

# SEMINAIRY OFFER

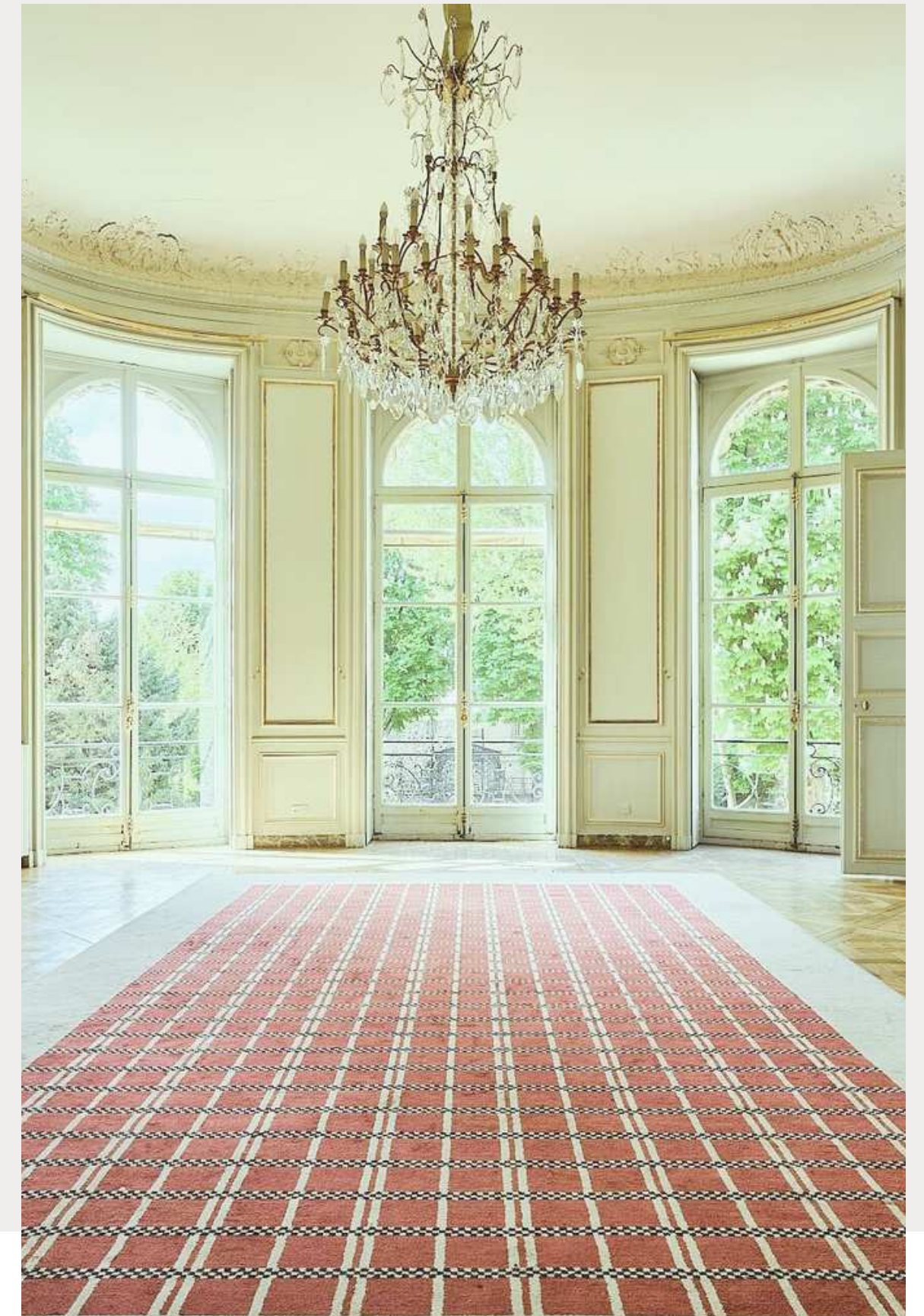


# A BRIEF HISTORY

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.

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## 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.



# SEATED MEAL

Minimum 15 people

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## YOUR STUDY DAY

Availability of your meeting room from 8:00 a.m. to 6:00 p.m.

Depending on the setup of your choice

Flipchart, notepad, pen and mineral water

Video projector, projection screen

## YOUR CATERING OFFER INCLUDED

### WELCOME BREAK (30 MINUTES)

Assortment of 2 mini pastries per person

Fruit juice/mineral water/coffee/tea

Morning coffee break (30 minutes)

Cake 1 piece per person

Fruit juice / mineral water / coffee / tea

### SEATED MEAL IN A PRIVATE LOUNGE

Madame de Varengeville or Comtesse de Guerchy menu

Starter + Main Course + Dessert

Microfiltered bottled water, wines, coffee, tea, included

One floral decoration per table

### AFTERNOON COFFEE BREAK (30 MINUTES)

2 Mignardises per person

Fruit juice / mineral water / coffee / tea

Service and cloakroom staff included

# MADAME DE VARENCEVILLE

150,00€ HT  
171,66€ TTC

## STARTERS of your choice:

Tomato gazpacho, garlic croutons, basil oil

Or

Rillettes of fresh and smoked salmon, herb salad and  
crisp vegetables

Or

Toasted waffle, avocado, shrimp, mixed greens



## MAINS of your choice:

Pearly yellow pollack, green asparagus glazed with fish  
stock, vegetable medley

Or

Sea bream fillet, fennel confit in olive oil, reduced fish  
stock infused with thyme

Or

Supreme of free-range chicken, Vadouvan-infused jus,  
confit vegetables couscous-style, and preserved lemon



## DESSERTS of your choice:

Red berry verrine with white chocolate cream

Or

Apple tart with vanilla and whipped cream

Or

Traditional cherry clafoutis

## DRINKS

WINES - (1 bottle for 4)

White: Orchys, IGP chardonnay

Red : Côte de Blaye - Allées de Hautessey  
Bordeaux AOC

Microfiltered Bottled Water  
Alain Millat Fruit Juices, Sodas

*We would appreciate it if you could choose the same menu for all guests.*

# COMTESSE DE GUERCHY

161,00€ HT  
184,19€ TTC

## STARTERS of your choice:

Octopus carpaccio, satay condiments, herb salad

Or

Toasted waffle, avocado, shrimp, mixed greens

Or

Vitello tonnato, parmesan crisps, meat jus



## MAINS of your choice:

Meagre fillet, eggplant mille-feuille, lemon beurre blanc

Or

Homemade duck confit, crushed potatoes seasoned with aioli, spring onion

Or

Cod fillet, smoked eggplant caviar



## DESSERTS of your choice:

Strawberry and vanilla tart

Or

Chocolate tart with caramel whipped cream

Or

Roasted apricots with rosemary and almond biscuit

## DRINKS

1 bottle for 3 persons

White : Laroche, IGP d'Oc Chardonnay

Red : Lussac St Emilion, Grand Ricombre

Microfiltered Bottled Water

Alain Millat Fruit Juices, Sodas

Coffee or tea

*We would appreciate it if you could choose the same menu for all guests.*



# COCKTAILS

Minimum 25 people

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## YOUR STUDY DAY

Availability of your meeting room from 8:00 a.m. to 6:00 p.m.

Depending on the setup of your choice

Flipchart, notepad, pen and mineral water

Video projector, projection screen

## YOUR CATERING OFFER INCLUDED

### WELCOME BREAK (30 MINUTES)

Assortment of 2 mini pastries per person

Fruit juice / mineral water / coffee / tea

Morning Coffee Break (30 minutes)

2 cream puffs per person

Fruit juice / mineral water / coffee / tea

Cocktail Picking in a private lounge

Or

Saint Dominique Cocktail in a private lounge

Microfiltered bottled water, wine, coffee, tea included

### AFTERNOON COFFEE BREAK (30 MINUTES)

2 Petit Fours per person

Fruit juice / mineral water / coffee / tea

Waiting and cloakroom staff included

# COCKTAIL PICKING

Without champagne

150,00€ HT  
171,76€ TTC

## COLD SALTY PIECES

2 pieces equals 4 pieces per person

Mini brioche with fresh cheese, herbs, and a nitamago egg  
Turkey club sandwich with chervil and truffle aroma

## SALAD BOWL

Serves 3 per person

Artichoke and sun-dried tomato salad with Parmesan shavings  
Watermelon and melon salad with bresaola and mint  
Caesar salad

## ASSORTMENT OF PÂTÉ EN CROÛTE

3 pieces per person

## THE MAIN COURSE AT THE BUFFET

**For groups of fewer than 50 people, please specify:**

**1 choice from the 2 dishes**

Equals 4 pieces per person

Lemon and herb chicken  
Orange and honey salmon

**Side sauce: classic mayonnaise, Savora mayonnaise**

**Choice of topping:**

Grilled seasonal vegetables  
Mashed potatoes with olive oil, fresh spring onion



## SEASONAL QUICHES

3 pieces per person

Zucchini, feta, and basil quiche  
Leek quiche  
Niçoise-style quiche  
(tuna, tomatoes, anchovies, olives)

## ASSORTMENT OF MATURE CHEESES

3 pieces per person

## DESSERTS

Serves 4 per person

Apricot tart  
Raspberry strip tart  
Lemon meringue pie  
Individual cream puffs - various flavors

## DRINKS

1 bottle for 3 people

White: Orchys, IGP chardonnay Red:  
Côtes de Blaye, Allée de Hautessey,  
Bordeaux AOC Rosé: the Southerner

Microfiltered bottled water, fruit  
nectar, coffee, tea

# COCKTAIL SAINT DOMINIQUE

Lunch only - Without champagne

161,00€ HT  
183,40€ 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



## WINES - (1 bottle for 4 people)

White: Orchys, IGP Chardonnay

Red: Côte de Blaye - Allées de Hautsésy Bordeaux AOC

Microfiltered bottled water

Alain Millat fruit juices, sodas

## OPTIONS IN ADDITION

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### DEPENDING ON YOUR WISHES

An aperitif: a glass of Moët & Chandon champagne, soft drinks and 2 puff pastries

14 € HT / 16,80 € TTC

Cocktail snacks: minimum 3 pieces/person

€3 HT per piece / €3.60 TTC

Classic aperitif: Martini, Campari, Whisky, Port (one glass and two puff pastries)

10 € HT / 12,00 € TTC

Cheese plate

10 € HT / 11 € TTC

PERMANENT COFFEE BREAK FOR HALF THE DAY  
(for a minimum of 30 people)

54 € HT / 59,50 € TTC

Espresso machine with capsules,

Assortment of 2 mini pastries, mini cakes, mini cookies, cream puffs

Old-fashioned madeleines,

Mini savory snacks in the afternoon,

Fresh seasonal fruit salad



### ADDITIONAL ROOMS

Subcommittee room with video projector and screen

1 000 € HT / 1 200 € TTC

# SUPPLEMENT MATERIEL TECHNIQUE

Please return this completed and signed form by email to commercial@mal217@.fr no later than 72 hours before your event.

## PROJECTION

<input type="checkbox"/>	Video projector + screen (included in the seminar package)	450 € HT
<input type="checkbox"/>	Sound output	100 € HT
<input type="checkbox"/>	Video projector with sound output	550 € HT
<input type="checkbox"/>	Laptop	300 € HT
<input type="checkbox"/>	Return screen	350 € HT
<input type="checkbox"/>	165cm LED screen with stand	850 € HT
<input type="checkbox"/>	Switching computer and video between two computers	400 € HT
<input type="checkbox"/>	A Pavlov	75 € HT

## SOUND SYSTEM

<input type="checkbox"/>	Complete sound system with a technician present	1350 € HT
<input type="checkbox"/>	3 fixed microphones, 2 wireless microphones, a digital recording device, 4 speakers, delivery and installation included	
<input type="checkbox"/>	Wireless Microphone Supplement	100 € HT
<input type="checkbox"/>	Lavalier microphone (only with full sound system)	110 € HT
<input type="checkbox"/>	Overtime technician	50 € HT
<input type="checkbox"/>	Small sound system with 1 wireless microphone	200 € HT
<input type="checkbox"/>	Small sound system with 2 wireless speakers	300 € HT
<input type="checkbox"/>	Speaker's lectern	100 € HT
<input type="checkbox"/>	Speaker's lectern with sound system, 1 speaker and 1 microphone;	200 € HT
<input type="checkbox"/>	Plexiglass (transparent plastic) lectern with sound system; Video recording package: robotic camera + cameraman + encoder + mixer + pre-production	220 € HT
<input type="checkbox"/>	(only with full sound system)	1700 € HT

Arrival time (the House opens at 8am):

Total number of participants at the meeting:

Number of people at the panel table:

Desired implementation:

U-shaped,

Square without projection

classroom style: table in front of each participant

In theatrical style

in cabaret style

- The Brasilia lounge and the auditorium are already equipped with a sound system including 3 fixed microphones.

- Beyond 3 microphones (fixed or wireless combined) full sound system with technician is mandatory.

You can use an external technical service provider of your choice who must use only their own equipment.

- Name of your company:
- Name of signatory:
- BDC number:
- Signature and stamp:
- Date of your service:

Internet: The entire house is equipped with free Wi-Fi access. You can obtain the access code from reception upon your arrival.

# 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



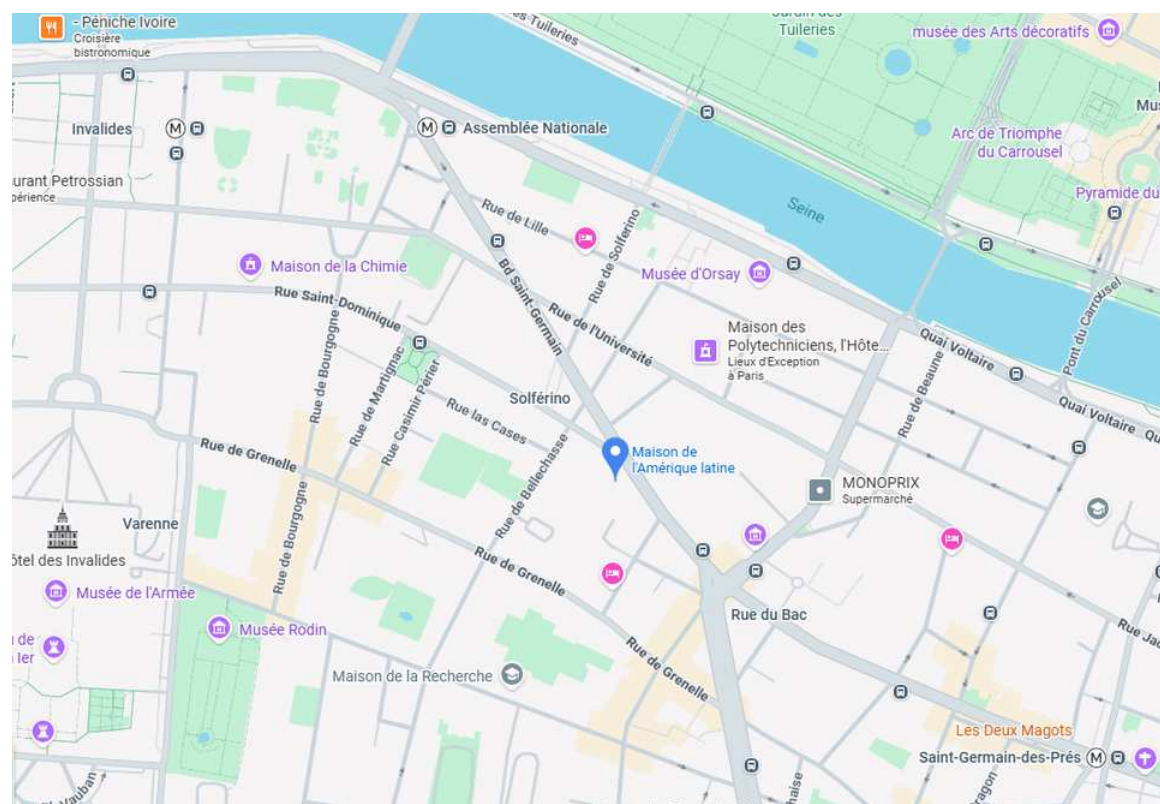
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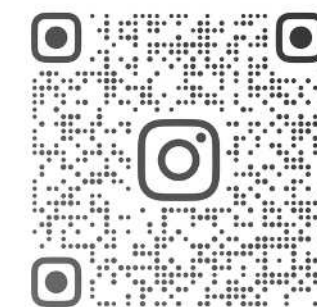
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