



MEETINGS & CATERING OFFER

Enjoy every moment

LE LOUIS

HÔTEL VERSAILLES CHÂTEAU



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LE LOUIS

HÔTEL VERSAILLES CHÂTEAU



OUR PACKAGES



GALLERY
HOTEL
COLLECTION

OUR PACKAGES*

« Dauphine » Daily Delegate Package

Including meeting room hire from 8am to 6pm, equipped with video projector and screen

Welcome coffee

Morning break Le Louis

2 courses lunch *(water and coffee included)*

Afternoon break Le Louis

Half-day at 95€ incl. VAT (and a permanent coffee break): room available from 8am to 12 noon or from 2pm to 6pm

« Princesse » Daily Delegate Package

Including meeting room hire from 8am to 6pm, equipped with video projector and screen

Welcome coffee

Morning break Le Louis

3 courses lunch *(water and coffee included)*

Afternoon break Le Louis

Half-day at 95€ incl. VAT (and a permanent coffee break): room available from 8am to 12 noon or from 2pm to 6pm

« Royale » Daily Delegate Package

Including meeting room hire from 8am to 6pm, equipped with video projector and screen

Welcome coffee

Morning break Le Louis

3 premium courses lunch *(water and coffee included)*

Theme afternoon break

Half-day at 95€ incl. VAT (and a permanent coffee break): room available from 8am to 12 noon or from 2pm to 6pm



*For at least 10 persons

OUR PACKAGES*

BUSINESS BREAKFAST

Including meeting room rental from 7am to 11am

Video projector and screen

Continental breakfast: *Illy coffee, Dammann tea, fresh fruit juice, purified water, French pastries, bread, yogurts and fresh fruits*

BUSINESS EVENING

Including meeting room rental from 7.30pm to 10pm

Video projector and screen

Dinner cocktail: *12 savoury and sweet canapés per person chosen by the Chef, a bottle of wine for 4 persons, purified water, Illy coffee and Dammann tea*

*For at least 10 persons





OUR BREAKS



LE LOUIS

HÔTEL VERSAILLES CHÂTEAU



GALLERY
HOTEL
COLLECTION

OUR WELCOME COFFEES

WELCOME COFFEE

Hot drinks

Illy coffee
Dammann tea

Fresh fruits juices

Vitamin fruits juice (morning)
Anti-oxydant fruits juice (afternoon)

Purified water

ROYAL WELCOME COFFEE

Hot drinks

Illy coffee
Dammann tea

Fresh fruits juices

Vitamin fruits juice (morning)
Anti-oxydant fruits juice (afternoon)

Purified water

French pastries and fresh fruits

OUR BREAKS

BREAK LE LOUIS*

Hot drinks

Illy coffee

Dammann tea

Fresh fruits juices

Vitamin fruit juice (morning)

Anti-oxydant fruit juice (afternoon)

Purified water

Morning: French pastries and fresh fruits

Afternoon: Sweet assortment and fresh fruits

**Included in the daily delegate packages « Princesse » and « Dauphine »*



LE LOUIS

HÔTEL VERSAILLES CHÂTEAU



M
GALLERY
HOTEL
COLLECTION

OUR THEME BREAKS

Included in the daily delegate package « Royale »

CRISPY VEGETABLES

« A step in the treasures of the King's Vegetable Garden. »

Mini season vegetables selection

Focaccia

Fougasse

Cereals bread

Season vegetables gaspacho

Pissaladière

Fresh fruits juice

Purified water

Illy coffee / Dammann tea

ApoTEAosis

« Marie-Antoinette and many other's pleasures. »

Declination around tea:

Tea Baba

Tea Panna-cotta

Orange Suprême and tea espuma

Fresh fruits salad with tea sirup

Iced tea

Fresh fruits juice

Purified water

Illy coffee / Dammann tea

OUR THEME BREAKS

Included in the daily delegate package « Royale »

ROI SOLEIL

« Let yourself be soaked in light! »

Aubergine caviar, sucrine lettuce

Small stuffed peppers with fresh cheese

Kalamata olives

Vegetables tartare with coriander

Cereals bread

Fresh fruits juice

Purified water

Illy coffee / Dammann tea

DETOX

« Your body will thank you. »

Brioche without gluten

Yogurt 0% with Goji berry

Bio compote

Pineapple/Apple/Kiwi skewers (depending on the season)

Almond milk rice pudding

Iced tea and lemon juice

Purified water

Decaffeinated Illy coffee / Damman green tea

LE LOUIS

HÔTEL VERSAILLES CHÂTEAU



OUR MENUS



GALLERY
HOTEL
COLLECTION

OUR PRINCIER MENU

Included in the daily delegate packages « Dauphine » and « Princière »

Purified water, coffee and tea included

STARTERS

- Mushrooms patty from our regions and young shoots
- Seasonal cream soup with pumpkin seeds
- Crunchy pork's trotters croustilles, onions and old fashioned mustard
- Pâté in a pastry crust with foie gras and its aspic Night in Versailles
- Beef carpaccio, parmesan shavings, capers and lime
- Royal sea bream tartare with citrus
- Smoked salmon from Scotland, yuzu and black sesame

MAIN DISHES

- Roasted salmon steak with bio kasha, parsnip in two ways
- Grilled gambas and its bisque, creamy risotto croustilles and parmesan
- Cod back with butter, butternut fine mousse and shredded chestnuts
- Farm chicken breast with Timut pepper, slow-simmered cabbage and smoked bacon
- Duck Parmentier and its strong juice
- Rump of veal, thyme juice, Anna potatoes and fresh herbs dome
- Tagliatelles with parmesan and mushrooms in two ways

DESSERTS

- Mango and passion panna-cotta
- Meringue lemon tartlet
- Seasonal fresh fruits platter
- Pineapple brunoise marinated in tea, coconut ice cream
- Rum Baba et its vanilla Chantilly cream
- Foamy chocolate dome, exotic fruits coulis

Cheese extra

Assortment of 3 cheeses, salad, choice of bread and dry fruits

A FESTIVE MOMENT

Purified water, water and tea

STARTERS

Cream soup of celery and black truffle brunoise
or
Smoked salmon, black sesame and yuzu lemon

MAIN DISHES

Roasted capon Suprême, butternut and fried chestnut
or
Ginger poached scampis, lemongrass and creamy risotto and its bisque

DESSERTS

Foamy chocolate Finger, exotic fruits and fruits exotiques and crane lace biscuits
or
The Christmas log cake and its coulis



OUR ROYAL MENU



Included in the daily delegate package « Royale »

Purified water, coffee and tea included

STARTERS

- Escalope of duck foie gras, seasonal fruits chutney, organic bread toasts
- Crab Quenelle with fresh herbs and avocado in two textures
- Sea bass tartare with exotic fruits, lemon caviar and iconic ficoïde

MAIN DISHES

- Medallion of stuffed Catfish, celerysotto with parmesan
- Veal tenderloin, Dauphiné-style creamed potatoes, morel cream
- Roasted lamb steack, aubergine caviar and lemon confit with coriander

DESSERTS

- Matcha tea finger, passion and mango
- Foamy chocolate cake and crunchy praline
- The Pavlova

Cheese extra

Assortment of 3 cheeses, salad, choice of bread and dry fruits

Vegetarian dishes & gluten free on request

OUR MENU « COUSU MAIN »

GALA DINNER MENU

Private meeting room rental with table art and musical atmosphere

Appetizers

Starter

Main dish

Dessert

Mignardises

Menu developed directly with the Chef according to your tastes and desires

Purified water, Illy coffee and Dammann tea included

For at least 60 persons





OUR BUFFET





OUR BUFFET*



Selection of 6 starters + 2 hot main dishes + assortment of cheeses + 5 desserts

Purified water, coffee and tea included

STARTERS

Seasonal cream soup in verrine
Platter of delicatessen from our regions
Oxtrail and foie gras terrine
Caesar salad
Cod fritters, cheese and honey croustilles
Beef tataki
Quinoa, green apple and crayfish verrine
Country ham and mustard wrap
Shrimps and Guacamole
Salmon tartare with lemon flavor
Artichokes salad in poivrade, parmesan and Serrano ham
Salmon tataki, citrus and crunchy fennel
Crunchy primeur vegetables
Smoked salmon and raw vegetables triangle

MAIN DISHES

Red wine beef cheek,
young carrots tops

Low temperature confit duck leg,
new potatoes with thyme

Roasted chicken Suprême, old-fashioned mustard,
sweet potatoes fine mousse

Grilled gambas with lemon and coconut milk,
roasted parsnip

Roasted royal bream,
tagliatelles with olive oil

Sea bass, basil cream
and grilled zucchini duo

Butternut and chestnut risotto

DESSERTS

Refined cheeses

Meringue lemon tartlet
Vanilla and raspberry bite
Mini chocolate sablé biscuit
Opéra cake
Mini Tatin pie
Exotic fruits panna-cotta
Vanilla rice pudding
Citrus Financier cake
Creamy Guanaja chocolate, Dulcey mousse
Tea fresh fruits skewer
Pistachios and chocolate secret

*For at least 40 persons



OUR COCKTAILS



OUR COCKTAILS

COCKTAILS PIECES

Savoury, sweet, hot and cold

Offer on request

For a dinner, we advise a number of 15 to 18 pieces per person

ANIMATION

Rate on request

Our barman will teach you his Signature cocktail

Learn how to create tasty Smoothies

Cutting of Jamón ibérico Pata Negra

Relive your golden childhood

And a lot more animations on request...





OUR PACKED LUNCHES



OUR PACKED LUNCHES

PACKED LUNCH

Including:

- 1 sandwich with a salad
- 1 pudding, 1 fruit
- 1 mineral water bottle 50cl

PIQUE-NIQUE IN LE NÔTRE'S GARDENS

Discover Le Nôtre's gardens under the reign of Louis XIV
Including a tablecloth, a wicker basket, an access map of the
gardens and games

Including:

- 1 sandwich with a salad
- 1 pudding, 1 fruit
- 1 mineral water bottle 50cl
- 1 wine rosé bottle for 4 persons



OUR LUNCH TRAYS



OUR LUNCH TRAYS

Lunch trays served in the meeting room

Starter + Main dish + Dessert

Purified water, coffee and tea included

STARTERS

- Smoked scottish salmon
- Minty cucumber gaspacho
- Beef tataki, ginger vinaigrette

MAIN DISHES

- Beef tartare, parmesan shavings, crisps and salad
- Butterfly gambas and vegetables tartare
- Grenobloise cod back, organic zucchini duo

Cheeses (extra) : 8 € incl. VAT / person

Assortment of two refined cheeses

DESSERTS

- Seasonal fruits platter
- Strawberry and raspberry panna-cotta
- Chocolate pudding

Vegetarian dishes & gluten free on request



OUR DRINKS



OUR WINE PACKAGES

DELUXE WINE PACKAGE

1 bottle for 4 persons

White wine

- Coteaux du Giennois, *Domaine Veneau, Les Genêts Gris*
- AOP Valençay
- AOP Riesling, *Réserve Lorentz*

Red wine

- AOP Costières de Nîmes, *Château Beaubois*
- AOP Cheverny, *Domaine Maison*
- Bordeaux AOP *Château Roubeyrac*



Rosé wine

- Pays D'OC, *Les Cardounettes*



PREMIUM WINE PACKAGE

1 bottle for 4 persons

White wine

- Pouilly-Fumé, *Domaine Veneau*
- AOC Mouton Cadet Bordeaux, *Baron Philippe de Rothschild*
- AOP Languedoc, *Château Notre Dame du Quatourze- Cuvée Nautica*



Red wine

- Listrac-Medoc, *Château Fourcas Dupré - Cuvée Hautes Terres*
- AOC Mouton Cadet Bordeaux, *Baron Philippe de Rothschild*
- AOC Bourgogne-passe-tout-grain, *Domaine A, Dupuis*

Rosés wine

- AOP Côtes de Provence, *Château Coussin Sainte Victoire*
- Rosé de Mouton Cadet, *Baron Philippe de Rothschild*

OUR DRINKS

COCKTAIL BAR – SOFT DRINKS

Lenght 1, 2 or 3 hours

Fruit juices, Coca-Cola, Tonic, Perrier, purified water, olives and savoury mix

COCKTAIL BAR – BEER & WINE

Lenght 1, 2 or 3 hours

Including white wine, red wine, beers in bottles, fruit juices, Coca-Cola, Tonic, Perrier, purified water, olives and savoury mix



OUR DRINKS

COCKTAIL BAR – WINE & ALCOHOL

Lenght 1, 2 or 3 hours

Including white wine, red wine, Whisky, Gin, Vodka, Porto, fruit juices, Coca-Cola, Tonic, Perrier, purified water, olives and savoury mix

COCKTAIL BAR - CHAMPAGNE, WINE & ALCOHOL

Lenght 1, 2 or 3 hours

Including Lanson Black Label Champagne, white wine, red wine, Whisky, Gin, Vodka, Porto, fruit juices, Coca-Cola, Tonic, Perrier, purified water, olives and savoury mix



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OUR APERITIFS



GALLERY
HOTEL
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OUR APERITIFS

« After effort, comfort ».

CALCIUM CONCENTRATE

Refined cheeses assortment

One glass of wine (red, rosé or white)*

THE BEST OF THE TRADITION

Premium delicatessen assortment

One glass of wine (red, rosé or white)*

PRESERVE YOUR HEALTH

Crunchy vegetables, tapenade and guacamole

One energizing cocktail (with or without alcohol)

**to choose among our selection in the Deluxe wine package*

For at least 4 persons





IN ADDITION



ADDITIONAL STAFF FEES

Beyond 11pm, the amount is 90 € incl. VAT per butler and per hour. Each hour started from at least 15 minutes will be fully charged.

CORKAGE FEES

Bottle of wine: 12 € incl. VAT per bottle.

Bottle of Champagne and strong alcohol: 15 € incl. VAT per bottle.

ADDITIONAL SERVICES

Audio-visual service, floral decoration, lighting, animations (DJ / casino / magic ...), sports animation (relaxation / wellness, yoga, muscular awakening ...), team building, visit of the castle and / or gardens, etc. ... Pricing on request

OUR MEETING ROOMS

Our meeting rooms are modulars and available for all of your events:

- Meeting, seminar, press conference
- Show room, parade, products show
- Breakfasts, lunches, aperitifs, dinners, cocktails, evenings
- Private and professional events (baptisms, wedding, birthday, family dinners, retirement party, etc...)
- Team building activities, role games
- Sport activities (yoga courses, Pilates, etc...)
- Cinema sessions

And a lot more...

LE LOUIS

HÔTEL VERSAILLES CHÂTEAU



Make every
moment count

Your dedicated contact

H1300-SB1@accor.com

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