



UNIQUE MOMENTS...

The hotel is located in the heart of Monte-Carlo, in the "Carré d'Or" on the Place du Casino. The hotel has 125 rooms including 64 suites designed by the famous decorator Jacques Garcia.

Chef Christophe Cussac is the Executive Chef of the two Michelin-starred restaurant Les Ambassadeurs by Christophe Cussac, the Lobby Bar, ODYSSEY and the Yoshi restaurant, the only starred Japanese restaurant on the French Riviera. In addition, you will have the opportunity to discover the Spa Metropole by Givenchy as well as the ODYSSEY area imagined by Karl Lagerfeld including a heated swimming pool available in summer and winter.

Our salons can accommodate from 10 to 120 people and combine elegant decoration with dishes signed by our Executive Chef.
Our events team is at your service to create tailor-made events and to assist you in the organisation of your meetings, seminars, private events, exhibitions, cocktails or parties. The know-how of all our teams will allow us to create an event that precedes your image.



E V EON T S

HOTEL METROPOLE

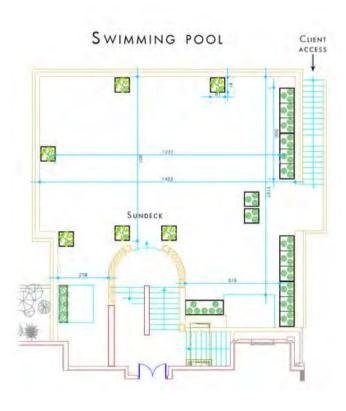


PLANS

MEETING & BANQUET ROOMS

BUSINESS CENTER 1er étage ODYSSEY KARL LAGERFELD HUXXXII P2666000 | V07111 RECEPTION 77 SPA MÉTROPOLE D BY GIVENCHY ENTREE > FORRA THÉÄTRE RDC CONCIERGE [] U BAR BAR YOSHI RESTAURANTLES AMBASSADEURS by CHRISTOPHE CUSSAC SALON MEDITERRANÉE TERRASSE

ODYSSEY'S SUNDECK





SALON **HOMÈRE**



CAPACITIES





U-shaped table Closed table
17 20

Area: 538 sq.ft / 50 sq.m Dimensions (L x w): 14,7 x 14,81 m



- Wifi
- Video projector
- Projection screen
- Daylight
- Air conditioning
- Private telephone line
- Mineral water
- Notepads and pens





SALONS PÉNÉLOPE or ULYSSE



CAPACITIES





U-shaped table

Closed table

Area: 269 sq.ft / 25sq.m each Dimensions (L x w): 7,35 x 7,4 m



- Wifi
- Video projector
- TV screen
- Daylight
- Air conditioning
- Private telephone line
- Mineral water
- Notepads and pens





SALON LARGE ULYSSE



CAPACITIES





U-shaped table

Closed table 20

Area: 538 sq.ft / 50 sq.m Dimensions (L x w): 14,7 x 14,81 m

EQUIPMENTS

- Wifi
- Video projector
- TV screen
- Daylight
- Air conditioning
- Private telephone line
- Mineral water
- Notepads and pens





SALON **THEATRE**



110



CAPACITIES



U-shapped table 35



Closed table 44



Classroom 60



Lunch & Dinner Theatre 70



Cocktail 130

Area: 1356 sq.ft / 126 sq.m Dimensions (L x w x h): 14,10 x 9,15 x (from 2,58 m to 3,10 m)

EQUIPMENTS

- Soundproof
- Flexibility of use
- Wifi access
- Banquet menu designed by Chef Christophe Cussac
- Flexibility of use: communicates with the Foyer (58 m²)



SALON

FOYER







U-shapped table 16



19

Classroom 18



Lunch & Dinner Theatre 40



25

Cocktail 50

Area: 624 sq.ft / 58 sq.m

Dimensions (L x w x h): 9,3 x 5.6 x 2,5 m

EQUIPMENTS

- Soundproof
- Flexibility of use
- Wifi access
- Banquet menu designed by Chef Christophe Cussac
- Flexibility of use: communicates with the Theatre (126 m²)





LE SALON PRIVÉ



CAPACITIES





Seated Dinner Standing Cocktail

Area: 40 m² Dimensions (L x I): 7,2 m x 6 m

CONDITIONS

 Menu created by Chef Christophe Cussac (for 9 people or more)



YOUR

EVENT

With noble materials and expertly chosen fabrics, Jacques Garcia writes a new story with a warm and inviting atmosphere in the two-starred gastronomic restaurant Les Ambassadeurs by Christophe Cussac.

Witnessing every movement of the Chef and his team, the Salon Privé offers you a great view of their culinary skills to create sublime dishes for you.



SALON **MÉDITÉRRANÉE**



CAPACITIES



U-shapped table



Closed table



Theatre 40



Lunch & Dinner



Cocktail 80

Area: 120 m²

Dimensions (L x w x h): 10,43 x 10,46 x (from 2,28 m to 2,72 m)

EQUIPMENTS

- Wifi
- Video projectors

48

- TV screen
- Daylight
- Air conditioning
- Private telephone line
- Mineral water
- Notepads and pens





ODYSSEY

CAPACITIES





Dinner 80

Cocktail 130

YOUR

EVENT

Discover this unique place, combining refined gastronomy and an elegant decor designed by Karl Lagerfeld.

- A few steps from the Carré d'Or and the Casino de Monte-Carlo
- Gastronomic menu by Chef Christophe Cussac
- A magical place by the pool









THE TERRASSE SUITE CARRÉ D'OR

CAPACITIES





Lunch & Dinner

Cocktail 50

YOUR

EVENT

Discover the Carré d'Or Suite, designed by Jacques Garcia offering one of the most breathtaking views of Monte-Carlo, the Casino and the Mediterranean Sea. Located on the top floor, it has a 100 m² terrace where you can enjoy a glass of champagne and a tailormade menu.







ODYSSEY'S SUNDECK

CAPACITIES





Lunch and Dinner 30

Cocktail 60

YOUR

EVENT

Located above the swimming pool of the Odyssey by Karl Lagerfeld, the Sundeck terrace offers a panoramic view of the Mediterranean sea, the Monte-Carlo Casino and the Carre d'Or district.





CAPACITIES

| MEETING ROOM | Area | U-shaped table | Closed table | Classroom | Theatre | Lunch Dinner | Cocktail |
|------------------------------|--------------------------|-------------------|--------------|-----------|---------|-----------------|----------|
| Homere | 538 sq.ft / 50 sq.m | 17 | 20 | - | - | - | - |
| Penelope / Ulysse | 269 sq.ft / 25 sq.m each | 8 | 10 | - | - | - | - |
| Grand Ulysse | 538 sq.ft / 50 sq.m | 17 | 20 | - | - | - | - |
| Theatre | 1356 sq.ft / 126 sq.m | 35 | 44 | 60 | 110 | 70 | 130 |
| Foyer | 624 sq.ft / 58 sq.m | 16 | 19 | 18 | 40 | 25 | 50 |
| Odyssey | - | - | - | - | - | 80 | 130 |
| Terrasse Suite Carré d'Or | 1076 sq.ft / 100 sq.m | - | - | - | - | 30 | 50 |
| Terrasse Sundeck Odyssey | 861 sq ft / 80 sq.m | - | - | - | - | 30 | 60 |
| Salon Méditerranée | 1292 sq ft / 120 sq.m | 24 | 30 | 48 | 60 | 60 | 80 |

HOTEL METROPOLE

EXECUTIVE CHEF



CHRISTOPHE CUSSAC

Chef Christophe Cussac, who has been at the head of two-starred establishments for more than 30 years, brilliantly supervises the restaurants of the Hotel Metropole Monte-Carlo.

The secret of Chef Christophe Cussac is a taste for authenticity.

That of the man and the plate. Underneath the apparent simplicity of his dishes lies a great deal of technical skill, where we find his deep love of the French terroir, which he sublimates with Mediterranean touches.

He draws his inspiration from a spice, a cooking, an encounter or even music. It is the naturalness of the products that marks his style, as shown by the Chef's golden rule: 3 tastes per dish, to respect the balance of the plate. This is the Cussac style: go for the essential, without unnecessary ornaments.

For the Chef, cooking is a matter of feeling:

"My cooking is above all a cooking that I love.
I make dishes that I would enjoy"

His ambition is to go beyond the simple gastronomic experience to provoke an emotion, a moment of sharing enhanced by a discreet service, but always with a touch of proximity. As a true leader, he transmits to his teams a taste for determination, gourmandise and rigour, values that have marked his career.



COFFEE BREAK

WELCOME COFFEE

20€ per person

Tea, coffee, fresh fruit juice

CLASSIC COFFEE BREAK

28€ per person, per break 38€ per person, permanent break

Morning: tea, coffee, fresh fruit juice, pastries

Afternoon: tea, coffee fresh fruit juice, mignardises

DELUXE BREAK

38€ per person, per break

Morning: tea, coffee, fresh fruit juice, pastries, cakes

Afternoon: tea, coffee, fresh fruit juice, mignardises, cakes

GOURMET BREAK

28€ per person, per break

Tea, coffee, hot chocolate, assorted homemade chocolates, chocolate cake

GREEN BREAK

38€ per person, per break

Detox tea, detox fresh fruit juice, fresh fruit, dried fruit, chia seeds



DAILY **MEETING**

150€ per person

Room rental (excluding Odyssey, Sundeck and Salon Méditerranée)

Lunch 3-courses menu or Finger Buffet, mineral water, coffee, tea

Permanent Coffee Break





COCKTAILS & WINES

SIGNATURE COCKTAILS

Pink Power 24€

Pink Kiss 28€

Apérol Spritz by Métropole 38€

WINES

45€ per person

"Discovery" selection

75€ per person

"Elegance" selection

95€ per person

"Privilege" selection

These prices include half a bottle of wine per person, mineral water, coffee, tea, mignardises.

OPEN BAR

- price per person -

WITH CHAMPAGNE

1/2 hour 1 hour 2 hours **65€ 75€ 105€**

WITHOUT CHAMPAGNE

1/₂ hour 1 hour 2 hours 40€ 50€ 85€

BEVERAGES

Water, soft drinks and coffee package
Champagne without alcohol "So Jennie" 125€
Champagne Ruinart R 154€
Champagne Ruinart Blanc de Blancs 270€
Ruinart Rosé 270€





CANAPÉS

SELECTION OF CANAPÉS

- price per person -

4 pieces 24€

6 pieces 36€

9 pieces **54€**

12 pieces **72€**

COCKTAIL PARTY

20 canapés

- 15 pieces of your choice and a mix of sweet discovery canapés -

120€ per person













GASTRONOMIC **DISPLAYS**

SALMON

45gr per plate

35€ per person

SUSHIS

48€ per person

FOIE GRAS

40gr per plate

38€ per person

OYSTERS GILLARDEAU N°5

3 oysters per person

27€ per person

or

6 oysters per person

54€ per person

IBERIAN HAM

45gr per plate

38€ per person

ARROZ BOMBA

48€ per person





MENUS

GOURMET MENU

From 115€ /person

3 courses

Lunch

PRESTIGE MENU

From 155€ /person

3 courses

Lunch / Dinner

EXCEPTION MENU

From 205€ /person

4 courses

Dinner

BUFFET

(minimum 15 people)

6 starters + 2 hot dishes + 4 desserts 135€ 8 starters + 3 hot dishes + 6 desserts 150€ 12 starters + 3 hot dishes + 8 desserts 185€

Extra cheese 25€ Hot dish supplement 25€

FINGER BUFFET

(minimum 15 people)

Fingers sandwiches, teriyaki chicken brochettes, barbajuans, Pissaladière, desserts, soft drinks, minerals water, coffee, tea

95€





