



MARRIOTT
PARIS
OPERA AMBASSADOR HOTEL

MEETINGS AND EVENTS

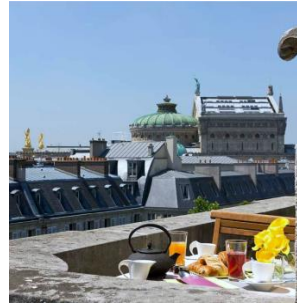


HOTEL AMBASSADOR

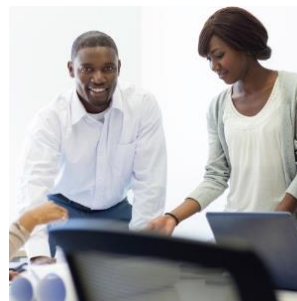
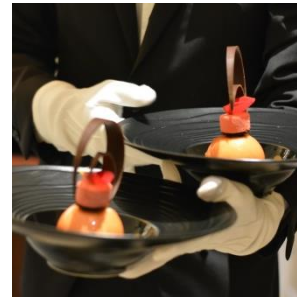
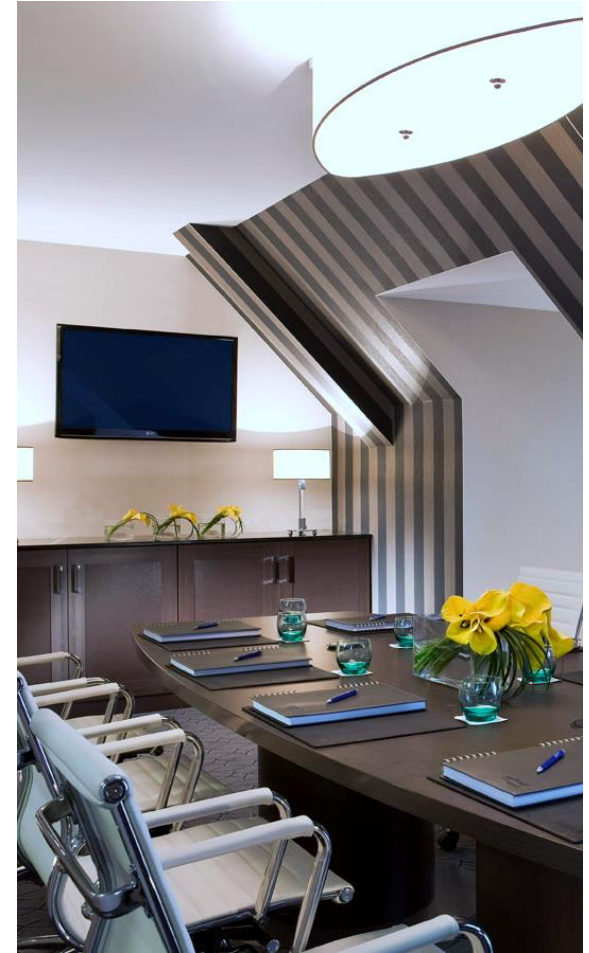


The Paris Marriott Opera Ambassador – where the world meets in the heart of Paris.

From gala for 250, to a more intimate meeting for 12, the hotel offers a variety of exceptional meeting and event spaces.



11 MEETING ROOMS



1/2 DAILY DELEGATE RATE

134€ TTC / person

Plenary room rental furnished with
one flipchart and pens, screen, mineral water, note-pads
and pens, LCD projector 2000 lumens

Lunch

3 courses menu

(1 bottle of wine for 3 persons, 50cl water, coffee or tea)

or

Finger Food

(from 15 participants with a supplement of 5€ TTC)

or

Business Buffet

(from 35 participants with a supplement of 5€ TTC)

Morning or Afternoon break

Hot drinks

Juices / Softs

Viennoiseries ou Pastries

DAILY DELEGATE RATE

149€ TTC / person

Plenary room rental furnished with
one flipchart and pens, screen, mineral water, note-pads
and pens, LCD projector 2000 lumens

Morning Break

Hot drinks

Juices / Softs

Viennoiseries

Lunch

3 courses menu

(1 bottle of wine for 3 persons, 50cl water, coffee or tea)

or

Finger Food

(from 15 participants with a supplement of 5€ TTC)

or

Business Buffet

(from 35 participants with a supplement of 5€ TTC)

Afternoon Break

Hot drinks

Juices / Softs

Pastries



MARRIOTT
PARIS
OPERA AMBASSADOR HOTEL



CLASSIC MENU

47€ TTC / person

Starter / Main / Dessert

Beetroot and carrot millefeuilles, green salad with lemon vinaigrette

or

Salmon tartare, fresh herbs, curried crusty bread and coriander cream

or

Beef carpaccio with gravelax condiments

Chicken supreme with mushrooms, potato gratin with comté cheese and vegetables

or

Rump steak with pepper sauce, roasted new potatoes and Italian style vegetables

“ice-cream” (10 persons maximum)

or

Salmon steak with a two lemon sauce, Chinese emperor’s rice and seasonal

vegetables

or

Confit of duck, roasted new potatoes and Italian style

vegetables “ice-cream”

Paris Brest’s Eclair

or

Crispy brown hazelnut cake

or

Chocolate Finger

PLEASE SELECT IN THE 3 COURSES MENU THE SAME STARTER, MAIN COURSE AND DESSERT FOR ALL GUEST



MARRIOTT
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SUPERIOR MENU

55€ TTC / person

Starter / Main / Dessert

Menu « Traviata »

Crab Ravioli , sea urchin
whipped sauce

Supreme of chicken with
morel mushrooms, potato-
iberian chorizo gratin,
zucchini and eggplant
caviar

Caramel chocolate
macaroon

Menu « Bohème »

Sea bream tartare, avruga
caviar cream, cuttlefish ink
bread croûton

Veal pavé, truffle mash
potatoes, roasted
vegetables with fresh
thyme

Seasonal fruit crumble

Menu « Carmen »

Homemade foie gras
marinated in white Port,
fruits chutney and mini
brioche

Plancha sea bass, ceps
polenta, roasted
vegetables, « beurre maitre
d'hôtel » with lemon and
fresh coriander

Black chocolate and
almond tart

Les

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- **Animation** : cooking show, cook classes, wine taste from 250€ TTC
- **Mixe your menu** for 5€ TTC/person

FINGER FOOD BUFFET

50€ TTC / person

Menu « Boléro »

Greek salad with feta cheese
Gourmet salad with smoked duck breast
« Chess » sandwich with smoked halibut and lemongrass
Artichaud tapenade wrap
Potato bread with dsmocked ham and arugula

Hot Croissant with turkey ham and cheese
Tomato and mozzarella ciabatta
Cuban Sandwich « reinvented »

Tartelette tatin
Chocolate lava cake
Pistachio Financier

Menu « Butterfly »

Quinoa Tabbouleh
Farmer's Salad
Grilled Vegetable Club sandwich
Viennese Baguette and tuna sandwich
Round Bread with « cervlas » and mustard

French Hot Dog
Ciabatta with sun dried tomato, roquefort mousse
Spicy Chicken Skewer and Mashed Potatoes

Mini Paris Brest
Lemon tarts
Opera cake

Menu « Rigoletto »

Orecchietti pasta salad with bell pepper tapenade
Caesar salad
Club sandwich
Nordic bread with smoked salmon
Focaccia with Saint-Morêt and crunchy vegetables

Beef skewer, new potatoes
Croque monsieur
Cheddar and tomato Quesadilla

Mini carolines
Pistachio and cherry cake
Pear pie

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- **Mixe your menu** for 5€ TTC/person
- We adapte our offer to special diet



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BUSINESS BUFFET

50€ TTC / person

« Noces de Figaro »

Caesar salad
Boulgour salad with chicken
and cucumber
Endives, walnuts and
roquefort salad
beetroot salad with balsamic
vinegar
duck pressed terrine

Roast chicken wings « coq au
vin » style, gnocchi

Fresh cod, pan-fried green
beans

Opéra café chocolat
crunchy apricot
fresh fruit nage

« La flûte enchantée »

Greek salad
Lentils and gib salad
Mediterranean octopus
salad
Carrot salad with citrus
fruits
Rabbit terrine with olives

Lamb's navarin, fresh
tagliatelle

Hoki fish, wok style
vegetables

Chocolate feuilletine
Almond and pear tart
Orange and cinnamon
nage

« Don Giovanni »

Niçoise salad
Cauliflower, olive and
tomato confit
Barley with smoked halibut
Cooked beef and
condiments
Terrine of beef shank with
foie gras

Veal with olives, roasted
new potatoes

Yellow place filet,
romanesco cabbage

Pear caramel cake
Apple and almond pie
Black chocolate mousse

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DRINK PACKAGE

Supérieur

25cl Red Wine -
*Mas de la Tour 2014 vin de
pays d'Oc*

or

25 cl White Wine -
*Mas de la Tour 2014 vin de
pays d'Oc*

50cl Mineral Water

Coffee or Tea

18€ TTC/person

Deluxe

25cl Red Wine -
*Bordeaux supérieur Château
Milord*

or

25 cl White Wine -
*Côte du Rhône Esprit de
Bareville*

50cl Mineral Water

Coffee or Tea

22€ TTC/person

Exécutive

25cl Red Wine -
*Bordeaux Thomas Barton
Graves Reserve*

or

25 cl White Wine -
*Pouilly Sur Loire Domaine
Rabiot*

50cl Mineral Water

Coffee or Tea

28€ TTC/person

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- **Cocktails package** available
- **Apéritif** from 8€ TTC/person

COCKTAIL DINNER PACKAGE

85€ TTC / person

Room rental furnished

Aperitif

Glass of champagne or Cocktail

18 pièces cocktails

6 cold canapes, 6 hot canapes et 6 sweet canapes

*(Foie gras mousse and fresh figs, Carabbean Cod fritters,
Pyramid of goats cheese on tartare of vegetables, Opéra...)*

Drinks

Mas de la Tour - vin de pays d'Oc (1 bottle for 3 person)

Mineral water

Coffee

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- **Cocktail animation with a bartender** from 250€ TTC
- **Add Canapes to your menu** from 3,30€TTC/person

AFTERWORK PACKAGE

From 7pm to 10pm
39€ TTC / person

Plenary room rental furnished with
one flipchart and pens, screen, mineral water, note-pads
and pens, LCD projector 2000 lumens

Cold Tapas

(Cheese, houmous, guacamole...)

1 Cocktail

(Mojito, Punch, Sangria or Cocktail of the month)

Red and White wine

(Mas de la Tour - vin de pays d'Oc)

Beers

Softs et Mineral water

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- **Cocktail animation with a bartender** from 250€ TTC
- **Add Canapes to your menu** from 3,30€TTC/person





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Dancing Night Package

From 7pm to 1am

122€ TTC / person

Aperitif

3 cocktail pieces

Glass of champagne

Superior Menu

(Entrance, Main course and Dessert)

Forfait vin supérieur

*(25cl Red or White wine- Mas de la Tour 2014 vin de pays d'Oc ,
50cl mineral water, coffee or tea)*

Dancing Night Drinks Package until 1am

*(Cocktails - Mojito, Punch, Sangria or
Cocktail of the month – and softs)*

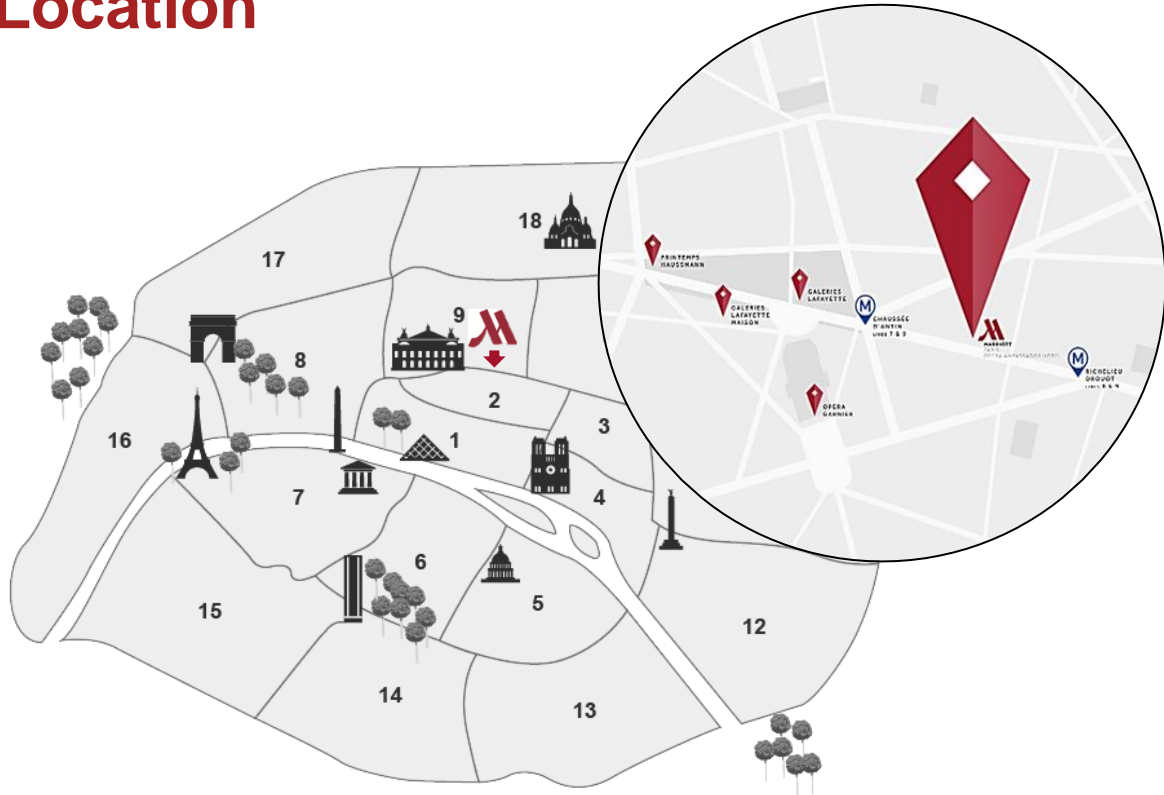
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- Enjoy your evening later from 500€TTC/hour
- Add Canapes to your menu from 3,30€TTC/person










Location



Access

16 bd Haussmann
75009 Paris


Transports

-    Chaussee d'Antin - La Fayette
-     Opera

 Charles de Gaulle Airport in 30km
Orly Airport in 22 km

In the area

Saint Lazare train station

 10 minutes walking distance

Opera Garnier

 5 minutes walking distance

Galleries Lafayette

 5 minutes walking distance



Réservation Groupes
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