



**LE SAINT-VINCENT**

Hôtel  
★★★★



# **BANQUETING BUFFETS, APERITIFS & COCKTAILS**



[www.servotel-nice.fr](http://www.servotel-nice.fr)



# WELCOME TO LE SAINT-VINCENT\*\*\*\* HOTEL BY SERVOTEL

At the heart of Eco Valley, just 5 minutes from **Allianz Riviera** Stadium, close to Nice's inland region and the Bellet wineries and 10 minutes by car from the Promenade des Anglais beaches, Hotel Saint Vincent welcomes you in a **perfect location**, which has been **specifically designed** as a venue for **seminars**.

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# OUR STORY

This family business started back in 1953, when Vincent SERVELLA transformed his parents' grocery store and farmhouse-inn into **L'Hôtel des Moulins** hotel & restaurant.

The adventure continued in 1981, with the creation of **SERVOTEL** in Castagniers and in 1990 with the **SERVOTEL** residences.

Against this background of passion for hospitality and service, Sylvie SERVELLA, Vincent's eldest daughter worked on the **SERVOTEL SAINT VINCENT** and **LE JOSEPH** restaurant projects, which opened in 2003 in Nice's Saint Isidore district and which she runs today with her husband Denis CIPPOLINI.

Love for the hospitality and restaurant industry is now being passed down to the fourth generation.

This family passion is a clever mix of refinement, French-style art with a Mediterranean twist and elegant cuisine. Sylvie, Denis and their son Vincent will offer you a warm welcome at their Niçois restaurant, **LE TEMPS D'UN ÉTÉ**.



# LE JOSEPH RESTAURANT

In a stylish setting, savour special moments at Le Joseph restaurant by Servotel Nice, with its traditional and modern cuisine.

The restaurant can seat up to 220 people and from April onwards, an additional 60 diners on its terrace.



# BANQUETING MENUS



## CONDITIONS

To benefit from these prices and menus, bookings must be made for at least 20 people.

To guarantee the quality of the service we offer you, the menu choice must be identical for all of the guests.

Your menu choice must be sent to us at least 7 days prior to the event date

# LE RIVIERA MENU

41 €

Chef : Valentin Baudemont



## STARTER OF YOUR CHOICE

**Romaine Lettuce,**

Goat Cheese Toats, Honey Vinaigrette

\*

**Salmon Gravlax** Marinated with Seasonal Flavours

\*

**Butter Roasted Squash**

Fennel seeds, Skyr Sauce

## MAIN COURSE OF YOUR CHOICE

**Sea Bream Fillet**

Parsnip Purée, Pak Choi, Virgin Sauce

\*

**Duck Breast**

Mousseline, Confit Fruit, Well-seasoned Gravy

\*

**Pesto Rosso Orecchiette**

Seasonal Vegetables

## DESSERTS OF YOUR CHOICE

**Seasonal Tart**

Scoop of Ice Cream

\*

**Mango Crème Brûlée**

\*

**Floating Island with Citrus**

**1/4 litre of AOP Côte de Provence white wine or AOP Bourgogne red wine,  
1/6 litre of still and sparkling water and coffee included**

**Meat origin: EEC**

\*Our dishes may vary according to the season – prices are inclusive of vat, taxes and service charge

# NIÇOIS MENU

49 €

Chef : Valentin Baudemont



## STARTER OF YOUR CHOICE

**Stuffed Niçois Sardines**

\*

**Niçois Stuffed Vegetable Assortment**

Arugula, Parmesan

\*

**Stuffed Zucchini Flower Fritters**

\*

**Grilled Red and Yellow Peppers**

Olive Oil, Anchovies and Niçois Olives

## MAIN COURSE OF YOUR CHOICE

**Niçois Ravioli**

Cep Mushrooms and Sbrinz Cheese Sauce

\*

**Niçois Daube Stew**

Gnocchis

\*

**Lentils with Perugina Sausages**

Creamy Polenta, Gravy

\*

**Catch of the Day**

Sauce Vierge, Panisses [Thick Chickpea Pancakes] and Home-Made Ratatouille

## DESSERTS OF YOUR CHOICE

**Swiss Chard Tart**

\*

**Menton Lemon Tart**

\*

**Limoncello Baba**

Vanilla Whipped Cream

**1/4 litre of AOP Côte de Provence white wine or AOP Bourgogne red wine,  
1/6 litre of still and sparkling water and coffee included**

**Meat origin: EEC**

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# MERCANTOUR MENU

58 €

Chef : Valentin Baudemont



## STARTER OF YOUR CHOICE

### **Tuna Tartare**

Blinis with Chives Cream, Trout Eggs

\*

### **Country-style Paté**

Pistachio, Confits Fruit

\*

### **Perfect Egg**

Spaghetti Squash Velouté

## MAIN COURSE OF YOUR CHOICE

### **Tuna Tataki,**

Pak Choi, Enoki Mushrooms, Beansprouts, Tataki Sauce with Mashed Potatoes

\*

### **Roasted Sirloin Steak**

Potato Millefeuille

\*

### **Truffle and Ceps Linguine**

## DESSERTS OF YOUR CHOICE

### **Chocolate Tartlet, Praline, Hazelnuts**

\*

### **Pineapple with Rum and Cinnamon**

\*

### **Raspberry-Pistachio Tartlet**

**1/4 litre of AOP Côte de Provence white wine or AOP Bourgogne red wine,  
1/6 litre of still and sparkling water and coffee included**

**Meat origin: EEC**

\*Our dishes may vary according to the season – prices are inclusive of vat, taxes and service charge



# BAIE DES ANGES MENU

69 €

Chef : Valentin Baudemont



## STARTER OF YOUR CHOICE

### **Pâté en Croûte**

Truffle Condiment, Well-seasoned Sauce

\*

### **Red Tuna Sashimi**

Yuzu-Ponzu Jelly, Confit Ginger

\*

### **Foie Gras Nougat**

\*

### **Egg Parfait**

Spaghetti Squash, Roasted Girolles et Fresh Truffles

## MAIN COURSE OF YOUR CHOICE

### **Squid Duo**

Razor Shell, Parsnip Purée

\*

### **Sea Bass Fillet**

Truffle Gnocchi

\*

### **Butter Roasted Half Sweet Potato**

Spicy Mascarpone Sauce

## DESSERTS OF YOUR CHOICE

### **Apple and Caramel Bavarian**

**Crispy Chocolate Choux Pastry** with Praline Cream

### **Chocolate-Raspberry Pavlova**

**1/4 litre of AOP Côte de Provence white wine or AOP Bourgogne red wine,  
1/6 litre of still and sparkling water and coffee included**

**Meat origin: EEC**

\*Our dishes may vary according to the season – prices are inclusive of vat, taxes and service charge



# OUR DRINKS, COCKTAILS & BUFFET SET PRICES

## APERITIFS SERVED AT THE TABLE

Sodas & Fruit Juice .....	<b>8.00 € per person</b>
Planter's Punch, Guava Juice .....	<b>15.00 € per person</b>
House Kir (12cl) .....	<b>11.00 € per person</b>
Flute of Champagne (18cl) .....	<b>20.00 € per person</b>

## TO GO WITH YOUR MEAL

Wine is included in your menu. You may choose one of the following supplements to enhance your meal further

### 12.00 € SUPPLEMENT PER PERSON

« Château Minuty » White or Rosé  
Croze Hermitage Red  
1/4 litre of wine per person

### 18.00 € SUPPLEMENT PER PERSON

Sancerre White or Red (Loire)  
or Dada de Rouillac White or Red (Bordeaux)  
1/4 litre of wine per person

Corkage fee\* : 9.00 € p/pers

(\*if the bottle of champagne is supplied by the client, for an event of 50 guests or more.)



\*Our dishes may vary according to the season – prices are inclusive of vat, taxes and service charge  
"EXCESSIVE DRINKING IS DANGEROUS FOR THE HEALTH. CONSUME WITH MODERATION"



# OUR DRINKS SET MENUS Aperitifs

Only available with Banquet menus

## SET A : 21.00 € PER PERSON

Pastis, Martini, Soft Drinks,  
AOP from Provence Wine White or Red  
2 drinks per person with Pizza, Pissaladière

## SET B : 35.00 € PER PERSON

Champagne, Whisky, Vodka, Soft Drinks,  
Bordeaux « Dada de Rouillac » White or Red Wine  
2 drinks per person with Pizza, Pissaladière



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# OUR COCKTAILS & BUFFET SET MENUS

## SET MENU (A)

A choice of **10** canapés  
+  
1/4 litre of AOP Côte Provence  
wine red or white and soft drinks  
Coffee

**50.00 € / pers.**

A choice of **14** canapés  
+  
1/4 litre of AOP Côte Provence  
red or white and soft drinks  
Coffee

**64.00 € / pers.**

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## SET MENU (B)

A choice of **10** canapés  
+  
Cold Cut Platter  
Or  
Mature cheese platter  
  
+ 1/4 litre of AOP Côte Provence  
red or white and soft drinks  
Coffee

**62.00 € / pers.**

A choice of **14** canapés  
+  
Cold Cut Platter  
Or  
Mature Cheese Platter  
  
+1/4 litre of AOP Côte Provence  
red or white and soft drinks  
Coffee

**76.00 € / pers.**



# OUR COCKTAILS & BUFFET SET MENUS

## SET MENU ©

A choice of **10** canapés  
+  
Cold Cut Platter  
+  
Mature Cheese Platter

+ 1/4 litre of AOP Côte Provence  
red or white wine and soft drinks  
Coffee

**75.00 € / pers.**

A choice of **14** canapés  
+  
Cold Cut Platter  
+  
Mature Cheese Platter

+ 1/4 litre of AOP Côte Provence  
red or white wine and soft drinks  
Coffee

**89.00 € / pers.**

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## SET MENU ©

A choice of **10** canapés  
+  
Cold Cut Platter  
+  
Mature Cheese Platter

Pappardelle dans sa Meule de  
Parmesan

+ 1/4 litre of AOP Côte Provence  
red or white wine and soft drinks  
Coffee

**87.00 € / pers.**

A choice of **14** canapés  
+  
Cold Cut Platter  
+  
Mature Cheese Platter

Pappardelle dans sa Meule de  
Parmesan

+ 1/4 litre of AOP Côte Provence  
red or white wine and soft drinks  
Coffee

**101.00 € / pers.**



# APÉRITIFS & COCKTAILS

## HOT SALTED CANAPES : 4.70 € EACH

- Mini Pizza
- Mini Pissaladière
- Cod Accras
- Mini Tuna Tataki
- Thai Shrimp
- Miso Chicken Brochette
- Cheese Gougère 
- Chorizo and Tomato Roll
- Mini Quiche
- Mini Hamburger

## COLD SALTED CANAPES : 4.70 € EACH

- Involtini Bresaola
- Smoked Salmon Wrap
- Green Olives and Goat Cheese Mini Cake 
- Mackerel Rillettes
- Mini Pan Bagnat
- Cured Ham Navette Biscuit
- Ham Navette Biscuit
- Melon Smoked Duck Brochette
- Pepper and Tomato Gazpacho 
- Mini Beef Steak Tartare
- Truffle Cream Focaccia with Arugula 
- Dried Tomato and Parmesan Shortbread Biscuit 

## SWEET CANAPÉS : 4.70 € EACH

- Mini Lemon Meringue Tart 
- Mini Cannelés [Rum & Vanilla Cakes] 
- Chocolate Mousse Verrine 
- Macaroon 
- Red Berry Pannacotta 
- Swiss Chard Tart 
- Mini Tropézienne 
- Seasonal Fruit Skewer 
- Rum Baba 

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"EXCESSIVE DRINKING IS DANGEROUS FOR THE HEALTH. CONSUME WITH MODERATION"

 Suitable for vegetarians



**SEMINAR PACKAGES  
AVAILABLE UPON REQUEST**

# AMONG OUR DISTINGUISHED CLIENTS



LABORATOIRES  
INELDEA





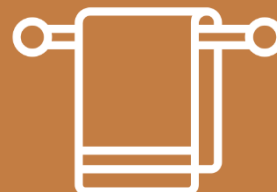
# THE ENVIRONMENTAL CHARTER OF SERVOTEL SAINT-VINCENT\*\*\*\*



**USE OF BIODEGRADABLE  
HOUSEKEEPING PRODUCTS**



**REMOVAL OF INDIVIDUAL PACKAGING  
OF SHOWER GEL AND BODY MILKS**



**CHANGE OF TOWELS  
ON REQUEST**



**LOCAL AND ORGANIC  
PRODUCTS FOR  
BREAKFAST**



**SEASONAL INGREDIENTS  
IN THE KITCHEN**



**PARTNERSHIPS WITH SUPPLIERS  
IN SHORT CIRCUITS**



**INSTALLATION OF WATER SAVERS  
AND PRESSURE REDUCERS  
ON OUR TAPS AND SHOWERS**



**AIR CONDITIONING  
CONTROL AND  
MONITORING**



**IMPLEMENTATION OF  
SELECTIVE SORTING**



**USE OF LOW-ENERGY  
LIGHT BULBS AND LEDS**



**INSTALLATION OF  
ENERGY SAVERS AND CARD  
SWITCHES IN THE ROOMS**



**PRESENCE DETECTORS AND  
TIMERS IN COMMON AREAS**



LE TEMPS D'UN ÉTÉ  
Plage & Restaurant



# LE TEMPS D'UN ÉTÉ BEACH & RESTAURANT

Kick back and luxuriate in this charming setting on the legendary Promenade des Anglais. Between the Hotel Negresco and the Palais de la Méditerranée, Le Temps d'un Été Beach offers a unique seafront experience.

Just a few minutes from Place Masséna and the Carré d'Or, le Temps d'un Été beach is a haven of peace, which subtly combines Niçois tradition with modernity. Everything has been designed to offer you a relaxing interlude, rocked by the gentle sound of the waves.

Le Temps d'un Été Beach Restaurant places an onus on gastronomic cuisine with a Mediterranean focus. Both simple and varied, the menu features fresh produce and traditional Niçois cuisine, showcased by our chef's expertise.





## LE SAINT-VINCENT

Hôtel

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**SD CIPPOLINI**

Groupe