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MEETING AT NOVOTEL



SEMINAR & BANQUETING BROCHURE



SPRING & SUMMER 2017

MEETING

AT NOVOTEL



THEMATICAL COFFEE BREAKS & WELCOME COFFEE

Breaks are privileged moments to relax & renew energy...



LE RENDEZ-VOUS – WELCOME COFFEE

A good coffee to begin the day. Free for a Day Delegate*
Coffee, fruit juice, tea, milk, fresh and dry fruits, just right for starting the day



1) LA REGIONALE – Regional specialities. Onion pie, olive paste, provençal bread, lemon tartlet, tropézienne (traditional pastry from St Tropez), coffee, tea, fruit juice or/and wine from Provence.



2) LA COLOREE – Colors get tasty ! Composition depends on the season and on your choice - Coffee, tea and fruit juice



3) LA RECRE – Play time ! - Cakes, candies, syrups and ice creams... Succumb to the temptation of your childhood break ! Coffee, tea, lemonade, milk and fruit juice



4) LA DETOX – A choice of healthy products, an assortment of antioxidant food and detoxifying beverages such as green tea. A perfectly balanced break. Fresh and dry fruits, cooked and raw vegetables, fruit juice, Kusmi Tea, coffee and cereal bars



5) CA TARTINE SALEE OU SUCREE - A choice of authentic products and delicious flavors. Salty (*terrines, rillettes, cheese...*) or sweet (*pancakes/crepes, waffles, jam...*), this break is a delicious moment to share. Coffee and fruit juice



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SEMINAR & BANQUETING MENUS – SPRING & SUMMER 2017

“N Café” offers you a wide set of menus in order for you to find the option that suits you best.

You can also choose where you prefer to have lunch or dinner : in our restaurant, on our terrace or in a private meeting room...

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MENU 1

*Bruschetta with raw jam
Sea Bream fillet
Strawberries soup with menth & basilic*

MENU 2

*Niçoise salad
N'café' style Beef Burger
Tiramisu of the Chef*

MENU 3

*“Bobo” Salad
Chicken fillet with spices
Frozen Yogourt*

MENU 4

*Ranged of melon & ham
Prawns & vegetables Wok
Chocolate mousse*

MENU 100 % BIO

*Bulgar wheat & quinoa salad
Grilled salmon filet
Ganache-style chocolate mousse*



For you 2 plates menus, please make a unique choice with entry/plate or plate/dessert...

Please note that the choice has to be done 10 days before the event.

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FOOD SOLUTIONS

Food solutions adapted to the rhythm of your day...

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MENUS : FINGER BUFFET



« Classic » Buffet

Assortment of sandwiches,
Assortment of hot and cold salty canapés,
Assortment of vegetables, mix salads and cheese,
Assortment of pastries and fresh fruits.

« Asian » Buffet

Assortment of Chinese Nems (with shrimps, sea bream, vegetables), Assortment of samossas (with beef or fish),
Assortment of fish fritters, Shrimps and squid skewers,
Pineapple skewers, Exotic fruits salads, Coconut custard tart.

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MENUS WORKING LUNCH



MEEL TRAY - Caesar salad with dessert. Focus on your meeting, we bring your lunch to you in the meeting room !

COLLATION

A club sandwich, a drink and a fruit !
Enjoy your lunch without wasting time !



LUNCH BAG

You prefer to be independent?
Take your lunch away!

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« COCKTAILS »

*You want to organize a cocktail reception ?
We offer you a choice of refreshing drinks' options !*

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Soft Drinks Open Bar (1h)

Fruit juices, sodas and mineral waters

Soft Alcohol Open Bar (1h)

AOC labelled wine, draft beer, kir

Open Bar All Inclusive (1h)

Vodka, whisky, vin AOC, bières pression,
kir, kir royal, sodas



Champagne Aperitif

A glass of Champagne
per person with soft drinks

Kir Aperitif

A glass of kir per person with soft
drinks

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6 canapés per person

Selected by our Chef

10 canapés per person

Selected by our Chef

15 canapés per person

Selected by our Chef