

COCKTAIL

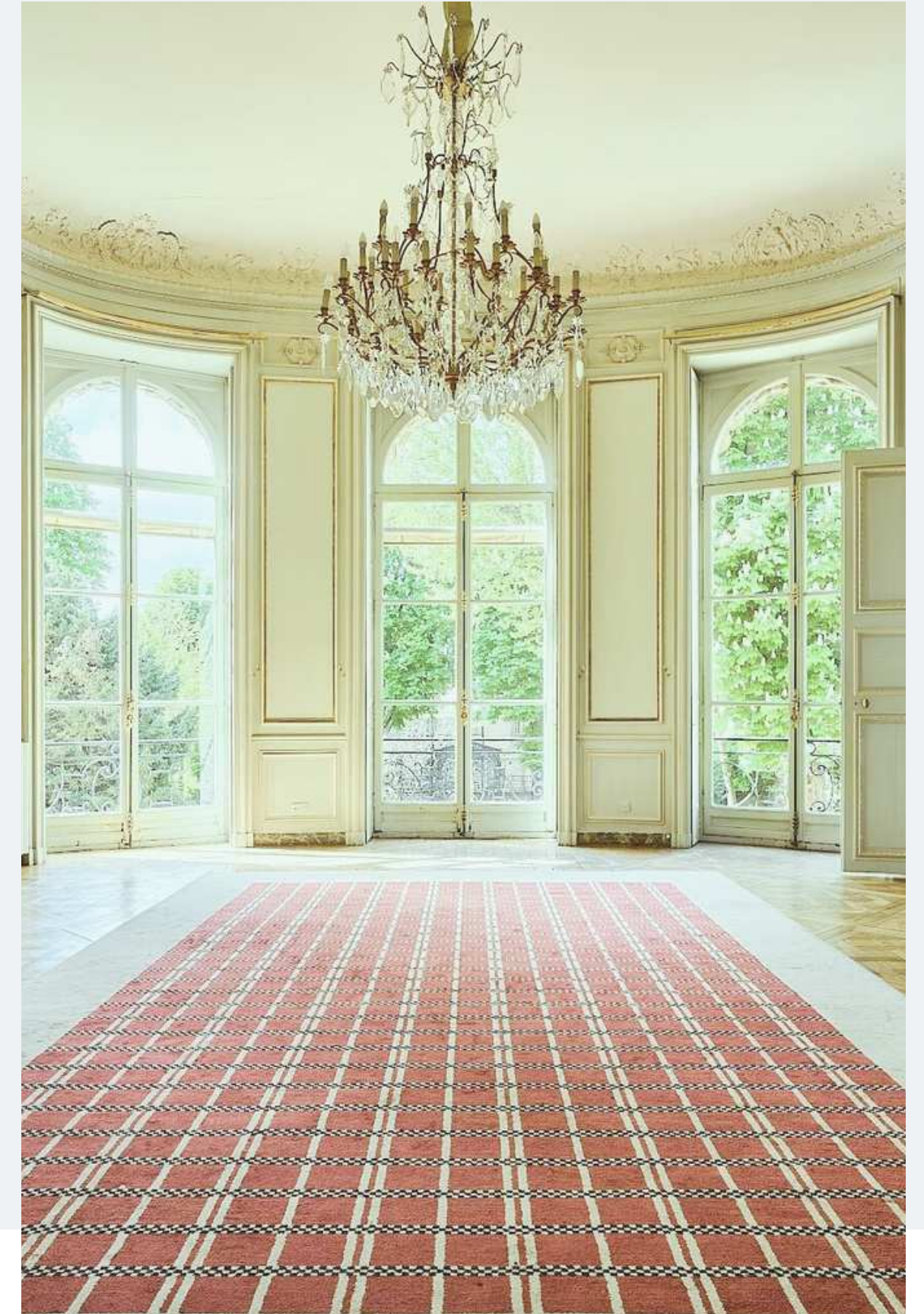


A BRIEF HISTORY

In the heart of Faubourg Saint-Germain, la Maison de l'Amérique latine was inaugurated on October 18, 1946, in the wake of the Resistance, under the leadership of General de Gaulle and at the initiative of the Ministry of Foreign Affairs. It was born out of the need to bring Latin Americans and the French together to better understand each other.

La Maison de l'Amérique latine currently occupies two separate mansions:

- The Hôtel de Varengeville, built in 1704 by the architect Jacques Gabriel V (contemporary private mansion).
- The Amelot de Gournay hotel, built in 1712 by the architect Boffrand (classical private mansion).





THE HOTEL DE VARENGEVILLE

These two hotels, once owned by distinguished families, will be acquired by the Bank of France. They are connected by the ground floor salons, which open onto splendid French gardens.



THE HOTEL AMELOT DE GOURNAY

With the ability to host events for 15 to 1,500 individuals, we facilitate both professional and private gatherings year-round. You will also discover a catering proposal, crafted by our Chef who articulates his vision with conviction.



OUR COCKTAILS

Solférino : 12 pièces - 1h of service

Only as an appetizer at the end of a meeting

Ambassadeurs: 18 pièces - 2h of service

Saint Dominique: 24 pièces - 4h of service

Amérique Latine : 30 pièces - 5h of service

Bellechasse: 24 pièces - culinary demonstrations - 4h of service

Rates including:

- Restaurant space rental
- Minimum charge for 25 people
- Service staff

COCKTAIL SOLFERINO

COCKTAIL 12 PIÈCES

102,00€ HT
113,80€ TTC



COLD SALTY PIECES

8 pieces per person

Pink veal piccata, radish, and smoked mustard
Crispy green asparagus, poultry, and bay leaf-infused cream
Herring caviar, Granny Smith apple, and radish
Salmon cube with yuzu zest
Brie, quince, and hazelnut
Buttery celery, creamy coco bean purée, and pickled onion
Cucumber, mint hummus, and feta cheese
Artichoke caviar, kohlrabi, preserved lemon, and smoked almond

SWEETS

4 pieces per person

Green apple cabbage and cucumber vinaigrette
Vine peach and verbena chantilly cream
Chocolate cream
Hibiscus and raspberry baba

DRINKS

Champagne Mercier
(1 bottle for 4 people)
Microfiltered water in bottles
Sodas and fruit juices Alain Millat

COCKTAIL AMBASSADEURS

COCKTAIL 18 PIÈCES

115,00€ HT
127,57€ TTC

COLD SALTY PIECES

10 pieces per person

Vegetals

Red lentil crackers

Goat cheese, mango, and passion fruit cookie

Roasted zucchini pita with lemon-basil yogurt and feta cheese

XL yellow zucchini with strawberry and basil

A carrot and ginger discovery

Sea side

Salmon and Vegetable Maki with Candied Ginger

Black Pearl Cabbage with Salmon, Wakame, and Yuzu

Land side

Basque-style quail shortbread with Espelette pepper

Speck and mild sheep's cheese lollipop with black cherry paste

Wrapped in pastrami and fresh mustard cheese

Mini blinis

Mini blinis with piquillo peppers and bell peppers

Mini blinis with piquillo peppers, hummus, basil, and cashews

Mini blinis with red lentil hummus, cherries, and sesame seeds



HOT PIECES

3 pieces per person

Carrot and mustard cocktail cake

Comté cheese arancini

Croque monsieur

Quinoa, coriander, and onion falafel

SWEET TREATS

5 pieces per person

Raw almond biscuit and apricot compote

Vine peach and verbena chantilly cream

Chocolate cream

Hibiscus and raspberry baba

Vanilla bite and almond crunch with fleur de sel



DRINKS

Champagne Moët et Chandon
(1 bottle for 4)

WINES - (1 bottle for 4)

White: Orchys, IGP chardonnay

Red : Côte de Blaye - Allées de Hautessey Bordeaux AOC

Rosé: IGP Ile Beauté terra Aleria

Microfiltered Bottled Water

Alain Millat Fruit Juices, Sodas

COCKTAIL SAINT DOMINIQUE

COCKTAIL 24 PIÈCES

131,00€ HT
146,12€ TTC

COLD SALTY PIECES

10 pieces per person

Vegetals

Red lentil crackers

Goat cheese, mango, and passion fruit cookie

Roasted zucchini pita with lemon-basil yogurt and feta cheese

XL yellow zucchini with strawberry and basil

A carrot and ginger discovery

Sea side

Salmon and Vegetable Maki with Candied Ginger

Black Pearl Cabbage with Salmon, Wakame, and Yuzu

Land side

Basque-style quail shortbread with Espelette pepper

Speck and mild sheep's cheese lollipop with black cherry paste

Wrapped in pastrami and fresh mustard cheese

Mini blinis

Mini blinis with piquillo peppers and bell peppers

Mini blinis with piquillo peppers, hummus, basil, and cashews

Mini blinis with red lentil hummus, cherries, and sesame seeds

HOT PIECES

3 pieces per person

Carrot and mustard cocktail cake

Comté cheese arancini

Croque monsieur

Quinoa, coriander, and onion falafel



SMALL SALADS

1 piece is equivalent to 3 pieces

Minty ricotta and peas with Timut pepper

Lebanese-style hummus and tabbouleh

MINI HOT DISH

1 piece is equivalent to 4 pieces

Veal breast, fondant potatoes, and herbaceous Viennese bread

Vegetarian meatballs, roasted vegetables, and tomato coulis

SWEET TREATS

5 pieces per person

Raw almond biscuit and apricot compote

Vine peach and verbena chantilly cream

Chocolate cream

Hibiscus and raspberry baba

Vanilla bite and almond crunch with fleur de sel

Rhubarb, strawberry, and ginger



DRINKS

Champagne Moët et Chandon

(1 bottle for 4)

WINES - (1 bottle for 4)

White: Orchys, IGP chardonnay

Red : Côte de Blaye - Allées de Hautessey Bordeaux AOC

Rosé: IGP Ile Beauté terra Aleria

Microfiltered Bottled Water

Alain Millat Fruit Juices, Sodas

COCKTAIL AMERIQUE LATINE

COCKTAIL 30 PIÈCES

157,00€ HT
174,70€ TTC

COLD SALTY PIECES

10 pieces per person

Vegetals
Red lentil crackers
Goat cheese, mango, and passion fruit cookie
Roasted zucchini pita with lemon-basil yogurt and feta cheese
XL yellow zucchini with strawberry and basil
A carrot and ginger discovery

Sea side
Salmon and Vegetable Maki with Candied Ginger
Black Pearl Cabbage with Salmon, Wakame, and Yuzu

Land side
Basque-style quail shortbread with Espelette pepper
Speck and mild sheep's cheese lollipop with black cherry paste
Wrapped in pastrami and fresh mustard cheese

Mini blinis
Mini blinis with piquillo peppers and bell peppers
Mini blinis with piquillo peppers, hummus, basil, and cashews
Mini blinis with red lentil hummus, cherries, and sesame seeds

SMALL SALADS

1 piece is equivalent to 3 pieces

Minty ricotta and peas with Timut pepper
Lebanese-style hummus and tabbouleh

MINI HOT DISH

1 piece is equivalent to 4 pieces

Veal breast, fondant potatoes, and herbaceous Viennese bread
Vegetarian meatballs, roasted vegetables, and tomato coulis

THE LABELLED CHEESE PLATTER

1 piece per person. Minimum 50 people.

Brillat-Savarin IGP, Pouligny-Saint-Pierre AOP, Livarot AOP, Beaufort AOP, Ossau-Iraty AOP, Bleu de Causses AOP

HOT PIECES

4 pieces per person

Carrot and mustard cocktail cake
Comté cheese arancini
Croque monsieur
Quinoa, coriander, and onion falafel

SWEET TREATS

6 pieces per person

Raw almond biscuit and apricot compote
Vine peach and verbena chantilly cream
Chocolate cream
Hibiscus and raspberry baba
Vanilla bite and almond crunch with fleur de sel
Rhubarb, strawberry, and ginger

SWEET LUNCH PIECES

1 piece equals 2

Caramel tart
Striped, from my childhood

DRINKS

Champagne Moët et Chandon
(1 bottle for 4)

WINES - (1 bottle for 4)

White : Laroche, IGP d'Oc Chardonnay
Red : Lussac St Emilion, grand Ricombre
Rosé: IGP Ile Beauté terra Aleria

Microfiltered Bottled Water
Alain Millat Fruit Juices, Sodas



COCKTAIL BELLECHASSE

145,00€ HT
161,52 € TTC

Restaurant:
minimum 40 people
maximum 80 people

Banquet:
minimum 50 people

**Rates including for
4h of service :**

Restaurant space rental
Service staff



TO START (2 pieces equivalent)

Choose 1 piece from the selection

Finger sandwiches
Cream cheese and cucumber sandwich
Smoked salmon and crudité wrap
Homemade chicken and foie gras pâté en croûte

INDIVIDUAL BOWLS (5 pieces equivalent)

Choose 2 pieces from the selection

Salads:
Caesar
Carrot, orange, and cumin
Grilled eggplant and goat cheese

Soups:
Butternut squash and hazelnuts
Parsnip and honey
Dubarry cream, thyme oil

HOT PIECES

4 pieces per person
Carrot and mustard cocktail cake
Comté cheese arancini
Croque monsieur
Quinoa, coriander, and onion falafel

SALT ANIMATION SERVED AT THE BUFFET (equivalent to 9 pieces)

3 choices from the selection

Ceviche
-
Gravlax salmon in a beetroot and
citrus marinade
-
Rib steak, crushed potatoes with
olive oil and truffle
-
Vitello tonnato : cold veal rump,
tuna sauce, olive oil, capers, and
Parmesan cheese
-
Foie gras selection
-
Vegetable stir-fry
-
Quesadillas

SWEET TREATS

3 pieces per person

Raw almond biscuit and apricot compote
Vine peach and verbena chantilly cream
Chocolate cream
Hibiscus and raspberry baba
Vanilla bite and almond crunch with fleur de sel
Rhubarb, strawberry, and ginger

VERRINE

1 piece is equivalent to 2 pieces

Strawberry, apple, lemon balm, and granola
Fresh seasonal fruit salad

DRINKS

Champagne Moët et Chandon
(1 bottle for 4)

WINES - (1 bottle for 4)

White: Orchys, IGP chardonnay
Red : Côte de Blaye - Allées de Hautsessey
Bordeaux AOC
Rosé: IGP Ile Beauté terra Aleria

Microfiltered Bottled Water
Alain Millat Fruit Juices, Sodas



OPTIONS IN ADDITION TO YOUR COCKTAIL

APETIZER

SPRITZ

A premium, 100% natural Spritz made with sparkling Argentinian Chandon, Seville orange liqueur and spices.

50% less sugar compared to a classic Spritz.

For a festive and delicate aperitif.

(2 glasses per person)

€17 excluding VAT/person

DANCE PARTY

BAR OF COCKTAILS

17€ HT/PERS.

Select 2 from: Mojito, Caipirinha, Margarita...

(2 glasses per individual)

BAR PREMIUM SPIRITS

20€ HT/PERS.

Vodka, Port, Whisky, Gin, Rum (two glasses per person)

BAR PREMIUM SPIRITS & CHAMPAGNE

45€ HT/PERS .

3 glasses + 2 glasses for each individual

Selection of 2 mini club sandwiches

6€ HT/PERS.

THE DECOR AND FURNISHINGS

Chair rental services for your ceremonies
10 lanterns containing candles

Price available upon request

Outdoor Lounge Space
(1 LED sofa + 3 white leather poufs + 1 white side table) Price available upon request

Price available upon request

CORKAGE

For each bottle of wine or champagne you bring, a corkage fee will be charged for a 75cl bottle.

€18 including VAT / 75cl bottle

FOR CHILDREN OR YOUR SERVICE PROVIDERS.

Children's menu (for ages 12 and under)
(appetizer, main dish, dessert with beverage)

€27 excluding VAT per individual

Meals offered by service providers
(appetizer, main dish, dessert with beverage)

€35 excluding VAT per individual

ANIMATIONS

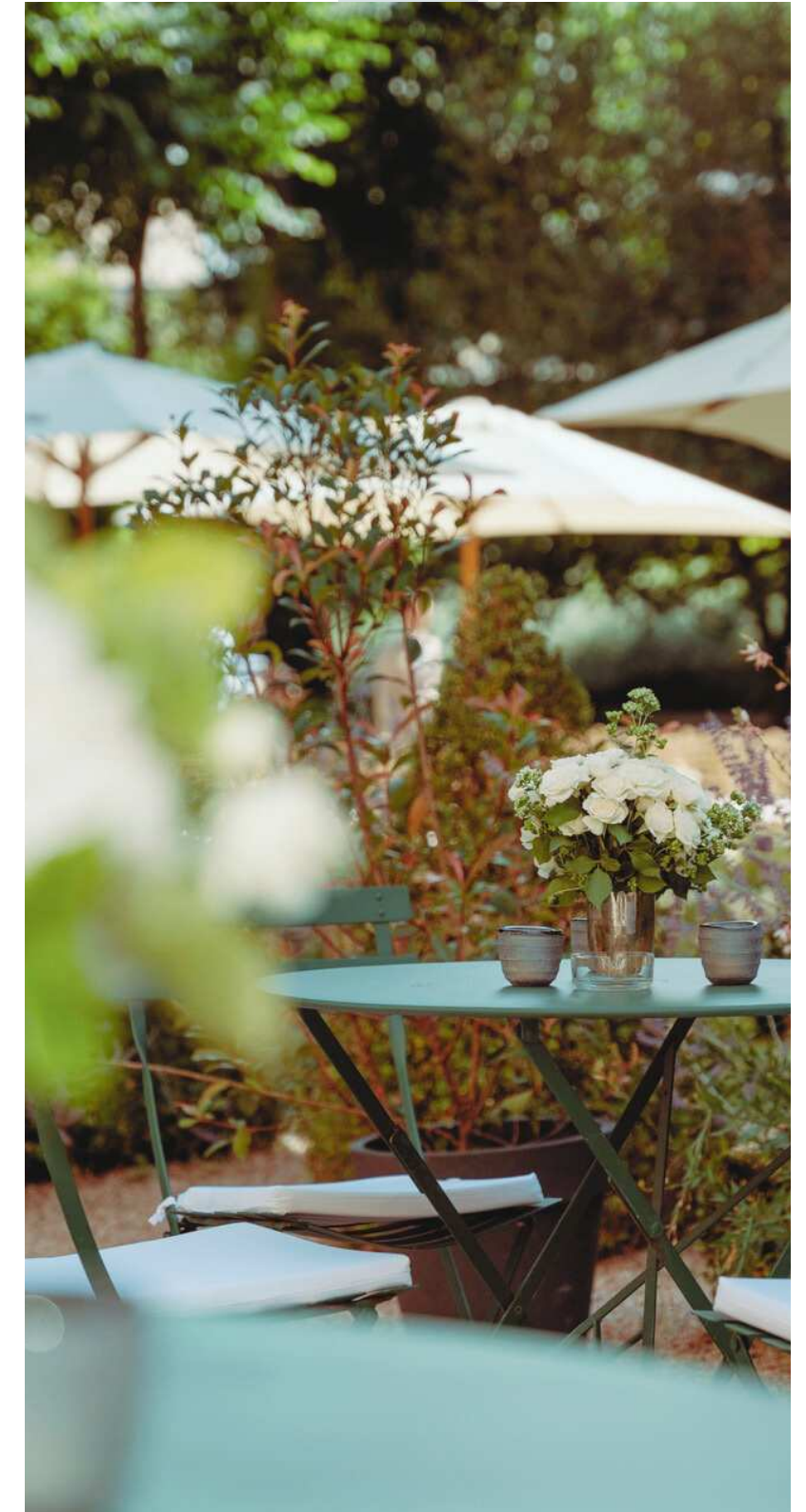
Jazz Trio / Gypsy Jazz String Quartet

Price available upon request

PHOTO/VIDEO ANIMATION

Photobooth (400 prints, photo personalization, and provision of accessories)

965€ HT



SALT CULINARY ANIMATIONS



VARIATIONS OF FOIE GRAS

(nature – morel – vin jaune)

Accompanied by a selection of chutneys, artisanal breads, and brioches.



Price excluding VAT, calculated for 50 individuals.
Equipment and one chef included.

700,00€ HT
770,00 €TTC

Price excluding VAT, calculated for 100 individuals.
Equipment and one chef included.

1 200,00€ HT
1320,00 €TTC

Price excluding VAT, calculated for 150 individuals.
Equipment and one chef are included.

1 700,00 € HT
1 870,00 € TTC

SALMON WORKSHOP

A selection of salmon, expertly marinated by our chef with spices, fresh herbs, and lemon, will be showcased. The salmon will be carved before the guests and accompanied by blinis, toast, and sour cream.



Price excluding VAT, calculated for 50 individuals. Equipment and one chef included.

700,00€ HT
770,00 €TTC

Price excluding VAT, calculated for 100 individuals. Equipment and one chef included.

1 200,00€ HT
1320,00 €TTC

Price excluding VAT, calculated for 150 individuals. Equipment and one chef are included.

1 700,00€ HT
1870,00 €TTC

VITELLO TONATO

Originating from the Piedmont region and adhering to Italian tradition, the veal is sliced to order and served with the renowned “Tonnato” sauce, which is crafted from tuna, anchovies, capers, and lemon juice. The Vitello is accompanied by a rocket salad.



Price excluding VAT, calculated for 50 individuals. Equipment and one chef included.

875,00€ HT
962,50 €TTC

Price excluding VAT, calculated for 100 individuals. Equipment and one chef included.

1 230,00€ HT
1353,00 €TTC

SEA BREAM CEVICHE

The sea bream is diced into thick cubes, and the coconut milk and lime marinade cooks immediately. Fresh herbs, finely chopped red onions, and careful seasoning enhance the dish.



Price excluding VAT, calculated for 50 individuals. Equipment and one chef included.

900,00€ HT
990,00 €TTC

Price excluding VAT, calculated for 100 individuals. Equipment and one chef included.

1 400,00€ HT
1540,00 €TTC

PATA NEGRA

Our carver will expertly slice a Pata Negra ham of outstanding quality in the presence of your guests.



Price excluding VAT, based on one ham. Equipment and one chef included.

1 050,00€ HT
1155,00 €TTC

Price excluding VAT, based on two hams. Equipment and one chef included.

1 900,00€ HT
2090,00 €TTC

SUSHI - 5 PIECES PER PERSON

A minimum of 100 individuals or 500 units.

An array of sushi and maki crafted before your guests by a skilled sushi chef.

Presented on bamboo platters, accompanied by ginger, wasabi, and soy sauce.



Price excluding VAT, calculated for 100 individuals. Equipment and one chef included.

1 560,00€ HT
1716,00 €TTC

RIB OF BEEF WORKSHOP

Sourced from the finest cuts, the rib of beef is expertly carved before your guests and accompanied by a rich béarnaise sauce and crushed potatoes.



Price excluding VAT, calculated for 50 individuals.
Equipment and one chef included.

700,00€ HT
770,00 €TTC

Price excluding VAT, calculated for 100 individuals.
Equipment and one chef included.

1 200,00€ HT
1320,00 €TTC

Price excluding VAT, calculated for 150 individuals.
Equipment and one chef are included.

1 700,00€ HT
1870,00 €TTC

GAMBAS WOK

Before your guests, our chef will prepare fresh prawns in a wok, marinated with lime, coconut milk, coriander, bean sprouts, and either carrots or courgettes.



Price excluding VAT, calculated for 50 individuals.
Equipment and one chef included.

600,00€ HT
660,00 €TTC

Price excluding VAT, calculated for 100 individuals.
Equipment and one chef included.

1000,00€ HT
1100,00 €TTC

Price excluding VAT, calculated for 150 individuals.
Equipment and one chef are included.

1400,00€ HT
1540,00 €TTC

LATIN AMBIANCE

Presented by our chef, freshly reheated quesadillas in the dining room, filled with your choice of poultry or ground meat, piquillo peppers, guacamole, bresaola, cheese, sour cream, salsa, and chili sauce.



Price excluding VAT, calculated for 50 individuals.
Equipment and one chef included.

600,00€ HT
660,00 €TTC

Price excluding VAT, calculated for 100 individuals.
Equipment and one chef included.

1 200,00€ HT
1320,00 €TTC

Price excluding VAT, calculated for 150 individuals.
Equipment and one chef are included.

1 700,00€ HT
1870,00 €TTC

THE CHEESE SELECTION

3 platters of seasonal cheeses
or
3 platters of charcuterie
or
3 mixed platters

Selection of MAMICHE breads

Price excluding VAT, calculated for 50
individuals

480,00€ HT
528,00 €TTC



SWEET ANIMATIONS

MINIMUM BILLING 50 PEOPLE



COOKIES BAR

A delectable and nostalgic treat featuring ice cream-style cookies, served steaming hot. For toppings, the pastry chef presents an irresistible hazelnut and chocolate praline, alongside a pistachio praline, all complemented by crispy kadaif pastry, embodying a Dubai-inspired essence.



Price excluding VAT, calculated for 40 individuals.
Equipment and one chef are included.

690,00€ HT
759,00 €TTC

Price excluding VAT, calculated for 80 individuals.
Equipment and one chef included.

900,00€ HT
990,00 €TTC

AGASTACHE CLOUD, SOUR CHERRY, DARK CHOCOLATE CHUNKS, AND ALMOND CRUMBLE

Resembling an echo of the renowned Black Forest dessert, this dish features a light cream infused with agastache, an aromatic herb with subtle aniseed undertones, accompanied by a slightly tangy morello cherry compote.

Dark chocolate chips accompanied by an almond crumble for an added crunch.



Price excluding VAT, calculated for 40 individuals.
Equipment and one chef are included.

930,00€ HT
1023,00 €TTC

Price excluding VAT, calculated for 80 individuals.
Equipment and one chef included.

1370,00€ HT
1507,00 €TTC

YELLOW FRUIT TARTARE WITH BEESWAX EMULSION

A beeswax emulsion featuring floral and subtly honeyed undertones, complemented by a sumptuous peach-apricot compote. A delicate and sun-kissed dessert.



Price excluding VAT, calculated for 40 individuals.
Equipment and one chef are included.

790,00€ HT
869,00 €TTC

Price excluding VAT, calculated for 80 individuals.
Equipment and one chef included.

1090,00€ HT
1199,00 €TTC

WINES



CHAMPAGNES

Deutz Brut classic
Moët & Chandon brut
Veuve Clicquot
Mercier - Blanc de Noirs
Ruinart

90 € HT / 108 € TTC
70 € HT / 84 € TTC
120 € HT / 144 € TTC
60 € HT / 72 € TTC
130 € HT / 156 € TTC



RED WINES

Côtes du Rhône - E. Guigal Château d'Ampuis.
Lussac St Emilion, Grand Ricombre .
Côte de Blaye - Allées de Hautessey,
Bordeaux AOC
Château Le Jard, Lalande de Pomerol
Bourgogne Pinot noir, Coeur de Violette -
Frédéric Magnien

45 € HT / 54 € TTC
36 € HT / 43,20 € TTC
28 € HT / 33,60 € TTC



45 € HT / 54 € TTC
65 € HT / 78 € TTC

WHITE WINES

Orchys, IGP d'Oc Chardonnay
Chablis – Domaine Gueguen
Pouilly Fuissé, Domaine les Gavouilles
Laroche, IGP D'OC Chardonnay
IGP Ardèche Louis Latour Grand Ardeche
Chardonnay 2021

28 € HT / 33,60 € TTC
60 € HT / 72 € TTC
60 € HT / 72 € TTC
36 € HT / 43,20 € TTC
45 € HT / 54 € TTC



STRONG ALCOHOLS

Whisky Johnnie Walker Red label 40 € HT / 48 € TTC
Whisky français Bellevoye-bleu triple malt 75 € HT / 90 € TTC
Vodka Zubrowka Bison Grass 50 € HT / 60 € TTC
Gin Bombay Sapphire 65 € HT / 78 € TTC
Martini 40 € HT / 48 € TTC
Campari 50 € HT / 60 € TTC
Porto 35 € HT / 42 € TTC
Havana club 3 ans 25 € HT / 30 € TTC

DIGESTIVES

Poire, Mirabelle 65 € HT / 78 € TTC
Cognac Hennessy 70 € HT / 84 € TTC
Calvados 110 € HT / 132 € TTC

BEERS (33CL)

La Parisienne 5 € HT / 6 € TTC
Heineken 5 € HT / 6 € TTC

CONTACT & ACCES

For your inquiries regarding seminars, meetings, showrooms, private receptions, cocktails, dinners, and weddings.

The sales department operates
Monday through Friday from 9:00 AM to 6:00 PM.



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commercial@mal217.fr



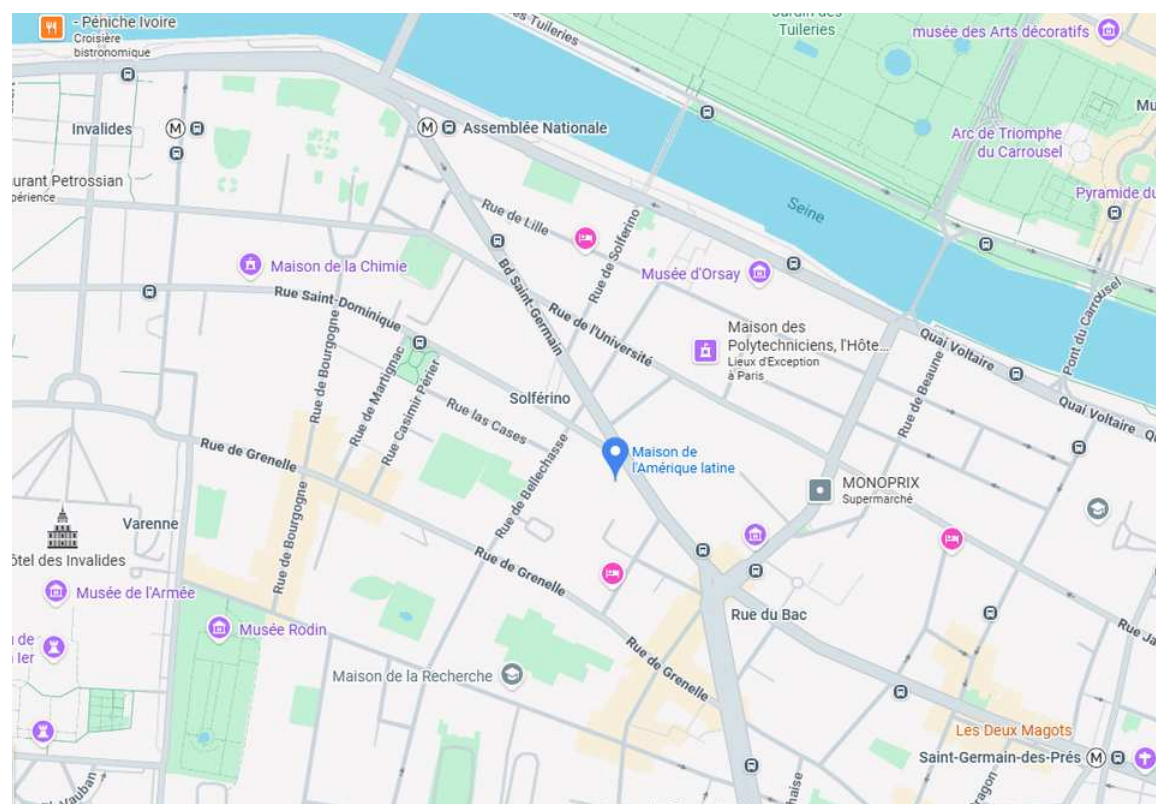
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<http://mal-reservation.com>




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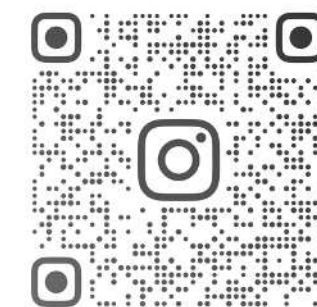
 **12** Solferino

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 **C** Musée d'Orsay

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Rue Montalembert
75007 Paris

Connect with us
on Instagram.



MAISONAMERIQUELATINEEVENTS