



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.

EUR29 *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)
Morning : selection of baked pastries
Afternoon : selection of sweet / salty delicacies
<i>EUR15</i> Welcome Break (30 Minutes)

BEVERAGE BREAK ONLY

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

EUR20 Half-Day (With 1 Refreshment)

EUR40 Full-Day (With 3 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 bream fillet, sorghum & fennel risotto, shellfish emulsion **GF**

Lightly seared pollack, braised peas à la Française and chorizo **GF**

Yellow poultry fillet teriyaki & smoked eggplant

Beef confit Riviera-style & Provençal vegetables **GF**

Saffron risotto with aged parmesan, oyster mushrooms and artichokes **GF**

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

STARTERS

Onsen egg, green pea gazpacho & fresh mint **GF V**

Heirloom tomatoes, burratina & basil, white balsamic vinaigrette **GF V**

Salmon gravlax, melon & ginger condiment

Green asparagus, goat cheese cream, grapefruit & oatmeal granola **V**

Poultry Pâté en Croûte, pistachio, cranberry & red fruit condiment

Green bowl with vegetable bites, tofu sesame vinaigrette **VGN**

CHEESES AND DESSERTS

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

Vanilla & Peach Dome

Red Fruit & Basil Charlotte

The coffee bean, cappuccino cream

Saint Honoré

Chocolate spiral tartlet

Vegan all chocolate finger **VGN**

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on your selections.Client must confirm the number of guest 10 days prior.

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

Grenaille potato, white tarama & trout eggs **GF**

Tomato & fresh goat cheese shortbread **V**

Grilled carrots tartlet & caraway **VGN GF**

Brie de Meaux & hazelnut shortbread **V**

Prawn & Radish Freshness, Wooden Clothespin **GF**

Smoked salmon filet**, horseradish & flying fish roe **GF**

Mini vegetable bagel **V**

Red pepper cream puff **V**

Veal vitello tonnato & anchovy cream

Chicken & curry mini bagel

Salmon nordic club

Bresaola & Comté bite **GF**

Truffle parmesan shortbread **V**

Curry lentil dahl **V GF**

Squid & vierge sauce **GF**

HOT APPETIZER

Avocado & edamame croquette **VGN**

Black bun beef burger

Karaage chicken

Shrimp tempura

COLD DISHES

Chicken Caesar salad

Heirloom tomatoes & mozzarella, romesco sauce **V**

Thai salad, rice noodles and sautéed vegetables, Ponzu & sesame dressing **VGN**

Eggs in smoked piperade, pepper pearls **V**

- Sesame seeds yakitori
- Crousty' cheese **V**
- Vegetable nem **V**
- Vegetable burger **V**

HOT DISHES

- Prawns, wild rice with salted butter & samphire **GF**
- Beef confit Riviera & Provençal vegetables **GF**
- Vegetables & coconut milk curry, rice **VGN GF**
- Salmon, young green vegetables & caper butter **GF**
- Chicken breast with confit vegetables, olive oil mashed potato, reduced jus **GF**

- Black bun with nori salmon & wasabi cream cheese
- Romana Focaccia, goat cheese, tomato tapenade & arugula **V**
- Provençal herbs navette bread, grilled chicken with satay & coriander **V**

SWEETS

- Vine peach & tonka bean
- Chocolate raspberry **GF**
- Apricot & rosemary tatin
- Pistachio & Red Fruit Financier
- Dulce - Karambar **GF**
- Strawberry Velour
- Blueberry clafoutis **GF**
- Floating island **GF**
- Pastry cream puff
- Coco San
- Viennese chocolate
- 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

Organic Curvi Rigati from Île de France with grilled vegetables **V**

Pollack fillet sustainably sourced*; cooked whole with dill & pink peppercorns **GF**

Konjac & oats noodles sauteed like a vegetarian wok **VGN**

Roast chicken, lemon, green olives & tarragon **GF**

Sustainably farmed salmon**, cooked whole and Salsa Verde sauce **GF**

Grilled prime beef rib, trapper's spices **GF**

Lacquered pork belly with teriyaki sauce

Duck breast, balsamic reduction with red berries **GF**

CHEESES

- **V**

Heirloom tomatoes & mozzarella with pesto and white balsamic **V GF**

Roasted leeks & gribiche vinaigrette **V GF**

Smoked beef carpaccio, wasabi condiment

Organic quinoa, green peas, feta & passion fruit vinaigrette **V**

Vegetable antipasti with aged parmesan cheese & arugula **V GF**

Poached eggs in piperade, mayonnaise with smoked Vera chilli pepper **V GF**

Green beans & duck breasts, raspberry shallot vinaigrette **GF**

Risoni & grilled octopus, ink condiment & tobiko

Assortment of artisanal charcuterie

The salad bar: endives, romaine, organic quinoa, cherry tomatoes...

SIDE DISHES

Choice of 2 side dishes

Vegetable ratatouille **VGN GF V**

Casserole of roasted vegetables from the market **V GF**

Wok with Pak Choi cabbage, bean sprouts & satay sauce **VGN**

Roasted baby potatoes with Vera chili pepper **VGN**

Green beans, confit tomatoes with parsley & almonds **V**

Bulgur, zucchini & grapes **VGN**

Wild rice, confit fennel with lime zest **VGN**

Grilled vegetable troffies pasta **V**

DESSERTS

Choice of 3 desserts

Red fruit crumble pie

Melon & verbena **VGN GF**

Three chocolates praline

Fresh fruit salad **VGN GF**

Apricot & almond shortbread pie

Praline-Filled Paris-Brest Choux

The coffee Opera Cake

Brownie crispy pop corn

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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 TOMATO **V GF**

Selection of heirloom tomatoes, stracciatella cream, basilic sprouts, balsamic pearls and olive sand

EUR9 Per Guest

THE SALMON

Marinated and half-smoked salmon sahimi, Echiré butter, blinis and garden herbs cream

EUR9 Per Guest

THE SEA BREAM

Sea Bream ceviche, leche de tigre, pomegranate seeds, lime juice and coriander

EUR9 Per Guest

THE SERRANO

Whole ham, sliced by our chef with its traditional pan con tomate

EUR9 Per Guest

VITELLO TONNATO

Veal carpaccio, tuna and Xeres vinaigrette, Caper and caper leaves.

EUR9 Per Guest

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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

Provencal herbs navette bread, miso eggplant, spring onion & pomegranate **V**

Mauricette bread, beef pastrami & BBQ sauce

Black bun with nori salmon & wasabi cream cheese

The classic: chicken club sandwich

Hummus, grilled vegetables & coriander wrap **V**

Focaccia with ricotta, spinach, yellow zucchini & oregano **V**

Bun with artichoke, sun-dried tomatoes & arugula **V**

HOT SANDWICHES

1 hot sandwich

Croque Monsieur with pulled chicken, cheddar & old-fashioned mustard

Pecorino & zucchini mini quiche **V**

Braised beef burger with barbecue sauce

Scarmoza & grilled vegetables foccacia **V**

Vegetable samosa & yoghurt mint sauce **V**

COLD DISHES

Choice of 2 cold dishes

Vegetarian Poke Bowl with quinoa, sweet-passionfruit sauce **VGN GF**

Thai salad, rice noodles and sautéed vegetables, Ponzu & sesame dressing **VGN**

Chicken caesar salad

Eggs in smoked piperade, pepper pearls **V**

Barigoule artichokes, fresh pomegranates & red onions **VGN GF**

Heirloom tomatoes & mozzarella, romesco sauce **V GF**

The original, pineapple tomato gaspacho bubble on ice **VGN GF**

Coconut curry & coriander lentil dahl **VGN GF**

HOT DISHES

2 hot dishes

Spiced beef Meatballs, tomato bulgur, candied lemon sauce

Vegetables & coconut milk curry, rice **VGN GF**

Prawns, wild rice with salted butter & samphire **GF**

Chicken breast with confit vegetables, olive oil mashed potato, reduced jus **GF**

Vegetable casserole, barigoule artichokes reduction **VGN GF**

Vegetables wok with plant-based shred **VGN**

Salmon, young green vegetables & caper butter **GF**

THE SWEETS

Choice of 2 sweets

Lemon meringue pie

Chocolate & black sesame rocher

Mini tropezienne

Mini eclairs, seasonal creations

Macarons, seasonal creations **GF**

Fresh fruit salad, Sichuan pepper & ginger syrup **VGN GF**

Passionfruit sabayon **GF**

Pistachio & Raspberry finger

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Meal Tray

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

STARTERS

CHEESES

Seasonal Cheeses & Condiments

HOT DISHES

Heirloom tomatoes & mozzarella, white balsamic vinaigrette **V GF**

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Shrimps Caesar salad

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Eggs in smoked piperade, pepper pearls **V GF**

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Barigoule artichokes, fresh pomegranates & red onions **VGN GF**

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Poultry Pâté en croûte, pistachio, cranberry & red fruit condiment

.....

Coconut curry & coriander lentil dahl **VGN GF**

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Organic quinoa, green peas, feta & passion fruit vinaigrette **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

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Lightly seared pollack, braised peas à la Française and chorizo **GF**

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Beef confit Riviera-style & Provençal vegetables **GF**

.....

Coconut milk curry with vegetables & rice **VGN GF**

.....

Prawns, wild rice with salted butter & samphire **GF**

.....

Chicken breast with confit vegetables, olive oil mashed potato, reduced jus **GF**

.....

Organic Curvi Rigati pasta from Île de France with grilled vegetables **V**

.....

DESSERTS

Praline-Filled Paris-Brest Choux

.....

Fresh fruit salad **VGN GF**

.....

Red Fruit & Basil Charlotte

.....

Chocolate pie

.....

Melon & verbena **VGN GF**

.....

SOFT DRINKS & WATER PACKAGE

½ bottle + 1 soft drink per person

.....

EUR9 Per Guest

WATER & BUSINESS WINE PACKAGE

One glass of red and one glass of white of your choice

EUR18 Per Guest

EUR13 Per Guest

PREMIUM WINE PACKAGE & SOFT DRINKS

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

ADD CHAMPAGNE TO YOUR BAR

Fruit Juices	
Mineral waters (still & sparkling)	
Selection of soft drinks	
or White & Red Wine - Vin Maison Brotte, Côtes du Rhône	
Beers (Heineken & Grimbergen)	
EUR26	<i>For 1 Hour</i>
EUR34	<i>For 2 Hours</i>
EUR14	<i>Per Extra Hour</i>

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	<i>For 1 Hour</i>
EUR64	<i>For 2 Hours</i>
EUR22	<i>Per Extra Hour</i>

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Mercier - Cuvée Tradition	
EUR17	<i>For 1 Hour</i>
EUR22	<i>For 2 Hours</i>
EUR14	<i>Per Extra Hour</i>



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian