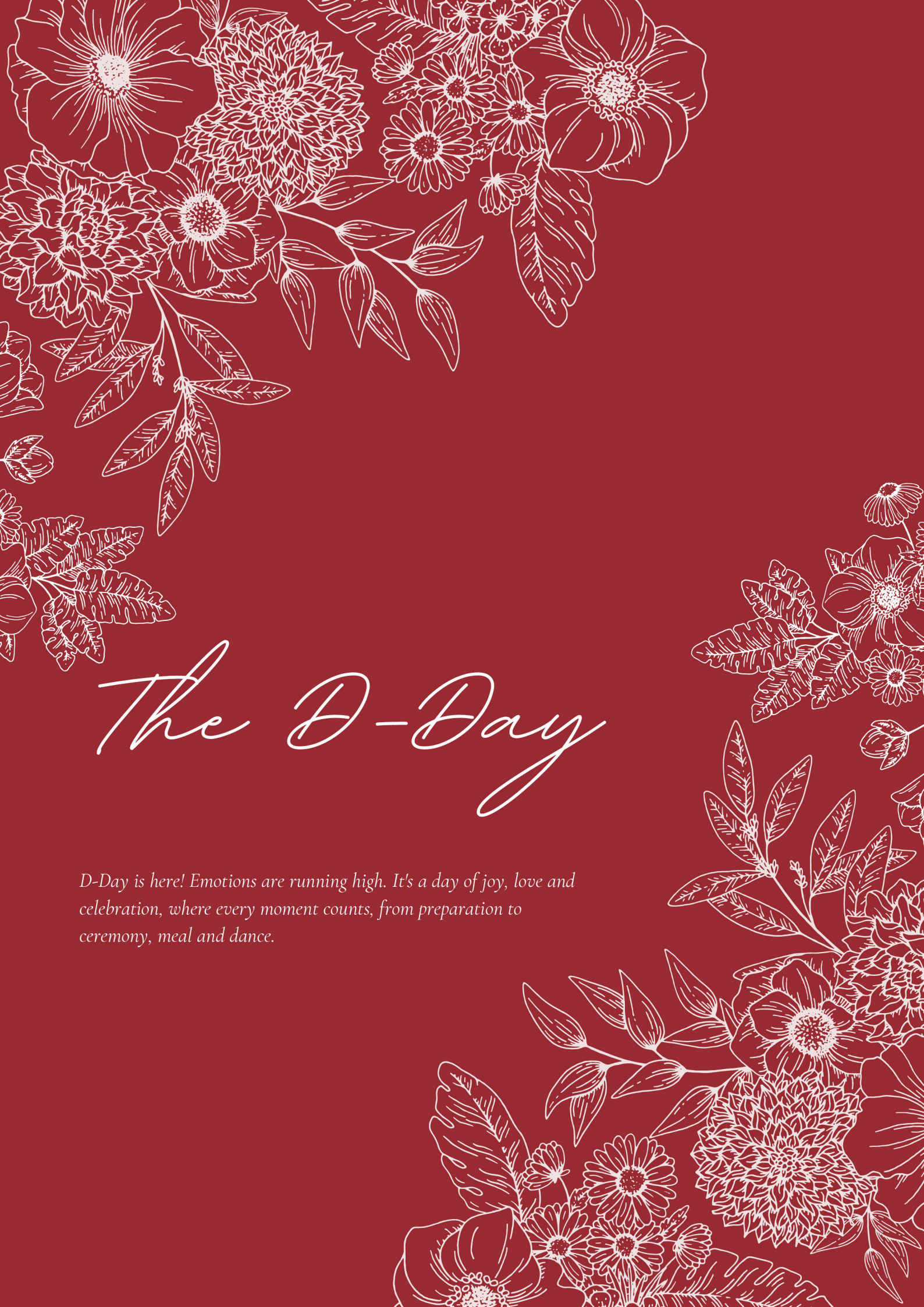
Chicken with lime and coriander

Roasted chicken breast

Green salad

Pastries of the moment





The D-Day

D-Day is here! Emotions are running high. It's a day of joy, love and celebration, where every moment counts, from preparation to ceremony, meal and dance.

The welcome drink

Served as a self-service buffet with eco-responsible disposable cups

Flavored waters

Home-made orangeade





D-Day

The wine

Reception

It's time to raise your glasses and toast your love! Your guests will share their happiness with you through laughter, light-hearted conversation and a few treats. A festive break before the rest of the festivities.

Our cocktail

pieces

We recommend the following formulas:

If you offer a starter: 6 pieces per person

If you don't serve appetizers: 9 pieces per person

These options are designed to fit your menu and your expectations, and can be adjusted and customized to suit your needs.

- Gorgonzola gnocchi with seasonal cream ✓
- Andalusian gazpacho with grilled chorizo 🌾
- Chicken, parmesan, arugula and Cesar sauce wrap
- Our version of watermelon, goat's cheese and basil ✓ 🌾
- Glazed pea, raspberry and feta cream soup ✓ 🌾
- Lacquered duck breast coated with seeds 🌾
- Beechwood-smoked foie gras toast
- Chorizo cookie
- Pressed trout from Ariège, fromage frais and dill blinis
- Our seasonal savory cheesecake ✓
- Black Forest-style foie gras
- Peking duck maki, Granny Smith apples
- Madeleine pesto, cream cheese tomato and Pancetta from Maison Garcia
- Tomato confit and parmesan shortbread ✓
- Salmon ceviche with Granny Smith apples and dill 🌾
- Gambas and mango tartar 🌾
- Gougère of tuna rillettes, lemon and caper
- Mini tartine of Tarbais hummus and onion confit ✓ 🌿
- Falafel with Tandoori yogurt ✓
- Bouillabaisse en canelé 🌾
- Assortment of croquetas
- Seasonal vegetable tartar 🌿
- Gyoza with green vegetables 🌿
- Tomato confit canelé 🌿

Our animations

All our events are from 60 guests.

There will be 2 pieces per person for each activity. For mini burgers we only allow 1 piece per person because its size is equivalent to two portions.

For the foie gras entertainment a supplement of €1.50 will be applied, as well as a supplement of €2 for the Pata Negra.



Planchas

- Brochette of scallops with chorizo 🌾
- Grilled padron with fleur de sel 🌾 🌿 🌿
- Thai-style prawns 🌾
- Poultry marinated in lemon and coriander 🌾
- Cigaline of pork from Maison Garcia 🌾
- Duck heart with parsley 🌾
- Grilled rib steak, thyme and Guérande salt 🌾
- Mini beef burger, Bethmale and mango curry sauce
- Mini Burger with Toulouse sausage meat, Comté cheese and grape mustard



Our animations

The workshops

The salted cone stand ✓

Asian stand: Gua Bao from the south-west

Our market gardener's basket 🌿🌱🍃

The oyster bar 🍷

The trattoria: Live Focaccia (Truffled Ham/Mozza)



The cut-outs

Salmon Trio Gravlax Cutting 🍷

Beef Tataki carving 🍷

Tuna Tataki 🍷

Cut of foie gras with various accompaniments

Carving of 18-month-aged Garcia ham with toast and bell pepper cream

Cut of Pata Negra and Bellota with toast and bell pepper cream



Our

Drinks

SOFT DRINKS

Still & sparkling waters

Detox waters

2 fruit juices

Cola / Lemonade



Included in the vin d'honneur

COCKTAILS IN JARS:

Champagne soup

White Sangria

Sangria rouge

Punch



1 glass / person

COCKTAILS BY THE GLASS :

Spritz

Mojito mint

Strawberry Mojito



1 glass/ person

BY THE GLASS :

Champagne glass



1 glass / person

BEER :

Draught beer, 30L keg with filler
and eco-cup





D-Day

Seated meal

All around you, your nearest and dearest will feast on delicious dishes, each one a veritable symphony of tastes. Between moving speeches and shared laughter, this meal becomes much more than a feast, it embodies the love and warm wishes of those around you.

INCLUDES: Still and sparkling water, bread, tablecloths, tableware and service.

MENU

Sweetness

STARTER

Zucchini and arugula cream soup, potato gnocchi stuffed with gorgonzola cheese and coppa chips

OR

Perfect egg, pea yogurt, green vegetable virgin and parmesan-black olive crumble from Kalamata ✓

OR

Salmon gravelax on a potato waffle with Emmental cheese, sour cream and granny apple

MAIN COURSE

Pressed truffle-flavoured guinea fowl, risotto primavera, green vegetables and thyme-infused juice 🌾

OR

Maison Garcia pig filet mignon with chorizo, snacked polenta, piperade and arugula pesto 🌾

OR

Salmon steak, mashed potatoes with iodized-lemon olive oil, seaweed tartar, baby vegetables and aioli verde 🌾

DESSERT

Mascarpone cream with lime, kiwi coulis and fresh fruit brunoise

OR

Baba de la brigade, with chantilly and pineapple tartar

OR

Bulgarian-style chocolate cake with yoghurt ice cream




INCLUDES: Still and sparkling water, bread, tablecloths, tableware and service.

MENU

Elegance

STARTER

Aiguillette of duck breast in honey-lacquered sauce with a brunoise of Granny Smith apples and

sesame seeds 

OR

Sea bream ceviche with mango and citrus fruit, Sicilian mandarin glaze and Espelette pepper
breadcrumb topping

MAIN COURSE

Cod fillet, snacked polenta, smoked eggplant caviar with Collioure anchovies and feta cheese 

OR

Beef steak, artichoke mousseline, green vegetables, fresh thyme jus and black olive parmesan
crumble

DESSERT

Chocolate, raspberry and nougatine tart

OR

Pavlova with fresh seasonal fruit 



INCLUDES: Still and sparkling water, bread, tablecloths, tableware and service.

MENU

Signature

STARTER

La Brigade Foie Gras, fig bread toast with mango chutney and arugula pesto

OR

Cod medallion like maki, shellfish bisque and rouille 

MAIN COURSE

Slow-cooked veal steak, artichoke mousseline, pomme dauphine, morel jus and cocoa crumble

OR

Black & White cod fillet, venereed rice with squid ink, Daikon radish cream and parmesan-vegetable charcoal crumble

DESSERT

La Brigade's lemon meringue tart with lime curd

OR

Our large Rose, Raspberry and Litchi macron 



INCLUS : L'eau plate, l'eau gazeuse, le pain, le nappage, l'art de la table ainsi que le service.

MENU

Vegetarian

STARTER

Fresh pea soup accompanied by a virgin of seasonal vegetables

MAIN COURSE

Roasted eggplant, hummus, and Lebanese virgin and feta

DESSERT

Semi-cooked vegan



D-Day

The buffet

For a warm, relaxed atmosphere, you can opt for a buffet instead of the traditional sit-down meal. This format, which favors conviviality and movement, lets everyone mingle with guests, chatting freely while enjoying a variety of dishes.

INCLUDES

Still and sparkling water, bread, toppings, tableware and service.

BUFFET

Love feast

SELECT 8 COCKTAIL PIECES

- Gorgonzola gnocchi with seasonal cream ✓
- Andalusian gazpacho with grilled chorizo 🌾
- Chicken, parmesan, arugula and Cesar sauce wrap
- Our version of watermelon, goat's cheese and basil ✓ 🌾
- Glazed pea, raspberry and feta cream soup ✓ 🌾
- Lacquered duck breast coated with seeds 🌾
- Beechwood-smoked foie gras toast
- Chorizo cookie
- Pressed trout from Ariège, fromage frais and dill blinis
- Our seasonal savory cheesecake ✓
- Black Forest-style foie gras
- Peking duck maki, Granny Smith apples
- Madeleine pesto, Cream cheese tomato and Pancetta from Maison Garcia
- Tomato confit and parmesan shortbread ✓
- Salmon ceviche with Granny Smith apples and dill 🌾
- Gambas and mango tartar 🌾
- Gougère of tuna rillettes, lemon and caper
- Mini tartine with Tarbais bean hummus and onion confit ✓
- Falafel with Tandoori yogurt ✓
- Bouillabaisse cannelé
- Assortment of croquetas

BUFFET

love feast

SELECT 3 ANIMATIONS

The planchas :

Brochette of scallops with chorizo

Grilled padron with fleur de sel

Thai-style prawns

Poultry marinated in lemon and coriander

Cigaline of pork from Maison Garcia

Mini beef burger, Bethmale and mango curry sauce (1 piece counts as two)

Mini Burger with Toulouse sausage meat, Comté cheese and grape mustard (1 piece counts as two)

Duck heart in parsley sauce

Grilled rib steak, thyme and Guérande salt

The workshops :

Savory cone stand

Asian stand: Southwestern Gua Bao

Our market gardener's basket

Oyster bar

Trattoria: Live Focaccia (Truffled Ham/Mozza)

The cuts :

Salmon Trio Graylax cut

Beef Tataki cut

Tuna Tataki cut

Cut of foie gras and its various accompaniments

Carving of 18-month-aged Garcia ham with toast and bell pepper cream

Cut of Pata Negra and Bellota with toast and bell pepper cream



BUFFET

love feast

SELECT 3 SMALL HOT DISHES

Perfect egg with pea cream, green vegetable virgin
Risotto of venereed rice, gambas and rouille
Effiloché of beef Bourguignon and aligot
Cod rilette, zucchini tartar, feta and mint
Sweet and sour prawns, broad bean falafel and tandoori yogurt
Beef kefta, fromage frais and pita bread
Gua Bao, shredded duck, grape mustard and crunchy cabbage
Octopus Takoyaki, ink mayonnaise and katsuobushi

SELECT 3 SWEET PIECES

Macaroons
Mini chocolate fondant
Mini fresh fruit salad
Mini chocolate raspberry tart
Fruit tart of the moment
La Brigade Rum Baba
Milk chocolate palets
Mixed marshmallows



Cheeses

To the plate

Trio of cheeses: Comté, Bethmale and Sainte Maure de Touraine

If you take the cheese plate with one of our three menus (starter, main course, dessert), the price is €6/person.

In tray

Comté, Bethmale, Sainte Maure de Touraine and Fourme d'Ambert cheeses

If you take the cheese platter with one of our three menus (starter, main course, dessert), the price is €7/person.

As a pièce montée

Mini coeur de Coupigny, Tomme de vache au piment d'Espelette, Manchego, Jefou et Soureliette



Our Nude Cake

If there's one cake on which anything is possible, it's this one!

Our teams are at your disposal to make THE Nude Cake of your dreams!

Tell us what you'd like and we'll take care of the rest!

Prices range from €9 to €12 per person, depending on the content of the Nude Cake.

The decorations and flavors listed are examples only.



Decorations

Classic flowers (roses...)

Red fruits

Exotic fruits

Flavors

Red fruit

Mango

Vanilla

Chocolate

Praline

Coffee

Pineapple

Apricot

Custard cream

Banoffee

Tiramisu



MENU

*childrens &
caregivers*

STARTER

Mozzarella tomatoes with pesto

MAIN COURSE

Chicken fillet with potatoes

DESSERT

Chocolate and whipped cream cake

INCLUDES

Still and sparkling water, bread, toppings, tableware and service.



Le jour 2

The evening

And finally, it's time to party! On the dance floor, surrounded by your nearest and dearest, let yourself be carried away by the music, laughter and energy of the night, after having savored the delights of the meal. This will be the final explosion of joy, an unforgettable moment to conclude this magnificent day, where every detail has been thought of to ensure that everything is perfect, from beginning to end.

Snacks

Cheese platter

Club sandwich

Individual quiche

Charcuterie platter





The day after

The next day, after a well-deserved night's sleep, you relive the magic of the night before, surrounded by your loved ones. It's a moment of calm and happiness, when everything becomes real.

Our brunches

In service 45€ person

Served buffet style with eco-friendly disposable crockery, cutlery and glassware

Juice, coffee and tea bar

Mixed pastries

Bread, butter and jam

Charcuterie board from Maison Garcia

Cheese board from our master cheesemaker

Green salad

Tabbouleh verde bulgur greens and feta cheese

Plancha with beef rib and pork loin (or fish: salmon steak and cod +€3/person)

Pastry of the moment



For removal

You are completely autonomous.

Brunch is deposited in the cold room.

Charcuterie board from Maison Garcia

Cheese board from our master cheesemaker

Assortment of individual quiches

(traditional/vegetarian/cheese and fish)

Green salad

Tabbouleh verde bulgur greens and feta cheese

Basket of fresh seasonal fruit





Our References

In this section, we share a few tips and our favorite partners to help you make your wedding as unique as you are. With them, every moment of the day will be in good hands!

Questions Fréquentes

Do you make choux pastries ?

We don't make choux pastries, but we'd be delighted to recommend some excellent pastry chefs. We can serve this wedding cake to your guests for €3 per person.

Can you cater for special diets ?

We use fresh, seasonal and homemade products, so we can adapt to your specific needs and expectations.

Do you offer tastings of your chosen menu ?

Yes, we'd be delighted to welcome you for a tasting of your wedding meal and to fine-tune a few details. Tastings are offered to the bride and groom, and only one tasting is scheduled. It takes place from Tuesday to Thursday, with two slots available: at 11:30 a.m. or at 1:30 p.m.

How to compose the wine reception ?

For a meal with appetizers, we recommend a minimum of 6 cocktail pieces and 3 workshops.
For a meal without appetizers, we recommend a minimum of 9 cocktails and 2 workshops.

Is there a corkage fee?

No, there is no extra charge for serving spirits in the glassware provided.

What is included in additional costs ?

We charge for constraints related to the venue (e.g. long distance between the catering office and the reception hall, venue not suitable for a wedding, absence of an office, etc.). This list is not exhaustive.

What is included in mileage expenses ?

Depending on the wedding venue, including travel expenses for our teams and delivery of crockery by our service provider.
Overtime will be charged if the original timetable is exceeded.

What do you provide for the suppliers' meals?

We offer a children's menu, but the quantities will be adapted and more generous.

What should I do if I choose a very large vin d'honneur?

If the vin d'honneur is too large, you have two options:

- Main course (with cheese) and dessert
- Or appetizer, main course (with cheese) and dessert

Our partners



Glacière Toulousaine



Tea'magine
Thés désirs



Contact

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