

R
RENAISSANCE®
PARIS REPUBLIQUE HOTEL

Banqueting brochure

All our prices include VAT



ELEGANT,
WILD & VIBRANT





OUR MEETING ROOMS

BUREAU

- Meeting room of 19 sqm (204 ft²)
- Boardroom style
- Up 8 people

Half day

Full day

500€

700€

ATELIER

- Meeting room of 30 sqm (323 ft²)
- Several setups
- Up to 24 people

700€

900€

STUDIO

- Meeting room of 32 sqm (345 ft²)
- Several setups
- Up to 24 people

700€

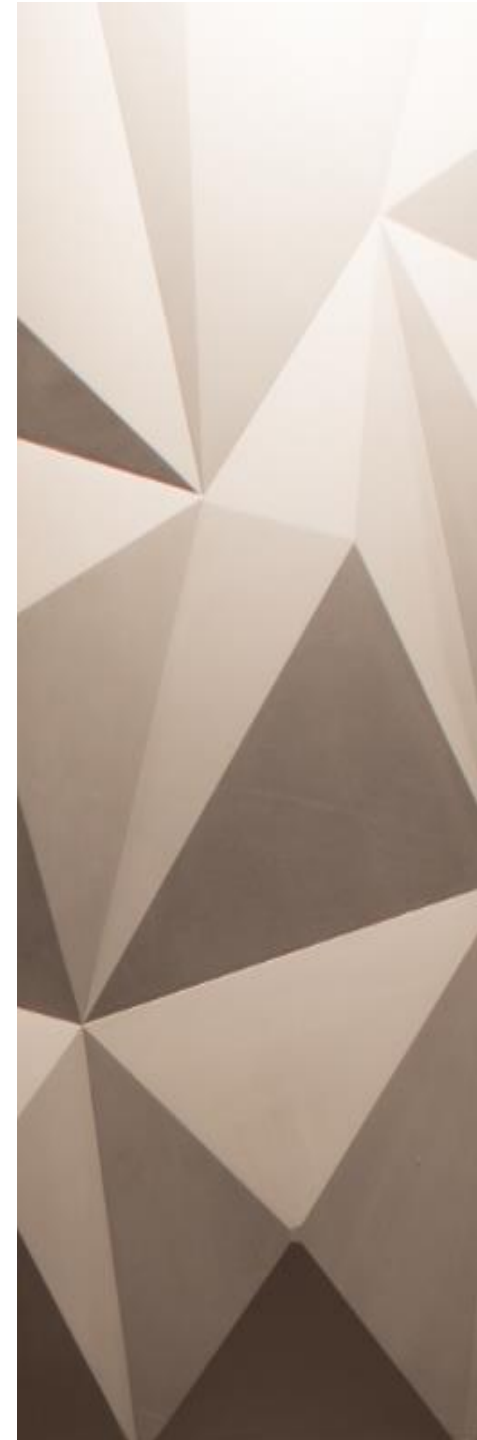
900€

ATELIER-STUDIO

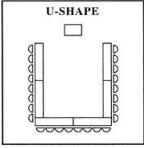
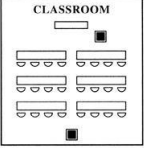
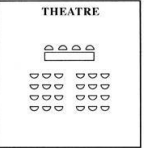
- Meeting room of 62 sqm (667 ft²)
- Several setups
- Up to 48 people

1,500€

1,800€



CAPACITIES

	Sizes						
	Lenght	Width	Height	Dimensions	U-Shape	Classroom	Theater
Bureau	5,3 sqm 17 ft	4,2 sqm 13,8 ft	2,3 sqm 7,5 ft	19 sqm 204 ft ²	Boardroom up to 8 people	-	-
Atelier	7,7 sqm 25 ft	4,2 sqm 13,9 ft	2,3 sqm 7,5 ft	30 sqm 323 ft ²	16 pers.	18 pers.	24 pers.
Studio	8 sqm 26 ft	4,2 sqm 13,9 ft	2,3 sqm 7,5 ft	32 sqm 345 ft ²	16 pers.	18 pers.	24 pers.
Atelier - Studio	15,7 sqm 52 ft	4,2 sqm 13,9 ft	2,3 sqm 7,5 ft	62 sqm 667 ft ²	Crescent rounds up to 20 people	36 pers.	48 pers.



SEMINAR PACKAGES

From 8 people

Half Day Delegate package
110 € / person

Furnished room rental *

Welcome coffee

Morning or Afternoon

coffee break

Lunch or Dinner **

Day Delegate Package
130 € / person

Furnished room rental *

Welcome coffee

Lunch

Morning & Afternoon

coffee breaks

Evening Delegate Package
70 € / person

Furnished room rental *

Punchball ***

1 mixed board for 2 people

Dinner

** Our meetings rooms are furnished with :*

LCD projector, white board, paperboard

Nespresso machine, mineral water

Notebooks, pens, underhands

Lockers and Wi-fi

*** According to the WILD menu (page 6)*

**** Unique signature cocktail for the whole group*

MENU WILD

Unique menu for the whole group

Starter, Main course and Dessert – 45 € per person

Starter, Main course or Main course, Dessert – 35 € per person

Mineral water (1 bottle for 3 people) and a hot beverage

STARTERS

« Œuf parfait », aubergine caviar, country ham and mesclun salad mix

Mozzarella, sour yellow beetroot, crunchy fennel and fried onions

Sea bream ceviche with citrus fruit

Chef's choice starter

MAIN COURSES

Thick slice of salmon, sweet potatoe cream, sundried tomato, olive oil sauce with Granny Smith apple

Poultry supreme, baby potatoes, mushrooms and meat sauce

Seasonal vegetables, risotto arborio and young growth

Chef's choice main course

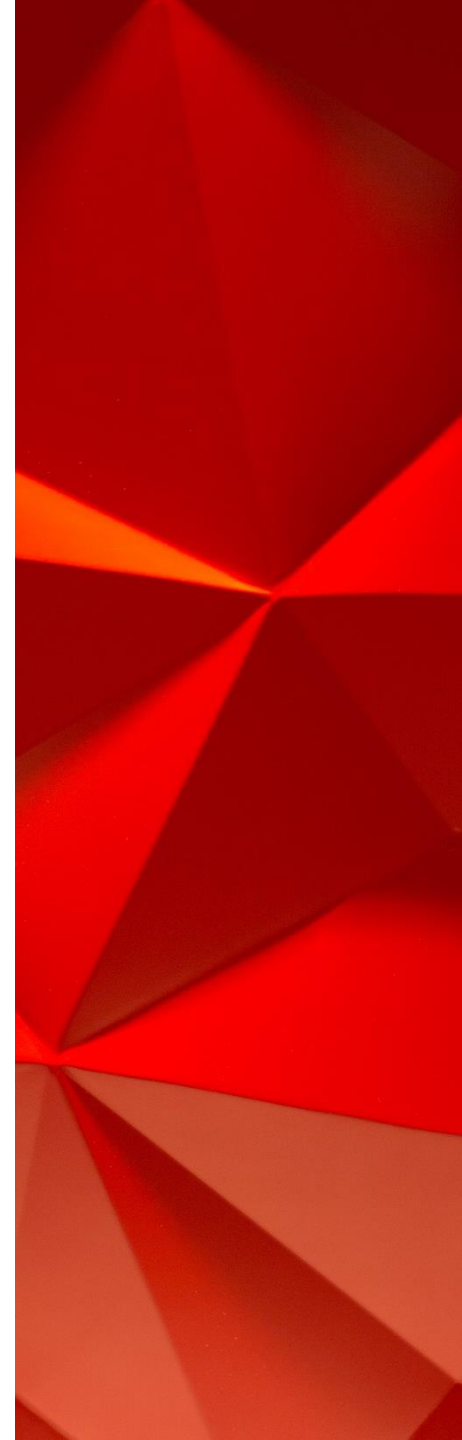
DESSERTS

Chocolate and fleur de sel shortbread biscuit, milky cream and Equatorial dark chocolate mousse

Pear compote, tonka bean cream and spongy almond biscuit

Grand Marnier baba with citrus fruit

Chef's choice dessert





MENU ELEGANT

Unique menu for the whole group

Starter, Main course and Dessert – 75 € per person

Starter, Main course or Main course, Dessert – 55 € per person

Mineral water (1 bottle for 3 people) and a hot beverage

STARTERS

Swordfish and Granny Smith tartar, dill and lime, Darjeeling tea mousse

Truffled red kuri squash, fried foie gras and young growth

Rustic tartlet, apricot, hazelnut and sour juice

Chef's choice starter

MAIN COURSES

Duckling fillet, caramelized red onions, butternut squash with orange and meat sauce

Bass fillet, cumin and broccoli cream, shellfish, chorizo and beurre blanc

Vegetarian dish with seasonal asian vegetables and Thai soup

Chef's choice main course

DESSERTS

Pineapple and passion fruit compote, vanilla mousse, lime biscuit and vanilla ice cream

Tatin apple, mapple syrup cream, pecan Florentine cake and mapple syrup ice cream

Coconut and praline crusty, chocolate, coconut dacquoise and chocolate ice cream

Chef's choice dessert



COCKTAILS PACKAGES

Price per person

“TRADITIONAL” FINGER BUFFET PACKAGE

9 items

3 starters, 3 main courses et 3 desserts

Mineral water and hot beverage

Extra item on request

Rates

45€

6€

“GOURMET” FINGER BUFFET PACKAGE

9 items

3 starters, 3 main courses and 3 desserts

Mineral water and hot beverage

Extra item on request

65€

9€

COCKTAILS

Price per person

COCKTAILS PACKAGE (sweet and/or savory canape)

6 canapes

9 canapes

12 canapes

18 canapes

Extra canape on request

21€

30€

36€

45€

3,5€



WINE PACKAGES

Price per person

"INTRIGUING" WINE PACKAGE

1 bottle for 3 people / 1 bottle for 2 people

Tour des Pins blanc, rouge ou rosé

Rates

6€/ 9€

"DISCOVERING" WINE PACKAGE

1 bottle for 3 people / 1 bottle for 2 people

White : Ricardelle de Lautrec, Emotion (Vin nature)

Red : Domaine de l'Olivette

Rosé : Rollier de La Martinette

11€/ 16€

"EXPERIENCING" WINE PACKAGE

1 bottle for 3 people / 1 bottle for 2 people

White : 100% Viognier collines Rhodannières - Domaine Les Amphores

Red : Mâcon rouge - Domaine André Bonhomme

Rosé : Rollier de La Martinette

16€/ 24€

"PURE" PACKAGE

1 bottle for 2 people & 1 hot beverage per person

Sparkling and still mineral water, coffee and tea

5€

CORCKAGE FEE WINE / CHAMPAGNE

Rate per open bottle

10€/ 15€



BEVERAGE PACKAGES

Price per person

	Rates	+ 30 min
OPEN BAR (minimum 1 hour)		
Elegant (soft drinks : fruit juices, Pepsi, Orangina, 7 Up)	14€	7€
Urban (soft drink, wine & beer)	18€	9€
Wild (soft drink, beer, wine, Champagne)	24€	12€
Vibrant (soft drink, beer, wine, Champagne, Gin, Whisky & Vodka)	32€	16€

CHAMPAGNES

CHAMPAGNE	Glass	Bottle
Champagne Nicolas Feuillatte Réserve Exclusive Brut	15€	88€
Champagne Nicolas Feuillatte Rosé Vintage	17€	100€
Champagne Nicolas Feuillatte Grand Cru blanc de blancs Millésimé	18€	105€



"A LA CARTE" SERVICES

Price per person

WELCOME COFFEE

Hot beverage & fruit juices

Selection of French pastries with a fruit salad per person

Rates

10€

MORNING COFFEE BREAK

Hot beverage, detox shot

2 savory items and one sweet item

18€

AFTERNOON COFFEE BREAK

Hot beverage, birch water

2 sweet items and one cake to share

18€

AFTERWORK

2 signature cocktails with or without alcohol

1 board for 2 people (cold meats, cheese or mixed board)

25€

SHARING FOOD (price per course)

Bravas potatoes

6€

Grilled chillis with piquillos cream

14€

Cold meats, cheese or mixed board

15€

Roasted Camembert with honey and thyme

12€

Seasonal tartlet with vanilla ice cream

12€

Brioche, caramel sauce and hazelnut ice cream

10€

MEAL TRAY (cold or hot)

On request

OUR OTHER SPACES

Spaces at your disposal for the organization of your events

Exclusivity of these spaces is available on quotation

Martin Bar

65 people in cocktail setup

Martin Terrace

50 people in cocktail setup

Origin Restaurant

70 Seats

150 people in cocktail setup

Origin Terrace

40 seats

80 people in cocktail setup

Penthouse

15 people in cocktail setup

60 sqm indoor
(bedroom & living room)

60 sqm outdoor
(terrace with jacuzzi)



CONTACT US

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