



## CUSTOMIZED EVENTS

# JEAN-CHARLES SAVARIT



Jean-Charles Savarit from Royal Concept Catering creates unique and prestigious events for both, corporate and private entities these events may range from cocktail receptions, and family gatherings, to elegant parties. Be it the choice of the place, the choice of the menus, the flowers, or the wines, he takes care of everything and makes sure that everything is simply perfect.

Jean Charles Savarit is an Epicure who has many gastronomic souvenirs to share...

## THE MAN

Jean-Charles Savarit has not become the artisan of great events over the years, thanks to his family he has actually been emerged in the event industry since his early childhood. Today, Jean Charles can proudly look back on 32 years of experience in the luxury hospitality industry and prestige event organization his savoir faire is so renowned that he has nothing more to prove. Yet still every day he questions himself and deals with each new event as if it was the first one he organizes. Be it a budget with no limit or rather restrained, he will always find the appropriate solution. Of course over the years he has accumulated a many experiences that can make one dream. For instance he has catered for the greatest international stars, the likes of Prince, Céline Dion or Michael Jackson, whose kindness and simplicity he remembers with a lot of nostalgia. He has also catered many of the great Royal families, but by discretion he will not mention their names. It is hard for him to consider his daily tasks as “work” since to him they belong more into the register of passion and pleasure. It is probably thanks to this approach that Royal Concept Catering, his company, is the warrant of “unforgettable moments”, two words which could be considered the motto of Jean-Charles Savarit.

## A COMPANY

There are quite a lot of event management companies out there, yet those which really deserve their reputation are rare. Royal Concept Catering, thanks to its unique concept is different. Indeed, Jean-Charles Savarit doesn't come along with his own team of cooks but always asks the Best to intervene. Hence, be it for a French, an Italian, a Lebanese or a kosher reception, it will always be the most renowned chefs in their field, often Michelin starred chefs preparing it. Same thing for a cocktail reception, only the Best will elaborate it. Thanks to this concept regularity is his strength. Always the best whichever the event. Other great advantage of his company the service, to make it perfect is surrounded by a truly professional team. The Sommeliers, the maitre d'hôtel, the waitresses and waiters come from the highest ranks or directly from the renowned hotel management school of Lausanne. All of them speak at least four languages. Smiles, discretion, elegance, know-how and professionalism, are only a few words which are perfectly suited to describe his staff. Jean-Charles Savarit's success is not a coincidence but a recipe, in which each ingredient needs to be knowingly dosed – an art in which Jean-Charles Savarit is a master chef.

## A VISION OF EPICURISM

To better understand what Epicurism is all about, we have asked Jean-Charles Savarit some well targeted questions...

### WHAT IS A GOOD MEAL?

*A good meal is a moment which should be memorable. One of those one would like to live again, recipes one wishes one could be able to prepare, tastes which remain engraved in the memory.*

### DO YOU REMEMBER ONE OF THESE TASTES?

*Oh yes. There is for instance the taste of a white truffle risotto which has been prepared in a parmesan cheese. A dish and a moment which I will never forget, just like a truffle stuffed foie gras cooked in a linen and paired with a Château d'Yquem 1978....*

### IF I SAY WINE...?

*I will tell you that for instance this risotto, without a grand wine, wouldn't have been the same risotto. When I ate it I enjoyed a simply perfect Saint-Emilion along with it. I also have to admit that Bordeaux wines are by far my favourites even if I cannot deny that a Chassagne Montrachet can be magnificent, but character true character I will find this in Bordeaux wines mostly.*

*In a completely different register something I really liked and which I had never seen before was in the Napa Valley. I visited several cellars there for tastings and unlike anything one will find in other places there was one specific glass with the name and vintage of each wine engraved and which one could keep as a souvenir; So tasters leave the cellar with as many glasses as they have tasted wines. Hence they have the souvenir of the wine they have tasted engraved in their taste buds, plus a more tangible souvenir in form of a glass of wine.*

### A GASTRONOMIC DREAM?

*More than anything else a dream of wine! Make a wine tour through the Bordeaux region, and wine and dine in the most prestigious chateaux, tasting the greatest crsu alongside some delectable dishes prepared by Michelin starred chefs.*

