

TRIANON PALACE



CONFERENCE AND RECEPTION

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ROOM RENTAL

		WEEK	WEEK-END
* AU PALACE : CLEMENCEAU, SALON HISTORIQUE	3 200 SQ FT	5500 €	8500 €
LE NOTRE	995 SQ FT	1000 €	850 €
LA VERRIERE	1 830 SQ FT	3500 €	5000 €
* AU PAVILLON : COLBERT	4 600 SQ FT	6500 €	4000 €
MOLIERE / ROUSSEAU / RACINE	1 760 SQ FT	3300 €	2300 €
MOLIERE	660 SQ FT	1500 €	1000 €
ROUSSEAU	600 SQ FT	1200 €	1000 €
RACINE	510 SQ FT	1000 €	900 €
BOILEAU / VOLTAIRE / CORNEILLE	1 950 SQ FT	2800 €	1500 €
BOILEAU	760 SQ FT	1100 €	500 €
VOLTAIRE	680 SQ FT	1000 €	500 €
CORNEILLE	580 SQ FT	900 €	500 €
LA FONTAINE	2 900 SQ FT	3000 €	1500 €
POMPADOUR, SEVIGNE, RICHELIEU, MAZARIN, DU BARRY, MONTESPAN, MERTEUIL, MAINTENON	370 SQ FT	800 €	500 €
SOUS-COMMISSIONS	MORE THAN 370 SQ FT	1400 €	900 €

Day delegate packages

Day delegate rate including :

- main conference room
- day delegate menu including beverages
- 2 classic coffee breaks
- flip chart, pens and note pads
- mineral water on table
- signage
- personalized menu, overhead projector and screen on request

140 € per person

Half day delegate rate including :

- main conference room
- day delegate menu including beverages
- 1 classic coffee break
- flip chart, pens and note pads
- mineral water on table
- signage
- personalize menu, overhead projector and screen on request

125 € per person

These rates are valid for a minimum group of 15 people, unless otherwise specified.

For less than 15 people, we will be pleased to recommend our 'a la carte' rates.

- Set up / teardown day: 50% of the room rental rate.
- Extra staff cost of 350 € per hour after midnight, set up or teardown after 7.00 pm and before 8.00 am.
- The hotel has high speed internet connection (1 line of 1024 kbs) accessible from all meeting rooms: 150 € per day per room (up to 20 connections).
- Possibility of wifi in public spaces and meeting rooms: 150 € the first day: 100 € per extra day - Upon request only

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Breakfast

Continental breakfast

Coffee, tea, hot chocolate, milk

Orange juice, grapefruit juice

Bread rolls, selection of viennoiseries

Pain au chocolat, pain aux raisins

Croissant, brioche au sucre

Jam, honey, butter

net price : 29 €

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English breakfast

Coffee, tea, hot chocolate, milk

Orange juice, grapefruit juice

Bread rolls, selection of viennoiserie

Scrambled eggs, bacon, sausage

Corn Flakes, muesli, Rice Crispies

Jam, honey, butter

Selection of cheeses

Fresh fruit salad

Yoghurt

net price: 38 €

Breakfast is exclusively served in a buffet style for all groups
No room service breakfast is available for groups.

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COFFEE BREAKS

WELCOME COFFEE 15 €

Coffee, tea, milk, orange and grapefruit juice

MORNING COFFEE BREAK 20 €

Coffee, tea, milk, orange and grapefruit juice,
Assortment of mini viennoiseries

AFTERNOON COFFEE BREAK 20 €

Coffee, tea, milk, orange and grapefruit juice,
Assortment of petit fours and chocolates

PRESTIGE 25 €

Coffee, tea, milk, orange juice, grapefruit and multivitamin juice, mineral water
Assortment of petit fours and chocolates, fresh fruit salad

TEA TIME 30 €

Selection of sandwiches
British buns and scones served with half salted butter, jam and cream
Assortment of petit fours and chocolates
served with our selection of teas or coffee, fruit juices and mineral water

Extra for a permanent coffee break served in a meeting room:
half day: + 50 %

Additional soft drinks: 10 €

Prestige fruit basket for 10 persons: 80 €

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APERITIFS

OPEN BAR

Whisky, gin, vodka, Martini rosso et bianco, Porto Rouge, beers,
tonic, Coca Cola, Perrier, Evian, orange juice, tomato juice
25 € per person

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APERITIF CHAMPAGNE

Champagne Ayala, tonic, Coca Cola, Perrier, Evian, orange juice, tomato juice
30 € per person

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OPEN BAR CHAMPAGNE

Champagne Ayala, whisky, gin, vodka, Martini rosso et bianco , Porto Rouge, beers,
tonic, Coca Cola, Perrier, Evian, orange juice, tomato juice
35 € per person

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OPEN BAR PRESTIGE

Champagne Deutz Millesime, Michel Couvreur malt whisky, Tanqueray gin,
Grey Goose vodka, Hennessy cognac,
Coca Cola, Perrier, Evian, orange juice, tomato juice
45 € Per person

Chef's preparation of canapés

3 pieces : 10 € 6 pieces : 18 € 9 pieces : 25 €

Glass of Champagne 15 €

Bottle of Champagne Ayala 80 €

Bottle of Champagne Deutz Millesime 150 €

All our aperitifs are served with a selection of dry snacks and olives.

One hour open bar.

net rates, all taxes and service included

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Trianon cocktail parties

12 Canapés
60 € Per Person

18 Canapés
75 € Per Person

24 Canapés
90 € Per Person

Including the Open bar Champagne.

Quota of 33 bottles for 100 people. Extra bottles charged at 80 € each

We invite you to select from the list below to personalize your cocktail party.

Cold canapés

Taramasalata and olive oil croutons
Scottish smoked salmon and chives on blini
Salmon and marinated cucumber tartare
Caesar salad on sucrine lettuce
Crisp parmesan with goat's cheese and tomato
Chilled soup with seasonal vegetables
Foie gras crème brûlée and brioche
Vitello tonnato
Chaud-froid of duck with orange on a skewer
Roll of mi-cuit tuna with sesame seeds and ginger
Beef carpaccio and French bean salad
Watercress butter with shrimps

Warm canapés

Arancini risotto ball, sweet and sour peppers
Wild mushroom vol au vent
Seasonal soup
Thin fillet of sole, tartar sauce
Shrimp and chicken samoosa
Salt cod accra with herbs, spicy tomato coulis
Duck spring roll with cream cheese
Marinated chicken with satay, peanut cream

Sweet appetizers

Macaroons
Passion fruit cream
Coffee cream
Pistachio petit four
Seasonal tartlet
Sponge fruit cake

net rates, all taxes and service included

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DINING COCKTAIL

18 Canapés *

7 cold appetizers, 6 warm appetizers and 5 sweet appetizers

Selection of matured cheeses

Fresh fruit salad

** We invite you to select from the list to create your own cocktail party*

90 € per person

CHEF'S STATIONS

Within the context of our cocktail parties, we also offer some dishes served by our Chefs, for a minimum of 50 people.

Risotto with parmesan 10 €

Back of smoked salmon, blinis and chive cream 12 €

Ibérico ham, melon carpaccio 14 €

Selection of panini 10 €

Sushi and maki 15 €

Selection of chocolate desserts 10 €

Selection of seasonal fruit desserts 10 €

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DAY DELEGATE MENU

Only included in the day delegate package.

We invite you to choose a unique menu for all your guests.

Starters

Pressed goat's cheese and Serrano ham, tomato, rocket pesto

Confit chicken with French beans and a light chive vinaigrette

Smoked salmon cannelloni, confit leeks with dried fruit

Caesar salad with flaked cod, green apples and baby gem lettuce

Vegetable terrine with aubergine caviar, parmesan cheese mousse and toast

Risotto of wild mushrooms and fresh herbs

Main courses

Pan-fried hake, compote of peppers and onions, rosemary cream

Pan-fried gilt-head bream with crushed charlotte potatoes, fresh herbs and olive oil

Pavé of roasted salmon with red cabbage, warm balsamic and curry vinaigrette

Braised beef entrecote with celery, mushrooms and pancetta

Roasted duckling fillet with mild spices, wok-style vegetables

Braised lamb neck with pommes purée and carrots

Desserts

Almond zabaglione with cherry sorbet

Crunchy chocolate caramel shortbread

Hazelnut tiramisu

Iced vanilla mousse and passion fruit cream

« Business » beverage package included (½ wine, mineral water, coffee) with the day delegate package.

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GOURMET MENU

Starters

- Ibérico ham, pickled vegetables and chive crème fraîche 20 €
Pan-fried fillet of tuna, marinated white radish, fennel salad and mustard vinaigrette 19 €
Scallop and smoked salmon tartare, citrus fruit and vanilla vinaigrette 21 €
Scottish smoked salmon, green asparagus, poached egg and mouillettes 20 €
Risotto with parmesan, green peas and sweetbread fricassée 22 €
Artichoke and goat's cheese flan with eggplant caviar, sauce vierge 18 €

Main Courses

- Fillet of roasted monkfish with Parma ham, turnip and red wine sauce 30 €
Fillet of brill stuffed with mushroom, green asparagus 34 €
Roasted cod steak, broad bean preserve, cucumber and tomato, warm dressing 30 €
Pan-fried free-range chicken breast, seasonal vegetables and green cabbage 28 €
Roasted fillet of beef, celeriac cream, glazed mushrooms and pancetta 33 €
Veal rib-steak, mashed potatoes and green cabbage, truffle jus 35 €
Roasted rack of lamb and confit neck, tarragon purée 32 €

Assorted cheese platter 11 €

Desserts 12 €

- Crunchy chocolate caramel shortbread
Red fruit in an aromatic broth, iced lime mousse
Milk chocolate and caramelized coconut cream
Bitter chocolate zabaglione

Coffee and petit fours 6 €

The same menu should be taken for the entire party

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GASTRONOMIC SELECTION

For your lunch or dinner, we invite you
to create your own menu.

Gastronomic selection 160 €

Glass of Champagne and selection of 3 canapés
A choice of one appetizer, starter, main course and dessert
Coffee and petit fours
½ bottle of wine and ½ bottle of mineral water per person

Gastronomic selection 220 €

Glass of Champagne and selection of 3 canapés
A choice of one appetizer, starter, fish course, meat course, selection of cheeses, dessert
Coffee and petit fours
½ bottle of wine and ½ bottle of mineral water per person

The wines are selected by our chef Sommelier to complement your menu choices

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GASTRONOMIC SELECTION

Starters

Langoustine ravioli, stewed green cabbage, lobster sauce
Pressed home made foie gras and pork shank with onion marmalade
Pan-fried scallops, cauliflower cream
Poached foie gras medallion, stewed rhubarb
Tomato and goat's cheese tart, tomato carpaccio
Morel mushroom risotto with parmesan mousse
Lobster salad with guacamole

Main courses

Monkfish medallion with Parma ham and green pea velouté
Roasted line-caught bass steak, Oscietra caviar sauce
Braised fillet of turbot, citrus fruit and coriander sauce
Poached fillet of sea bream, peppers caponata
Beef Wellington with seasonal vegetables
Roasted fillet of duck, braised cabbage with bacon, Madeira wine sauce
Confit neck of lamb with tarragon purée
Pan-fried rack of lamb, smoked belly and potatoes

Desserts

Roasted apple lightly spiced, sour cream with seasonal fruit
Chilled pineapple, lemongrass minestrone flavored with coconut
Crunchy chocolate with passion fruit and hazelnut praline
Gourmet assortment of fine pastries

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SANDWICH BUFFET

We invite you to select 4 sandwiches per person.

Sandwiches

Smoked salmon and lime zest
Serrano ham and preserved tomato
Mozzarella, tomato and pesto
Taramasalata and smoked herring egg
King prawn marinated with dill
Feta cheese tartare with tarragon
Comté cheese and mustard cream

Salads

Mixed salad leaves with vinaigrette
Tabouleh with herbs
Hawaiian salad with pineapple
Chef's seasonal mixed salad

Assorted cheese platter

Assortment of pastries

Fresh fruit salad

55 € per person
(included if in the day delegate package)

« Business » beverage package included (½ wine, mineral water, coffee) with the day delegate package.

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BUFFET DU POTAGER

Selection of starters

Soup of the season

Niçoise salad and balsamic vinaigrette

Home -marinated salmon, vodka cream sauce

Tuna and red onion tart

Vegetable basket

Serrano ham

Goat's cheese ravioli

Fondue of sweet peppers and tomato with crispy bacon

Main courses

Salmon steak with sorrel and basmati rice

Roasted chicken breast fillet with Vichyssoise carrots and onions

Assorted cheese platter

Assortment of pastries

Fresh fruit salad

65 € per person
(included if in the day delegate package)

« Business » beverage package included (½ wine, mineral water, coffee) with the day delegate package.

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BUFFET « ATOUR DU MONDE »

Selection of starters

Soup of the season

Soy bean sprout, corn and fresh pineapple salad

Salt cod with chives

Mango and avocado tabouleh

Tomato and mozzarella di Buffala on a skewer

Grilled and marinated vegetables

Mixed green leaf and Parmesan salad

Beef carpaccio, fresh basil and Parmesan

Home made lasagna

Main courses

Grilled sea bream with lemon preserve

Slow cooked rump of veal with Marsala wine

Assorted cheese platter

Assortment of pastries

Fresh fruit salad

65 € per person

(included if in the day delegate package)

« Business » beverage package included (½ wine, mineral water, coffee) with the day delegate package.

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PRESTIGE BUFFET

Selection of cold starters

Marbled duck foie gras with mushrooms

Smoked salmon with sour cream and lime

Sicilian prawn tail salad

Mixed pepper and corn salad

Potato and cold meat salad

Tortellini salad al formaggio

Assortment of cold meat

Scallop terrine with curry cream

Main courses

Fillet of John Dory with risotto and shellfish jus

or

Roasted veal medallion with oriental style vegetables

Assorted cheese platter

Assortment of pastries

Fresh fruit salad

Coffee and petit fours

95 €

Per person excluding beverages

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WINES SELECTION

Business selection at 20 € per person:

- * White wine :
 - Côtes du Luberon - Château Val Joanis 2005
 - Bergerac blanc – Luc de Conti 2007
 - Bordeaux blanc – Château Beauduc 2007
- * Red wine :
 - Château lagarosse 2002
 - Château Le Pey Médoc 2004
 - Saumur « Langlois château » 2006
- * Mineral water

Classic selection at 25 € per person:

- * White wine:
 - Mâcon - Domaine Héritiers Comte Lafon 2006
 - Chablis - Domaine Grossot 2006
 - Sancerre - Domaine Millets 2006
- * Red wine :
 - Château Tour du Pas St Georges 2002
 - Château Castera - Médoc 2000
 - Sancerre Millet frères 2006
- * Mineral water

Prestige selection at 30 € per person:

- * White wine :
 - Riesling - Réserve Domaine Trimbach 2006
 - Montagny Premier Cru - JM Boillot 2006
 - Pouilly Fuissé - Denogent 2006
- * Red wine :
 - Château Potensac - Médoc 1999
 - Nuits St Georges – D. Duband 2005
 - Bandol - Château Pibarnon 2003
- * Mineral water

A la carte wine :

Jurançon - Symphonie de Novembre moelleux 2004 - 60 €
Château Haut Bergeron - Sauternes 2005 - 70 €

All packages include a half bottle of wine per person
Our chef sommelier remains at your disposal for further recommendations
Vintages are subject to change.

Net rates, all taxes and service included