



# Wedding Brochure 2025

HILTON PARIS OPERA

# WEDDING PACKAGES

Say "I do" in Paris!

Fall under the charm of the luxurious Salon Baccarat or the elegance of Le Grand Salon..

Whether you opt for an intimate ceremony or a decadent dinner, a dedicated coordinator will help you in every step of your special day.

From the decorations to the entertainment, from the choice of the menu to the reception of your guests, satisfying your wishes is our only objective.

Your ceremony will remain forever engraved in your guest's.



Up to 120 guests



2 menus from 184€ incl. taxes



# COCKTAIL RECEPTION

2 possible locations:

- **Le Grand Salon half privatization**

Or

- **the Salon Bolero**

One hour Open Bar including: “Champagne Axel Yaz”, white & red wine, Heineken beer, fruit juices & soft drinks.

“Chef’s selection” 6 cocktail pieces per person.

Possibility of extending the Open Bar up to one additional hour (rate upon request)



MAXIMILIAN MOISEWITZ  
FRANCOIS GENIEVA

# RECEPTION DINNER

2 possible locations:

- the **Salon Baccarat**
- Or
- the **Salon Bolero**

Reception room available until midnight\*.

\*Any additional hour after midnight will be billed at 300€ incl. taxes per hour up to 2 am at the latest.



# MENU OPTIONS

**You will have the choice between 2 offers :**

- The Opera Menu which includes : one appetizer, two starters, two main courses, cheese, dessert, wines and Champagne
- The Sacré-Coeur Menu which includes : one appetizer, one starter, one main course, cheese platter, dessert and wines  
(The Menu is the same for all guests.)

Included in each menu : mineral and sparkling water, white wine and red wine, coffee & tea.

Both menus are available without alcohol and halal according to your needs.



# TWO OFFERS

## **Sacré-Cœur offer, 184€** incl. taxes, per person

The offer includes:

The rental of the space for the cocktail reception  
(1/2 Grand Salon or Boléro room)

The rental of the room for the dinner  
(Baccarat or Boléro), until midnight

The cocktail reception service  
(6 canapé pieces per person, classic open bar for 1 hour)

The Sacré-Cœur menu

## **Offer Opéra, 229€** incl taxes, per person

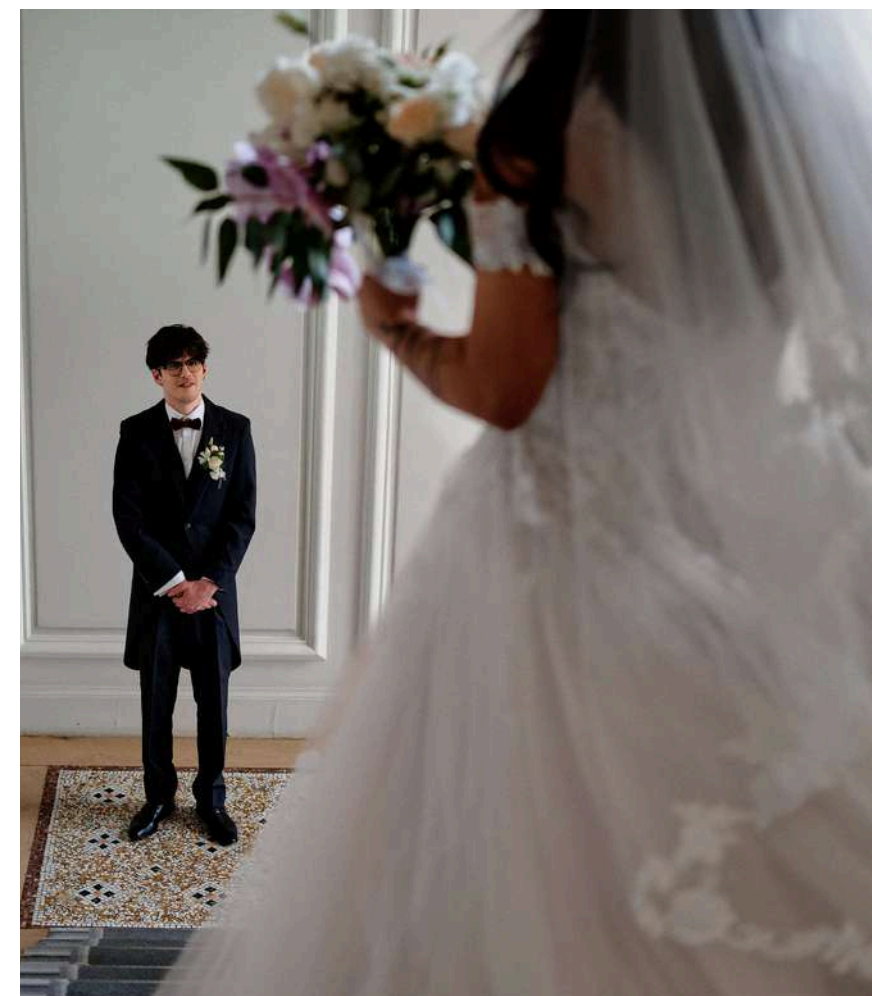
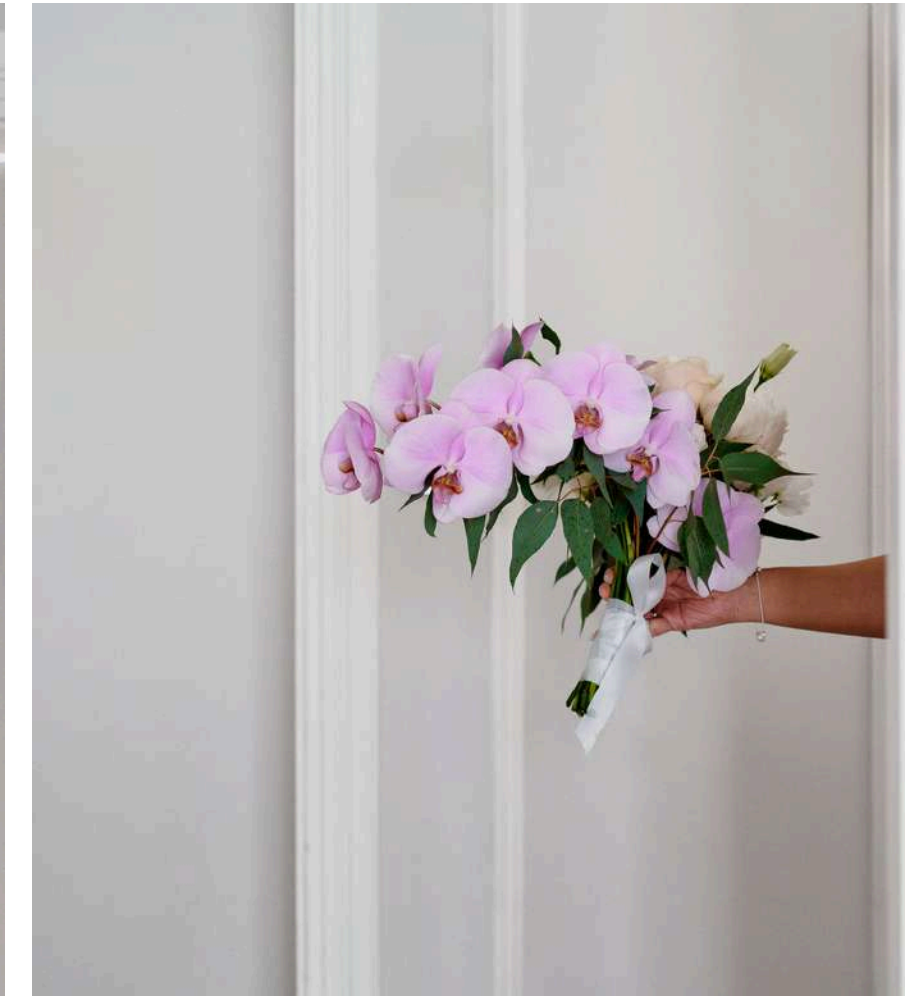
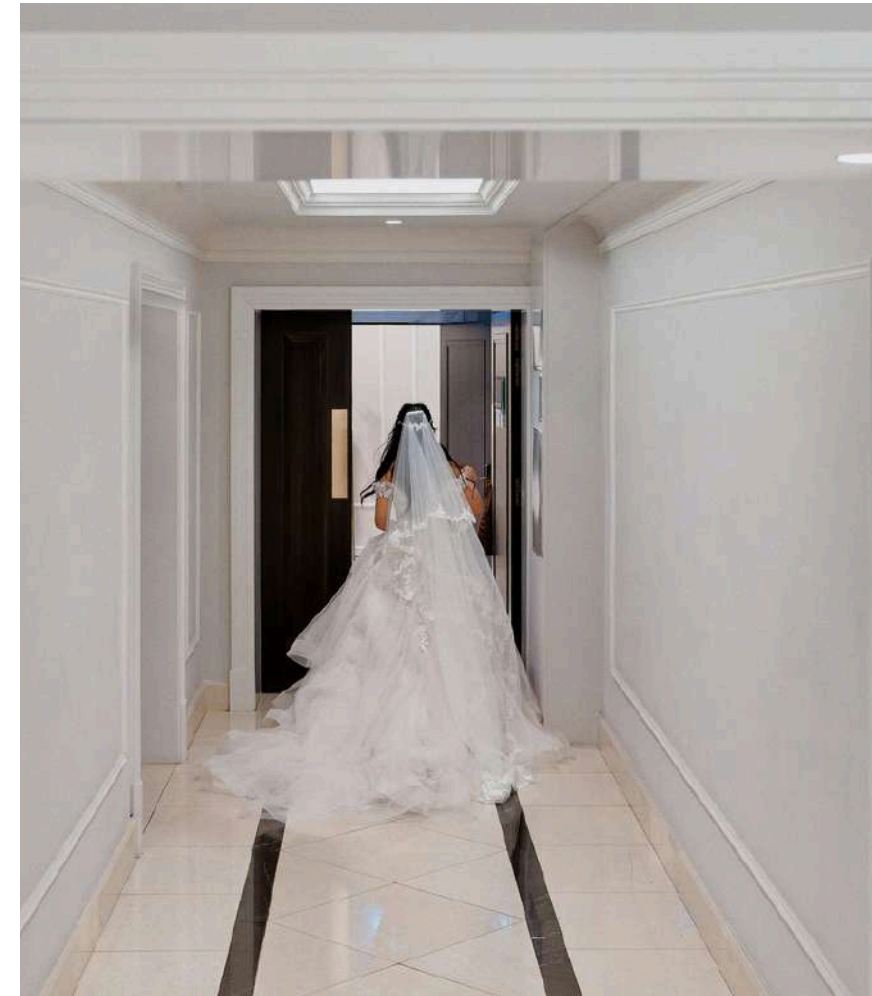
The offer includes:

The rental of the space for the cocktail reception  
(1/2 Grand Salon or Boléro room)

The rental of the room for the dinner (Baccarat or Boléro),  
until midnight

The cocktail reception service  
(6 canapé pieces per person, classic open bar for 1 hour)

The Opera menu with cheese  
1 glass of Champagne per person during dessert





## **SACRE COEUR MENU\*, 184€ incl. taxes per guest**



### **APPETIZER, CHEF'S SELECTION**

#### **STARTER**

Gravlax salmon with beetroot, citrus fruit cream, coriander cress

Or

Meat pie with foie gras & poultry, cep & pickles

#### **MAIN COURSES**

Thyme & lemon roasted cod with seasonal vegetables, sea asparagus

Or

Poultry supreme with spelt wheat as a risotto, corn & parmesan in a poultry gravy

#### **DESSERT**

Mango & passion fruit dessert with coconut ice cream

Or

Chocolate dessert with milk chocolate cream filling & salty cocoa biscuit

#### **WINES**

White wine Pouilly-fumé, Côteaux des Girarmes 2022

Red wine Crozes Hermitage, Nobles rives 2022

*\*Menu is the same for all guests*

# OPERA MENU\*, 229€ incl. taxes per guest



## APPETIZER CHEF'S SELECTION

### STARTER

Homemade smoked salmon with Isigny cream, lime gel & lemon balm cress  
and  
« Foie gras » escalope with cocoa, apple and salty bun *(Alternative halal starter will be provided as halal version is not available for this dish).*

### MAIN COURSE

Roasted veal with thyme, morels, truffled mashed potatoes & young mustard shoots  
and  
Slowly cooked monkfish, carrots, lemon caviar, oyster leaves & basil oil

### CHEESE PLATTER

Ossau-Iraty / black garlic condiment / cherry jam

### DESSERT

Intense chocolate dome

### WINES

White wine Chablis, Jean-Marc Brocard 2023

Red wine Bourgogne, Côteaux des Moines 2020

*\*Served in the form of a tasting menu*





# Brunch

68€ incl. taxes per person

## Cold & Hot dishes

Assortment of cold cuts  
Assortment of cheeses  
Mini veal sausages - Thai style  
Smoked salmon  
Scrambled eggs  
Grilled bacon  
Fruit salad Cucumber / avocado /  
feta cheese / Kalamata black  
olives / mint / dill salad  
Roast chicken  
Mashed potatoes  
Lemon cake  
Cookies  
Seasonal pie

## Pastries & Bakery

Pastries  
Mini croissant  
Mini pain au chocolat  
Baguette  
Brioche

## Beverages

Selection of hot drinks  
Orange juice  
Grapefruit juice  
Detox juice



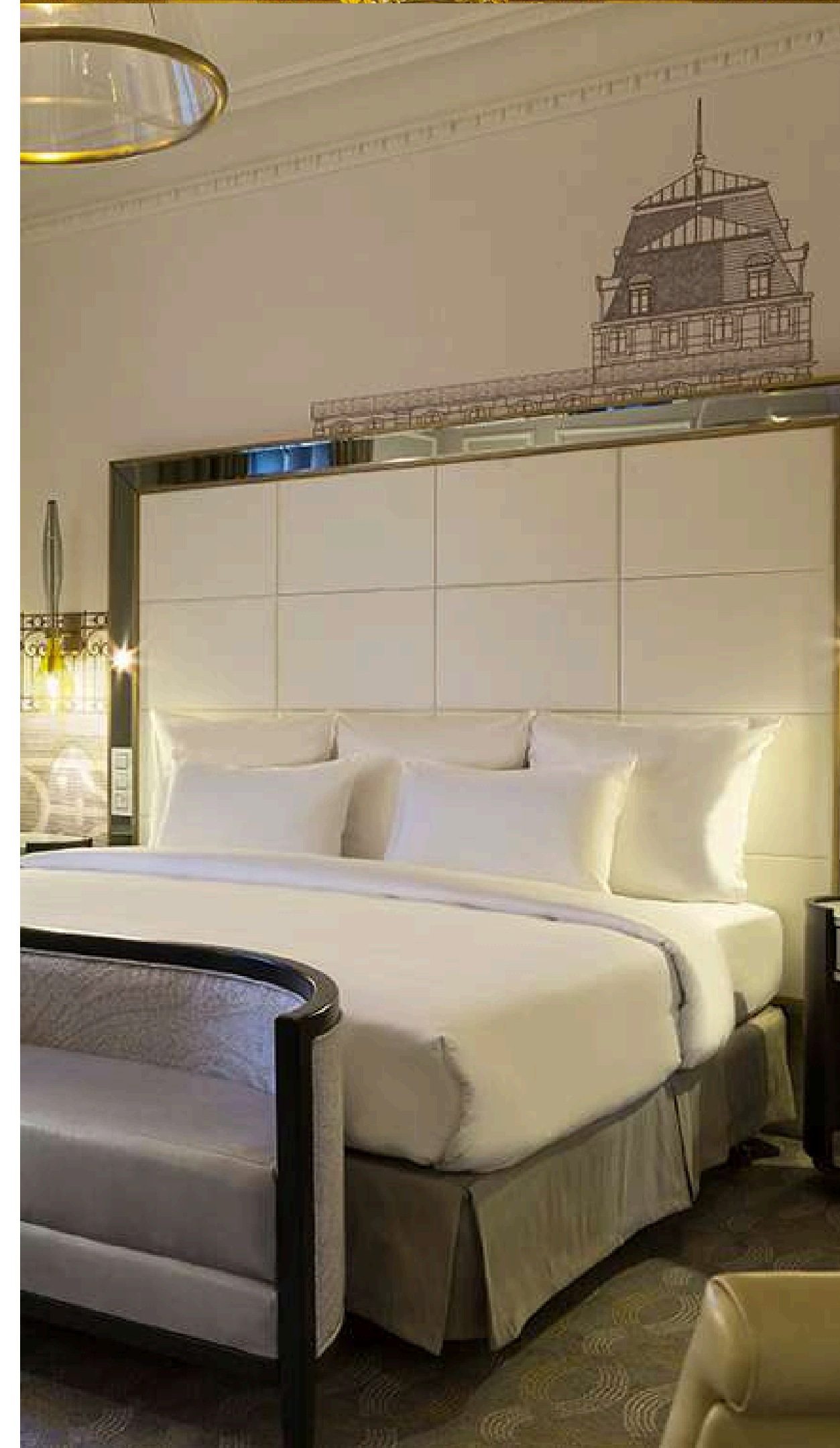
Private room rental fee required

# OUR GIFT TO YOU

For a minimum of 50 guests, we offer you one night at the Hilton Paris Opera in one of our Junior Suites, with breakfast included.

We are also pleased to offer you a tasting menu for two once the contract is signed.

A dedicated project leader will assist you throughout the entire process



# OUR PARTNERSHIPS

We usually recommend our partners to our guests :

For your music : Fiesta Mania or Anikom Events

For your wedding cake : Cake en L'Air or Victor & Hugo

For your floral arrangements :

Bloom of Pastel, Valentin Auvray, Atelier Marie Guillemot,  
Maison de rose

For more information, please refer to our Partners' Brochure.



A grand hall with a large clock and floral decorations. The room features high ceilings, arched doorways, and a large clock hanging from the ceiling. The floor is covered with a patterned carpet, and rows of white chairs are arranged in the foreground. The lighting is warm and ambient, highlighting the architectural details and the floral arrangements.

*See you soon!*

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