

Study day





Make any event a unique occasion ... a driving ambition for us!

With our solutions and seminar formulas you can get away from 'the usual thing' and give participants an **incomparable experience**.

Appreciate our inspiring solutions: new meeting formats, half and complete study days, recreational and gourmet breaks to give the seminar an enjoyable pattern, and a lunch rich in flavours.

All our seminar offers include a technical package with scope for making changes to match your requirements.

An Event Manager assigned to your occasion will welcome you and be with you throughout the day to ensure your comfort.

Maison de la recherche, a 'Lieux & Événements Prestige Sodexo' site: the guarantee of a successful event.

Study day

'Première' offer | 180€ excluding VAT per person

Discreetly located in the embassy and ministry area of Paris, the Maison de la Recherche has two subtly refined reception rooms opening on to a vast 300 sq. m garden and a magnificent terrace. With panelling and furniture of rare charm, this superb mansion provides an intimate, peaceful atmosphere.

OUR MANSION

The Maison de la Recherche has 350 sq. m of modulable rooms lit by daylight.

For meetings and board meetings, the 85 sq. m 'Bibliothèque (Library)' has a warm, cosy atmosphere. The 90 sq. m 'Colloques' room can be modulated according to requirements for seminars, cocktails and customised events.

OUR 'PREMIÈRE' OFFER

- exclusive use of our rooms;
- · personalised accompaniment by an Event Manager;
- technical assistance throughout the day;
- permanent elegant and inventive break facilities that include a selection of creations by Lenôtre
- · refined gastronomic dishes prepared by our Chef from rigorously selected produce;
- · a choice of lunch formats: finger food, cocktail lunch or a seated meal.

Made-to-measure organisation, attentive staff and discreet service. Our focus is on excellence and we devote all our know-how to the success of your events.

An exclusive service by Lieux & Événements Prestige Sodexo.



'Première' offer

Your Event Manager will welcome you and accompany you throughout the service.

MEETING FACILITIES

- a private meeting room provided from 8 am to 6 pm
- · paperboard, note pads, pencils and mineral water

TECHNICAL PACKAGE

- · projection screen, video projector and sound system
- · access to Wi-Fi

RECEPTION & BREAKS

Reception

- pastries (made with butter)
- pure fruit juices
- · Nespresso coffee and Kusmi Tea

A natural morning break

- pastries (made with butter)
- fresh fruit of the season and 'terroir' products
- · pure fruit juice, Nespresso coffee and Kusmi Tea

'Gourmet afternoon' break

- · petits fours, sweet biscuits and confectionery
- · cakes and fresh fruits of the season
- · pure fruit juices, Nespresso coffee and Kusmi Tea

LUNCH IN ONE OF OUR PRIVATE ROOMS

- · 'Essential' menu: starter, main course, dessert (choice between 3 dishes), water and wine included
- · 'Finger food', water and wine included







Choice of lunch format



Menu « Premier »

Appetiser

Choice of starter

Refreshing organic quinoa salad with asparagus, radish, avocado, and rocket

Sea bream ceviche with lime, coriander, and cucumber

Choice of main course

Pan-seared sea bream, summer vegetables and Sicilian sauce with organic lemon

Pan-seared duck breast, chestnut honey jus, organic spinach toast, and thyme-roasted apricots

Choice of dessert

Lychee-hibiscus clafoutis and vanilla ice cream Craquelin cream puff, pistachio mousse, raspberries

Identical choice of menu for all guests

Drinks

White wine & red wine (1 botle for 3 persons)
Mineral waters (1 bottle for 2 persons)
Coffee

20 pieces cocktail Lenôtre

Cold savoury bouchées

Foie gras on gingerbread canapé
Bresaola, tomato & rocket millefeuille
White radish petal with poultry, honey and coriander
Cream of courgette, mascarpone and mint in mini-brioche
Authentic Niçoise-style Bagnat bread mini-sandwich
Marbled veal, herb consommé and shallot gravlax
Pressed crab with coriander and baby vegetables, served with herring pearls
Antipasti of vegetables and ravioles de Royans with flavours of the Riviera
Mini club sandwich with pesto and beef carpaccio
Swedish-style onion, white grape and yuzu polenta skewer
Round bite of poultry with lemon miso and a summer flower
Shrimp with tomato compote, crisp radish and a purslane petal

Warm savoury bouchées

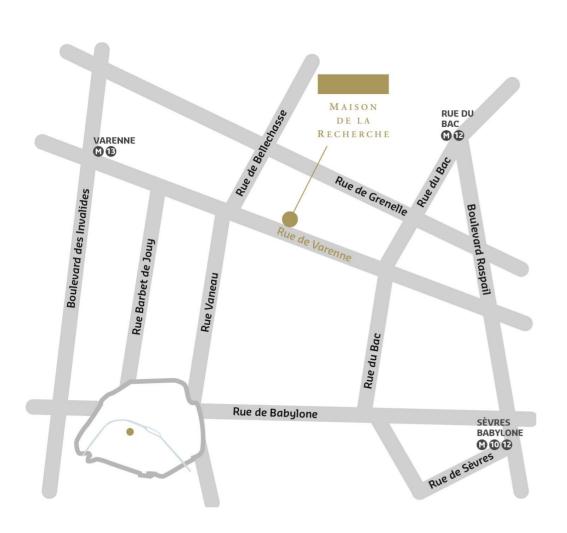
Tomato and basil puff pastry tartlet
Cheese gougère
Scissor cocktail stick of tandoori shrimp with sweet chilli & herb
marmalade

Gourmet specials

Passion fruit, vanilla & cookie micro-tart
Three Religieuse choux buns: strawberry and mint, lemon meringue & apricot and rosemary
Mini succès cake with crisp almond meringue and raspberries
Fruit cocktail finger with basil, ginger and lemon
Summer fruit skewer with strawberry, melon and watermelon



Location map and contacts



SALES DEPARTMENT

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ADDRESS AND ACCESS

Maison de la Recherche 54, rue de Varenne - 75007 Paris

Métro : Rue du Bac (ligne 12) Sèvres-Babylone (ligne 10) Varenne (ligne 13)

Parkings Velpeau et Montalembert

www.maisonrecherche-reception.fr

