

EVENTS MENU

AUTUMN | WINTER



pulman
HOTELS AND RESORTS

PARIS MONTPARNASSE



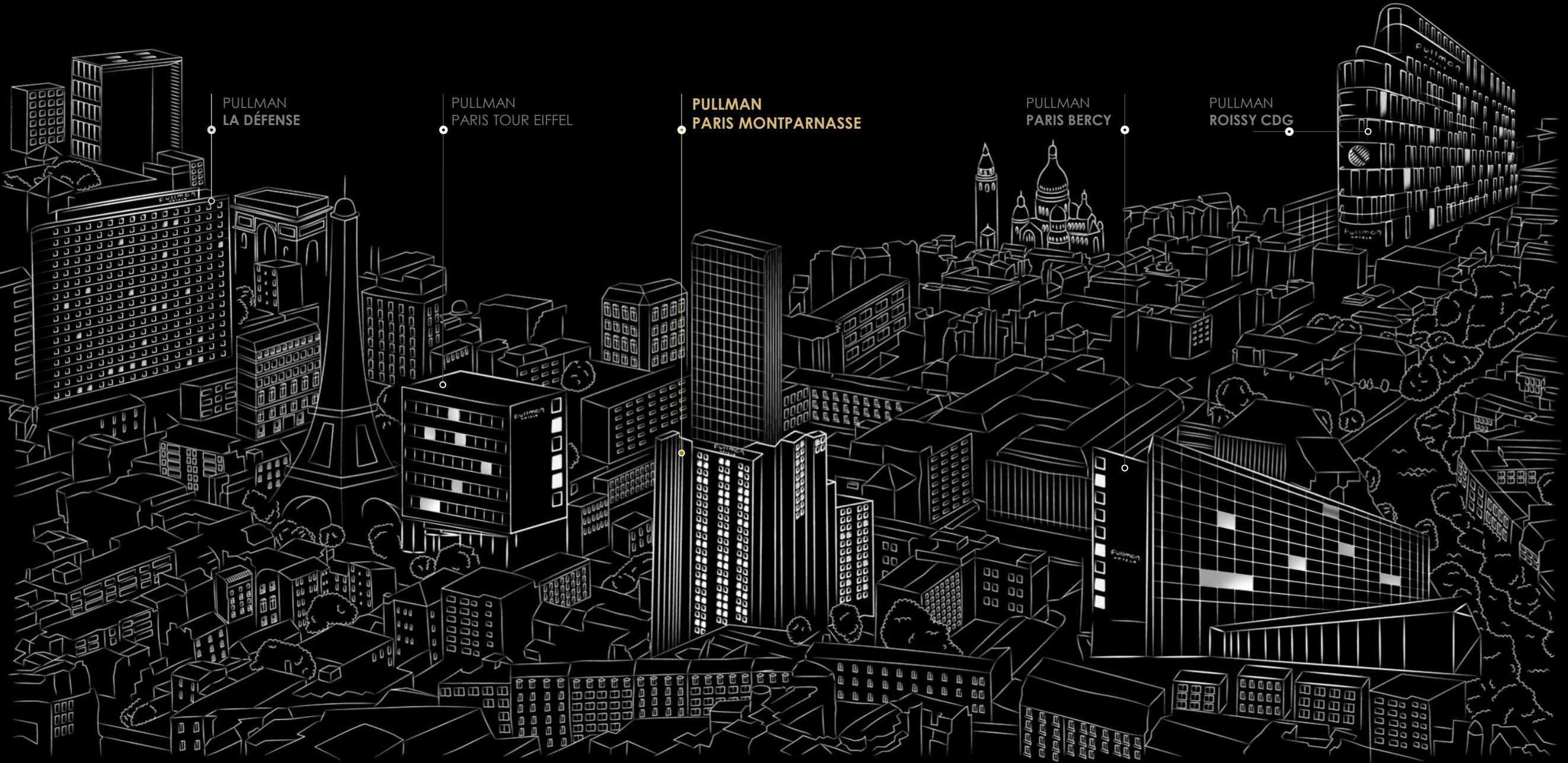
PULLMAN
LA DÉFENSE

PULLMAN
PARIS TOUR EIFFEL

PULLMAN
PARIS MONTPARNASSE

PULLMAN
PARIS BERCY

PULLMAN
ROISSY CDG



Our beef, pork, lamb and poultry come from France (born, raised, slaughtered, cut in France). Our fish is sourced from sustainable fisheries.

A LOCAL & SEASONAL PHILOSOPHY



"In my life, I have been reaching out for the beauty of simplicity, which continues to drive me and my passions in life."
Chef Rafael Casás

FORGET WHAT YOU KNOW...

Our Chef and his brigade reimagine French banqueting tradition with a modern twist and an explosion of flavors.

They get their inspiration from their surroundings. Curiosity and observation shape a unique culinary style that evolves with the seasons. Best in class eco-responsible producers and farmers are at the heart of our generous, genuine and distinctive menus.

It is all about sharing unique and authentic experiences around a table in a stimulating environment.

LOCAL & REGIONAL | SEASONAL | LIVE-COOKING
AVOIDING FOOD WASTE | ORGANIC

*All items are subject to availability and may be changed.
Vegetarian dishes can be made vegan on request.
We adapt our menus to allergies and dietary requirements.
Ask your event manager for gluten-free, lactose-free, and other options.*

Vegetarian | Vegan | Gluten Free

*Net prices in Euro per person – VAT: 20% on alcohol
10% on food and non-alcoholic beverages. | Incl. Service*

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BREAKFAST

Price per person

Freshly brewed regular & decaffeinated Arabica coffee
Premium Tea selection, freshly squeezed juices, still & sparkling micro filtered water from Brita



On request

BUFFET

€32

Freshly squeezed juices

Orange, grapefruit, green veggie detox blend



Fresh fruits & yoghurts

Sliced fresh fruits & seasonal fruits basket
Raw vegetables basket, green salad
Plain yoghurt, homemade granola, organic honey from Provence

Bread & viennoiseries

'Croissant', 'pain au chocolat', 'pain aux raisins'
Parisian Baguette, country bread, selection of jams
from Provence, butter from Beillevaire

Chef's specialties

Artisanal cooked ham, cheeses, homemade chutney
Scrambled eggs from free-range hens 
Grenaille potatoes, sautéed brown mushrooms with parsley 
Poultry sausage, Toulouse sausage, onions confit and mustard
Beechwood smoked bacon




LIVE COOKING

Crepes bar | €15

Toppings include sugar, home-made jams, chocolate or
caramel sauce, whipped Chantilly cream

The English Muffin | €15

Traditional smoked salmon
Scrambled eggs, herbed cream cheese 

[ALL LIVE COOKING OPTIONS](#)



SUNDAY BRUNCH

SUNDAY BRUNCH - UMAMI STYLE | 42€

Sea bream ceviche, maple syrup and buckwheat glazed
baby carrots, eggs Benedict, burgers, mac&cheese,
cookies, waffles and ... so much more!



Bottomless mimosa or champagne | + 20€

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• BEVERAGES

3



BREAKS

Price per person
Break served for 45 minutes

WELCOME BREAK*

€15

Pastries basket: 'croissant', 'pain au chocolat', today's pastry
Freshly brewed regular & decaffeinated Arabica coffee
Premium tea selection
Alain Milliat juices : orange, grapefruit, apple
Still & sparkling micro filtered water from Brita

DRINKS PAUSE

€12

Freshly brewed regular & decaffeinated Arabica coffee
Premium Tea selection
Alain Milliat juices : orange, grapefruit, apple
Still & sparkling micro filtered water from Brita



EXTRAS

Add-on from the menu – for welcome, drinks and daily break

- **ARTISAN CANDIES | €10**
French candies selection
- **GO SUPER-FOOD | €12**  
Roasted hazelnuts | Cranberries | Brazil Nuts | Dried apricots |
Goji berries | prunes
- **FRESH & DETOX JUICES BAR | €12**
Detox water jar, wellness shooters, yuzu black tea

Additional savory break suggestions available upon request**

*Subject to variation through seasons and product availability

**Gluten free options available on request

 Vegetarian |  Vegan |  Gluten Free





CHEF'S BREAK OF THE DAY*

€22

Freshly brewed regular & decaffeinated Arabica coffee
Premium Tea selection
Freshly squeezed juices (orange, grapefruit, apple)
Still & sparkling micro filtered water from Brita
Seasonal fruit basket

OUR SELECTION!

HEALTHY

Fresh fruit skewer  
Chia pudding  
Red berry granola bar

WELL-BEING

Fresh fruit skewer  
Bichermuesli and chocolate granola bar

COOKIES & CO

Cookie
Pecan brownie
Blueberry muffin

CHILDHOOD FLAVORS


Vanilla madeleine
Pistachio financier
Our praliné 'B.N' biscuit

TAKE A CAKE BREAK

Chocolate-vanilla marble cake
Lemon cake

Half-day +€15 - 1 replenishment

Full day +€30 - 2 replenishments

 > 10
< 10 + €250

PLATED

LUNCH | DINNER

Choose 1 starter, 1 main and 1 dessert
Freshly brewed regular & decaffeinated Arabica coffee
Premium Tea selection, still & sparkling micro filtered water from Brita

2 COURSES | €59 • 3 COURSES | €72



« Our 'low footprint' menus are the result of our partnership with local suppliers and sourcing sustainable agriculture. We guarantee you quality and seasonal products, with the aim of reducing your carbon impact during lunches and dinners. »

Chef Rafael Casás, Executive Chef of Pullman Paris Montparnasse

STARTERS



- Leeks** Steamed with seaweeds, quail eggs, pears, Goji berry ravigote (V)
- Parsnip** Warm velouté, celery pesto, vegetable chips (V)
- Salmon** Marinated with Timut pepper, beets, sprouts
- Tuna** Tataki, soy, ginger, crunchy beans, green chili, shiso
- Salmon** Coriander marinade, confit beetroot, red fruits
- Pâté en croûte** Poultry, cranberries, apple and date chutney, lemon

MAINS



- Root Vegetables** Kaffir lime and galangal broth, spinach sprouts (V)
- Sea bass** Pan-seared, fennel confit with turmeric, dill, tapenade
- Salmon** Steamed, assorted cabbages, Genevoise sauce
- Poultry** Roasted chicken fillet with honey, butternut, mushrooms
- Beef** Chuck, duck foie gras, polenta

DESSERTS



- Peanut lemon** Peanut dacquoise, whipped chocolate ganache, lemon confit (V)
- Winter salad** Pineapple, papaya, kiwi, dragon fruit, coconut, geranium (V)
- Pineapple choux** Choux pastry, basil cream, pineapple compote, pesto (V)
- Floating Island** Chamomile custard, blancmange, caramel (V)
- Exotic Savarin** Baba dough, exotic fruit brunoise, coconut whipped cream (V)

(V) Vegetarian | (V) Vegan | (GF) Gluten Free



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• BUFFET

• SEATED

• GALA

• GRAB & GO

• BEVERAGES

5



> 30

FARMER'S COUNTER | €72

STARTERS

- Jerusalem artichoke velouté with chestnuts
- Leeks steamed with seaweed, quail eggs, pears, goji berry ravigote
- Mimosa eggs, wild arugula, truffle
- Roasted pumpkin with garlic, semolina, burrata
- Shrimp salad with lychee, chili, sprouts
- Tuna tataki, beans, yuzu soy sauce
- Smoked salmon, wasabi cream cheese, beetroot vinaigrette
- Caesar salad, farmer's chicken, garlic croutons, parmesan
- 'Pâté en croûte', poultry, cranberries, apple-date chutney, lemon

MAINS

- Pad Thai, rice noodles, peanuts, scallions, cilantro, tamarind
- Cod loin, dill and butter sauce, New Zealand spinach
- Sea bass fillet, confit tomatoes, taggiasche olives, samphire
- Duck breast with spices, satay sauce
- Farm chicken fillet with cider, apples, pine nuts, mint
- Veal rump, sweet and sour sauce, carrots, oranges, ginger



SEATED BUFFET

LUNCH

Choose 4 starters + 2 mains + 3 sides + 3 desserts
 Freshly brewed regular & decaffeinated Arabica coffee
 Premium Tea selection, still & sparkling micro filtered water from Brita



SIDES

- Roasted cauliflower, chestnuts, scallions, mango
- Confit fennel with dill, burnt lemon
- Spiced pan-fried parsnips and seasonal mushrooms
- Roasted potatoes, parsley, confit garlic
- Celery gratin, pears, Fourme d'Ambert cheese
- Mac & cheese with cheddar

CHEESES

Selection of matured cheeses from 'La Ferme d'Alexandre',
 country bread & country bread with fruits

DESSERTS

- Mayan Tacos**, chocolate cream, cardamom, kumquat
- Pear verrine**, kalamansi syrup
- Peanut success**, lemon confit
- Mille-feuille**, miso caramel
- Pineapple choux**, basil cream
- Blancmange**, chamomile

! **Organic Yuzu Iced Tea | +€5**



LIVE COOKING

Add some flair to your event with our
live cooking stations!

ALL LIVE COOKING OPTIONS

Vegetarian | Vegan | Gluten Free

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FARMER'S COUNTER including a live cooking | €84

STARTERS

- Jerusalem artichoke velouté with chestnuts ✓
- Leeks steamed with seaweed, quail eggs, pears, goji berry ravigote (V)
- Mimosa eggs, wild arugula, truffle (V)
- Roasted pumpkin with garlic, semolina, burrata (V)
- Shrimp salad with lychee, chili, sprouts
- Tuna tataki, beans, yuzu soy sauce
- Smoked salmon, wasabi cream cheese, beetroot vinaigrette
- Caesar salad, farmer's chicken, garlic croutons, parmesan
- 'Pâté en croûte', poultry, cranberries, apple-date chutney, lemon

LIVE COOKING

- Sea bass in seaweed crust :** Cauliflower mousseline, iodized virgin sauce
- Duck and sweet potato parmentier :** Sorrel heart salad
- Angus Ribeye Steak :** Dauphinois gratin, chimichurri, roasting jus

MAINS

- Pad Thai, rice noodles, peanuts, scallions, cilantro, tamarind (V)
- Cod loin, dill and butter sauce, New Zealand spinach
- Sea bass fillet, confit tomatoes, taggiasche olives, samphire
- Duck breast with spices, satay sauce
- Farm chicken fillet with cider, apples, pine nuts, mint
- Veal rump, sweet and sour sauce, carrots, oranges, ginger

SEATED BUFFET

DINNER

Choose 4 starters + 1 live cooking + 1 main + 3 sides + 3 desserts

Freshly brewed regular & decaffeinated Arabica coffee
Premium Tea selection, Still & sparkling micro filtered water from Brita



LIVE COOKING

Add some flair to your event with our live cooking stations!

ALL LIVE COOKING OPTIONS

SIDES

- Roasted cauliflower, chestnuts, scallions, mango ✓
- Confit fennel with dill, burnt lemon ✓
- Spiced pan-fried parsnips and seasonal mushrooms ✓
- Roasted potatoes, parsley, confit garlic ✓
- Celery gratin, pears, Fourme d'Ambert cheese (V)
- Mac & cheese with cheddar (V)

CHEESES


- Selection of matured cheeses from 'La Ferme d'Alexandre', (V)
country bread & country bread with fruits

DESSERTS

- Chocolate cherry**, like a Black Forest cake
- Exotic baba**, coconut whipped cream
- Papaya and dragon fruit verrine**, geranium syrup ✓ (V)
- El Rioz**, passion fruit and chili cream (V)
- Mango Tatin**, kadaif and sumac
- Roll cake**, chestnut and clementine

CHOOSE THE PERFECT WINE TO ACCOMPANY YOUR MEAL

(V) Vegetarian | ✓ Vegan | (V) Gluten Free

 > 30
< 30 + €250

RECEPTION





FINGER BUFFET

Freshly brewed Arabica coffee & decaffeinated coffee
Premium Tea selection, Still & sparkling micro filtered water from Brita


MARKET FINGER FOOD | €72

Choose 2 salads + 1 sharing dish + 3 sandwiches + 2 hot fingers food + 3 desserts

SALADS

Hummus with tahini, radish collection, pomegranate 
Roasted pumpkin with garlic, semolina, burrata 
Gorgonzola, treviso, carmine, walnut vinaigrette 
Truffled mayo eggs, frisée salad with fines herbs 
Poached cod, spinach velouté, peanuts
Royal sea bream crudo, orange, ginger, cilantro
Shrimp salad with lychee, chili, sprouts
Pulled beef, pickles, mustard seeds

TO SHARE


Vegetal : Warm parsnip velouté, served with celery pesto, vegetable chips, croutons, crispy onions 

Maritime : Smoked salmon, marinated and gravlax, served with blinis and Isigny cream

Artisan Meats : Artisan charcuterie, served with pickles and country bread

SANDWICHES

Focaccia: Grilled portobello, arugula, scamorza 

Croque-comté: Truffled béchamel 


Nordic : Smoked salmon, seaweed cream cheese


Tuna Bagel: Candied lemon-tuna, fresh salad

Farmhouse Burrito : Chicken with chipotle, chili pepper sauce, romaine lettuce

Milk bread: Roast beef, pickled onions, mustard

HOT FINGER FOOD

Sautéed cauliflower, chestnuts, mango 


Mushroom fricassée, goat cheese, granola 

Steamed salmon, pearl barley, lemon sauce, arugula

Cider-braised lamb, apples, pine nuts, mint


Beef parmentier, sweet potatoes, parmesan

CHEESES


Selection of matured cheeses from 'La Ferme d'Alexandre', 
country bread & country bread with fruits

DESSERTS

Mango and black sesame tart tatin

Blancmange chamomile 

Caramel miso mille-feuille

Pear and kalamansi verrine 


Pineapple and basil choux



Chestnut and clementine roll cake


Exotic baba

Mayan tacos

Chocolate and morello cherry

Peanut and lemon success 

Papaya, dragon fruit and geranium verrine 

El Rioz, passion fruit and chili 



LIVE COOKING

RISOTTO ALLA MILANESE | 17€

The chef prepares his risotto enhanced with a gremolata verde

DUCK AND SWEET POTATOE PARMENTIER | €17

Sorrel heart salad

ALL LIVE COOKING OPTIONS

 Vegetarian |  Vegan |  Gluten Free



COLD

- Butternut, beetroot, Thai coriander, smoked harissa (V)
- Chickpea shortbread, vegetables, squash pesto (V)
- Roasted carrot with tandoori yogurt, lemon supremes (V)
- All-vegetable maki, yuzu kosho (V)
- Ewe's tomme, carrots, black cherry jam (V)
- Fourme d'Ambert cheese, quince paste, toasted buckwheat (V)
- Smoked trout, lemon, pink lady, oxalis
- Coconut-lime sea bream gravlax, fennel, radish
- Japanese rice with seaweed, salmon, candied ginger, lemon
- Gâtinais poultry, crisp vegetables, lemon condiments
- Quail, watercress, hazelnuts, beets
- Veal, mushroom duxelles, pickled mustard seeds

HOT

- Vegetable samosa with tandoori sauce, raita (V)
- Comté cheese and truffle finger (V)
- Puff pastry tart with oyster mushrooms, mimolette (V)
- Kuro shrimp, vegetable charcoal, sweet chili-mango
- Beef satay skewer
- Chicken gyoza, ponzu sauce, scallions

RECEPTION

COCKTAIL

Please make your choice between our creations

3 pieces €12	5 pieces €20
7 pieces €28	12 pieces €48

18 pieces – 8 cold + 4 hot + 2 between the bread + 4 desserts | 72€
24 pieces – 9 cold + 4 hot + 2 salads + 2 hot fingers + 2 between the bread + 5 desserts | 84€

LIVE COOKING

FARM-FRESH BEETROOT | €13

Black fruits vinaigrette, stracciatella cloud

THE MILLE-FEUILLE BAR | €13

The Mille-Feuille is baked 'à la minute' and garnished with your choice :
chocolate, vanilla or lemon cream

DESSERTS

- | | |
|----------------------------|-----------------------------|
| Cappuccino, tonka bean | Apple and blueberry crumble |
| Salted butter caramel tart | Virgin mojito shell |
| Tatin-style apple | Lemon tart |
| Poire Belle-Hélène | Viennese hot chocolate |
| Seasonal macarons | |

COLD FINGERS

Only for the 18 pieces and 24 pieces offers

- Hummus with tahini, radish collection, pomegranate (V)
- Roasted pumpkin with garlic, semolina, burrata (V)
- Gorgonzola, treviso, carmine, walnut vinaigrette (V)
- Truffled mayo eggs, frisée salad with fines herbes (V)
- Poached cod, spinach velouté, peanuts
- Royal sea bream crudo, orange, ginger, cilantro
- Shrimp salad with lychee, chili, sprouts
- Pulled beef, pickles, mustard seeds

HOT FINGERS

Only for the 18 pieces and 24 pieces offers

- Sautéed cauliflower, chestnuts, mango (V)
- Mushroom fricassée, goat cheese, and granola (V)
- Steamed salmon, pearl barley, lemon sauce, arugula
- Cider-braised lamb, apples, pine nuts, mint
- Beef Parmentier, sweet potatoes, parmesan

BETWEEN THE BREAD

- Focaccia: Grilled Portobello, arugula, scamorza (V)
- Gravlax salmon roll
- Roast chicken roll
- Chicken burrito with chipotle, chili pepper sauce, romaine lettuce
- Pastrami wrap
- Beef chimichurri pita

Gluten free options are available on request.


(V) Vegetarian | (V) Vegan | (GF) Gluten Free



MAKE IT A SHOW

LIVE COOKING

Add some flair to your buffet or seated lunch & dinner.

 > 30
< 30 +€250

COLD

Farm-fresh beetroot | €13

Black fruits vinaigrette, straciatella cloud

Cervelle de Canut and bottarga | €14

Shallot, parsley, tarragon, scallions, served with country bread chips

Oyster bar from our shores | €15

(3 pieces per person)

Served with traditional condiments: butter, sourdough bread

Half cooked duck foie gras | €17

In fine jelly, passionfruit+moka

HOT

Risotto alla Milanese | €17

The Chef prepares his risotto with a gremolata verde

Sea bass in a seaweed crust | €14

Cauliflower mousseline, iodized sauce

Duck parmentier with sweet potatoes | €15

Heart of sorrel salad

Angus ribeye steak | €16

Dauphinois gratin, chimichurri sauce, roast jus

DESSERTS*

The Mille-Feuille Bar | €13

The Mille-Feuille is baked 'à la minute' and garnished with your choice : chocolate, vanilla or lemon cream

Chocolate / Corn | €13

Chocolate sauce, popcorn with chocolate and caramel sauce

Edible cloud | €15

Assortment of creamy delights with toppings, overhung with an aromatic edible cloud

LIVE COOKING


| €18

The "Plant-Based Classic Burger" 

 Vegetarian |  Vegan |  Gluten Free

*Gluten free options are available on request

• BREAKFAST

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• SEATED


• GALA

• GRAB & GO

• BEVERAGES



GALA


 > 30
 < 30 +€250

MENUS WILL BE COMPOSED IN COLLABORATION WITH THE CHEF


Freshly brewed regular & decaffeinated Arabica coffee
 Premium Tea selection, still & sparkling micro filtered water from Brita

- 3 COURSES – Starter + Main + Dessert | €94
- 4 COURSES – Starter + Main + Cheese + Dessert | €105




- COCKTAIL RECEPTION | +€12
- AMUSE BOUCHE I | +€10


STARTERS

- Chestnuts** Velouté, poached egg, truffle, apples, walnuts, oxalis 
- Crab** Delicate seasoned flesh, sweet and sour turnip
- Foie Gras** Torchon style, Sarawak pepper, black fruits with gentian

MAIN

- Vegetal** Eryngii mushrooms, mandarin, saffron puree, herb coulis 
- Fish** Scallops, butternut, hazelnuts, red wine sauce
- Meat** Farmer's chicken breast stuffed with truffle, Charlotte potatoes
Veal tenderloin, eryngii mushrooms, mandarins, saffron puree

CHEESE

- Cheese** Brillat savarin, truffle, melba toast 

DESSERTS

- Passion Pepper** Passionfruit cream, chili biscuit, guava and chili confit, passionfruit sorbet
- Cherry on the cake** Morello cherry confit, cocoa, elderflower
- Clementine Chestnut** Clementine and mead nage, chestnut mousse, honey, sautéed chestnuts

 Vegetarian |
  Vegan |
  Gluten Free

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 > 30
< 30 + €250



GRAB & GO

FARMER'S BOX | €29

1 salad + 1 sandwich + 1 dessert

**excludes beverages*

SALADS

Roasted pumpkin with garlic, semolina, burrata (V)

Pasta salad, mozzarella, arugula, basil (V)

Caesar salad, farmer's chicken, garlic croutons, parmesan

Baby potatoes, smoked salmon with dill

SANDWICHES

Club-Slaw : Vegetal bacon, Savora ® sauce (V)

Focaccia: Grilled portobello, arugula, scamorza (V)

Nordic : Smoked salmon, seaweed cream cheese

Farmhouse Burrito : Chicken with chipotle, chili pepper sauce, romaine lettuce

DESSERTS

Fruit salad (V) (GF)

Vanilla and lemon choux



CHEF'S WORKING LUNCH | €55

1 starter + 1 cold main + 1 cheese & seasonal salad + 1 dessert

*Freshly brewed regular & decaffeinated Arabica coffee
Premium Tea selection, still & sparkling micro filtered water from Brita*

STARTERS

Leeks steamed with seaweed, quail eggs, pears, goji berry ravigote (V)

Tuna tataki, soy, ginger, crispy beans, green chili, shiso

'Pâté en croûte', poultry, cranberries, apple-date chutney, lemon

COLD MAINS

Root vegetables, kaffir and galangal broth, spinach sprouts (V)

Poached salmon, wild arugula, basil, sauce vierge

Chicken satay, papaya salad, pink radish, cilantro

CHEESE & SEASONAL SALAD

Selection of matured cheeses from 'La Ferme d'Alexandre' (V)

Sprout and herb mesclun, aromatic flowers, lemon vinaigrette (V)

DESSERTS

Peanut Success (V) (GF)
Kalamansi Tart

+ ENHANCE YOUR EXPERIENCE

Organic Iced Tea Yuzu + €5

Truffled potato chips + €5

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12

CLASSIC | €14

1 bottle 75 cl per 4 persons

WHITE

Rhône | AOP Costières de Nîmes Château Beaubois BIO

Bordeaux | AOP Entre-Deux-Mers Château Lafont Saint-Martin

RED

Rhône | AOP Costières de Nîmes Château Beaubois BIO

Provence | AOP Côteaux d'Aix-en-Provence
Château La Coste

PREMIUM | €20

1 bottle 75 cl per 4 persons

ROSÉ

Côtes de Provence | AOC La Chapelle Gordonne BIO

WHITE

Côtes de Provence | AOC La Chapelle Gordonne BIO

Bordeaux | AOP Clarendelle, « inspiré par Haut-Brion »

Bourgogne | AOP Chardonnay Domaine Anne Lise Bollut

RED

Côtes de Provence | AOC La Chapelle Gordonne BIO

Bordeaux | AOP Clarendelle, « inspiré par Haut-Brion »

Loire | AOP Ménéton Salon Les Marcet

BEVERAGES

WINE & CHAMPAGNE

Price per person



PRESTIGE | €38

1 bottle 75 cl per 4 persons

WHITE

Loire | AOP Pouilly-Fumé - Domaine Veneau

Bourgogne | AOP Chablis Jean - Marc Brocard

RED

Rhône | AOP Vacqueyras Domaine Miramont BIO

Bourgogne | AOP Domaine Rochebin Clos St. Germain

+ — AN EXTRA SPARKLE TO YOUR MENU

CHAMPAGNE | + €30

1 bottle 75 cl per 4 persons

Pommery Apanage, Blanc de blancs | 75cl

CHAMPAGNE SKYBAR SIGNATURE COCKTAIL | + €19/pers

COCKTAIL CLASSIQUE

Mojito, Gin fizz, Punch, Spritz, Moscow mule

| + €11 non-alcoholic

| + €15 alcoholic

Alcohol abuse is dangerous for your health. Drink responsibly.

SOFTS

1 HOUR | €13 • 2 HOURS | €17 • EXTRA HOUR +€7

Fruit juices
Still & sparkling filtered Brita water
Sodas

SOFTS, WINE & BEER

1 HOUR | €26 • 2 HOURS | €35 • EXTRA HOUR +€14

Fruit juices, still & sparkling filtered Brita water
Sodas
Heineken Beer
White Bordeaux | AOP Bordeaux Entre-Deux-Mers
Château Lafont Saint Martin
Red Provence | AOP Côteaux d'Aix-en-Provence Château La Coste

BEVERAGES

PRIVATE BAR

Price per person



EXTRA | Local Beer « Brasserie la Française »
Kiki de Montparnasse | + €7/pers

SOFTS, WINE, CHAMPAGNE, BEER & SPIRITS

1 HOUR | €32 • 2 HOURS | €42 • EXTRA HOUR +€18

Demoiselle Brut EO, Tête de Cuvée | 75cl
White Bordeaux | AOP Bordeaux Entre-Deux-Mers
Château Lafont Saint Martin
Red Provence | AOP Côteaux d'Aix-en-Provence Château La Coste
Heineken
Spirits (Vodka, Whisky, Gin, Rum)
Fruit juices
Still & sparkling filtered Brita water
Sodas

+ AFTER DINNER, ON THE TERRACE...

1 HOUR | €48 • 2 HOURS | €59 • EXTRA HOUR +€29

Cognac
Rum
Cigars & Chocolates

S

SKYBAR
PARIS

VIP CORNER

Rooftop VIP corner
Privatization possible upon request
and subject to availability

Alcohol abuse is dangerous for your health. Drink responsibly.



BEVERAGES

WINE & CHAMPAGNE MENU

Price per bottle

CHAMPAGNE

Demoiselle Brut EO, Tête de Cuvée 75cl	€100
Pommery, Maxi Pop 75cl	€110
Pommery Apanage, Blanc de blancs 75cl	€130
Pommery Apanage Rosé 75cl	€150

WHITE | 75cl

Rhône AOP Costières de Nîmes Château Beaubois BIO	€48
Bordeaux AOP Bordeaux Entre-Deux-Mers Château Lafont Saint Martin	€48
Côtes de Provence AOC La Chapelle Gordonne BIO	€68
Bordeaux Clarendelle « Inspiré par Haut-Brion »	€68
Bourgogne Chardonnay AOP Domaine Anne Lise Bollut	€76
Loire Pouilly-Fumé Domaine Veneau	€76
Bourgogne Chablis Jean – Marc Brocard	€76



RED | 75cl

Rhône AOP Costières de Nîmes Château Beaubois BIO	€48
Provence AOP Côtes d'Aix-en-Provence Château Lacoste	€48
Bordeaux Clarendelle « Inspiré par Haut-Brion »	€68
Côtes de Provence AOC La Chapelle Gordonne BIO	€6€
Loire AOP Ménéton-Salon Les Marcet	€68
Bourgogne AOP Domaine Rochebin Clos St. Germain	€76
Rhône AOP Vacqueyras Domaine Miramont BIO	€76

ROSÉ | 75cl

Côtes de Provence AOC La Chapelle Gordonne BIO	€48
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CORKAGE FEE (per bottle of 75cl)

Champagne €18
Wine €15
Alcohol €43

Alcohol abuse is dangerous for your health. Drink responsibly.



CATERING POLICY

MINIMUM GUESTS

Some of our menus are designed for a minimum of 30 guests. Below 30 people, a flat rate of €250 will be added.

FUNCTION GUARANTEES

The Hotel will require the guaranteed number of guests attending the function at least seventy-two (72) hours or three (3) business days prior to the function date, by 12:00pm. Refer to cancellation policies in your contract if needed.

LATE HOURS

Additional charges per hour apply for events finishing after 11 pm. These charges depend on the number of participants of the event. Ask our team for details for your event.

MENU SELECTION

Customized menus are also available on request. Contact our team for details. Prices are subject to change without notice.

MEAT ORIGIN

All our meats are of French origin.

ALLERGIES

If one or several guests have allergies, provide their full name and nature of their allergy(s) in order to take all necessary precautions when preparing their food. You can ask for a menu ingredients list prior to your event.

FOOD & BEVERAGE

All food and beverage served on hotel grounds are provided by Pullman Paris Montparnasse, with the exception of some items that will be specified by the hotel. Service charges apply for any food or beverage supplied by the client and consumed in the hotel.

ENTERTAINMENT & DÉCOR

Functions may be enhanced with décor, such as flowers, music & special linens. We can advise on our preferred suppliers on request. You can also use your own suppliers. All deliveries must be coordinated through the events team. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.

AUDIOVISUAL

ENCORE is the hotel's official audiovisual contractor. They have an on-site team and provide full audiovisual planning services, skilled technicians and state-of-the-art equipment. A fee will apply when using an outside audiovisual supplier.



pullman
HOTELS AND RESORTS

PARIS MONTPARNASSE

PULLMAN PARIS MONTPARNASSE

19 rue du Commandant René Mouchotte
75 014 Paris

pullman.meetings.paris@accor.com

