



EXCLUSIVE CATERING



OUR STORY

Founded in 2000 by Odette Rousseau, Par-Avion Catering is now in its second decade of providing inflight dining services. Having originally set out as a niche VIP Jet caterer at South Africa's Major international Airports, we now offer bespoke orders, menu planning, wine pairing, and other concierge related services. We service customers in South Africa and visiting clients from around the world.

Director of Food and Beverage Operations, Lynn Rickard heads up a dedicated and passionate team of qualified chefs, operators, and assistants stand ready to serve you around the clock. Over the years we've successfully served Heads of State, visiting dignitaries and celebrities alike. Corporate heads use our services on their aircraft, in their offices, and in their private homes. A high level of confidentiality ensures every request is met in detail and with discretion.



SERVICES

IN-FLIGHT CATERING

Providing in-flight catering and concierge services to executive jets and charter airlines since 2000.

VIP LOUNGE CATERING

Tailor-made to suit the style and requirements of each specific lounge and its particular clientele.

CORPORATE EVENTS

Our corporate events experience and service excellence has earned us an impressive portfolio of corporate clients we are proud to be associated with and to cater for.

SPECIAL EVENTS AND PARTIES

Weddings, private parties, children's parties, they're all special events to us. We'll help bring your vision to life.

LUXURY COACH CATERING

Sit back and enjoy the ride while we take care of all your catering and concierge requirements.

BOARDROOM CATERING

While you take care of your business we take care of ours. From choosing the correct menu to having the appropriate staff, we cater to match the occasion.

PLATTERS

Delicious and beautifully presented, platters for all occasions.

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IN-FLIGHT CATERING

Since 2020, Par-Avion Exclusive Inflight Catering is proud to be the leader in executive inflight jet catering and associated services to the aviation industry in South Africa.

With an unwavering passion for providing the best possible quality and experience to our clients and their passengers, our dedicated team of hospitality professionals is committed to making the impossible a reality. We appreciate the challenges crew face when plating up under challenging circumstances and ensure that every element of menus, production and delivery bears this in mind.

Our exceptional staff at the heart of our kitchens are committed to our vision of offering world class catering to travellers of the world. With certified and regularly audited commercial kitchens in Cape Town and our own bespoke facility at Lanseria International servicing OR Tambo, Rand, Grand Central and Wonderboom Airports we have successfully developed valuable and sincere relationships with our longstanding clients across the global aviation industry.



BREAKFAST

CONTINENTAL BREAKFAST

- Sliced Assorted Continental Cheese Platter
- Sliced Cured luxury Meat Platter
- Sliced Assorted Cheese & Cured Meat Platter
- Smoked Franschhoek Salmon Trout Platter with all the trimmings
- Selection of Cereals & Muesli on request
- Bircher Muesli with Honey, Nuts & Cream
- Crunchy Granola with Greek Yoghurt & Berry Compote
- Selection of Fresh Sliced Fruits in Season
- Fresh Fruit Salad with a Minted Syrup
- Skewered Seasonal Fruits with a Honeyed Yoghurt Dip
- Croissants, Danish, Muffins
- Selection of Breakfast Breads & Toast.



BREAKFAST

FAVOURITES

- Smoked Salmon & Scrambled Eggs
- Eggs Benedict with Smoked Ham & Hollandaise
- Eggs Florentine with Sautéed Spinach
- Eggs Ambassador with Franschhoek Smoked Salmon Trout
- Omelettes to Order (3 Egg)
- Omelette With Gruyere and Herbs
- Croque Monsieur Galette with Peppered Ham, Emmentaler & Rocket
- Crushed Avocado, Poached Eggs & Sourdough Toast with Smoked Bacon
- Full English breakfast - Eggs to order, Smoked Bacon, Sausage (Pork, Beef, Lamb, Chicken), Fire -Roasted Tomato, Portobellini Mushroom Saute, Hashbrown, Baked Beans



SMOOTHIES

Available in 1L or 500ml – Please specify
your favourite combinations

- Mango & Greek Yoghurt
- Tropical Blueberry
- Ginger & Peach
- Mixed Berry
- Banana & Peanut Butter

JUICES

Seasonal Fresh Juices available in 1L or 500ml – Subject to seasonal availability

Clear Apple / Pressed Apple / Orange / Pineapple / Mango / Mixed Berry /
Strawberry / Grapefruit Carrot & Orange / Pineapple & Mango /
Pineapple & Ginger / Watermelon & Ginger / Melon & Fresh Lime /
Green juice with Celery / Cucumber Spinach & Mint

SANDWICHES

Please select Bagel, Wraps, Baguette or Sourdough

- Cape Crayfish, Rocket & Lime Mayonnaise
- Prawn with Avocado & Mayonnaise
- Smoked Salmon with Cream Cheese
- Tuna Mayonnaise with Crispy Cucumber
- Free Range Egg Mayo & Chive
- Grilled Vegetable with Mozzarella and Pesto
- Roast Chicken Mayo with Avocado
- Chicken Club Sandwich with BLT
- Smoked Chicken with Picante Pepper Mayonnaise
- Coronation Chicken Mayonnaise
- Rare Roasted Beef with Horseradish, Pickle & Sundried Tomato
- Smoked Ham & Cheddar Mustard Mayo



- Pastrami with Emmentaler, Pickle & Russian Dressing
- BLT Classic
- Turkey & Emmentaler with Cranberry Mayo
- Grilled Chicken , Feta & Avo with Grated Carrot
- Grilled Seasonal Vegetables with Rocket & Hummus

PLATTERS

READY TO SERVE

(Please specify how many guests to share each platter)

- Canape Platter
 - Petit Four Platter
 - Crudite Platter with Dips
 - Sliced Fresh Seasonal Fruit Platter
 - Open Sandwich Platter
 - Finger Sandwich Platter
 - Mini Wrap Platter with assorted Bite-sized fillings
 - International Award Winning Cheese fully garnished, with Crackers
 - Mezze platter with Dolmades, Feta, Roasted Vegetables, Lamb Kofta, Mahamara and Hummus, Olives & Arabic Flatbreads
 - Tapas with Spanish Meat and Cheese Selection with Peppers, Nuts, Olives & mini Tortilla
- 
- Antipasti with Italian Cured Meats, Burrata, Grilled Vegetables & Ciabatta Breads
 - Cold Seafood Platter of Cape Rock Lobster, Prawn, Salmon, Marinated Mussels
 - Smoked Fish Platter of Assorted Fish & Paté, accompanying Breads

CANAPE

Specialising in a diverse array of the latest on-trend hot an cold savoury canapes

(please specify number per portion)

contact us for options and listings



PETIT FOUR

Assorted individual sweet bites

(please specify number per portion)



CAVIAR

Fine Imperial Heritage caviar available on request. Kindly note that caviar needs to be ordered at least **36 hours** in advance.

Availability may be limited during weekends and public holidays

Served with traditional accompaniments including Finely Diced Egg, Onion, Capers Chives, Sour Cream and Blinis



APPETISERS

COLD

*V - vegan/vegetarian

- Cured Norwegian Salmon with a Shaved Fennel, Grapefruit & Radish Salad
- Fresh Tuna Tartare with a Lime Ginger Dressing
- Beetroot & Tomato Carpaccio with whipped Cheese & Olive Tapenade (V)
- Poached Prawn, Avocado Cremeaux & Spiced Tomato Dressing
- Chicken Liver Parfait with Pink Pepper Jelly
- Smoked Salmon Dome, Avocado and Horseradish Mousse & Wasabi Cream
- Seared Togarashi Tuna with Pickled Daikon Remoulade
- Beef Tartare - classically dressed
- Confit Duck with Citrus & Potato Salad



APPETISERS

HOT

- Mandalay Chicken Brochette with Apricot Curry Compote
- Wild Mushroom Ravioli with Truffle cream
- Lobster Arancini with a Crab & Tomato Bisque
- Seared Scallop on Cauliflower Puree with Smoked Pancetta
- Rare Chimichurri Fillet with Avocado Salsa
- Lamb and Feta Phyllo parcel with Muhammara and Tzatziki dip
- Butternut and Slow-Roasted Red Onion Tart with Goats Cheese Crumble
- Warm Lentil Salad with Harrisa roasted Baby Carrots & Coconut Yoghurt (Vegan)



SOUPS

- Silky Butternut Soup with Coconut Crème Fraiche
- Indonesian Prawn Laksa
- Lobster Bisque with Fresh Crayfish
- Spicy Tomato Soup with Garlic Croute
- French Onion Soup with Gruyere Crouton
- Chicken, Corn & Chipotle Chowder
- Creamed Leek & Potato Soup
- Hearty Lentil Soup with Beef & Italian Parsley Crumb
- Roasted Cauliflower Veloute, Lardons & Marinated Local Mussel
- Indian Spiced Mulligatawny Soup (Vegan)
- Dashi Ramen Broth Bowl (with Pork, Prawn, Tofu or Miso Chicken)



SALADS

- Caesar Salad (Classic, Chicken or Prawn)
- Buffalo Mozzarella, Fresh Figs & Prosciutto
- Caprese Salad with Basil, Buffalo Mozzarella & Tomato
- Seared Tuna Salade Nicoise
- Greek Salad with Heirloom Tomato, Feta, Cucumber & Marinated Olive
- Superfood Salad with Quinoa & Kale
- Poke Bowl with Tuna, Prawn, Salmon, Chicken or Beef
- Tabouleh Salad with Scorched Feta
- Mesclun Greens with Balsamic Dressing
- Beef Tagliata with Rocket & Parmesan
- Chicken Tikka Salad with Cucumber Raita



ENTRÉE SEAFOOD

- Seared Norwegian Salmon with Chive & Lemon Hollandaise
- Seared Tuna Steak with Teriyaki Glaze
- Thai Prawn Curry with Coconut Rice
- Seafood Platter of Cape Rock Lobster, Linefish, Prawn & Back Mussel with Lemon & Garlic Butter
- Cape Rock Lobster with Aioli or Lemon & Chive Hollandaise
- Garlic Basted Grilled Tiger Giant Prawns
- Baked Kingklip with Romesco Olive Sauce
- Grilled Seabass with Sauce Vierge

ENTRÉE POULTRY

- Crumbed Chicken with Heirloom Tomato Confit & Smoked Mozzarella
- Rich Butter Chicken with Basmati Rice & Sambals
- Chicken Piccata with Capers & Olive Cream
- Roasted Chicken with Lemon Dijon Crema
- Mandarin Duck Confit
- Ostrich Steak with Lime & Black Pepper
- Game Steak with Cherry Balsamic Glaze
- Ginger Poached Chicken Fillet with Coconut Broth
- Ostrich Steak with Caramelized Onion, Goats Cheese and Thyme

ENTREES

BEEF

- Fillet of Beef with a Wild Mushroom Gratin
- Aged Ribeye with Crying Tiger Butter
- Oxtail Gateaux with Root Vegetables
- Braised Shortrib of Beef with a rich Beef Jus
- Grilled Sirloin with New Orleans BBQ Basting
- Thai Green Beef Curry

LAMB

- Roasted Rack of Karoo Lamb with Thyme Sauce
- Rosemary Roasted Lamb Shanks
- Lamb Loin Cutlets with a Raspberry infused Jus
- Lamb Rump with a Minted Bearnaise
- Durban Lamb Curry served with Basmati Rice and Sambals

PASTA

MEAT

- Slow Roasted Lamb Ragu with Parpadelle
- Lasagne Bolognese, Vegetarian or Chicken
- Prawn and Lime Linguine
- Spinach & Ricotta Ravioli with Lemon Cream
- Prosciutto Di Parma Tortellini with Wagyu Chilli Ragu
- Pomodoro Mozzarella Tortellini with Pesto Cream
- Wild Mushroom Ravioli with Truffle Cream
- Gnocchi with Smoked Pancetta, Crispy Sage & Porcini

VEGETARIAN

- Leek Cannelloni with Lemon, Thyme & Provolone
- Butternut & Slow-roasted Red Onion Tart with Goats Cheese Crumble

VEGAN

- Poached Cauliflower Steak with Parmesan crust & Peperonata
- Warm Lentil Salad with Harrisa Roasted Baby Carrots & Coconut Yoghurt (Vegan)
- Panise, Spaghetti Vegetables & warm Heirloom Salsa
- Cape Malay Chickpea Curry with Coconut Rice & Sambal

SIDE DISHES

- New Potatoes with Parsley
- Roasted Garlic Baby Potatoes
- Greek Roasted Potato Wedges
- Dauphinoise Potatoes
- Sweet Potato Fondant
- Creamy Mashed Potatoes (Classic, Truffle, Wholegrain Mustard or Parmesan)
- Basmati Rice or Brown Rice
- Quinoa Pilaf with Wild Mushroom
- Tom Yum Rice
- Buttered Fettuccine with Fresh Herbs
- Sweet Potato Puree

VEGETABLES

- Baby Carrots with Butter & Thyme or Ginger Glazed
- Tenderstem Broccolini Sautée
- Cauliflower Puree spiked with Nutmeg
- Vegetable Stir-fry with Cashew
- Poached Asparagus, Courgette, Green Peas and Baby Spinach
- Grilled / Steamed Baby Vegetables in Season
- Roasted Seasonal Vegetables
- Butternut Squash Puree
- French Fine Beans (with Almond, Pine Nuts or Crispy Onion)
- Spinach Sautée or Creamed

DESSERTS

- Classic Lemon Tart with Lemon Syrup
- Hazelnut Chocolate Terrine with Raspberry & Vanilla
- Hot Chocolate Fondant
- Mango Posset with Lime Gelee & Ginger Tuille (Set In Glass)
- White Chocolate Lindt Baked Cheesecake with Miso Caramel
- Apple Tarte Fine with Salted Caramel & Vanilla Mascarpone
- Passionfruit Parfait with Coconut Crumb & Blueberry
- Tiramisu
- Traditional South African Malva Pudding with Crème Anglaises
- Individual Cheese Selection



ICE CREAM

PREMIUM ICE CREAM TUBS 100ML in the following flavours:

- Belgian Chocolate
- Cookies & Cream
- Dulce de Leche
- Strawberry Cheesecake
- Vanilla

Kindly advise if dry ice will be required and allow **24 hours** notice.



VIP TRAY SET MEALS

Fully plated meals trayed with cutlery, crockery and linen – fully presented and ready for service

BREAKFAST COLD CONTINENTAL VIP TRAY from R375,00

Including Yoghurt, Muesli, Fresh Seasonal Fruit Homemade Muffin/Pastry, Fresh Baked Croissant served with butter & preserve, Luxury Continental Meat & Cheese selection

BREAKFAST HOT VIP TRAY from R395,00

Including Yoghurt, Muesli, Fresh Seasonal Fruit Homemade Muffin/Pastry, Fresh Baked Croissant served with butter & preserve, Hot Breakfast full plated meal served for additional reheating on board



VIP TRAY SET MEALS

LUNCH/ DINNER COLD CONTINENTAL VIP TRAY SET from R395,00

Contents to include a Starter, Main Course, Dessert, Freshly Baked Roll, Cheeseboard and Crackers. Please contact us for menu selections/choices.

LUNCH/DINNER HOT VIP TRAY SET from R395.00

Contents to include a Starter, Main Course, Dessert, Freshly Baked Roll, Cheeseboard and Crackers.



DELUXE AIRBOXES

DELUXE DISPOSABLE DISPOSABLE RANGE

Premium Class Fully Disposable black tray set with loose fitting lid, disposable cutlery and napkin

BREAKFAST COLD CONTINENTAL DELUXE DISPOSABLE from R369,60

Including luxury Yoghurt, Muesli , Fresh Seasonal Fruit Homemade Muffin/Pastry , Fresh Baked Croissant served with butter & preserve, Luxury selection Imported International Meats and Cheese

BREAKFAST COLD CONTINENTAL DELUXE DISPOSABLE from R369,60

Including Luxury Yoghurt, Muesli , Fresh Seasonal Fruit, Homemade Muffin/Pastry, Fresh Baked Croissant served with butter & preserve, Deluxe Hot Breakfast Meal foil with Eggs, and Luxury Breakfast Sides



DELUXE AIRBOXES

LUNCH/ DINNER COLD DELUXE TRAY SET from R369,70

Contents to include a Deluxe Starter, Main Course, Dessert, Freshly Baked Roll selection , Luxury Imported Cheeses and Crackers. After Dinner Chocolate
Please contact us for menu selections/choices.

LUNCH/DINNER HOT DELUXE TRAY SET from R395.00

Contents to include a Deluxe Starter, Main Course, Dessert, Freshly Baked Roll selection , Luxury Imported Cheese and Crackers. After dinner Chocolate
Hot meal section with Main Course compromising Main Protein and side dishes

Please contact us for menu selections/choices.



VIP AIRBOXES

BREAKFAST COLD CONTINENTAL VIP BOX from R300,30

Including Yoghurt, Muesli, Fresh Seasonal Fruit Homemade Muffin/Pastry, Fresh Baked Croissant served with butter & preserve, Luxury Continental Meat & Cheese selection

BREAKFAST HOT VIP BOX from R300,30

Including Yoghurt, Muesli, Fresh Seasonal Fruit Homemade Muffin/Pastry, Fresh Baked Croissant served with butter & preserve, Hot Breakfast full plated Meal served for additional reheating on board



LUNCH/ DINNER COLD CONTINENTAL VIP BOX from R300,30

Contents to include a Starter, Main Course, Dessert, Freshly Baked Roll, Cheeseboard and Crackers. Please contact us for menu selections/choices.

LUNCH/DINNER HOT VIP BOX from R330,00

Contents to include a Starter, Dessert, Freshly Baked Roll, Cheeseboard and Crackers. Please contact us for menu selections/choices. Hot meal section served in addition for reheating.

VIP DRY SNACKS R214,50

Assorted Luxurious Dry Snacks including Imported Chocolate, Dried Fruit, Luxury Sweet Item, Biltong, Handmade Crisps.

AIRBOXES & DRY SNACKS

STANDARD DISPOSABLE BREAKFAST/ BRUNCH R179,03

Assorted Breakfast or Brunch items appropriate for time of day

STANDARD DISPOSABLE CONTINENTAL LUNCH R179,03

Contents to include a Starter, Main Course, Dessert, Cheeseboard and Crackers.
Please contact us for menu selections/choices.

STANDARD DISPOSABLE HOT LUNCH from R195,00

Contents to include a Starter, Main Course, Dessert, Cheeseboard and Crackers.
Hot Meal foil served in addition for reheating.

STANDARD DRY SNACKS R132,00

Assorted Dry Snack Items – Crisps, Dried Fruit, Nuts, Chocolate and Sweet Item.
Constantly updated for variety.



BEVERAGES

DRINKS & WATERS

STILL WATERS

Evian

Valpre

International Favourites on Request

SPARKLING WATERS

San Pellegrino

Perrier

HOT DRINKS

American Coffee Flask

Decaf Coffee Flask

Hot Chocolate Flask

Hot Water

Hot Milk

FRUIT JUICE

Freshly Squeezed Orange

Grapefruit, Pineapple, Apple, Mango,

Fruit Cocktail, Cranberry

Smoothies & Exotics on request

BEERS

Heineken

Miller's Genuine Draft Hansa Pilsener

Peroni

Castle Lager

Castle Lite

Windhoek Lager



CANS

Coke, Diet Coke

Schweppes Mixers

Assorted Soda

Grape/Appletiser

Iced Tea

Organic Energy, Red Bull

PREMIUM CHAMPAGNES, WINES AND SPIRITS

We are please to offer International brands available. Our service team is happy to assist in procuring your preferred brands.

CONCIERGE

SERVICES

FRESH FLOWER ARRANGEMENTS

Small, medium or large arrangements to suit the cabin and bathroom in glass, wood or baskets. Fresh stems are also available to arrange in your own vases.

NEWSPAPERS & MAGAZINES

Wide variety of local newspapers and international magazine publications available. Lead times apply.

LAUNDRY

We are happy to assist with the delivery and collection of your laundry requirements to one of our trusted service providers. Lead times and turnaround apply.

MEET ON ARRIVAL

We will be glad to meet you on your arrival to take off any china, cutlery and laundry which will be returned to you with your catering prior to departure. This is the ideal time for you to meet with us personally to discuss your catering requirements prior to departure.



VIP LOUNGE

CATERING

Conveniently located in Johannesburg and Cape Town, we are proud to offer departure and arrival Lounge Services to Private charter lounges. In addition we provide quality catering to business class lounges for International carriers.



LUXURY COACH

CATERING & ROAD TRANSFERS

With commercial kitchens based nationally, we offer the same quality and attention to detail on the road as we do in the sky. Par-Avion services bus and coach charter for tour and travel operators, private tours, corporate and celebrity concert transfers. Delivery and service to outer-lying regions are accommodated regularly allowing you to offer a quality service away from base.

Contact us to design a service and product to specifically meet the need of your guests. 24 Hour operators are available for last-minute amendments and logistics.

With a long-standing corporate client base, business has allowed Par-Avion to offer both convenience and quality in presentation, composition, and styling for those very important Boardroom meetings.

From sit-down multi-course meals, finger lunches and buffet style set up to individual trayed VIP disposable meals – with an emphasis on light, health conscious and current trend menus.

Select your menu or allow us to create one for you.



BOARDROOM

CATERING

With a long standing corporate client base, Organisers, PA's and MD's of Corporates and Business centres have relied on Par-Avion to offer both convenience and quality in presentation, composition and styling for those very important Boardroom meetings. From sit-down multi-course meals, finger lunches and buffet style set up to individual trayed VIP disposable meals - with an emphasis on light, health conscious and current trend menus - allow us to take your meeting to the level. Select your menu or allow us to create one for you.



PLATTERS

CATERING

Our clients value our commitment to delivering flavour filled sandwiches, wraps, hot food items, canapés, petit four and more.

Par-Avion caters for all tastes and dietary requirements including health options and gluten-free. A full platter menu is available on request.



TERMS & CONDITIONS

OPERATING HOURS

Monday – Friday – 06h00 – 17h00

24 hour Duty Manager available to assist with after hours orders and amendments.

Weekends – On request – delivery charges apply as per region, airport, notice and time of delivery.

Meet on arrival service to assist with catering orders for outbound legs and offloading of service items. – Weekends & Public Holidays

Catering orders on Weekends and National Holidays are only accepted on request. Please inform us latest by 12h00 the previous day.

EXPRESS ORDERS

All orders are to be submitted in writing. We cannot be held liable for items omitted during telephonic orders

All international orders to be received in writing a minimum of 24 hours prior to delivery. Orders accepted in less than 24 hours are at the discretion of Par-avion and will be subject to a proportionate express delivery fee. We are committed to assisting with last minute orders where possible.

DELIVERY FEES

Local Daily deliveries to Lanseria international airport during operating hours are delivered free of charge. International deliveries, weekend and after hours deliveries are charged as are deliveries for satellite stations including, Lanseria, OR Tambo, Cape Town International, Rand Airport, Pilanesberg, Hoedspruit, Polokwane, Kruger Mpumalanga, Wonderboom Airport, Waterkloof and Grand Central airports. Please enquire about these rates directly.

TERMS & CONDITIONS

SHOPPING REQUESTS & ADDITIONAL SERVICES

This service will be invoiced accordingly. Par-Avion will not be held liable for any loss or damage to laundered items or dishwashing of items dispatched for cleaning. Any Par-Avion stock (cutlery, crockery, linen, bins, hardware or such) hired to our clients must be returned in full on landing. Any items not returned on collection will be charged for in full.

EXTRAS

Par-Avion may add in additional items which may have been omitted erroneously from orders or which we feel may add to or compliment the overall passenger experience. You are not obliged to uplift any items or extra's not ordered. Returns will be reflected on order sheets and not charged.

PRICING

Written quotes are available on request. All invoices show itemised billing.

PART ORDERS/ OUTSOURCED MEALS

Par avion cannot accept the request for provision for part orders as we are unable to guarantee the food safety management and provenance of other items offered on board. We reserve the right to decline orders where we are aware that part of the order has been produced and stored in a non-certified food handling facility.

Where meals are outsourced for pick up at Restaurants on behalf of the client, Par-avion will deliver directly to the aircraft in the original supplier packaging unless otherwise requested. Whilst every care is taken to assist and direct restaurants in food packaging and preparation for inflight service, the client accepts full responsibility and liability for the food safety of product ordered from 3rd party suppliers.

WEBSITE & BROCHURE PHOTOS

Images reflected in this site and all written material including brochures are an indication of style only and are not intended to represent specifically ordered or prepared requests.

TERMS & CONDITIONS

LIABILITY

Liability for the quality, presentation, serving, handling or cooling of delivered goods passes to the client on delivery. The client accepts responsibility for the safe handling, safety and hygiene of meals on delayed flights. Please contact us for assistance in this regard.

PAYMENT

Par-Avion will invoice weekly for all flights catered in the past 7 days for Account clients who have completed credit applications. Invoices to be settled electronically within 7 days of invoicing. COD clients are required to furnish proof of payment prior to delivery. Visa and Mastercard accepted - kindly request invoice to accompany delivery. Foreign Currency is accepted at our discretion and will incur a 5% handling fee calculated above the prevailing daily rate.

CANCELLATION FEES

Please take note that Par-avion begins the planning and procurement of stock for inflight orders immediately on confirmation. This is in an attempt to ensure we are prepared should flight times be moved up at any time. In case of partial cancellation or full cancellations we invoice as follows:

Cancellation notice >24 hours - no charge from Supplier - items explicitly ordered or procured will be charged only.

Cancellation notice between 24 hours to 12 hours - 50% cost of invoice from Supplier

Cancellation notice < 12 hours - 100% cost of invoice from Supplier

Cancellations are accepted in writing only - no cancellations by phone may be accepted.

TERMS & CONDITIONS

REGIONAL VARIATIONS, SUSTAINABILITY AND SEASONALITY

Variations may occur in product availability and pricing between our various regional units. This is a result of supplier variation and regional price inputs. Where possible Par-avion prefers to offer seasonal, sustainable and local produce. The nearest possible substitutes will always be offered for your agreement. (Request a copy of our sustainability agreement)

FORCE MAJEUR

Par-Avion is not liable for the whole or partial non-performance or suspension of its obligation as a direct or indirect result of labour strikes, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government act or regulations or any other cause beyond the company's control. In the event of a cancellation by Par-Avion, any sum already paid by the client will be refunded in full to the client.

These terms and conditions are subject to change without prior notice.

PLACE YOUR ORDER

Lanseria (FALA)

Cell: (+27) 82 6739 382

Tel: (011) 7012600 / 2590

Email: par-avion@mweb.co.za

OR Tambo (FAOR)

Cell: (+27) 82 6739 382

Tel: (011) 7012600 / 2590

Email: par-avion@mweb.co.za

Cape Town (FACT)

Cell: (+27) 76 601 3378

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