

Meetings & Events

FUEL YOUR CREATIVITY

INNSiDE by Meliã
Paris Charles de Gaulle



INNSiDE by Meliã Paris Charles de Gaulle

The Inside hotel boasts a prime location at the foot of the runways at Paris Charles de Gaulle Airport.

Easily accessible from the terminals, public transport, and major roadways, it is just 35 minutes from the center of Paris.

Immerse yourself in a contemporary atmosphere where spaciousness, a Lifestyle ambiance, and attentive service come together to make your events a true success.

The hotel offers 65 parking spaces, equipped with electric vehicle charging stations.

Our sales team is available to meet your needs and offer tailor-made solutions.

Enjoy the Inside experience!







In-room Perks



IN-ROOM PERKS

INNSiDE by Meliã **Paris Charles de Gaulle**

266 rooms and suites
(21 to 50 m²)

With avant-garde design and spacious interiors.
Enjoy the continuous dance of planes with a breathtaking
view on the runways.





Food & Drinks

OLIVINE RESTAURANT

offers authentic and creative Mediterranean cuisine

Open from 12:00 PM to 2:30 PM and from 5:30 PM to 10:30 PM.







BAR LOUNGE

Offers a selection of tapas

DJ every Thursday

Open from 12:00 PM to 12:00 AM.





Creative Meetings & Events



An innovative seminar offer!

6 meeting rooms

Ranging from 55 m² to 215 m², these comfortable, flexible spaces, bathed in natural light, are suitable for all types of meetings.

Cutting-edge technology

Enjoy wireless Full HD display with screen sharing options and integrated speakers for an immersive experience.

Signature "Big Ideas" room

An inspiring setting, perfect for brainstorming sessions and creative meetings.



Meetings & Events

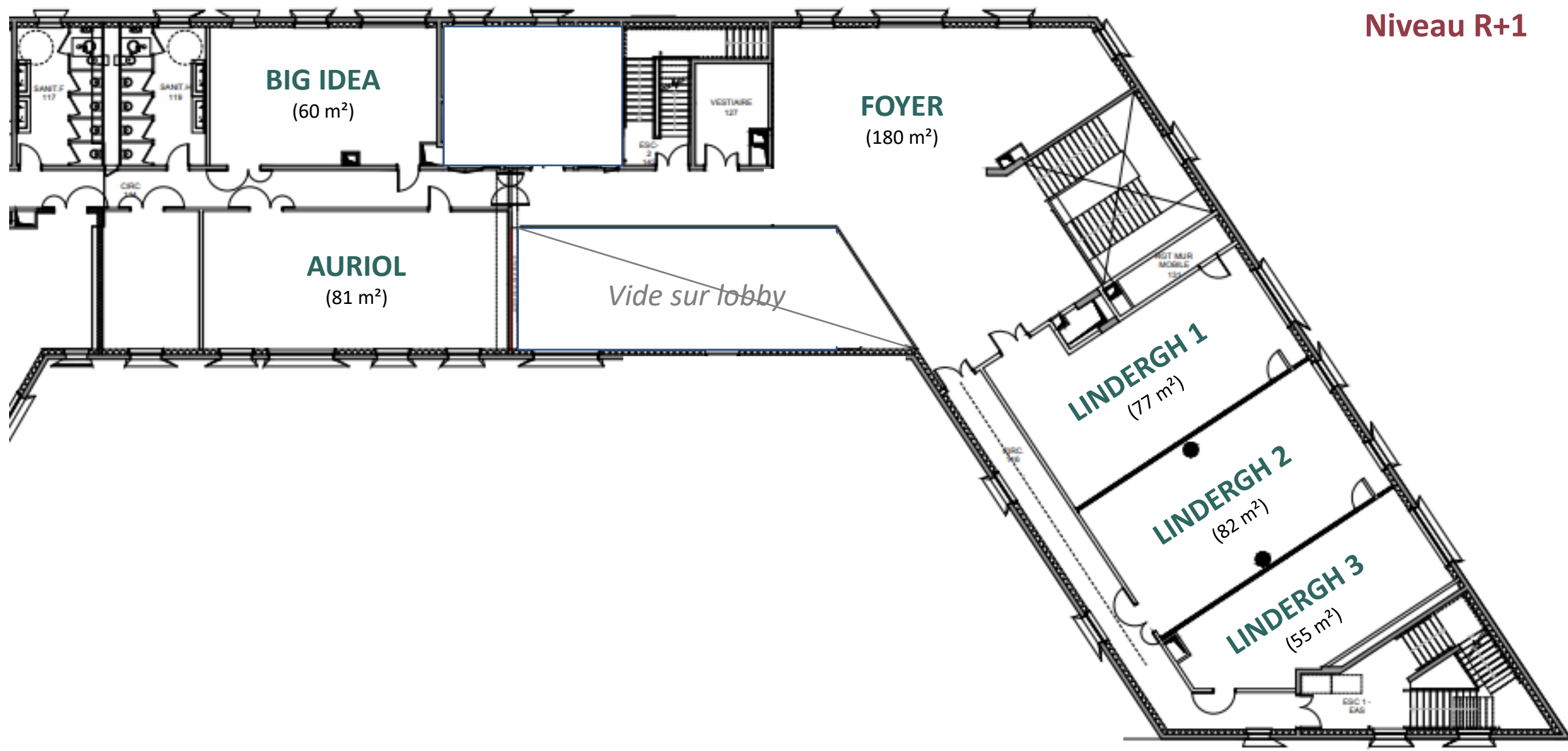
Dimensions and Capacities

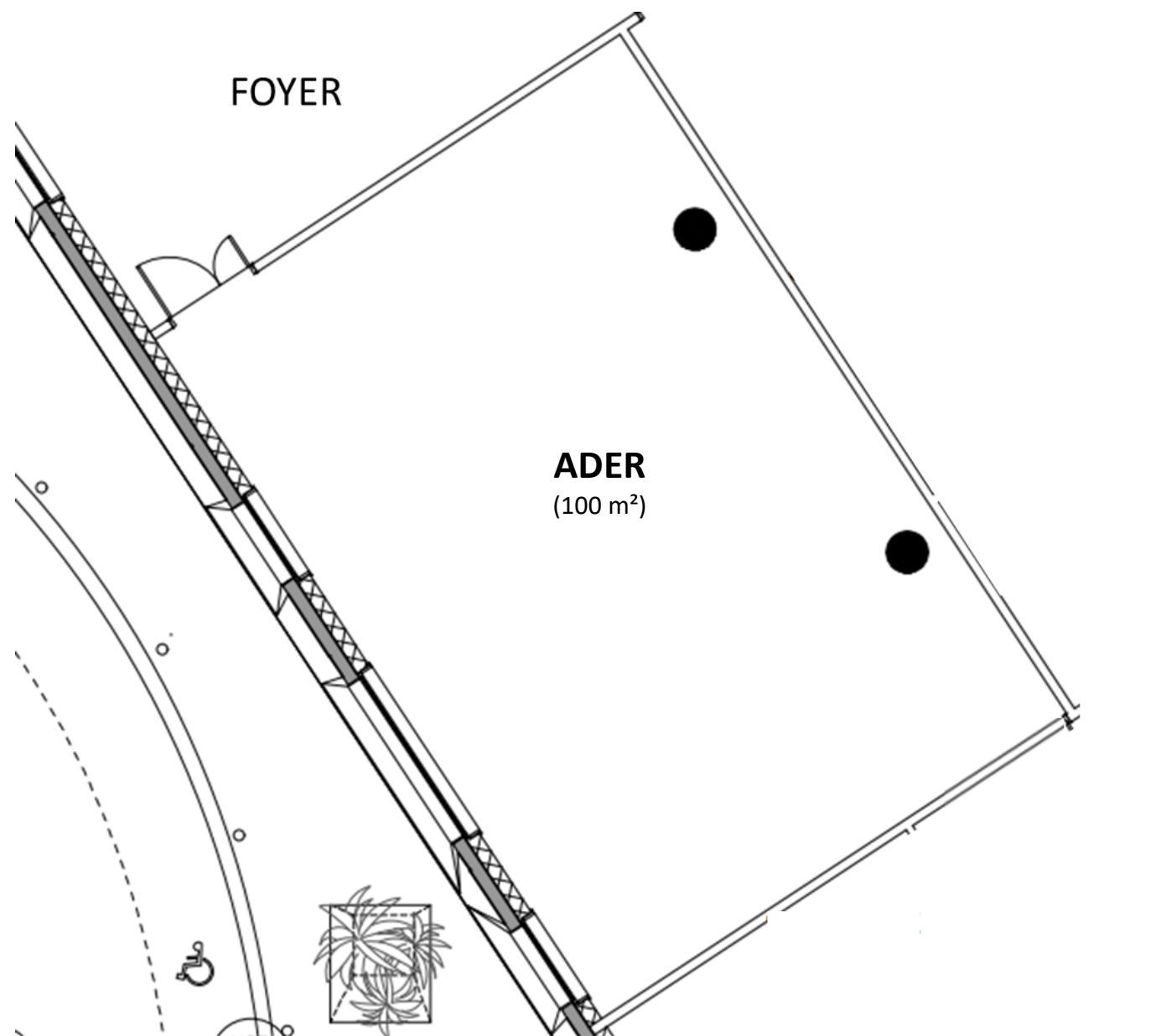
Meeting room		m2	Theatre	“U”	Boardroom	Cabaret	Classroom	Cocktail	Banqueting
ADER	RDC	100 m2	80	36	32	30	40	95	60
AURIOL	R+1	81 m2	60	30	32	30	30	80	40
LINDBERGH 1	R+1	77 m2	60	30	32	30	44	70	50
LINDBERGH 2	R+1	82 m2	60	30	32	30	44	80	50
LINDBERGH 3	R+1	55 m2	40	24	26	20	32	45	24
LINDBERGH 1+2	R+1	159 m2	130	-	46	60	88	150	120
LINDBERGH 1+2+3	R+1	214 m2	180	-	56	75	120	180	150
BIG IDEA	R+1	60 m2	30	18	12	-	-	-	-
FOYER R+1	R+1	180 m2	-	-	-	-	-	120	-



EVENT SPACE

Niveau R+1





Niveau RDC



Gastronomic Offer

Packages

Breaks

Menus

Buffet

Finger Buffet

Cocktail & Drinks

Afterwork

Full Day Delegate Rate

from 74 € VAT incl. par person

Welcome coffee

Morning coffee break

3 courses lunch

Afternoon coffee break

Room rental with natural daylight

Equipment included: screen, Wi-Fi, flipchart, notepads, pens, bottled water

Half Day Delegate Rate

from 64 € VAT incl. par person

Welcome coffee

Morning coffee break or afternoon coffee break

3 courses lunch

Room rental with natural daylight

Equipment included: screen, Wi-Fi, flipchart, notepads, pens, bottled water

Quote available upon request for a minimum of 10 people



Packages

Coffee Breaks

Menus

Buffet

Finger Buffet

Cocktail & Drinks

Afterwork

Room rental

Available on request.

Coffee breaks

Welcome coffee : 8 € VAT incl. per person

(viennoiseries, fruit juice, hot drinks, detox water)

Morning / Afternoon coffee break : 12 € VAT incl. per person

(fruit platter, 2 sweet pieces, fruit juice, hot drinks, detox water)

Drinks packages

Apéritif package : 2 glasses per person 14 € VAT incl.

(choice of Cava, wines, draft beers (25cl) or soft drinks)

Wine package : 2 glasses per person 12 € VAT incl.



Packages

Breaks

Menus

Buffet

Finger Buffet

Cocktail & Drinks

Afterwork

Starters

Warm goat cheese salad on toast, wild herbs, dried fruit and mustard vinaigrette

Butternut soup, halloumi, and roasted pumpkin seeds

Zucchini, eggplant, and tomato millefeuille, herb cream, and parmesan crisp

Seasonal mushroom ravioli in a creamy sauce

Main courses

Veal loin, curry-flavored carrot mousseline, rich rosemary jus

Cod, seasonal crunchy vegetables, and beurre blanc

Free-range chicken supreme, creamy polenta, sautéed seasonal mushrooms

Grilled flank steak, thyme ratatouille, and potato mousseline

Desserts

Vanilla bourbon crème brûlée

Panna cotta with red berries

Caramelized apple crumble

Chocolate dacquoise

Extra cheese plate: 6 € VAT incl.

Vegetarian and gluten-free dishes available upon request

2 courses menus : 28 € VAT incl.

(starter – main course or main course - dessert)

Water and coffee included

3 courses menus : 34 € VAT incl.

(starter, main course and dessert)

Water and coffee included



Packages

Breaks

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Buffet

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Cocktail & Drinks

Afterwork

Starters

Gourmet blinis with smoked salmon, creamy fresh cheese with citrus zest

Pan-seared prawns on a bed of coriander-infused confit tomatoes, fennel with pesto

White radish carpaccio, basil feta, arugula, and beetroot coulis

Main courses

Duck breast, ginger-flavored sweet potato mousseline, blueberry and bergamot coulis

Grilled salmon, delicately caramelized, zucchini risotto, roasted garlic cream

Iberian pluma on the griddle, various preparations of cauliflower, red onion pickles, and parmesan crumble

Desserts

Chocolate fondant (55% cocoa), custard

Lemon meringue tart

Passion fruit baba, whipped cream

Our chef offers his signature dishes upon request

Extra cheese plate: 6 € VAT incl.

Vegetarian and gluten-free dishes available upon request

Skyline Menu

3 courses menus : 42 € VAT incl.

(starter, main course and dessert)

Water and coffee included



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Afterwork

Starters

Assortment of salad (Caesar, Greek, Niçoise)
Assortment of raw vegetables and condiments
Selection of assorted meats
Quiche, tomato and mozzarella

Main Courses

One meat (chicken supreme, veal loin, lamb...)
One fish (cod, salmon, haddock...)
Starches and seasonal vegetables
Pasta (tagliatelle, penne, spaghetti, vegetarian lasagna...)
Cheese plate

Desserts

Mousse cakes, tarts
Crème brûlée, panna cotta, chocolate mousse, caramel cream...
Fresh fruit salad

Selection type. More options available upon request.

Vegetarian and gluten-free dishes available upon request

Buffet Package: 42 € VAT incl.

Water and coffee included
(Minimum of 20 pax)



Packages

Breaks

Menus

Buffet

Finger Buffet

Cocktail & Drinks

Afterwork

Cold

Caesar wrap

Smoked salmon boat

Club sandwich

Hummus and tortilla

Raw vegetables and condiments, mozzarella tomato skewers

Hot

Lorraine quiche / spinach and salmon quiche

Vegetable samosas with curry, Thai sauce

Mini burgers, barbecue sauce

Skewers

Desserts

Chocolate mousse

Mini tarte Tatin

Fresh fruit verrine

Mini crème brûlée

Selection type. More options available upon request.

Vegetarian and gluten-free dishes available upon request

Lunch on the Go
Finger buffet : 32 € VAT incl.
Water and coffee included
(Minimum of 12 pax)



Packages

Breaks

Menus

Buffet

Finger Buffet

Cocktail Menu

Afterwork

Pieces at 2€

Cold

Tomato gazpacho
Cherry tomato and mozzarella
skewer
Crudités wraps
Goat cheese and caramelized onion
cracker
Cucumber roll with cream cheese

Hot

Mini croque-monsieur
Mini quiche
Vegetable samosas with curry
Crispy Iberian ham and cheese
Turmeric chicken skewers

Desserts

Tiramisu
Opera cake
Pastel de nata
Fresh fruit verrine

Pieces at 3€

Cold

Iberian ham toast with tomato tartare
Nordic bread with smoked salmon and chive
cream
Tuna tataki with sesame and Wakame
Ceviche with maigre (bass) and citrus
Goat cheese toast with honey and Serrano ham

Hot

Tempura prawns with sweet and sour sauce
Mini burger with barbecue sauce
Duck confit samosa
Shrimp and spinach quiche
Mini fish and chips

Desserts

Crème brûlée
Assortment of cream puffs
Chocolate mousse
Fresh fruit skewer

Lunch-style or dinner-style

Package of 9, 12, 15, or 18 pieces per person

Water and coffee included

(Minimum of 12 pax)



Packages

Breaks

Menus

Buffet

Finger Buffet

Cocktail Menu

Afterwork

Afterwork*

*Hosted by a DJ starting from 20 people

A festive and friendly atmosphere to end the day on a high note!

Offer 1

25€ VAT incl. per person

4 pieces of hot and cold tapas

2 drinks per person: wines and draft beers (50cl) or soft drinks

Offer 2

35€ VAT incl. per person

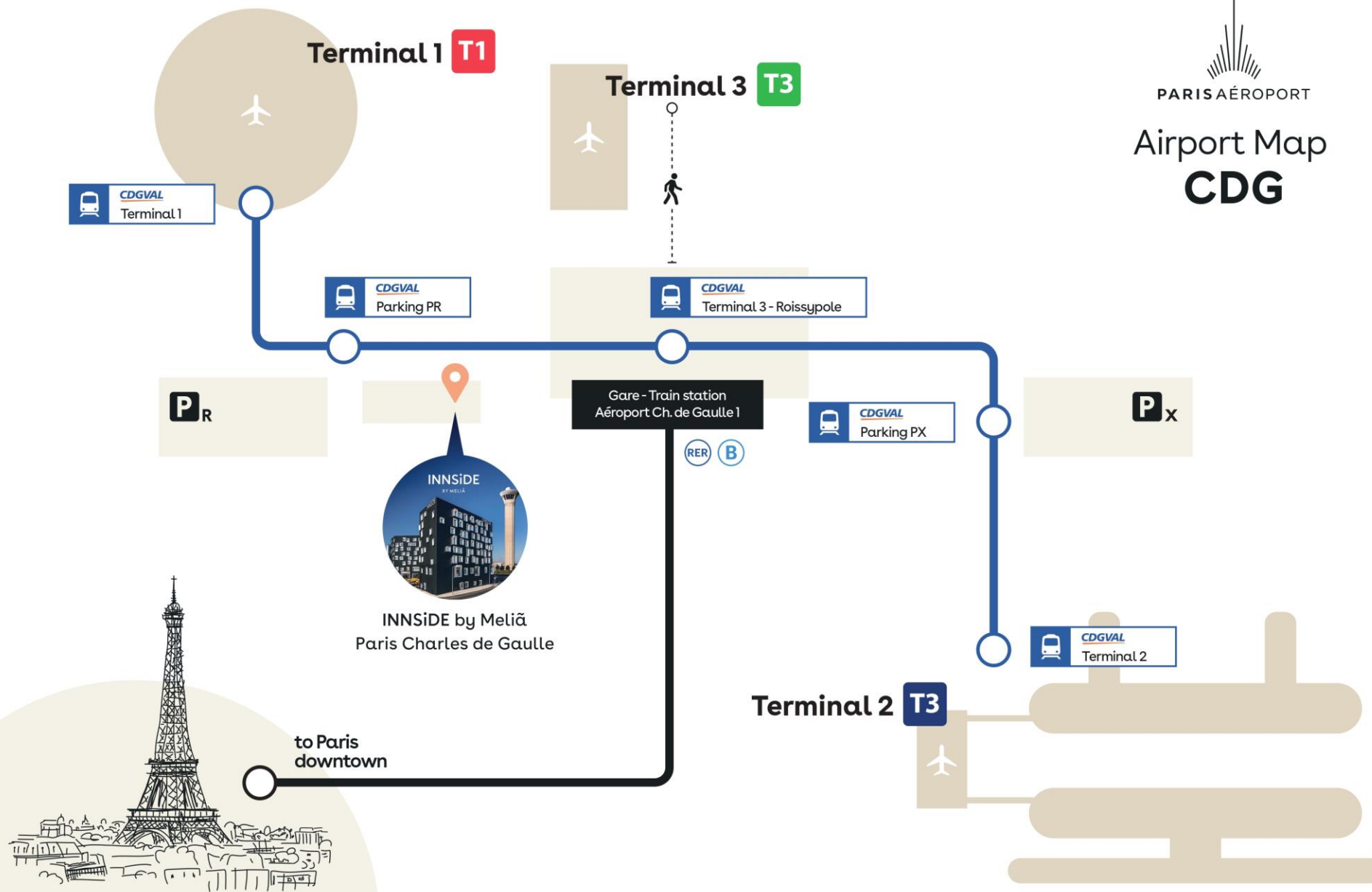
4 pieces of hot and cold tapas or charcuterie platter

2 drinks per person: wine, draft beers (50cl), soft drinks or cocktails





Airport Map CDG



From Paris by RER:

Take the RER B Nord towards CDG Airport
Get off at the CDG 1 station (Roissypôle / T3)
Get off at the PR Parking (1 station)

From Terminal T1 or T2 (TGV):

Take the CDGVAL (every 4 mins)
Get off at the PR Parking

From Paris by car :

Take the A1 highway towards Lille
Exit at junction 6 CDG
Follow the signs for Roissypôle – Parking PR
Head towards the hotel area

INNSiDE by Meliã Paris Charles de Gaulle

9 rue du voyageur, Roissy Pôle Ouest
95700 Roissy en France

Groups & Events Sales Department

Phone : +33 1 75 57 99 15

Mail : groups.parishotels@melia.com