

# NOVOTEL NICE CENTRE

BANQUET BROCHURE

Spring & Summer  
2016





# Our Philosophy



Start the day with a good breakfast, recharge your batteries with a tasty break, enjoy a healthy lunch, meet for dinner time and surprise your guests !

Share those moments of true conviviality over our tasty recipes.

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# Breaks and Welcome Coffee

Breaks are privileged moments to relax and renew your energy.



## LE RENDEZ-VOUS / Welcome coffee

Coffee, fruit juice, tea, milk, fresh and dry fruits, just right for starting the day

Included with full day delegate\*.



## LA REGIONALE / Regional specialties

Discover the fine foods of Nice and its region !

A guided tour by our Chef, mixing tradition and innovation.

You will certainly succumb to the charm of Nice gastronomy.

*Onion pie, olive paste, provençal bread, lemon tartlet, tropézienne (traditional pastry from St Tropez), coffee, tea, fruit juice or/and wine from Provence .*



**ROUGE**

## LA COLOREE / Colorful

Colors get tasty !

Fresh products, mixed textures for a one-color buffet according to the season.

Orange, red or green, this break appears to be as tasty as coloured.

It will brighten up your day !

*Composition depends on the season and on your choice*

*Coffee, tea and fruit juice*





# Breaks

## LA RECRE / Playtime

### Back to childhood flavors !

A playful and tasty break that will remind you the flavors from your childhood.

Cakes, candies, syrups and ice creams... Succumb to the temptation of your childhood break !

*Coffee, tea, lemonade, milk and fruit juice*



## LA DETOX

### Energy decrease, need to remove toxins from your body, need to refill your energy during the meeting ?

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*



## CA TARTINE SALEE OU SUCREE / Spread salty OR sweet

### Back to family recipes and authentic products !

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*





# The perfect meal for your meeting

NovotelCafé 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.

## Option « Autour d'un Plat »

A 2 courses menu that perfectly fit the pace of your meeting (main course & dessert).

Authentic products and recipes, healthy cooking, gourmet deserts and carefully selected quality wines.

*Menus : see page 5*

## Option « Plat à partager »

Share conviviality around a regional dish.

2 courses menu composed of unique main dish and a unique dessert, put in the center of the table. Serve yourself and let the joy begin!

*Menus : see page 6*

## Option « Sélection du Chef »

A 3 courses menu that sublimates the products selected by our Chef (starter, main course & dessert).

A range of fresh products, carefully selected by our Chef. Everyday we offer you a large choice of delicious recipes, made of seasonal meat, fish, vegetables and fruit.

*Menus : see page 5*

## Option « Finger buffet »

Enjoy both the freedom of choice and the pleasure of discovery

Our buffets enable your guests to compose their own meal as they wish while eating in a shorter period of time.

*Menus : see page 7*

Whatever the option you pick,  
choose our regional wine package!





# «Autour d'un plat » & « Sélection du Chef » menus

## MENU 1

Tartar of melon & cucumber with mint  
-  
Guinea-fowl supreme with morels  
-  
Tasty Verrine « After Eight » style

## MENU 2

Provençal plate  
-  
Duck fillet with red berry sauce  
-  
Pineapple carpaccio with cinnamon &  
orange syrup

## MENU 100 % BIO

Duo of smoked and raw salmon tartars  
-  
Grilled salmon fillet  
-  
Ganache-style chocolate mousse

*New recipes with seasonal products, naturally rich in  
vitamins and minerals.*

*It is an opportunity to taste authentic products and  
even healthier food.*

## MENU 3

Asparagus mesclun with smoked duck  
-  
Perch with lemon & thyme  
-  
Soup of strawberries & basil

## MENU 4

Tartar of scallops & mango, with citrus  
juices  
-  
N'café' style Beef Burger  
-  
Tart with red berries

## MENU 5

Salad of gambas with citrus & guacamole  
-  
Filet of sea bream  
-  
Speculos Tiramisu



# « Finger Buffet » Menus

## « 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.



# « Working Lunch » Menus

## Meal 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!





# Cocktail & apéritifs

## **Kir Aperitif**

**A glass of kir per person  
with soft drinks**



You want to organize  
a cocktail reception ?

We offer you a choice of  
refreshing drinks options !

## **Champagne Aperitif**

**A glass of Champagne  
per person  
with soft drinks**

**6 canapés per person**  
Selected by our Chef

## **Soft Drinks Open Bar (1h)**

**Fruit juices, sodas and mineral  
waters**

**10 canapés per person**  
Selected by our Chef

## **Soft Alcohol Open Bar (1h)**

**AOC labelled wine, draft beer, kir**

**15 canapés per person**  
Selected by our Chef

## **Open Bar All Inclusive (1h)**

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



**We are looking forward to  
welcome you and satiate your  
taste buds !!**



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