



HÔTEL DE PARIS  
• SAINT-TROPEZ •



BANQUET  
& EVENT  
BROCHURE

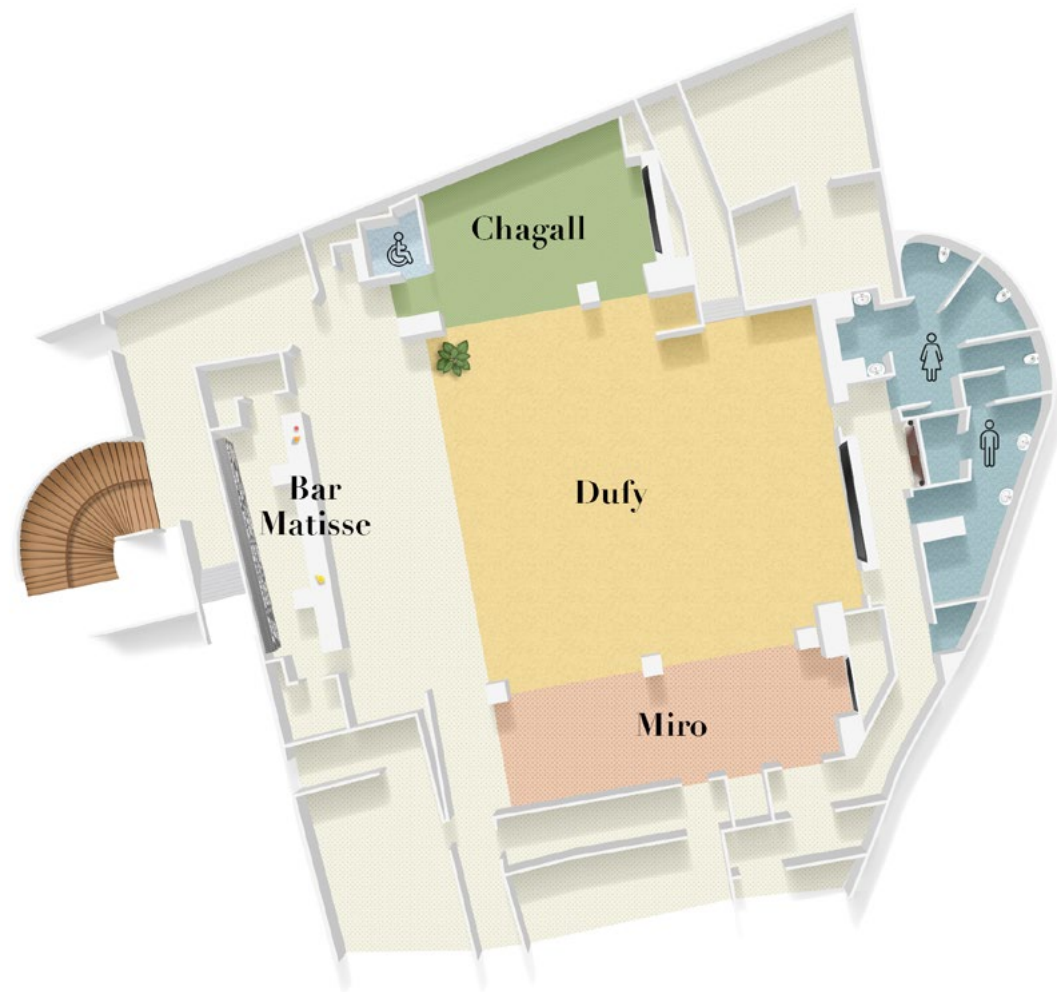




## MEETINGS






MEETING SPACES  
CAPACITIES  
RATES

MEETING  
**SPACES**





# CAPACITIES

Meeting Rooms	LxWxH	M²						Day	Half day
									
Chagall	7,9 x 5,7 x 3	45	35	30	20	20	30	800€	500€
Miro	12,5 x 4,8 x 3	60	45	42	27	40	50	800€	500€
Dufy	14 x 12 x 3,4	169	150	100	50	140	160	1500€	1000€
Matisse : Chagall + Dufy + Miro	-	274	280	200	50	200	220	2500€	2000€

# EQUIPMENT

Flipchart, video projector, screen, built-in control panel, telephone, high-speed fiber optic Internet, free wifi, TV, microphones, stage, lectern.





# RATES

## COFFEE BREAK

### WELCOME COFFEE

12€ / pers.

Tea, coffee, fresh fruit juice

### CLASSIC COFFEE BREAK

16€ / pers.

Tea, coffee, fresh fruit juice

Mini French pastries (morning)  
or mignardises (afternoon)

### TEA-TIME

32€ / pers.

Tea, coffee, softs

Mini sandwiches, mignardises  
Fresh seasonal fruits

## DAY DELEGATE PACKAGE

In one of the hotel meeting room from 8 a.m. to 6 p.m.

105€ / pers. - based on minimum 15 people

### WELCOME COFFEE

Tea, coffee

### COFFEE BREAK

Tea, coffee, fresh fruit juice

Mini French pastries

### THREE-COURSE MENU

Starter, main course, dessert

1 glass of Côtes de Provence wine, water & coffee

### COFFEE BREAK

Tea, coffee

Mignardises

## HALF-DAY DELEGATE PACKAGE

In one of the hotel meeting room

from 8 a.m. to noon or 2 to 6 p.m.

95€ / pers. - based on minimum 15 people

### WELCOME COFFEE

Tea, coffee

### COFFEE BREAK

Tea, coffee, fresh fruit juice

Mini pastries or mignardises

### THREE-COURSE MENU

Starter, main course, dessert

1 glass of Côtes de Provence wine,  
water & coffee



EL DE PARIS  
INT-TROPEZ •

# LUNCH MENU

Included in delegate package  
Same menu for all participants

.....

## STARTER

Carpaccio of multicolored tomatoes with creamy burrata  
Prawn tartare & avocado mousse with fresh coriander  
Tomato gazpacho with seasonal vegetables and basil

## MAIN COURSE

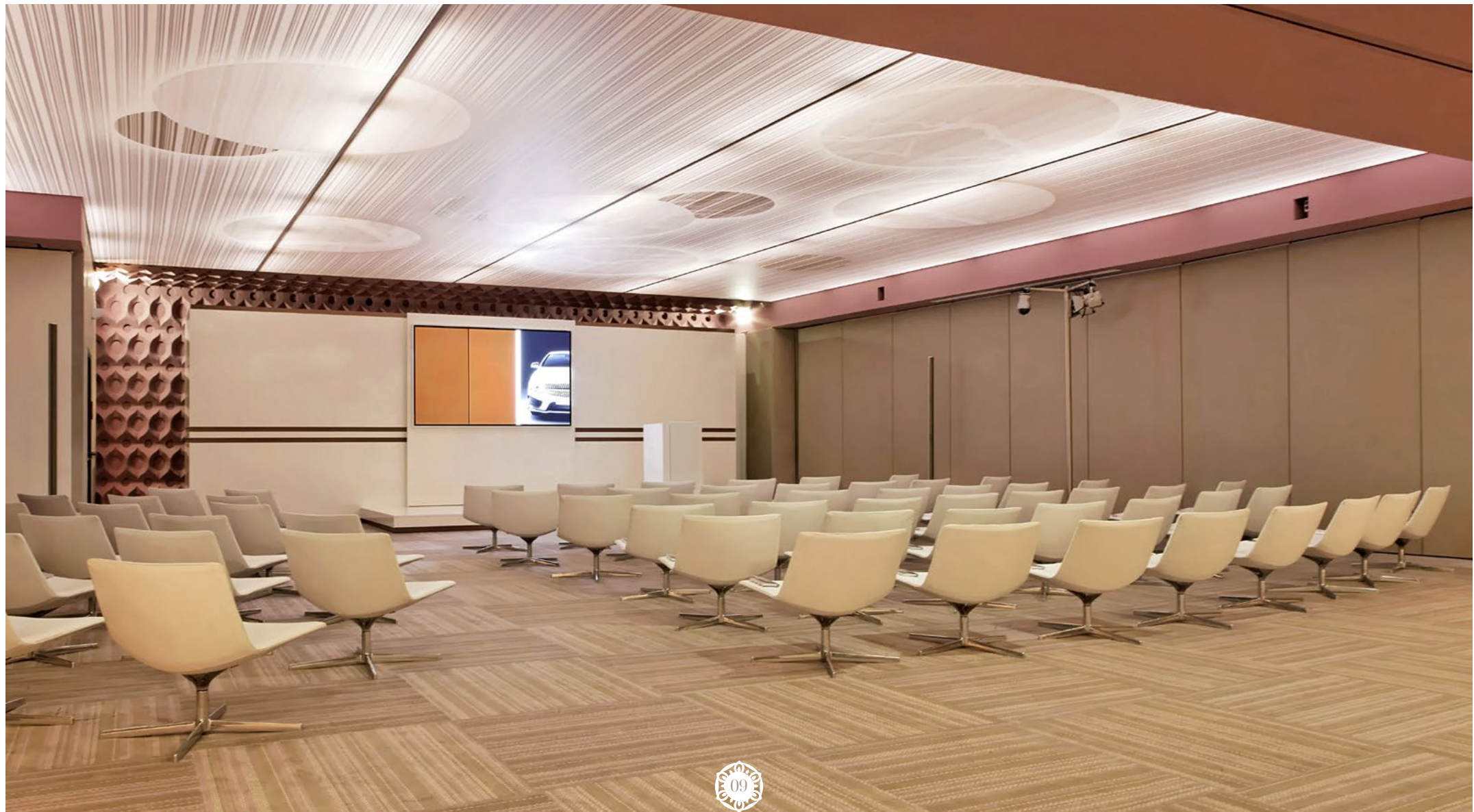
Creamy risotto with asparagus or mushrooms (depending on the season)  
Cod filet with sauce vierge & sun-drenched vegetable ratatouille  
Free-range chicken supreme with a potato mousseline

## DESSERT

Vanilla crèmeux with strawberry confit & joconde biscuit  
Pineapple carpaccio, exotic flavors and vegan meringue  
Chocolate mi-cuit with roasted hazelnuts & salted butter caramel sauce









## BANQUETS

.....  
LUNCH

DINNER

DRINK PACKAGES

COCKTAIL DINNER  
.....

## ABOUT OUR CHEF

When our passionate and insatiably-creative Chef Damien Cruchet isn't in the kitchen, you'll usually find him tending to his vegetable garden or restoring a small, veteran olive grove he hopes will soon bear precious fruit. The Hôtel de Paris Saint-Tropez offers Damien the perfect nest in which to spread his wings.

After his extensive experience in luxury hotels - Terre Blanche in Fayence and Le Négresco in Nice -, along with the ultra-demanding Lenôtre catering service, Damien was thrilled to take up the gauntlet in Saint-Tropez: "This hotel has a truly exceptional story to tell - that of the two families behind its birth and rebirth. Heading up the kitchen of this legendary establishment is an awe-inspiring and very exciting challenge".

Executive Chef

*Damien Cruchet*







# LUNCH

Three-course menu, 60€ / pers.  
Based on minimum 15 people, same menu for all participants

## STARTER

Carpaccio of multicolored tomatoes with creamy burrata  
Quinoa with fresh herbs, marinated zucchini tagliatelle and spicy feta  
Perfect egg with asparagus or mushrooms (depending on the season)  
Prawn tartare & avocado mousse with fresh coriander  
Tomato gazpacho with seasonal vegetables and basil

## MAIN COURSE

Creamy risotto with asparagus or mushrooms (depending on the season)  
Cod filet with sauce vierge & sun-drenched vegetable ratatouille  
Roasted salmon, tarragon emulsion, fresh spinach  
Olives chicken supreme, with panisse fries  
Stuffed Provençal vegetables

## DESSERT

Vanilla crèmeux with strawberry confit & joconde biscuit  
Lemon meringue tart  
Pineapple carpaccio, exotic flavors and vegan meringue  
Chocolate mi-cuit with roasted hazelnuts & salted butter caramel sauce

## LUNCH DRINK PACKAGES

- Soft drinks, mineral water & coffee, 12€/ pers.
- Business: including a bottle of Côtes de Provence wine, a bottle of mineral water for 3 people & coffee, 18€/ pers.
- Classic: including a bottle of Côtes de Provence wine, a bottle of mineral water for 2 people & coffee, 25€/ pers.



# DINNER

Three-course menu, 80€ / pers.  
Based on minimum 15 people, same menu for all participants

## STARTER

Carpaccio of multicolored tomatoes with creamy burrata  
Perfect egg with asparagus or mushrooms (depending on the season)  
Red tuna tartar with coriander  
Sea bass carpaccio with lime & coriander  
Duck foie gras with a coffee & kumquat jelly

## MAIN COURSE

Ricotta and basil ravioli  
Confit lamb shoulder with roasted thyme new potatoes  
Free-range chicken supreme with a potato mousseline  
Veal steak with tender potatoes & green asparagus  
Cod loin, piperade with olives and chorizo  
Fillet of sea bream with capers & stuffed baby vegetables

## DESSERT

Savory pineapple baba  
Strawberry tarte tropézienne with vanilla cream  
Raspberry, vanilla & speculoos sponge cake  
Baileys chocolate trio  
Pavlova with lemons from our Patio





# SIGNATURE MENU

Four-course menu - 120€ / pers.  
Based on minimum 15 people, same menu for all participants

## APPETIZER

### STARTER

Scallop carpaccio, yuzu & avocado with a coral crumble  
Lobster ravioli, shitake, lemongrass broth  
Duck foie gras with a coffee kumquat jelly

### MAIN COURSE

Wild Mediterranean sea bass filet with a local vegetable bayaldi  
Fillet of St Pierre fish with capers, lemon & stuffed zucchini flower  
King prawn, saffron & parmesan risotto with lemon sauce

Roast veal steak with truffled gravy & potatoes Anna  
Lamb in a herb crust, with eggplant sundries tomatoes and garlic confit  
Matured beef tenderloin, parmesan macaroni and caramelized onions

### CHEESES SELECTION

(supp. 15€ / pers.)

### DESSERT

Home-grown fig tart with fromage frais ice cream  
Chocolate & tangerine profiterole  
Gariguette strawberry pavlova

### MIGNARDISES

# DINNER DRINK PACKAGES

## CHAMPAGNE WELCOMING

### CLASSIC

including a glass of Brut Premier Champagne  
& 3 Chef's Canapés, 25€ / pers.

### PRESTIGE

including a glass of Blanc de Blanc Champagne  
& 3 Chef's Canapés, 35€ / pers.

## WINE & MINERAL WATER PACKAGES:

### CLASSIC

including a bottle of Côtes de Provence wine,  
a bottle of water for 2 people & coffee, 25€ / pers.

### PRESTIGE

including a bottle of Côtes de Provence wine cuvée supérieure,  
a bottle of water for 2 people & coffee, 38€ / pers.







DESIGN YOUR

## COCKTAIL DINNER

### CANAPÉS

Minimum of 15 assorted canapés per person, 3€ / canapé.

#### LIVE COOKING (SUPPLEMENTARY 15€ / PERS.):

Parmesan risotto with white summer truffle,  
Beef wok with crunchy vegetables & sage,  
Sea bream ceviche

### OPEN BAR

#### CLASSIC

including Côtes de Provence red, white & rosé wines & soft drinks  
1h30: 35€ | 2h00: 45€ | 2h30: 55€

#### CHAMPAGNE

including Brut Premier Champagne,  
Côtes de Provence red, white & rosé wines,  
spirits (vodka, rum, gin, whisky, pastis) & soft drinks  
1h30: 65€ | 2h00: 75€ | 2h30: 85€

#### COCKTAIL ANIMATION (SUPPLEMENTARY)

(unique cocktail of your choice)  
1h30 : 20€ | 2h00 : 30€ | 2h30 : 40€



# CHEF'S CANAPÉS

## COLD CANAPÉS

Green asparagus with confit olives  
 Avocado mousse & prawn with satay sauce  
 Fresh goat cheese with basil & confit pepper  
 Coffee macaron with foie gras  
 Confit fennel tartlet with sun-dried tomatoes  
 Wild sea bass tartare with fresh herbs  
 Tomato, mozzarella & basil  
 Mini pan-bagnat  
 Crunchy endive with gorgonzola cheese and walnuts  
 Blinis with beetroot hummus  
 Melon & prosciutto  
 Tomato gazpacho  
 Melon soup with white porto  
 Red tuna bagel, wakame & ricotta cheese with sesame seeds  
 Cucumber tzatziki with mint

Feta cheese marinated in star anise and black olives  
 Raw tuna with basil and lemon peel  
 Sea bream tartar with crunchy fennel  
 Focaccia with virgin olive oil and rosemary  
 Smoked salmon blinis with a tangy with a herb mousse  
 Pequillos stuffed with ricotta and basil  
 Scampi tartare with lime, mango and fresh mint  
 Foie gras on toast, with a kumquat jelly  
 Marinated grilled vegetables on a skewer

## HOT CANAPÉS

Panisse fries with olive tapenade  
 Traditional onion pissaladière with anchovy  
 Artichoke samossa  
 Cherry tomato stuffed with eggplant caviar  
 Niçois vegetable and tapenade raviole  
 Truffle gougère  
 Cod accra with smoked paprika  
 Beef & lamb kefta with fresh herbs  
 Lamb & dried fruit brick  
 Truffled Croque-Monsieur  
 Parmesan and basil puff pastry  
 Duck croustis with fruits and sweet spices  
 Artichoke arancini with roasted hazelnuts  
 Calamari tempura with fennel seeds  
 Chicken with lemon and coriander

## SWEET CANAPÉS

Strawberry & almond sponge cake  
 Caramelized mini Tarte Tatin  
 Lemon verbana baba  
 Fig crumble  
 Lemon meringue tartlet  
 Raspberry pavlova  
 Mini tarte tropézienne  
 White chocolate éclair  
 Basil pana cotta with fig confit  
 Mini coffee Opera  
 Red berry macaroon  
 Tiramisu verrine  
 Chocolate and pecan nut brownie





## INFOS

USEFUL INFORMATION  
ACCESS  
CONTACT

# HÔTEL DE PARIS SAINT-TROPEZ

## USEFUL INFORMATION

.....

52 rooms and 38 suites  
Rooftop restaurant & 2 bars  
24/24 security  
24/24 room service  
Golden Keys concierge service  
Safe and safe room  
Car hire and limousine transfers  
Valet service  
Private car park with 220 spaces

## FACILITIES

Spa by Clarins  
Fitness room  
Heated outdoor pool  
Sauna and Hamman

## NEARBY

Saint-Tropez harbour 2 minutes on foot / Coastal footpath running along the peninsula's mythical bays and coves / Pampelonne beach and village of Ramatuelle 10 minutes by car.



# ACCESS

Nice International Airport 90 minutes

Toulon-Hyères Airport 60 minutes

Saint-Tropez Airport 25 minutes – private jets

Cannes-Mandelieu Airport 60 minutes – private jets

Helipads near Nice, Cannes and Toulon

A8 highway, exit at Le Muy, then follow signs to Sainte-Maxime / Saint-Tropez

Aix-en-Provence TGV railway station 90 minutes

Saint-Raphaël railway station 40 minutes

Toulon railway station 60 minutes







HÔTEL DE PARIS  
• SAINT-TROPEZ •

## CONTACT

.....

### HÔTEL DE PARIS SAINT-TROPEZ

1 Traverse de la Gendarmerie - 83990 Saint-Tropez - France

+33 (0)4 83 09 60 00

### SALES DEPARTMENT

+ 33 (0)4 83 09 60 42

[sales@hoteldeparis-sainttropez.com](mailto:sales@hoteldeparis-sainttropez.com)

[www.hoteldeparis-sainttropez.com](http://www.hoteldeparis-sainttropez.com)



**FINE HOTELS  
+ RESORTS®**

**Traveller Made®**  
*Hotel Partner*