

RAFFLES PARIS



Conference & Catering Services

Price List 2016





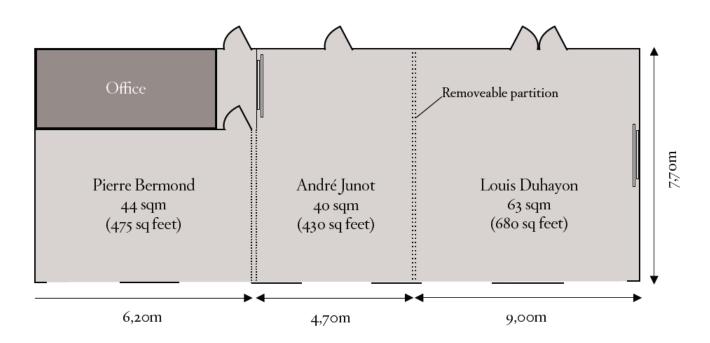
MEETING SPACES

RECEPTION ROOMS

An exclusive 149-square-meter reception room, bathed in natural light, with seating for 120 people. It can be reserved entirely, or divided into three individual salons, perfectly suited for breakfasts, lunches, meetings, cocktails or prestigious parties.











THE KATARA CINEMA

The Katara Cinema is the cultural jewel of the hotel. The 99-seat theater is equipped with spectacular state-of-the-art equipment, making it Europe's most modern screening room. The programs and events held here include unique encounters: festivals, premieres, and other unexpected and sensational ways to celebrate the 7th art.

(Please note that the maximum capacity of the cinema is 99 people)





ART DISTRICT

Our in-house **Art Gallery** is the hub of the artistic and cultural life of the hotel. A new venture into the world of contemporary art in Paris, Art District gallery welcomes artists, art connoisseurs and collectors, patrons and art professionals.









BREAKFAST IN A RECEPTION ROOM

• Room Rental:

		Pierre Bermond	André Junot	Louis Duhayon	
	Size	44 sqm	40 sq <i>m</i>	63 sqm	
	Seating type		Capacity (max)		
:::::	Theatre style	30	25	50	
ĬĪ.	Classroom	18	15	36	
****	Boardroom	16	16	22	
u	U style	12	12	22	
T	Cocktail	30	20	60	
.₩.	Banquet	24	24	48	

	07:00am – 11:00am	Additional hour
Bermond	€ 950 VAT incl.	€ 250 VAT incl.
Junot	€ 950 VAT incl.	€ 250 VAT incl.
Duhayon	€ 1,150 VAT incl.	€ 250 VAT incl.
Bermond & Junot	€ 1,800 VAT incl.	€ 350 VAT incl.
Duhayon & Junot	€ 2,050 VAT incl.	€ 350 VAT incl.
3 salons	€ 2,850 VAT incl.	€ 350 VAT incl.
Cinema Katara	€ 3,500 VAT incl.	€ 350 VAT incl.
Art District	€ 1,800 VAT incl.	€ 350 VAT incl.

• Continental breakfast

€ 44 VAT incl. per person

- Cloakroom Service depending on the number of guests
- Audiovisual equipment

o Screen and projector

Sound system

o Wireless Microphone

€ 400 VAT incl.

€ **320** VAT incl.

€ 120 VAT incl.





LUNCH IN A RECEPTION ROOM

• Lunch Package:

€ 155 VAT incl. per person

- o Room rental
- o 3 course-lunch
- o Drinks package: Wine (2 glasses), soft drinks and mineral water
- o Cloakroom service
- o Floral arrangement
- o Personalized menu

CONDITIONS: This package is applicable for a minimum number of attendees according to the chart below.

	Maximum Capacity	12:30pm – 02:30pm	Additional Hour
Bermond	24 persons	Minimum 10 persons	€ 250 VAT incl.
Junot	24 persons	Minimum 10 persons	€ 250 VAT incl.
Duhayon	48 persons	Minimum 20 persons	€ 250 VAT incl.
Bermond & Junot	48 persons	Minimum 20 persons	€ 350 VAT incl.
Duhayon & Junot	70 persons	Minimum 30 persons	€ 350 VAT incl.
Les 3 salons	100 persons	Minimum 50 persons	€ 350 VAT incl.
Art District	40 persons	Minimum 20 persons	€ 350 VAT incl.

• Optional: Welcome Champagne

o 1 glass of Champagne and soft drinks

€ 28 VAT incl. per person

o 3 canapés

€ 20 VAT incl. per person





DINNER IN A RECEPTION ROOM

(Excluding aperitif)

• Dinner Package:

€ 215 VAT incl. per person

- o Room rental
- o 3 courses-dinner with appetizers
- o Drinks package: Wine (2 glasses), soft drinks and mineral water
- Cloakroom service
- o Floral arrangement
- Personalized menu

CONDITIONS: This package is applicable for a minimum number of attendees according to the chart below.

	Maximum Capacity	07 :30pm – 11 :00pm	Additional Hour
Bermond	24 persons	Minimum 10 persons	€ 250 VAT incl.
Junot	24 persons	Minimum 10 persons	€ 250 VAT incl.
Duhayon	48 persons	Minimum 20 persons	€ 250 VAT incl.
Bermond & Junot	48 persons	Minimum 20 persons	€ 350 VAT incl.
Duhayon & Junot	70 persons	Minimum 30 persons	€ 350 VAT incl.
Les 3 salons	100 persons	Minimum 50 persons	€ 350 VAT incl.
Art District	40 persons	Minimum 20 persons	€ 350 VAT incl.

• Optional: Welcome Champagne

o 1 glass of Champagne and soft drinks

o 3 savory canapés

€ 28 VAT incl. per person

€ 20 VAT incl. per person





DINNER IN A RECEPTION ROOM (Including aperitif)

• Dinner Package:

€ 260 VAT incl. per person

- o Room rental
- o 1 glass of Champagne and soft drinks
- o 3 pieces of canapés
- o 3 course-dinner with appetizer
- o Drinks package: Wine (1/2 bottle of wine), soft drinks and mineral water
- Cloakroom service
- o Floral arrangement
- o Personalized menu

CONDITIONS: This package is applicable for a minimum number of attendees according to the chart below.

	Maximum Capacity	07 :30pm – 11 :00pm	Additional Hour
Bermond	24 persons	Minimum 10 persons	€ 250 VAT incl.
Junot	24 persons	Minimum 10 persons	€ 250 VAT incl.
Duhayon	48 persons	Minimum 20 persons	€ 250 VAT incl.
Bermond & Junot	48 persons	Minimum 20 persons	€ 350 VAT incl.
Duhayon & Junot	70 persons	Minimum 30 persons	€ 350 VAT incl.
Les 3 salons	100 persons	Minimum 50 persons	€ 350 VAT incl.
Art District	40 persons	Minimum 20 persons	€ 350 VAT incl.





COCKTAIL IN A RECEPTION ROOM

• Room Rental:

	Maximum Capacity	12:00pm – 02:30pm 04:00pm – 11:00pm	Additional Hour
Bermond	30 persons	€ 950 VAT incl.	€ 250 VAT incl.
Junot	20 persons	€ 950 VAT incl.	€ 250 VAT incl.
Duhayon	60 persons	€ 1,150 VAT incl.	€ 250 VAT incl.
Bermond & Junot	50 persons	€ 1,800 VAT incl.	€ 350 VAT incl.
Duhayon & Junot	80 persons	€ 2,050 VAT incl.	€ 350 VAT incl.
Les 3 salons	120 persons	€ 2,850 VAT incl.	€ 350 VAT incl.
VIP Area	50 persons	€ 950 VAT incl.	€ 250 VAT incl.
Art District	50 persons	€ 1,800 VAT incl.	€ 350 VAT incl.

• Cloakroom service depending on the number of guests

• Cocktail Canapés

o 12 pieces (1h our serving time)

o 18 pieces (1h30 serving time)

o 24 pieces (2hours serving time)

€ 70 VAT incl. per person

€ 110 VAT incl. per person

€ 140 VAT incl. per person

Culinary Live Station

According to the season (salmon, risotto, ham, etc.)

From € 25 VAT incl. per person

Drinks Package

o Softs only

o Champagne (1 glass) & soft drinks

o Wine (2 glasses per person) & soft drinks

o Champagne (1 glass), wine (2 glasses), soft drinks

€ 15 VAT incl. per person € 28 VAT incl. per person

€ 38 VAT incl. per person

€ 60 VAT incl. per person





DAILY DELEGATE PACKAGE

• <u>Daily Delegate Package:</u>

€ 230 VAT incl. per person

- Room rental (meeting & lunch)
 The lunch can be arranged in a private room or at the restaurant La Cuisine for groups up to 30 persons and upon availability
- Welcome coffee (coffee, tea and pastries)
- o Morning coffee break (coffee, tea and pastries)
- o Afternoon coffee break (coffee, tea and pastries)
- o 3-course-lunch, 2 glasses of wines, soft drinks and mineral water
- Cloakroom service
- o Floral arrangement

Audiovisual Equipment

- Screen and projector
- Sound system
- Wireless handheld microphone

€ 400 VAT incl.

€ 320 VAT incl.

€ 120 VAT incl. per microphone

HALF DAY DELEGATE PACKAGE

• Half Day Delegate Package:

€ 185 VAT incl. per person

- Room rental (meeting & lunch)
 The lunch can be arranged in a private room or at the restaurant La Cuisine for groups up to 30 persons and upon availability
- Welcome coffee (coffee, tea and pastries)
- o Morning coffee break (coffee, tea and pastries)
- o 3-course-lunch, 2 glasses of wines, soft drinks and mineral water
- o Cloakroom service
- o Floral arrangement

CONDITIONS: This package is applicable for a minimum of 10 attendees.





MEETINGS

• Room Rental:

		Pierre Bermond	André Junot	Louis Duhayon	
	Size	44 sqm	40 sq <i>m</i>	63 sqm	
	Seating type		Capacity (max)		
1111	Theatre style	30	25	50	
ii	Classroom	18	15	36	
-	Boardroom	16	16	22	
u	U style	12	12	22	

	07:00am – 11:00am	Additional hour
Bermond	€ 950 VAT incl.	€ 250 VAT incl.
Junot	€ 950 VAT incl.	€ 250 VAT incl.
Duhayon	€ 1,150 VAT incl.	€ 250 VAT incl.
Bermond & Junot	€ 1,800 VAT incl.	€ 350 VAT incl.
Duhayon & Junot	€ 2,050 VAT incl.	€ 350 VAT incl.
3 salons	€ 2,850 VAT incl.	€ 350 VAT incl.
Cinema Katara	€ 3,500 VAT incl.	€ 350 VAT incl.
Art District	€ 1,800 VAT incl.	€ 350 VAT incl.

• Coffee break

€ 35 VAT incl. per person

• Permanent coffee break

€ 50 VAT incl. per person

• Cloakroom Service depending on the number of guests

• Audiovisual Equipment

Screen and projector

o Sound system

o Wireless handheld microphone

€ 400 VAT incl.

€ 320 VAT incl.

€ 120 VAT incl. per microphone





THE CINEMA KATARA

• Rental of the Cinema Katara:

	07am – 11am 12pm – 02pm 03pm – 06pm	Additional hour
Public Rates		
Digital format and 35mm	€ 3,500 VAT incl.	€ 350 VAT incl.
Format 3D (including glasses)	€ 3,700 VAT incl.	€ 350 VAT incl.
Professionals Cinema indu	ıstry	
Digital format and 35mm	€ 1,300 VAT incl.	€ 350 VAT incl.
Format 3D (including glasses)	€ 1,500 VAT incl.	€ 350 VAT incl.

• Cloakroom service depending on the number of guests

• Audiovisual Equipment

Screen and projector

Sound system

o Wireless Microphone

Included Included

€ 120 VAT incl. per microphone

• <u>Le panier de l'ouvreuse Pierre Hermé Paris</u> € 25 VAT incl. per person

Selection of Pierre Hermé Paris popcorn (sweet or salted) Macaroons





OUR RESTAURANTS



One Michelin star

It draws on a Sicilian baroque style with an extravagant shell decor on the walls, opening onto a lovely glass conservatory drenched in light.

The delectable and sophisticated cuisine by Chef Roberto Rispoli is based on ultra-fresh products and traditional recipes from Italy's many regions. Originally from Tuscany, Roberto has revived **Il Carpaccio** under the direction of Executive Chef Laurent André, with superstar pastry chef Pierre Hermé bringing classic Italian desserts to a whole new level.





	Sunday and Monday (other days upon request)
Lunch, dinner and cocktail Maximum capacity: 30 persons	Minimum revenue : € 7,500 VAT included







World renowned Chef Nobu Matsuhisa and Le Royal Monceau – Raffles Paris, a Palace hotel vibrant with culture and inspiration, have partnered to introduce the first Matsuhisa restaurant in France.

Further to the internationally celebrated Matsuhisa Beverly Hills and the celebration of six other exclusive destinations around the world, **Matsuhisa Paris** opened in March 2016 under the expertise of Executive Chef Hideki Endo and his team of sushi masters. Matsuhisa Paris brings a highly contemporary vision of Japanese cuisine; a gastronomic encounter between Asia and Latin America – two cultures dear to the heart of Nobu himself.

The extensive and original menu at Matsuhisa Paris offers a unique Peruvian-Japanese culinary experience with a bespoke array of Nobu's legendary signature dishes including: Albacore Tuna Sashimi with Jalapeño Peppers, Black Cod with Miso, and Sashimi Tacos as well as traditional sushi. Chef Hideki has also worked with exquisite French delicacies to offer one of a kind dishes such as Algae Tacos with Black Truffle, Crispy Oysters with Caviar, Wagyu Beef with Foie Gras Ravioli and Ponzu sauce or wasabi and aioli sauces. All the dishes are complemented by a sophisticated menu of sake and exotic cocktails designed to perfectly blend with Nobu's culinary journey.







	Upon request and availability
Lunch, dinner and cocktail Maximum capacity: 100 persons	Minimum revenue : from € 35'000 VAT included





OUR PRESIDENTIAL SUITES

Behind a discreet entrance on the chic 41 Avenue Hoche, next to Le Royal Monceau — Raffles Paris, is a new collection of heavenly Presidential Suites. Set over five floors, these beautifully sophisticated suites (including three spectacular 350sqm Presidential Suites) blend original architecture with contemporary French design. They offer a private and secure entry, a private lift and direct access to the hotel's idyllic Spa My Blend by Clarins.

Wonderfully elegant and luxurious, yet understated and very welcoming, our Presidential Suites offer a winning combination of the discretion and space of a private apartment, underpinned by all the services of the most exciting Palace hotel in the city.

Each suite consists of several rooms, two bathrooms and walk-in closets, a private dining room with a service kitchen and private lounges. The largest suites also have a private hammam and gym (with a personal trainer) and a home cinema with next-generation technology. A sublimely skilled and creative florist is on hand to make the wildest of floral dreams come true. And — the ultimate of luxuries — a Michelin-star chef will interpret the culinary desires of every guest, day or night, to create unforgettable meals.

True to the spirit of the Royal Monceau - Raffles Paris, the brilliantly orchestrated style by Philippe Starck offers a generous mix of contemporary design, quality materials and artistic detail, shaped as a tribute to the timeless elegance of the Parisian essence.







Availability and price upon request

