

**H** *Holiday Inn*  
AN IHG® HOTEL  
NICE - PORT SAINT LAURENT

# BANQUET BROCHURE

Holiday Inn Nice Port Saint-Laurent  
167 Promenade des Flots Bleus  
06700 Saint-Laurent du Var



# Bay Star

RESTAURANT & BEACH



A seasonal menu, create with local products and carefully selected by our Chef Sébastien Lapluie



A 3000sqm beach of fine sand for unique moments: day and night!



A tailor-made offer for your events: aperitif, barbecue, cocktail, buffet ...

# Aperitifs

## APERITIFS

Punch or Sangria  
or Kir (white wine)

**1 GLASS / PERS**

€8

**2 GLASSES / PERS**

€15

## COCKTAILS

Mojito, Gin Tonic,  
Cuba Libre or  
Signature cocktail by *Bay Star*

**1 GLASS / PERS**

€15

**2 GLASSES / PERS**

€25

## OPEN BAR

Vodka, Whisky, Gin,  
Pastis, Champagne  
*Softs included*

**FIRST HOUR**

€30 / pers

**NEXT HOUR**

€25 / pers

## OPEN BAR CHAMPAGNE

Glass €10 / pers  
Bottle €65

**FIRST HOUR**

€25 / pers

**NEXT HOUR**

€20 / pers

## BEER KEG (20L) - €250

Between 80 and 100 persons

*\*Alcohol abuse is dangerous for health. To consume with moderation.*





# The Savory Aperitif

3 canapés minimum / pers

€3 / piece

- Salmon tartare toast
- Caesar-style chicken wrap
- Mini pan bagna
- Grilled vegetable tortilla
- Shrimp in potato
- Grilled vegetable bagnat
- Pizza
- Pissaladière
- Velouté of peas and fresh mint
- Vegetable tartare with pesto
- Squash and sun-dried tomato panna cotta
- Avocado and tomato verrine
- Mini gazpacho
- Mini poke bowl quinoa tofu
- Black rice and smoked salmon salad
- Chicken nem
- Mozzarella sticks

# Finger Buffet

12 pieces

€36 / pers, excluding drinks

## SALTED

Salmon mango avocado tartare

Mini pan bagna

Grilled vegetable tortilla

Pissaladière

Velouté of peas and fresh mint

Squash and sun-dried tomato panna cotta

Avocado and tomato verrine

Mini chicken wrap Caesar style

## SWEET

Fresh fruit salad

Assortment of tarts

Mini crème brûlée

Mini coffee tiramisu



# Lunch or Dinner Cocktail

From 20 to 100 persons | €45 / pers

including: 5 cold canapé - 3 hot meals - 4 sweet pieces to choose among the following suggestions\*

\*Unique menu choice for all participants

## COLD

Mini pan bagna

Chicken wrap

Smoked salmon club

Grilled vegetable salad

Quinoa & tofu salad

Velouté of peas and fresh mint

Vegetable tartare with pesto

Squash and sun-dried tomato panna cotta

Mango and avocado salmon tartare

Black rice and smoked salmon salad

Nicoise salad

Artichoke salad, parmesan and

tomato confit

## HOT

Salmon fillet, vegetable wok,  
teriyaki sauce

Cod steak, olive mousseline,  
mangetout, piquillo sauce

Sea bream fillet in a sesame crust,  
market vegetables, cardamom butter

Roast chicken with curry, venere black rice,  
coconut milk juice

Pork mignon, caramelized vegetables,  
sweet and sour sauce

Half duck breast, potato mousseline, honey  
sauce

or Our Chef Suggestion of the Day

## SWEET

Fresh fruit salad

Panna cotta with red berries

Mini chocolate mousse

Mini coffee tiramisu

Assortment of macaroons

Mini mango cheesecake

Pineapple tartare

Assortment of desserts

# Buffet Formula

50 persons minimum | €45 / pers

including : 5 starters - 1 fish - 1 meat - 2 side dishes - 5 desserts to choose among the following suggestions\*

\*Unique menu choice for all participants

## STARTERS

Pizza  
Pissaladière  
Quiche  
Tabbouleh  
Cold meats platter  
Italian pasta salad  
Seasonal vegetable gazpacho  
Beef carpaccio  
Nicoise salad  
Tomato and Mozzarella salad  
Greek feta salad  
Grilled vegetable salad  
Mesclun salad and vinaigrette  
Potato salad, honey and cumin  
vinaigrette

## DISHES & SIDES

Saithe fillet, saffron juice  
Lacquered salmon fillet, Teriyaki sauce  
Sea bass fillet in sesame crust, cardamom butter  
Cod steak, piquillo sauce  
  
Pressed beef cheek confit, red wine jus  
Pork filet mignon, sweet and sour sauce  
Roast chicken with curry, coconut milk jus  
Chicken supreme with thyme and roasted garlic,  
full-bodied jus  
Half duck breast, honey sauce  
  
Olive mousseline  
Vegetable wok  
Basmati rice "biryani" with mild spices  
Caramelized root vegetables  
Steamed potatoes with parsley  
Assortment of vegetables in olive oil

## DESSERTS

Fresh fruit salad  
Panna cotta with red berries  
Mini crème brûlée  
Mini chocolate mousse  
Mini cannelés  
Mini tropézienne  
Mini floating island  
Pineapple carpaccio  
Mini éclair  
Assortment of tarts



# Barbecue Formula

50 persons | €65 / pers

6 starters\* + 6 dishes + 4 desserts - to choose among the following suggestions\*

*Live cooking*

## STARTER

Chef's Pizza  
Lebanese tabbouleh  
Italian pasta salad  
Mediterranean rice salad  
Salmon carpaccio marinated  
with herbs and citrus fruits  
Nicoise salad  
Tomato and Mozzarella salad  
Greek feta salad  
Mediterranean grilled  
vegetables  
Mix of crunchy vegetables  
and its sauces  
(balsamic, anchovy, pesto)

## DISH

Lamb chops with thyme  
and Espelette  
Chicken breasts marinated  
in spices  
Merguez  
Beef brochettes with  
Provence herbs  
Baked Potato  
Confit ratatouille

## SAUCE

Mustard  
Chimichurri  
Barbecue  
Chive cream

## DESSERT

Fresh fruit cocktail  
Pineapple carpaccio  
with basil  
Vanilla floating islands  
Chocolate muffins

## CHEESE

*€8 / pers additional*

Cheese platter



# Bistrot Menu

€40 / pers, excluding drinks

Starter - dish - dessert to choose\*

\*Unique menu choice for all participants

## STARTER

Artichoke salad, parmesan, candied tomatoes & parma ham shavings

Leek-spinach vichyssoise with green curry and coconut milk

Poultry tabbouleh with cauliflower and quinoa with fresh herbs

Fresh vegetables tartare, mesclun, raw ham chiffonade

Caesar salad, vinaigrette with truffle aromas, soft-boiled egg

The little tofu poke with madras curry

Beet salmon gravlax, Poke bowl style

## DISH

Chicken supreme, fine ratatouille with black olives, reduced juice

Salmon steak, carrot mousseline with cumin, vegetable shavings, saffron aioli

Grilled octopus with Pimenton, black rice pilaf with shallot, red pepper pesto

Crispy sea bream papillote, candied vegetables, leek velvet with green curry

Vegetarian steak, carrot velvet, vegetable salad, garlic and fine herb cream

Gnocchi with truffle cream and spinach

## DESSERT

Royal crispy chocolate and passion fruit

Tiramisu with red berry hibiscus and ginger

Seasonal fruit salad with mild spices

Mango cheesecake, cocoa granola

Flame meringue lemon tart in verrine

*OR Let yourself be tempted by the market Menu, inspired by the Chef*



# Gourmet Menu

€45 / pers, excluding drinks

Starter - dish - dessert to choose\*

\*Unique menu choice for all participants

## STARTER

Smoked and marinated salmon petals, lemon whipped cream

Beef carpaccio, Italian condiments

Coconut milk fish ceviche

Root vegetable tartare with truffle oil, bunch of arugula

## DISH

Grilled sea bream fillet, aubergine gratin with parmesan & black olive coulis

Roasted back of sea bass, tender potatoes, fish soup juice

Rump steak, porcini mushroom juice & grandma's apples

Half duck breast, squash, mushrooms, roasted onion & sweet and sour sauce

## DESSERT

Half-cooked chocolate, salted butter caramel

Tonka bean crème brûlée

Macaron of the moment

Seasonal fruit platter

*OR Let yourself be tempted by the market Menu, inspired by the Chef*





# Prestige Menu

€65 / pers, excluding drinks

Starter - dish (meat OR fish) - cheese - dessert to choose\*

\*Unique menu choice for all participants

## STARTER

Tuna, mango and  
avocado tartare

Scallop ceviche with  
pesto, vegetable tartare

Smoked and marinated  
salmon petals, country  
bread tile, arugula and  
lime whipped cream

Gourmet salad, smoked  
duck breast, shavings of  
foie gras, dried figs, pine  
nuts and truffle oil

## DISH - FISH

Saint-Peter's fillet, braised  
artichoke with bacon, saffron jus

Sea bream fillet, vegetable wok,  
exotic fruit virgin

Grilled sea bass steak, candied  
carrot and fennel, orange butter

## DISH - MEAT

Chicken supreme, mushroom  
risotto, foie gras sauce

Beef tenderloin, potato gratin,  
porcini jus

Roasted duck breast, golden  
apples, glazed turnip, honey jus  
and thyme

## CHEESE

Comté  
Brie  
Roquefort

## DESSERT

Chocolate crispy  
opera cake

Cointreau almond  
cookie, tangerine  
mousse

Almond strawberry  
and matcha tea

# Elite Menu

€85 / pers, excluding drinks

Starter - dish (meat AND fish) - cheese - dessert to choose\*

\*Unique menu choice for all participants

## STARTER

Sea bream ceviche and prawns, wakame, citrus passion fruit

Swordfish and smoked salmon carpaccio, avocado mousse with basil

Half-cooked foie gras, granola with cocoa nibs, and Golden apple pickles

Roasted prawns, fine shallot tart, bunch of arugula

## DISH - FISH

Roasted prawns, herb risotto, bisque cream

Roasted monkfish with poppy, crunchy asparagus tips, saffron citrus juice

Sea bass fillet, tender potatoes, bourride juice

## "TROU NORMAND" - DRINK BREAK

Mojito Granita | Limoncello Granita

## DISH - MEAT

Veal roll saltimbocca, polenta with olives & parmesan, mangetout, rosemary juice

Beef tenderloin and foie gras, mashed potatoes, porcini jus

Rack of lamb in a marbled crust, roasted market vegetables

## CHEESE

Roasted goat dung, bunch of mesclun

Cheese plate  
(Comté, Roquefort, Brie)

## DESSERT

Fruit cascade

Chocolate crispy opera cake

Cointreau almond cookie, tangerine mousse

Almond strawberry and matcha tea



A scenic view of a waterfront restaurant table. In the foreground, a wooden table holds a wine glass filled with red wine, a glass of water, a plate of food including a carpaccio, and a white coffee cup with a saucer. In the background, there's a view of the sea and a building under a clear sky. The right side of the image is overlaid with a semi-transparent white box containing text.

# Drinks Packages

## **MEDITERRANEAN "TERES" WINE PACKAGE - €15 / PERS**

1/3 bottle of wine, mineral water and coffee

\*Included in the day delegate package

## **PRESTIGE WINE PACKAGE - €19 / PERS**

Red | White | Rosé

According to the Restaurant suggestions

\*€6 supplement in the day delegate package

## **SOFT PACKAGE - €6 / PERS**

1/3 Fruit juice and sodas (base of 2 glasses / pers)

\*Included in the Open Bar package

## **WATER & COFFEE PACKAGE - €5 / PERS**

*\*Alcohol abuse is dangerous for health. To consume with moderation.*



**DAY DELEGATE PACKAGE  
FROM €79/PERSON**

Room rental, two coffee  
breaks, lunch (excluding wine)



**HALF-DAY DELEGATE  
PACKAGE  
FROM €72/PERSON**

Room rental, one coffee break,  
lunch (excluding wine)

Any equipment not included in the package will be subject to additional invoicing: estimate on request.

# Our reception venues

## *Bay Star* Beach & Lounge

3000sqm by the sea,  
feet in the sand for  
your events, Team  
Building, barbecue  
evenings, cocktails ...

*Fully privatized on request*





## **Our reception venues**

### **MALIBU TERRACE**

**A UNIQUE PLACE FOR ALL YOUR EVENTS**

130sqm of space with panoramic sea view & direct access to the beach





**H** *Holiday Inn*

AN IHG® HOTEL

NICE - PORT SAINT LAURENT

 @HolidayInnSaintLaurent

 @holidayinn\_saintlaurent

Holiday Inn Nice Port Saint-Laurent  
167 Promenade des Flots Bleus  
06700 Saint-Laurent du Var