



































French wedding? Yes!



Celebrate the most beautiful day of your life in an elegant historical property



Enjoy one of our two offers. Our Chef Eric Lenormand will be at your disposal to adapt his creations to your tastes & desires.

- Opéra Offer 214€
- Sacré Coeur offer 184€
- Brynch 68€

Our Opéra offer

Your one hour farewell reception

2 possible places:

- Le Grand Salon half privatization
- Salon Bolero



6 cocktail pieces per person "Chef's choice".

Your reception dinner

2 possible places:

- Salon Baccarat
- Salon Bolero

Reception room available until midnight. From midnight, any additional hour started will be billed at 200€ per hour up to 2 am the latest.

The Opera menu includes an appetizer "Chef's choice", a starter, a main course, a dessert and an assortment of sweets.

Drinks are based on ¼ Chardonnay Barton & Guestier 2020 white wine, ½ Chardonnay Barton & Guestier 2020 red wine, mineral and sparkling water, and coffee & tea.

A glass of Champagne per guest to complement the dessert.

One night at the Hilton Paris Opera for the bride and groom in a Junior Suite with breakfast included (minimum of 50 people).

A tasting meal for two after the signature of the contract.



Opéra Menu Composition of the Co

Appetizer

Starter

« Foie gras » escalope with artichoke cream & truffle oil Or Fresh lobster avocado, virgin sauce

Meal

Roasted rack of lamb & its vegetables rose, strong thyme juice Or Pike-perch steak, mushrooms, hazelnuts and potatoes

Ripened cheese plater

Dessert

Chocolate dome and its cocoa sorbet Or The crispy "dragée", strawberry confit with vanilla mousse

Sweets selection with tea and coffee



Our Sacré Coeur offer

Your one hour farewell reception

2 possible places:

- Le Grand Salon half privatization
- Salon Bolero



6 cocktail pieces per person "Chef's choice".

Your reception dinner

2 possible places:

- Salon Baccarat
- Salon Bolero

Reception room available until midnight. From midnight, any additional hour started will be billed at 200€ per hour up to 2 am the latest.

The Sacré Coeur menu includes an appetizer "Chef's choice", a starter, a main course, a dessert and an assortment of sweets.

Drinks are based on ¼ Chardonnay Barton & Guestier 2020 white wine, ½ Chardonnay Barton & Guestier 2020 red wine, mineral and sparkling water, and coffee & tea.

One night at the Hilton Paris Opera for the bride and groom in a Junior Suite with breakfast included (minimum of 50 people).

A tasting meal for two after the signature of the contract.





Meny Sacré-Coeyr



Appetizer (Chef's choice)

Starter

Mi-cuit duck liver foie gras with fig chutney and toasted dried fruits bread

O

Marinated salmon liquorice & pickles

Main course

Roasted veal hazelnut with morels, asparagus and new potatoes

or

Sea bass filled flavored with spices and fresh vegetables

Dessert

Homemade sorbet and fresh fruits plate or Elegant chocolate suprise

Sweet selection with tea & coffee





Cold meals

Super seed taboulé Mozarella tomato Hummus Avocato tartare Seasonal vegetable caviar

Butcher and smoked fishes

Smoked salmon Serrano ham Sausage

Pastries

« Mini croissant » « Mini pain au chocolat » One pastry "Chef's choice" Waffles Cake Brioche

Hot meals

« Quiche lorraine » Grilled vegetables Penné Beans Poultry supreme and mushrooms 30 people minimum Gluten free offer available 15 euros extra charge

Mature cheeses and assorted breads

Desserts

Pie of the day
Red fruits « Entremet »
Opera
Baba rhum
Yogurt
White cheese
Fruit salad
Crepes

Selection of hot drinks and fruit juices



Hilton





































































































