MARRIOTT
PARIS CHARLES DE GAULLE

EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

Coffee Break

Welcome Coffee **9 euros per person**

- ✓ Coffee, tea, orange juice
- ✓ Danish pastries
- ✓ Selection of fresh fruits

Morning and afternoon Coffee Break **11 euros per person**

- ✓ Coffee, tea, juice
- ✓ Salted cakes and sweet pastries
- ✓ Selection of fresh fruits

Permanent Coffee Break

- ✓ 5 euros supplement per person per half-day
- ✓ 10 euros the day

Paris Charles de Gaulle Airport Marriott Hotel
5 Allée du Verger, Zone Hôtelière, 95700 Roissy en France
T. 0033.1.34.38.52.82

Finger Buffet

49 euros per person
15 persons minimum & unique choice for all participants

Mini assortment of skewers
Mozzarella, tomato skewer
Chicken, pineapple skewer

Selection of sandwiches or brioche
Club Roastbeef
Club Tuna
Club Saumon….
Chicken Parmesan cheese brioche
Tuna, tomato, mayonnaise brioche

Assortment of cassolettes
Gaspacho of tomatoes
Tartar of salmon and peas cream…
Candied tomatoes and foie gras
Gambas with mango…

Hot appetizers according to the Chef's choice
Mini hamburger
Mini skewer
Mini « croque-monsieur »….

Selection of mature cheeses, walnut bread

Selection of desserts
Pastries
Fresh fruits salad
Chocolate mousse….

¼ red Wine per person
Soft drinks and mineral water
Coffee

For your convenience, this buffet is served nearby your meeting room and is proposed whenever you desire

MARRIOTT

Paris Charles de Gaulle Airport Marriott Hotel
5 Allée du Verger, Zone Hôtelière, 95700 Roissy en France
T. 0033.1.34.38.52.82

meetings imagined

Seminar Lunch

49 Euros per person

10 persons minimum & unique choice for all participants

Starter

Half cooked salmon with sesame, celery coated with Wasabi
Sea bream tartare with mini fougasse and olives
Homemade Foie gras with chutney (sup 3.00 € per person)
Anchovy tart, onion fondue and pisto dressing
Olive purée with sweet chilli, poached eggs and chorizo
Altlantic salmon layered cake with mascarpone and cottage cheese
Fresh goat cheese with zucchini
Green beans salad with smoked duck breast, shavings of comte cheese

Fish

Pan fried salmon, tomato and eggplant tart
Sea bram with olive crust, polenta with baby vegetables
Red snapper with artichokes and soja beans
Cod, scallops and prawns on a layer zucchini and Porto wine sauce
Scorpion fish pan fried in olive oil, mixed vegetables with provençale herbs and red pepper purée

Or

Meat

Chicken breast stuffed with mushrooms, rizotto with girolles mushrooms and parmesan
Pan fried veal served with crunchy potatoes and tome cheese
Saddle of lamb, artichokes and vegetables on a skewer
Sirloin steak, tender potatoes and mushrooms (sup 3.00 € per person and group minimum 20 persons)
Duck breast coated with honey, sweet potatoes and caramelized chicony

Dessert

Soft warm chocolate cake “ Valrhona” , vanilla sauce
Flaky pastry with pears and almond cream
Chocolate biscuit with dark cherries
Panacotta with figs and gingerbread
Thin apple tart, apple brandy ice cream
Crème brûlée with Bourbon island vanilla
Thin slices of fruits and sherbet

Plate of mature cheeses with mixed green salad (sup 5.00 € per person)

1/3 bottle Merlot rouge Jules Lebègue
1/3 bottle Sauvignon blanc Jules Lebègue
Mineral waters
Coffee and tea

MARRIOTT

Paris Charles de Gaulle Airport Marriott Hotel
5 Allée du Verger, Zone Hôtelière, 95700 Roissy en France
T. 0033.1.34.38.52.82

meetings imagined

Seminar Buffet

49 euros per person
40 persons minimum & unique choice for all participants

Starter

French saucisson and terrine of the day
Range of tomatoes and mozzarella with basil
Italian ham and fruits season
Grilled vegetables
Marinated salmon with dill
Vegetables"taboulé"
Greek salad with feta
Raw vegetables season
Turkey Piemontaise salad
Coleslow salad

Meat

Chicken breast with melted bell peppers
or
Sauteed lamb with coriander and prunes
or
Beef with pepper

And / Or

Fish

Assortment of fishes with saffron and mustard
or
Sea bream fillet with zucchini spaghetti and star anise butter
or
Small pieces of salmon, mascarpone cream and red peppers

Matured cheeses

Dessert

Selection of fruit tart
Selection of pastries
Fresh fruit salad
« Iles flottantes »
Caramel cream

1/3 bottle Merlot rouge Jules Lebègue
1/3 bottle Sauvignon blanc Jules Lebègue
Mineral waters
Coffee and tea

MARRIOTT

Paris Charles de Gaulle Airport Marriott Hotel
5 Allée du Verger, Zone Hôtelière, 95700 Roissy en France
T. 0033.1.34.38.52.82

meetings imagined

Lunch and Diner Gala

Bellefontaine 52 € per person, Drinks not included

Starter

Garlic tiger prawns with spanish chorizo and chopped raw zucchini
Or

Foie gras and duck terrine with a jelly of mildy hot chili pepper

Main Course

Pan fried Umbra fish served with tomato and basil gnocchi
Or
Roasted duck breat served with mushroom and potato purée

Plate of mature cheeses and mixed green salad

Dessert

Shortbread biscuit with figs and rosemary sherbet
Or
Crunchy hazelnut pastry, white chocolate flakes

Mont Royal 60 € per person, Drinks not included

Starter

Tataki of salmon with sesame wasabi, crunchy vegetables and soya sauce reduction
Or
Thin slices of veal, mustard leaves with a citrus fruit dressing

Main Course

Lamb preserved in honey and lemon served with tender potatoes and carrots with rosemary
Or
Cod fish served with spinach, chitake mushrooms and leeks

Plate of mature cheeses and mixed green salad

Dessert

Lamb preserved in honey and lemon served with tender potatoes and carrots with rosemary
Or
Cod fish served with spinach, chitake mushrooms and leeks

MARRIOTT

Paris Charles de Gaulle Airport Marriott Hotel
5 Allée du Verger, Zone Hôtelière, 95700 Roissy en France
T. 0033.1.34.38.52.82

meetings imagined

Lunch and Diner Gala

Le Point 70 € per person, Drinks not included

Starter

Foie gras, mancha tea jelly, muscovado sugar and fig chutney
Or
Chopped raw organic salmon and schallops, served with yuzu oil and winter squash seeds

Main Course

Seabass purée with truffle and vitelottes potato chips
Or
Rack of veal, polenta and candied shallots

Plate of mature cheeses

Brie de Meaux cheese with tender salad and walnuts

Dessert

5 Flavour dessert
Mini crème brûlée, fruit tartlet, chocolate mousse, fruits on a skewer, blackcurrent sherbet
Or
Citrus fruit soup with ice dessert, biscuit with cocoa

Versailles 80 € per person, Drinks not included

Starter

Duck foie gras with Port wine and stewed figs, toasted “Poilane” bread, pan-fried small pieces of foie gras
Or
Crabmeat and chopped raw tomatoes on a spicy guacamole, sautéed jumbo shrimps, bread stick and tender leaves

Main Course

Section of monkfish with olive oil and cular chorizo sausage, rice sautéed like a paëlla, bell pepper sauce and fried leeks
Or
Thin slices of rump steak with “Guérande” salt, spicy red wine sauce. Potatoes baked with cream and cheese, tiny carrots and small fennels

Plate of mature cheeses

Brie de Meaux cheese with tender salad and walnuts

Desserts

Chocolate plate with soft warm chocolate cake, chocolate tart, chocolate macaron and crunchy vanilla/chocolate ice cream
Or
Skewer of pineapple with caramel on a “liégeoise”waffle, coconut sherbet

MARRIOTT

Paris Charles de Gaulle Airport Marriott Hotel
5 Allée du Verger, Zone Hôtelière, 95700 Roissy en France
T. 0033.1.34.38.52.82

meetings imagined

Lunch and Diner Gala

Fontainebleau 92 € per person, Drinks not included

Salted cocktail snacks

Starter

Sur un tartare de légumes à la coriandre et au miel, quelques médaillons de langouste, coulis de crustacés
Or
La déclinaison de foie gras aux 3 façons rafraîchie d'une glace au foie gras
(mi-cuit, poêlé aux pommes et pain d'épices, crème brûlée foie gras)

Main Course

Cassolette de moules et langoustines au safran, légumes croquants, quelques écrevisses parsemées
Or
Croustillant de saumon bio aux poireaux fondants, beurre à la vanille

&

Filet mignon de veau rôti aux légumes provençaux, pommes grenaille confites au romarin, crème à la graine de moutarde
Or
Filet de bœuf poêlé aux échalotes confites, conchiglioni farcis aux champignons et parmesan, pomme façon Anna

Plate of mature cheeses

Croustillant de chèvre de Touraine du père Fabre, bouquet de salade et cerneaux de noix

Dessert

Déclinaison autour d'un fruit selon saison (sorbet, tartelette, panna cotta, brochette, entremets)
Or
Vacherin glacé vanille framboise, brochette de macaron framboise, trait de coulis

Paris Charles de Gaulle Airport Marriott Hotel
5 Allée du Verger, Zone Hôtelière, 95700 Roissy en France
T. 0033.1.34.38.52.82

Gala Buffet

Chambord 55 € per person, Drinks not included, 40 person minimum

Starter

Pistacchio mortadelle and shredded celery with a mayonnaise dressing
Cold roasted ham
Pasta “farfalle” salad with cold grilled chicken
Tartar of fresh and smoked salmon on french crunchy baguette
Mozzarella “Bufala”with olive oil and fresh basil
Potato salad with roasted diced bacon
Meli melo of avocado and crawfish
Soft boiled eggs with smoked salmon
Prawns marinated on raw chopped tomatoes
Terrine of fish with slices of onions and capers

Main Course

Slice of veal rolled and coated with breadcrumbs with melted tomatoes
or
Grilled rump steak with cooked mushrooms
or
Sautéed home made chicken

&

Meli melo of mussels and onions
or
Tropical fish “Tilappia”with mango and lime
or
Sea bass with olive oil with melted vegetables

Matured cheeses

Desserts

Selection of fruit tart
Selection of pastries
Fresh fruit salad
Tiramisu
Cooked rice with milk

Paris Charles de Gaulle Airport Marriott Hotel
5 Allée du Verger, Zone Hôtelière, 95700 Roissy en France
T. 0033.1.34.38.52.82

Gala Buffet

Tuileries 68 € per person, Drinks not included, 40 person minimum

Starter

French saucisson and Coppai
French pâté and « rillettes »
Range of tomatoes and mozzarella with basil
Italian ham and fruits season
Smoked salmon and marinated salmon with dill
Cocktail of avocado and crawfish
Pasta salad with salmon
Potato salad with pineapple and prawns
Smoked salmon salad with prawns, onions and fresh cream
Beef carpaccio with pesto
Poached eggs, hard boiled eggs

Main Course

Medallion of fried veal with mushrooms and Porto sauce
or
Roasted lamb and ratatouille with thyme
or
« Mulard » duck fillet in creamy morels

&

Cod-fish fillet with endives
or
Swordfish and melted tomatoes with pesto
or
Monkfish medallion with pepper and melted spinash

Matured cheeses

Desserts

Selection of fruits tart

Selection of pastries

Fresh fruit salad

Tiramisu

Chocolate mousse

Paris Charles de Gaulle Airport Marriott Hotel
5 Allée du Verger, Zone Hôtelière, 95700 Roissy en France
T. 0033.1.34.38.52.82

Gala Buffet

Vendôme 82 € per person, Drinks not included, 40 person minimum

Starter

Medallion of poached salmon
Duck foie gras with sweet wine
Selection of cold cuts
Scottish smoked salmon and smoked halibut
Smoked salmon marinated
Range of prawns
Beef carpaccio with pesto
Prawns cocktail and guacamole
Sushis and Makis
Selection of salads
Sauces and condiments

Main Course

Royale sea bream fillet, candied fennel and tomato petals, Creamy vegetables
or
Pan fried fillet of sole and scallops with fried leeks

&

Roasted veal with creamy morels
or
Beef fillet in Madeira sauce with truffles flakes

Matured cheeses

Desserts

Selection of fruit tarts
Chocolate fondue with fresh fruits
Selection of pastries
Chocolate mousse
Iles flottantes, Panna Cotta
Crème Brûlée, caramel cream

DRINK PACKAGES

Classic 12 € par personne

1/3 bottle of Merlot Rouge Jules Lebègue
1/3 bottle of Sauvignon Blanc Jules Lebègue
Sparkling and Still water

Traditionnel 14 € par personne

1/3 bottle Merlot Cabernet Sauvignon J. Moreau & Fils
1/3 bottle « Terret Chardonnay J. Moreau & Fils
Sparkling and Still water

Superior 16 € par personne

1/3 bottle of Gantonnet
1/3 bottle of Muscadet Sèvre et Maine
Sparkling and Still water

Famous 18 € par personne

1/3 bottle of Hautes Côtes de Nuits
1/3 bottle of VDP Côteaux de l'Ardèche
Sparkling and Still water

Prix nets, par personne, service compris

Paris Charles de Gaulle Airport Marriott Hotel
5 Allée du Verger, Zone Hôtelière, 95700 Roissy en France
T. 0033.1.34.38.52.82

MARRIOTT

meetings imagined

Cocktail

Cocktail without alcohol

Open Bar with fruit juice and soft drinks
Salted peanuts, almonds, raisins …
For ½ hour: 6 € per person
For 1 hour: 10 € per person
For 2 hours: 15 € per person

Regular Cocktail

Open Bar with fruit juice and, soft drinks,
White wine, red wine, beer
Salted peanuts, almonds, raisins …
For ½ hour: 11 € per person
For 1 hour: 19 € per person
For 2 hours : 26 € per person

Supplément de 6 euros par personne pour les alcools forts

Champagne Cocktail

Open Bar with Champagne
Salted peanuts, almonds, raisins …
For ½ hour: 19 € per person
For 1 hour: 26 € per person
For 2 hours: 40 € per person

Appetizers selected by the Chef

3 appetizers per person: 10 €
6 appetizers per person: 18 €
9 appetizers per person: 25 €
12 appetizers per person: 32 €

For each extra appetizer: 3.5 €

Net prices, per person, service included
Dishes “homemade” are prepared on site from raw products