



LA FAYETTE RECEPTIONS
HOTEL CONCORDE LA FAYETTE

EAHP Congress 13th -15th March 2013



Catering proposal for Symposia



making the difference in medication

CONCORDE
HOTELS & RESORTS

LA FAYETTE RECEPTIONS
Hôtel Concorde La Fayette
3, place du Général Koenig
75850 Paris Cedex 17 - France

Michel Liard
Tel. : +33 (0)1 40 68 51 75
Email. mliard@concorde-hotels.com



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COFFEE BREAKS

Offer your guests a break, choose among the following coffee breaks:

Presto Coffee Break : 6.00 €/pers VAT inc.

- Coffee, decaffeinated, tea, milk, lemon
- Orange juice, Apple juice, still and sparkling mineral water
- Staff included, in charge of delivery and set up with disposable furnitures

La Fayette Coffee Break : 8.00 €/pers VAT inc.

- Coffee, decaffeinated, tea, milk, lemon
- Orange juice, Apple juice, still and sparkling mineral water
- Selection of mini danish pastry (2 items per person) examples: croissant, raison bread, brioche, chocolate roll (*items according to the daily coffee break menu*)
- Staff included, in charge of delivery and set up with disposable furnitures



Pâtissière Coffee Break : 9.00 €/pers VAT inc.

- Coffee, decaffeinated, tea, milk, lemon
- Orange juice, Apple juice, still and sparkling mineral water
- Chef's Sweet delicacies (2 items per person) examples: Mini almond cake, madeleine with lemon zest, pink praline meringue, caramelized pastries with a custard centre (*sweet items according to the daily menu*)
- Staff included, in charge of delivery and set up with disposable furnitures

Autour du Fruit Coffee Break : 9.00€/pers VAT inc.

- Coffee, decaffeinated, tea, milk, lemon
- Orange juice, Apple juice, still and sparkling mineral water
- Fruit skewers, Fruit smoothies, Mini raspberry almond cakes, orange marshmallow (1,5 items/pers)
- Staff included, in charge of delivery and set up with disposable furnitures.

Catering staff , service and ordering conditions are on the last page of this document



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COFFEE BREAKS

Tea time Snack : 10.00 €/pers VAT inc.

- Coffee, decaffeinated, tea, milk, lemon.
- Orange juice, Apple juice, Still and sparkling mineral water
- Chef's Sweet delicacies (1 item per person) examples: coconut cluster, clafoutis fruit tart, cinnamon cake, fruit shortbread, macaroon (*sweet items according to the daily menu*).
- Finger food (1 item per person) examples: schrimp and spinach finger sandwich, mini chicken and salad club sandwich, alsace bread with cream cheese hazelnut oil and sundried tomatoes
- Staff included, in charge of delivery and set up with disposable furnitures.

Permanent Coffee Break : 22.00 €/pers VAT inc.

- Presto Coffee Break served at your arrival:
 - Coffee, decaffeinated, tea, milk, lemon
 - Orange juice, Apple juice, still and sparkling mineral water
- La Fayette Coffee Break served during the morning:
 - Selection of mini danish pastry (1,5 items per person) : croissant, raisin bread, brioche, chocolate roll
- Tea Time Snack served in the after noon:
 - Chef's Sweet delicacies (1,5 item per person): coconut cluster, clafoutis fruit tart, cinnamon cake, fruit shortbread, macaroon
 - Staff included, in charge of delivery and set up with disposable furnitures.



One more temptation...

- Seasonal fruits basket (2kg) : 62.00 € VAT inc.
- Bowl of marshmallows (+/- 50 pieces) : 35.00 € VAT inc.
- 3 Fresh fruits skewers : 6.00€ VAT inc.
- Selection of Macaroons (+/- 40 pieces) : 58.00 € VAT inc.

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COCKTAIL

Cocktail 4 items : 11.00€/pers VAT Inc.

- Cocktail made of 3 savoury items & 1 sweet item
- Staff, glass and crockery included

Cocktail 6 items : 15.00 €/pers VAT Inc.

- Cocktail made of 4 savoury items & 2 sweet items
- Staff, glass and crockery included

Cocktail 8 items : 18.00 €/pers VAT Inc.

- Cocktail VIP made of 5 savoury items & 3 sweet items
- Staff, glass and crockery included

Cocktail 12 items : 25.00 €/pers VAT Inc.

- Cocktail made of 8 savoury items & 4 sweet items
- Staff, glass and crockery included



*The staff for service is included only if you take a cocktail and a beverage Package
Ordering conditions are on the last page of this document*



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COCKTAIL SAMPLE OF GASTRONOMY

INCONTOURNABLES

Foie gras on crunchy rustic bread
Black wheat pancake, Scallops with herbs
Duck Carpaccio, chestnuts, onions and walnuts

"SAVEURS D'AILLEURS "

Cream of cauliflower soup with mimolette cheese
Mini tomato langoustine basket
Spicy ricotta pyramid, duck and pea sprouts

"GOURMANDES"

Mini chicken and salad club sandwich
Fresh salmon briochin with dill
Finger sandwiches: chocolate and chicken breast, curry and iceberg lettuce

PLAY TIME

Carrot clip with red mullet, saffron and garlic mayonnaise
Pink beetroot, goat's cheese tomato and pear
Swizzle sticks of marinated salmon with Granny Smith apple

DESSERTS

Menton's lemon tartlet
Opéra cake
Salted butter caramel choux bun
Mini Rum Baba
Fresh fruit skewer
Assortment of macaroons
White & black chocolate lollipops



Gastronomy will be selected according to the number of items and the daily menu calendar



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LUNCH TIME

After your morning session have a appetizing lunch break. These lunch thanks to their varieties will satisfy your guests.

SNACK TO RELAX : 39,00 € VAT inc/pers



- Fresh seasonal salads, individual portion, choice of 2 flavours. On the basis of 120g/person.
- Mini Sandwich Club and flûte style bread on the basis of 1.5 items per person.
- Mini-appetizers with local cheeses 2 pieces per person
- Assortment of cold, cooked or cured meats, sausages and pâtés on the basis of 60 g per persons.
- Dessert on the basis of 1,5 items per person.
- Staff*, glasses and crockery included.



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SAMPLE OF GASTRONOMY

GARDEN

Andalusian : salad Olives, marinated artichokes, rice and smoked chicken, sherry vinaigrette
Vegetable garden salad :green beans, broccoli and roasted tomato, shallot vinaigrette
The Montreal Salad of whit cabbage, crispy bacon, chicken, honey vinaigrette

SANDWICHES

Southern flavours Polar bread, taramasalata, iceberg lettuce, thinly sliced rollmops
Ricotta and seasonal vegetable wrap
Toasted Caesar bagel Tomato, romaine lettuce, parmesan, olives, chicken

CHEESE

Mini-appetizers with local cheeses , selection of various breads

"CHARCUTERIE"

Assortment of cold, cooked or cured meats, sausages and pâtés

DESSERTS

Selection of lunch size desserts:
Milky way served in a glass, passion fruit Ecuador chocolate cream tartlet, Bourbon vanilla crème brûlée, citrus fruit salad with grenadine, Syrian pistachio Salambo





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BEVERAGE PACKAGES

SOFTS

Still and sparkling mineral Waters (1 bottle for 4 persons)
Orange and apple juices (1 bottle for 6 persons)
Price per person: 7,00 € VAT inc.

WINE & SOFTS

Wines Beau Mayne, AOC Bordeaux (1 bottle for 5 persons)
Still and sparkling mineral waters (1 bottle for 10 persons)
Orange and apple juices (1 bottle for 10 persons)
Coca & Coca light (1 bottle for 20 persons)
Price per person: 10,00 € VAT inc.

CHAMPAIGN & SOFTS

Jacquart Champaign (1 bottle for 6 persons)
Still and sparkling mineral waters (1 bottle for 10 persons)
Orange and apple juices (1 bottle for 10 persons)
Coca & Coca light (1 bottle for 20 persons)
Price per person: 19,00€ VAT inc.

CHAMPAIGN, WINE & SOFTS

Jacquart Champaign (1 bottle for 6 persons)
Wine Beau Mayne, AOC Bordeaux (1 bottle for 8 persons)
Still and sparkling mineral waters (1 bottle for 10 persons)
Orange and apple juices (1 bottle for 10 persons)
Coca & Coca light (1 bottle for 20 persons)
Price per person : 22.00 € VAT inc.





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LUNCH BOX

To satisfy a new way of consumption we propose you a lunch box suitable for a nomadic lunch.

SERVICE

Our headwaiters are in charge of the set up of the buffet for the distribution, the distribution and the clearing of the space.

We charge 190€ VAT inc. per headwaiter on the basis of one headwaiter for 120 to 150 boxes.

LUNCH BOX



- 2 Sandwiches
- 1 Seasonal fresh salad
- 1 Dessert
- 1 Mineral Water (50 Cl)

Price : 19.00 € VAT included per box

The lunch boxes cannot be served inside the amphitheaters. Our staff is in charge of the clearing of the boxes served in the meeting rooms only. For any order outside a meeting room or inside an amphitheater please contact VIPARIS or the person in charge of the organization.



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LUNCH BOX MENUS

LUNCH BOX « FLAVOR »

Sandwich ciabatta bread :

Pastrami, crispy onions , rocket salad & mustard sauce

Emmental, candied tomatoes, rocket salad, mustard sauce

Fresh Salad in a cup:

Green asparagus, green beans, red onions and marinated salmon

Desert:

Chocolate fondant

Mineral water 50cl



LUNCH BOX « TEMPTATION »

Sandwich ciabatta bread :

Smoked Salmon, cream cheese, cucumber

Grilled vegetables, parmesan

Fresh Salad in a cup:

Pasta salad, dried tomatoes, olives and parmesan

Desert :

Panacotta with a red fruit coulis

Mineral water 50cl



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LUNCH BOX

LUNCH BOX « VEGETARIAN »

Sandwich ciabatta bread :

Eggplant caviar , mozzarella, rocket salad

Cheese, salted butter, grenades and rocket salad

Fresh Salad in a cup:

Oriental Semolina and herbs with cherry tomatoes

Desert :

Blackberry muffin

Mineral water 50cl





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Catering Staff and service information

▪**For coffee breaks and beverages package:**

The catering staff is included from 50 guests.

For less than 50 guests, only set up and clearing will be included. It will all be self served.

If you require service staff for less than 50 guests there will be an additional cost of 190€ per staff per shift.

▪Staff will be included only if there is a beverage package selected with the cocktail.



▪Fee of 2€ VAT inc. /pers. for set up with glasses and porcelain crockery

▪Order valid for a minimum of 20 delegates, under this minimum a delivery fee of 30€ VAT inc. Will be charged.

▪Orders have to be made at least 6 days before the beginning of the event.

▪If not a restricted menu will be proposed.



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2012 Prices



Contact :

Michel Liard
Sales manager
Tel. : +33 (0)1 40 68 51 75
Email. mliard@concorde-hotels.com

Mounira Pichori
Project manager
Tel. : +33 (0)1 40 68 51 79
Email. mpichori@concorde-hotels.com

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