



Premium Afro-European caterer, specializing in professional, institutional and corporate events

2025-2026

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ABOUT US

DEBY'S DELICE, founded by chef Déborah Libande, embodies the excellence and originality of Afro-European culinary fusion through three universes:

High-end catering for private and professional events

- Traveling food truck, ambassador of African flavors
- Refined bistrology in the heart of the European institutions, in Schuman

We create tailor-made menus, designed to reflect your tastes, respect your dietary requirements and fit your budget.

Our young, dynamic and passionate team is committed to offering you:

Fresh, local and sustainable products

Impeccable customer service

Culinary creations combining aesthetics and deliciousness

Each dish is designed as a true work of art, intended to amaze both the eyes and the taste buds.





OUR VALUES

P.A.R.I.S

Personalization

01

Authenticity and Excellence

02

Respect and responsibility

03

Intercultural

04

Satisfaction (Quality Commitment)

05



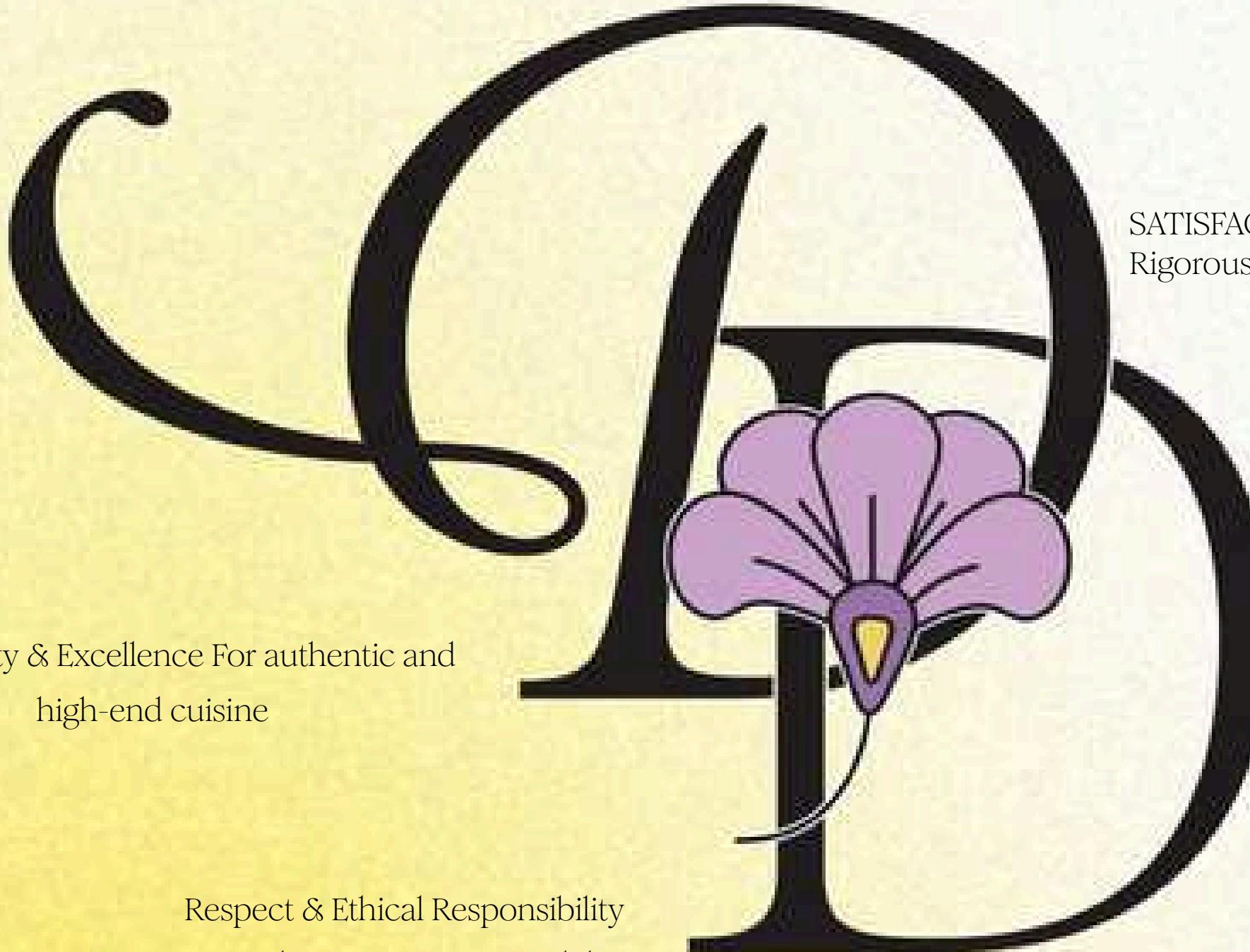
OUR VALUES

At DEBY'S DELICE, our values aren't just words, but the pillars that structure everything we do. They reflect our identity and guide our actions to deliver high-end catering services, creating unforgettable experiences for our guests. To easily remember them, remember our keyword: PARIS.

PERSONALIZATION Tailor-made services for each client

Authenticity & Excellence For authentic and high-end cuisine

Respect & Ethical Responsibility towards our customers and the environment



SATISFACTION (Quality Commitment)
Rigorous attention to every detail

INTERCULTURAL: A unique fusion of African and European cultures

P.A.R.I.S

YOUR TRUST, OUR WONDERFUL REWARD!



E.X.C.E.L.L.E.N.C.E

Our commitment isn't expressed in a single word. It's expressed in ten principles. Every letter counts. Every detail matters.

E — **Elegance** : in the refined presentation, the attentive service, the attitude

X — **Totale eXpérience** : before, during, and after the event

C — **fusion Cuisine** : Harmony between Africa and Europe, mastery of flavours without compromise

E — **Ethics**: sustainable products, short supply chains, respect for the environment

L — **Local & seasonal**: priority given to freshness and quality. Freshness guaranteed

L — **Leadership**: ambition to become THE benchmark for Afro-European catering

E — **Customer commitment**: attentive, responsive, reliable

N — **Neutrality & inclusion**: all diets respected and valued

C — **Creativity**: original, skillful, and innovative flavors

E — **High standards**: rigour from the plate to logistics





OUR MISSION

DEBY'S DELICE's mission is to reveal the richness of Afro-European cultures through refined, creative and authentic cuisine, offering tailor-made culinary experiences that celebrate diversity, sharing and excellence.

We are committed to enhancing every moment—whether intimate, professional, or festive—by showcasing quality products, impeccable service, and a touch of soul in every dish.



WHAT SETS US APART

1



AFRO-EUROPEAN CULINARY FUSION

We boldly combine African traditions with European classics, for flavors that amaze.

3



A HIGH-END SERVICE

From careful delivery to on-site installation with qualified personnel, we take care of every detail for a flawless organization.

2



A SOPHISTICATED PRESENTATION

Each dish is a work of art, designed to delight the eyes before the taste buds.

4



TOTAL FLEXIBILITY

From intimate gatherings to grand galas, we create tailor-made solutions to enhance your events.



OUR SERVICES

1



PROFESSIONAL CATERING ON SITE OR DELIVERY

Breakfasts, brunches, hot lunches, gourmet dinners, buffets (hot/cold/afro/fusion), finger food, walking dinners, gourmet platters..

2



DESSERT & COCKTAIL BAR FOR EVENTS

Refined desserts: dessert formulas, verrines and personalized cakes, Chocolate fountain. Accompanied by fresh fruit and mignardises
Cocktail bar: drink formulas Drinks with or without alcohol, prepared on site by professional bartenders.

3



PERSONNEL SERVICES & EVENT COORDINATION

On-site chefs, servers, runners, hostesses, barmaids... as well as logistics management, installation, set-up and reception.

4



RENTAL OF TABLEWARE AND EVENT EQUIPMENT

Standard or premium tableware, tablecloths, chafing dishes, table decorations, centerpieces, etc.

5



PRIVATIZATION OF OUR EVENT ROOM

Ability:

Up to 40 seats
Up to 70 people standing
Ideal for conferences, VIP lunches, training sessions, intimate weddings, etc.

6



CORPORATE SUPPORT & TAILOR-MADE OFFERS

Framework contracts, lunch subscriptions, branding, turnkey services, multilingual and international offers.





TASTING & FAQ

Discover our unique flavors and get all your questions answered!

TASTING: TEST OUR EXPERTISE DURING OUR TASTING SESSIONS, YOU WILL HAVE THE OPPORTUNITY TO:

Enjoy a selection of Afro-European dishes prepared with quality ingredients.

Discover flavors that combine tradition and modernity.

Receive personalized recommendations for your event.

FAQ: Everything you need to know about our services, we answer all your questions, including:

What are the booking deadlines?

Do you offer solutions for specific diets?

Do you offer customization options or on-site service?

Etc.

WHY PARTICIPATE?

Make sure you choose: Taste before you book.

Tailor-made service: Benefit from advice tailored to your needs.

Peace of mind: Leave with all the information you need to make your event a success.

Book your tasting now!

Contact us by phone or email to make an appointment.

DEBY'S DELICE – Afro-European gastronomy at the service of your event.

SPECIAL OFFERS



At Deby's Delice, every event is unique and we do everything we can to make it unforgettable.

Discover our exclusive offers combining savings, loyalty and personalized services:

LOYALTY PROGRAM

COLLECT POINTS WITH EVERY ORDER AND EXCHANGE THEM FOR DISCOUNTS OR SERVICES:

1 point for every €10 spent.

10 points = €10 off your next order.

FIRST ORDER OFFER

Get 5% off your first order with us.

Conditions: Offer cannot be combined with other promotions.

GROUP AND BUSINESS OFFER

For groups or corporate events:

Free installation service for events of more than 50 people.

15% discount for regular orders of 50 people or more.

Personalized à la carte services. Add a unique touch to your event with:

Culinary Workshops: Learn how to prepare Afro-European dishes with our chef Bar à

Cocktails or smoothies: An original entertainment with exotic and fresh drinks

We are here to support you and make your celebrations a memorable success, while respecting your needs, your budget and requirements.

BREAKFAST BUFFET



LIFE

- 2 pastries
- 2 slices of bread
- 1 jam (25g)
- butter
- cheese (1 slice)
- natural/vanilla yogurt (125g)
- granola (30g)

220€

22€/person



SAVANNA

3 pastries

- 3 slices of fresh bread

1 jam (25g)
butter

- 2x nutella (15g)

cheese (2 slices)

natural/vanilla yogurt (125g)

granola (30g)

- 2 soft cakes
- 100g fresh fruit
- 1 fresh juice (25cl)

290€

29€/person



ZENITH

- Everything from the SAVANNA + formula
- 2 pancakes or 2 crepes of your choice
- Platter (M) of cheeses & fine charcuterie
- 1 hot drink (coffee or tea)
- 1 smoothie or 1 juice of 50cl

390€

39€/person



BRUNCH GOURMAND



LIFE

- 2 crepes or 2 pancakes
- 2 scrambled eggs
- 2 slices of bread
- 2 slices of cheese
- 1 yogurt + granola (150g)
- 1 mini jam

250€

25€/person



SAVANNA

LIFE +

- 2 chicken skewers or 2 champagne sausages
- 2 toasts with filling (avocado/salmon or shrimp)
- 2 mini pastries

1 tropical bowl (fruits + seeds - 100g)

320€

32€/person



ZENITH

- SAVANNA +
- Eggs Benedict (1 muffin + poached egg + sauce)
- 2 slices of bacon
- 1 portion of roasted vegetables (80g)
- 3 mini dessert
- 1 smoothie (25 cl)
- 1 glass of cava (125ml) or 1 bottle (20cl) of wine

450€

45€/person



HOT DISH – PLATE SERVICE



LIFE

- 1 main course (meat or veggie)
- 1 slice of bread (1/4 baguette or artisan bread)
- 1 hot side dish (rice, semolina or vegetables)

260€

26€/person



SAVANNA

1 main course (meat, fish or veggie)

- 1 slice of bread (1/4 baguette or artisan bread)
- 1 hot side dish (rice, semolina or vegetables)
- 1 soup
- 1 mini dessert or fruit

320€

32€/person



ZENITH

- 1 main course (meat, fish or vegetable)
- 1 hot side dish (rice, mashed potatoes, etc.)
- 1 soup + bread
- garnish + homemade sauce
- 1 dessert premium
- Refined dressing with microgreens
- 1 glass of wine or hot drink

420€

42€/person

MINIMUM 10 PEOPLE



SIT-DOWN GOURMET DINNER



2 SERVICES

- 1 Entry
- 1 plat

320€

32€/person



3 SERVICES

- 1 Entry
- 1 plat
- 1 dessert

390€

39€/person



4 SERVICES

- 1 Entry
- 2nd place
- 1 dessert
- OR

1 Appetizer/aperitif

1 Entry

- 1 place

1 dessert

460€

46€/person



5 SERVICES

- Appetizers (2 pieces)
- 1 entry
- 2nd place
- 1 dessert
- OR

Appetizers (2 pieces)

1 hot + cold starter or

- 1 Normandy hole or soup

- 1 place

1 dessert

550€

55€/person



HOT / COLD BUFFETS



SAVANNA

- 1 hot dish
- 1 side dish
- 1 raw vegetable or salad

290€

29€/person



ZENITH

- 2 hot dishes
- 2 side dishes
- 1 raw vegetable
- OR

1 starter or 2 appetizers

- 1 hot dish

2 side dishes

1 raw vegetable

- Chafing dishes included

390€

39€/person



SAVANNA

- 1 cold dish
- 1 side dish
- 1 raw vegetable or salad

290€

29€/person



ZENITH

- 2 cold dishes
- 2 side dishes
- 1 raw vegetable
- OR

1 starter or 2 appetizers

- 1 cold dish

2 side dishes

1 raw vegetable

- Chafing dishes included

390€

39€/person

BUFFETS AFRO / FUSION



SAVANNA

- 2 typical dishes
- 2 side dishes
- 1 salad or homemade sauce

OR

1 starter or 2 appetizers

- 1 typical dish

2 side dishes

1 salad or homemade sauce

380€

38€/person



ZENITH

- 2 typical dishes
- 2 side dishes
- 1 salad or homemade sauce
- 1 mini-dessert tray
- OR
- 1 starter or 2 appetizers
- 1 typical dish
- 2 side dishes
- 1 salad or homemade sauce
- 1 mini-dessert tray

450€

45€/person



SAVANNA

- 1 typical Afro dish
- 1 typical European dish
- 2 side dishes
- 1 salad or homemade sauce



- OR
- 1 starter or 2 appetizers
- 1 dish of your choice
- 2 side dishes
- 1 salad or homemade sauce

380€

38€/person



ZENITH

- 1 typical Afro dish
- 1 typical European dish
- 2 side dishes
- 1 salad or homemade sauce
- 1 mini-dessert tray
- OR
- 1 starter or 2 appetizers
- 1 dish of your choice
- 2 side dishes
- 1 salad or homemade sauce
- 1 mini-dessert tray

450€

45€/person

BARBECUE CHIC



LIFE

- 1 grilled meat (skewer or chicken drumstick)
- 1 hot side dish (attieké, rice or vegetables)
- 1 raw vegetable or salad
- Homemade bread & sauce

280€

28€/person



SAVANNA

2 grilled meats (chicken, beef, fish or merguez)

- 2 side dishes
- 1 fresh salad
- Pain & dips

360€

36€/person



ZENITH

- 3 Marinated meats & fish (- choice: prawns, chops, skewers...)
- 2 side dishes
- 1 fresh salad
- 1 tray of mini desserts
- On-site chef included

480€

48€/person

MINIMUM 10 PEOPLE



FINGER FOOD / WALKING DINNER



LIFE

- 6 Afro-European bites
- 1 dip maison signature

280€

28€/person



SAVANNA

9 refined bites

- 2 sweet/savory verrines

2 dips with unique flavors

350€

35€/person



ZENITH

- 12 bites (including 3 hot and cold sweet) except on request
- Complete Varied Premium Dips

450€

45€/person



AFTERWORK / COCKTAIL DINNER



LIFE

- 5 savory bites
- Or 3 bites and 2 verrines

Mini cubes of ripened cheese

280€

28€/person



SAVANNA

8 refined bites

- OR
- 5 bites and 3 verrines
- Mini cubes of ripened cheese

360€

36€/person



ZENITH

- 10 prestige bites (incl. caviar blinis, tartare, etc.)
- 2 mini desserts gourmets

460€

46€/person

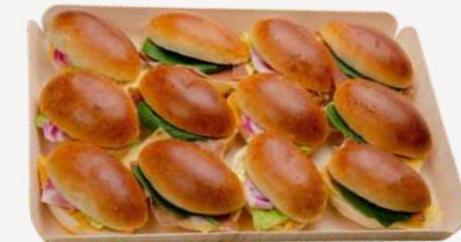


MINIMUM 10 PEOPLE

OUR PLATTERIES - I



SANDWICHES TRIANGLES
93.75€ | 25 PIECES
• ALSO IN VEGGIE



MINIS SANDWICHES MOUS
€99.95 | 25 PIECES
• ALSO IN VEGGIE



MINIS SANDWICHES PREMIUM
112.50€ | 25 PIECES



MINIS SANDWICHES VEGAN / VEGGIE
80.99€ | 25 PIECES



MINIS BATBOUTS
72.50€ | 25 PIECES
STUFFED: TUNA, CHICKEN, BEEF/VEAL, VEGGIE



MINIS WRAPS
72.50€ | 25 PIECES
• ALSO IN VEGGIE



FOCACCIAS
210€ | 25 PIECES
8.95€ | EACH
• ARTISANAL FOCACCIA
• ALSO IN VEGGIE



HALF BAGUETTES
195€ | 25 PIECES
8.50€ | EACH



MIX MINIS SANDWIHES
109€ | 25 PIECES
12MOUS + 13PREMIUM



MINIS BURGERS
115€ | 25 PIECES
• ALSO IN VEGGIE



MINIS BURGERS PLANTAINS
115€ | 25 PIECES
• ALSO IN VEGGIE



ROLLS
45.00€ | 25 PIECES
HAM/SALMON/VEGAN

MOYO
€39 / PLATTER (+/-7 PEOPLE)

Content :
4 to 5 fruits (e.g. pineapple, watermelon, kiwi, grapes, orange)
• Natural decoration (leaves, edible flowers depending on the season)



ZENITH
89 € / PLATTER (+/-18 PEOPLE)

Content :
10 fruits & more (e.g. mango, pineapple, papaya, dragon fruit, watermelon, coconut, lychee, berries, fig, fresh coconut, red fruits and fresh berries,...)
• Original decorative elements (edible flowers, juice pearls, mini designer picks)

SAVANNA
€59 / PLATTER (+/-12 PEOPLE)

Content :
6 to 8 fruits (e.g. mango, pineapple, watermelon, red fruits, apple, passion fruit, kiwi, grape)
• Floral & greenery decoration

OUR PLATTERIES - II



MINI SALADS
47.50€ | 12 PIECES



MINI FRESH FRUIT SALADS
47.50€ | 12 PIECES



MINI SAVORY VERRINES
€99.95 | 25 PIECES
ALSO IN VEGGIE



FRESH SKEWER
30.50€ | 20 PIECES

- TOMATO - MOZZARELLA
- PRAWNS - PINEAPPLE
- SEASONAL FRUIT HAM
- SAUSAGE, MANGO



STUFFED MINIS
45.00€ | 25 PIECES
STUFFED: ZUCCHINI, ONIONS, PEPPERS, TOMATOES & EGGPLANT



MINI SWEET VERRINES
112.50€ | 25 PIECES



CHEESES*

- LIFE : 59€
- SAVANNA : 75€
- ZENITH : 95€



DELICATESSEN*

- LIFE : 62€
- Savanna : 79€
- Zenith: €99



MIX FROM + CHAR*

- Mixed life: 72€
- Savanna : 95€
- Zenith: €115



VARIOUS BREADS

- Average: €39
- Grand : 55€

*Moyo (+/- 8 pers), Savanna (+/- 10 pers), Zenith (+/- 12 pers)

*To accompany cheeses, dips, cold meats or brunches

*Includes: assortment of sliced breads, mini breads, crackers, breadsticks



ORIGINAL

- Average 65€
- Grand : 95€



SALMON

- Average: €69
- Grand : 99€



VEGAN

- Average: €59
- Grand : 89€

The dips

SALAD BAR



LIFE

- 1 base (young shoots, bulgur or rice)
- 4 toppings: seasonal raw vegetables, roasted vegetables, fresh herbs, seeds
- 1 veggie protein (falafels or hard-boiled egg)
- 1 sauce (lemon vinaigrette, tahini, etc.)
- Fresh bread or crackers

240€

24€/person



SAVANNA

2 bases (quinoa, young shoots, pasta, lentils, etc.)

- 5 refined toppings (avocado, pickles, grilled vegetables, dried fruits, cheese, etc.)

1 protein of your choice:

- → Roasted chicken / Marinated shrimp / Halloumi / Organic egg
- 2 original sauces
- Bread + crunchy topping (nuts, seeds, fried onions)

260€

26€/person



ZENITH

- 3 bases to choose from (including gluten-free base)
- Up to 8 toppings: candied vegetables, mature cheese, fresh fruit, superfoods, etc.
- 2 premium proteins:
- → Smoked salmon, black tiger shrimp, crispy tofu, duck breast...
- 3 homemade sauces (e.g. ginger-mango, bissap-lemon, yogurt-green curry)
- Pain artisanal, focaccia ou crackers

290€

29€/person



MINIMUM 10 PEOPLE

DRINKS BAR



LIFE

- Included:
 - 1 drink of your choice per person:
 - → Juice (bissap, ginger, pineapple, apple, etc.) → OR still/sparkling water
 - Simple and neat presentation
 - simple glassware included
 - Staff not included

6€

Price per person



SAVANNA

Included:

2 drinks/person of your choice:
→ Fresh juices (bissap, ginger, apple, etc.) → Non-alcoholic cocktails (Virgin Mojito, Coco Sunrise, Bissap Passion, etc.) → Homemade flavored waters → Artisanal or standard soft drinks
Drinks bar with careful presentation (premium glassware included)

- Light decoration (flowers, drink signs)
- Staff not included
- Optional service available

16€

Price per person



ZENITH

- Included:
 - 3 drinks per person from:
 - → 1 cocktail with/without alcohol (e.g. Tropic Zen, Spritz Bissap, etc.) → 1 flute of champagne (or premium cava) → 1 glass of red or white wine → + 1 homemade juice or soft drink of your choice
- Bar decorated according to the theme of the event
- Elegant & premium glassware included
- Complete installation
- Staff not included
- Bartender optional

32€

Price per person



DISH RENTAL



LIFE

- **DISPOSABLE TABLEWARE PACK €4/PERSON**
 - High quality paper plates
 - Plastic/hard cardboard cutlery
 - Premium quality paper towels
- **ECO-FRIENDLY TABLEWARE PACK €5/PERSON**
 - Biodegradable plates (palm or sugar cane)
 - Bamboo Cutlery
 - Recycled paper napkins
 - Compostable glasses

4€

Price per person



SAVANNA

STANDARD CROCKERY PACK €6/PERSON

- White porcelain plates
- Stainless steel cutlery
 - Glass wine and water glasses
- Cloth napkins

GOLDEN TABLEWARE PACK €7/PERSON

- White porcelain plates with gold rim
- Gold stainless steel cutlery
 - Crystal stemmed glasses
 - Assorted cloth napkins

WINE GLASSES – €1/PERSON CHAMPAGNE FLUTES – €1.50/PERSON

6€

Price per person



ZENITH

LUXURY TABLEWARE PACK €9/PERSON

- Fine porcelain plates with silver or gold rim
- Premium stainless steel cutlery
- Crystal stemmed glasses
- Linen cloth napkins
- Table setting with cotton tablecloths and table runners

PRESTIGE TABLEWARE PACK €12/PERSON

- Fine porcelain plates + gold
- Cutlery in silver, neo-gold, stainless steel, copper.
- Luxury crystal glasses: wine, water and flute
- Embroidered linen napkins
- Complete table decoration with linen tablecloths and floral centerpiece

9€

Price per person



FURNITURE RENTAL



PACK TABLE HAUTE 6€/PERS

- Standard folding tables with fabric tablecloths (white, black or other)



PREMIUM STANDING TABLE 79€ / TABLE

INCLUDES DELIVERY AND
COMPLETE INSTALLATION
ON SITE + COLLECTION



WOMEN'S STANDING ROOM ONLY 199€ / TABLE

INCLUDES DELIVERY AND
COMPLETE INSTALLATION ON
SITE + COLLECTION



STAR HIGH TABLE €99/TABLE

PREMIUM TABLECLOTH +
TABLECLOTH TOPPER + FRESH
FLOWERS + INSTALLATION
INCLUDED



BAR BLANCO PREMIUM 259€

INCLUDES DELIVERY,
COMPLETE INSTALLATION
AND COLLECTION



BAR NATURELY 249€

Available in black, white
and premium wood
INCLUDES DELIVERY AND
COMPLETE INSTALLATION
ON + COLLECTION



BAR WOOD PREMIUM 349€

INCLUDES DELIVERY AND
COMPLETE INSTALLATION
ON SITE + COLLECTION



150CM MOON BAR 379€

INCLUDES DELIVERY AND
COMPLETE INSTALLATION
ON SITE + COLLECTION



BARBECUE ZEN 129€

INCLUDES DELIVERY AND
COMPLETE INSTALLATION
ON SITE + COLLECTION



BARBECUE 349€

INCLUDES DELIVERY AND
COMPLETE INSTALLATION
ON SITE + COLLECTION

LOCATION FOOD-TRUCK



LIFE

- 2 hours of service
- Delivery and installation included
- Assortment of mini samosas or spicy chicken skewers
- Chicken or beef burgers + fries
- or A signature Afro-European fusion dish
- Drink: 1 drink of your choice (ginger juice, bissap, water or soda)
- Dessert option at an additional cost (€5/person).

“Discovery formula”

30€

Price per person



SAVANNA

3 hours of service
Delivery, installation and careful decoration of the food truck
Tasting plate (mini cod fritters, banana fritters, samosas)
Selection of 2 varied Afro-European dishes:
Beef mafé served with white rice

- Afro-chic burgers with toppings
- Revisited Taco Bar (toppings: chicken, fish, grilled vegetables)
- Dessert: Mini tarts
- Drink: 2 drinks of your choice included

“Gourmet Formula”

40€

Price per person



ZENITH

- 4 hours of service
- Delivery, installation and careful decoration of the food truck + terrace
- Starter: Prestige Selection (salmon tartare verrines...)
- Tasting plate of your choice
- Bar with typical Afro-European dishes (revisited mafé, etc.)
- Vegetarian or vegan option
- Chic dessert buffet (macarons, etc.)
- Signature non-alcoholic cocktails, waters and homemade iced tea.
- Culinary entertainment included: Live Cooking

“Gourmet Formula”

60€

Price per person

MINIMUM 15 PEOPLE



SERVICE PERSONNEL



LIFE

- Buffet or dining room service
- Beverage service
- Installation assistance
- Simple clearance
- Outfit included
- Minimum duration: 4 hours per server
- + Travel costs outside Brussels: €0.45/km
- + Head of room or coordinator: on request

25€/h*

*25€/h during the week
28€/h on weekends and public holidays



SAVANNA

- Bilingual staff (Fr/Nl or Fr/Eng)
- Refined buffet or en suite service
- Plate service
- Beverage service
- Complete careful installation
- Clearance & reinforced clearance
- Outfit included + black gloves
- Minimum duration: 4 hours per server
- + Travel costs outside Brussels: €0.45/km
- + Head of room or coordinator: on request

29€/h*

*29€/h on weekdays
32€/h on weekends and public holidays

PRICE PER SERVER / STAFF + EXTRA HOUR: +25€/H + ROOM
MANAGER OR COORDINATOR: ON REQUEST



ZENITH

- Personnel multilingue (Fr, Nl, Eng..)
- All from 'SAVANNA' +
- Protocol service
- VIP welcome for guests
- Outfit included + white gloves
- Minimum duration: 4 hours per server
- + Travel costs outside Brussels: €0.45/km

39€/h

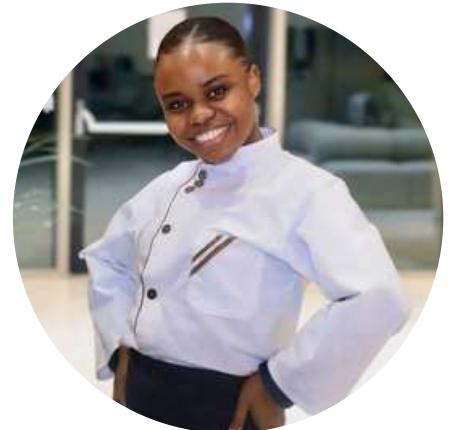
*€39/hour on weekdays
42€/h on weekends and public holidays



Frais de Dernière Minute & Livraison

Frais de commande de dernière minute		Détail	
Moins de 72 h		+ 10 % du montant total HT	
Moins de 48 h		+ 20 % du montant total HT	
Moins de 24 h		+ 30 % du montant total HT	
Delivery costs - Depart: Schuman (Brussels)			Frais de livraison
Zone 1: < 15 km	0-15 km	20 € HT	
Zone 2 : 15 à 25 km	25km or more	35 € HT	Sur devis

OUR TEAM



FOUNDER & CEO
DEBORAH LIBANDE



RH/MANAGER ADMIN
ELFIE LEFEBVRE



LOGISTICS MANAGER
HERITIER LUKUSA



LET'S STAY IN CONTACT

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