

# Radisson Blu Hotel Lyon



*' Coming together is a beginning, keeping together is progress, working together success'*  
Henry Ford

Accommodation

Day Delegate Package

Catering

Seminar

**Radisson** **BLU**  
HOTEL, LYON



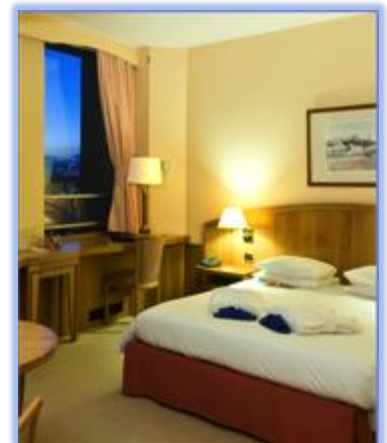
## ACCOMMODATION

Our 245 guest rooms elegant and comfortable, are located in the upper floors of 'La Tour Part-Dieu' with a **breath-taking panoramic views of Lyon** and its surrounding.

All rooms are equipped with high-quality amenities and a free WIFI

### Room rates starting from:

Standard Panoramic Room	<b>145 €</b>
Superior Panoramic Room with Old city view	<b>165 €</b>
Business Class Room	<b>225 €</b>



### Buffet Breakfast

**20 €**

### Private parking with valet service

24h package

**15 €**

The hour in day

**1.5 €**

### WIFI

**Free**



## DAY DELEGATE PACKAGE



## EXECUTIVE

Starting from 75 €/person  
On the basis of 15 persons minimum

- Welcome coffee
- Panoramic meeting room on the 32<sup>nd</sup> floor
- Screen, beamer 2500 lumens, paper-board, kit for participant and WIFI
- Mineral water (33 cl), orange juice (25 cl), individuals
- Blotter, note paper and pens on the table
- Panoramic Kir as an aperitif
- Lunch to be served in a private panoramic meeting room\* - *Starters, dish, dessert, wines, waters and coffee included*
- One or two breaks



\* The buffet lunch is in supplement at 4 €/person



## DAY DELEGATE PACKAGE



## BISTROT & PRESTIGE

### BISTROT

Starting from 71 €/person  
For a maximum of 40 persons



Panoramic meeting room on the 32<sup>nd</sup> floor

Screen, beamer 2500 lumens, paper-board, kit for participant and WIFI

Mineral water, blotter, note paper and pens on the table

Lunch to be served at our French Brasserie 'Le Bistrot de la Tour' –

*Buffet of starters, dish of the day to be chosen on the day, buffet of desserts, Wines, waters and coffee included*

One or two breaks

Welcome coffee

Panoramic meeting room on the 32<sup>nd</sup> floor

Screen, beamer 2500 lumens, paper-board kit for participant and WIFI

Mineral water (33 cl) and orange juice (25 cl), blotter, note paper and pens on table

Panoramic Kir as an aperitif

Lunch to be served at our gastronomic restaurant 'L'Arc en Ciel' –

*Starter, dish, dessert, wines, waters and coffee included*

One or two breaks

### PRESTIGE

Starting from 83 €/person  
For a maximum of 15 persons












## DAY DELEGATE PACKAGE



## FINGER BUFFET

Starting from 75 €/person  
For a maximum of 30 persons

-  Welcome coffee
-  Panoramic meeting room on the 32<sup>nd</sup> floor
-  Screen, beamer 2500 lumens, paper-board, kit for participant and WIFI
-  Water mineral (33 cl) and orange juice (25 cl), individuals
-  Blotter, note paper and pens on table
-  Panoramic Kir as an aperitif
-  Lunch to be served as a finger buffet  
To be served in your meeting room

**Chef's choice selection**

Warm toasts

Sandwiches

Salads and raw vegetables

Selection of sweet petits-fours

\*\*\*

Waters, wines and coffee





## SEMINAR



## SEMI-RESIDENTIAL & RESIDENTIAL

### SEMI-RESIDENTIAL

Starting from 209 €/person



Single guest room located with panoramic view

Breakfast buffet

Day delegate package on the basis of Executive package

*Choice: Lunch **or** Diner*  
(See page 3)

Single guest room with panoramic view

Breakfast Buffet

Day delegate package on the basis of Executive package  
(See page 3)

Diner

*Starter, dish, dessert, wines, minerals water, coffee*

### RESIDENTIAL

Starting from 259 €/person



## COFFEE BREAKS



Prolong this pleasure into a permanent service with a supplement of 4,00 € per person and per ½ day



## SAVOURY

Up to 50 persons



### 'Lyonnaise'

Potted meat 'rillettes', Lyon sausage, cracklings, country style bread, Côte du Rhône wine

### Vitality

Vegetable dips (carrots, cucumbers, cherry tomatoes, cauliflower...), assortment of light sauces (mixed herbs, curry...), multivitamin juice, tomato juice

### Alpine

Fresh cheese & cream dip with herbs ('Cervelle des Canuts'), St Marcellin, cheese churned goat cheese, walnut bread, Côte du Rhône wine

All our breaks are served with coffee, tea, orange juice, grapefruit juice, Sparkling and still mineral waters, and seasonal fruit

### As a Sunday morning...

Assortment of 'viennoiseries', croissants, chocolate croissants, raisin breads...

### Brittany break

Two crepes per guest, chocolate sauce, jams and honey, cider

### Children garden

Pistachio marshmallows with chocolate, caramel candy cream, candies

### Sweet-tooth break

Muffins with fruit and/or chocolate

### British style break

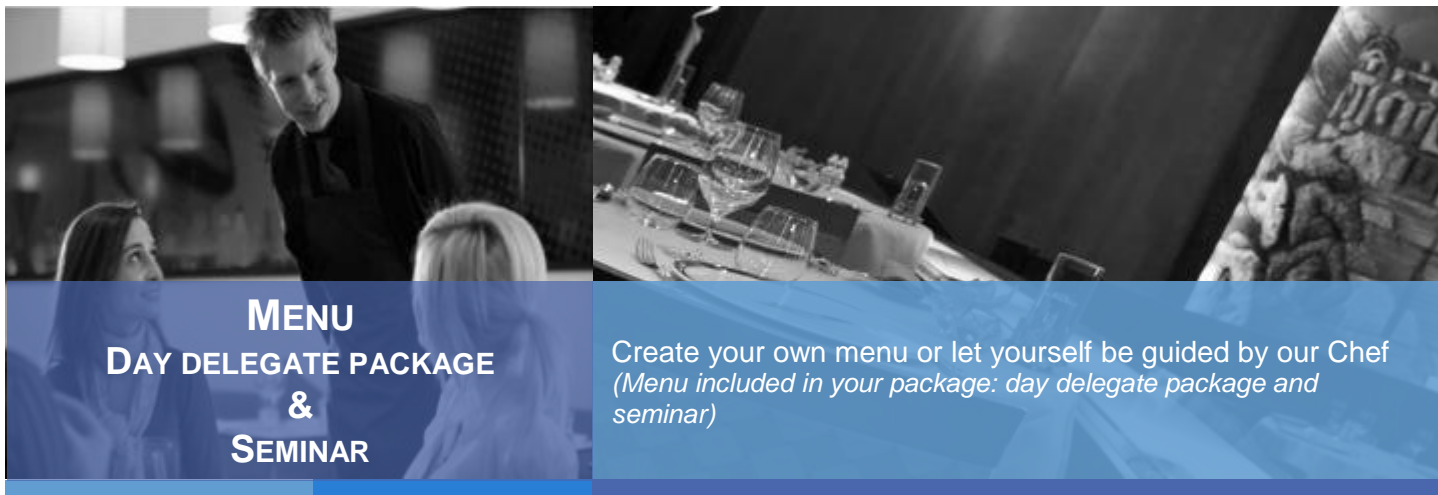
Brownies, chocolate cookies, home made scones, « Devonshire » cream and lemon cream

### Traditional break

Palmer cookies, butter ovals cookies, sugar puffs

## SWEET





**MENU**  
**DAY DELEGATE PACKAGE**  
**&**  
**SEMINAR**

Create your own menu or let yourself be guided by our Chef  
*(Menu included in your package: day delegate package and seminar)*



**Spring/Summer**

**Fall/Winter**

**Starters**

Melon and basil gaspacho,  
 With red fruits and melon on a skewer

Small asparagus salad  
 with Cecina León dried beef curls,  
 ravigote-style warm vinaigrette

Pâté of Mediterranean vegetables with fresh ewe  
 cheese and pepper tapenade

Lyonnaise salad Christian Lherm's style \*

**Land & Sea**

Whole roasted lamb rack accompanied by eggplant  
 caviar made with piquillos peppers,  
 meat sauce flavoured with caraway seeds

Chicken fricassee with sweet peppers,  
 risotto (Spanish paella style)

Crunchy sea bream fillet with slightly diced vegetable,  
 tomato and coriander emulsion

Bohemian-style au gratin rockfish filet,  
 crushed tomato, spinach and minced mushrooms,  
 white butter flavoured with star anise

**Desserts**

White chocolate and raspberry ruby

Vanilla Panacotta and salad of fruits in season

Moulded charlotte cake filled with red fruit

Crunchy Chocolate/Hazelnut duo

**Starters**

Terrine of rabbit and foie gras with tarragon jelly

Squash mousse with hazelnut oil,  
 chestnut nuggets and scallop petals

Smoked salmon delicacy with celery,  
 vinaigrette with nasturtium capers *(served warm)*

Chicken liver cake served cold,  
 waffle potatoes and tomato cream  
 white balsamic vinegar \*

**Land & Sea**

Parmentier with preserved duck thigh,  
 pear marinated in warm wine,  
 spicy sauce with tarragon

Roasted sirloin, baked potato casserole,  
 beef gravy flavoured with mustard seeds

Slice of slow-cooked leg of lamb with Provence herbs,  
 squash and polenta pudding

Piker perch thick cut roasted with onions,  
 red wine sauce \*

**Desserts**

Caramelized upside-down apple pie  
 with vanilla cream *(served warm)*

Milk chocolate and caramel pie, spicy chocolate sauce

Seasonal fruit baked in batter *(served warm)*

St Genix's hazelnut pie\*

A selection of wine will be proposed by our sommelier  
 Due to one bottle for 3 persons (white and red together)  
*(Additional wine bottle: 25 € TTC)*

Sparkling and still mineral water, coffee included

\* Specialities from Lyon

Rates including VAT based on VAT applicable on 01.01.2012

## DRINKS



Ideal to relax while savouring 'Grands Crus' and Cocktails



'Le Ciel de Lyon' panoramic bar, on the 32<sup>nd</sup> floor, welcomes you throughout the day and let yourself relax and admiring the truly spectacular view over the city rooftops

### White wine from white grapes ('Blancs de blancs')

Chevalier Monopôle  
75 cl

21 €

### Champagne

Duval Leroy fleur de champagne Premier Cru  
75 cl

60 €

### Cocktails by the liter

Sangria

15 €

Cocktails de jus de fruits

12 €

Punch antillais

17 €

### Blended

J&B, Clan Campbell, Johnnie Walker Red Label

58 €

### Malt

Aberlour 10 years, Glenlivet 15 years, Aberfeldy 12 years

70 €

### American Whiskies

Jack Daniel's, Four Roses

62 €

### Gin

Gordon's, Beefeater

52 €

### Vodka

Eristoff, Absolut blue

52 €

### Tequila

Camino

52 €

### Rhum

Havana Club 3 years, Bacardi

52 €

### Classics Alcohols

Pastis, Ricard, Get 27, Get 31, Bailey's

60 €

Martini Rouge, Martini Blanc, Porto Rouge, Porto Blanc, Muscat

25 €





## COMPLYMENTARY SERVICES

If you wish additional material, an cotation will be prepared on request

### AV equipment rental



Sound system	169 €
Wifi microphone	100 €
Sonorized lectern	229 €
Sound system and mixed table <i>Expected from 3 micros</i>	On request
Beamer 5200 Lumens <i>Recommended from 80 persons</i>	600 €

### Animator Menu 28 €/person

We propose you, for the animator of your event, a dedicated menu

Menu selected by our Chef:

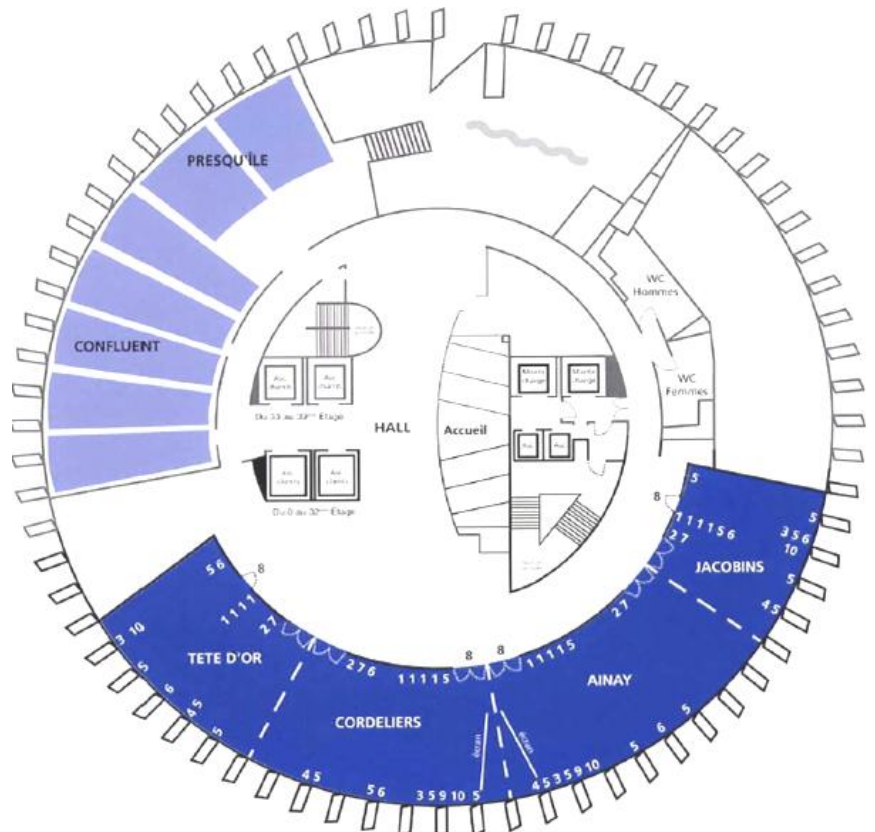
Starter, dish and dessert  
Wines, waters and coffee included

### Service meal charges

As from 04:00PM to have lunch and as from 01:00AM to have dinner, service is charged 2 €/guest/hour in supplement

### Our meetings rooms

- 1 Extern telephone socket
- 2 Intern telephone socket
- 3 Sound system
- 4 TV socket
- 5 Socket 220 volt
- 6 Socket 380 volt
- 7 Lift dimmer
- 8 Lift access
- 9 Up/Down screen
- 10 Blind our curtains
- - - Room divider






## RECEPTION & COCKTAIL



Sophisticated pleasure to prolong your day delegate package between originality and conviviality



Let yourself guide by our Chef,  
For an innovated cocktail, on the basis of:

-  50% savoury cold appetizers
-  25% warm appetizers
-  25% sweet appetizers

### COCKTAIL PACKAGE

*Excluded drinks*

3 pieces	6 €
10 pieces	20 €
15 pieces	30 €
20 pieces	37 €
25 pieces	43 €
Cocktail Prestige Supplement per piece	2 €

### MEETING PACKAGE – EVENING COCKTAIL 57 € per person

Private meeting room on the 32nd floor  
with panoramic view as from 07:00PM

Screen, beamer 2500 lumens, paper-board, kit for  
participant and WIFI

Blotter, note paper and pens on table

Panoramic Kir or Champagne (*supplement of 8 €*) as  
an aperitif

Dining cocktail standing reception - Assortment of 20  
pieces warm and cold, cheeses & desserts

*One bottle of wine for 3 persons  
(both white and red)  
Sparkling and still mineral water, coffee*



## COCKTAILS



Sophisticated pleasure to prolong your day delegate package between originality and conviviality



### Cold appetizers

Layered Foie gras and raspberry canapé  
Layered Smoked salmon and horseradish cream  
Layered Mediterranean canapé  
Cherry tomato and mozzarella ball skewer  
Baby sausage and olive skewer  
Toast with Foie gras and Amarena cherries  
Toast with smoked salmon and cucumber  
Toast with raw ham  
Toast with quail egg and cherry tomato  
Mini-bun with shrimp and cocktail sauce  
Mini-bun with Lyon's sausage  
Tomato gazpacho (season)  
Zucchini gazpacho (season)  
Squash and hazelnut cream (season)  
Asparagus cream and vegetable tartar (season)  
Cherry tomato stuffed with 'Cervelle des Canuts' cheese (cottage cheese seasoned with herbs)  
Zucchini and dried tomato pepper skewer  
Crostini with black and green tapenade  
Pita cheese  
Salmon/Wasabi blinis  
Swing of potatoes  
Salmon Carpaccio  
Peas and mint cream

### Warm appetizers

Bacon & onion tart  
Salmon & leeks tart  
Beef pick with paprika  
Salmon pick with lemon  
Dry apricot & duck fillet skewer  
Parmesan cake  
Bacon with prune  
Mini-bun with snail  
Vol aux vents with seafood  
Crostini with goat cheese and honey  
Mini croque-monsieur  
Gnafron from Lyon  
Breaded gambas tail  
Asian mixture  
Palm heart with Roquefort cheese

### Deluxe appetizers

Let our Chef guide you in the creation of an exceptional cocktail

### Delicacies

Caramelized upside-down apple pie in glass cup  
Sweet delicacies with seasonal fruits  
Almond cake with griotte cherries  
Paris-Brest  
Chestnut cream and chocolate tartlet  
Chocolate 'Opera' cake  
Macaroon with pistachio nuts  
Chocolate corn-flakes ball  
Season fruit jelly and whipped cream

Exotic fruit samossa  
Vanilla Panacotta  
Chocolate cornet and is surprise garniture  
Little traditional puff pastry  
Grenoble walnuts tart  
Raspberry macaroon  
Apricot fondant with honey  
Mocha and chocolate cream tartlet  
Coconut ball



## MENUS

We thank you to send us your selection no later than 10 days before the start of the event.  
*(a unique menu with identical courses for all guests).*  
Beyond that date, we will organize for you the Chef's selection

### Saint Nizier



43 €  
per guest



Terrine of poultry and foie gras,  
candied onions in cider vinegar  
*Or*  
Cannelloni with smoked salmon and wasabi  
cream, cocktail sauce and warm toast

\*\*\*

Grill-roasted cod steaks,  
mashed potatoes with herbs,  
sweet pepper oil  
*Or*

Chicken breast with large vegetables,  
simmered Colombo-style

\*\*\*

'Cervelle des Canuts' cheese  
*(Cottage cheese, seasoned with shallot and herbs)*  
*Or*

Assortment of 'Renée Richard' mature cheese,  
crispy salad and walnut bread

\*\*\*

Guanaja chocolate dome,  
bitter chocolate crunch  
*Or*

Praline mousse, diced pear  
and cinnamon crumble cream with grapefruit

### Célestins



51 €  
per guest



Duck foie gras au naturel,  
porto wine aspic, compote of apples  
and dried dates  
*Or*

Artichoke cream with mascarpone,  
scallop petals in pistachio oil

\*\*\*

Grilled pikeperch,  
pressed Mediterranean vegetables  
and sharp tomato  
*Or*

Duckling crisp with a mixture of figs, almonds,  
hazelnuts  
and raisins, red cabbage jam with spices

\*\*\*

Half of a 'Renée Richard'  
Saint Marcellin cheese,  
crispy salad and walnut bread  
*Or*

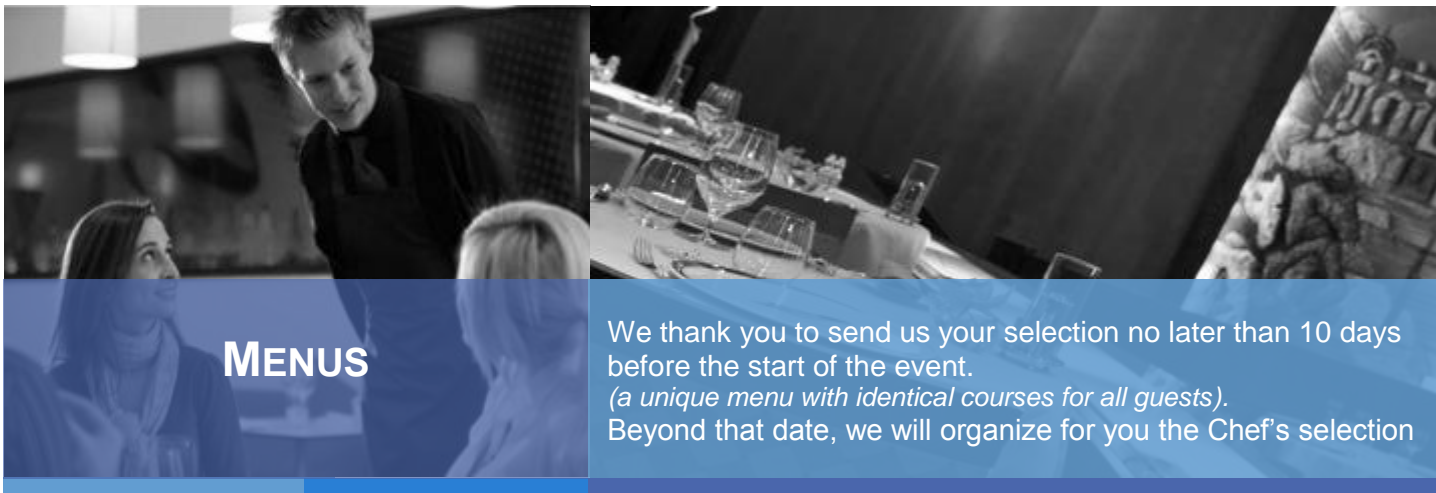
Assortment of 'Renée Richard' mature cheese,  
crispy salad and walnut bread

\*\*\*

Iced passion soufflé  
with spicy mango sauce  
*Or*

Delicacy with two chocolates,  
caramel sauce

Panoramic meeting room rental, in supplement



## MENUS

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### TERREAUX

62 €/guest  
 Starter, fish **OU** meat,  
 cheese, dessert

69 €/guest  
 Starter, fish **AND** meat,  
 cheese, dessert

Warm foie gras with French-toasted gingerbread,  
 mango chutney and apple caramel  
 Or

Scampi mousse and small artichoke salad  
 with peppery brown sauce, truffle vinaigrette  
 Or

Marbled foie gras with spices and smoked duck breast,  
 chutney of Granny Smith apples and dried fruits

\*\*\*

Grill-Roasted bass fillet, lemon-flavored butter,  
 tomato and zucchini crisp with onion compote  
 Or

Roasted salmon tournedos served with stew vegetables

\*\*\*

Quail pastille with foies gras served in a brik purse,  
 simmered cabbage  
 Or

Almost Roast of Veal with herbs, mozzarella cheese with olives,  
 garnished with mini-ratatouille and zucchini

\*\*\*

Crostini with goat cheese  
 Or

Half of a 'Renée Richard' Saint Marcellin cheese,  
 crispy salad and walnut bread

\*\*\*

Duo of dark and milk chocolate, caramel sauce (*iced dessert*)  
 Or

Duplo of mandarin on its bed of 'dacquoise' pistachio nut  
 Or

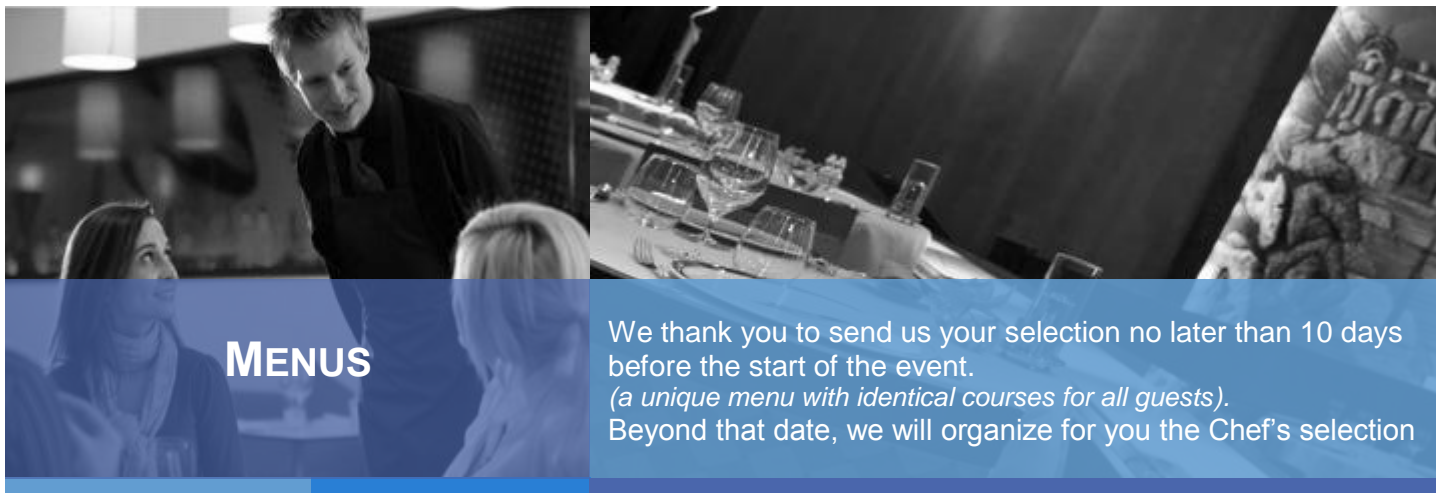
Pineapple freshness in Get 27 and 'badiane' blow lace,  
 chocolate ice cream  
 Or

Frozen nougat with honey and 'nougatine',  
 warm madeleine with orange



Panoramic meeting room rental in supplement

Rates including VAT based on VAT applicable on 01.01.2012



## MENUS

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*(a unique menu with identical courses for all guests).*  
 Beyond that date, we will organize for you the Chef's selection



### FOURVIERE

74 € /guest

#### Appetizers

\*\*\*

Variations on the theme of lobster with mango vinegar:  
 the meat is served with vinaigrette, the claw is crispy,  
 and the shell is cold pressed

Or

Stew of roasted scampi with truffles,  
 mashed rate potatoes with black nuggets, veal sauce

\*\*\*

Roll of sole rolled in Nori,  
 Creamed baby vegetables with parmesan cheese

Or

Red mullet fillet roasted with mustard seeds,  
 crushed tomato with acacia honey

\*\*\*

Bresse pigeon in pastry crust, minced mushroom and truffles in cream,  
 cream of pigeon stock and Porto wine

Or

Rossini-style beef fillet,  
 candied shallots and au gratin potatoes with boletus mushrooms

\*\*\*

Assortment of 'René Richard' mature cheeses,  
 crispy salad with almonds and walnut bread

Or

Half of 'Renée Richard' Saint Marcellin cheese,  
 crispy salad and walnut bread

\*\*\*

Creamy of milk chocolate, vanilla 'crème brûlée' like heart and crunchy coffee

Or

Fresh white cheese mousse with pineapple,  
 exotic fruit samosa and Pinacolada sorbet

\*\*\*

Sweet petits fours



Panoramic meeting room rental in supplement

Rates including VAT based on VAT applicable on 01.01.2012



## BUFFETS



## PART-DIEU BUFFET

57 € /guest  
On the basis of 40 guests minimum

### **Cold pressed meats**

Assortment of cold cuts  
Regional's terrine  
Grill-roasted smoked salmon  
Scallops with herbs terrine

### **Starters**

Tomato & mozzarella  
Rice and crab salad  
Penne pasta with pesto salad  
Mushrooms in Greek's style  
Lettuce of Nantes with apple dices and smoked duck breast  
Diced beetroot with raspberry vinegar and Meaux mustard  
Vegetables terrine

### **Warm dish buffet (1 choice)**

Lamb stew with olives, fine-grained semolina with mint, candied tomato  
*Or*  
Marengo-style sautéed veal, rice pilaf, carrots braised with oranges  
*Or*  
Grill-roasted sea bream fillet served with white wine sauce, garnished with fresh beans  
*Or*  
Fresh cod fish tournedos served with 'huile vierge' sauce, garnished with fresh pasta

### **Mature cheese**

Accompanied with country-style bread and walnut bread

### **Desserts**

Marked out in squares with seasonal fruits  
Jivara chocolate mousse  
Iced cold pineapple Oasis with strawberry  
Sweetened whipped egg whites, 'granny style'  
Chocolate orange delicacy  
Fresh fruit salad  
Pear & caramel delight

Panoramic meeting room rental in supplement

Rates including VAT based on VAT applicable on 01.01.2012



## BUFFETS



## SAINT-JUST BUFFET

63 € /guest  
On the basis of 40 guests minimum

### **Cold pressed meats**

Ham cooked on the bone  
Smoked raw topside ham  
Pork assortment  
(*Rosette, Lyon sausage, mortadella...*)  
Liver terrine

### **Cold fish starter**

Salmon Carpaccio with dill  
Pink shrimps bouquet  
Tuna mayonnaise & guacamole  
Duo of fish terrines  
Scampi medallion in brawn of crayfish  
Fish 'Bellevue' (*served cold*) : salmon or pikeperch or turbot

### **Salads**

Tomato & mozzarella  
Coleslaw salad  
Carrots & orange  
Diced beetroot with raspberry vinegar  
Vegetables Tabouleh  
Seafood and rice salad  
Potatoes and smoked haddock salad

### **Warm dish buffet (*Plat unique*)**

Roasted veal puck, morels cream and Porto, dried polenta and pan fried mushrooms  
*Or*  
Pan fried tournedos, cider sauce, garnished with caramelized apple and mashed potatoes with herbs  
*Or*  
Assortment of fish served in a white wine bouillon, vegetables julienne and artichokes in Greek's style  
*Or*  
Grill-roasted salmon fillet, crayfish sauce, vegetables and curry stew, potatoes steam with saffron

### **Mature Cheese**

Choice of different French provincial cheeses accompanied by Country style walnut bread and crispy salad

### **Desserts**

Pistachio nut 'bavaroise' with grapefruit segment and crispy lemon  
Chocolate cake with vanilla Panacotta heart  
Sugar-pastry tart with fruits  
Caramel cream puff and coffee 'éclairs'  
Sweetened whipped egg whites  
Smooth Caribbean and Pinacolada, coconut biscuit  
Basket and salad of fresh fruits

Panoramic meeting room rental in supplement

Rates including VAT based on VAT applicable on 01.01.2012

## WINES AND CHAMPAGNE PACKAGES



To share a sophisticated moment around 'Grands Crus' and Champagne



On the basis of one bottle for 3 persons (75cl),  
A half-bottle of mineral water and coffee

### 'Grands Crus' Package

20 € per guest

Our sommelier will select for you deluxe white wines and a red wine

Home made aperitif  
½ bottle of mineral water  
Coffee  
Additional bottle: 35 €

### Wine 'Terroir' Package

15 € per guest

Our sommelier will select for you deluxe white wines and a red wine of the region

Home made aperitif  
½ bottle of mineral water  
Coffee  
Additional bottle: 25 €

### Champagne Package

26 € per guest

Duval Leroy fleur de champagne  
Premier cru  
½ bottle of mineral water  
Fruits juices  
Coffee



### 'Soft' Package

9 € per guest

Fruits juices and sodas  
Sparkling and still mineral water  
Coffee



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