

CATERING CATALOGUE GROUP 2026

Make your journey a unique experience





Summary

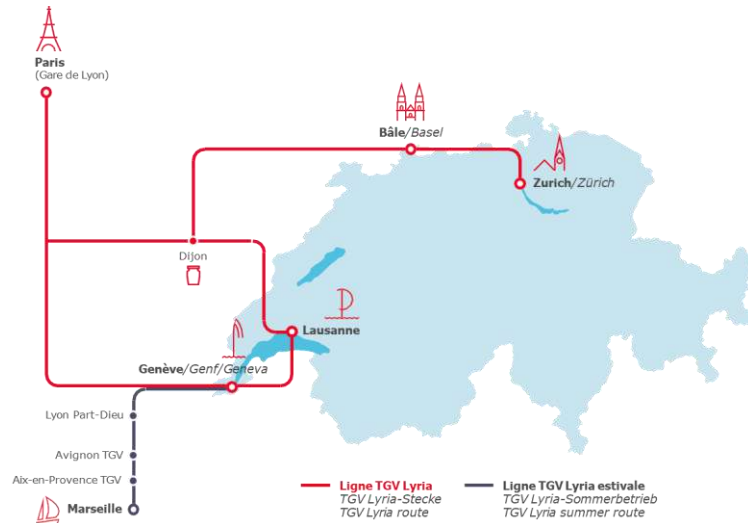
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IN A FEW WORDS...

Making your trip a unique moment has always been our passion.

This is why we would like to organize with you the perfect trip for your business or leisure events.

We offer you, for groups of 10 or more, a complete catering offer ranging from breakfast to meal tray for your lunch or dinner but also for the organization of your cocktail parties.



You can choose : to pick up your order at the foot of the TGV, in the bar coach, have it delivered inside your private car, or have it served directly at your seat by our dedicated staff.

You will be welcomed by our staff at the entrance of your coach and throughout your journey, you will enjoy an attentive and quality catering service.

Just relax and take a moment to admire the scenery at 199 MPH ; we will take care of everything! A pleasant way to taste our tasty recipes made in a traditional way, based on fresh local products or from organic farming.

Our dishes are presented on plates made from innovative materials that respect the environment.

Would you like to know more? Please don't hesitate to contact me for further information. It will be my pleasure to study your request, to offer you the service that meets your expectations, and to send you our best proposal for your group catering project.

And don't forget, making your trip a unique moment is our passion.

Your group advisor

Samuel Dekoster



ECO-FRIENDLY **OURS MENU**

We offer you tasty recipes prepared in an artisanal way, based on fresh products, from France and Switzerland from organic farming.

Our dishes are presented on plates made from innovative materials that respect the environment, such as wood or sugar cane fibre.

GOURMAND BREAKFAST

Only available from France 



1 MARBLE CAKE OR 1 LEMON CAKE

1 YOGURT

1 FRUIT COMPOTE

1 BOTTLE OF WATER 33CL

1 ORGANIC ORANGE JUICE 25CL

1 HOT BEVERAGE



BUSINESS BREAKFAST

Only available from France 



1 FRENCH PASTRIES
(CROISSANT OR PAIN AU CHOCOLAT)

1 BREAD, BUTTER & JAM

1 SWEET PLATE
(CONSULT US FOR THE RECIPE)

1 SAVOURY DISH
(CONSULT US FOR THE RECIPE)

1 ORANGE JUICE

STILL WATER

1 HOT BEVERAGE



FRENCH BREAKFAST

Available from France and Switzerland  



1 CROISSANT

1 BRED, BUTTER & JAM

1 VANILLA YOGURT

1 BOTTLE OF WATER 33CL

1 ORGANIC ORANGE JUICE 25CL

1 HOT BEVERAGE



SWEET BREAKFAST

Available from Switzerland 



1 STRAWBERRY JOGURT

1 APPLE

1 CHOCOLAT MUFFIN

1 FRENCH PASTRIES

1 BRED, BUTTER & JAM

1 ORGANIC ORANGE JUICE

1 HOT BEVERAGE



SAVOURY BREAKFAST

Available from Switzerland 



1 STRAWBERRY JOGURT

1 COLD PLATE
(BEEF BREASOLA, GOUDA & TÊTE DE MOINE
CHEESES, GHERKINS & CHERRY TOMATOES)

1 WHITE BREAD, 1 CEREAL BREAD, BUTTER & JAM

1 ORGANIC ORANGE JUICE

1 HOT BEVERAGE



HEALTHY BREAKFAST

Available from Switzerland 



1 CHOCOLAT MUFFIN

1 WHITE BREAD, 1 CEREAL BREAD &
2 JAM

1 APPLE

1 BANANA

1 ORGANIC ORANGE JUICE

1 HOT BEVERAGE



SUR LE POUCE MEAL

Only available from France 



A SANDWICH OF YOUR CHOICE

Depending on the season

A DRINK OF YOUR CHOICE

Still or sparkling water 33cl

Coca cola normal or without sucre 33cl

Fuzetea 33cl

Organic orange or apple juice 33cl

A DESERT OF YOUR CHOICE

Gourmets desserts

SERVED IN A BAG



MUSÉE D'ORSAY MEAL

FISH COMBO BOWL

Only available from France 



STARTER

Potato salad with turmeric and red onions

BOWL

Smoked salmon, sliced avocado, crunchy salad (tomatoes, cucumbers, and Taggiasca olives), Ktipiti (Greek yogurt, roasted red peppers, feta, garlic, mint, and tomato), carrot and green pea risotto

CHEESE

Portion of Camembert cheese

DESSERT

Dessert of the moment

With bread

Drinks are extra



MUSÉE DU LOUVRE MEAL

POULTRY COMBO BOWL

Only available from France 



STARTER

Grated carrot salad

BOWL

Curry-ginger marinated poultry, green vegetables, "Oriental pearls" salad (pasta pearls, zucchini, carrots, za'atar and harissa dressing, mint, parsley, apricots, Corinth raisins), fasolada (feta, carrot, celery, white beans, onions, lovage), candied peppers

CHEESE

Portion of Camembert cheese

DESSERT

Dessert of the moment

With bread

Drinks are extra



EFFEIL TOWER MEAL FISH

Only available from France 



STARTER

Wood-smoked herring with chickpeas, golden curry

MAIN COURSE

Hake with lemon sauce, carrot and green pea risotto

CHEESES

Assorted cheeses and dried fruits

DESSERT

Dessert of the moment

With bread

Drinks are extra



ARC DE TRIOMPHE MEAL

VEGETARIAN

Only available from France 



STARTER

Fasolada (feta, carrot, celery, white beans, onions, lovage)

MAIN COURSE

Vegetarian moussaka fillets (potatoes, eggplant, zucchini, lentil bolognese, Parmesan cream, salad)

CHEESES

Assorted cheeses and dried fruits

DESSERT

Dessert of the moment

With bread

Drinks are extra



NOTRE DAME MEAL BEEF

Only available from France 



STARTER

Vegetable “pâté en croûte” style terrine
(yellow and orange carrots, red peppers, creamy peas,
wholegrain mustard)

MAIN COURSE

Beef steak, herb mayonnaise sauce
(parsley, tarragon, sherry vinegar)

CHEESES

Assorted cheeses and dried fruits

DESSERT

Dessert of the moment

With bread

Drinks are extra



GRAND PALAIS MEAL POULTRY

Only available from France 



STARTER

Ktipiti in pita bread (Greek yogurt, roasted red peppers, feta, garlic, mint, and tomato)

MAIN COURSE

Curry-ginger marinated poultry with turmeric sauce, green vegetables, broccoli and mint flan

CHEESES

Assorted cheeses and dried fruits

DESSERT


Dessert of the moment

With bread

Drinks are extra



PALAIS DE L'ELYSEE MEAL HOMARD

Proposé uniquement au départ de la France 



STARTER

Salmon rolls with blinis and lemon zest cream, lemon juice

MAIN COURSE

Lobster with tarragon sauce, carrot purée with pieces of artichoke, baby vegetables

CHEESES

Assorted cheeses and dried fruits

DESSERT

Dessert of the moment

Accompagné d'un petit pain

Les boissons sont en sus



POMPIDOU CENTER MEAL

GLUTEN-FREE

Only available from France 



Du 06/04/26 au 05/07/26

STARTER

Grilled eggplant Mujadara, lentils, and quinoa

MAIN COURSE

Quinoa duo, plant-based cream, plant-based steak

CHEESES

Comté, Fourme d'Ambert, dried fruits

DESSERT

Creamy milk tapioca with strawberry

With gluten-free bread

Drinks are extra



POMPIDOU CENTER MEAL

GLUTEN-FREE

Only available from France 



Du 06/07/26 au 04/10/26

STARTER

Soft-boiled egg in the style of a shakshuka

MAIN COURSE

Panisse with vegetable tian, pissalat condiment

CHEESES

Comté, Fourme d'Ambert, dried fruits

DESSERT


Crispy chocolate and raspberry square

With gluten-free bread

Drinks are extra



MONTREUX MEAL FISH

Only available from Switzerland 



STARTER

Smoked trout, dashi royal, chive cream, potatoes and golden char eggs

MAIN COURSE

Smoked salmon, apple ginger quinoa, panacotta coconut, lemon confit and coriander chili sauce

CHEESE

Individual cheese

DESSERT

Royal chocolate dome

With bread

Drinks are extra



BERN MEAL VEGETARIAN

Only available from Switzerland 



STARTER

Mozzarella mousse, tomato and caper basil salsa, black olive tapenade, herbed croutons and young arugula

MAIN COURSE

Aubergine tartar with aromatic herbs, vegetable pickles and carrots carrots, smoked salt emulsion

CHEESE

Individual cheese

DESSERT

Mango passion finger with raspberry coulis

With bread

Drinks are extra



BERNE LUCERNE BEEF

Only available from Switzerland 



STARTER

Délice mini sandwich philadelphia, dried meat and monk's head cheese

MAIN COURSE

Timbale of barbecued beef effiloché, mustard mousse and beetroot pickles

CHEESE

Individual cheese

DESSERT

Mango dome with raspberry heart

With bread

Drinks are extra



LUGANO MEAL POULTRY

Only available from Switzerland 



STARTER

Green papaya salad with spicy crunchy vegetables and thai dressing

MAIN COURSE

Low temperature chicken fillet, tonnato sauce, capers, parmesan shavings, candied tomatoes and arugula

CHEESE

Individual cheese

DESSERT

Raspberry macaroon, vanilla and raspberry light cream fresh

With bread

Drinks are extra





OUR COCKTAILS

If you wish to reward your employees, invite your clients to celebrate the awarding of a contract or simply treat yourself, come and organize your cocktails during a trip on board **TGV LYRIA**.

Our cocktails are made by a caterer known for his creativity and inventiveness. He works with fresh and seasonal products to achieve exactly what you want.

OUR SALTED AND SWEET

Only available from France 



LE PARIS

150 pieces

24 Flavors

10 Salmon and cucumber rillettes turnovers

16 Mini chicken burgers, tomato, lightly garlic mayonnaise

50 Pieces of charcuterie

24 Surprise toast with cereals and 3 cheeses

32 Sweet petits fours



LE GENÈVE

70 pieces

20 Gougères

32 Tapas and blinis

20 Vegetable pressés



LE LAUSANNE

100 pieces

20 Gougères

32 Gala

10 Grilled sun vegetables and cream of pepper bruschetta

10 Pitas (prawns and poultry)

20 Sweet treats

Drinks are extra



OUR SALTED SERVED BY THE SLICE

Only available from Switzerland 



LE ZURICH

Shrimp tempura with thousand island sauce

Truffle pearls and sour cream

Millefeuille of Grisons meat and Gruyère cheese

Niçoise salad-style tuna tartlet

Homemade salmon gravelax on dill blini, crème fraîche and dill mustard

Pissaladière tartlets

Tomato tarte Tatin with honey and black truffle

Pressed chicken with curry and grapes, cauliflower graffiti

Dark chocolate foie gras ball with raspberry

Balik salmon and sesame seeds on blini & wasabi mayonnaise

Tuna tartare with mango and coriander

Balik salmon rillettes, sour cream and fresh dill

Beef and carrot empanada with homemade guacamole

Drinks are extra

Varies according to the months of the year



OUR VERRINES

Only available from France 

SWEET ITEMS

12 PIECES

Chocolate Chantilly like a Liègeois

Crumble with red fruit coulis

White chocolate and orange blossom mousse

Apricot panna cotta

Drinks are extra



OUR SWEETS PLATERS

Only available from France 



CHOUQUETTES
10 pieces



MINI MADELEINES
10 pieces



FRESHLY BAKED SWEETS
40 pieces



MINI DONUTS
10 pieces



MINI COCKTAILS TARTS
20 pieces



MACARONS
20 pieces

Drinks are extra



OUR SWEET SERVED BY THE SLICE

Only available from Switzerland 



LE BERN

Financier with pistachio, flowing heart and pistachio cream

Green apple in jelly, vanilla rice pudding on a Breton shortbread

Popcorn cream tartlet

Mini blackcurrant puffs

Orange and passion chocolate tartlet with matcha tea meringue

Crème brûlée macaroon

Coconut biscuit, coconut mousse and candied apricot

Peach and verbena macaroon

Bunged up like a “Bounty”

Mini lemon and jasmine cabbage

Pecan biscuit, vanilla mousse and melting caramel

Hazelnut biscuit, hazelnut cream and candied apricot

Drinks are extra

Varies according to the months of the year





OUR SERVICES

Choosing GateSolutions Helvétia to organize your event on board TGV LYRIA means choosing to be accompanied by the leader in the air and rail sector.

Tell us about your project, we will advise you so that it remains an unforgettable moment for you and your guests.

Don't worry, we will take care of everything, even the delivery of your service on board. Then, once comfortably installed in one of the 3 classes of TGV LYRIA, you will be able to let yourself be carried away by the magnificent landscapes that you will cross in France and in Switzerland.

Enjoy every moment of your trip, our on-board staff will take care of you.

Once you arrive at your destination, rested and relaxed, all you have to do is get on with your day.

CHOOSE THE SERVICE TAILORED TO YOUR NEEDS



It means boarding on **TGV LYRIA** with peace of mind.

Indeed, at no extra cost, we give you the freedom to choose how you want to collect your service. It will be delivered :

- on the platform, at the foot of your car
- In your coach
- or picked up from the bar coach by our on-board staff



CHOOSE THE SERVICE INSTEAD



It means having a staff dedicated to your group. They will welcome your group at the train door. They will make sure that your group is properly seated and will provide the catering service on the spot. You will have a dedicated goodbye right in front of the coach door until your arrival at your destination.

Our hostesses and stewards speak several languages.



CHOOSE A HOST CLEANLINESS



The Host Cleanliness moves through the different coaches to ensure your train remains immaculate. They discreetly and efficiently collect your guest's waste.

They also ensure that the toilets stay clean, fresh-smelling, and functional throughout the journey.

By providing a spotless environment, you enhance the sense of exclusivity and excellence that a private train offers.

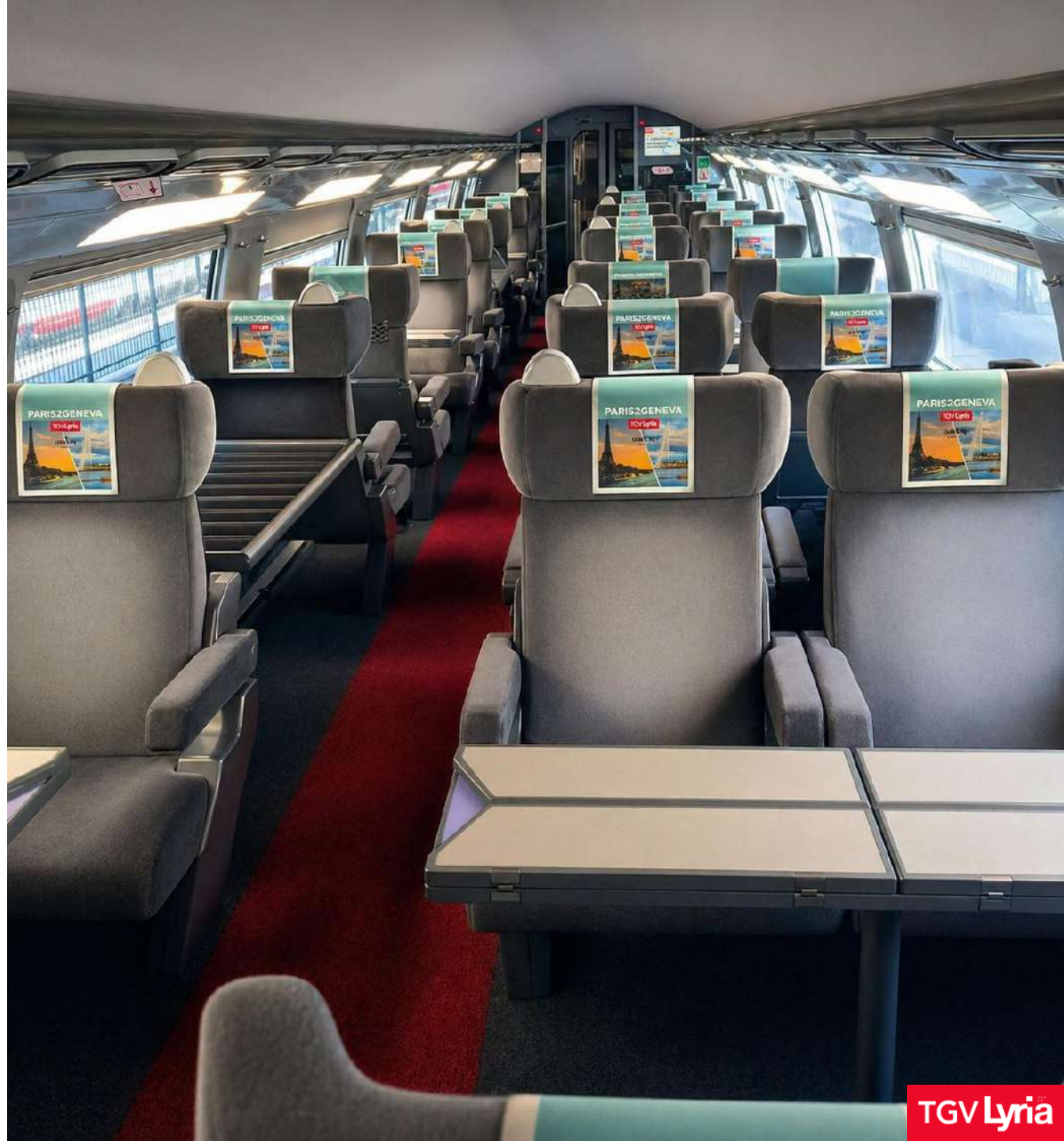


CHOOSE PERSONALISED HEADRESTS



You can install headrests on TGV seats, designed to offer superior comfort and a different travel experience. They can be personalized with your company logo, enhancing your brand's visibility. Thanks to their easy installation and low maintenance, these headrests will be appreciated by your guests and reinforce your company's image.

Several models are available, please contact us.



CHOOSE THE WINDOW DECALS



You can also opt for window stickers designed specifically for **TGVLYRIA**. This is a great way of reinforcing your company's identity both inside and outside the train. You can also personalize passenger areas, cabins and common areas to create a unique travel experience. Our window stickers can also improve on-board signage, making it easier for your guests to navigate. Our turnkey window graphics offer redefines the rail travel experience you want your customers to enjoy, while reinforcing your brand image.

Please contact us for more information.



CHOOSE THE RECEPTION KIOSK



We can provide you with reception kiosks on the platform to welcome your guests. You can check in them, provide them with important information or give them welcome gifts.

If you wish, we can provide staff to carry out these tasks.

73 € HT / Reception kiosk





OUR RATES

Gatesolutions attaches particular importance to the careful study of its prices in order to guarantee you optimum satisfaction.

Our Group Service Department is committed to finding the right balance between the quality of our services and their affordability, while maintaining high standards in the choice of our products.

You will be charged a handling fee of 20% of the price (excluding VAT) of the quote for made-to-measure catering.

You may also be charged a logistics fee of at least 210 € HT. These will depend on the weight you need to load on board

BREAKFAST RATES



DEPARTING FROM PARIS

Gourmand with hot beverage	19,00 € HT
Affaire with hot beverage	28,51 € HT
Français with hot beverage	18,13 € HT

DEPARTING FROM SWITZERLAND

Sweet with hot beverage	29,09 € HT
Salted with hot beverage	36,12 € HT
Healthy with hot beverage	26,09 € HT

VAT applicable 10 or 20 %



MEAL RATES



DEPARTING FROM PARIS

Cold Meal « Sur le pouce »	13,55 € HT
Cold Meal « Musée d'Orsay »	28,35 € HT
Cold Meal « Musée du Louvre »	28,35 € HT
Cold Meal « Tour Eiffel »	38,96 € HT
Cold Meal « Arc de Triomphe »	38,96 € HT
Cold Meal « Notre dame »	38,96 € HT
Cold Meal « Grand Palais »	38,96 € HT
Cold Meal « Palais de l'Elysée »	55,13 € HT
Cold Meal « Centre Pompidou »	31,50 € HT

VAT applicable 10 or 20 %



MEAL RATES



DEPARTING FROM SWITZERLAND

Cold Meal « Saint Moritz »	48,00 € HT
Cold Meal « Montreux »	42,00 € HT
Cold Meal « Berne »	42,00 € HT
Cold Meal « Marseille »	42,00 € HT

VAT applicable 10 or 20 %



COCKTAILS

RATES



SALTED AND SWEETENED COCKTAILS

« Genève »	119,70 € HT
« Lausanne »	197,40 € HT
« Paris »	296,10 € HT
« Zurich » served by the slice	Consult us

VAT applicable 10 or 20 %



COCKTAILS

RATES



SWEETENED COCKTAILS

Sweet verrines	39,90 € HT
Chouquettes platter	6,30 € HT
Mini doughnuts platter	15,23 € HT
Macaroons Platter	40,95 € HT
Assorted Sweet Pastries platter	31,50 € HT
Almond pastries Platter	31,50 € HT
Mini cocktail tarts Platter	31,50 € HT
Freshly baked sweets	11,55 € HT
Fruit skewers	75,60 € HT
Our sweets served by the slice	Consult us

VAT applicable 10 or 20 %



DRINKS RATES



HOT BEVERAGES

Coffee	3,05 € HT
Tea selection	3,05 € HT

NON-ALCOHOLIC DRINKS

Still water Vittel 33cl	3,05 € HT
Sparkling water San Pellegrino 33cl	3,50 € HT
Coca-Cola / Coca-Cola without sugar	3,45 € HT
Organic apple or orange juice 25cl	4,40 € HT
Craft drinks 25cl	4,40 € HT

VAT applicable 10 or 20 %



DRINKS

RATES



BEER

Craft blond or white beer 33cl 7,50 € HT

WINES

French white or red wine 18,7 cl 5,80 € HT

Swiss white red or rosé wine 50 cl 19,25 € HT

French white or red wine 75 cl 21,00 € HT

Swiss wine or red wine 75 cl 21,00 € HT

CHAMPAGNE

Panier 75 cl 45,50 € HT

VAT applicable 10 or 20 %



DRINKS RATES



Soft Drinks Package

6,00 € HT

Included: coffee, a selection of “La Fleur Nue” teas, Thonon still water, Perrier sparkling water, organic orange and apple juices, Coca-Cola and Coca-Cola Zero.

Soft & Alcoholic Drinks Package (excluding Champagne)

14,80 € HT

Included: Coffee, a selection of La Fleur Nue teas, Thonon still water, Perrier sparkling water, organic orange and apple juices, Coca-Cola and Coca-Cola Zero, plus two glasses of red and/or white wine.

Soft & Alcoholic Drinks Package (with Champagne)

26,25 € HT

Included: Coffee, a selection of La Fleur Nue teas, Thonon still water, Perrier sparkling water, Nu organic orange and apple juices, Coca-Cola and Coca-Cola Zero, two glasses of wine (red or white) and one glass of champagne.

VAT applicable 10 or 20 %



TRAIN ATTENDANT RATES



PARIS <> GENÈVE

Departure of the train between 06:00 - 14:00 346,50 € HT

Departure of the train between 14:00 - 23:00 478,00 € HT

PARIS <> BÂLE

Departure of the train between 06:00 - 14:00 346,50 € HT

Departure of the train between 14:00 - 23:00 478,00 € HT

PARIS <> ZURICH

Departure of the train between 06:00 - 14:00 409,50 € HT

Departure of the train between 14:00 - 23:00 541,00 € HT

PARIS <> LAUSANNE

Departure of the train between 06:00 - 14:00 409,50 € HT

Departure of the train between 14:00 - 23:00 541,00 € HT

WELCOME YOUR GUESTS ON THE PLATFORM

FROM PARIS OR SWITZERLAND 73,00 € HT / Heure



INFORMATIONS



- We organize a group catering from 10 people
- The service ratio is 1 to 2 agents for 22 passengers
- In case of service at your seat, train attendant(s) will be charged additionally,
- We offer cold catering instead, In the case of total privatisation of the **TGV LYRIA** and with a maximum of 70 passengers, we can provide a hot service. Our recipes are by Michel Roth, the famous Michelin-starred Chef
- Order must be received 10 working days before the date of the service (cancellation possible maximum 5 working days before departure)
- A deposit of 50% of the cost of the service must be paid when the quotation is signed
- For all enquiries, please contact us at: sdekoster@gategroup.com and/or servicegroupehelvetia@gategroup.com
- For more information, see our general conditions of sale
- Non-contractual photos. Products may change with the seasons

GENERAL TERMS AND CONDITIONS OF SALE

1. SERVICE

GATE SOLUTIONS is the official service provider for onboard catering on TGV Lyria trains. This contract governs the development of group requests for the TGV Lyria Bar and seat service catering on Lyria trains or special trains. A group request is defined as a pre-order of beverages and catering services from the range of products offered for sale onboard TGV trains for which GATE SOLUTIONS provides catering services.

2. FRAMEWORK CONDITIONS

2.1. Onboard catering is provided on scheduled train services or on additional trainsets. In certain exceptional cases, catering services may take place while the train is stationary or even off-train. The transport companies are responsible for the operational framework, schedule, rolling stock, and route selection.

2.2. Kitchen, loading, and storage facilities onboard are limited. As a result, restrictions may apply to the available offerings and/or services. If our staff are required to stay overnight at a hotel due to an additional service, a flat-rate fee will be charged. The amount is based on the duration of the trip, the number of staff needing accommodation, and the regional overnight stay costs.

2.3. In the case of overnight services, services on public holidays or Sundays, and in general for any specific customer request, a prior quote must be accepted by the client.

2.4. Quotes issued by the company are valid for one month from the date of issuance.

2.5. GATE SOLUTIONS reserves the right to modify its general terms and conditions of sale at any time. In the event of such modifications, the applicable terms and conditions will be those in effect on the date the order is placed. A dated copy may be provided to the customer upon request. 2.6. The general terms and conditions of sale are available on GATE SOLUTIONS' website, where they can be viewed directly, and can also be sent to customers upon simple request by phone, email, or postal mail.

3. ORDER AND ORDER CONFIRMATION

3.1. Requests must be sent in writing to servicegroupe@gategroupe.com. Orders must be placed no later than 10 business days prior to the scheduled event. Last-minute orders will be reviewed on a case-by-case basis, and product availability and service may be limited. Orders will be confirmed in writing by GATE SOLUTIONS.

3.2. Orders can be picked up at the bar unless the customer requests seat service with staff. This service will be invoiced according to the conditions outlined in the catalog.

3.3. One staff member cannot provide service for more than 24 passengers.

3.4. The customer will receive an order confirmation email. The sale will only be considered final once the seller has sent the customer confirmation of the order's acceptance.

3.5. GATE SOLUTIONS reserves the right to cancel or refuse any order from a customer with whom there is an outstanding dispute related to the payment of a previous order.

3.6. Reservations for onboard services must be made at least ten (10) days prior to departure.

3.7. The final number of participants must be confirmed no later than five (5) working days before the scheduled service. As of five (5) days prior to train departure, the order shall be considered non-cancellable and 100% payable.

4. MINOR EXCEPTIONS

GATE SOLUTIONS reserves the right to make minor adjustments to its services in the event of short-term changes in the market offering, due to missing products or significant price increases. In such cases, GATE SOLUTIONS shall act in the best interest of the client and ensure the provision of an equivalent service.

5. USE OF THIRD PARTIES

GATE SOLUTIONS reserves the right, where necessary, to engage third parties in the fulfillment of its contractual obligations. In such instances, GATE SOLUTIONS commits to selecting and instructing said third parties with due care and diligence.

6. PRICING

6.1. Prices for beverages and catering services are specified in GATE SOLUTIONS' catalogues or outside of catalogues (in the case of specific client requests). Price adjustments, product changes, or vintage substitutions for wines are reserved. All prices are inclusive of VAT, at the applicable rate.

6.2. GATE SOLUTIONS reserves the right to revise its prices at any time, it being understood that only the prices listed in the catalogue on the date the order is placed shall apply to the client.

6.3. Personnel, logistics, and infrastructure costs are invoiced separately. Their amount depends on the defined working hours and schedule, the nature of the catering service and infrastructure, as well as the required personnel, logistical support, and facilities.

7. INVOICING AND PAYMENT

7.1. Services confirmed in writing by GATE SOLUTIONS shall be invoiced following the journey. In all cases, the services included and confirmed in the order shall be invoiced.

7.2. Invoicing shall be made in Euros. GATE SOLUTIONS reserves the right to request a deposit amounting to thirty percent (30%) of the total order value. This deposit shall under no circumstances be considered a down payment ("arrhes"). The invoice issued is payable upon receipt.

7.3. Cash or credit card payments are accepted onboard all regular trains.

8. LIABILITY & WARRANTIES

8.1. In accordance with legal provisions and at no additional cost to the client, GATE SOLUTIONS guarantees against any apparent defects, damage, or non-conformity of the Products with the order, as well as against any material, design, or manufacturing defects rendering the delivered products unfit for use, and against any hidden defects or non-conformity resulting from defective performance of the ordered services.

8.2. In order to exercise their rights, the client must notify GATE SOLUTIONS in writing of the existence of any defects or non-conformity within a maximum of seven (7) days from the provision of the products and services.

8.3. GATE SOLUTIONS undertakes to comply with the terms and conditions of the contract.

8.4. GATE SOLUTIONS disclaims all liability in relation to: adherence to schedules, any service interruptions, delays, changes of route, or inconveniences caused by operational disruptions, loss, theft, or damage to valuables, cases of force majeure, or events that are unforeseeable or unavoidable by GATE SOLUTIONS.

8.5. Any liability for other types of damages or claims, including but not limited to indirect or consequential damages, loss of profit, unrealized savings, or missed revenue, is entirely excluded.

8.6. The liability of the transport companies falls under the direct scope of their statutory obligations.

8.7. GATE SOLUTIONS shall be held liable for damages caused by any third-party service provider it has engaged. In such cases, the injured party shall assign its claim for compensation to GATE SOLUTIONS.

8.8. Extra-contractual liability is limited in accordance with legal provisions and only applies in cases of proven fault attributable directly to GATE SOLUTIONS.

8.9. GATE SOLUTIONS shall reimburse the cost of products or services deemed defective as soon as reasonably practicable after the defect or fault has been confirmed by GATE SOLUTIONS.

8.10. Reimbursement shall be made, at the client's discretion, either in the form of a credit note for future services, a bank transfer to the client's account, or a bank cheque made payable to the client.

8.11. GATE SOLUTIONS' warranty is limited to the reimbursement of products and services actually paid for by the client. GATE SOLUTIONS shall not be held liable or considered in breach of contract for any delay or failure to perform resulting from a force majeure event, as customarily recognized under French case law.

9. PERSONAL DATA

9.1. In accordance with Law No. 78-17 of January 6, 1978, it is reminded that the personal data requested from the client is necessary for the processing of the order and the issuance of invoices, among other purposes. This data may be shared with the Seller's potential partners involved in the execution, processing, management, and payment of orders.

9.2. The processing of personal data, which is retained by GATE SOLUTIONS solely for the proper administration of orders and commercial relations, is declared to the French Data Protection Authority (Commission Nationale Informatique et Libertés – CNIL).

9.3. The client has the right, at any time, to access, modify, rectify, or delete any personal data concerning them.

10. APPLICABLE LAW AND JURISDICTION

10.1. Any claim must be addressed to the Sales Department.

10.2. The client is informed that they may, in any event, seek recourse to conventional mediation, in particular through the Consumer Mediation Commission (Article L 534-7 of the French Consumer Code), sector-specific mediation bodies, or any alternative dispute resolution method (such as conciliation) in the event of a dispute.

10.3. For any dispute relating to the order form and these general terms and conditions of sale, the competent court shall be that of the defendant's place of residence.

Thanks, And have a good trip !

gate**solutions**
helvetia

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TGV Lyria