



INTERCONTINENTAL®
PARIS-CHAMPS-ÉLYSÉES ÉTOILE




BANQUET & SEMINAR MENU

LIVE THE INTERCONTINENTAL LIFE

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 Vegetarian option
All prices include VAT.





MENUS

BREAKFAST

CONTINENTAL

€30 per person

Coffee, selection of teas, water, fruit juices, milk
Viennoiseries, brioche, bread, fruit salad,
butter, jam, fruit basket

AMERICAN

€40 per person

Coffee, teas, water, fruit juices, milk
Viennoiseries, brioche, bread, fruit salad,
butter, jam, fruit basket
Salmon, cold cuts, scrambled eggs, rösti
apples, mushrooms, grilled tomatoes

FORMULAS

COFFEE BREAKS



DRINKS ONLY COFFEE BREAKS

€15 per person

Coffee, selection of teas, mineral waters, fruit juices and milk

COFFEE BREAK

€20 per person

Assortment of mini-viennoiseries or sweet delights (depending on the time of day), coffee, selection of teas, mineral waters, fruit juices and milk

PERMANENT COFFEE BREAK

€45 per person

Refreshed every 4 hours

Selection of sweet delights
Coffee, selection of teas, mineral waters, fruit juices and milk

Customize your Coffee Break with a healthy, energy, gourmet, savory, vegetarian or seasonal theme | Option of €5 per person



OPTIONS

COFFEE BREAK

Customize your Coffee Break with a healthy, energy, gourmet, savory, vegetarian or seasonal theme | Option of €5 per person

HEALTHY



Yogurt
Cut fruits
Smoothie
Honey

ENERGY



Cereal bars
Iced tea, Redbull
Cut fruits
Dates

GOURMAND



Nutella pancakes
Chocolate mousse
Seasonal fruit compote
Hot chocolate

SALTED



Cut fruits
Salted macaroon
Salted canapés

VEGETARIAN



Dried fruits
Vegetable sticks
Cut fruits



THE ECO-GOURMAND AND RESPONSIBLE CATERER

FING'R

It's a pleasure to partner with FING'R catering to bring you a responsible offer.

FING'R is a major player in the transition to a more responsible and sustainable approach to food, and has established itself as a key player in bringing you the very best that nature has to offer:

FROM GARDEN TO PLATE

Fruit and vegetables grown mostly within 15km of our laboratory.

ANTI-WASTE CREATIONS

Our recipes have a high nutritional and satiating value, which allows us to produce less but never at the expense of flavour.

KEEP PLASTIC TO A MINIMUM

We prefer environmentally-friendly materials such as glass, cardboard, wood...

JOINING FORCES WITH OUR "EMPREINTE POSITIVE" PROGRAM

Together, we can contribute to common-sense actions, to reduce our carbon footprint.

Discover Olivier Chapuis

A passionate and committed chef

A driving force behind the trend towards healthier, more sustainable food options, Olivier favors the use of local, seasonal ingredients, thus supporting local producers.

A visionary with DjÜb (eated cereals), he has taken this philosophy a step further by creating innovative dishes that highlight the versatility and nutrition of cereals.

A true creative thinker, Olivier never ceases to innovate and seek out new, more ethical and environmentally-friendly ways of consuming, while retaining the gourmet pleasure in each of his creations.



MENU CLASSIC

€75 per person

Unique choice for all guests - starter, main course, dessert, mineral water and hot drinks

STARTER

Tuna tataki with artichokes

Octopus marinated with red cabbage - verbena emulsion - ink bread mousse

Creamy warm goat's cheese - parmesan shortbread - honey jam – caramelized spring onions – young shoots

Poached egg - peas - vegetable garden - parmesan emulsion - truffle bread mousse

Sicilian roundeggplant confit with lemon thyme - stracciatella

Chicken and porcini gyoza - ginger and lemongrass mushroom juice

Gyoza de volaille et cèpe – consommé de champignons gingembre et citronnelle

MAIN COURSE

Canette de Challans in 3 ways: Roast duck breast - Parmentier leg - Pan-fried liver

Low-temperature-cooked rump steak - dauphinois morel jus revisited

Fillet of sea bream in herb crust - white asparagus - Taggiashe olives

Arancini with citrus fruits - braised beef cheek with dried fruits

Low-temperature chicken supreme, mashed sweet potato with corn and old rum

Roasted mullet fillet - crispy polenta fries - marine emulsion

DESSERT

Dacquoise orange, hazelnut - dark chocolate 75% origin Tanzania

Sablé Breton - lemon - candied yuzu ginger

Chou Banana - chocolate milk

Fing'r with red fruits

Vegetarian options available in the Vegetarian Menu.

MENU 
VEGETARIAN

€75 per person

Unique choice for all guests - starter, main course, dessert,
mineral water and hot drinks

STARTER

Hazelnut and parmesan shortbread - creamy tofu – vegetable petals
Carrot and cumin tatin - herb faisselle
Arancini with citrus fruit and parmesan emulsion

MAIN COURSE

Sweet potato tataki - grilled sesame and soy tofu - vegetable petals - lemon ginger
Portobello mushroom stuffed with smoked green wheat - raw cooked vegetables
Spelt risotto verde - truffle oil

DESSERT

Tiramisu with speculoos crumbles
Sablé Breton, vanilla panna cotta and caramel
Mango Dacquoise with coconut zest





MENU

PRESTIGE

€99 per person

Unique choice for all guests - mise en bouche, starter, main course, dessert,
mineral water and hot drinks

MISE EN BOUCHE

White asparagus confit with citrus fruits Vitello

Tonnato veal carpaccio

STARTER

Salmon and beet gravlax - beet and lime crème fraîche - smoked beet with hay
Semi-cooked foie gras - smoked eel - rhubarb lacquered with Banuyls and hibiscus

Lobster gyoza - carrot tatin - fig vinaigrette

MAIN COURSE

Quasi of veal confit - hearty morel jus - millefeuille of celery confit Roasted
cod fillet - artichoke in 3 expressions

Fillet of sea bream in herb crust - white asparagus - Taggiashe olives

DESSERT

Dacquoise orange, hazelnut - dark chocolate 75% origin Tanzania

Sablé Breton - lemon - candied yuzu ginger

Chou banana - chocolate milk

Fing'r with red fruits

MENU GALA

€105 per person

Unique choice for all guests - mise en bouche, starter, main course, dessert,
mineral water and hot drinks

MISE EN BOUCHE

Creamed corn - smoked fish - popcorn

Herb-crusted beef tataki with yuzu

STARTER

Crousti-cahuette foie gras – rosewater

Gambas, knife, prairie just sautéed - marine emulsion - salicorne

King Crab - citrus fruits - avocado vinaigrette

MAIN COURSE

Beef fillet - Banuyls caramel - Anna apples - garden vegetables

Tournedos of monkfish Rossini style - mashed potatoes with truffle chips

Cannon of lamb in a herb crust - Paimpol cream with reduced juice – pressed candied vegetables

DESSERT

Dacquoise orange, hazelnut - dark chocolate 75% origin Tanzania

Sablé Breton - lemon - candied yuzu ginger

Chou banana - chocolate milk

Fing'r with red fruits





VEGETARIAN DELIGHT 

FINGER BUFFET

€69 per person

Unique choice for all guests - mise en bouche, starter, main course, dessert,
mineral water and hot drinks

SAVOURY PIECES

Mini dish Roasted peaches & stracciatella

Bowl kasha (buckwheat) - pomegranate - seasonal vegetables

Polenta stick - red pepper jam - vegetable petals

Eggplant caviar pita - cantal - arugula salad

Goat's cheese shortbread - radish petals - hibiscus powder

Mushroom pic stuffed with kasha

Pic white turnip - hummus - radish petals

SWEET TREATS

Roasted and caramelised apricot tartlet - thyme

Chou St-Honoré with seasonal fruit

Minestrone with seasonal fruit

If you would like a vegan or vegetarian, contact us.

Buffet served cold | Minimum order: 10 people.

FALL DELIGHT FINGER BUFFET

€69 per person

Assortments of sweet and savoury dishes,
mineral water, hot drinks

SAVOURY PIECES

Mini dish roasted peaches & stracciatella 

Bowl orecchiette poultry & pesto

Polenta stick - red pepper jam - fish petals

Mini kebab with duck confit

Shortbread with octopus and cream of pea soup

Mushroom pic stuffed with kasha 

Pic white turnip - hummus - radish petals 

SWEET TREATS

Roasted and caramelised apricot tartlet - thyme 

Chou St-Honoré with seasonal fruit 

Minestrone with seasonal fruit 

If you would like a vegan or vegetarian, contact us.

Buffet served cold | Minimum order: 10 people.






FALL FLAVOR SEATED BUFFET

€99 per person

Assortments of sweet and savoury dishes,
mineral water, hot drinks

STARTERS

Kasha salad - seasonal vegetables - feta - tangy oil with citrus fruit (1 bowl) 

Roasted peaches - stracciatella (1 large dish) 

Veal carpaccio vitello tonnato style (1 large dish)

MAIN COURSES


Tuna piperade - black Camargue rice (1 large dish)

Beef Tataki Puttanesca - edamame - pleurotes oyster mushrooms (1 large dish)

Conchiglies stuffed with seasonal vegetables (1 bowl) 

Braised seasonal vegetables (1 large dish) 

DESSERTS

Chou St-Honoré with seasonal fruit 

Fing'r chocolate sesame shortbread 

Japanese rice pudding pearls - seasonal fruit coulis 

If you would like a vegan or vegetarian, contact us.

Buffet served cold | Minimum order: 10 people.

OUR COCKTAILS FORMULAS

For your aperitif cocktails, take advantage of our 6 to 9-piece formulas, and 18 to 24-piece formulas for your lunch or dinner cocktails.

CHOOSE ONE OF OUR 4 FORMULAS

6 pieces

€ 25.50

- 2 savoury cocktail pieces
- 1 mini bowl or mini plate
- 1 skewer or canapé or lunch item
- 2 sweet mignardises

18 pieces

€ 76.50

- 8 savoury cocktail pieces
- 2 mini bowl or mini plate
- 3 skewer or canapé or lunch item
- 4 sweet mignardises
- 1 sweet bowl

9 pieces

€ 38.25

- 4 savoury cocktail pieces
- 1 mini bowl or mini plate
- 1 skewer or canapé or lunch item
- 3 sweet mignardises

24 pieces

€ 102

- 10 savoury cocktail pieces
- 3 mini bowl or mini plate
- 5 skewer or canapé or lunch item
- 4 sweet mignardises
- 2 sweet bowl

It's up to you to create your own customized formula in just 5 steps (minimum order: 10 people).



1. CHOICE OF COCKTAIL PIECES

2

3

4

5





Herb-crusted yuzu beef tataki

Salmon tataki with Medjoul date hummus

Toasted sesame-crusted red tuna tataki


Tataki of saithe with beet gravelax

Sesame sweet potato tataki 


Tataki of celery confit with citrus fruits - celery and citrus jelly granny apples 

Quail egg marinated in red cabbage - tangy red cabbage cream


Radish - hummus - crayfish


Radish - hummus - vegetable petals 

Vegetable ravioli beet - goat - pistachio

Green meat radish vegetable ravioli - tofu 

Foie gras in a shell of dark chocolate 75% origin Tanzania - gingerbread

Vegetable charcoal braised cauliflower - golden leaf burst 

Artichoke - Kalamata black olive tapenade 

Poultry confit - melting yellow carrots - yuzu ginger confit

Low-temperature chicken - coconut milk - curry

Beef marinated in sesame oil - black mushrooms


Vitello tonnato revisited

Roasted prawns - parsnips - red shiso and lemon balm confit

Snacked scallops - flower and Champagne jelly herbs

Baked potatoes - smoked mackerel - cream Meaux mustard with herbs

Macaroni stuffed with carrot hummus with cumin and crayfish

Macaroni stuffed with mushrooms 

2

4

8

10

CHOICE OF:

1

2. CHOICE OF MINI-BOWLS OR SMALL PLATES

3

4

5


SMALL BOWLS


Poached egg - asparagus cream - porcini mushrooms


Snack sea bream fillet - pea aioli

Grilled Sicilian purple eggplant - straciatella

Lobster ravioli - light coconut milk and combawa bisque

Mushroom ravioli - mushroom consommé 

Kasha (buckwheat) and smoked green wheat with herbs pomegranate –
vegetables tart raw-cooked 

Fregola sarda with herbs - tofu - melting carrots - arugula and basil coulis 

Braised beef parmentier with dried fruit

Duck confit parmentier with Granny Smith apples

Pollock parmentier - sweet potatoes - sauce vierge


Semi-cooked tuna - artichoke - Kalamata olives

SMALL PLATES

Smoked eel - foie gras - celery jelly gyoza

Braised beef gyoza with dried fruit


Poultry gyoza - ginger yuzu

Seasonal vegetable gyoza 

Swordfish ceviche with pomegranate seeds

Veal carpaccio vitello tonnato style

Beef chimichurri - baked potato

Cream of tofu soup with radish and celery petals 

Sliced rump steak heart - Chimichurri sauce

Conchiglie stuffed with seasonal vegetables ratatouille



1

1

2

3

1

2

3. CHOICE OF LUNCH PIECES OR CANAPÉS OR SKEWERS


4

5

LUNCH PIECES

Spring roll with seasonal vegetables


Sushi ball beet - sea bass carpaccio


 Sushi ball beet confit with zaatar

 Sushi ball celery confit with sesame seeds

Parmesan shortbread with octopus and peas

Parmesan shortbread vitello tonnato style

 Parmesan shortbread, eggplant parmigiana style

 Conchiglie stuffed with seasonal vegetables


CANAPÉS

Quail egg marinated with beet, mimosa style

Foie gras - pear confit with mulled wine

Brie - truffle shavings

Brie - mini apple caramelized in cider

 Leek vinaigrette revisited


SKEWERS


Salmon gravlax with beet - melting multicoloured beet

Beef tataki skewer with yuzu and herb crust

Semi-cooked beef lacquered in a full-bodied morel jus - portobello

Saithe in gravlax with red cabbage - green meat radish

Braised seasonal vegetables 

Citrus confit leeks - tofu 

CHOICE OF:

1

1

3

5



1

2


3

4. CHOICE OF SWEET TREATS

5

SWEET TREATS

Seasonal fruit savarin

 Tiramisu revisited


French toast brioche

Choux Saint-Honoré with seasonal fruit


Choux buns banana - milky chocolate - melting caramel


Dacquoise orange hazelnut dark chocolate 75% origin Tanzania

MINI DJÜB (CEREAL BASE)


 Bounty killer coco - chocolate

 Blueberries

 Kalamansi - candied kumquat

 Passion fruit - mango - white chocolate

 Tiramisu

 Lemon



CHOICE OF:

2

3

4

4

1


2


3


4

5. CHOICE OF SWEET BOWLS

BOWLS SUCRÉS

 Chia pudding with seasonal fruits

 Japanese rice pudding pearls - coconut and mango

 Seasonal fruit minestrone

CHOICE OF:

1

2



EXAMPLES OF CULINARY STATIONS

Risotto verde with parmesan cheese

Minute veal carpaccio on parmesan shortbread

Minute poached pollack with Jerusalem artichoke cream

Minute-baked French toast with citrus cream

Tailor-made chia pudding or Japanese pearl animation

EXAMPLES OF DRINKS STATIONS

Cocktail entertainment for 6 to 10 people | 3 cocktails package

Cocktail entertainment for 20 to 50 people | 3 cocktails package

Oenology | Wine or Champagne

Tasting | Rhum or Whisky

Prices available on request.



BEVERAGE

FORMULAS

CHAMPS ÉLYSÉES

1h | €40 per person | 3 glasses max.
2h | €69 per person | 5 glasses max.

To choose among:
Spirits, Champagne, beer,
wine (red or white), soft drinks

COMTE DE BRETEUIL

1h | €29 per person | 3 glasses max.
2h | €49 per person | 5 glasses max.

To choose among:
Beer, wine (red or white), soft drinks

ÉTOILE

1h | €37 per person | 3 glasses max.
2h | €65 per person | 5 glasses max.

To choose among:
Champagne, beer, wine (red or white),
soft drinks

MARCEAU

1h | €25 per person
2h | €39 per person

To choose among:
Unlimited non-alcoholic beverages

BEVERAGE

MENU

INCLUDED IN PACKAGES

RED WINES	CHAMPAGNE	NON-ALCOHOLIC
Lussac St Emilion	Mercier	Coffee / milk / teas
WHITE WINES	BEER	Mineral waters (Vittel still and Badoit sparkling)
Bourgogne Aligoté	1664	Fruit juices (orange and grapefruit)
		Coca-Cola / Coca-Cola light

A LA CARTE

€12 per glass or €45 per bottle

REDS | CLASSIC Selection

Lussac St Emilion
Lalande De Pomerol Château Moulin La Gravière
Pinot Noir Maison Louis Latour

WHITES | CLASSIC Selection

Bourgogne Aligoté
Pouilly Fumée Pascal Jolivet
Chablis La Roche

By pre-order and bottle only

REDS | PRESTIGE Selection

Bordeaux – Margaux Châteaux Prieuré Lichine – Crus Classé - €135
Bordeaux – Pauillac Château Pichon – Réserve de la Comtesse - €135
Bourgogne – Vosne Romanee – Frederic Magnien - €165
Bordeaux – Pomerol Château Menin - €210

WHITES | PRESTIGE Selection

Bourgogne – Chablis 1er cru – Laroche Les Beauroys - €110
Bordeaux – Pessac Leognan Cru classé – Château Carbonnieux - €110
Bourgogne – Puligny Montrachet – Côte de Beaune - €130
Bourgogne – Côte de Beaune Vieilles vignes – Chassagne Montrachet - €145



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CONTACT

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Thank you