



B O C A F I N A  
E S C A P A D E S C U L I N A I R E S

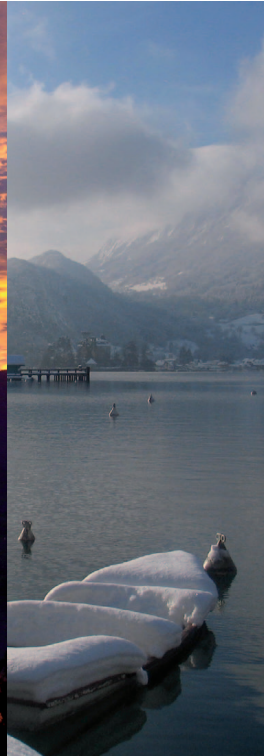
## Our location

An contemporary 100 m<sup>2</sup> loft overlooking Lake Annecy, floor to ceiling windows filling the space with natural light and a superb 180° panorama.

The main acces via a shaded outdoor terrace and its surrounding herb garden, give a taste of the dining experience to come...

All the ingredients for a successful Culinary Experience, in a calm and relaxing environment.

424 vieille route de Saint-Germain  
74290 Talloires - FRANCE



## Bocafina

An exceptional culinary experience awaits the most discerning gourmets in Talloires on the shores of Lake Annecy, one of the most beautiful lakes in Europe and in the heart of the French Alps. An inviting, 100 m<sup>2</sup> loft dedicated to the art of gastronomy, providing an insight into healthy and diverse cuisine, a journey for your senses, in total harmony with the seasons.

The expertise of a highly qualified, multicultural and dynamic team from within the gastronomy and business services industries, ensures each event is managed with the utmost professionalism.

## Our offer

*" We aim to create a unique customer experience by combining an insight into the exciting world of fine cuisine with an exceptional, natural environment. "*

By working in close collaboration with you, we ensure that each event, tailored according to your exact criteria, is a truly memorable Culinary Experience.

## Events

- Business seminars / Team Building events.
- Wine appreciation classes.
- Private group events.
- Gastronomic holidays.
- Cooking classes.



## CORPORATE EVENTS

### Seminars and team building events

Add another dimension to your team meetings and client events. Unite your team around a gastronomic theme which will stimulate and motivate them, in a professional, discreet and fun environment.

Your event will be managed personally by one of our event-management team. We work closely with you from briefing to delivery, to ensure that your tailor-made event meets your specific business objectives. Our service can also include accommodation and transport if required.



## INDIVIDUALS AND WORKS COUNCILS

### Cookery school /wine appreciation

Our hands-on cooking and interactive wine appreciation courses are available from Monday to Saturday all year round :

- Cooking for beginners.
- Gourmet and regional cuisine.
- Cocktail party.
- Pastries.
- Market to table.
- Mini-Chef.
- World food.
- Ten-lesson training course.
- Essential wine appreciation.
- Wine Experience.

### Private group events

For private groups our 100 m<sup>2</sup> loft offers the perfect setting for you to entertain your guests. Or for the ultimate luxury, bring the restaurant experience into your own home with our " Chef at Home " service . We leave you just one thing to focus on, enjoying your event and your guests to the full.

- Your **Chef at home**.
- A cooking class with friends.
- Birthday / family gatherings.
- Hen / Bachelor party.
- Training events or product launches.

### Gourmet holidays

If you are planning a trip to our beautiful region, we are perfectly placed to help you create a tailor-made trip full of gastronomic surprises.





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## CONTACT

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