

The background of the brochure is a photograph of a grand, ornate ballroom with high ceilings and large arched windows. The room is elegantly decorated for a wedding, with round tables covered in white cloths and set with glassware and plates. White chairs are arranged around the tables. Large, lush floral centerpieces, primarily composed of white and yellow roses with greenery, are placed on tall white stands. The lighting is soft and warm, creating a romantic atmosphere. The text 'Wedding Brochure 2025' is overlaid in a large, white, cursive script font, centered horizontally and slightly above the middle vertically. Below it, the text 'HILTON PARIS OPERA' is written in a smaller, white, all-caps sans-serif font.

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.



Minimum 40 guests
Up to 120 guests



2 menus from 194€ 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)



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, 194€ incl. taxes, per person

The offer includes:

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

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

The Sacré-Cœur menu

The rental of the space for dinner is not included in the package.

Its rate is determined based on the selected period and availability at the time of booking.

Offer Opéra, 239€ incl taxes, per person

The offer includes:

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

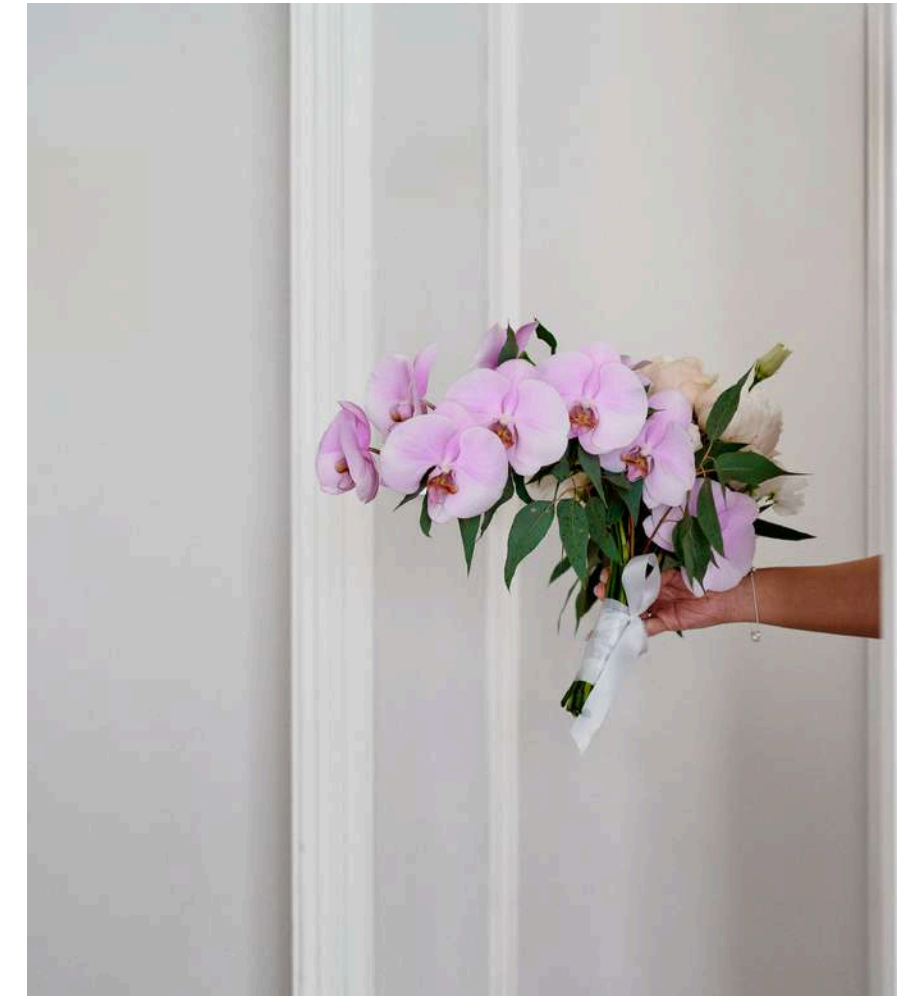
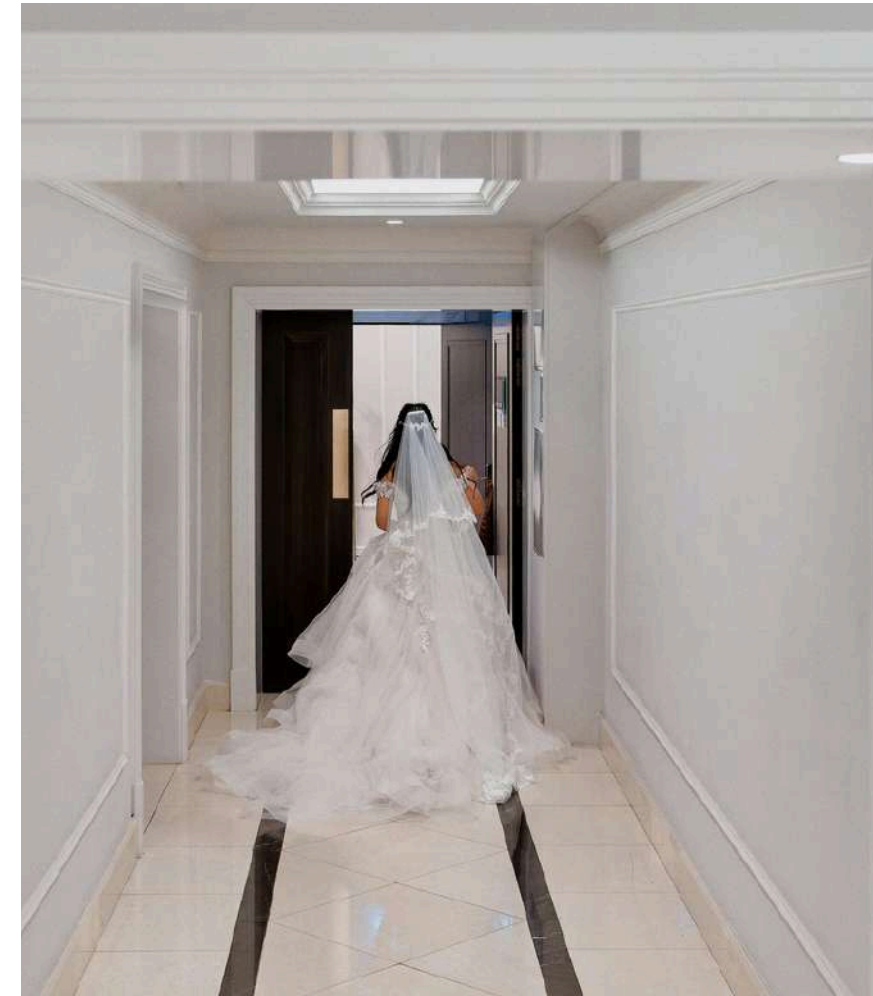
The cocktail reception service
(6 canapé pieces per person, classic open bar for 1 hour)

The Opera menu with cheese

1 glass of Champagne per person during dessert

The rental of the space for dinner is not included in the package.

Its rate is determined based on the selected period and availability at the time of booking.





SACRE COEUR MENU*, 194€ 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*, 239€ 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

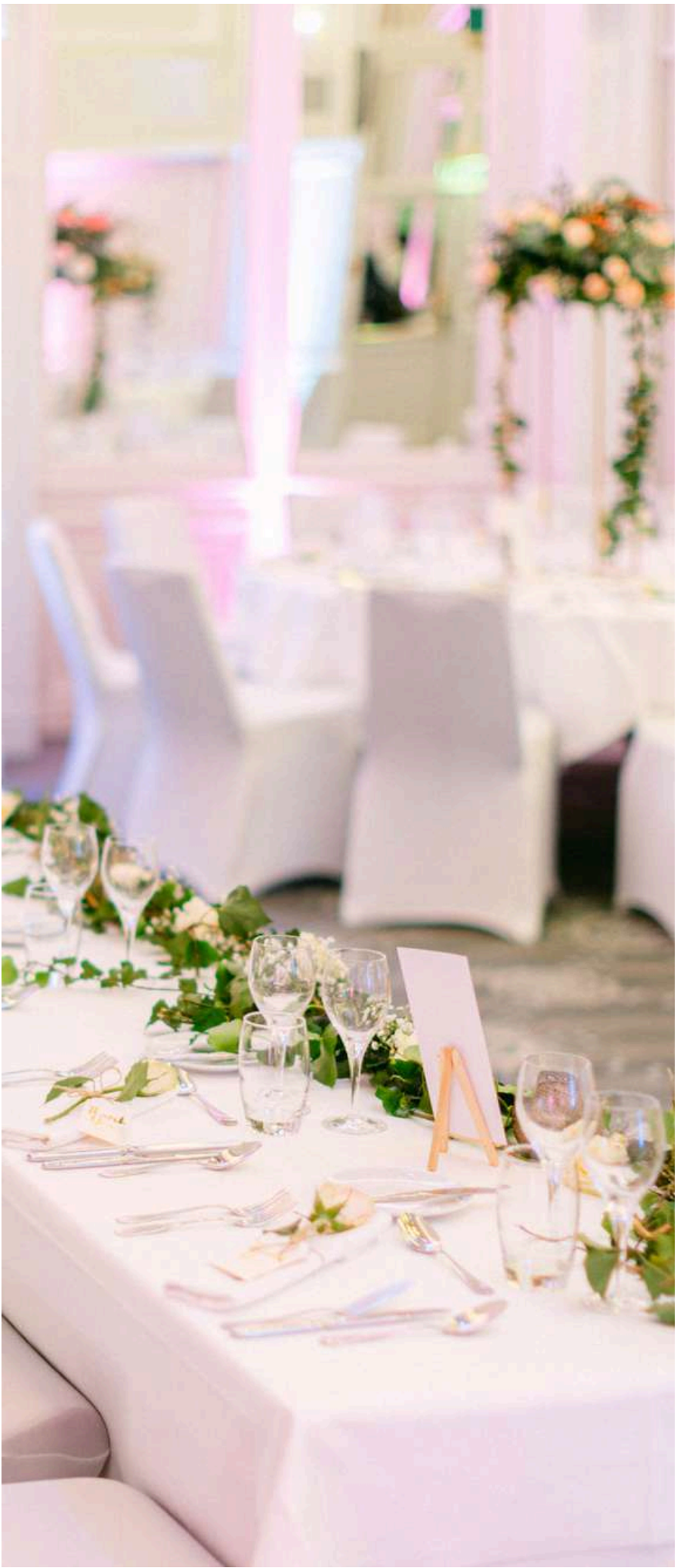
Intense chocolate dome

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

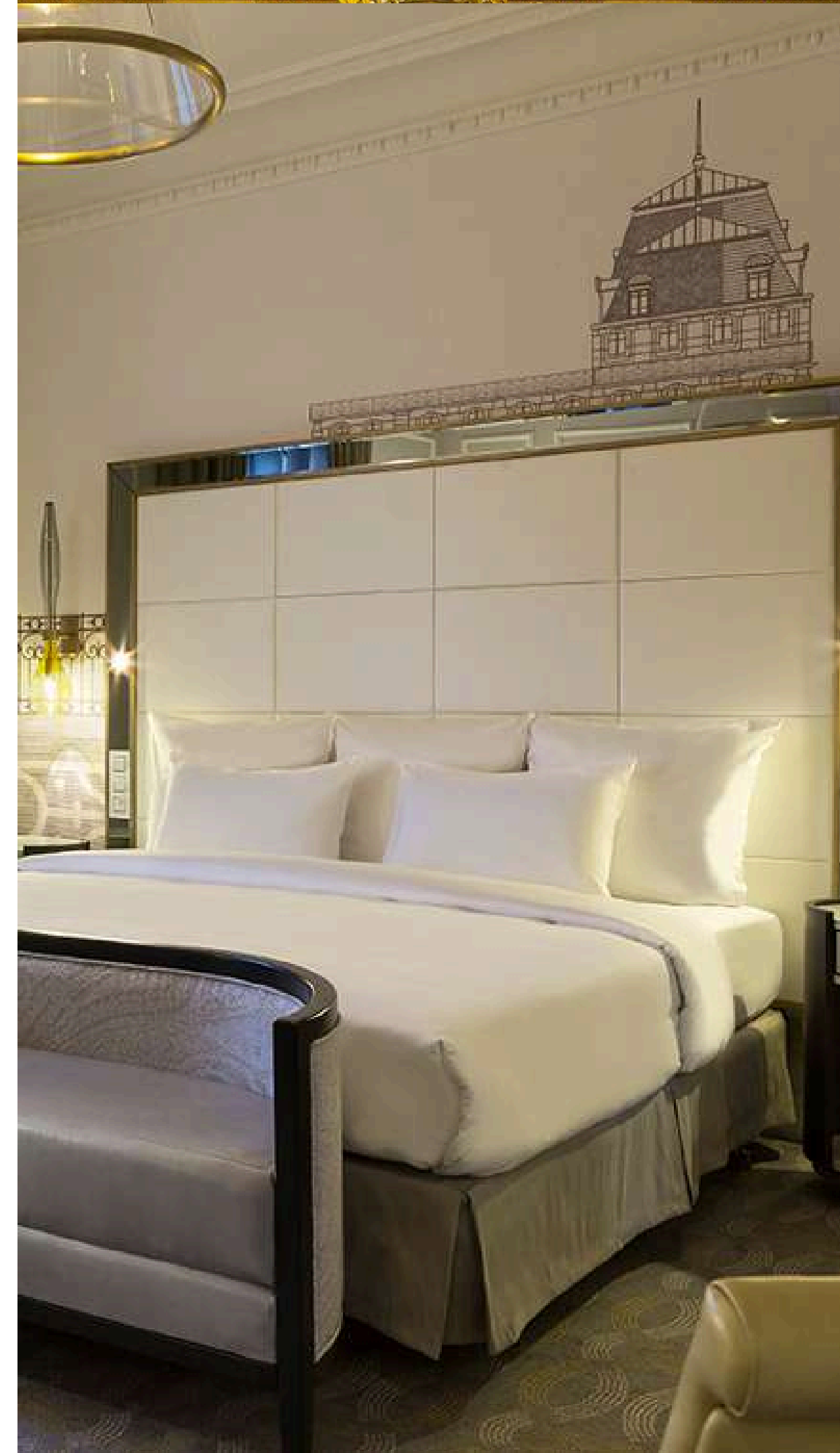


OUR GIFT TO YOU

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 arched doorways, a large clock, and floral decorations. The room is filled with rows of white chairs, suggesting a formal event or ceremony. The lighting is warm and ambient, highlighting the architectural details and the floral arrangements.

See you soon!

PARISOPERA.EVENTS@HILTON.COM

+33 1 40 08 44 08