



WINTER ALPINE COLLECTION

PRIVATE CAVIAR SERVICES



by Magdalena — Caviar Specialist & Certified
Sake Sommelier



A bespoke, on-demand luxury ritual — directly in your chalet

This winter, together with
Tatsuya Japanese, the private Sushi Chef,
we introduce a collection of discreet, fully
private culinary experiences, designed
exclusively for luxury chalets across the Alps.

CAVIAR. SUSHI. SAKE.

Each offering can be enjoyed individually or
thoughtfully combined — creating a bespoke
experience tailored to the occasion, the
setting and your guests.



Designed for guests who value rarity,
intimacy and impeccable taste.

Whether for a welcome reception,
après-ski aperitif or celebratory
gathering- everything is brought
directly to You.



Tatsuya





The Caviar Corner

Your Chalet's most Exclusive Pop-up Moment

A refined, interactive caviar experience. Featuring two exceptional Antonius caviars — Siberian and Oscietra. Guided by our caviar specialist, guests can choose the iconic Caviar Bump, served on the back of the hand with a mother-of-pearl spoon, or enjoy their caviar traditionally with freshly prepared blinis and crème fraîche.

Ideal for:

- arrivals & welcome drinks,
- après-ski aperitifs,
- pre- dinner social moments,
- New Year's Eve & private celebrations.





Roaming Caviar Service



Effortlessly engaging and memorable. A professionally dressed server moves gracefully through the crowd, assembling warm homemade blinis & premium caviar à la minute, creating a sense of theatre that feels both luxurious and effortless. An interactive, memorable highlight that elevates the ambiance and leaves a lasting impression.

Perfect for:

- elevated après-ski experiences,
- exclusive Alpine events and luxury brand activations,



Private Caviar Degustation*



A structured, elegant exploration of 2-3 premium caviar, carefully guided and explained, where guest discover:

- origin & production insights,
- tasting notes,
- differences in texture, salinity & aroma,
- how to evaluate quality like a professional taster,
- food pairings suggestions.

Optional pairing with premium Champagne, Vodka & Sake available on request.

Educational and luxurious moment, perfect for family stays, group of friends & private celebrations.

*An advance booking subject to availability



VIP Arrival Experience

The Caviar Box*. Our signature caviar experience. A refined selection of premium caviar, carefully curated accompaniments and timeless elegance. Ideal for:

- Christmas gatherings,
- New Year's dinners,
- Silent and elegant setup for Chalet arrivals.

An elevated experience for unforgettable moments in the mountains.

**Each box is freshly prepared, artisanal, and cannot be made last-minute. Advance booking required.*





Caviar as a Gift

Our Caviar Gift selections offers a sophisticated and luxurious tasting experience, perfect for any special occasion or as an exquisite gift. Available in two formats: 50g Siberian+ 50g Oscietra or 125g Oscietra. Optional gift wrapping with red ribbon available on request.

An effortless choice for chalet welcome gifts, festive season surprises or “caviar to-go” moments during outdoor adventures.



OUR CAVIAR

Celebration of Taste, Elegance and Tradition

Antonius Caviar is a Polish brand of the highest quality real caviar. The company is the biggest producer of this delicacy in Europe and the second biggest in the world.



Antonius Caviar is one of the few companies in the world obtaining roe only from fish from their own farms. Thanks to this, they have an impact on the constant quality of their product from the very beginning.



ANTONIUS
Caviar



Why guests love this experience?

- fully private, in- chalet, with no staff rotation,
- discreet, elegant service,
- tailored to each group's mood- playful or highly refined,
- premium products sourced from trusted European suppliers,
- effortless: guests simply choose the experience, everything else is arranged.

This is a luxury ritual that feels personal
— not commercial.



Why this partnership works for You?



Elevates your guest offering with a unique, high-end tasting experience.



Three distinctive experiences- Caviar, Sushi, Sake- all offered through one trusted provider, based in Val d'Isère, making it effortless to create exceptional culinary moments for your guests.



Zero operational burden. We bring everything- product, service ware, expertise, setup.



Additional revenue opportunity through 10% commission- based partnership.



High client satisfaction & memorable moments. Caviar is a symbol of celebration, refinement and exclusivity.



BOOKINGS & INQUIRIES



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