

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' is overlaid in a large, white, cursive script font, and 'HILTON PARIS OPERA' is written in a smaller, white, sans-serif font below it.

# Wedding Brochure

HILTON PARIS OPERA





 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€



# 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)







HILTON PARIS OPERA



# 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€ per hour up to 2 am at the latest.







HILTON PARIS OPERA



# MENU OPTIONS

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

-the Opera Menu which includes : one appetizer, two starters, two main courses, cheese platter, 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, and coffee & tea.

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



# OPERA MENU\*, 229€ per guest



## APPETIZER

### STARTER

«Foie gras » escalope with cocoa, apple and salty bun

~

Homemade smoked salmon with Isigny cream, lime gel & lemon balm cress

### MAIN COURSE

Roasted veal with thyme , morels, truffled mashed potatoes & young mustard shoots

~

Slowly cooked monkfish, carrots, lemon caviar, oyster leaves & basil oil

### CHEESE PLATTER

Ossau-Iraty / black garlic condiment / cherry jam

### DESSERT

Intense chocolate dome

### WINES

1/4 White wine Chablis, Jean-Marc Brocard 2021

1/2 Red wine Bourgogne, Côteaux des Moines

\*served in the form of a tasting menu







# SACRE COEUR MENU\*, 184€ per guest



## APPETIZER

### 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

1/4 White wine Pouilly-fumé, Côteaux des Girarmes. 2021

1/2 Red wine Crozes Hermitage, Nobles rives. 2020

\*Menu is the same for all guests.





 HILTON PARIS OPERA



# Brunch

68€ per person

## Cold appetizers

Super seed taboulé  
Mozzarella tomato Hummus  
Avocado tartare  
Seasonal vegetable caviar

## Hot appetizers

« Quiche Lorraine »  
Grilled vegetable Penné  
Beans  
Poultry supreme and mushrooms

## Deli meat and smoked fish

Smoked salmon  
Serrano ham  
Sausage

## Cheeses and assorted breads

## Desserts

Pie of the day  
Red fruit « Entremet »  
Opera Baba rhum  
Greek yogurt  
Yogurt  
Fruit salad  
Crepes

## Pastries

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

Selection of hot drinks and fruit juices



# 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 validated.





# 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





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