

WEDDING OFFER

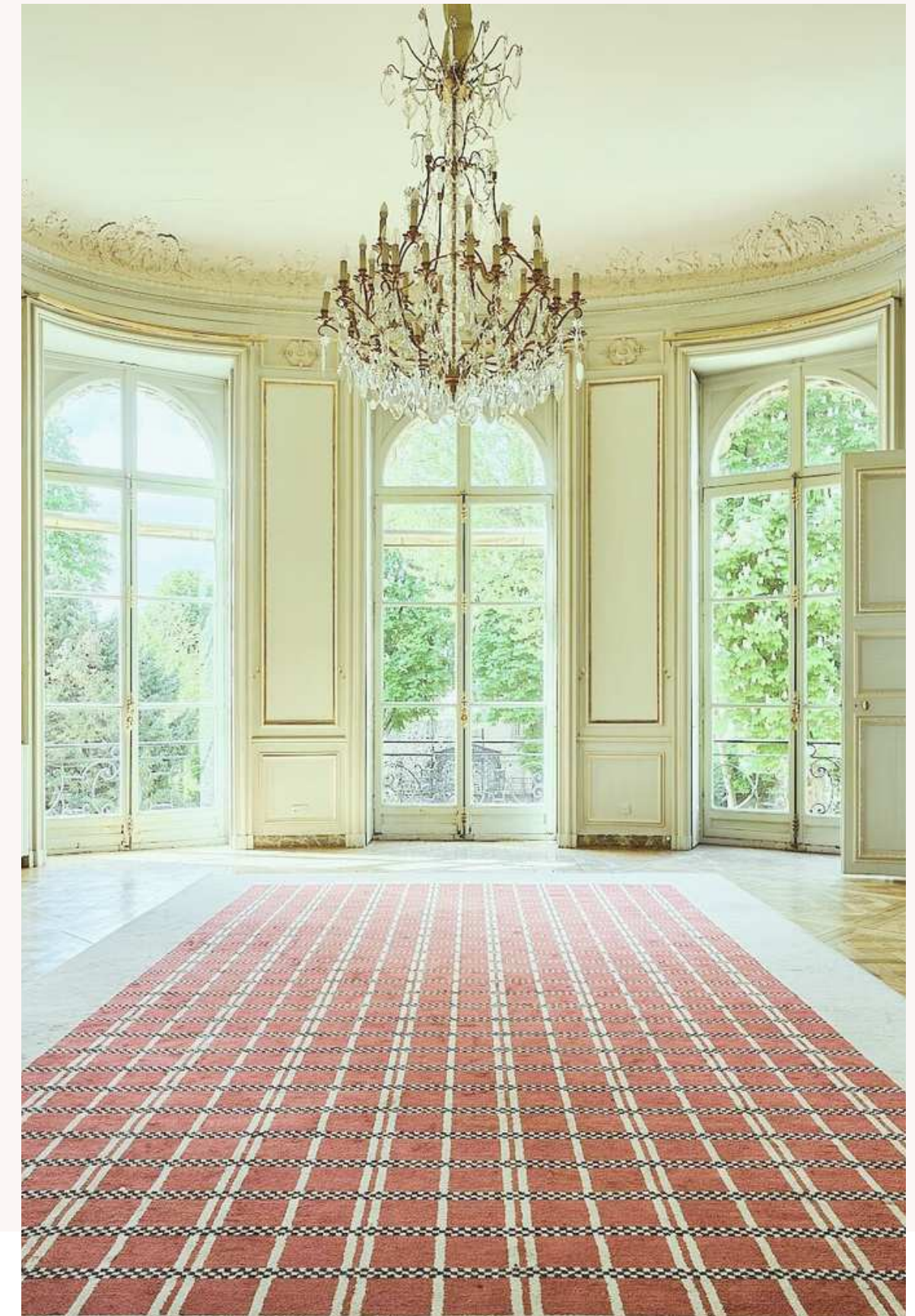


A BRIEF HISTORY

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.



THE AMELOT HOTEL IN 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 DINING

Rates including:

8-piece salty aptizer:
Moët et Chandon Champagne (1 bottle for 3 people)
Mineral water and soft drinks

Menu Starter Main Course
Dessert Wedding cake
Microfiltered water and wines
Coffee, tea or herbal tea

Open bar softs
A floral arrangement for the aperitif buffet and centerpieces
The service staff
A tasting for 2 people will be offered to you
Minimum of 80 guests
Rental of catering areas included

THE APERITIF



8 CHILLED SAVORY APPETIZERS PER PERSON

Smoked quail, white tarama, and nori sheet

Pink veal piccata, radishes, and smoked mustard

Crisp green asparagus, poultry, and cream infused with bay leaf.

Teriyaki-marinated beef with morel mushrooms

Zucchini fritter, eggplant spread, and confit tomatoes

Truffle cream canapé

Pea and mint tartlet infused with a hint of chili oil

Cube featuring two varieties of salmon and yuzu acidity.

Courgette tartare accompanied by trout roe and horseradish.

Shrimp, snow peas, saffron aioli sauce

DRINKS

Moët & Chandon: 1 bottle for 3 individuals. Microfiltered, refreshing beverages.

SAINT GERMAIN

260,00€ HT
287,67€ TTC

STARTERS of your choice

Duck foie gras, hibiscus reduction, tart red fruit confit, toasted brioche

OR

Crab ravioli, mint pea purée

OR

Half-cooked langoustine, watermelon and cucumber salad,
zesty watermelon juice

OR

Parmesan lace, crisp vegetables in a soy and sesame vinaigrette*

DISHES of your choice

Stuffed Turbot Fillet accompanied by green and white asparagus glazed
with citrus gel and champagne beurre blanc

OR

Beef Fillet Rossini Style featuring pan-seared foie gras escalope,
truffled Darphin potatoes, and meat jus

OR

Slow-cooked Veal Rump with morels, peas, and broad beans à la française,
served with tomato relish

OR

Vegetable Cannelloni au gratin with aged Parmesan, tangy tomato jus,
and a fresh herb salad*

DESSERTS of your choice

Select from a variety: Arnaud Larher Meilleur Ouvrier de France

or

Homemade lemon tart, Homemade Paris-Brest style cream puffs.

WEDDING CAKE
for the dance party
(based on 2 pieces per person)

Wines:

1 bottle for 3 individuals from the selection

Choice of White wine

Chablis - Domaine Gueguen IGP Ardèche Louis
Latour Grand

Choice of red wine

Pic Saint Loup AOP - Bergerie de l'Hortus Château
Le Jard, Lalande de Pomerol

Bottled microfiltered water
(1/2 bottle per individual)
Coffee, tea, and herbal infusions



THE AMBASSADORS

280,00€ HT
309,87€ TTC



STARTERS of your choice

Duck foie gras, hibiscus reduction, tart red fruit confit, toasted brioche

OR

Crab ravioli, mint pea purée

OR

Half-cooked langoustine, watermelon and cucumber salad,
zesty watermelon juice

OR

Parmesan lace, crisp vegetables in a soy and sesame vinaigrette*

DISHES of your choice

Stuffed Turbot Fillet accompanied by green and white asparagus glazed
with citrus gel and champagne beurre blanc

OR

Beef Fillet Rossini Style featuring pan-seared foie gras escalope,
truffled Darphin potatoes, and meat jus

OR

Slow-cooked Veal Rump with morels, peas, and broad beans à la française,
served with tomato relish

OR

Vegetable Cannelloni au gratin with aged Parmesan, tangy tomato jus,
and a fresh herb salad*

CHEESE Selection of aged
cheeses

DESSERT BUFFET A selection of four varieties from an
array of desserts or

Wedding cake for the dance party (2
servings per person)

Wines:

1 bottle for 3 individuals from the selection

Choice of White wine

Chablis - Domaine Gueguen IGP Ardèche Louis Latour
Grand Pouilly Fuissé, Domaine les Gavouilles

Choice of red wine

Pic Saint Loup AOP - Bergerie de l'Hortus
Château Le Jard, Lalande de Pomerol
Bourgogne Pinot Noir, Coeur de Violette - Frédéric Magnien

Bottled microfiltered water
(1/2 bottle per individual)
Coffee, tea, and herbal infusions



THE COCKTAILS

Rates including:
30 pièces per person:

11 cold savory pieces
6 pieces 2x XL
2 hot savory pieces
1 mini hot dish
7 sweet pieces
Wedding cake
Champagne Moët et Chandon
White wine and red wine
Soft drinks
Open bar softs
A floral arrangement for the buffet
The service staff
A tasting for 2 people will be
offered to you
Minimum of 80 guests
Rental of catering areas included

COCKTAIL 30 ITEMS

260,00€ HT
287,25€ TTC

COLD SALTY PIECES 11 pieces per person

Smoked quail accompanied by white tarama and nori seaweed
Pink veal piccata served with radish and smoked mustard
Crispy green asparagus paired with poultry and bay leaf-infused cream
Teriyaki-marinated beef alongside morel mushrooms
Zucchini disc featuring eggplant caviar and confit tomato
Canapé topped with truffle cream
Pea and mint tartlet enhanced with a hint of chili oil
Cube of two salmons with yuzu acidity
Zucchini tartare garnished with trout roe and horseradish
Poached shrimp complemented by tart apple and fresh mint
Shortbread accompanied by parmesan cream and bell pepper.

THE XXL RANGE (2 pieces are equivalent to 6 units)

Minted ricotta and peas infused with Timut pepper
Lebanese-style hummus accompanied by tabbouleh
Turkey club sandwich enhanced with chervil and truffle essence
Smoked salmon, cucumber, and dill club sandwich seasoned with subtle spices

HOT DISHES (2 pieces per individual)

Mini truffle-infused croque monsieur
Duo of Thai-inspired chicken and shrimp lasagna,
Roasted vegetable skewer with rosemary.

MINIATURE CULINARY DELIGHTS 1 piece is equal to 4 pieces.

Shredded duck, broccoli, and smoked mashed potatoes
Pike perch, almond bulgur, and béarnaise-style beurre blanc
Vegetarian polpettes, roasted vegetables, and tomato coulis.

Wedding cake for the dance party (calculated at two pieces per guest)

SWEET DELIGHTS (7 pieces per person)

Orange blossom biscuit with prickly pear jelly, green apple choux pastry accompanied by cucumber vinegar, lemon tartlet, melon paired with calisson, vineyard peach complemented by verbena chantilly cream, chocolate cream, and hibiscus raspberry baba.

Drinks

The wines:
1 bottle for 3 individuals from the selection

White wine of your preference:
Chablis - Domaine Gueguen IGP Ardèche Louis Latour Grand Pouilly
Fuissé, Domaine les Gavouilles

Select a red wine of your preference:
Pic Saint Loup AOP - Bergerie de l'Hortus Château Le Jard, Lalande de
Pomerol Bourgogne Pinot Noir, Coeur de Violette - Frédéric Magnien

Bottled microfiltered water (1/2 bottle per individual), coffee, tea, and herbal infusions





WEDDING CAKES



ROUND CAKE OF POPELINI
Possible flavors include dark chocolate,
pistachio, and raspberry.



POPELINI
"POP"
CABBAGES.



LADURÉE ARTISAN
MACARONS

DESSERT BUFFET



MISTER CACAO:

Sacher biscuit, praline feuilletine, hazelnut fragments, dark chocolate ganache, milk chocolate mousse, chocolate joconde biscuit, dark chocolate glaze, whipped cocoa nib ganache



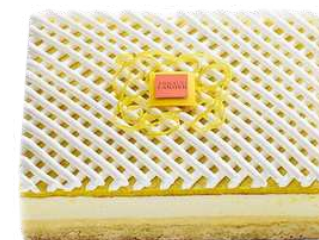
PARIS RISES:

Crispy almond and vanilla pastry base, vanilla frangipane cream infused with vanilla essence, adorned with ganache and whipped cream infused with Madagascar vanilla, and finished with vanilla icing.



PUFF PASTRY PRALINE MILLE-FEUILLE.

Caramelized puff pastry accompanied by hazelnut praline mousseline cream and a praline crunch.



LEMON ZESTINESS:

Lemon cake cookie, lemon preserve, lemon custard, lemon mousse, Joconde sponge, airy meringue



OPTIONS FURTHERMORE

APPETIZER

SPRITZ

An Italian cocktail that blends sparkling wine with carbonated water. Bright, invigorating, and delicately bitter. For a sophisticated and refined aperitif.

(2 glasses per individual)

€17 excluding VAT per individual

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



CONFIRMATION OF YOUR BOOKING

To secure your reservation, kindly return completed and signed pages 3 and 4 of your quote, along with the required deposits.

The invoice balance must be settled a minimum of 8 business days prior to your wedding date.

The final number must be conveyed to us eight working days prior to your receipt.

This figure will serve as the minimum foundation for ordering and invoicing.

CULINARY OFFERINGS AND BEVERAGES

Aperitif: You may invite select guests solely for the aperitif cocktail.

This package, which includes 8 cocktail canapés per person along with champagne and service staff, is available for €72.00, excluding VAT.

MUSICAL ENTERTAINMENT AND LIGHTING SERVICES PROVIDED BY COMMIX

In light of the sound requirements set forth by the Maison de l'Amérique latine, the venue designates the service provider. They will offer guidance on lighting and sound for your reception. The service will be invoiced directly to you by the service company.

Cyril Urtebise cyril.urtebise@gmail.com

0660115389 www.co-mixe.com

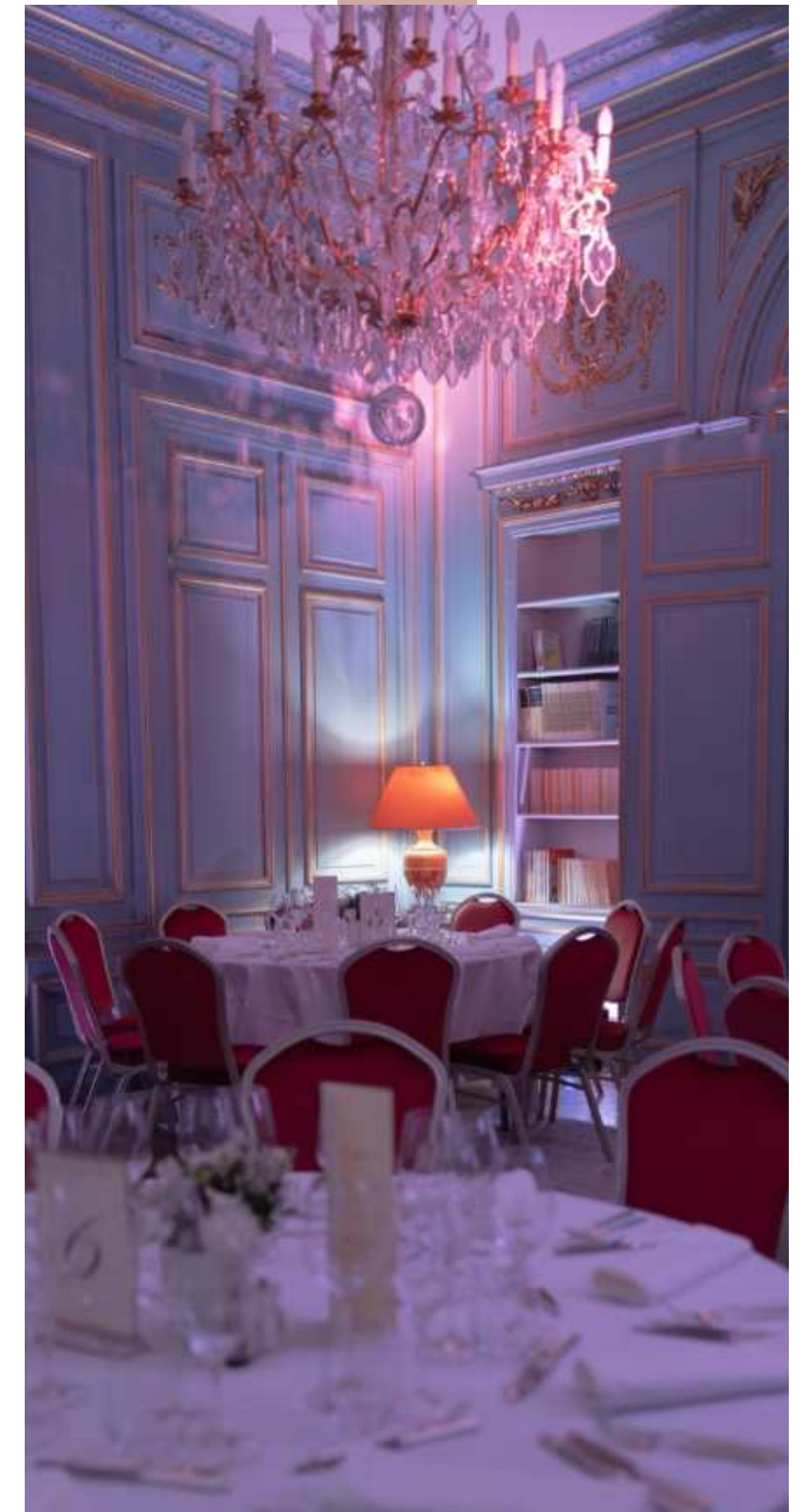
FLORAL ARRANGEMENTS BY ATELIER WAGNER

Our proposal encompasses a buffet design and/or a centerpiece, contingent upon the selected package.

We encourage you to reach out to our florist to discuss the selection of colors and flowers.

17 Rue de Charonne - 75011 Paris

jeanluc@atelierwagner.fr 06 82 57 88 62 charlotte@atelierwagner.fr



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
1 320,00 €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
1 320,00 €TTC

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

1 700,00€ HT
1 870,00 €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
1 353,00 €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



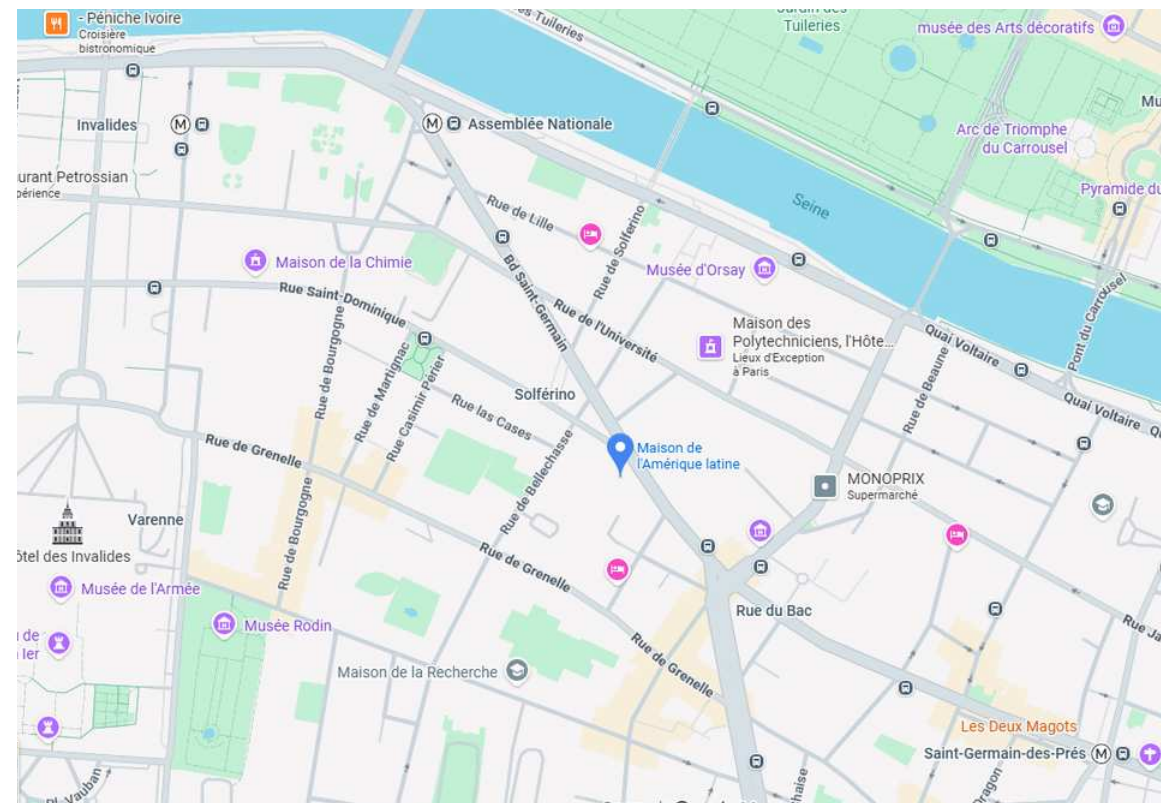
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Solferino

63,68,69,73,83,84,94

Musée d'Orsay

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75007 Paris

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MAISONAMERIQUELATINEEVENTS