

*EVERGREEN
LAUREL
HOTEL PARIS*

∞ Banqueting & Seminars ∞

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FRANCE*

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EVERGREEN LAUREL HOTEL

∞ LOCATION ∞

The brand new deluxe Evergreen laurel Hotel (Paris) located in Levallois is the first hotel established in Europe by Evergreen International Hotels. Settled in an elegant residential area within distance from the heart of Paris, the hotel is located a few steps away from the Convention Center of Paris and 10 minutes from the business district of La Defense and la Grande Arche.

∞ ACCESS ∞

*Highway : Ring road « périphérique ouest », Porte de Champeret exit, Direction to Levallois-Perret center, then follow the arrow of EVERGREEN LAUREL HOTEL.
Subway: The hotel is located 150m from the station Pont de Levallois on lign 3
Airports : 30 minutes away from Roissy Charles de Gaulle airport by car and 45 minutes from Orly airport.*

∞ ROOMS ∞

*Finely decorated in a mixed Asian and European style,
Rooms are fully air-conditioned and sound proofed.
They offer all modern facilities such as direct phone lines with voice mail system, cable TV, mini-bar and safe deposit box,*

∞ RESTAURATION AND GASTRONOMY ∞

*Enjoy your Business appointments around a delightful meal
Evergarden : Gastronomic Asian restaurant, Mr Wan, 120 seats
Café Laurel : French restaurant, Mr Biguereau, 140 seats
Lobby bar : quick formula by Mr Biguereau*

∞ CONFERENCE FACILITIES ∞

All multi-purpose and soundproofed rooms, enabling to host from 5 to 600 persons on event types : conference, banquet...

PACKAGES

These rates are available for a minimum of 10 delegates

∞ Half Day Package : 63 € per person ∞

*Meeting room Rental (8h00-12h00 or 14h00-18h00)
Lunch, Coffee & Beverages included (Lunch or Buffet Style for a minimum of 50 persons)
Full break on morning or afternoon with coffee, tea, fruit juice ,Spring Water,
Pastries or Sweet Canapés
Equipment included: overhead projector, screen, paper-board.*

∞ Full Day Package with Club Sandwich Lunch : 74 € per person ∞

*Meeting room Rental (8h00--18h00)
Lunch, Coffee & Beverages included (Club sandwich on Buffet style)
Full coffee break in the morning & in the afternoon with coffee, tea, fruit juice ,spring water,
Pastries or sweet canapés
Equipment included: overhead projector, screen, paper-board.*

∞ Full Day Package : 80 € per person ∞

*Meeting room Rental (8h00--18h00)
Lunch, Coffee & Beverages included (Lunch or Buffet Style for a minimum of 50 persons)
Full coffee break in the morning & in the afternoon with coffee, tea, fruit juice ,spring water,
Pastries or sweet canapés
Equipment included: overhead projector, screen, paper-board.*

∞ Residential Seminar ∞

on request

Our rates include taxes (19,6 %) & service

COFFEE BREAKS

∞ Simple Break: 6 € ∞

coffee, tea, fruit juice & spring waters

∞ Full morning break: 10 € ∞

coffee, tea, fruit juice, spring water & pastries

∞ Full afternoon break.: 10 € ∞

coffee, tea, fruit juice, spring water & sweet canapés

∞ Permanent Break: 13 € ∞

*coffee, tea, fruit juice, spring water, pastries & sweet canapés
(the break will be settled inside of the meeting room)*

∞ Fresh Break: 16 € ∞

*coffee, tea, fruit juice, spring water, fruit basket,
yoghurts & fresh fruit salad,*

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LUNCH

*Included in
Our Package*

*"A la carte" 46 €
beverage included*

Select your own menu :

∞ Starters ∞

*Salmon Carpaccio with Fresh Vegetables and Ginger Vinaigrette
Assortment of Grilled Vegetables and Bresaola with Balsamic Vinegar
Duck Confit Terrine accompanied by caramelized Rosemary Apples*

∞ Main Course ∞

*Grilled Tuna Fish with Capsicum-Tomato Sauce, mixed Garden Vegetables and seasoned with Pesto
Cod Fish served with Pepper Confit and Aioli Dressing
Nile Perch Filet with buttered Green Cabbage and Bacon
Farm Chicken Breast served with Onions and diced Bacon
Curry Chicken Fricassee with Coconut Milk, served with Market Vegetables
Small Steak of Pork, Rosemary Cream with Provençal Vegetables*

∞ Dessert ∞

*Thin Apple Tart glazed with salted Caramel Butter
Chocolate truffle Cake served with Coffee Custard
Pear Crumble on a Cardamom light Cream*

Assorted Cheeses : supplement of 6 € per person

∞ Coffee & Mignardises ∞

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SANDWICHES FORMULA

*Included in
Our Package*

*"A la carte" 40 €
beverage included*

*Select your own menu:
3 sandwiches, 3 salads and 3 desserts per person*

∞ Sandwiches ∞

*Chicken and Bacon Sandwich
Roast beef and Tomatoes Sandwich
Comté Cheese Sandwich
Nordic Sandwich (Crab, Salmon and Cucumber)
Parma Ham Sandwich
Goose Rillettes Sandwich*

∞ Salads ∞

*Niçoise Salad
Chief's Salad
Tomatoes and Herb Salad
Cucumber in Alsatian Style
Florence Salad
Beetroot with Apples
Coleslaw
Maryland Salad*

∞ Desserts ∞

*Fruit Salad
Yoghurts
Fruit Basket
Slices of Citrus Fruits
Assorted Tarts
Fresh White Cheese with Red Berries Purée*

Assorted Cheeses : supplement of 6 € per person

Our Rates are included, taxes (19,6 %) & service

DINNER

*Included in
Our Package*

*"A la carte" 50 €
beverage included*

Select your own menu :

∞ Starters ∞

*Goose Liver Lasagna gratinated with Mascarpone, served with Spinach and Mushrooms
Country style Terrine with Goose Liver, garnished with a Shallot Confit
Spicy King Prawns Salad with Tomato Confit and Parmesan Cheese*

∞ Main Courses ∞

*Pike-Perch Fish, Pan-fried with shallot butter and served with a Leek-Potato Gratin
Filet of Sole on an Orange Sauce accompanied with buttered Spinach
Pan-fried Angler Fish on a Seafood Sauce, served with Chinese Cabbage and French beans
Lamb Rack on a Parsley-Garlic sauce with Aubergines perfumed with caraway seeds
Pan-seared Beef Sirloin garnished with creamed Mushrooms and served with Penne Pasta
Pan-fried Breast of Duck garnished with baked Apples and red Berries*

∞ Desserts ∞

*Caramelized Apple Tart served with Vanilla Ice cream
Warm Mango and Gingerbread served with a light Vanilla Custard
Assorted Berries and Fruits gratinated with Champagne*

Assorted Cheeses : supplement of 6 € per person

∞ Coffee & Mignardises ∞

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PRESTIGE MENU

*A la carte 85 €
Including Beverages*

Goose Liver with Small Leeks

★★★★

Puff Pastry garnished with Fried Tarragon Sole

★★★★

Périgourdine Beef Filet, Anna Potatoes

★★★★

*Assortment of Cheeses,
Toasted «Poilane» Bread*

★★★★

Assorted Fine Pastries

★★★★

Coffee & Mignardises

Supplement Theme Tiered Cake : 8 € per person

Our Rates include taxes (19,6 %) & service

BUFFET LUNCH OR DINNER

Included in
Our Package

"A la carte" 50 €
beverage included

Please choose from our menu: 5 Starters, 2 Hot Dishes and 4 Desserts

☞ Starters ☞

Assortment of Raw Vegetables
Assortment of Tomatoes & Mozzarella with Basil
Assortment of Antipasti
Salad of Fresh Tagliatelles with Crab
Vegetables in Greek Style
Chief Salad
Tomatoes & Fresh Goat Cheese with Thyme
Assortment of Italian Cooked Meats
Gravlax Salmon
Beef Carpaccio with Parmesan Cheese
Vegetables Terrine

☞ Main Dishes ☞

Fricassee of Angler-Fish on Lobster Bisques, Fresh Tagliatelles
Salmon on a Sorrel Sauce, Leeks & Potatoes with Cream
File of Red Mullet with Pesto, Provençal Cooked Mixed Vegetables
Roasted Breast of Duck garnished with Red Berries, Gratin Dauphinois
& Tomatoes in a Provençal Style
Chicken Fricassee with Morel Mushroom, Potatoes baked in Salted Butter & French Beans
Pan-seared Veal Sirloin cooked with Gorgonzola, Sautéed Vegetables

☞ Desserts ☞

Assortment of Cheese
White Cheese with Red Berries Purée
Floating Island
Fresh Fruit Salad
Chocolate Mousse
Fresh Fruit Basket
Dark Chocolate Cake
Vanilla Cream & Apple with Caramel Cake
Meringue Lemon Tart
Apple Tart
Pear Charlotte
Duet of Chocolate Charlotte

Our Rates include taxes (19,6 %) & service

STANDING BUFFET

Included in
Our Package

"A la carte" 40 €
beverage included

Please choose from our menu: 6 Starters, 3 Hot Dishes & 5 Desserts

☞ Starters ☞

Chicory Leaves
Roquefort & Walnut
Apple & Celery
Cucumber with Dill
Potatoes in a Country Style
French Beans with Nits
Taboulé
Avocado with Shrimps
Radish shaped in Bush
Basket of Raw Vegetables with their Dips
Smoked Salmon Gateau
Chorizo
Mini Brioche stuffed with Tuna Mousse
Tomatoes and Mozzarella with Basil on a Mini-Skewer
Large Prawn marinated in Chili on a Mini Skewer

☞ Main Dishes ☞

Mini Pizza
Mini Croque Monsieur
Mini Quiche
Chicken Drumstick with Sage
Mini Pojarsky Veal
Cold Salmon
Lamb with Sweet Pepper on a Skewer

☞ Desserts ☞

Plate of Assorted Cheese
Seasonal Fruit Tart
Fruit Entremets
Chocolate Cake
Sweet Petit-Fours
Fruit Basket
Fruit Salad
Chocolate Mousse

Our Rates include taxes (19,6 %) & service

APERITIFS

Rates available from 10 people

∞ Formula A : 14 € per person ∞

Assorted beverages without Champagne

*Sangria or Punch (on the basis of one glass per person)
Assortment of Fruit Juices & Soft Drinks
Salted Nuts*

∞ Formula B : 16 € per person ∞

Assorted beverages with Champagne

*Champagne (based on one glass per person)
Assortment of Fruit Juices & Soft Drinks
Salted Nuts*

∞ Formula C : 21 € per person ∞

*Assorted beverages with Champagne
With 5 Canapés per person*

*Whisky, Gin, Martini Rouge,
Assortment of Fruit Juices & Soft Drinks
Salted Nuts*

Quantity is determined according to the number of delegates

Our Rates include taxes (19,6 %) & service

CLASSIC COCKTAIL

10 pieces per person

35 €

∞ Cold Canapés ∞

*Quail Egg
Smoked Duck & Apple
Red Mullet on Mini Ratatouille
Smoked Salmon & Green Lemon
Fresh Cheese & Herbs
Roquefort & Nuts
Hard Boiled Egg, Cucumber & Tomato*

∞ Hot Canapés ∞

*Mini Pizza
Mini Croque Monsieur
Larder Bacon & Dried Plum*

∞ Beverages ∞

*Champagne
Whisky
Gin
Red Martini
Red Wine
Assorted Fruit Juices
Soft Drinks
Mineral Water*

Quantity is determined according to the number of delegates

Our Rates include taxes (19,6 %) & service

PRESTIGE COCKTAIL

25 pieces per person

58 €

❧ Cold Canapés ❧

Tomato & Hard Boiled Egg
Smoked Salmon & Coriander
Shrimp & Green Lemon
Lumpfish eggs & Taramasalata
Mustarded Bleu d'Auvergne
Broad Bean & Smoked Raw Ham
Raifort & Smoked Salmon
Roast beef & Mustard Mini Sandwich
Toast of Black Olives Seasoning
Tomatoes & Mozzarella on a Skewer
Croustade of Smoked Raw Ham & Scrambled Eggs
Tuna with Olives Rillettes

❧ Warm Canapés ❧

Apricot with Bacon
Slices of Sautéed Aubergines
Fritters with Courgettes
Pork with Grapefruit on a Skewer
Mini Croque Monsieur
Mini Quiche

❧ Sweet Canapés ❧

Bitter Chocolate & Raspberry
Eclair
Mini Opéra
Bavarois
Tutti-Frutti
Lime Tartlets
Fruit Basket

❧ Beverage ❧

Champagne, Whisky, Gin, Porto, Vodka, Red Martini, Red Wine,
Assorted Fruit Juices, Soft Drinks & Mineral Waters

Quantity is determined according to the number of delegates

Our Rates include taxes (19,6 %) & service

RECEPTIONS

Wedding, Birthday, Anniversary, Baptism, ...

∞ Apéritifs ∞

*Sangria or Punch, Assorted Fruit Juices & Sodas : 14 €
One Glass of Champagne per Person, Assorted Fruit Juices & Sodas : 16 €*

∞ Menu ∞

*Menu, Including Beverage
Lunch : Starting from 46 €
Diner : Starting from 50 €
Our Chef is at your disposal to create your personalized menu*

∞ Tiered Cake ∞

Additional Charge per person : 8 €

∞ Waiter ∞

Per additional Hour after midnight : 183 €

∞ Room Rental ∞

*Less than 50 persons : on request
From 50 persons : offered*

∞ Dance Floor ∞

25m² : 380 €

∞ DJ ∞

*From 8Pm to 2Am : 900 € or from your own organization
Additional Hour from 02Am : 87 €*

∞ Flowers ∞

*Table center : 25 €
Médicis vase : 125 €*

∞ Corkage ∞

Per bottle : 12 €

Our Rates include taxes (19,6 %) & service

EQUIPMENT

⌘ Audio Equipment ⌘

PA System with H.F microphone : 230 €

Microphone on Head table : 31 €

Cord-less H.F Microphone : 107 €

⌘ Projection Equipment ⌘

Slide Projector : 100 €

Overhead projector : available in each meeting room

Video projector : 350 €

⌘ Video Equipment ⌘

Television, VCR, VCR U-Matic, DVD player : on quotation

⌘ Miscellaneous ⌘

Simultaneous Translation : on quotation

Technician : on quotation

Our Rates include taxes (19,6 %) & service