Our Rates

Day Delegate Rate – 65€ per person
Includes : Meeting room, video projector, paperboard, screen, note pad, pen, mineral water, lunch* and 2 coffee breaks** (morning and afternoon)

1/2 Day Delegate Rate – 55€ per person
Includes : Meeting room, video projector, paperboard, screen, note pad, pen, mineral water, lunch* and 1 coffee break** (morning or afternoon)

* Business Lunch (3 course with table service, beverages included) or Business Buffet (minimum 40 people, beverages included)

** Coffee, tea, milk, fruit juice, mineral water and viennoiseries or pastries

Optional

Welcome Coffee – 5€ per person
Includes : Coffee, tea, milk, fruit juice and mineral water

Coffee Break – 8€ par personne
Including : Coffee, tea, milk, fruit juice, mineral water and viennoiseries or pastries.

Permanent Coffee Break – 10€ per person (duration of 3 hours)
Including : Coffee, tea, milk, fruit juice, mineral water and viennoiseries or pastries.

Apéritifs & Beverage Packages

Kir White Wine (Bourgogne Aligoté & Blackcurrant Liquor) – 5€ per glass

House Cocktail (without alcohol) – 8€ per glass

House Cocktail (with alcohol) – 10€ per glass

Kir Royal – 12€ per glass

Champagne – 12€ per glass

Soft Drinks Package – 6€ per person

Wine Package – starting at 8€ per person

Cocktail Beverage Package 1/2 hour (without Champagne)
Starting at 10€ per person

Cocktail Beverage Package 1/2 hour (with Champagne)
Starting at 14€ per person

Cocktail Beverage Package 1 hour (without Champagne)
Starting at 18€ per person

Cocktail Beverage Package 1 hour (with Champagne)
Starting at 26€ per person

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Canapés

Suggestion of canapés starting at 2€ per person

Our Menus

3 course menus

Includes 1/3 bottle of wine, mineral water & coffee per person

Business Menu – 45€ per person

Elegance Menu – 65€ per person

Gala Menu – 85€ per person

Buffets

Minimum 40 people

Includes 1/3 bottle of wine, mineral water & coffee per person

Business buffet – 45€ per person

Niçois buffet – 65€ per person

Asian buffet – 65€ per person

Fish buffet – 65€ per person

Business Menu – Autumn & Winter – 45€ per person

October to March

Entrée

Browned Parmigiana eggplant with pecorino sarde

Duck Foie Gras terrine, fig marmalade and brioche bread

Mushroom risotto, crunchy parmesan

Endive salad with Roquefort cheese, walnuts and xeres vinegar

Gizzard and smoked duck salad on a bed of lamb's lettuce, balsamic vinegar

Dish of marinated vegetables and cured ham

Main Course

Roasted Cod with olives, mashed potatoes with basil

Sea Bream with a crust of herbs, wild fennel and virgin olive oil, tender potatoes Belle Époque with hazelnut butter

Caramelized rabbit leg with olive oil, creamy polenta with taggiasca olives and winery sauce

Beef, potato cake, seasonal vegetables, pepper sauce

Mediterranean Seabass, ratatouille, dill perfumed basmati rice

Beef "Daube" with tagliatelli

Dessert

Iced soufflé of Imperial Tangerine, small madeleine bergamot orange perfumed

Cheese cake with passion fruit sauce and almond tile

Crunchy dome of chocolate mousse, shortbread cookie

Entremet of Morello cherry and mascarpone, red fruit sauce

Rum cake, whipped cream, seasonal fresh fruit

Opera of chocolate and coffee

Red, Pink and White wines AOC Côtes de Provence, Mineral water and Coffee or Tea

Business Menu – Spring & Summer – 45€ per person

April to September

Entrée

Avocado salad and prawns with citrus mixed salad

Dill and star anise marinated salmon, farmer's salad with olive oil and lemon

Serrano ham on a countryside toast with garlic and tomato, artichoke and pesto

Tomato grape tartar with avocado, balsamic vinegar and mixed salad leaves

Italian octopus salad, xeres vinegar and coriander

Main course

Sesame honey salmon, pilaf rice, ratatouille and virgin sauce

Pikeperch with Champagne, tender leek, straw potatoes

Browned sea bream and pine nuts, eggplant piperade cannelloni, citrus butter

Farm poultry supreme with thin Duxelles, local stuffed zucchini with risetti and Parmesan, creamy oregano polenta

Duck breast with goat cheese, honey and rosemary juice, thin sliced vegetables in puff pastry

Beef flank, seasonal vegetables and potatoes, winery shallot sauce

Dessert

Apple Tatin tart with vanilla ice cream and caramel sauce

Half cooked chocolate 70% and pistachio ice cream

Raspberry cream cake, red fruit coulis

Crunchy white chocolate, lime cream

Apple puff pastry and vanilla ice cream

Menton lemon tart

Red, Pink and White wines AOC Côtes de Provence, Mineral water and Coffee or Tea

Business Buffet 1 – 45€ per person

Minimum 40 people

Cold

Cold cuts platter

Marinated fish carpaccio

Fan of Bresaola Melon

Red Mullet piperade

Tomato and mozzarella with basil oil

Sliced Serrano ham

Prawns and avocados

Oriental tabbouleh

Hot

(1 choice of meat and 1 choice of fish)

Leg of lamb with herbs and garlic, thinly sliced vegetables

Roasted beef, Gratin Dauphinoise with red wine sauce

Pikeperch with Noilly Prat sauce and polenta with olives

Slab of salmon with white butter sautéed vegetables

Desserts

Pecan pie, Lemon pie, Bourdalou tart, fruit salad and brownies

Red, Rosé and White AOC Côtes de Provence, Mineral waters and coffee or tea

Business Buffet 2 – 45€ per person

Minimum 40 people

Cold

Lime marinated salmon

Caramelized peppers and zucchini with garlic oil

Sea food salad

Niçoise salad

Eggplant caviar

Cold cuts platter

Hot

(1 choice of meat and 1 choice of fish)

Cod with local olives and mashed potatoes

Slab of Hake, ratatouille with basil virgin sauce

Poultry supreme, vegetable piperade with forestiere sauce

Chucked beef stew, gnocchi

Desserts

Opera, creamy mango and passion fruit, fondant chocolate cake, seasonal tarts, mascarpone and red fruits

Red, Rosé and White AOC Côtes de Provence, Mineral waters and coffee or tea

Niçois Buffet – 65€ per person

Minimum 40 people

Entrées

Niçoise salad, small pain bagnat

Salad of marinated peppers, stuffed vegetables Niçoise style

Truccia (Swiss chard, pine nuts and parmesan omelet)

Basket of raw vegetables with anchoiade and shallot focaccia

Pissaladiere

Sardine escabeche

Fried Sardine

Main Course

Panned Sea Bream filet, ratatouille, virgin sauce with beans

Mushroom and beef Daube, tagliatelli

Desserts

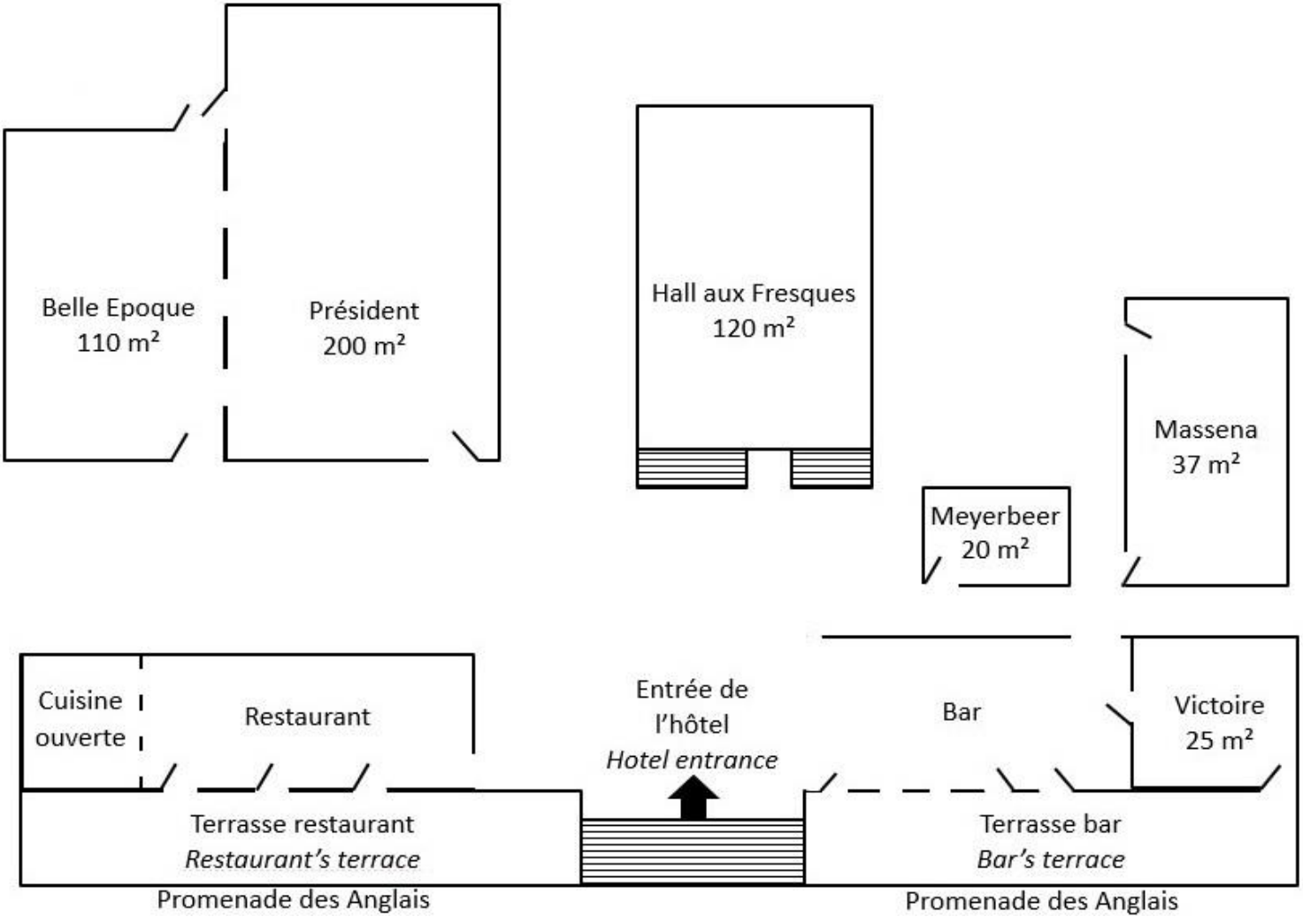
Lemon pie, strawberry tart, fruit salad, fig tart, fig with red wine and mascarpone, Swiss chard tart

Red, Rosé and White AOC Côtes de Provence, Mineral waters and coffee or tea

Our Meeting Rooms

	M²	FLOOR	NATURAL DAYLIGHT	U	BOARD	CLASSE	THEATRE	BANQUET	BUFFET	COCKTAIL
PRESIDENT	200	0	NO	51	60	96	190	180	120	200
BELLE EPOQUE	110	0	YES	30	36	45	100	100	80	120
HALL AUX FRESQUES	110	0	YES	-	-	-	100	84	60	120
MASSENA	37	0	YES	13	14	-	-	-	-	-
VICTOIRE	25	0	YES	11	12	-	-	-	-	-
MEYERBEER	20	0	NO	7	8	-	-	-	-	-

Floor Plans


Belle Epoque
110 m²
Président
200 m²
Hall aux Fresques
120 m²
Massena
37 m²
Meyerbeer
20 m²
Cuisine
ouverte
Restaurant
Entrée de
l'hôtel
Hotel entrance
Bar
Victoire
25 m²
Terrasse restaurant
Restaurant's terrace
Terrasse bar
Bar's terrace
Promenade des Anglais
Promenade des Anglais