



CONFERENCES AND EVENTS

Day delegate rates, menus & cocktails



Day Delegate package per person

€ 152* low season € 169* high season

* VAT excluded



The Day Delegate is organized as follows:

- Meeting room rental from 9 am to 6 pm
- Notepads, pens, mineral water and sweets
- Materials provided for your meeting: flip chart, white board, screen
- Welcome coffee with pastries
- Morning and afternoon breaks with hot drinks, juices and light refreshments
- Lunch: choice from a variety of business lunch menus, business buffets, «finger food» or «cocktail 20 pieces» buffets, with half-bottle of wine, mineral water and coffee

Half Day Delegate package per person

€ 125* low season € 138* high season

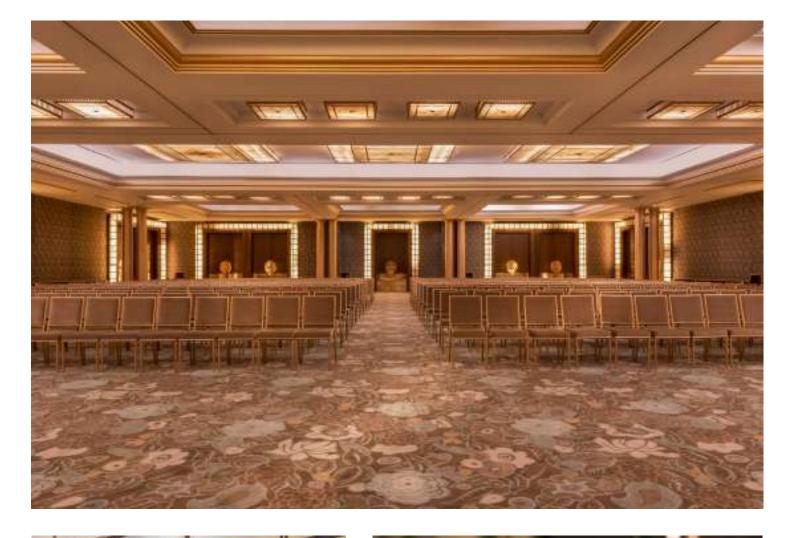
* VAT excluded



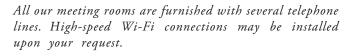
The Half Day Delegate Package includes the following:

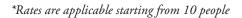
- Meeting room rental from 9 am till 12 am or 2 pm till 6 pm
- Administration kit, pens, mineral water and candies
- Materials provided for your meeting: flip chart, white board, screen
- Two coffee breaks : morning or afternoon coffee breaks with hot drinks, fruit juice, mini viennoiseries, pastries or cookies
- Lunch: choice from a variety of business menus, business buffets or «finger food» buffets with a bottle of wine, mineral water and coffee













BREAKFAST

ALL OUR BREAKFAST OPTIONS ARE SERVED AT YOUR CONVENIENCE AT YOUR TABLE OR AS A BUFFET.

ROOM RENTAL WOULD BE AT EXTRA COST.



CONTINENTAL



Coffee, Tea, Chocolate, Fresh Fruit Juices, Mineral Water,
Pastry (Croissants, Brioches, Pains aux Raisins and Pains au Chocolat)
Bread, Butter, Jams, Honey

€ %fleer person

* VAT excluded

AMERICAN

HEALTHY

* VAT excluded

Coffee, Tea, Chocolate,
Fresh Fruit Juices, Mineral Water,
Selection of multigrain breads and Swedish breads
Reduced-sugar jam, Fromage blanc 0%
Fresh Fuits Salad,
Yoghurts, Cereals
€ 31* per person



Coffee Breaks



SIMPLE WELCOME COFFEE € 11* per person

Coffee, Tea, Fresh Fruit Juices Mineral Water

WELCOME COFFEE € 17* per person

* VAT excluded

Monday

Coffee, Tea, Fresh Orange Juice, Mineral Water Croissants, Pains au Chocolat, Chaussons aux pommes Granny Smith apples, Homemade flavoured water

Tuesday

Coffee, Tea, Fresh Orange Juice, Mineral Water Croissants, Pains au Chocolat, Chaussons aux pommes Banana, Homemade flavoured water

Wednesday

Coffee, Tea, Fresh Orange Juice, Mineral Water Croissants, Pains au Chocolat, Chaussons aux pommes Red berries, Homemade flavoured water

Thursday

Coffee, Tea, Fresh Orange Juice, Mineral Water Croissants, Pains au Chocolat, Chaussons aux pommes Citrus fruits, Homemade flavoured water

Friday

Coffee, Tea, Fresh Orange Juice, Mineral Water Croissants, Pains au Chocolat, Chaussons aux pommes Coconut, Homemade flavoured water



MID-MORNING BREAK € 17* per person

Monday

Coffee, Tea, Fresh Orange Juice, Mineral Water Granny Smith apples, Apple sweets, Chocolate bar, Apple cake

Tuesday

Coffee, Tea, Fresh Orange Juice, Mineral Water Banana, Banana sweets Chocolate bar, Banana and hazelnut cake

Wednesday

Coffee, Tea, Fresh Orange Juice, Mineral Water Red berries, Fraise Tagada candy, Chocolate bar, Red berry cake

Thursday

Coffee, Tea, Fresh Orange Juice, Mineral Water Citrus fruits, Orange sweets, Chocolate bar, Citrus cake

Friday

Coffee, Tea, Fresh Orange Juice, Mineral Water Coconut, Chocolate teddy bears, Chocolate bar, Chocolate and coconut cake

For any request regarding allergies the sales team is at your disposal for advices

Mid-afternoon Break



€ 17* per person

Monday

Coffee, Tea, Fresh Orange Juice, Mineral Water Granny Smith apple, Apple sweet, Madeleines, Pancakes & toppings

Tuesday

Coffee, Tea, Fresh Orange Juice, Mineral Water Banana, Banana sweets, Madeleines, Waffles & toppings

Wednesday

Coffee, Tea, Fresh Orange Juice, Mineral Water Red berries, Fraise Tagada candy, Madeleines, Chocolate fountain & fruit kebabs

Thursday

Coffee, Tea, Fresh Orange Juice, Mineral Water Citrus fruits, Orange sweets, Madeleines, Pancakes & toppings

Friday

Coffee, Tea, Fresh Orange Juice, Mineral Water Coconut, Chocolate teddy bears, Madeleines, Waffles & toppings





PERMANENT BREAK

Supplement of $\in 5^*$ on the Half Day Delegate Package

Supplement of \in 11* on the Day Delegate Package



MENUS

Lunch Offer



Starters

Organic prawn ravioli with Cubèbe pepper

Around vitello tonnato, watercress, Colfiorito capers and parmesan crumble

Artichoke with aro blanco and citrus fruits

Dishes

Cod with Camargue black rice and lemongrass cream emulsion
Orleanaise poultry supreme with vegetables and terragon juice
Veal with pissalat condiment, asparagus and creamy peas

Desserts

Orange and grapefruit cheesecake, oriental flavour ice cream

Apricot and peach Pavlova with verbena

Extrafin chocolate, coconut, pineapple and lime

Coffee

€ 64* per person (excluding drinks)
Or included in your Day Delegate Package
*VAT excluded

We kindly invite you to select the dishes for your lunch:

1 starter, 1 main course and 1 dessert for all the members of your group

A vegetarian menu is also available on request

Dinner Offer



Starters

Vegetables, crumble and avocado cream

Duck foie gras with vine peach and verbena chutney

Isigny salmon gravelax with multicolored radishes

Dishes

Monkfish, roasted fennel and vegetables juice

Veal with morels and Noirmoutier potatoes, green asparagus and chervil juice

Lamb, peas and savory juice

Desserts

Strawberry cake with vanilla, pistachio, strawberries, red fruit sorbet marbled with orgeat milk

Plantation chocolate, raspberry ice cream and olives

Chocolate Pavlova with hazelnut and bourbon vanilla

Coffee

€ 82* per person (excluding drinks) Or included in your Day Delegate Package

We kindly invite you to select the dishes for your lunch: 1 starter, 1 main course and 1 dessert for all the members of your group

A vegetarian menu is also available on request







- 4 cold starter pieces
- -1 mini cold starter
- -2 mini sandwiches
- -1,5 mini hot dishes
- -4 pieces/cocktail sweet



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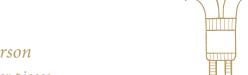
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€ 60* per person (excluding drinks)

Or included in your Day Delegate Package







- Per person
- -4 cold starter pieces
- -1 mini cold starter
 - -2 mini sandwiches
- -1,5 mini hot dishes
- -4 pieces/cocktail sweet

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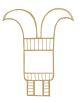
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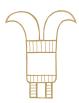
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€ 60* per person (excluding drinks)

Or included in your Day Delegate Package

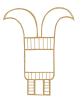
Buffet Menu 1

To share



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Starters



Caponata with egg and balsamic vinegar

Caponata (eggplant, zucchini, tomato, white onion, taggiasche olives, bread, grape of Corinthe), organic chicken egg and et reduced balsamic vinegar

Salmon finger with buckwheat

Creamy broccoli, salmon roe, cauliflower shavings

Forest chicken fillet, Provence salad

Fresh salads

Gnochetti pine nuts, crips vegetables and mint pesto

Button mushroom salad

Green bean salad with walnut and sherry vinegar, duck breast

The savoury pie bar

Chickpea pie, tomato pie, brioche with comté cheese

Hot dishes

Sea bream and eggplant grilled, tomato confit and spring onions Chicken supreme, early vegetables, tarragon jus

Cheese platter

Assortment of french cheeses

Dessert buffet

Fresh fruit

Apricot, peach, verbena

Lychee, raspberry and rose sweetness

Almond cookie, raspberry jam, lychee jelly, lychee brunoise, white chocolate mousse white chocolate chantilly and raspberry and lychee fruit

Apricot and almond pie

Sweet chocolate, caramel, pecan emotion

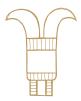
Creamy caramel, cookie and chocolate, truffle glaze and caramelized pecan

€ 80* per person (excluding drinks)

Or included in your Day Delegate Package

Buffet Menu 2

To share



Starters



Egg Ligurie

Scrambled eggs, crushed tomatoes, taggiasche olives, basil oil

Chard and parmesan conchiglioni

Conchiglioni garnished with chard, basil stream and parmesan shavings

Duck puff pastry with apricots and pistachios

Fresh salads

Gambas and pasta salad

Mozzarella and tomato salad

Greek watermelon and sumac salad

The savoury pie bar

Zucchini pie, onion pie, provencal pie

Hot dishes

Lemongrass-infused cod, green vegetables and onions Lamb navarin with tomato, red bell pepper, vegetables

Cheese platter

Assortment of french cheeses

Dessert buffet

Fresh fruit

Herbed melons, strawberry, white elderberry, rhubarb

Sweet milk chocolate, hazelnut, manguo, passion

Hazelnut dacquoise, hazelnut feuillantine, passion fruit cream, hazelnut milk chocolate mousse, milk chocolate chantilly, manguo, passion jelly et milk chocolate wafer

Strawberry and pistachio pie with redcurrant, blueberry

Green Mojito sweet emotion

Lime cream, pineapple and basil compote, pistachio cookie, rum whipped cream, lime zest et pineapple fruit

€ 80* per person (excluding drinks)

Or included in your Day Delegate Package

Buffet Menu 3

To share





Starters

Dome of fennel and crab ravioli, mushrooms

Cod confit, tomato, and green olives

Green asparagus, sweet condiments, ravigote sauce

Fresh salad

Organic shrimp and quinoa salad

Oriental salad

Chickpeas, humus, coriander, red onion, anchovies, olive oil, lemon

Potato and poultry salad, mustard

The savoury pie bar

Carrot pie, vegetable pie, quiche

Hot dishes

Filet of pollock with artichoke
Veal, lemon and thyme infused jus with potato

Cheese platter

Assortment of french cheeses

Dessert buffet

Fresh fruit

Passion, candy sugar

Sweet chocolate, blackberries, raspberries

Chocolate et vanilla cookie, raspberry confit, blackberry and chocolate mousse, chocolate chantilly, blackberries, raspberries, dark chocolate wafer

Strawberry pie

Sweet emotion with grapefruit cream

€ 80* per person (excluding drinks)

Or included in your Day Delegate Package

APERITIVES







CLASSIC APERITIVE

Whisky, Gin, Vodka, Martini, Campari Rhum Blanc Trois, Anise based Aperitive Drink

Choice of beers

White and Red Wines

Soft Drinks

Selection of juices Coca Cola, Coca Cola Light, Coca Cola Zero Tonic & Mineral Water "Perrier"

Salted Mix

Half-an-hour:

€ 15* per person

One hour:

€ 23* per person

Extra hour:

€ 12* per person

* VAT excluded

CHAMPAGNE APERITIVE

Champagne, Whisky, Gin, Vodka, Martini, Campari White Rhum, Anise based Aperitive drink

Choice of beers

White and Red Wines

Soft Drinks

Selection of juices
Coca Cola, Coca Cola Light, Coca Cola Zero
Tonic & Mineral Water "Perrier"

Salted Mix

Half-an-hour:

€ 21* per person

One hour:

€ 30* per person

Extra hour:

€ 15* per person





6 PIECES € 23* PER PERSON * VAT excluded

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15 PIECES € 41* PER PERSON * VAT excluded

Cold savoury pieces

Little garden cabbage

Zucchini spiral with Sainte Maure and hazelnuts Smoked pineapple and snow peas Smoked salmon and organic shrimp Mini tomato and parmesan conchigli Watermelon kubik with feta and kalamata olives Poultry, smoked cashew nuts and lemon gel Gourmet peas marinated swordfish, coriander

Cold savoury pieces

Little garden cabbage Zucchini spiral with Sainte Maure and hazelnuts Smoked pineapple and snow peas Ossau-Iraty Nougat with cherries Smoked salmon and organic shrimp Mini tomato and parmesan conchigli Watermelon kubik with feta and kalamata olives Poultry, smoked cashew nuts and lemon gel Gourmet peas marinated swordfish, coriander Serrano ham, comté basil, tomato

Holt savoury pieces

Croq'et de légumes

Assortment of gougères Spinach parmesan gougères, mushrooms with hazelnuts, artichoke, smoked duck breast, bacon and ham

Sweet pieces

Assortment of macaroons Fruity pastries Carré fleuri Chocolate tasting

20 PIECES € 60* PER PERSON or included in your Day Delegate Package *VAT excluded

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Cold savoury pieces

Little garden cabbage

Zucchini spiral with Sainte Maure

Lomo manchego with turmeric cream

Organic green radish and shrimp

Ossau-Iraty Nougat

Smoked salmon and snow peas

Mini tomato and parmesan conchigli

Poultry, smoked cashew nuts

Watermelon kubik with feta and olives

Wakame tofu with sesame

Serrano ham, comté basil, tomato

Gourmet peas marinated swordfish

Hot savoury pieces

Vegetable crisp

Cromesquis of poultry with lemongrass

Assortment of gougères

Sweet pieces

Assortment of macaroons
Fruity pastries
Carré fleuri
Chocolate tasting

24 PIECES € 73* PER PERSON

* VAT excluded

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Cold savoury pieces

Little garden cabbage

Zucchini spiral with Sainte Maure

Green radish, curry and walnut

Gourmet pea and swordfish

Organic green radish and shrimp

Ossau-Iraty Nougat

Smoked salmon and snow pea

Lomo manchego with turmeric cream

Mini tomato and parmesan conchigli

Poultry, smoked cashew nuts

Watermelon kubik with feta and olives

Wakame tofu with sesame

Serrano ham, comté basil, tomato

Sea bream with iodized condiment

Cornetto of yuzu prawns

Hot savoury pieces

Vegetable crisp

Cromesquis of poultry with lemongrass

Assortment of gougères

Sweet pieces

Assortment of macaroons

Fruity pastries

Carré fleuri

Chocolate tasting

French almond cake

DRINKS



Bottle of champagnes

Deutz Brut $€75^*$ Deutz Rosé $€121^*$ Ruinart Brut $€96^*$ Ruinart Rosé $€125^*$

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A la carte

€ 7* per bottle Mineral waters, fruit juices, soft drink € 8* per bottle Beer Glass of Champagne Deutz € 18* per glass Kir white wine € 10* per glass € 7* per glass Wine by the glass € 14* per thermos Thermos of Coffee (1L) € 4* one coffee Espresso € 5* per drink Cappuccino, latte, tea... * VAT excluded

Corkage charge

€ 10* per opened bottle

WINE PACKAGES



Package 1

Valençay cuvée de Chèvrefeuille, Francis Jourdain Bourgueil les barroirs, Couly-Dutheil Mineral waters

€ 18* per person

*VAT excluded

Package 2

Menetou Salon, Domaine de Maupas Croze Hermitage Cave de Tain Mineral waters € 21* per person

Package 3

Montagne 1er cru, Domaine de Montorge Mercurey Vieilles Vignes, Domaine Faiveley Mineral waters

€ 26* per person

* VAT excluded

Package is based on a half-bottle of wine and a half-bottle of mineral water per person



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Package Soft



Coca Cola, Coca Cola Light, Schweppes, Sprite, Ice Tea, Mineral water

€ 11* per person

* VAT excluded

Package is based upon 2 soft drinks and half-bottle of mineral water per person

MEETING ROOMS



MEETING ROOMS



SURFACES AND CAPACITIES OF THE HOTEL DU COLLECTIONNEUR ARC DE TRIOMPHE

Meeting Rooms	sqm	Dim	Cocktail	Theatre	Classroom 3/table	U	Cabaret 7/table	Banquet 10/table
Normandie	648	L 27 W 24	650	550	381	1	252	480
Normandie 1/3/5/7	84	L 9.7 W 8.6	60	45	36	28	28	40
Normandie 2/6	62	L 9.7 W 6.4	60	40	30	24	28	40
Normandie 4	177	L 24 W 7.4	140	200	90	60	77	120
Queen Mary	289	L 21.9 W 6.5	280	280	150	60	126	200
Queen Mary 1/2/4/5	45	L 7 W 6.5	30	30	18	15	14	20
Queen Mary 3	102	L 13.2 W 7.7	70	80	54	30	42	6
Rochambeau	48	L 7.5 W 6.3	30	30	27	18	21	30
Baltic	35	L 6.3 W 5.6	-	30	24	18	21	30
Lafayette	9 7	L 15.3 W 6.3	80	90	54	36	42	60
Lafayette 1/3	24	L 6.31 W 3.78	15	15	-	1	7	10
Lafayette 2	49	L 7.41 W 6.31	30	30	27	18	14	30
Liberty	43	L 7.2 W 6	30	30	27	18	21	30
Champollion	48	L 7.5 W 6.3	BOARDROOM 16					
La Provence	49	L 7.6 W 6.4	30	30	24	18	21	30
Victoria	47	L 7.4 W 6.3	30	30	24	18	21	30
Paris	47	L 7.5 W 6.3	30	30	24	18	21	30

AUDIOVISUAL SERVICES



« Projection » Packag	e:
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1) Video projection – starting from 50 persons	€ 225*
(2 000 Lumens – screen and cables included)	
2) Video projection starting from 50 to 100 persons	€ 459*
(4 000 Lumens – fastfold screen and cables included)	
3) Video projection starting from 100 to 200 persons	€ 625*
(6 000 Lumens – fastfold screen and cables included)	* VAT excluded
4) Double Video projection	On request
(6 000 Lumens – fastfold screen and cables included)	1

We also may offer you the solutions for video recording, decoration, info-decoration, video conferences and « Ipads wireless meetings » upon your request.



Sonorisation package 1	€ 250*
Less 50 pax - 2 Bose L1, 1 HF Sonorisation package 2	€ 250*
From 50 to 100 pax - 2 Bose L1, 2 HF Sonorisation package 3 Sanarisation package 3	€ 317*
Sonorisation package 3: up to 100 pax - 4 Bose L1, 2 HF	* VAT excluded
Gooseneck Microphone	€ 21*
Hand HF Microphone/ Tie Microphone	€ 84*
Spider Phone / Telephone Insert	€ 134*
	* VAT excluded

Note: Technical assistance is necessary for Gooseneck Microphone

AUDIOVISUAL SERVICES



Smartbats (excluding installation costs)

€ 35* per unit

* VAT excluded

We also can offer you the automatic lighting solutions, decorative, coktails, structure and Stacco arches on your request.

SIMULTANEOUS TRANSLATION

Double translation booth including the following:

On request

- 1 Translation booth
- 2 Double lecterns for interpreters
- 4 Infrared radiators 10 W
- 1 Infrared transmitter
- 50 Infrared head phones

(Interpreting costs are not included)

OFFICE EQUIPMENT

Printer Black/White (20ppm)

Laptop (Pack Office)

Power Point Remote Control / laser pointer

Supplementary Paper Board (1 Paper Board per salon provided by the hotel)

On request On req

We can also offer you the color printers, photocopier, shredders and other office materials simply on your request.

ASSISTANCE TECHNIQUE

Half-Day (sound / video / light) € 450* Full Day (sound / video / light) € 550*

* VAT excluded

50% of Mark up is applied for technical specialists on Sundays and on public holidays. We are staying at your entire disposal to satisfy all particular or exceptional requests.



FLORAL DECORATIONS

Centerpiece on the table : Soliflore & table decorations :

Foyer vase per unit : High buffet bouquet : Starting from € 30*

Starting from € 12*

Starting from € 465* Starting from € 48*

* VAT excluded

STAFF

Cloackroom Full day Cloackroom Half-Day Hostess Full Day Security agent per hour € 200*

€ 117*

€ 242*

€ 34*

* VAT excluded

Prices indicated exclusive of VAT will be increased by VAT at the rate in force when the contract is signed, currently 10% for services including catering (excluding alcohol) and 20% for other services.

Our hotel has its own internal regulations, which can be consulted at the hotel reception desk.



EVENTS@THEGATECOLLECTION.COM

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