

EVENT BROCHURE

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renaissancearcdetriomphe.com









RENAISSANCE PARIS ARC DE TRIOMPHE HOTEL

118 spacious and comfortable rooms (including 22 suites)

4 meeting rooms adjustable of 150 sq. connected to an outside terrace of 150 sq.meters

Makassar Lounge & Restaurant: in a cozy and modern atmosphere , savor a traditional home-made French cuisine

Private car parking: 3€/hour and 35€/day One TESLA car park

Fitness center: open 24h a day





Breakfast

Continental – 22€

Our selection of pastries (croissant, chocolate roll, toast), sliced seasonal fruits, selection of jams, honey, butter, fresh squeezed orange or grapefruit juices, coffee or tea.

Energy – 26€

Continental breakfast with cereals of your choice, semi-skimmed, skimmed or soya milk, assortment of yoghurts, smoothies.

American – 30€

Continental breakfast with plain and fruit yoghurts, eggs prepared as the way you like, muffins, bacon, grilled sausages and potatoes

Ask our event team to privatize a meeting room for breakfast



YOUR DELEGATE PACKAGE IN OUR MEETING ROOMS Daily delegate package:139€

including Meeting room rental Welcome coffee Two coffee breaks - morning and afternoon Lunch One screen, one LCD projector, one paperboard & free Wi-Fi

1/2 Daily delegate package:129€

including Meeting room rental for the half day Welcome coffee **OR** "welcome kir", One coffee break (morning or afternoon), Lunch One screen, one LCD projector, one paperboard & Free Wi-Fi

If you have any concerns regarding food allergies, please alert our sales department prior to ordering. Our suppliers certify that all their meat originates from the following countries in the European union and South America : Italy, The Netherlands, Luxembourg, Belgium, Germany, France, Brasil Net prices in euros, taxes and service included



Our lunches will take place

At the Makassar restaurant with a seated menu (same starter, same dish, same dessert) (Minimum 9 persons) or a seated buffet (minimum of 20 persons)

In our <u>meeting room</u>, with a « finger buffet » (minimum of 10 persons)

> Au Makassar Lounge with a « finger buffet » (minimum of 9 persons)

Offer available for group of 9 persons and more



MAKE THE EXPERIENCE OF OUR EVENING DELEGATE PACKAGE

A private banquet terrace of 150sqm and 4 adjustable meeting rooms are available for an unusual event !

EVENING DELEGATE PACKAGE 70€ per participant 75€ per participant with a kir or an appetizer

Access to the meeting room from 7.30pm Paperboard / Screen / Projector / pens & notepads Cold finger buffet available at your arrival in your meeting room

<u>Starters:</u> 4 starters from Chef suggestion

<u>Dishes</u> 4 dishes from Chef suggestion

Desserts: assortment of desserts

1 bottle of red wine or white wine for 4 persons / Minerals water, coffee and tea

* Offer available for a reservation between 10 and 60 persons and upon availability.

IDENTIFY YOUR MEETING PURPOSE AND MAKE THE EXPERIENCE OF MEETINGS IMAGINED

EVERY MEETING HAS A PURPOSE. FIND YOURS TO CREATE A MORE IMPACTFUL AND INSPIRED MEETING.

CELEBRATE

DECIDE

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EDUCATE

IDEATE

NETWORK

PRODUCE

PROMOTE







When the objective is to commemorate a milestone or accomplishment

When the objective is to engage in meaningful dialogue in order to reach a decision

When the objective is to learn new things or acquire new skills

When the objective is to generate new ideas and develop new ways of thinking

When the objective is to share ideas or meet new people.

When the objective is to work together to develop a specific output

When the objective is to introduce a new offering or promote a new message











WELCOME COFFEE : 6€

Included in the daily delegate package

Coffee & tea Fruit juices Mineral waters(Evian / Badoit) Assortment of viennoiseries Sliced fruits (3 sorts of fruits)





BREAK OF THE DAY: 10€

All prices shown are per person. Breaks are proposed for a period of 30 minutes. Permanent break, on menu, is $20 \in per$ person (4 hours - morning or afternoon). To transform a break from your day into a permanent break, the extra fee is $\notin 5$ per person per break.

PURPOSE MORNING AFTERNOON Crunchy vegetables and spicy ketchup Vegetables and herbs cappuccino IDEATE Cereals bar Energetic cereals bar Vegetable lollipops Cuncumber & mint gazpacho, tomatoes . Tuna and cucumbers, tsatsiki and basil gazpacho Chicken wrap coleslaw Fresh seasonal fruits Bruschetta with tomatoes, mozzarella and pesto Yoghurts bar, muesli and dried fruits Seasonal fruits . Smoothies bar Organic yogurt and condiments Home-made seasonal compote Traditional home made cakes Energetic cereals bar Lollipops with feta and herbs EDUCATE Gazpacho, cucumbers & radish Bread stick, houmous and tzatziki Raw vegetables assortment & paprika Candied vegetables sandwich Dried tomatoes & tapenade sandwiches Exotic fruits soup Traditional flavored chouquettes Home-made cookies . Pana cotta Seasonal fruits skewers: do it yourself Small pot of chocolate cream . Financiers assortment Whole bread sandwiches Rye bread and meat DECIDE Raw vegetables assortment, Philadelphia, dips Vegetables chips Seasonal gazpacho Bread with thyme and cheese . Seasonal fresh fruits Vegetables, Philadelphia cheese and herbs **Smoothies** Fresh fruits Organic yogourts and condiments . Macaroon lollipops Smoothies Organic chocolate tart Tasty macaroon Lollipops Strawberries and rhubarb crumble Raw and cooked vegetables pie **Revisited** egg CELEBRATE Green beans and gambas glass cup Foie gras lollipops Food station: feta antipasti . Bresaola wrap . Foie gras lollipop Smoked filet with fig bread . Chocolate fondant Mango and mint soup Agruma pie Fruits and chocolate fondue Seasonal fresh fruits and vegetable drinks Chocolate mousse and fresh fruits

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PURPOSE	MORNING	AFTERNOON
PROMOTE	 French tomato bread sandwich Whole grain Gressini and Mediterranean dip Cold vegetables soup assortment Tomatoes and basil panacotta 3 chocolates brownies Candy bar Fresh fruits Iollipop Smoothie assortment 	 Bread with tomatoes, mozzarella and pesto Vegetables juice Pana cotta with feta cheese and basil Madeleine Macaroons Lemon pie and meringues Smoothies
PRODUCE	 Cold vegetable smoothies Rosemary and tomatoes toasted bread Cottage cheese with herbs Raw vegetables and dip's Salmon and Nordic bread sandwich Muesli, fresh fruits and milk Goji and cranberries cookies Seasonal cold fruits soup Cereals bar and fruits 	 Chicken wrap and lettuce Saint-Maur cream and breadstick Vegetables chips and dips Coat cheese sandwich with tomatoes Smoothie with fresh seasonal fruits Fromage blanc and Parisian honey Assortment of small donuts: chocolate apple and caramel
NETWORK	 Le Parisien sandwich Classic Caesar salad Aubergine caviar, houmous & pita Chocolate tiramisu Pear and apple crumble, vanilla chantilly cream Small pot of cream, sparkling sugar Fresh fruits sangria 	 Chips dip's Small crab cakes Avocado tartar and tomatoes Cocktails bar and colorful emulsion Sweet elixir Candies bar Profiteroles

BUSINESS MENU: 52€ - Included in the delegate package

For an additional fee of 10€, start with an aperitif: choose between either a glass of champagne, a « kir » or a soft served with cheese choux-pastry and prawns tempura

Seated menu with an unique choice at the restaurant (minimum of 9 persons)

Same starter, same dish and same dessert for all the participants

TO START

CITRUS GRAVLAX TROUT, salicornia, burnt onions, Taggiasche and fennel condiment OCTOPUS CARPACCIO, vegetables with virgin oil, cilantro and lime **(+2€)** BURRATINA & VEAL TARTARE, baba ghanoush, olive bread and basil oil Starter from the market (ONLY available for lunch)

TO CONTINUE

FLANK STEAK OF IRISH BLACK ANGUS, « R » mashed potatoes, béarnaise SQUIDS WITH CHORIZO, cuttlefish ink fregola, fennel, cilantro and crithmum DUCKLING FILET, baby potatoes, girolles, roasted apricots and vervain BURRATA, seasonal tomatoes, mizuna and Sicilian olive oil Dish from the market (ONLY available for lunch)

TO FINISH

GOURMAND COFFEE of the moment CARIBBEAN CHOCOLATE, pecan nuts, vanilla cream APRICOTS FROM PROVENCE, sweet almond cream, rosemary sorbet WHITE PEACH, vervain, cucumber sorbet, meringue STRAWBERRY & RHUBARB, goat cheese, honey muesli Dessert from the market (ONLY available for lunch)

THE MAKASSAR BRUNCH : 42€

Discover it every Sunday from 12.30 p.m. to 3p.m.

(19.50€ for child under 12 years old / free for child under 6 years old)

Each rate is indicated per person. A minimum of 9 people is required. 1 bottle of red or white wine for 4 people, mineral water, coffee and tea included. 습

FINGER BUFFET: 52€ - Included in the delegate package

For an additional fee of 10€, start with an aperitif: choose between either a glass of champagne, a « kir » or a soft served with cheese chou-pastry and prawns tempura

Buffet available at the hotel bar and in our meeting rooms (lounge set up with sofas, armchairs, low tables and high bar tables

At the restaurant, seated and self-service

STARTERS

Selection of 3 individual items :

- Avocado and crab in a cup
- Chorizo cake
- Soja Chicken Wrap
- Half-coocked Salmon, fennel
- Eggplant carviar and Pita bread
- Foie gras, rhubarbe
- Goat cheese toast, crispy vegetables
- Artichoke cream, quail's egg

Selection of 2 main items :

- Ceasar salad
- Tomato Mozarella
- Melon & Ham
- Gazpacho

HOT DISHES

Selection of 1 meat and 1 fish :

- Pepper sauce beef
- Light brown juice veal
- Honey and thym duck
- Peanut sauce chicken
- Tandoori salmon
- White butter cod
- Virgin sauce prawns
- Ginger apple scallops

Selection of 2 garnishes :

- Mashed potatoes
- Fried vegetables
- New potatoes
- Risotto
- Each rate is indicated per person. A minimum of 10 people is required. 1 bottle of red or white wine for 4 people, mineral water, coffee and tea included.





A selection of cheeses

DESSERTS

Selection of 3 individual items :

- Lemon tartlet
- Macaroon
- Pistachio and raspberry spong biscuit
- Red fruits Panna Cotta
- Strawberry and rhubarb crumble
- Vanilla crème brûlée
- Soft chocolate cake
- Fruit soup

Selection of 1 main item :

- Cheesecake
- Strawberry sponge cake
- Opera



APPETIZERS 10 appetizers of your choice: 30€ 15 appetizers of your choice: 42€

Cold appetizers

FISH

- Marinated organic salmon breaded with black poppy seeds
- Marinated king prawns with Indonesian spice
- Gilt-head bream tartar with passion fruit
- Pumpkin velvety soup, smoked haddock
- Fresh-flavored cucumber, crab meat
- Philadelphia cheese, dill and smoked tuna fish boat-shaped biscuit
- Cod fish and lime ceviche

VEGETARIANS DISHES & CHEESE

- Vegetables spring rolls in rice flaky pancakes
- Avocado and Granny Smith apple tartar
- Comté cheese and melon skewer
- Tomato and Mozzarella thin tart
- St Maure cheese soft cake with Espelette pepper
- Feta cheese with basil verrine

MEAT & POULTRY

- Shredded Speck and melon skewer
- Smoked turkey and fresh cheese with herbs wrap
- Smoked duck magret and poched grapes in wine
- Foie gras breaded in gingerbread crumbs

Hot appetizers

FISH

- Scallops roasted buttered cabbage and warm vinaigrette
- Salmon teriyaki skewer

VEGETARIANS DISHES & CHEESE

- Pressed vegetables with parmesan cheese
- Vegetarian samossa
- Three cheeses quiche
- Vegetables and tofu fried spring rolls

MEAT & POULTRY

- Chicken & tarragon ballottines
- Yakitori skewers
- Lamb & apricots skewers
- Marinated spicy Beef skewers

SWEET APPETIZERS

- Mini chocolate éclair, & mini coffee éclair
- Brittany shortbread with raspberry and mascarpone
- Mini soft white chocolate cake
- Pineapple and coriander tartar
- Red fruit tiramisu
- Mini lemon tart
- Bourbon vanilla cream

Each rate is indicated per person. Beverages are not included. Price per unit: 3,20€ per appetizer



APPETIZER: 8€/person

CHOOSE AMONG OUR SELECTION:

- Marinated olives
- Fish rillettes toasts
- Small sticks of Comté cheese
- Chorizo
- Goat cheese

OPEN BAR (rate per person)

FULL OPEN BAR 1H, CHAMPAGNE EXCLUDED : 22€ Including : Red, white & rosé wines, gin, whisky, rhum, vodka, sodas (except Red Bull), fruit juices and mineral water, served with Indonesian chips;

FULL OPEN BAR 1H WITH CHAMPAGNE : 29€ Including : Champagne, red, white & rosé wines, gin, whisky, rhum, vodka, sodas (except Red Bull), fruit juices and mineral water, served with Indonesian chips.

Additional beverages : additional fee of 10€ per extra 30 minutes

WINE - Bordeaux - Caron d'Artigues

 1^{st} hour : $10 \in$ / person 2^{nd} hour : $9 \in$ / person 3^{rd} hour : $8 \in$ / person 4^{th} hour : $7 \in$ / person

OTHERS BEVERAGES

Bottle of Veuve Clicquot Champagne: 120€ Bottle of Moët & Chandon Champagne: 120€ Bottle of de Piper Heidsieck Champagne : 90€ Signature cocktail:15€ Glass of Champagne: 14€ White wine kir: 9€





COCKTAIL SCHOOL

GROUP of 10 persons and more

30 €/person

with tasting of two cocktails

Our barman invites you to discover our signature cocktails through an unique personalized cocktail school with a cocktail show and presentation of two signature cocktails of your choice.

GROUP from 8 to 10 persons

45 €/ person

with creation and tasting of two cocktails In the heart of our bar, at the Sulawesi Chef table, create your own cocktails with our barman.









TECHNICAL MATERIAL

Equipment	Rate/day		
Screen (1,73m x 1,73m or 2,13m x 2,13)	50€		
Speaker	200€		
DVD player	80€		
Microphone col de cygne	95€		
Tie microphone	95€		
Hand microphone	95€		
Laptop (on request)	200€		
Paperboard	30€		
Podium (module de 2m x 1m x 20cm)	100€		
Reading desk	100€		
Lighting system (4 spots)	300€		
Remote control laser	45€		
Spider phone (excluding the cost of communication)	150€		
TV plasma (50 inches)	200€		
Projector	200€		
Sound system package : Sound system, sound mixing desk, 2 microphones of your choice	400€		
Extra staff	On request		

Appel	Tarif			
Local (Paris)	0,35€/min			
National call (France)	0,75€/min			
Call to a French mobile	1.75€/min			
Call to Western Europe	1.75€/min			
Call to North America and the Caribbean	1.35€/min.			
Call to Asia and Australia	3,75€/min			
Call to South America	4.15€/min			
Call to Eastern Europe	4.25€/min			
Call to the Middle East and Africa	5.15€/min			

Internet

1 free Wi-Fi connection per person, included in the daily delegate package



MEETING ROOMS CAPACITY

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MEETING ROOMS	THEATER		U-SHAPE	BOARD	OVALE TABLE (6 tables x 6 persons)	BLOCKS (Board set up)	COCKTAIL	SURFACE AREA	MEASURES (L x W x H) Lengh is "L" Width is " w " Heigh is " H "
JAVA	20	10	15	14	12	14	30	48 m² 516.68 sqm	6.6×6×2.5 Alcove : 3.3×2.5
Lombok	20	10	13	12	6	12	-	30 m³ 322.93 sqm	6.6×4×2.5
BALI	20	10	13	12	6	12		30 m³ 322.93 sqm	6.6×4×2.5
SUMATRA	20	10	15	14	12	14	30	40 m² 430.57 sqm	6.6×6×2.5
JAVA + LOMBOK	40	25	21	20	18	24	50	75 m² 807.32 sqm	6.6 X 10 X 2.5 Alcove : 3.3 X 2.5
Lombok + Bali	40	20	15	14	12	24	30	53 m² 570.51 sqm	6.6×8×2.5
BALI + SUMATRA	40	25	21	20	18	24	50	66 m² 710.44 sqm	6.6×10×2.5
JAVA + LOMBOK + BALI	60	30	27	26	30 Double projection	36 Double projection	80	100 m² 1076.43 sqm	6.6 × 14 × 2.5 Alcove : 3.3 × 2.5
LOMBOK + BALI + SUMATRA	60	30	27	26	30 Double projection	36 Double projection	80	92 m² 990.31 sqm	6.6×14×2.5
ARCHIPEL	80	Not advised	Not advised	Not advised	36 Double projection	48 Dicuble projection	120	140 m² (1507 sqm) Terrasse 150 m²	6.6×20×2.5 Alcove : 3.3×2.5
SURABAYA SUITE	12	-	-	8		-		62 m² Room / Meeting room 22 m² 236.81 sqm	6X36X25
BULAWESI	-			10			10	19 m² (Fix table) 204.52 sqm	6.1×3.2×2.5
1akassar Lounge + Sulawesi	-	-	-	-	Cocktail = 110 persons with 20 seated places in lounge style (semi-privative space)			194 m³ 2088.27 sqm	Lounge : 14.5 X 12.10 (H : 2.95 wall side <i>†</i> (H : 3.67 garden side) Sulawesi : 6.1 X 3.2 X 2.5
1AKASSAR RESTAURANT			-	-	 64 persons minimum to have all the restaurant (<i>Privatisaticity</i>) 90 persons with seated menu 120 persons in cocktail style with "finger buffet" 			114 m² 1127 sqm	11.9 × 9.6 (H : 2.95 wall side / (H : 3.67 garden side)
IAKASSAR LOUNGE + RESTAURANT • SULAWESI	-	-	-	-	Cocktail = 250 persons <i>(semi-privative space)</i> Privatisation without the client hotel space = 15.000			283 m' 3,215.27 sqm	Lounge & Rest. : 11.9×9.6 (H: 2.95 wall side) / (H: 3.67 garden side) S : 6.1×32×2.5
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URBAN PEOPLE TIME & RENAISSANCE HOTEL EVENTS

URBAN PEOPLE

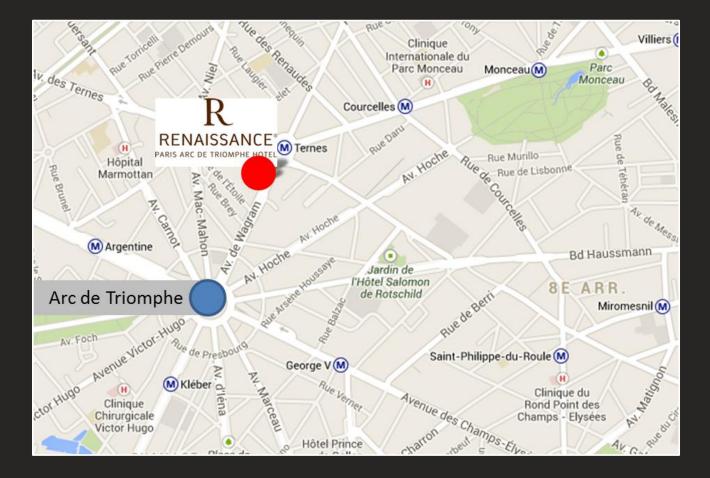
From Tuesday to Friday, discover the DJ Set Live at the Makassar Lounge, from 6:30pm to 9pm Enjoy a special UP menu with preferred rates and cocktails.

BAR RITUAL

From Monday to Friday, at 7pm, delight our bar tender cocktail creation!

RENAISSANCE HOTEL EVENTS

One time per month, discover an artist during a special live event at the Makassar Lounge : showcase, live painting, ephemeral exhibition and others artistic universes are waiting for you...



Our event department is at your entire disposal if you need any further information.

Contact: Email: france.groupsandevents@marriott.com Phone: +33 1 40 99 88 44 Website: renaissancearcdetriomphe.com





News, photos and events on

