

AC HOTEL PARIS PORTE MAILLOT

A NEW WAY TO HOTEL

Catering Brochure



BOCO MENU 40€

Starter + Main course + Dessert + Beverage*

As the name suggests, starters, main courses and desserts are presented in glass jars. Beyond the originality, the jar provides an ideal container to preserve the integrity of the dishes and its flavors.

Optional aperitive supplement 10€ :
Champagne JACQUART glass (brut or rosé)

BOCO cold starter

Prawns, apple, ginger and radich salad *by Vincent Ferniot*
Quinoa salad, mint and citrus *by Emmanuel Renaut*
Starter of the day

BOCO hot main course

Braised beef and potatoe purée *by Régis Marcon*
Hake, cauliflower mousseline *by Vincent Ferniot*
Poultry waterzooi with vegetables *by Vincent Ferniot*
Dish of the day

BOCO cold dessert

Salted butter cream caramel *by Christophe Michalak*
Dark Chocolate mousse, cracking almond *by Frédéric Bau*
All lemon tart *by Christophe Michalak*





In partnership with La Boîte, discover our savoury and sweet cocktail boxes



Innovation / Products

« La Boîte » proposes fresh products presented in a round box and a diversified offer meeting your desires.

Environment

Discover an innovating packaging, smart and environmentally friendly in round boxes with made to measure ceramic containers.

« La Boîte » is involved in the sustainable development by recycling its boxes and salvaging ceramic containers.

Cocktail

Smart sandwiches

Swedish bread, San Daniel & parmesan cheese, fresh basil
Swedish bread, smoked salmon and mascarpone, fresh dill
Milk roll, tomato & mozzarella di buffala, fresh basil
Milk roll, foie gras and onion chutney
Wrap, taramasalata and shrimp, fresh dill
Wrap, ham, tomato mayonnaise, fresh chives

x12 pieces 35€
x24 pieces 65€
x36 pieces 90€

Creation sandwiches

Swedish bread, ham, gruyere and butter, fresh chives
Swedish bread, smoked salmon and mascarpone, fresh dill
Milk roll, tomato & mozzarella di buffala, fresh basil
Milk roll, foie gras and onion chutney
Wrap, chicken, salad and mayonnaise, fresh basil
Wrap, tuna and egg and fresh chives sauce

x12 pieces 35€
x24 pieces 65€
x36 pieces 90€

Bunches

Tomato mozzarella basil
Tiger shrimp, fresh dill and lemon
Smoked salmon, blinis
Fillet of duck breast and quail eggs, fresh chives
Goat cheese ball and raspberry
Cow cheese and chorizo

x30 pieces 60€
x50 pieces 95€
x70 pieces 125€



Cocktail

Japan

Salmon avocado california roll
Caramelized chicken bunches
Shrimp spring roll
Salmon sushi
Tuna avocado california roll
King prawn tempura

x36 pieces 75€

x45 pieces 90€

Raw vegetables

Cucumber
Tomato
Mozzarella di buffala
Tortilla
Cauliflower
Melon
Raw vegetable sauce

x300g 45€

x450g 60€

x700g 80€



x300g 40€

x450g 60€

x700g 85€

Sucrine lettuce, vegetable crisps, cherry tomatoes,
walnuts and salted butter

x300g 50€

x450g 75€

x700g 100€

Cooked meats

San Daniel & parmesan cheese
Bresaola and capers
Chorizo and walnuts
Rostello
PataNegra

Cheeses

Tête de moine and paprika
Roussin marc de Bourgogne
Rocamadour
Camembert
Manchego and quince jam
Mimolette demi vieille
Sucrine lettuce, mix of fresh fruits,
walnuts

Cocktail

Multicoloured

Macaron	
Fondant cake & fruits	x25 pieces 55€
Eclair	x38 pieces 80€
Cup cake	
Cannelé & fruits	

Fondant cake

Cannelé	
Apricot financier	
Caramel fondant cake	x40 pieces 80€
Chocolate fondant cake	x50 pieces 90€
Chestnut fondant cake	
Choco-coconut fondant cake	

Choux buns

Praline/hazelnut eclair	
Bourbon vanilla eclair	x24 pieces 50€
Raspberry eclair	x36 pieces 75€
Coffee caroline cake	x48 pieces 100€
Salted butter caramel caroline cake	
Chocolate caroline cake	



x28 pieces	60€
x40 pieces	80€

x20 pieces	50€
x40 pieces	90€
x60 pieces	120€

x500g	40€
x700g	55€
x900g	70€

Tartlets

Raspeberries
Blackberries
Kiwis
Strawberries
Blueberries
Melon

Macarons

Pistachio
Raspeberry
Lemon
Coffee
Salted chocolate
Salted butter caramel

Fruits

Raspeberries
Melon
Blackberries
Blueberries
Kiwis
Pineapple
Red currants

Wine package



Wine package « DISCOVERY »

White : Chardonnay AOP, Nuiton-Beaunoy

Red : Haut Médoc AOP, Le Haut Médoc de Maucaillou

Rosé : Côte de Provence AOP, Cuvée du golfe de St Tropez

12€

Wine package « SAVOURING »

White : Chablis AOP, Domain Louis Moreau

Red : Châteauneuf-du-Pape , Clos de l'Oratoire

Rosé : Côte de Provence, Château de l'Aumerade cru classé

20€

1 bottle of red, white or rosé wine for 3 persons, mineral waters, coffee and tea included.

Other wines available upon request.

Open Bar

Open Bar « LIGHT »

Fruit juices, sodas

10€

(Additional hour 8€)

Open Bar « TONIC »

A selection of wines and beers, fruit juices, sodas

15€

(Additional hour 13€)

Open Bar « SMART »

Champagne (Jacquart or Nicolas Feuillate),
a selection of wines and beers, fruit juices, sodas

20€

(Additional hour 18€)

Open Bar « CHIC »

Champagne (Jacquart or Nicolas Feuillate),
a selection of wines and beers,
gin, vodka, whisky, fruit juices, sodas

25€

(Additional hour 23€)

Prices are for 1 hour.

Prices are per person, VAT and service included. Minimum of 10 people – maximum of 40 people.



AC Hotel Paris Porte Maillot



Our sales department is at your disposal for any information you may need or any booking you may have.

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