

NICE - BAIE DES ANGES www.hotel-la-perouse.com

# Banqueting & & Events



lp@hotel-la-perouse.com 11, Quai Rauba Capeù – 06 300 NICE 04 93 62 34 63



# Welcome at the Hotel La Perouse

At the beginning of the Promenade des Anglais, between the old town and Nice port area, you are at the hotel La Perouse...





# Welcome



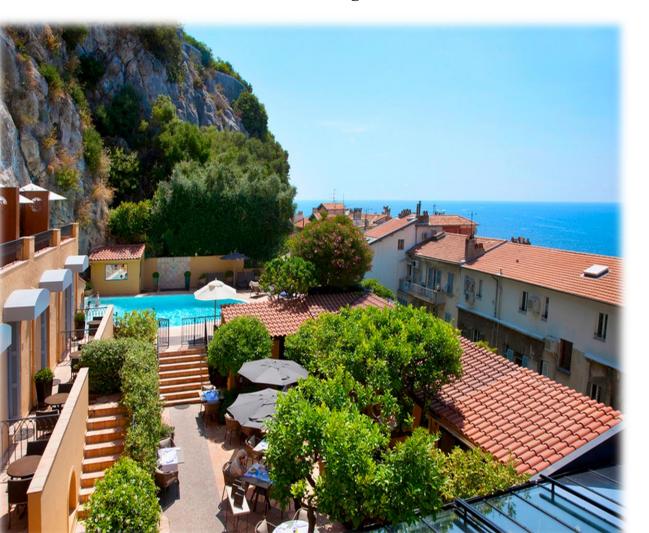
he Hotel La Perouse and its restaurant Le Patio promise you to catch your eye and reveal temptations and appeals from the heart of Nice historical city center!

ou'll find a delightful unique place where comfort and service will go beyond your expectations.

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# Restaurant Le Patio



he team of the Restaurant Le Patio would be glad to receive you in a unique and fresh atmosphere, in the shade of lemon trees, in the heart of a genuine Mediterranean garden...

Rays of sunshine Illuminate your plate and disclose the wonderful colors of your dish.

t nighfall, the candles sparkles, the magic happens, and the place takes on a new dimension.



# Our Chef

## Pascal Gorris,

doesn't seek neither for success nor for media coverage. His whole energy is dedicated to turn good into flavor, for his culinary creation to delight those who taste it.

His philosophy is to put together contemporary cuisine with strong values. He aims to exalt the taste of authentic products by cooking traditional and obviously home-made dishes.









# Cocktails « by the glass »

White wine Kir: 7€

Sparkling Rose Atmosphère: 8€

Glass of Champagne Esterlin: 15€

Glass of Champagne Louis Roederer brut Premier: 17€

Royal Kir: 18€

Or...

# Open Bar

One-hour Open Bar with Champagne, hard drinks, wine, beers and soft drinks: 45€ per person.

Or

One-hour Open Bar with Champagne, wine, beers and soft drinks: 39€ per person

Or

One-hour Open Bar with hard drinks, wine, beers and soft drinks: 32€ per person







#### A few ideas:

# Savory canapés and mini brochettes:

Scampi brochette with curry and pineapple Foie gras and fig jam on ginger bread Goat cheese and sundried tomatoes on natural bread

Or...

# Sppetizer in glasses :

Ratatouille and mascarpone cream Eggplant Caviar and scallops Marinated peppers and San Daniel cured ham

Or also...

Gazpacho Zucchini flower fitters Vichyssoise Soup

To finish...

Weets:

Mini raspberry tart Mini « fondant au chocolat » Cream puffs

And more appetizers available...







### PROPOSITION *I*:

Duck foie gras terrine, fig jam and celery salad with apples

Pan-fried cod with basil butter, vegetables bayaldi and potatoes

Warm chocolate cake, vanilla cream and yoghurt ice cream

OR

## PROPOSITION ::

Nice style stuffed vegetables, pesto butter and salad mix

Rack of veal Grenadin with boletus mushrooms cream Fresh tagliatelle with veggie noodles

Lemon & Raspberry tart, passion fruit sorbet







#### PROPOSITION $\mathscr{H}$ :

Sea bream fillet salad with diced tomatoes, black olives and chives

Mediterranean sea bass cooked on its skin, sauce vierge, mashed potatoes with olive oil

Tarte tatin with warm apples, whipped cream and salted butter caramel ice cream

OR

#### PROPOSITION **3**:



Candied salmon Tulip crisp, caesar sauce and parmesan cheese shavings

Shredded duck breast with red wine sauce, creamy polenta and candied cherry tomato

Almond tart with apples and salted butter caramel ice cream

OR

### PROPOSITION ©:



Pan-fried scampis with pine nuts, sundried tomatoes, green onions and herb

Pan fried prawn tails, tarragon butter, vegetable risotto

Red berries Millefeuille cake, Grand Marnier flavored cream and pineapple sorbet







## PROPOSITION **S**:



Chef's special appetizer

Pan-fried prawns with sesame, warm broad beans salad with fresh herbs

Veal filet mignon with cured ham « San Daniel » and mozzarella di Buffala cheese, carnaroli Risotto with cep mushrooms

Raspberry shortbread biscuit, Grand Marnier flavored light cream, orange cracker and mandarin sorbet

OR

### PROPOSITION %:



Chef's special appetizer

Scallops and pan-fried foie gras escalope with aniseed gravy, parmesan crisp and mixed salad

Semi-cooked tuna steak with port wine jus, mashed potatoes with parsley, candied cherry tomatoes

Strawberry cheesecake with rhubarb compote, crumble and strawberry sorbet







Prawn as an appetizer

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Pan-fried scallops, diced vegetables with truffle vinaigrette and spinach shoots

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John Dory fillet thin strips, aniseed butter, Nice broad beans and zucchini flower fritters

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Cheese platter (3 sorts)

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Dark chocolate palet biscuit with candied orange zest, raspberry coulis and passion fruit sorbet

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Mignardises







Rocket salad and candied vegetables

Melon and San Daniel cured ham

Cherry tomatoes, mozzarella balls and black olives

Veal in tuna fish sauce

Mediterranean tabbouleh

Vegetables with anchovy paste

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Leg of lamb bites roasted with thyme

Sea bream fillets with basil butter

« Nice style » vegetable tian

Carnaroli risotto with cep mushrooms

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Millefeuille cake
Strawberry soup with verbena
Creme brulee
Home-made Tiramisu
Whipped fromage blanc with raspberry coulis







Duck foie gras terrine
San Daniel cured ham
Tomatoes and mozzarella Di Buffala
Veal in tuna fish sauce
Grilled vegetables salad

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Beef tenderloin with cep mushrooms

Sea bass fillet with basil butter

« Nice style » vegetable tian

Dauphinoise potatoes

Penne pasta with tomato or pesto sauce

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Millefeuille cake

Macaroon cake with lemon and rapsberry cream

Strawberry soup with verbena

Chocolate Cake



# Our drink packages

(1/4 bottle of wine, ½ bottle of mineral water, 1 coffee)

#### 15€ per person :

Le Saint André (Domaine de Figuière – VAR) Red, white and rose – two choices

#### 24€ per person :

Domaine de la Croix (Vintage Provence listed) Red, white and rose – two choices

#### 29€ per person:

Château de Bellet (Domaine de Bellet – Nice) Red, white and rose – two choices

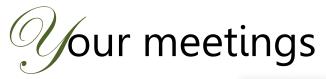
#### Create your package...

We remain at your entire disposal to review a drink package made to measure.

You can eventually chose ½ a bottle of wine with a 5€ surcharge

Net rates, taxes and service included





## **MEETING PACKAGE 85€**

per person, per day

- Meeting room rental (with daylight and private terrace)
- Plasma screen, video beame, flipchart
- Mineral water, notepads, pencils
- Wifi connexion
- 2 coffee-breaks including tea, coffee, mineral water, fruit juice and an assortment of pastries.
- 3-courses lunch, including drinks (1/4 bottle of wine,  $\frac{1}{2}$  mineral water and a coffee) served at the restaurant Le Patio

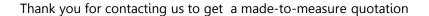
We can arrange the following set-ups:

U-shaped tables: 35 seats

Theater style: 45 seats









# Meeting rooms description

#### **BELLANDA ROOM**

| Surface area              | 60 m <sup>2</sup>           |
|---------------------------|-----------------------------|
| Floor                     | 4th                         |
| Capacity in U-shaped      | 35 seats                    |
| Capacity in theater style | 45 seats                    |
| Light type                | Daylight (large bay window) |
| Other                     | Private Terrace             |



#### **BAIE DES ANGES ROOM**

| Surface area | 30m <sup>2</sup>                      |
|--------------|---------------------------------------|
| Floor        | 1st                                   |
| Capacity     | From 10 to 15 seats                   |
| Light type   | Daylight (french window with seaview) |
| Other        | Balconies                             |



## **SARDIOLA TERRACE**

| Meeting type | Boards or Cocktails                                     |
|--------------|---------------------------------------------------------|
| Floor        | 6th (rooftop)                                           |
| Capacity     | 10 seats or 30 persons (for cocktails)                  |
| Light type   | Outside sunlight with a pergola to protect from the sun |
| Other        | Phone and toilets                                       |



#### INFORMATION, RESERVATION AND CANCELLATION CONDITIONS

Our Restaurant Le Patio's maximum capacity is 45 persons for a seated dinner inside the dining room.

For your information, we are not in a position to propose the entire privatization of the Restaurant because some rooms are accessible by this place.

Please note that the choice of your menu has to be confirmed no later than 7 days prior to your event. In order to provide you with the promised quality of service, we kindly ask you to select the same course menu for the whole group, except for food allergy or intolerance.

Please note that all the menus are sent for information only. They could be subject to change according to the market goods.

Your reservation will be confirmed upon receipt of a 50% deposit (half of the total amount) of the chosen services.

Each no-show or cancellation 7 days previous the event (which has not been imparted ) the 100% deposit will be charged as a compensation for goods wastes.

In case of non-payment of the deposit within 30 days previous the event, the Hotel La Pérouse reserves the right to cancel all the settled services and to turn down any requests.

For the meal and all the food services, the final number of participants is required at the latest 7 days previous the event.

The final invoice will be established on the basis of the imparted number of persons 5 days previous the event. For any modification of the number of covers between D - 15 and D- 5 previous the event, the client can change the number of covers up to 10%. Beyond 10%, each cancelled cover will be charged.

Tout no-show ou annulation non communiquée sera facturée à titre de compensation des marchandises perdues.

Each no-show or cancellation which has not been imparted will be charged as a compensation for goods wastes.



#### **CONTACT:**

#### Irina IOVAN

Director of Sales 11, Quai Rauba Capeù 06300 Nice

Phone: 0033 04 93 62 34 63

Email: <u>irina.iovan@hotel-la-perouse.com</u>
Web: www.hotel-la-perouse.com

#### **Murielle Ettori**

Reservation Manager 11, Quai Rauba Capeù 06300 Nice

Phone: 0033 04 93 62 34 63

Email: reservation@hotel-la-perouse.com Web: www.hotel-la-perouse.com

