



INSPIREDMEETINGS™



SOFITEL  
HOTELS & RESORTS

PARIS LE FAUBOURG



## THE HOTEL

147 ROOMS  
INCLUDING  
36 SUITES  
1 APARTEMENT

BLOSSOM RESTAURANT  
BAR LE FAUBOURG  
THE GARDEN  
THE TERRACES

BUSINESS CENTER  
2 MODULAR MEETING ROOMS  
WITH NATURAL DAY LIGHT

FITNESS CENTER & HAMMAM  
CONCIERGES CLEFS D'OR  
SEMI-PRIVATE AND SECURE STREET



## SOFITEL INSPIREDMEETINGS

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Sofitel Paris le Faubourg put your events under the spotlights at the crossroads of art, fashion, and politics. The two modular meeting rooms benefit from daylight, a tailor-made service and a dedicated contact. Prestige of the hotel, elegance of the decoration and services, charm of meeting rooms, terraces to hold breaks, luxurious reception places, a chic and trendy cuisine... make every event an exceptional experience.

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St Honoré Meeting Room

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## INSPIRED BY YOU, STAGED BY US

Organise your event in the confidentiality, amid the prestigious companies and political institutions in this exclusive Parisian district. Equipped with the latest technology, the two flexible meeting rooms hold up to 50 people for seminars, speeches and product launches. Honey-colored wood, beige & gray leather, contemporary chandeliers, artworks by Anish Kapoor... A subtle harmony arises from the rich combination of materials, and touches of chrome add a bright touch to your event.

We provide you the ideal setting to meet your objectives and desires. Expert planners and specialists work closely with you to stage customized meetings that reflect your unique tastes, and translate your ideas into reality with a comprehensive package of personalized meeting spaces, effortless connectivity, creative breaks, and *cousu main* service. Dedicated professionals take care of the details so you and your team focus on what matters most.

Salon Faubourg / Salon Concorde rental - €990 including VAT per day  
Day delegate rate - €150 including VAT per person



Blossom Restaurant's garden

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## BLOSSOM RESTAURANT AND ITS GARDEN

During your day delegate or at a private event, enjoy the «chic & nature» cuisine of the new vibrant Blossom Restaurant, a table for guests in love with nature and looking for a new lifestyle. Fragrances and aromas joyfully enchant the senses, blending virtues and pleasures along with the seasons. A parade of fine and lovely flavours for business lunches. For your cocktail party, the garden, which can be made private, will surprise by its tranquility and its bucolic charm, between shadow and sun...



Library

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## THE LIBRARY

With a hint of bar's cozy decor, this peaceful lounge and meeting room that can be made private, and is the ideal place to welcome your events. Adopt it for a press conference, a cocktail lunch, or a buffet dinner and drinks. From a private event, to an informal work gathering, the library reflects that sense of chic intimacy found throughout the hotel.

From €400 including VAT - 2h rental minimum



Terraces

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## THE TERRACES

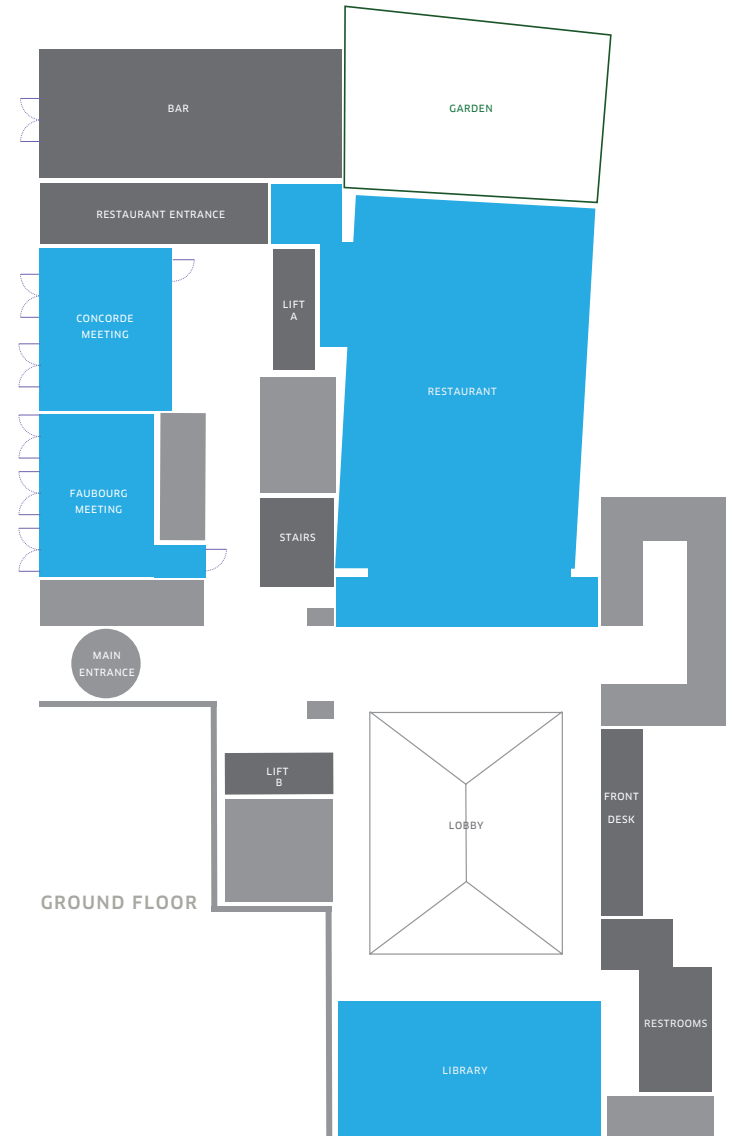
To perfect your events, enjoy the very Parisian atmosphere of a semi-pedestrian street for delicious lunches, or the organisation of your breaks. Our magnificent terraces will definitely make you appreciate a moment of relaxation and conviviality during a long working day, or for a private cocktail.

# MEETING ROOM LAYOUT AND CAPACITIES

MEETING ROOMS	SURFACE M <sup>2</sup>	THEATRE	U-SHAPE	BOARDROOM	CLASSROOM	BANQUET	COCKTAIL
FAUBOURG	29	20	12	13	12	10	25
CONCORDE	36	30	18	18	18	20	35
ST HONORÉ	65	50	25	40	35	34	60
LIBRARY	60	35	-	20	-	-	40
APARTMENT	100	20	10	12	8	-	25
RESTAURANT	150	-	-	-	-	70	100
GARDEN	70	-	-	-	-	45	55
RESTAURANT + GARDEN + LOBBY	280	-	-	-	-	-	300

EACH MEETING ROOM FEATURES THE ESSENTIAL EQUIPMENT FOR YOUR MEETINGS

INBUILT LCD PROJECTOR WITH LCD TV, WIFI INTERNET  
AUDIOVISUAL SUPPORT AND ASSISTANCE, DEDICATED SERVICE



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## SEMINARS & BANQUETS CATERING OFFER

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### PARISIAN BREAKS

€22

### COCKTAIL

From €36

#### CONTINENTAL BREAKFAST

coffee  
tea  
fresh fruit juices frais (orange, grapefruit)  
smoothies  
viennoiseries  
bread, butter, jam, and honey  
fresh fruit salad

+€4

#### 'FAUBOURG' MORNING BREAK

coffee  
tea  
fresh fruit juice (orange, grapefruit)  
mineral waters  
mini viennoiseries

#### 'FAUBOURG PRESTIGE' MORNING BREAK

coffee  
tea  
fresh fruit juice (orange, grapefruit)  
mineral waters  
selection of cakes

#### 'FAUBOURG' AFTERNOON BREAK

coffee  
tea  
fresh fruit juice (orange, grapefruit)  
mineral waters  
macarons  
canelé de Bordeaux  
pecan nut brownies

#### 'FAUBOURG PRESTIGE' AFTERNOON BREAK (+€4)

coffee  
tea  
fresh fruit juice (orange, grapefruit)  
mineral waters  
lemon meringue pie  
fruit salade with vanilla

#### 'FAUBOURG PRESTIGE - ALL CHOCOLATE' AFTERNOON BREAK (+€4)

coffee  
tea  
fresh fruit juice (orange, grapefruit)  
mineral waters  
chocolate macarons  
Grand Cru hot chocolate  
chocolate mousse  
chocolate tart with fleur de sel

#### COLD CANAPÉS

Crab flesh and turnip, honey vinaigrette  
Beef tartare, quail egg  
Pink shrimps « mimosa » style  
Beetroot gaspacho with smoked eel and green apple  
Royal of Foie gras with passion fruit  
Sea bream coco nuts ceviche  
Tuna maki with wasabi  
Crunchy vegetables and houmous dip  
Tomato gelée, goat cheese with honey  
Dill marinated salmon, potato waffle, sour cream

#### HOT CANAPÉS

Mini cheese burger  
Crispy langoustine with basil  
Samossa of vegetables and curry  
Terriyaki chicken brochette  
Beef empanadas  
Fallafel with herbs and spices  
Chicken dim-sum, soya and garlic sauce  
Shrimp fritto misto, tartare sauce  
Fregola sarda like a risotto Parmesan cheese, botargo  
Pan-fried duck foie gras with soft spices

#### SWEET CANAPÉS

Olive oil and vanilla macaron  
Paris-Brest with Piémont hazelnuts  
Lemon tart, light meringue  
Tropézienne perfumed with orange flower  
Guanaja chocolate tart with caramelized hazelnuts  
Pinapple / lime tart  
Caroline of Arabica coffee  
Tahitian vanilla mile-feuille  
Jivara chocolate macaron with passion fruit  
Opéra

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## FINGER BUFFETS

€ 65

### PARISIAN BISTRO-STYLE FINGER FOOD

Egg 'à la frou-frou'  
Ham & butter Baguette  
Cold cream of fresh peas with mint  
Mushrooms tart  
Mini viennois bread and crunchy vegetables, goat's cheese with herbs  
Fontainebleau with red fruits  
Paris-Brest  
Opéra

### SOUTHERN FRANCE-STYLE FINGER FOOD

Mimosa green beans salad, fillet of duck breast  
Southern vegetables cold soup, smooth cream riquette  
Pinxo ham, manchego and tomato  
Ventresca tuna on small baton, basquaise sauce  
Wrapiquillos, zucchini and heart's artichoke  
Basque-style cake, orange jam  
Catalane cream  
Seasonal fresh fruit salad

### AROUND THE WORLD-STYLE FINGER FOOD

Chakchouka vegetables salad with feta cheese (Orient)  
Vichyssoise soup with crab (France)  
Tomato, mozzarella and basil bruschetta (Italy)  
Shrimp spring roll with coriander (Asia)  
Smoked salmon bagel with cream cheese (USA)  
Cheese cake (USA)  
Coffee tiramisù (Italy)

drinks excluded

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## MENU BANQUET FAUBOURG

€88

### STARTERS

Quinoa, avocado, citrus, pomegranate, passion fruit, fresh coriander  
Green asparagus, mango and blackcurrant dressing, almonds, arugula (+€3)  
Avocado and prawns, cocktail sauce  
Salmon gravelax marinated in beetroot and lime

### MAIN COURSES

Duckling fillet roasted with pink peppercorn, polenta and spinach with a hint of nutmeg  
Roasted chicken fillet, sweet potato and miso purée  
Grilled king prawns, zucchini vermicelli, spinach, shitake in a broth (+€3)  
Seabream fillet, raw and cooked cabbages flavored with orange  
Chicken Caesar salad with bacon

### DESSERTS

Dark chocolate entremets, cocoa meringue and whipped cream (+€3)  
Pineapple carpaccio, exotic fruits minestrone, coconut foam  
Rice pudding cooked in almond milk, fresh mango and puffed rice  
Lemon tart, soft meringue  
Fresh baba, whipped cream flavored with yuzu citrus

### WINES

Modern 20 €  
Costières de Nîmes, Château Beaubois AB ; Morgon, Château de Pizay, VR  
or  
Timeless 20€  
Macôn-Villages, Domaine des Verchères ; Minervois, Domaine L'Ostal Cazes Estibals  
Pouilly-Fumé, Domaine Hubert Veneau ; Haut-Médoc, Château Peyrat-Fourthon (+€10)  
Condrieu, Domaine des vins de Vienne ; Pessac-Léognan, Château Lagarde (+ €20)

Packages include 25cl of wine per person, in agreement with your selection,  
water,  
coffee



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