



HYATT REGENCY PARIS ETOILE
MEETING & EVENT MENUS



Breakfast

Begin your day on a delightful note with our hotel's sumptuous breakfast buffet. From traditional croissants or made-to-order omelettes, our selection satisfies every palate.

BREAKFAST - BUFFET STYLE

Prices per person for 1h of service. Buffets are for a minimum of 25 persons – under this minimum, a €520 fee will be charged.

EUR32 Per Guest

BREADS AND PASTRIES

- Jam, Honey, Butter
- Croissant
- Pain au chocolat
- Pain aux raisins
- Baguette
- Toasts
- Brioche
- Bagel

FRUITS

- Assortment of fresh fruits

SAVORY

BEVERAGES

- Soy milk
- Almond milk
- Red detox juice
- Grapefruit juice
- Orange Juice
- Tea
- Coffee

DAIRY PRODUCTS

- Greek yoghurt, Fruit Coulis
- Seasonal Cheeses & Condiments
- Cream cheese
- Bacon & veal sausage with herbs
- Roasted potatoes & tomatoes

SWEETS

- Chia seeds with coconut milk and fresh fruits
- Waffles
- Pancakes

Cherry tomatoes
Toasted button mushrooms
Roasted tomatoes
Roasted potatoes
Hummus
Steamed salmon, Lemon wedges
Serrano ham
Ham
Chicken sausages
Bacon
Hard-boiled eggs
Scrambled eggs

Net prices in Euro - VAT 20% alcohol - 10% VAT on food and non-alcoholic beverages. Please inform our team of any food allergies. We are happy to provide guidance on your selections.Client must confirm the number of guest 10 days prior.

Coffee Breaks

Kickstart your meeting and connect with attendees over our hearty and balanced morning breaks. Indulge in a variety of pastries, fresh seasonal fruits, a selection of juices, and a range of teas and coffees to set the perfect tone for the day ahead.

FOOD AND DRINKS BREAKS

Prices per person
Seasonal fruit basket
Selection of teas, coffee, milk, mineral water
Fruit juices (orange, grapefruit, apple)
Welcome : selection of baked pastries
Morning : selection of sweet / salty delicacy
Afternoon : selection of sweet / salty delicacies

BEVERAGE BREAK ONLY

Prices per person
Fruit juices (orange, grapefruit, apple)
Selection of teas, coffee, milk, mineral water
Seasonal fruit basket
EUR12 <i>Break (30 Minutes)</i>
EUR17 <i>Half Day</i>
EUR34 <i>Full Day</i>

EUR15 Welcome Break (30 Minutes)

EUR20 Half-Day (With 1 Beverage Refreshment)

EUR40 Full-Day (With 2 Beverage Refreshments)

Service Included. Net prices in Euro - VAT 20% alcohol - 10% VAT on food and non-alcoholic beverages. Please inform our project manager of any food allergies. We are happy to provide guidance on your selections. Client must confirm the number of guest 10 days prior.

Plated Lunch/Dinner

Our plated lunch and dinner options, are the perfect offers to elevate your guest's experience, showcasing French "savoir-faire" , fresh and seasonal ingredients.

MENU OPTIONS

Prices per person VAT Included. Service may be done in 1h. Minimum of 25 persons – under this minimum, a €520 fee will be charged.

2 courses menu | EUR59 Per Guest

Starter and main course, or main course and dessert

3 courses menu | EUR69 Per Guest

Starter, main course, and dessert

4 courses menu | EUR76 Per Guest

Starter, main course, cheese, and dessert

MAIN COURSES

Sea bass fillet, cockle jus & glazed winter vegetables **GF**

Pearled barley risotto with Tartufata, oyster mushrooms & parmesan chips **V**

Yellow chicken fillet, short jus & roasted pumpkin

Braised beef, winegrower’s sauce & celery mousseline

Miso-roasted salmon, crispy polenta & broccoletti

Konjac & oats noodles sauteed like a wok **V**

STARTERS

Onsen egg, Jerusalem artichoke mousseline & mushroom duxelles **GF V**

Beet carpaccio, goat cheese origami & hazelnut vinaigrette **GF V**

Tuna tataki, mango condiment & radish

All-poultry pâté en croûte, fig & prune chutney

Seasonal vegetable tartlet **V**

Red bowl with plant-based bites, tofu sesame vinaigrette **V**

CHEESES AND DESSERTS

Selection of French PDO cheeses & quince paste condiment with sherry vinegar

Pear & tonka bean charlotte cake

Triple chocolate dome

Lemon meringue tart

Paris-Brest cream puff

Oat milk rice pudding & spiced poached pears **VGN GF**

Vegan all chocolate finger **VGN**

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Cocktail Reception

Whether for an aperitif, dining or lunch reception, our cocktail packages guarantee that your attendees mingle over delicious and varied hors d'oeuvres.

COCKTAIL RECEPTIONS

- Appetizer Cocktail | EUR24 Per Guest
6 cold appetizers
- Etoile Cocktail | EUR48 Per Guest
6 cold appetizers, 3 hot appetizers & 3 sweet appetizers
- Dinning or Lunch Cocktail (around 2h) | EUR69 Per Guest
6 cold appetizers & 4 hot appetizers, 2 cold dishes, 1 hot dish & 5 sweet appetizers

COLD APPETIZER

- Parsnip & hazelnut tartlet **VGN GF**
- Sesame candy tomato **VGN**
- Beetroot & horseradish cream **V GF**
- Green curry chicken
- Parmesan shortbread & Tartufata cream **V**
- Gingerbread cube with foie gras
- Pressed bresaola & Comté
- Mini poppy seed salmon bagel
- Sweet potato & goat cheese mille-feuille **V**
- Rye salmon & goat cheese
- Lentil dahl **V**
- Brie de Meaux & hazelnut shortbread
- Choux puff with red pepper cream **V**
- Mini pastrami bagel
- Grilled carrot tartlet with caraway **VGN GF**
- Squid with vierge sauce

HOT APPETIZER

- Prawn twist
- Avokatsu bite **VGN**
- Crunchy vegetable spring roll

COLD DISHES

- Chicken Caesar salad
- Marinated egg, Savora & radicchio **V**
- Meagre ceviche, citrus & coriander

- Mini Charolais black burger
- Truffle croque
- Mini vegetable quiche
- Comté gougère
- Cod fritter with aioli

HOT DISHES

- Braised beef chuck, celery mousseline & toasted buckwheat
- Seared scallops, leek fondue with preserved lemon
- Gnocchi, pumpkin & porcini cream
- Red vegetable curry with coconut milk & fragrant rice
- Salmon fillet, vegetables & caper butter

- Plant-based quinoa poke bowl
- Black bun with smoked salmon & preserved lemon
- Mini brioche with eggplant caviar, pomegranate & za’atar
- Foie gras bun with onion chutney

SWEETS

- Yuzu lemon tartlet
- Grapefruit shortbread with cardamom
- Chocolate pistachio
- Pecan pie
- Praline cookie
- White chocolate & rapsberry croque
- Apple blueberry crumble
- Chocolate rocher
- Vanilla cheesecake
- Mango sticky rice
- Macarons, seasonal creation

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Seated Buffet

Embark on a culinary adventure with our lunch or dinner buffet, designed to cater to all dietary preferences. Relish an array of mouthwatering dishes, from savory to sweet. Join us for a delightful dining experience, perfect for enjoying with friends and colleagues.

BUFFET

Prices per person VAT included, for 1h of service.Buffets are for a minimum of 25 persons – under this minimum, a €520 fee will be

STARTERS

Choice of 3 Starters

charge

Choice of 3 starters, 2 main courses, 2 side dishes, seasonal matured cheese and 3 desserts

EUR69 *Per Guest*

MAIN COURSE

Choice of 2 main courses

- Braised lamb shoulder with apricot & coriander
- Hand-cut sausage, mustard cream & onion confit
- Chicken supreme, cider sauce & caramelized apples
- Salmon with beurre blanc GF
- Sustainable pollock fillet*, whole-roasted with dill & pink peppercorns GF
- Sea bream fillet, citrus vierge & samphire GF
- Red vegetable curry with coconut milk & fragrant rice VGN GF
- Konjac & oat noodles, wok-style VGN GF

CHEESES

Selection of French PDO cheeses & quince paste condiment with sherry vinegar V

- Hummus, curry-grilled cauliflower & pickles VGN GF
- Lentil salad, honey-roasted vegetables & feta V GF
- Red coleslaw, sesame tofu VGN GF
- Marinated egg, Savora mayonnaise & radicchio
- Meagre fish ceviche, citrus & coriander
- Honey-roasted graffiti carrots & smoked paprika yogurt V GF
- New potato salad, celery & smoked duck breast GF
- Risoni with pumpkin & pumpkin seeds VGN
- Steamed salmon, vegetable vierge with capers
- The salad bar: endives, romaine, organic quinoa, cherry tomatoes...

SIDE DISHES

Choice of 2 side dishes

- Macaroni gratin with spinach & Cheddar cream V
- Gnocchi with sundried tomatoes & tarragon V
- Creamy polenta with parmesan & rosemary V GF
- Honey-roasted parsnips, carrots, leeks & pumpkin VGN
- Grilled leeks & crispy onions V
- Fragrant rice with vadouvan spices VGN
- Sweet potato wedges V
- Trottole pasta with vegetables V

DESSERTS

- Choice of 3 desserts
- Paris-Brest
- Bourdaloue tart

Banoffee pie

Coconut flan

Kiwi & grape carpaccio with yuzu syrup **VGN GF**

Triple chocolate praline

Blueberry crumble tart

Apple tart

Fresh fruit salad **VGN GF**

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Live Cooking

Add a show-stopping live cooking animation to your reception or finger buffet, delighting your guests with a captivating and delectable experience.

LIVE COOKING

Available on top of all Cocktail or Finger Buffet. Prices per person, for 1h of service. Buffets are for a minimum of 25 persons – under this minimum, a €520 fee will be charged. Possibility for tailor-made live-cooking stations

THE LOBSTER

Lobster roll

EUR16 *Per Guest*

THE SALMON

Semi-cured smoked salmon with dill condiment and blinis

EUR9 *Per Guest*

THE PUMPKIN

Roasted pumpkin with hazelnut and porcini espuma

EUR9 *Per Guest*

THE SERRANO

Whole ham 18-month aged, sliced by our chef with its traditional pan con tomate

EUR9 *Per Guest*

THE OYSTERS

Fine de Claire oysters n°3 with traditional garnishes

EUR9 *Per Guest*

THE BRIOCHE

Brioche French toast and pineapple ice cream

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Finger Buffet

Break the boundaries between seated and standing dining with our finger buffet, an ideal choice for fostering a relaxed and productive work atmosphere.

FINGER BUFFET

Prices per person, for 1h of service. Buffets are for a minimum of 25 persons – under this minimum, a €520 fee will be charged.

2 cold sandwiches, 2 cold dishes, 1 hot sandwich, 2 hot dishes, tray of matured seasonal cheese, 2 sweet treats

EUR69 Per Guest

COLD SANDWICHES

Choice of 2 cold sandwiches

- Black bun with salmon rillettes & preserved lemon
- Mini brioche with eggplant caviar, pomegranate & zaatar **VGN**
- Focaccia with mortadella & pesto
- Chicken wrap with crunchy vegetables
- The classic: chicken club sandwich
- Pretzel with turkey, Comté & fermented pepper mayo
- Fougasse with pepperoni, mozzarella & arugula **V**
- Foie gras bun with onion chutney **V**

HOT SANDWICHES

1 hot sandwich

- Savory waffle with onion confit & Emmental cheese **V**
- Smoked salmon & cream cheese croque
- Duck confit bun with figs
- Vegetable samosa with mint yogurt sauce **V**
- Focaccia with Morbier & Tartufata **V**

COLD DISHES

Choice of 2 cold dishes

- Plant-based quinoa Poke bowl **VGN**
- Chicken caesar salad
- Red coleslaw with sesame tofu **VGN**
- Thai salad **VGN**
- Lentil salad with honey-roasted vegetables & feta **V**
- Meagre ceviche with citrus & coriander
- Lightly smoked salmon with mango chutney & daikon
- Marinated egg with Savora & radicchio **VGF**

HOT DISHES

2 hot dishes

- Braised beef chuck, celery purée & toasted buckwheat
- Seared prawns with fragrant rice & vadouvan
- Gnocchi with pumpkin & porcini cream
- Smoked salt cod brandade
- Chicken sauté with short jus & baby potatoes
- Konjac & oat noodles, wok-style **VGN**

THE SWEETS

Choice of 2 sweets

- Fresh seasonal fruit salad **VGN GF**
- Honey financier, matcha cream & cranberries
- Intense lemon tartlet
- Chocolate tartlet
- Peanut tartlet
- Macaron selection **GF**
- Pear crumble
- Orange sponge finger

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Meal Tray

Enjoy a simple and elegant meal tray to dine without missing anything from your meeting!

STARTERS

- Classic Caesar salad **V**

CHEESES

Seasonal Cheeses & Condiments

HOT DISHES

- Braised beef, red wine sauce & celery mousseline

Pâté en croûte with fig & prune chutney
.....
Lightly smoked salmon, lemon cream & grilled grapefruit **GF**
.....
Graffiti beetroot, goat cheese & hazelnut vinaigrette **V GF**
.....
Red bowl with plant-based bites & tofu sesame vinaigrette **VGN**
.....
Quinoa salad with winter vegetables & pomegranate **VGN GF**
.....
Marinated egg, Savora & radicchio **V**
.....

SEASONAL CHEESE & CONDIMENTS

Comté
.....
Brie de Meaux
.....
Saint-Nectaire fermier
.....

MEAL TRAY

Price per person VAT included, Minimum of 10 guests, maximum of 100 guests. Identical menu for all guests - starter, hot dish, cheese, dessert.

***EUR52** Per Guest*

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Package

From water to wine, these packages are designed to ensure your guests are refreshed throughout their meal.

STILL & SPARKLING MINERAL WATER PACKAGE

½ bottle per person
.....
***EUR9** Per Guest*

WATER & BUSINESS WINE PACKAGE

Miso-roasted salmon, crispy polenta & broccoletti
.....
Seared prawns with fragrant vadouvan rice
.....
Chicken supreme, cider sauce & baby potatoes
.....
Pearled barley risotto with Tartufata, oyster mushrooms & parmesan chips **V**
.....
Curvi rigati pasta with sautéed vegetables **V**
.....

DESSERTS

Pear & tonka bean charlotte cake
.....
Triple chocolate dome
.....
Lemon meringue tart
.....
Saint-Honoré
.....
Fresh fruit salad **VGN GF**
.....

SOFT DRINKS & WATER PACKAGE

½ bottle + 1 soft drink per person
.....
***EUR13** Per Guest*

PREMIUM WINE PACKAGE & SOFT DRINKS

One glass of red and one glass of white of your choice
.....
EUR18*Per Guest*

One glass of red and one glass of white of your choice, minerals water. Our sommelier will be delighted to assist you during your wine selection.
.....
EUR24*Per Guest*

WINES OPTIONS

- Maison Brotte, Côtes du Rhône, Les Charmilles, 2020 - White
.....
- Maison Brotte, Côtes du Rhône, Les Charmilles, 2020 - Red
.....
- Premium Wine available upon request
.....

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Bar Package

Our bar packages are the best options for groups to create a lively atmosphere. From soft drinks to high end spirituals, options are endless.

BAR PACKAGE - SOFT DRINKS

- Selection of soft drinks
.....
- Fruit Juices
.....
- Mineral waters (still & sparkling)
.....
EUR13*For 1 Hour*
EUR16*For 2 Hours*
EUR7*Per Extra Hour*

BAR PACKAGE - SOFT & WINE OR SOFT & BEER

- Selection of soft drinks
.....
- Beers (Heineken & Grimbergen)
.....
- Fruit Juices
.....
- Mineral waters (still & sparkling)
.....
or White & Red Wine - Vin Maison Brotte, Côtes du Rhône
.....
EUR22*For 1 Hour*
EUR30*For 2 Hours*
EUR12*Per Extra Hour*

BAR PACKAGE - SODAS, BEER AND WINE

- Fruit Juices
.....
- Mineral waters (still & sparkling)
.....
- Selection of soft drinks
.....

ADD CHAMPAGNE TO YOUR BAR

- Mercier - Cuvée Tradition
.....
EUR17*For 1 Hour*
EUR22*For 2 Hours*

or White & Red Wine - Vin Maison Brotte, Côtes du Rhône
.....
Beers (Heineken & Grimbergen)
.....

EUR14 *Per Extra Hour*

EUR26 *For 1 Hour*

EUR34 *For 2 Hours*

EUR14 *Per Extra Hour*

PREMIUM BAR PACKAGE

Selection of Soft Drinks & Mineral Waters (still & sparkling)
.....
Beers (Heineken & Grimbergen)
.....
White & Red Wine - Vin Maison Brotte, Côtes du Rhône
.....
Gin Bombay Original
.....
Whisky Johnnie Walker Red Label
.....
Vodka Absolut
.....
Martini Bianco et Rosso
.....
Champagne Mercier Cuvée Tradition
.....

EUR42 *For 1 Hour*

EUR64 *For 2 Hours*

EUR22 *Per Extra Hour*

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian