

Hôtel *Westminster*



SEMINARS – BANQUETS

99 renovated and modern Rooms & Suites– 7 meeting rooms

Internet Wifi Connexions throughout the Hotel

Restaurant & Bar each open on large sea view terraces



27 Promenade des Anglais
06000 NICE
FRANCE

www.westminster-nice.com

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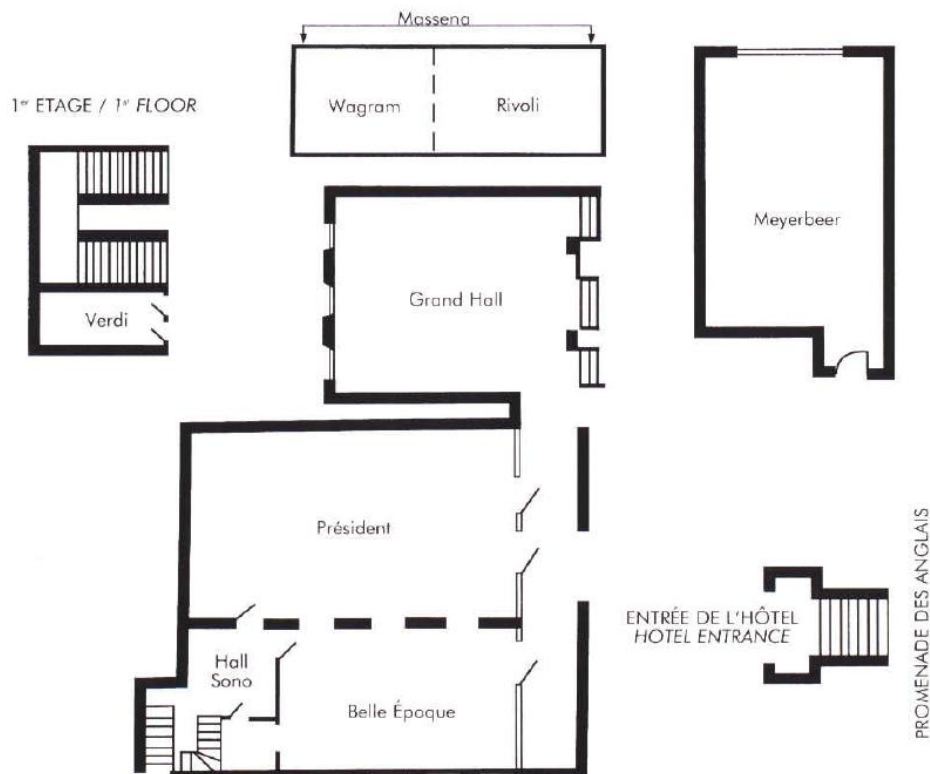


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THE MEETING ROOMS

SALONS MEETING ROOMS	M ² SQ FEET	HAUTEUR PLAFOND (M) HEIGHT CEILING (FEET)	ETAGE FLOOR	LUMIÈRE DU JOUR DAY- LIGHT	TABLE EN «U» «U» SHAPE	STYLE RECTANGLE BOARDROOM STYLE	STYLE CLASSE CLASSROOM STYLE	STYLE THÉÂTRE THEATER STYLE	BANQUET BANQUET	BUFFET BUFFET	COCKTAIL COCKTAIL
PRÉSIDENT	190 2045	7 23	0	-	51	60	96	190	180	120	200
BELLE ÉPOQUE	110 1185	7 23	0	x	30	36	45	100	100	80	120
RIVOLI	30 323	3 10	0	x	10	12	20	20	-	-	-
WAGRAM	20 215	3 10	0	x	10	12	10	20	-	-	-
MASSÉNA	50 540	3 10	0	x	27	30	20	45	40	40	40
MEYERBEER	30 323	3 10	0	x	10	12	20	20	12	12	25
VERDI	35 377	3 10	1	-	16	18	20	24	14	20	20



Nets rates All taxes included per person, valid from 01.11.10 to 28.12.11

« Alcohol abuse is dangerous for health. To consume with moderation »

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DAY DELEGATES & SEMINARS

From 8 persons, including:

4

MEETING ROOM EQUIPPED

Writing pads, pens, mints, mineral water on table, paper-boards, screen, vidéo-projector (to be reserved), ADSL and WIFI connexions complimentary

Business Center at disposal



MORNING COFFEE BREAK WITH FRENCH PASTRIES



SEATED LUNCH OR BUFFET (FROM 20 PERSONS)



AFTERNOON COFFEE BREAK DIVERSIFIED

59€

(from 01.11.11 to 28.12.11)

65€

(from 09.04 to 31.10.11)



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COFFEE BREAKS

The coffee breaks are including hot drinks, fruit juices, mineral waters

5

■ ON MORNING

French Pastries : chocolatines, croissants, raisin bread

■ ON AFTERNOON

New Yorkaise Chocolate Donuts, Mini-cookies, Brownies, Fruits sticks

London Lemon muffins, Huckleberry muffins, Biscuits for tea, Fruits sticks

Florentine Panetonne, Meringue, Florentins, Fruits sticks

Niçoise Bugnes (biscuits served during Carnival in Nice), Chard pies, Oreillettes, Fruits sticks

Friandises Doots'party (donuts), Chamalow lollipop, Sweets sticks, Fruits sticks

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SEATED MENUS

Included in the Day delegate, from 8 persons. You will compose your own menu or let our Chef choose for you. Some dishes may be modified according to the season.
The menu includes drinks : 1 bottle for 3 persons, white, red and rosé, mineral water and a coffee per person.

One and same menu must be chosen for all the guests.

6

■ STARTERS

- Small local raviolis stuffed with caviar of eggplants and tomatoes
- or Thinly sliced and smoked salmon with mascarpone and celery cream, green leaves
- or Carpaccio of secca from Entrevaux, dried tomatoe, Mediterranean leaves & balsamic dressing
- or Fresh goat cheese and pear wrapped in puff pastry, balsamic dressing with honey & walnuts, young green leaves

■ MAIN COURSE

- Duck breast fillet roast with mandarin, timbale of wheat and carrots, cumin flavour
- or Sautéed rack of lamb, basil juice, polenta with local olives
- or Fillet of veal with Porto, mashed and spiced pumpkin, seasonal vegetables
- or Salmon steak with coriander, eggplant thinly sliced topped with mashed celery
- or Sea bass fillet topped with butter & parsley, mashed pumpkin & almonds, wild rice

■ DESSERTS

- Rice pudding, fruit velouté, almond flakes
- or Orange and cinnamon cheesecake, in glass
- or Spiced pear sabayon, "sangria style"
- or Chocolate melting cake, fresh mint sauce
- or Floating island flavoured with mandarin liquor or Grand Marnier

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BUFFETS

You will find here-enclosed our menus from 20 persons.
You can choose a fish in the list below to replace a meat in your menu.

7

Thinly sliced salmon

Sea bass fillet, olive oil mixed with tomatoes

Sticks of shrimps with parsley

Gilthead Fillet

Portion of salmon

Only our Ocean menu is composed with fish, that can be replaced with a Braised beef "Niçoise".

Each Menu is also served with wine (1 bottle for 3 persons) - Mineral waters - filter coffee

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OCEAN BUFFET

8

■ STARTERS

Glass of shrimps and avocado, Cocktail sauce, two colours lumpfish roe
Smoked salmon from Norway
Fish fritters and sticks of pineapple
Seafood salad with ginger and coriander, row vegetables with mint and cashew-nut
Mixed fresh vegetables

■ MAIN COURSE

Mini Prawns Stir-frying, steamed vegetables with lemon grass and Basmati rice

■ DESSERTS

Parfait with raspberry macaroon, chocolate stick
Caramalised Grannysmith apple pie
Crème brûlée Capuccino flavour
Seasonal fruit salad with cinnamon

Coffee, Mineral waters, Wine (red or white - 1 bottle for 3 persons)

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SUMMER BUFFET

9

■ STARTERS

Basket of early vegetables

Tomato Gazpacho with Espelette pepper and celery flower

Salad Mozzarella and tomatoes with basil and olives from Nice

Glass of quinoa shrimp with mango and ginger vinaigrette with fresh mint

Plate of Parma ham and melon petals

■ MAIN COURSE

Stick of veal roasted with pineapple and Basmati rice with toasted almonds scented coconut

■ DESSERTS

Glass of Nougat flavored honey and raspberry coulis

Salad of fresh summer fruits

Glass of red fruits « sangria »

Lemon meringue pie with macarons

Coffee, Mineral waters, Wine (red or white - 1 bottle for 3 persons)

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COUNTRYSIDE BUFFET

■ STARTERS

Glass of goat cheese with walnut and roasted figs with honey on the salad with raspberry
Plate of cold cuts of Provence
Tomatoes salad and diced feta cheese on eggplant caviar and zucchini with basil
Candied onion tart and olives of Nice
Mixed vegetables freshly cut

■ MAIN COURSE

Sauté lamb « Provençale », Polenta gratin and seasonal vegetables

■ DESSERTS

Glass of cream and brown Williams pear, milk sauce and crispy Speculos
Figs and pecan tart
Tasty square of 3 chocolates
Orange salad with red fruits

Coffee, Mineral waters, Wine (red or white - 1 bottle for 3 persons)

EXOTIC BUFFET

■ STARTERS

Glass of shrimp and mango on bean sprouts with ginger
Glass of duck orange with tabouli of vegetables with mint
Plate of chicken nems and accra cod
Seafood salad with lemongrass
Tagliatelle of vegetables with coriander

■ PLATS

Sauté chicken or pork caramel pork, black mushroom wok with curry

■ DESSERTS

Caribbean chocolate melting cake, mikado stick
Glass of Mascarpone Lemon Green Mango Chutney Roasted
Pineapple cake with coconut milk
Salad of summer fruits

Coffee, Mineral waters, Wine (red or white - 1 bottle for 3 persons)

LUNCH & DINNER COCKTAILS

18 PIECES

12

Included in the Day delegate package, from 8 persons. Some dishes may be modified according to the season.

The menu includes drinks : 1 bottle for 3 persons, white, red and rosé, mineral water and a filter coffee per person.

■ COLD

Mini Pan Bagnat

Mini club sandwiches

Scallops on sticks with basil

Sticks of vegetables from Provence (zucchini, tomatoes, eggplants, artichokes)

Sticks of shrimps and pine-apple

■ WARM

Leek quiche

Chicken sleeves World flavoured (Indian, Mexican, ...)

Pissaladière (onion tart)

Pizza (ham, cheese, tomatoes, Paris mushrooms ...)

Divers pastries (cheese, meat,...)

Fish fritters (Tartare sauce, Mayonnaise and cocktail sauce)

Nems

Stuffed Vegetables (courgettes, egg plants, peppers,...)

■ SWEETS

Assortments of pastries

5 pièces

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BANQUETS & GALA DINNERS

From 10 persons. Some dishes may be modified according to the season.
The menu includes drinks: 1 bottle for 3 persons, white, red and rosé, mineral water and a coffee per person.

One and same menu must be chosen for all the guests.

13



Menu « CHAGALL »

■ STARTERS

- Fresh goat cheese wrapped in puff pastry, on « ratatouille » (vegetables stew) with basil
- or Pan fried scallops on small raviolis, tomato chutney with rosemary
- or Smoked salmon salad with dill, celeriac emulsion and violet chips

■ PLATS

- Roast veal fillet, « pistou » gravy, polenta with olives from Nice, seasonal vegetables
- or Thin chicken fillets flavoured with herbs and conserved tomatoes, Basmati rice with butter & parsley
- or Sea bass fillet in butter and saffron, local vegetables tart, sautéed potatoes

■ DESSERTS

- “Valrona” chocolate melting cake, vanilla cream with Speculos
- or Season fruit soup, « Sangria » style
- or Floating island, Mandarin orange flavor

39€ -

Coffee, Mineral waters, Wine (red or white - 1 bottle for 3 persons)

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Menu « PICASSO »

■ STARTERS

- Salad of roast fillets of quail, fig vinaigrette, purple potato chips
or Smoked salmon and souffléed crêpe with coriander emulsion
or Snaked sprawns, tagliatelles of vegetables, soup with Noilly Prat

■ MAIN COURSE

- Rolled sole fillet with lemon on stewed fennel with Sauternes wine
or Roast knuckle of lamb with marjoram, mashed potatoes with olive oil,
Vegetables in minestrone
or Chicken breast with eggplants caviar, mild peppers sauce

■ DESSERTS

- Warm Granny Smith apple tart, custard Baileys flavoured
or Tiramisu with red fruits, tile lime
or Pear "Belle Hélène" style, in glass

45 €

Coffee, Mineral waters, Wine (red or white - 1 bottle for 3 persons)

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Menu « MATISSE »

1 glass of Champagne and 3 canapés salted

15

■ STARTERS

- Chavignol goat cheese on melting figs, green leaves and dried fruits
- or Pan fried Scallops with a celery blinis and chorizo flakes
- or Goose liver on spiced pears, light juice with morels

■ MAIN COURSE

- Veal mignon deglazed Porto, vegetable stew with caviar shallots
- or Scorpion fish fillet, lime sauce, mashed sweet potatoes & cumin, pan fried artichoke heart
- or Seared duck breast, sticks of chickpea flour, juice orange flavoured

■ DESSERTS

- Mascarpone with apricot crystallized in glass, spice bread
- or Chocolate melting cake with heart of "griottine", ice cream and Madeleine
- or Crumble of figs, yaourt ice cream

55 €

Coffee, Mineral waters, Wine (red or white - 1 bottle for 3 persons)

APERITIF - APETIZERS

■ SALTED CANAPES

Onion tart
Pizza
Tomatoes & mozzarella sticks
Nems
Smoked salmon canapés
Raw ham canapés
Canapé of cottage cheese,
concomber and chives
Goat chees crouton
Pine-apple and shrimp sticks
Mini- toasted ham and cheese
sandwich
Mini-vegetables and tuna sandwich
Mini quiche Lorraine
Saucage millefeuille
Stuffed vegetables
Tandoori poultry sticks
Canapés red mullet with olive
paste

■ SWEET CANAPES

Melting caramel and pear cake
Red fruit tart
Fresh fruits sticks
Lemon tart
Cream puff
Hesel nut and chocolate truffel
Chocolate tartlet
Chocolate cake
Coffee éclair

&

More canapés according to Chef's mood

1.60€ each

MORE CANAPES ...

■ SALTED CANAPES

COLD

1.90€ each :

Stick of goat cheese wrapped up with pecan
Glass of advocado mousse with crispy
shrimp and Espelette

2.20€ each :

Glass of foie gras et ginger bread
Soft foie gras and fig

WARM

1.90€ each :

Glass of chicken and 4 vegetables of Nice
Stick of duck and pineapple deglazed with
Saké

2.20€ each :

Prawn skewer fantastic
Tuna pole-roasted mango

■ SWEET CANAPES

1.90€ each :

Glass of pear and candied chestnut
Raspberry tiramisu and fresh mint

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OPEN BAR

Included: Olives, Chips, salted biscuits

18

■ FORFAIT A:

Including Whisky, Pastis, Wine of Provence white, Beers, Martini, Gin, Vodka

One drink per person 9.50 €

Two drinks per person 17.00 €

■ FORFAIT B :

Including Whisky, Pastis, Wine of Provence white, Beers, Martini, Gin, Vodka,

CHAMPAGNE

one drink per person 12.00 €

two drinks per person 22.00 €

■ CANAPES:

5 cold & salted canapés per person 8.50 €

10 Canapés per person 16.00 €
(4 salted cold, 4 salted warm, 2 sweets)

15 Canapés per person 24.00 €
(6 salted cold, 5 salted warm, 4 sweets)

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THE PACKAGES ROOMS INCLUDED

Rates per person per night

■ RACK RATES

19

From 1st of November 2010 to 08 of April 2011 & from 1st of November 2011 to 28th of December 2011

Semi-residential Single package	180.00 €
Including one day delegate, bedroom, buffet breakfast	
Residential Single package	220.00 €
Including one day delegate, bedroom, buffet breakfast, one dinner with drinks	
Semi-residential Double package	135.00 €
Including one day delegate, bedroom, buffet breakfast	
Residential Double package	175.00 €
Including one day delegate, bedroom, buffet breakfast, dinner with drinks	

From 09th of April 2011 to 31st of October 2011 from

Semi-residential package	215.00 €
Including a day delegate, bedroom, buffet breakfast	
Residential	255.00 €
Including a day delegate, bedroom, buffet breakfast, dinner with drinks	
Semi-residential Double package	150.00 €
Including a day delegate, bedroom, buffet breakfast	
Residential Double package	190.00 €
Including a day delegate, bedroom, buffet breakfast, dinner with drinks	

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■ LOW SEASON PROMOTIONNAL RATES 2011-2012

From 1st of November to 28th of December 2011 & from 1st of January to 29th of February 2012

20

Day delegate package/ person 43.00 €
Including a 2 courses lunch (hot plate + dessert), 2 coffee breaks and plenary meeting room

Day delegate package/ person 49.00 €
Including a 3 courses lunch, 2 coffee breaks and plenary meeting room

Double Single use room / night 95.00 €
Buffet breakfast included





GENERAL SALES CONDITIONS

<p>Price sale : The rates of the various services proposed by the hotel are expressed in Euros, per person, and are net. They depend on the number of participants, the length and the dates of stay. An offer or an estimate taking into account these different parameters is sent to the customer on simple demand. The rates mentioned on our estimate / offer are definitive as from receipt of the booking guarantee. Rates are subject to change according to the economic conditions or authorised arrangements, in the absence of booking pre-payment.</p> <p>Booking Guarantee – Deposits : 30% of the total amount, inclusive of taxes and service charges on the basis of the booking required, is due in order to guarantee this reservation with a copy of our contract signed, stamped and each page showing the representative's initials. 90 days prior to event : a second remittance of 30% deposit of the total is required, inclusive of taxes and service charges. 30 days prior to event : a third remittance of 20% deposit of the total is required, inclusive of taxes and service charges. ..During periods of large convention (MIDEM, GRAND PRIX OF MONACO, CANNES FILM FESTIVAL,...) a full pre-payment will be asked as booking guarantee.</p> <p>Confirmation of booking : The booking is confirmed upon receipt of the written confirmation of the customer, accompanied above by the first remittance of the pre-payment as outlined. The confirmation of booking signed by the customer implies his complete to the present additional conditions.</p> <p>Hours : Staff's expenses will be invoiced on the basis of the tariffs in force, per additional hour : - beyond 6 PM a lunch, 30.49 EUR / hour / waiter - beyond 1 AM for a dinner, 40.40 EUR / hour / waiter</p> <p>Insurance, Responsibility : The customer or if not the organiser is responsible for all damage, direct or indirect, that himself or his / her guests might cause during the event. The customer should subscribe at his expenses an insurance covering all damage effects or material deposited by him in the hotel if the damage is caused to items of high value, he / she must subscribe an insurance at his / her own costs. The Management of the hotel declines all responsibility for the damages of all nature whatsoever (robbery, deterioration,...) and in particular for the damage susceptible to affect the objects, clothes or material brought by the customer, on the occasion of the event.</p> <p>Extras : All extras (bar, telephone,...) must be paid upon departure by each participant. In case of non payment of these extras, they will be invoiced directly to the customer who is jointly responsible of their payment.</p> <p>Non smokers space : In application of the law of January 1991 forbidding to smoke in a public area, customers are informed that the meeting rooms are "non smoker" areas. The organiser assumes the responsibility for his guests to follow these regulations.</p>	<p>Exhibition, Decoration : The exhibitions in the public areas of the hotel are submitted to previous approval. All material set up by the customer should be in conformity with the safety instructions in force. The customer agrees to put back in their original state and at his own expenses, the areas that would have been used. The setting up and back of material must be done within 2 hours either preceding or following the event. Beyond that deadline, the hotel invoices an additional day of renting of the room at price conditions stipulated in the contract originally bound to the authorisation of this event.</p> <p>Droits de Sacem : They are at the customer's charge for all musical entertainment. The customer must contact the Sacem to declare and financially settle the event. A justification will be required by the hotel.</p> <p>Change of Booking : All modification (number, dates, etc...) of the guaranteed initial booking must be stipulated in writing by the customer, specifying the new demands and followed by a formal acceptance, in writing of the hotel. 14 days before the foreseen arrival, no modification is applicable.</p> <p>Cancellation policies : Accommodation : the due deposits remain acquired. From D – 60 to D – 45 : 20% of authorised reduction without penalties on the volume booked . From D – 45 to D – 30 : 10% of authorised reduction without penalties From D – 30 to D – 15 : 5% of authorised reduction without penalties From D- 60 to D – 15, beyond the authorised reductions, all cancellation will imply the invoicing on the room basis of each room / night reserved and this for the length of the stay. From D – 15 to D, the integrity of the reserved and cancelled services will be invoiced and this for the length of the stay.</p> <p>Catering : The number of meals to be served must be confirmed 14 days at least before the date of the event. This number will serve as a basis for the final invoice.</p> <p>Payment conditions : All invoicing of an amount below 762..25 EUR should be fully paid by cash upon departure of the client. Payment of the balance must be done latest 30 days after receipt of the invoice. In case of non payment within deadline indicated on the invoice, the hotel reserves the right to apply penalties majored by 1,5% of the legal interest rate, calculated on the proportional share of the total amount off takes of the corresponding invoice.</p> <p>Complaints, disagreements : Complaints and disagreements will not be taken into account if not formulated in writing and addressed to the Management of the hotel in a maximum delay of 8 days after the end of the event. Disagreements : in case of disagreements, assignment of expertise is made to the courts of the place of residence of the hotel.</p>
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NOTES

