

MEETINGS
& EVENTS



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REGINA BIARRITZ



Le REGINA BIARRITZ Hotel & Spa Mgallery 5* **majestically** overlooks the **bay of Biarritz** and offers stunning views of the **ocean** and the **lighthouse golf course**.

Generally known as the "Little Palace", this iconic Belle Époque-styled building combines **elegance** and **comfort**.

The **Art Déco** inspiration, the bright and elegant bedrooms and the beautiful central patio all convey an **undeniable charm**.

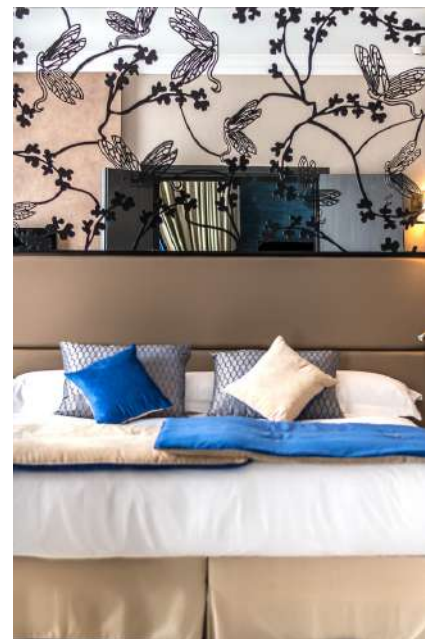


BEDROOMS AND SUITES

A unique place between the Golf and the ocean



- Free Wifi
- Flat screen cabled TV
- Espresso Machine
- Minibar and safe



*65 Bedrooms and Suites
elegantly furnished and equipped with all
modern conveniences for your complete comfort*



- 30 Classic Rooms
- 20 Superior Rooms Ocean View
- 5 Superior Rooms Terrace Ocean View
- 2 Juniors Suites Allure
- 5 Golf View Suites
- 5 Haute Couture Ocean View Suites

MEETINGS AND EVENTS

LE REGINA BIARRITZ Hotel & Spa Mgallery 5* features three meeting rooms with a maximum capacity of 55 people. Aquitaine meeting room benefits from daylight and overlooks the hotel's beautiful central patio. Adour meeting room is fully equipped and will also win you over for your business meetings.

- **Golf meeting room** 80 m²
- **Aquitaine meeting room** 50m²
- **Adour meeting room** 50m²

	<i>Theater</i>	<i>Classroom</i>	<i>U-shape</i>
	55	40	26
	40	30	22
	40	30	22



Wi-Fi, beamer, screen, espresso machine, dedicated banqueting coordinator, personalised meeting space, sparkling and still water

NEW MEETING ROOM

Golf Meeting Room

- Connected 4k screen 70 inches
- Day light
- 4 large windows
- 3rd floor overlooking the Biarritz Golf



Wi-Fi, 4K connected screen 70 inches, espresso machine, dedicated banqueting coordinator, personalised meeting space, sparkling and still water

PRIVATISATION

Plenary session in the central Patio



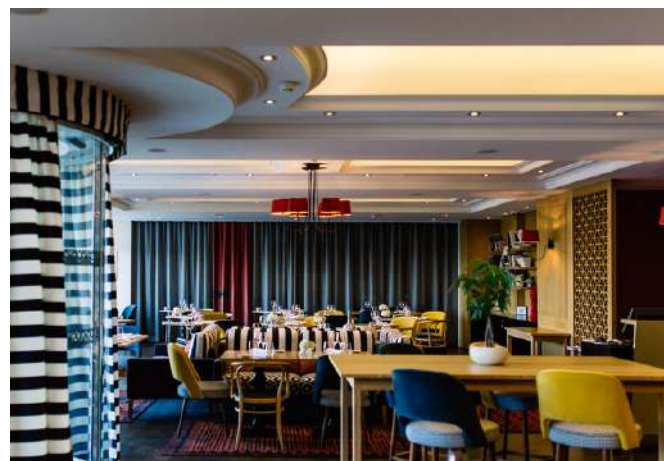
- Under the canopy of 16m high in daylight
- Up to 70 people in classroom style, 90 people in theater style
- Giant screen and video projector 14 000 lumens

An exceptional place for outstanding seminars

IQORI RESTAURANT



The IQORI offers a beautiful panorama of the Biarritz bay. Our restaurant and terrace invite you to savour the inventive cuisine signed by Chef Antoine CHUARD.



The Brasserie styled menu and the cosy atmosphere makes IQORI one of the Biarritz's top meeting places

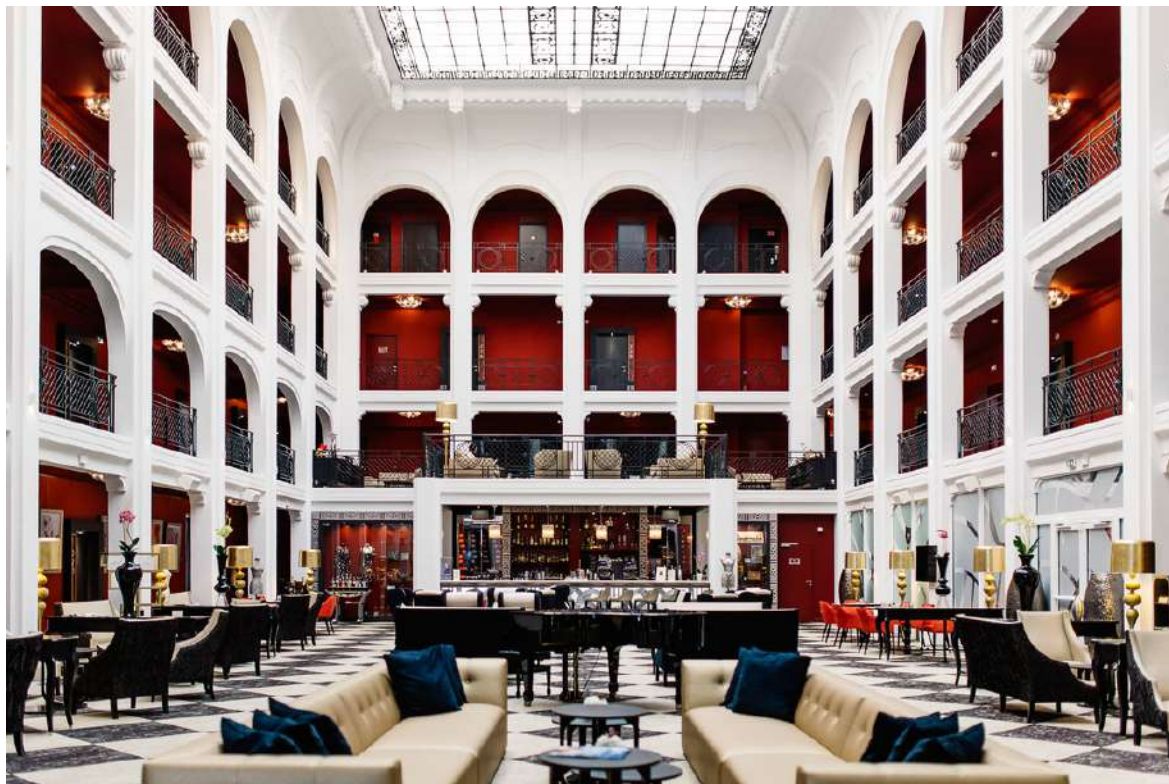


CAFE N



Le café N, Café Bar lounge -

In a timeless atmosphere, meet your collaborators for some of the most enjoyable business appointment





SPA BY SOTHYS



Indulge yourself to a **unique** and **memorable moment**.

A true sanctuary of **luxury** and **relaxation**, our atmospheric spa invites you to live the **"Sothys experience"** through our **body** and **facial** treatments.

Each detail is designed to deliver **unforgettable emotions**.

3 Treatment rooms and a spacious steam room.

Possibility of privatisation for groups of minimum 5 people.

Fitness center fully equipped open all day long.

**SOTHYS**
PARIS

**GALLERY**
HOTEL
COLLECTION

SWIMMING POOL & TERRACE



Enjoy the heated **outdoor swimming-pool** at the REGINA BIARRITZ Hotel & Spa Mgallery 5* and relax on the terrace overlooking the bay of Biarritz.

The swimming pool **movable floor** offers many possibilities to create a particular atmosphere for a **private cocktail**.



LE GOLF DU PHARE

Free shuttle between hotel and golf



The Golf du Phare located just next to the hotel offers a **spectacular scenery** between the ocean and the mountains.

Moreover Biarritz offers a wide range of activities to enjoy close by : surfing, pirogue, horse riding white water rafting as well as tours of the Basque Country.





OUR CATERING SERVICES

SEMINAR MENU

Unique menu choice for all guests

To start...

Marinated mackerel with spices, avocado, pickled vegetables and wasabi mayonnaise
Foie gras of Landes in terrine, selection of seasonal fruits (suppl. 5€)
Perfect egg, creamy seasonal vegetables, Bellota ham and supreme sauce
Txangurro au gratin and foaming seafood bisque
Basque salad (marinated octopus, piquillos, ham of Bayonne, Xipister)

To continue...

Roasted poultry, warm potato salad and foie gras sauce
Pork belly simmered with spices and tajine-style semolina
Beef Rossini style, mashed apple, served with a muffle sauce (suppl. 5 €)
Baked duckling, selection of carrots and citrus juice
Grilled salmon, candied turnips and lemon sauce
Local hake with sheep's cheese au gratin, fresh herb risotto and Xipister emulsion
Grilled King Prawn, vegetables wok with peper and peanut lacquer
Poached monkfish, fried tomatoes and American sauce

Indulge yourself...

Selection of Basque cheeses, black cherry jam (suppl. 10 €)

To finish...

Selection of chocolate dessert, cream and sorbet
Creamy Basque Cake, cherry ice cream
Revisited tartlet with lemon thyme
Pavlova with seasonal fruits
Seasonal fruits dessert



COCKTAIL PIECES

Choice of 15 pieces among the followings

Cold cocktail pieces

Foie gras from the Landes, seasonal condiment
Marinated salmon in citrus peels, horseradish cream
Tartar of pink shrimps, Granny apples and cucumber
Beef tataki, soy and peanuts
Mini club sandwiches to choose from (crab or chicken)
Sheep's cheese, black cherry jam and walnut snow
Crab and avocado verrine

Hot cocktail pieces

Shrimp and crispy potatoes, wasabi mayonnaise and sesame
Hake of line of St Jean de Luz, wilted leeks and Xipister
King prawn in tempura, caramel of soy
Roasted poultry, mashed potatoes, Supreme sauce
Breaded Ossau Iraty cheese with Basque cider honey
Fish brandade and garlic cream
Baked Egg, soldiers and Supreme sauce
Cream soup of seasonal vegetables

Sweet pieces

Paris Brest choux bun and praline
Lemon tartlet
Chocolate and caramelized bananas fondant cake
Fresh fruit minestrone with green cardamom
Basque Beret cake
Basque cake and black cherry jam
Chocolate and sesame truffle
Seasonal fruits dessert



BUFFETS

BASQUE BUFFET

Staters

Basque country cured meat & french bread
Trout from Banka region, Basques country, smoke with oil & spice from Espelette
Salad, smoked duck breast and walnuts
Marinated chipirons with Xipister
Crispy Basque pudding with tartar sauce
French cheese platter, black cherry jam

Main Course

Gratin served with Basque country's pork, honey & soya sauce
Hake poached & vegetables cooked in South West style

Desserts

Mini Basque Cream Cakes
"Financial" with spice from Espelette, vanilla favor
"Berets Basques": creamy chocolate cake
Seasonal slice fruit platter

BIARROT BUFFET

Staters

Caesar salad in the Basque blue
Foam of foie gras and tonka beans sanded Ossau Iraty
Bread surprise of your wish
- salmon, smoked steaklet of duck, cheese, crab
Hake in chaud/froid, minestrone of seasonal vegetables, herbal mayonnaise
Tray of whelks and shrimps bouquet
Tartar of crab, mango and coriander

Main Course

Suckling lamb shoulder from Pyrenees region, served with raisin semolina, vegetables from a tajine
Lean fish poached with Ttoro, served with potatoes & saffron

Desserts

Tonka Panacotta, pears & spices
"Chouquette" with cream mousseline with cherries
Lemon tartlet with meringue
"Crème Brulée" served with bourbon vanilla
Minestrone fruits

REGINA BUFFET

Staters

Terrine of foie gras of Landes, chutney of seasonal fruits, toast in walnuts
Carpaccio of sea bream, mango and lime
Smoked duck breast, hazelnut
Marinated gambas, coriander and sesame
Maki of trout of Banka, cremates soya
Ice-cold or hot soup following the season
Seafood platter (Salmon Bellevue)

Main Course

Fillet of beef Rossini, mashed potatoes & truffle flavor
Sole Meunière, creamy risotto

Desserts

"Blanc manger" Coco Mango
Dome with caramel & pear
"Baba" with Rum
Fresh sliced fruit
Chocolate fountain and house marshmallow / fruit brochettes



COFFEE BREAKS

Morning Break

4 breakfast sweet treats to start the day the best way possible

Sweet Break

4 sweet treats to fulfil the most gourmand

Fruity Break

4 treats composed of seasonal fruits for an energising break

Veggie Break

4 treats composed of seasonal vegetables for an healthy break

Salty Break

4 salty treats to delight the gourmet ones

*All our breaks are served with a selection of Nespresso Coffee,
Damman tea, mineral water and fruit juices.*



PLAN DES SALLES ROOM PLAN

NIVEAU +3

Salon Golf 55 m²

Capacités
Théâtre 60
U 28
Classe 36



NIVEAU +1

Salon Aquitaine 50 m²

Capacités
Théâtre 40
U 22
Classe 30



NIVEAU +1

Mezzanine 85 m²

Capacités
Cocktail 80



RESTAURANT

Restaurant de 140 m² d'une capacité de 60 couverts.
Terrasse vue océan de 120 m²
d'une capacité de 50 couverts



NIVEAU REZ-DE- CHAUSSÉE

Patio central 470 m²

Capacités
Théâtre 90
Classe 80
Cabaret 65



NIVEAU -1

Salon Adour 50 m²

Capacités
Théâtre 40
U 22
Classe 30





TERMS AND CONDITIONS



We are currently not holding any space for this event but will be happy to do so on receipt of your signed contract and initial deposit.

In order **to confirm the reservation** we kindly ask you to send us the following documents :

- The **proposal** and **Accor Terms and conditions signed** and proceed to the deposit settlement
- **Deposit** (30%) to be settled by bank transfer or credit card.
- A final bill will be edited after your event. We will send you the final invoice at the company's billing address.

CONTACT

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Le Régina Biarritz Hôtel & Spa*****

MGallery by Sofitel

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We invite you to join the Club Accorhotel Meeting Planner and to cumulate points for your next stay, 2€ = 1 point !

<https://meetings.accorhotels.com/fr/leclub/meetingplanner.shtml>