



Wholesale brochure



Discover the Gatineau difference

At Gatineau, our passion for French baking is evident in every product we create. Led by Hervé Gatineau, a master pastry chef with decades of experience, our team brings the finest traditions of French patisserie, boulangerie, and chocolaterie to life right here in Oxford. Since 2007, we've been crafting artisan products with unparalleled quality, using only the best French ingredients and traditional techniques.

"I am keen that Gatineau should always reflect my passion for quality and flair. While keeping an eye on the latest European trends in patisserie, my aim is to always introduce new and exciting creations into our product range - in order to thrill and delight our customers." - Hervé Gatineau



Why choose Gatineau?



Authentic French Baking

Traditional techniques, timeless French flavours.



Made Fresh Daily

Baked today, enjoyed at its best.



Premium French Ingredients

Only the finest for true indulgence.



At Gatineau, we pride ourselves on our commitment to quality. With meticulous attention to detail, we deliver authentic French products tailored to your needs. That's our guarantee.





Our wholesale service

As well as establishing the Gatineau name locally as a distinguished patisserie and boulangerie, Hervé and his team have also developed a thriving wholesale service catering to other businesses such as colleges, delis, cafes, restaurants and hotels. Some of our long standing customers include 2 North Parade, Branca Deli, The Missing Bean, The Market Garden, Society Café, Tree Artisan Café and more.

Our wholesale service has grown organically, through other businesses approaching us for their daily goods. In consequence, the same products you find at our retail shop are also available for wholesale with the same freshness, high quality and attention to detail. Additionally, we are also happy to work with our customers developing products to better suit their business needs.

With the rising demand for our products, the kitchen in our shop eventually became too small. So in 2018 we decided to split our patisserie and bakery sections and open a larger, newly fitted, production kitchen based in Kidlington. As a result, our pastry chefs and bakers are able to produce more while maintaining the artisanal quality and freshness of our goods.

From there, or from our shop, we can offer both collection and delivery services from Monday to Sunday.

Gatineau has a 5 star Food Hygiene Rating

Our products

At Gatineau, we take pride in offering a diverse selection of freshly baked goods tailored to meet the needs of your business. Our product range includes an array of artisanal breads, delectable viennoiserie, exquisite cakes, savoury pastries, delightful biscuits, and elegant macarons, among others. Each item is crafted in the traditional French and European style, enriched with unique twists that incorporate techniques, ingredients, and recipes from around the globe.

Hervé and his skilled team are consistently looking to innovate and improve recipes, always using the best ingredients available. All our flour, butter, cream and chocolate come from France so to keep quality and authenticity; while our vegetables and fruits are sourced locally whenever possible.

If you would like to see and taste our products, we are happy to organise a meeting at our shop in Summertown where you can experience our range of products. Alternatively, we are also happy to come visit you with some samples.





Artisanal breads, baked fresh daily

At Gatineau, our breads are a testament to the tradition and quality of authentic French baking. Made fresh every day on our premises, each loaf is crafted using 100% French wheat flour, ensuring the finest taste and texture. Whether it's a classic baguette or a rustic sourdough, our breads bring the essence of French boulangerie to your business.

Products

Baguette traditional

Baguette multigrain

Baguette poppy seed

Campaillou (white and rye)

Sourdough

Seeded Sourdough

Ancient Sourdough (wheat, Spelt, Khorasan, buckwheat, rye, barley and malt)

Ciabatta (Plain or with olives)

Multigrain loaf

Rye Loaf

Bagels

Brioche loaf and buns

Viennoiserie, crafted to perfection

Our viennoiserie is a celebration of the finest French baking traditions. Made fresh every day with premium ingredients, including rich butter and 100% French wheat flour, our pastries are light, flaky, and irresistible. From our classic croissants to indulgent almond pains au chocolat, each pastry is expertly crafted to delight your customers with every bite.

Products

Croissant (butter and vegan options)

Pain au Chocolat (butter and vegan options)

Pain aux Raisins

Pain Suisse au Chocolat

Almond Croissant

Almond Pain au Chocolat

Almond Pain aux Raisins

Cruffins

Chausson aux pommes

Cinnamon Bun

Abricotine

Brioche

Brioche au Sucre





Exquisite patisserie cakes

Our patisserie cakes at Gatineau are the epitome of French elegance and indulgence. Each cake is crafted fresh every day by our skilled pastry chefs, using the finest French ingredients to ensure unparalleled taste and quality. From the rich, velvety textures of our chocolate creations to the delicate balance of fruit and cream in our tarts, every cake is a work of art, designed to captivate both the eye and the palate.

Products

Larieux

Le Croquant

Le Biskelia

Chocolate Framboise

Paris Brest Pistachio

Éclair au Chocolat

Mille-Feuille

Tarte au citron

Tarte aux framboises

Savoury quiches

Our quiches are made fresh daily, combining rich, premium ingredients with 100% French wheat flour and locally sourced vegetables. From the classic Onion & Emmental to the flavourful Spinach, Walnut & Stilton, each quiche is a testament to our commitment to quality and taste. Whether served as a light lunch or a hearty snack, our quiches are a versatile addition to any menu, offering a delicious slice of French culinary tradition.

Products

Onion & Emmental

Spinach, Walnut & Stilton

Cherry Tomato, Mustard & Goat's Cheese

Lorraine - Bacon & Cheese





Loaf cakes, macarons and more

Our loaf cakes and range of small treats such as madeleines and macarons, are crafted with care and precision, using traditional recipes and premium ingredients to deliver comforting flavours. Made fresh daily, they are perfect for pairing with coffee or tea. These timeless treats are sure to enchant your customers and elevate your dessert offerings.

Products

Lemon Loaf Cake

Carrot Loaf Cake (Vegan)

Banana Chocolate Loaf Cake (Vegan)

Roasted Pistachio and Pecan Brownies

Triple Chocolate Cookies

Ginger Cookies (made without gluten)

Caneles

Florentines

Macarons

Madeleines - vanilla, lemon and chocolate

Becoming a client

At Gatineau, we believe in building strong, collaborative relationships with our wholesale clients. We offer a personalised approach, starting with an in-person meeting to understand your business needs. From there, we can suggest the best products, provide samples, and offer full training to your team on how to store, serve, and promote our goods. Additionally, we're always here to support you with marketing ideas and promotional materials, and we'll keep you updated on our latest creations.

We aim to start supplying your business within one week depending on your order, and we'll go the extra mile to ensure that our products meet your highest expectations.



What our wholesale clients have to say about us


“When you're running a small business selling an everyday product like bread and pastries you need quality and consistency and this is why we've been working with Gatineau for the last 9 years. Every day we see the skill and the passion in everything they do, from sourcing the best ingredients to the technical skill in the bakers hands. They have helped us build and grow our business, we feel very lucky to have them here in Oxford.”

The team at 2 North Parade


Get in touch!

Contact our wholesale team to learn more about our services and how we can elevate your business offerings.

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 07514 241 254

 www.gatineau.uk.com/wholesale

 **Gatineau (Summertown Shop)**
209 Banbury Road, Summertown,
Oxford, OX2 7HQ

Gatineau (Production Kitchen)
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OX5 1JD

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