



THE SPECIAL EVENT DEPARTMENT

For all occasion, two sales representatives are at your service to assist you

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MEETINGS & SEMINARS

Prices are per person for a minimum of 10 people

The sales team is at your disposal for the technical organisation and material you may require for your meeting

DAY DELEGATE

69 € TTC / person VAT included

- ✓ A meeting room from 9.00 am to 6.00 pm
- ✓ Equipped with paperboard, markers, video projector, screen, notepads, pen, candies and mineral water
- ✓ A three courses lunch served at the table, beverages included. (supplement for buffet)
- ✓ A morning and an afternoon break that include Nespresso coffee, tea, fruit juice, seasonal fresh fruits and breakfast or afternoon homemade pastries

- Easy access and an ideal location (airport & train station at 15 minutes drive, and 450 m² of conference space on the same level: all set ups are possible, possibility products in the lobby and possibility of privatizing and personalizing all the meeting
- Dedicated banqueting coordinator and one only philosophy « Yes I Can »
- Free broadband available in meeting rooms. Wifi thorough the hotel
- ✓ A Big-dynamic light system to create your own meeting atmosphere
- ✓ Projector included in the Day Delegate package for the main meeting room
- Equipped with paperboard, markers, video projector, screen, notepads, meals and coffee breaks are served on panoramic rooftop terrace from April to October
- ✓ Only a Restaurant, with its modern and elegant setting, is the perfect place for your business and work occasions
- A Nespresso and water service at the table every day
- (supplement for buffet) and vegetarian dishes are proposed by our Chef
- ✓ A morning or an afternoon break that includes Nespresso coffee, tea, fruit juice, seasonal fresh fruits and breakfast or afternoon homemade pastries



OUR SEMINAR MENUS

Included in the Half or Full Day Delegate

39 € per person (all taxes and beverage included) – Minimum 10 people

STARTERS

Fresh tomato and aromats on a crispy tartlet*

Shredded duck meat with Roseval potatoes and spices

Salmon rillette, cream and fresh aromatic herbs

Bayonne ham and vegetables terrine, Espelette mild red pepper seasoning

Warm linguini pasta with prawns and local piquillos

Fluffy puff pastry filled with chicken

Duck breast and prunes terrine, warm crispy toast

Semi cooked duck liver terrine, apple and chutney sauce
(with supplement)

Zucchini and peppers antipasti, green olive and pine seeds “tapenade”*

MAIN COURSES

Gilt-head bream fillet served with ham

Piquillos and tomato “piperade”, a Basque specialty

Fresh salmon with orange reduction sauce

Seasonal vegetables stew

Oven cooked hake in olive oil & garlic Guipuzcoane style

Vegetable and chorizo antipasti

Roasted Cod with sesame seeds

Braised vegetables in fish sauce

Beef rump steak in red wine

Shallots & bone marrow sauce, mashed potatoes

Chicken breast with mushroom sauce, mixed vegetable

Lamb knuckle cooked in it's own juice

Carrots with cumin and tarragon

Pork loin glazed with four spices, Polenta, olive and parmesan cheese

Penne pasta with poultry and vegetables cooked with tomato, onion and basil

Chunky vegetables cooked in a wok with soy

Aromatic fresh herbs salad*

Crystallized vegetables on garlic toasted French bread*

DESSERTS

Chocolate delight and “Espelette” mild red pepper

Frozen Grand marnier soufflé

Crystallized orange peel

Traditional French toast with caramelised seasonal fruits

Poached peaches with Grand Marnier

Tangy caramel sauce, pine seeds and vanilla ice cream

Fresh exotic fruits

Thin sweet biscuit with grated coconut



One starter, main course, dessert to choose. The beverages include 1/3 of white, rose or red wine, mineral water and coffee

* Vegetarian suggestions. The whole menu can be cooked in a « light » way (steam or 0% fat).

OUR SPECIAL EVENT MENU SELECTION

You compose your own menu for all your guests – Minimum 10 people

STARTERS

Tomato and green pepper chilled gaspacho
Country ham crostini 6 €

Oriental Nem with prawns
Sweet and sour vegetables 7 €

Home made marinated salmon
Dill cream and toasted bread 8 €

Vegetable risotto with Parmigiano cheese and crystallized
tomatoes 8 €

Salmon tartar, toasted French baguette 8 €

Serrano ham on country bread
Tomato Carpaccio with basil 9 €

Local squid stuffed with mushrooms and Serrano ham
Saffron emulsion 10 €

Freshly grilled prawns with sesame seeds and curry 10 €

Semi-cooked goose or duck liver
Fruits chutney on French toast style bread 14 €

Carpaccio of raw beef, capers and olives
Mixed salad leaves 12 €

MAIN COURSES

Traditional duck confit, lentils and vegetables 13 €

Cod fish cooked in a chorizo salami flavoured crust
Roseval mashed potatoes 13 €

Farm raised sea bass fillet, tomatoes, garlic,
Sweet red pepper and crispy ham 14 €

Local duck breast with ginger bread, fresh herbs
Vegetable flan 14 €

Oven roasted rack of lamb
Sautéed potatoes and crystallised tomatoes 15€

Sea bass cooked in fish broth
Baby fennel with orange and rosemary 15 €

Pan-sautéed red tuna, saffron braised vegetables 16 €

Anglerfish fillet cooked stew style with carrots, potatoes
and onions, creamy ham sauce 16 €

Roasted veal loin with spices, tomatoes, sweet red
pepper, Serrano ham and garlic 17 €

Grilled beef fillet
Braised shallots and seasonal vegetables 18 €

DESSERTS

Ewe cheese and black cherry jam 7 €

Fresh exotic fruits and pineapple
Home-made grated coconut biscuit 7 €

Crystallised fruits rice pudding, acidulous orange
marmalade 6 €

Lemon and meringue tart, citrus reduction 6 €

Dark chocolate delight and
“Espelette” sweet red pepper 6€

Vanilla “crème brûlée”, almond biscuit and red fruits 6 €

Traditional Tiramisu, mascarpone of fresh fruits 6 €

Pear and apple nem, caramelized honey
Coffee ice cream 6 €

Seasonal fruit soup
Lemon sherbet sprinkled with pistachio 7 €

Local dark chocolate “Basque beret” 7€



OUR THEME BUFFETS

42 € per person (all taxes and beverage included) – Minimum 35 people
A supplement of 5.00 € per person is required for guests on Half or Full Day Delegate

BUFFER 1: THE TRADITIONAL

Leek and bacon warm quiche
Tomato stuffed with tuna and vegetables
Country cold cut selection
Salmon and vegetables terrine

Roasted salmon steak, olive oil and fresh herbs
Beef stew with olives and tomatoes
Creamy sliced potatoes “gratin dauphinois” style
Sautéed mixed vegetables

White cheese cake
Fresh seasonal fruits soup
Crispy apple tart
Chilled creamy dark chocolate mousse

BUFFER 2: THE BASQUE

Local cold cuts selection
Stuffed piquillos with cod fish, garlic and cream
Pasta, seafood and olives salad

Shredded duck meat with green beans
Stewed tuna with potatoes, carrots, onion and garlic
Country “piperade” and country ham
Traditional veal “axoa” in a creamy sauce
Ewe cheese, black cherry jam
Creamy Basque cake with light cream
Seasonal fresh fruits soup
Traditional dark chocolate “Basque beret”
Dark chocolate mousse

BUFFER 3: THE SEA

Home made marinated salmon with dill
Cod fillet with red berry oil
Prawns and red pepper “taboulee” Lebanese style
Tomatoes stuffed with salmon and aromatic herbs

Gilt-head bream just sizzled with lemon butters
Salmon steak simply roasted
Grilled vegetables with olive oil and fresh herbs
Rice and vegetables

Traditional crème brûlée with pistachio
Fresh seasonal fruits soup
Pear and almond creamy cake, flavoured with vanilla
Chocolate and caramel delight

Finger Sandwiches

For business lunches. Can be dressed in the meeting room
(min. 10 people)

Chicken club sandwich
Salmon and cucumber
Tuna and curry
Chicken and tapenade
Ewe cheese and black sherry jam
Biscuit and almond cake
Apple tart
Macaroons

BUFFER 4: THE SPANISH

Traditional chorizo tortilla (cold thick omelet)
Chilled tomato gazpacho with Xeres
Marinated fish cooked in mild vinegar
Sliced potatoes and herrings

Sautéed Spanish style hake fish
Chicken breast “basquaise”, tomatoes, green peppers,
onions and garlic
Rice and green peas “paella” style
Grilled and crystallised local vegetables

Seasonal fresh fruits

Black and white chocolate delight

Red berries “clafoutis”

Orange mousse

BUFFER 5: THE ITALIAN

Mozzarella, tomato and basil
Fusilli pasta, olives, pine seeds and zucchini salad
Vegetables and olive paste on crostinis bread
Italians pizzas

Mushroom risotto with parmigiano cheese
Salmon and tomato lasagne
Tagliatelles with mixed vegetables

Coffee tiramisu
Panna cotta with vanilla
Seasonal fresh fruits soup
Sponge biscuit cake with almonds and fruits

BRUNCH

Minimum 35 people - Served from 12:00 to 02:30 pm
39 € per person all taxes included (excluding beverage)

BEVERAGE SELECTION

Coffee, tea, orange or grapefruit juice, mineral water

BAKERY SHOP

Selection of breads and breakfast pastries
Butter and preserves

FRESH FRUITS

Fresh fruit salad, orange, fruit basket, prunes, apricot and
pineapple

COLD CUTS

Cooked ham, local Serrano ham, salami

EGGS

Scrambled eggs with Bayonne ham

MIXED SALADS

Pasta & oriental

HOT DISHES FROM THE CHAFING DISH

Grilled tuna cooked in olive oil and spices

Roasted chicken breast with fresh herbs

Local piperade (ham, tomatoes, red pepper, onion, garlic)

Forest mushrooms and potatoes fricassee

CHEESE SELECTION

Emmenthal, gouda and Basque ewe cheese

DESSERTS

Chocolate delight

Fruits based dessert

Vanilla creamy cake



OUR SELECTION OF CANAPES, LOCAL TAPAS & FINGER SANDWICHES

OUR COLD PIECES

Chilled tomato gaspacho
Shrimps and spices taboulee

Ham and cheese roll

Salmon and aneth sushi

Chicken and tuna

Smoked duck breast

Tuna and tomatoes Napoleon (thin layers)

Fish marinated in aneth on blinis

Local tapas : sardines, ham, blood sausage, chorizo...

OUR HOT PIECES

Mini croque-monsieur

Blood sausage and apple tartlet

Chicken and spices in puff pastry

Salmon and bacon roll

Cod and curry fritters

Squid and garlic butter bouchée

Chicken strip with soy

Prawns and vegetables nems

Chorizo salami and emmental cheese tartlet

Beef and peppers on skewer

OUR LIGHT PIECES

Sweet and sour mixed vegetables with sesame

Green peas gaspacho with mint

Salmon roll cooked in herb broth

Crunchy vegetables and cheese deep

Number of pièces	Canapes & Tapas	Finger Sandwiches
3	6 €	12 €
6	12 €	18 €
9	17 €	24 €
18	32 €	42 €

OUR FINGER SANDWICHES

Tomato and mozzarella

Serrano ham and ewe cheese

Chorizo or Serrano

Chicken club sandwich

Tuna and curry Napoleon

Salmon and cucumber

OUR SWEET FINGER SANDWICHES

Sponge cake with fruits and almond

White cheese tartlet

Fresh fruits

Apple tart

Dark chocolate

OUR VEGETARIAN PIECES

Crunchy vegetables and deep

Olive and onion tartlet

Crystallised vegetables taboulee

Olive oil and garlic on toasted baguette

Antipasti with pesto

Tomato and mustard tartlet

Vegetable gaspacho with Xeres

Forest mushrooms in puff pastry

Vegetable fritters

Cucumber and cheese with chives

OUR THEME WORKSHOPS ANIMATED BY OUR CHEFS

We may also suggest to add to your party one the following workshop.

Prices are per person

24 persons minimum and 9 pieces per person

Cold cuts and local Serrano ham 12€

Penne pasta with soy or salmon or chicken tomatoes 10€

Goose liver and terrines 16.00

You may order oysters, mussels, clams, shrimps, crabs, lobsters... upon availability

Prices according to daily market

- 🍷 Cocktail & Finger buffet : 10 people minimum
- 🍷 Theme workshop : 24 people minimum and 9 pieces per person



COCKTAILS, VARIOUS BEVERAGE AND COFFEE BREAKS

Minimum 10 people – Prices are per person

WELCOME DRINK

1 One glass of the following:

Kir, sangria, punch, rose wine, fruit juice 6€

Cider, txakoli, fruit juice: 8€

Champagne, fruit juice 11€

All served with a selection of mixed nuts

1 HOUR OPEN BAR

All open bars are composed of wines, beer, fruit juices and hard liquor (Whisky, Vodka, Gin, Martini,

Ricard, Porto et Campari)

Without champagne 25€

With champagne 38€

NO ALCOOLS

5 € / person

Mineral waters and coffee

“PLAISIR”

INCLUDED IN SEMINAR MENU

8 € / person

1/3 of bottle of red, white or rosé wine

Mineral waters and coffee

“PASSION DU VIGNERON”

Package per person 13€

Supplement of 5 € if seminar menu

1/3 of bottle of red, white or rosé wine

Mineral waters and coffee

“EXCELLENCE”

Package per person 18€

Supplement of 10 € if Menu Séminaire

1/3 of bottle of red, white or rosé wine

Mineral waters and coffee

MORNING BREAK

Included in seminar menu or 8.50€ / person

Nespresso coffee, tea, fruit juice,

Seasonal fruits baskets, French pastries

Possibility of drip coffee on request.

AFTERNOON BREAK

Included in seminar menu or 8.50€ / person

Nespresso coffee, tea, fruit juice,

Seasonal fruits baskets, home-made pastries

Possibility of filter coffee on request.

	Afternoon
Monday & Saturday	Macaroons Fruits Pies
Tuesday & Sunday	Cannele Fruits kebabs
Wednesday	Sponge cake Panna cotta with vanilla
Thursday	Shell shape chocolate cookie Citrus tartlet
Friday	Pistachio cream puff Clafoutis

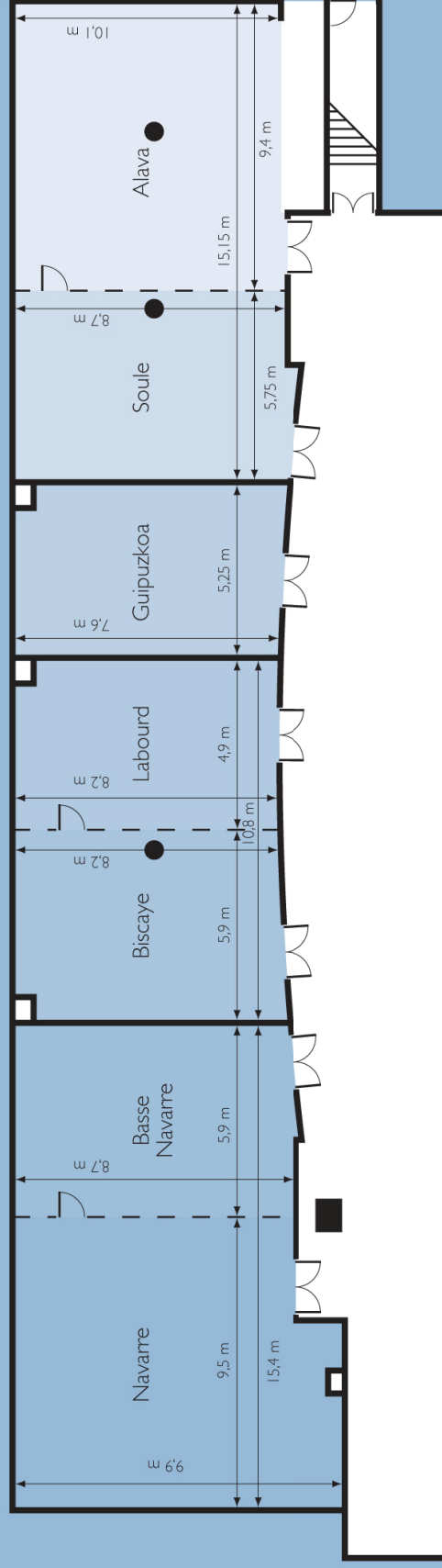
HALF-DAY BREAK

Only beverage 10 € / person

With pastries 15 € / person



☛ For “Passion du Vigneron” et “Excellence”, do not hesitate to ask for our wine list



	Boardroom	Style Cabaret	Style Classe	Style U	Style Théâtre	Style chaises-tablettes	Style Banquet	Reception	Hauteur sous plafond	Longueur & largeur	m²	Hauteur de porte	Largeur de porte	Prises électriques	Prises TV	Prises Téléphone	Lumière du jour	Air conditionné
Navarre	42	48	48	33	80	64	72	100	2,7	9,5 x 9,9	91	2,0	1,6	9	1	2	no	yes
Basse Navarre	30	18	24	24	48	38	30	55	2,7	5,9 x 8,7	51	2,0	1,6	3	1	2	no	yes
Navarre + Basse Navarre	54	84	96	45	145	120	112	155	2,7	15,4 x 9,4	145	2,0	1,6	12	2	4	no	yes
Biscaye	30	18	24	24	48	38	30	55	2,7	5,9 x 8,2	49	2,0	1,6	3	1	2	no	yes
Labourd	24	18	24	21	40	32	24	50	2,7	4,9 x 8,2	40	2,0	1,6	3	1	2	no	yes
Biscaye + Labourd		48	30	-	70	56	64	100	2,7	10,8 x 8,2	89	2,0	1,6	6	2	4	no	yes
Boardroom Executive Guipuzkoa	12	-	-	-	-	-	-	-	2,7	5,25 x 7,6	40	2,0	1,6	10	1	2	no	yes
Soule	30	18	24	24	48	38	30	55	2,7	5,75 x 8,7	50	2,0	1,6	3	0	1	no	yes
Alava	30	48	30	21	70	56	64	100	2,7	9,4 x 10,1	95	2,0	1,6	9	1	2	no	yes
Soule + Alava	30	36	48	21	90	72	100	150	2,7	15,15 x 9,6	145	2,0	1,6	12	1	3	no	yes