

LE ROYAL MONCEAU – RAFFLES PARIS

Events Brochure

- 2025 -



RAFFLES

UNIQUE *moments*

Le Royal Monceau – Raffles Paris is a place that makes us experience a home away from home. Both host and guest in a mix of creations, emotions, and cultures. A very special feeling that makes us want to stay.

The hotel embodies the audacious lifestyle of today's Parisians. Designed as a private apartment, the artistic DNA of every common spaces invites relaxation. From the Art Bookstore to the Art Gallery, the Katara Cinema, as well as the 300 artworks scattered in every corner of the hotel.

Contemporary and artistic, *Le Royal Monceau – Raffles Paris* is the perfect place to organise unique events in the heart of Paris.



MEETING & RECEPTION *spaces*



MEETING ROOMS



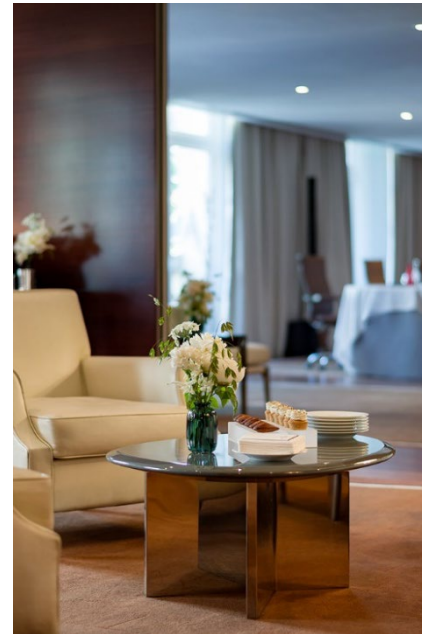
ANDRÉ JUNOT

40 square meters
Natural light
Maximum capacity : 20 persons
Flexible setup



PIERRE BERMOND

44 square meters
Natural light
Maximum capacity : 20 persons
Flexible setup



LOUIS DUHAYON

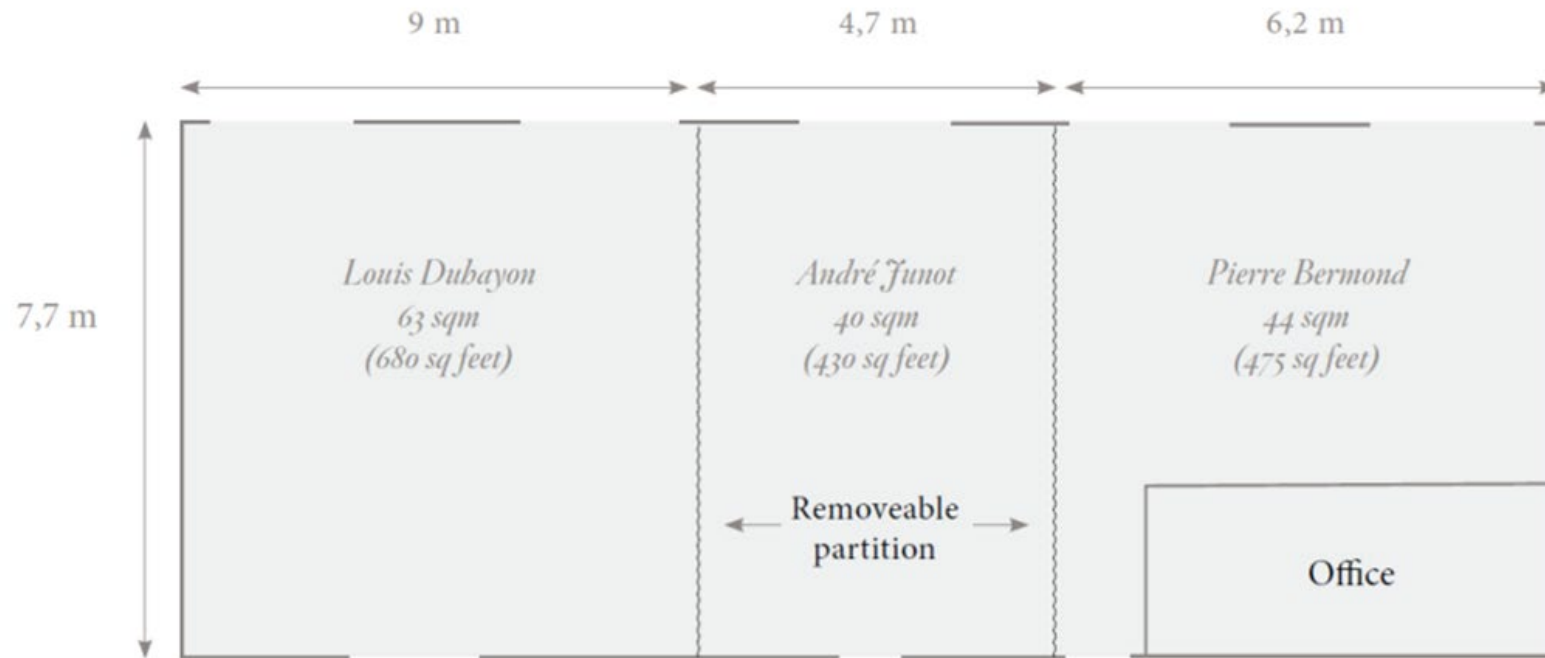
63 square meters
Natural light
Maximum capacity : 50 persons
Flexible setup

THE 3 SALONS

147 square meters
Natural light
Maximum capacity : 100 persons
Flexible setup



SALONS FLOOR PLAN



BREAKOUT ROOMS



SALON 107

38 square meters
Natural light
Maximum capacity : 14 persons
Flexible setup



SALON 100

48 square meters
Natural light
Maximum capacity : 25 persons
Flexible setup



SALON 110

68 square meters
Natural light
Maximum capacity : 40 persons
Flexible setup

BUSINESS CENTER

25 square meters
Natural light
Maximum capacity : 8 persons
Fixed setup



THE ART SPACES

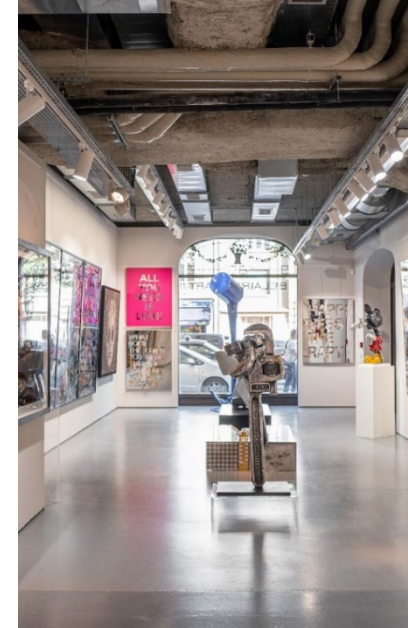


KATAR CINEMA

Stage (1,80 m x 6 m)
Retractable tablets
DCP, Blu-ray
Dedicated technician
Maximum capacity: 99 persons
Fixed setup

VIP AREA

Welcome space
Ground floor
Adjacent to the Cinema



ART GALLERY 2

60 square meters
Natural light
Maximum capacity: 30 persons
Cocktail setup

ART GALLERY 1

75 square meters
Natural light
Maximum capacity: 40 persons
Cocktail setup



RESTAURANTS

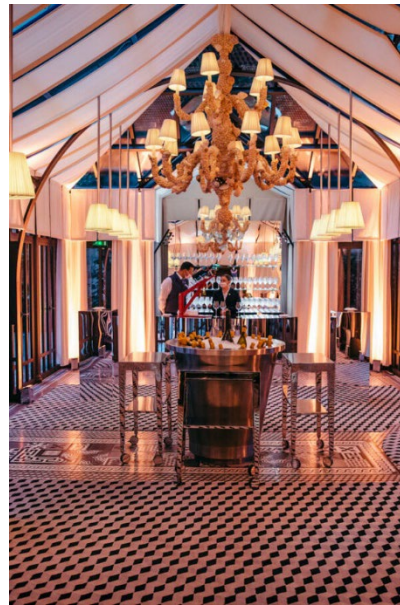


MATSUHISA PARIS

Chef Nobu Matsuhisa
Peruvian-Japanese Cuisine
Maximum capacity: 109 persons
Fixed setup

IL CARPACCIO*

Michelin-starred
Italian Cuisine
Maximum capacity: 40 persons
Flexible setup



LE BAR LONG

Maximum capacity: 100 persons
Flexible setup



MEETING
packages



INFORMATION

Optional:

- Video projector and projection screen
 - Wireless microphone
 - Sound system

MEETING PACKAGE

HALF-DAY

Your Half-Day Seminar Package includes:

Rental of the meeting room (excluding Cinema)

Rental of the meeting room for lunch

Welcome coffee

Morning coffee break: pastries, hot drinks, and juices

Three-course lunch with wine pairing (2 glasses per person), water, and soft drinks



INFORMATION

Optional:

- Video projector and projection screen
 - Wireless microphone
 - Sound system

MEETING PACKAGE

FULL DAY

Your Daily Seminar Package includes:

Rental of the meeting room (excluding Cinema)

Rental of the meeting room for lunch

Welcome coffee

Morning coffee break: pastries, hot drinks, and juices

Three-course lunch with wine pairing (2 glasses per person), water, and soft drinks

Afternoon coffee break: delicacies, hot drinks, and juices



CATERING *offers*



INFORMATION

Table service
2 hours

Scrambled eggs as an extra

BREAKFAST

ROYAL

HOT DRINKS

Selection of coffees and teas

—

FRESH FRUIT JUICES

Orange, grapefruit, apple

—

SMOOTHIES & BOOSTERS

Mixed seasonal fruits

—

Selection of bakeries

—

Fresh fruit salad

—

Assortment of yoghurts



INFORMATION

Buffet
3 hours

BREAKFAST

AMERICAN

DRINKS

Selection of coffees and teas
Fresh fruit juices (orange, grapefruit, apple)
Mixed seasonal fruits

—

SWEET

Selection of bakeries
Fresh seasonal fruits salad
Plain, vanilla, or fruit-flavoured yoghurts
Cereals selection

—

SAVORY

Scrambled eggs and sides
Smoked salmon
Assortment of cured meats
Cheese selection



INFORMATION

Buffet
30 minutes

BREAK

CLASSIC

HOT DRINKS

Selection of coffees and teas

—

FRESH FRUIT JUICES

Orange, grapefruit, apple

—

SMOOTHIES & BOOSTERS

Mixed seasonal fruits

—

Selection of bakeries

—

Fresh fruit salad

—

Assortment of yoghurts



INFORMATION

Buffet
3 hours

BREAK

PERMANENT

HOT BEVERAGES

Selection of coffees and teas

—

FRESH FRUIT JUICES

Orange, grapefruit, apple

—

SMOOTHIES & BOOSTERS

Mixed seasonal fruits

—

Selection of bakeries

—

Fresh fruit salad



INFORMATION

Buffet
4 hours

Optional: Live-cooking pasta
station

BRUNCH

ROYAL

DRINKS

Hot drinks
Fresh fruit juices
Detox juices

SWEET

Selection of yoghurts
Cereals and granola
Selection of pastries by the Chef

SALADS

Cesar Salad
Confit squash salad, shaved parmesan
Spinach salad, feta, and beetroot

COLD

Assortment of cured meats
Smoked salmon
Sautéed octopus, piquillo condiments, black olives, Espelette pepper
Avocado toast
Cecina toast

HOT

Scrambled eggs
Low-temperature cooked supreme of yellow chicken with its jus
Roasted sea bream fillet with sauce vierge



INFORMATION

Buffet
4 hours

Optional: Live-cooking pasta
station

BRUNCH

SIGNATURE

BEVERAGES

Two glasses of Champagne

Hot beverages

Fresh fruit juice

Detox juice

SWEET

Selection of yoghurts

Cereals and granola

Selection of pastries by the Chef

SALADS

Cesar salad

Confit squash salad, shaved parmesan

Spinach salad, feta, and beetroot

COLD

Assortment of cured meats

Smoked salmon

Sautéed octopus, piquillo condiments, black olives, Espelette pepper

Avocado toast

Cecina toast

HOT

Scrambled eggs

Low-temperature cooked supreme of yellow chicken with its jus

Roasted sea bream fillet with sauce vierge



INFORMATION

Individual
1 to 2 hours

Quick service
Individual portions
Possibility of service in the meeting room

BENTO BOX

EXPRESS

STARTER

Quinoa salad, salmon tataki
Edamame, cucumber, tomatoes, and pickled red onions

or

Vegetarian composed salad (v)
Cauliflower, zucchini, red radish, and edamame

or

Eggplant caviar (v)
Mix of roasted cauliflower and pomegranate

MAIN COURSE

Club sandwich
Truffle chips

or

Tomato and mozzarella focaccia (v)
Roasted zucchini, rocket salad, and pistou sauce

or

Karaage chicken
Rice, Japanese omelette, asparagus, tomatoes, and pickled red onions

DESSERT

Fruit salad

or

Seasonal tartlet



INFORMATION

Table service
2 hours

Single menu for all guests

LUNCH

ROYAL

STARTER

Ricotta ravioli (v)

Sage emulsion

or

Smoked salmon

Dill cream

or

Seasonal vegetables (v)

Pesto sauce and Calamansi vinaigrette

MAIN COURSE

Chicken supreme

Carrots and edamame

or

Cod fillet

Celery root, Grenobloise sauce

or

Green risotto (v)

Broccoli, lime, and spring onion

DESSERT

Citrus Pavlova

or

Grand Cru chocolate



INFORMATION

Table service
2 hours

Single menu for all guests

LUNCH

SIGNATURE

STARTER

Truffle ravioli (v)
Parmesan emulsion
or

Pan-seared foie gras
Lemon apple
or

Salmon tataki
Quinoa, edamame, Calamansi vinaigrette

MAIN COURSE

Provençal-style sea bream
Zucchini, bell peppers, and tomatoes
or

Veal fillet
Mashed potatoes
or

Saffron risotto
Chicken oysters

DESSERT

Vanilla Mille-feuille
or
Rum baba



INFORMATION

Table service
2 hours

Single menu for all guests

LUNCH

JAPANESE INSPIRATION

STARTER

Gyoza
Mini salad bouquet
or
Salmon tataki
Mesclun and carrot ginger sauce

MAIN COURSE

Duck breast marinated in miso
Seasonal vegetables
or
Pan-seared beef hanger steak
Crunchy vegetables and miso sauce

DESSERT

Grand Cru chocolate
or
Seasonal fruit tartlet



INFORMATION

Table service
2 hours

Single menu for all guests

LUNCH

ITALIAN INSPIRATION

STARTER

Sea bass carpaccio
Radicchio and citrus salad

or

Squash velouté (v)
Roasted cashews

MAIN COURSE

Grilled octopus
Olive oil mashed potatoes

or

Pan-seared sea bream
Sautéed spinach and saffron sauce

DESSERT

Rum baba

or

Citrus Pavlova



INFORMATION

Table service
3 hours

Served exclusively as part of a
privatisation of Il Carpaccio
restaurant (Tuesday to Saturday)
Single menu for all guests

LUNCH

IL CARPACCIO

APERITIF

Suppli alla romana
Anchois tonnata
Mini veal burger with truffle

STARTER

Seriola "al verde"
Ricciola "al verde"

MAIN COURSE

Risotto with dill, pistachio sabayon, and Mazara del Vallo prawns
or
Paccheri Da Vittorio style
or
Capone, black truffle, and peas

DESSERT

Tiramisu
Tiramisù



INFORMATION

Buffet
2 hours

2 starters,
2 main courses,
2 desserts
of your choice from the selection

BUFFET LUNCH

ROYAL

STARTER

Confit squash salad, Parmesan shavings
Caesar salad
Avocado toast
Salmon tataki, carrot ginger sauce

MAIN COURSE

Low-temperature cooked supreme of yellow chicken with its jus
Roasted veal loin and veal jus
Roasted sea bream fillet with sauce vierge

ACCOMPANIMENTS

Green beans, mashed potatoes, and seasonal vegetables

DESSERT

Selection of seasonal desserts by the Chef
Coffee and herbal tea



INFORMATION

Buffet
3 hours

3 starters,
3 main courses,
3 desserts
of your choice from the
selection

BUFFET LUNCH

SIGNATURE

STARTER

Caesar salad
Confit squash salad, Parmesan shavings
Spinach salad, feta, and beetroot
Sautéed octopus, piquillo condiments, black olives, Espelette pepper
Salmon tataki, carrot ginger sauce
Avocado toast
Cecina toast

MAIN COURSE

Low-temperature cooked supreme of yellow chicken with its jus
Roasted veal loin and meat jus
Duck breast and rich poultry jus
Roasted sea bass fillet with basil shiso sauce
Monkfish medallion with pistou sauce
Pan-seared pollack with sauce vierge

ACCOMPANIMENTS

Green beans, mashed potatoes, and seasonal vegetables

DESSERT

Selection of seasonal desserts by the Chef
Coffee and herbal tea



INFORMATION




Table service
3 hours

Single menu for all guests

DINNER

ROYAL

STARTER

Salmon tataki
Quinoa, edamame, Calamansi vinaigrette
or
Smoked salmon
Dill cream
or
Seasonal vegetables (v)
Pesto sauce and Calamansi vinaigrette

MAIN COURSE

Veal loin
or
Pollack
Broccolini, lemongrass emulsion
or
Green risotto (v)
Broccoli, lime, and spring onion

DESSERT

Rum baba
or
Citrus Pavlova



INFORMATION

Table service
3 hours

Single menu for all guests

DINNER

SIGNATURE

STARTER

Truffle ravioli (v)
Parmesan emulsion
or
Pan-seared foie gras
Apple and lemon
or
Watercress soup
Smoked eel

MAIN COURSE

Monkfish medallion
Broccoli, lime, kale, and spring onion
or
Pressed beef fillet
Potatoes and assorted mushrooms
or
Saffron risotto
Chicken oysters

DESSERT

Vanilla Mille-feuille
or
Grand cru chocolate



INFORMATION

Table service
3 hours

Single menu for all guests

DINNER

JAPANESE INSPIRATION

STARTER

Gyoza
Mini salad bouquet
or
Salmon tataki
Mesclun and carrot ginger sauce

MAIN COURSE

Duck breast marinated in miso
Seasonal vegetables
or
Pan-seared beef hanger steak
Crunchy vegetables and miso sauce

DESSERT

Grand Cru chocolate
or
Seasonal fruit tartlet



INFORMATION

Table service
3 hours

Single menu for all guests

DINNER

ITALIAN INSPIRATION

STARTER

Sea bass carpaccio
Radicchio and citrus salad
or
Squash velouté (v)
Roasted cashews

MAIN COURSE

Grilled octopus
Olive oil mashed potatoes
or
Pan-seared sea bream
Sautéed spinach and saffron sauce

DESSERT

Rum baba
or
Citrus Pavlova



INFORMATION



Table service
3 hours

Single menu for all guests

DINNER

EXCEPTIONAL

AMUSE-BOUCHE

Seasonal amuse-bouche

STARTER

Truffle ravioli (v)
Parmesan emulsion

or

Crab meat

or

Pan-seared foie gras
Apple and lemon

MAIN COURSE

Sole fillet
Shiso, basil, and vegetables

or

Rack of lamb
Eggplant caviar and sun-dried vegetables

or

Saffron risotto
Chicken oysters

DESSERT

Vanilla pearl

or

Seasonal fruit tartlet



INFORMATION

Table service
3 hours

Served exclusively as part of
a privatisation of the Il
Carpaccio restaurant (Tuesday to
Saturday)
Single menu for all guests

DINNER

IL CARPACCIO

APERITIF

Suppli alla romana
Anchois tonnata
Mini veal burger with truffle

STARTER

Seriola "al verde"
Ricciola "al verde"

MAIN COURSE

Risotto with dill, pistachio sabayon, and Mazara del Vallo prawns
or
Paccheri Da Vittorio style
or
Capone, black truffle, and peas

DESSERT

Tiramisu
Tiramisù



INFORMATION

Buffet
3 hours

3 starters,
3 main courses,
3 desserts
of your choice from the selection

BUFFET DINNER

ROYAL

STARTER

Caesar salad
Confit squash salad, Parmesan shavings
Spinach salad, feta, and beetroot
Sautéed octopus, piquillo condiments, black olives, Espelette pepper
Salmon tataki, carrot ginger sauce
Avocado toast
Cecina toast

MAIN COURSE

Low-temperature cooked supreme of yellow chicken with its jus
Roasted veal loin and meat jus
Duck breast and rich poultry jus
Roasted sea bass fillet with basil shiso sauce
Monkfish medallion with pistou sauce
Pan-seared pollack with sauce vierge

SIDES

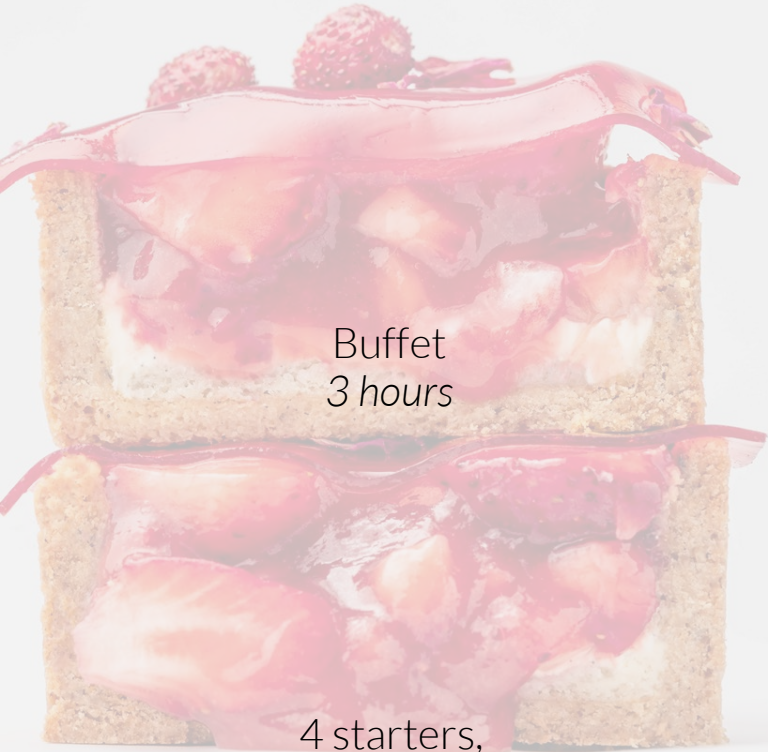
Green beans, mashed potatoes, and seasonal vegetables

DESSERT

Selection of seasonal desserts by the Chef
Coffee and herbal tea



INFORMATION



Buffet
3 hours

4 starters,
4 main courses,
4 desserts
of your choice from the selection

BUFFET DINNER

SIGNATURE

STARTER

Caesar salad
Confit squash salad, Parmesan shavings
Spinach salad, feta, and beetroot
Sautéed octopus, piquillo condiments, black olives, Espelette pepper
Salmon tataki, carrot ginger sauce
Avocado toast
Smoked salmon toast
Cecina toast

MAIN COURSE

Low-temperature cooked supreme of yellow chicken with its jus
Roasted veal loin and veal jus
Duck breast and rich poultry jus
Pan-seared salmon fillet with miso sauce
Roasted sea bass fillet with basil shiso sauce
Monkfish medallion with pistou sauce
Pan-seared pollack with sauce vierge

SIDES

Green beans, mashed potatoes, and seasonal vegetables

DESSERT

Selection of seasonal desserts by the Chef
Coffee and herbal tea



ACCESS & MOBILITY

Public Transport:

Near to the 1, 2, 6 metro line and RER A less than 5 minutes by walk

Also bus line: 31, 43, 22, 52

2 minutes by walk from a Vélib' station

Bicycles are provided by the hotel for sunny days

Private transport:

Taxis and drivers can be booked through the hotel





CONTACT THE EVENTS TEAM

Email : events.paris@raffles.com

Phone : +33 (0) 1 42 99 88 00

Website :

<https://www.leroyalmonceau.com/evenements/>

<https://www.raffles.com/paris/occasions/>

Instagram :

[@leroyalmonceau](https://www.instagram.com/leroyalmonceau)



RAFFLES

A WORLD OF ELEGANCE & ENCHANTED GLAMOUR