

MEETINGS & EVENTS BROCHURE

R

RENAISSANCE®

PARIS ARC DE TRIOMPHE HOTEL

RENAISSANCE PARIS ARC DE TRIOMPHE HOTEL



LIVELY

SPARKLING

ICONIC



The hotel & its spaces



ACCESS

Nearby transport

Metro line 2: Ternes stop
Metro lines 1, 2, 6 & RER A:
Charles de Gaulle Etoile stop

Parking

Public parking nearby
Parking available on site subject
to availability.

GUEST ROOMS & SUITES

118 spacious rooms
including 22 suites

Starting from 323 sq.ft

With balcony, terrace or bow window
View on Eiffel Tower, Arc de Triomphe,
Sacré-Coeur or over the roofs of Paris

SPACES

Solis

BAR, RESTAURANT & TERRACE
Mediterranean cuisine
Sharing & Joie de vivre

Flexible meeting spaces

Daylight with adjoining tree-lined
terrace, overlooking a courtyard



Health protocole

MARRIOTT BONVOY™
EVENTS

CONNECT WITH
CONFIDENCE

A redesigned process with innovative spaces and services. The safety of your employees and our teams is our priority!

- Masks & hydroalcoholic gel on request
- Strict sanitary protocol in public areas, meeting rooms and bedrooms with regular disinfection
- Contactless' services available

Environmental charter

Our establishment is committed to protecting the environment by developing an environmental charter. Our actions and sensitizations to our customers are available on request.

With the mobilization of all, let's preserve our planet!



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RENAISSANCE
PARIS ARC DE TRIOMPHE HOTEL

Paris Convention and Visitors Bureau



**PARTENAIRE
OFFICIEL**
2022

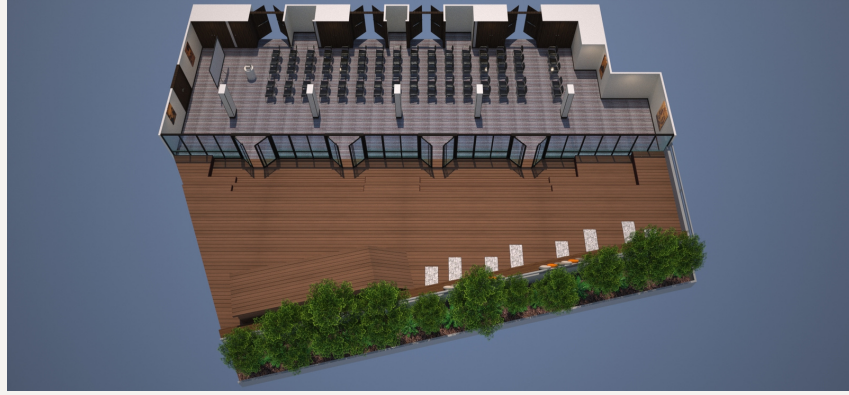
We are committed to working with the Paris Convention and Visitors Bureau to improve the development of tourism services in the capital.



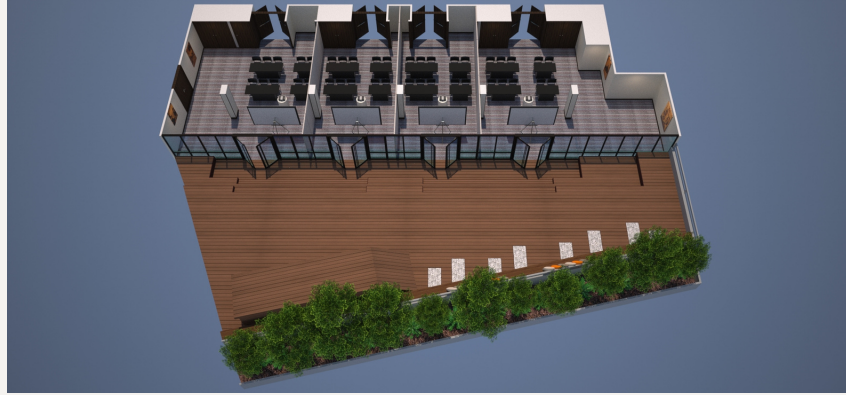

tourisme
durable
sustainable
tourism

Our meeting and event spaces

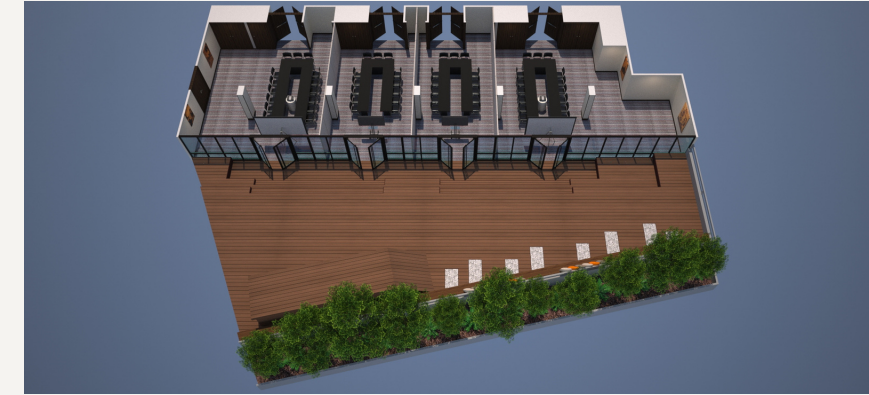




Theatre style










Classroom style



U shape style

All our modular spaces have daylight with the possibility to combine multiple spaces according to your needs. A 1614.5 sq. ft. calm and tree-lined terrace accessible directly from the meeting spaces is available for your outdoor coffee break or cocktail evening!

SPACES	 THEATRE	 CLASSE-ROOM	 U SHAPE	 BOARD	 Board CABARET	 Ovals 6pax CABARET	 COCKTAIL	SURFACE AREA	MEASURES (m) L x l x H
LUMI'R	20	10	15	14	14	12	30	517 sq. ft.	6.6 X 6 X 2.5 - Alcove : 3.3 X 2.5
SOL'R	20	10	13	12	12	6	-	323 sq. ft.	6.6 X 4 X 2.5
SPH'R	20	10	13	12	12	6	-	323 sq. ft.	6.6 X 4 X 2.5
STELL'R	20	10	15	14	14	12	30	431 sq. ft.	6.6 X 6 X 2.5
LUMI'R - SOL'R	40	25	21	20	24	18	50	840 sq. ft.	6.6 X 10 X 2.5 - Alcove : 3.3 X 2.5
SPH'R - STELL'R	40	25	21	20	24	18	50	753 sq. ft.	6.6 X 8 X 2.5
LUMI'R - SOL'R - SPH'R	60	30	27	26	36	30	80	1163 sq. ft.	6.6 X 14 X 2.5 - Alcove : 3.3 X 2.5
BULLES D'R (LES 4 SALONS)	80	-	-	-	48	36	120	148 m ²	6.6 X 20 X 2.5 - Alcove : 3.3 X 2.5

Our packages

DAILY DELEGATE RATE €149

Rental of equipped meeting room*
(8AM-6PM)
Welcome coffee
Morning and afternoon coffee breaks
Lunch **

HALF DAY DELEGATE RATE €139

Rental of equipped
meeting room*
(8AM-12PM or 2PM-6PM)
Welcome coffee
Morning or afternoon
coffee breaks
Lunch or Dinner **

EVENING DELEGATE RATE €110

Rental of equipped
meeting room*
(from 7:30PM)
Dinner **

INCLUDED IN THE PACKAGES

***RENTAL OF EQUIPPED MEETING ROOM :** Projection material (screen), WIFI
Paperboard, pens and notepad, hand sanitizing gel
Any additional technical and AV equipment is on request and based on
extra charges.

**** LUNCH OR DINNER :** 'A la carte' menu, sharing buffet or finger buffet according to the event's
nature
Beverages included
Brunch live music every Saturday & brunch every Sunday, from 12:30PM

ALL OUR RATES ARE PER PERSON AND VAT INCLUDED - PACKAGES AVAILABLE FOR A MINIMUM OF 10 PERSONS



SOLIS BAR & RESTAURANT

~ Mediterranean
getaway ~

solis
bar & restaurant

Mediterranean cuisine, sharing & joie de vivre

In a green and light setting a few steps away from the Arc de Triomphe, our bar area extended by our restaurant - for a total surface of 283m² - are at your disposal for any kind of event.

Ideal for a business lunch or dinner, team building, afterwork, press conference, product launch or even private events, for a journey across the Mediterranean!

To add the magic touch to your event, Solis also invites you to enjoy weekly brunchs, every saturday & every sunday.



CAPACITY CHART

EVENT SPACES	SEATED	COCKTAIL	SURFACE AREA
SOLIS BAR	-	100	169 m ²
CHEF'S TABLE (PRIVATE SPACE)	10	-	-
SOLIS RESTAURANT	80	-	114 m ²
SOLIS TERRASSE	22	-	
SOLIS BAR & RESTAURANT	-	on request	283 m ²

Privatization of space according to availability
Fees for privatization of a space on request

OUR MENUS

SERVED AT SOLIS RESTAURANT



3-COURSE MENU

STARTER, MAIN COURSE & DESSERT - UNIQUE CHOICE FOR ALL PARTICIPANTS

SHARING MENU

SELECTION OF 3 STARTERS / 3 MAIN COURSES / 3 DESSERTS TO SHARE (TABLE SERVICE)

SERVED AT SOLIS BAR AND IN OUR MEETING SPACES



FINGER BUFFET

SELECTION OF 3 STARTERS / 3 MAIN COURSES / 3 DESSERTS

All our dishes are led to evolve at the seasons' pace

BANQUET MENU

69€ VAT INCLUDED / PERSON

Beverages included

(water, 1 bottle of wine for 4 persons or soft drinks, coffee or tea)

PRESTIGE MENU

99€ VAT INCLUDED / PERSON

BANQUET MENU
with beverages included

+ A glass of champagne,
2 appetizers / person
& cheese

Seated menu - Solis restaurant

69€ BEVERAGES INCLUDED (MINERAL WATER, A BOTTLE OF WINE FOR FOUR PERSONS, COFFEE OR TEA) OR INCLUDED IN THE DAILY DELEGATE PACKAGE
PRESTIGE MENU AT 99€ : SEATED MENU & 1 GLASS OF CHAMPAGNE, 2 APPETIZERS / PERSON AND CHEESE

STARTER, MAIN COURSE & DESSERT - UNIQUE CHOICE FOR ALL PARTICIPANTS

ALL OUR DISHES ARE LED TO EVOLVE ACCORDING TO THE SEASONS



Starters

- ✔ Roasted eggplant, tahini, coriander
- ✔ Low temperature egg, cream of celery with cumin
- ✔ Cream of parsnip, crispy goat cheese & Taggiasche olives
- ✔ Kadaif prawns, bell pepper coulis with Vera chilli
- ✔ Tataki of salmon with dried herbs, beet hummus, black radish & argan oil



Main courses

- ✔ Fried artichoke, watercress salad & tomato coulis
- ✔ Fregula, truffle chips & roasted treviso
- ✔ Confit veal breast with bharat, squash & kale
- ✔ Catch of the day, fennel & Kalamata olives
- ✔ Lamb chop, maakouda & yogurt aioli



Desserts

- ✔ Chocolate éclair
- ✔ Chef's verrine
- ✔ Chocolate entremet
- ✔ Pear, caramel crumble
- ✔ Apple and sumac roll

Sharing menu - Solis restaurant

69€ BEVERAGES INCLUDED (MINERAL WATER, A BOTTLE OF WINE FOR FOUR PERSONS, COFFEE OR TEA) OR INCLUDED IN THE DAILY DELEGATE PACKAGE
PRESTIGE SHARING MENU AT 99€ : SHARING MENU & 1 GLASS OF CHAMPAGNE, 2 APPETIZERS / PERSON AND CHEESE

SELECTION OF 3 STARTERS / 3 MAIN COURSES / 3 DESSERTS (SEATED MENU)

ALL OUR DISHES ARE LED TO EVOLVE ACCORDING TO THE SEASONS

Starters



- ✓ Feta, honey & almond crisps
- ✓ Eggplant fritters with yogurt aioli
- Bruschetta, candied tomatoes & anchovies
- Octopus, crispy vegetables
- Ceviche of sea bream, eggplant caviar & pomegranate
- Selection of 3 mezzes

Main courses



- ✓ Maakouda (potato patties)
- ✓ Vegetable casserole
- ✓ Fregola, truffle
- Lamb chops, Maghrebian spices
- Barbecued chicken legs & zataar
- Catch of the day, candied fennel & black radish

Desserts



- Tiramisu
- Chef's tart
- Apple and sumac roll
- Chocolate Entremet
- Pear, caramel crumble
- Solis' coffee

Finger buffet - Solis bar or event spaces

69€ BEVERAGES INCLUDED (MINERAL WATER, A BOTTLE OF WINE FOR FOUR PERSONS, COFFEE OR TEA) OR INCLUDED IN THE DAILY DELEGATE PACKAGE
PRESTIGE FINGER BUFFET AT 99€: FINGER BUFFET & 1 GLASS OF CHAMPAGNE, 2 APPETIZERS / PERSON AND CHEESE

SELECTION OF 3 STARTERS / 3 MAIN COURSES / 3 DESSERTS

ALL OUR DISHES ARE LED TO EVOLVE ACCORDING TO THE SEASONS

Starters

- ✔ Candied vegetables, feta & Taggiasche olives
- ✔ Cream of lentil with pecorino & croutons
- ✔ Fried artichokes, minty yogurt sauce
- Bruschetta, candied tomatoes & anchovies
- Beet hummus, breadsticks, Serrano
- Scallops, brick pastry leaf, ras-el-hanout & candied lemon condiment



Main courses

- ✔ Sweet potatoes, zaatar & molasses
- ✔ Risotto fregula, truffle leaves
- ✔ Koussa mehchi (stuffed zucchini) rice & vegetables
- Cod marinated in sumac, spinach
- Chicken chich taouk
- Kefta kebab, harissa



Desserts

- Chocolate Entremet
- Puff's pastry of the moment
- Pear, caramel tart
- Carrot cake, orange blossom mousse
- Orange salad, cinnamon, orange cream
- Brownie, harissa



COCKTAIL PACKAGES

Excluding drinks



**Cocktail pieces
sweet and/or savory**

All our cocktail pieces will evolve with the seasons

Aperitif
6 pieces/person

27€

Cocktail reception
15 pieces/person

67€

Prestige
21 pieces/person

94€

Price per additional piece

4,50€

COCKTAIL ITEMS

SAVORY COLD CANAPÉS

- ✔ Confit of dried figs, stracciatella mousse
- ✔ Cabbage, cream cheese and pesto
- ✔ Focaccia, candied vegetables
- ✔ Red radish, goat cheese
- Hummus, smoked beef
- Octopus skewer with saffron & grapefruit condiment
- Blinis, gravlax salmon, zaatar
- Red tuna & kumquat tartlet



SWEET CANAPÉS

- Vanilla cream puffs
- Cocoa brownie, whipped cream
- Macaroon
- Chef's Tartlet
- Chocolate and pistachio twist
- Mini rum baba
- Chef's verrine
- Chocolate entremet
- White chocolate lollipop, pink praline
- Chai Financier
- Tiramisu



SAVORY HOT CANAPÉS

- ✔ Leek puff pastry, Kalamata olives
- ✔ Croustis of butternut, chestnuts
- Mini burger
- Shrimp, potato & green mayonnaise
- Duck skewer & beet condiment
- Samoussa with crab meat



BEVERAGES PACKAGES



OPEN BAR PACKAGES - on hourly basis

Innocent	- softs (water, fruit juices, Pepsi, Orangina, 7up)
Lively	- softs, beer, wine
Sparkling	- softs, beer, wine, Champagne
Iconic	- softs, beer, wine, Champagne, Gin, Whisky, Vodka

PRICE PER HOUR 30MIN. EXTRA

14€	7€
18€	9€
24€	12€
32€	16€



CHAMPAGNES

Nicolas Feuillatte brut Réserve Exclusive Rosé
Champagne Laurent Perrier
Champagne Laurent Perrier Rosé
Perrier-Jouët Blanc de Blancs

GLASS

18€
16€
22€

BOTTLE

85€
79€
115€
115€



WELCOME COCKTAILS

Cocktail (punch ball or kir)
Mocktail

PRICE PER DRINK

9€
5€

'A LA CARTE' OFFERS

WELCOME COFFEE

Hot drinks & fruit juices
Viennoiseries & a sweet piece

PRICE/PERSON

10€

COFFEE BREAK

Hot drinks & soft drinks
One savory & two sweet pieces / person

18€

COCKTAIL

A glass of Champagne
2 amuse bouche

19€

PRESTIGE COCKTAIL

A glass of Champagne Laurent Perrier
2 amuse bouche

25€

SHARING FOOD

Mediterranean platter - assortment of 8 mezzes
Also available individually

49€

7€

For any specific request, our team remains at your disposal. Do not hesitate to contact us !



CONTACT US

YOUR SALES CONTACTS

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The image features a stylized window with a light blue sky and a white sun with wavy rays. The window is divided into panes by dark grey frames. A horizontal wavy line, resembling a window ledge or a decorative element, runs across the middle of the image. The Renaissance logo, a large white 'R', is centered on this line.

R

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