



# YOUR EVENT AT HOTEL LANCASTER

—

BREAKFAST \* LUNCH \* DINNER \* APERITIF \* COCKTAILS \* BRUNCH \* MEETINGS \* CONFERENCES \* PHOTO SHOOT \* INTERVIEW



## **HOTEL LANCASTER & PARIS**

An ideal Parisian residence a few steps from the Champs Elysées, Hotel Lancaster welcomes you in a unique setting combining influences from 1900 architecture, antique furnitures and contemporary touches, designed by the Studio Jean Philippe Nuel. Step in and feel the special atmosphere of Hotel Lancaster.

## **A LITTLE HISTORY OF CINEMA TALE RUE DE BERRI**

During her 3 year stay, Marlene Dietrich decorated Suite 401 to her liking, while later, Clark Gable, Greta Garbo and Elisabeth Taylor also chose Hotel Lancaster as their parisian pied-à-terre.

## **PLEASURE & TASTE**

From Marlène Bar to Restaurant Monsieur, Hotel Lancaster is one Parisian's favorite venues when it comes to gastronomic experience.



## INFORMATION

In the heart of Paris Golden Triangle.

7 rue de Berri  
75008 Paris

Valet parking  
Parking nearby  
M° George V (ligne 1)

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## OUR HEALTH PROTOCOL

We welcome you in  
accordance with the  
Health Protocol below :





## THE PRIVATE SALON FONTENOY

A surface of 30sqm and a capacity of 20 seats on the ground floor in a classic and a parisian atmosphere, with natural daylight.

Fontenoy lounge communicates with Berri lounge. All spaces are air conditioned.

A Clickshare wireless connexion video projector is available upon request.

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## THE PRIVATE SALON BERRI

A surface of 30sqm and a capacity of 18 seats on the ground floor in a classic and a parisian atmosphere, with natural daylight.

Berri lounge communicates with Fontenoy lounge. All spaces are air conditioned.





## SIGNATURE SUITE MARLENE DIETRICH

This Signature Suite has a true history, as Marlene Dietrich made it her residence during 3 years at the end of the 1930s. Designed like a large Parisian apartment, with its large reception room. Ideal for a cocktail or a meeting.

An area of 85m<sup>2</sup> and a capacity of 40 seats in cocktail format, 35 seats in theater format, and 18 seats in single table format.





## MONSIEUR SUITE

Welcome to one of our largest Signature Suites. Ideal Parisian pied-à-terre. Each unveils its own personality, large spaces, a separate living room and bedroom.

A surface of 66m<sup>2</sup> and a capacity of 30 seats in cocktail format, 18 seats in theater format, and 16 seats in oval table format.

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## FOR YOUR RECEPTIONS UP TO 70 GUESTS

Both Marlene Dietrich Signature Suite and Monsieur Suite are connected, and can accommodate up to 70 people in cocktail format in an area of 151m<sup>2</sup>.

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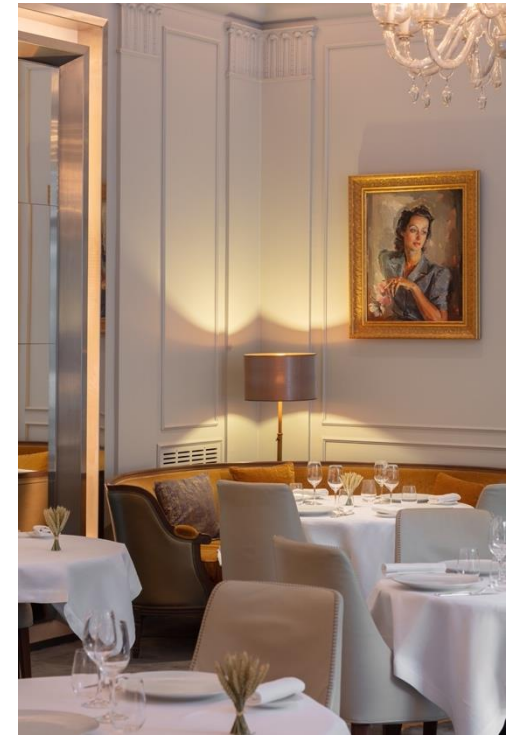


## MONSIEUR RESTAURANT

Our chef Sébastien Giroud welcomes you to our restaurant Monsieur for a taste experience.

The restaurant can be privatized from 25 guests and offers 50 seats.

Organize your receptions in a chic and modern atmosphere with a lovely view on the outdoor patio.



*Monsieur*  
RESTAURANT







## MARLENE BAR

Marlène is a destination, whether you come for a business meeting or for a moment of relaxation, the place is ideal.

Witnesses of the original Art-Deco atmosphere, the half-moon bar and the majestic glass roof covering the ceiling, join the velvety eighteenth century style sofas.

Gray tones, bluish shades and touches of orange make up a soft palette that invites you to dream.

The Bar can be privatized on request from 25 guests and offers 30 seats or 45 guests in cocktail format.





## THE PATIO

A true oasis in the heart of Paris, our Patio, a haven of peace a few minutes from the Champs Elysées, is a perfect meeting place for those looking for peace and discretion. The patio welcomes you every day for an exceptional moment in the middle of the greenery.

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## LA FOLIE

An hidden alcove inside Monsieur Restaurant, surrounded by large golden velvet curtains. Very private, very chic !

For your confidential meals up to 7 guests.

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## EN CUISINE

Chef Sébastien Giroud and his team offer elegant and seasonal cuisine while working exclusively with artisans and producers from our French regions.

Drawing on his experience in the region and in exceptional restaurants such as Bernard Loiseau, Sébastien Giroud offers regional cuisine without departing from modernity.

The Chef highlights the product at the center of the plate and places technique at the service of taste.

Our sommeliers pair your dishes with wines from the cellar full of treasures.





## SOME EXAMPLES OF THE CHEF'S CREATIONS :



**Le Foie gras**  
caille et figues Solliès



**La Langoustine**  
coco de Paimpol, piquillos et  
Espelette



**Le Chocolat**  
sphère glacée, et cerneaux de noix



**L'Escargot**  
gros gris au beurre persillé,  
belle raviole aux herbes



**La côte de Porc Ibérique**  
cèpes, potimarron et patisson



**La Poire**  
Guyot texturée, châtaigne vanillée

## PRIVATE LOUNGES

From :  
250 € duration of one meal  
500 € half a day  
750 € entire day

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## SUITES

Marlene Dietrich (85sqm):  
from 1 000 €

Monsieur (66sqm):  
from 750 €

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## ACCOMMODATIONS

From 425 € for a Superior  
room (20sqm)

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## RESTAURANT PRIVATIZATION

Package at the rate of  
240€ per guest  
(A minimum of 25  
guests)

- aperitif : one glass of champagne and 3 salted canapés
- a five course gastronomic menu
- 3 glasses of wine, mineral water, and coffee or tea

*(possible to create  
bespoke package)*

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# OUR DETAILED RATES ON QUOTE

## « LA FOLIE » ALCOVE RESTAURANT

Offered upon availability

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## MARLENE BAR PRIVATIZATION

Upon request

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# OUR DETAILED RATES ON QUOTE

## CATERING

Parisian breakfast :	18 €
Buffet breakfast :	42 €
Coffee break :	From 10 €
Aperitif :	From 24 €
Cocktails :	3 € per salted/sweet canapés
Catering Regional menu :	from 49 €
Catering Gastronomic menu :	from 90 €

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## EXECUTIVE MEETINGS PACKAGES

Full day : 145 € per guest

Half day : 115 € per guest

including the rental space, furnitures, wifi, a video projector and its screen roll, 1 to 2 coffee breaks, 1 three-course lunch, 1 glass of wine, mineral water.

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## **ZOOM ON THE PAIRING WINES OF YOUR MEAL**

Our head sommelier can  
present the wines in  
accordance with your menu

**COMPLIMENTARY**

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## **INTRODUCING THE CHEF**

Chef Sébastien Giroud or  
sous-chef Aurélie Babulle  
will be delighted to meet  
you in order to present  
their creations to you and  
collect your impressions.

**COMPLIMENTARY**

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# **GROUP ACTIVITIES OPTIONS**

## **HISTORICAL TOUR OF THE HOTEL**

Discover the soul of Hotel  
Lancaster by touring its  
rooms and suites through  
the stories of famous guests  
who once stayed there.

The Lancaster will have no  
more secrets for you!

**COMPLIMENTARY**

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## **WINE TASTING CLASS**

**RATES UPON REQUEST**

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## **APERITIF IN A SUITE OR ON THE PATIO BEFORE YOUR PRIVATE EVENT**

Upon availability  
on the D-Day

**COMPLIMENTARY**

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# AUDIOVISUAL OPTIONS

## SAMSUNG Flip



### In all event rooms

- Samsung flipboard -100€ (or a television with HDMI connexion in rooms and suites).
- Wireless microphone- Comp.
- Wireless – Comp.
- Conference phone - 50€

*On demand and upon availability.*

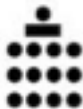



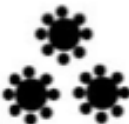

### In private salon Fontenoy

- An EPSON video projector with sound and wireless Clickshare connexion – 250€

*PC, Mac, screen shot from smartphone or tablet.*

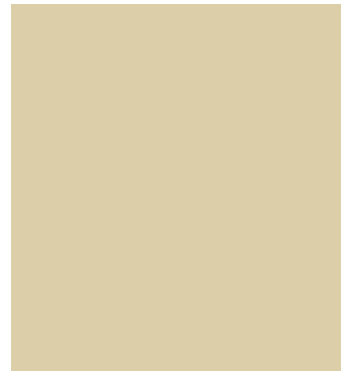


# LAYOUT

	Conférence	U-shape	Unique table	Unique table with videoprojection	Round tables	Cocktail
						
Private salon Berri 30m <sup>2</sup>	18	14	18	16	20	25
Private salon Fontenoy 30m <sup>2</sup>	20	16	20	18	15	25
Monsieur Restaurant 60m <sup>2</sup> & its patio	40	-	30	25	50	60
Marlene Bar 50m <sup>2</sup>			20	18	30	45
La Folie Alcove 12m <sup>2</sup>	-	-	7	-	-	-
Marlene Dietrich Suite 85m <sup>2</sup>	35	16	18	18	-	40
Monsieur Suite 66m <sup>2</sup>	20	14	16	16	-	30

N.B : Lunches or dinners can't be served in our Suites, except for breakfasts, cocktails, and coffee breaks.





  
HÔTEL LANCASTER  
PARIS - CHAMPS-ÉLYSÉES

## YOUR CONTACT

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