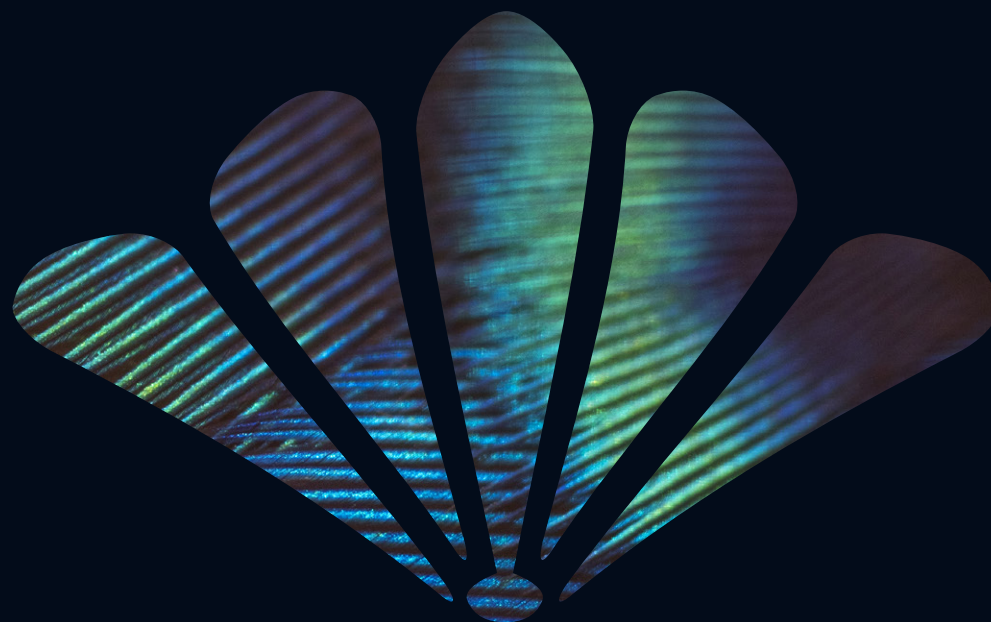




MAISON ALBAR
LE VICTORIA



Seminar | Events | Restauration

+334 22 70 08 00 | events.victoria@maisonalbar.com
6, avenue de Suède, 06000 Nice, France
www.maison-albar-hotels-le-victoria.com

L.V.X.SM

Preferred
HOTELS & RESORTS



Maison Albar Le Victoria 5*

WELCOME TO YOUR FIVE-STAR SECOND HOME

The Victoria, part of the Maison Albar Hotels collection, is a 5-star boutique hotel ideally located in Nice, between the Promenade des Anglais and Place Masséna. It proudly overlooks the Mediterranean with a spectacular view of the Bay of Angels and the mountains of the Nice hinterland.

Designed as a stationary cruise, the concept is reflected throughout the 132 rooms and suites, a 650 m² spa, a state-of-the-art fitness area, a rooftop with a restaurant, bar, pool, and sundeck to enjoy breathtaking views.

FEATURES

- 132 Rooms & Suites
- Spa Oria of 650 m²:
 - 3 double cabins (including 2 suites)
 - 3 single cabins and a tea room
 - 2 pools (indoor and rooftop)
- Restaurant - Taulissa by Glenn Viel (rooftop)
- Café Victoria
- 1 conference room of 100 m²
- Up to 7 meeting rooms
- Lounge bar
- Parking

Study Day

From €125 PER PERSON

- Fully equipped room rental
- Morning and afternoon coffee breaks
- Still water, coffee, and tea
- Lunch-style cocktail

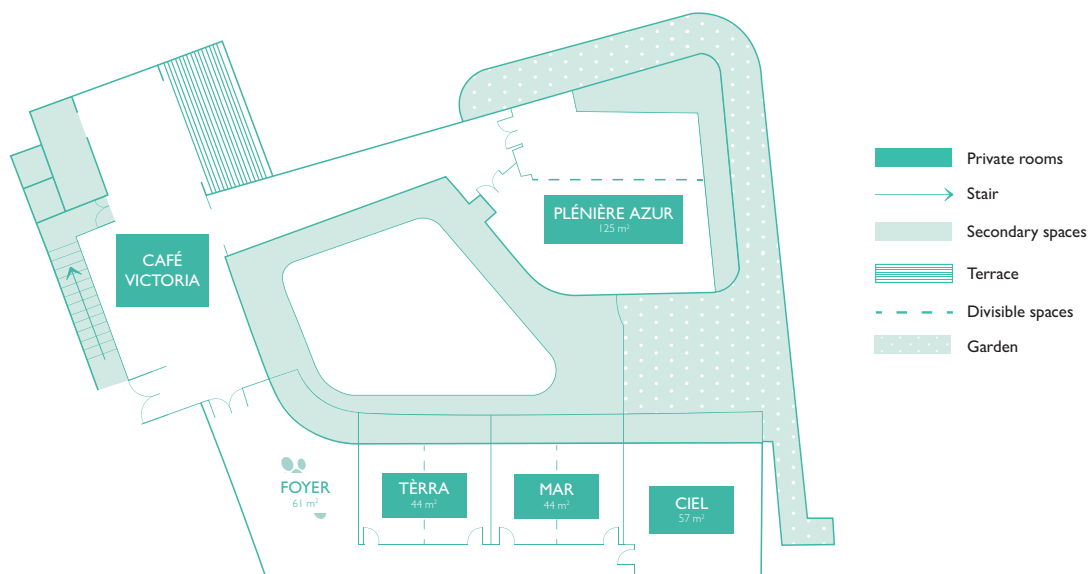
Option for up to 50 people to have a plated seated lunch, with a supplement of €15 per person.



ALL OUR MEETING ROOMS ARE EQUIPPED WITH:

- ✓ Screen for wireless display
- ✓ Projector
- ✓ Notepads and pens
- ✓ Mineral water
- ✓ Paperboard
- ✓ Wireless audio system

PRIVATE ROOMS	M ²	DIMENSIONS (L X I X H)	RECTANGLE	U-SHAPE	CLASSROOM	THEATER	BANQUET	COCKTAIL	CABARET
AZUR	125	10.64 x 7.01 x 3.60	28	22	30	80	80	90	49
AZUR A	43	-	18	-	16	30	-	-	-
AZUR B	71	-	20	20	20	10	40	50	21
TÈRRÀ	44	4.45 x 7.60 x 3.60	16	14	16	30	20	30	14
TÈRRÀ A	22	4.45 x 3.72 x 3.60	6	6	6	12	-	12	-
TÈRRÀ B	22	4.45 x 3.72 x 3.60	6	6	6	12	-	12	-
MAR	44	4.45 x 7.60 x 3.60	16	14	16	30	20	30	14
MAR A	22	4.45 x 3.72 x 3.60	6	6	6	12	-	12	-
MAR B	22	4.45 x 3.72 x 3.60	6	6	6	12	-	12	-
CIÈL	57	6.90 x 7.70 x 3.60	20	16	26	45	40	40	24
FOYER VICTORIA	61,28	-	-	-	-	-	36	45	-



Private Rooms



COFFEE BREAK



BUSINESS MENU



GALA MENU



BUFFET MENU

The Restauration

BY GLENN VIEL & FRED GRAVA



LUNCH COCKTAIL



COCKTAIL



DRINKS



OPEN BAR
& COCKTAIL



COFFEE BREAK

SERVICE DURATION: 30 MIN

Minimum of 5 people required

COFFEE BREAK 25€ / Person

Welcome coffee

- Hot drinks
(Nespresso coffee, Dammann teas and infusions)
- Kookabara fruit juices
- With or without pastries

Morning coffee break

(Choice of 3)

- Croissant
- Pain au chocolat
- Hazelnut Financier
- Chocolate chip muffin
- Lemon Madeleine
- Coconut rocher
- Fresh fruit skewer
- Focaccia with Taggiasca olives
- Gougère with Provence cheeses

Afternoon coffee break

(Choice of 3)

- Smoked trout and fresh herb finger
- Chicken pesto pistachio finger
- Focaccia with Taggiasca olives
- Gougère with Provence cheeses
- Dark chocolate chou pastry
- Hazelnut or chocolate cookie
- Lemon tartlet
- Panna cotta with seasonal fruits
- Vanilla caramel shortbread
- Fresh fruit verrine

BEVERAGES

Morning

- Evian and Badoit water
- Nespresso coffee
- Dammann teas and infusions
- Orange juice
- Apple juice

Afternoon

- Evian and Badoit water
- Nespresso coffee
- Dammann teas and infusions
- Orange juice
- Comté lemonade (Nice)

Coffee Break

Business Menu



BUSINESS MENU

LUNCH & DINNER SERVICE

Minimum of 15 people required

1 LUNCH

Starters

- Italian burrata with a French toast twist, pesto cream, pistachio vinaigrette
- Victoria's Niçoise salad

Main Courses

- Salmon with seaweed, roasted butternut, white butter sauce with fish bone stock
- Beef daube ravioli, sautéed Swiss chard with caramelized onions, rich jus

Desserts

- Hazelnut chocolate finger, milky whipped cream
- Lemon tart with local citrus

2 DINNER

Starters

- Marinated tuna tataki, butternut cream, and its condiments
- Wild mushroom tartlet, foie gras, and Colonnata lard

Main Courses

- Lobster ravioli, sautéed chard with basil, smoked lobster bisque
- Iberian pork pluma marinated with Timut pepper, sesame mille-feuille potatoes

Desserts

- Mont-Blanc with chestnut, mandarin, and candied chestnut shards
- Baba with vanilla cream and herb-infused exotic fruit marmalade

Offers

LUNCH

Starter, Main Course, Dessert

55€ / Person

—

DINNER

Starter, Main Course, Dessert

85€ / Person

Offers

GALA MENU 1

Amuse-bouche, Starter, Fish or Meat, Dessert

115€ / Person

GALA MENU 2 (6-course option)

Amuse-bouche, Starter, Fish, Meat,
Pre-Dessert, 2 Desserts

135€ / Person

1 GALA MENU

- Our current amuse-bouche

Starters

- Lobster ravioli,
wilted tatsoi with basil,
smoked paprika lobster bisque
- Semi-cooked foie gras,
parmesan crumble, pear jelly,
and brioche bread

Fish

- Rosemary roasted turbot,
wilted Swiss chard with
caramelized onions,
hazelnut tarragon beurre blanc

Meat

- Stuffed lamb saddle,
mushroom duxelles, wild broccoli,
onion cream, savory jus

Desserts

- Caco-tear sheet,
grand cru chocolate crèmeux,
coffee-star anise cream
- Pavlova,
exotic fruit herb marmalade,
smooth vanilla cream

2 GALA MENU

- Our current amuse-bouche

Starters

- Lobster ravioli,
wilted tatsoi with basil,
smoked paprika lobster bisque
- Semi-cooked foie gras,
parmesan crumble, pear jelly,
and brioche bread

Fish

- Rosemary roasted turbot,
wilted Swiss chard with
caramelized onions,
hazelnut tarragon beurre blanc
- Roasted monkfish tail,
citrus tagliatelle, fish bone jus

Meat

- Seaweed poultry,
compressed potato with
burnt shallots, and its jus
- Stuffed lamb saddle,
mushroom duxelles, wild broccoli,
onion cream, savory jus

Pre-Dessert

- Our current pre-dessert

Desserts

- Caco-tear sheet,
coffee-star anise cream,
grand cru chocolate crèmeux
- Pavlova,
exotic fruit herb marmalade,
smooth vanilla cream



GALA MENU

SERVICE DURATION: 3H

Minimum of 15 people required

Offer 1

COLD BUFFET

According to the chef's choice:
Selection based on season and tailored proposals

HOT BUFFET

Choose from a selection of hot dishes

CHEESES

Served with bread

DESSERT BUFFET

85€ / Person

COLD BUFFET

- Mixed greens salad with croutons, olives, and Parmesan shavings
- Selection of fine charcuterie (porchetta, herb-infused white ham, pistachio mortadella)
- Assortment of condiments (tangy vinaigrettes, virgin sauce, cocktail sauce, tzatziki sauce)
- Sérieole carpaccio with apple and pickled cucumber, pistachio vinaigrette
- Quinoa tabbouleh with fresh herbs
- Mezze ((hummus, guacamole, tapenade, sour cream...))
- Chicken finger
- Quiche Lorraine or salmon quiche

HOT BUFFET (CHOICE OF)

- Fish (salmon blanquette or cod brandade with fresh herbs)
- Meat (beef daube ravioli or forestière-style chicken Fricassée)
- Side Dishes (CHOICE OF 2) (Provençal-style sautéed vegetables, caramelized onion confit potatoes, squid ink gnocchi, mashed potatoes with Provençal herbs)

CHEESES & BREADS

- Assortment of regional cheeses
- Fig marmalade with savory herbs
- Selection of dried fruits and soft fruits
- Country bread, baguette, multigrain bread

DESSERT BUFFET

- Bourdaloue tart
- Grand cru chocolate finger
- Creamy Tahitian vanilla tart
- Rice pudding "from my childhood"
- Chocolate mousse
- Sugar tart



BUFFET MENU

Minimum of 30 people required

Offer 2

COLD BUFFET

According to the chef's preferences:
Selection based on the season and customized options

HOT BUFFET

Fish and meat options

CHEESES

Served with bread

DESSERT BUFFET

110€ / Person

COLD BUFFET

- Young leaves salad, croutons, olives, parmesan shavings
- Sea bream carpaccio, mango and dill cream
- Shrimp and whelk platter, smoked trout with wakame seaweed butter
- Assortment of condiments (vinaigrettes, virgin sauce, cocktail sauce, tzatziki)
- Assortment of fine charcuterie (porchetta, fine herb white ham, pistachio mortadella)
- Smoked trout finger, pistachio and coriander pesto
- Mezze (hummus, guacamole, tapenade, sour cream...)
- Bulgur wheat tabbouleh style, crunchy vegetables
- Focaccia toast, parmesan pesto, and Parma ham
- Beetroot and pumpkin carpaccio, tangy dressing

HOT BUFFET (CHOICE OF)

- Fish (roasted ombrine fillet with olives or grilled pagre fillet with honey and rosemary)
- Meat (Black Angus beef cheek shepherd's pie or Provençal veal meatballs)

- Garnishes (CHOICE OF 2) (Provençal-style sautéed vegetables, caramelized onion confit potatoes, black-air gnocchi, pilaf rice, mashed potatoes with fresh herbs)

CHEESES & BREADS

- Assortment of regional cheeses
- Fig marmalade with savory herbs
- Selection of dried fruits and soft fruits
- Country bread, baguette, cereal bread

DESSERT BUFFET

- Seasonal fruit tart
- Mont-Blanc chestnut mandarin finger
- Vanilla finger
- Vanilla pannacotta with seasonal fruits
- Tangy Madeleines
- Peanut and salted caramel cookie
- Cake of the moment
- Lemon tart
- Fresh seasonal fruit slices



BUFFET MENU

Minimum of 30 people required



LUNCH COCKTAIL

Minimum of 50 people required

COLD BUFFET

- Caesar Salad
- Smoked trout finger, pesto with pistachio and coriander
- Bulgur tabbouleh with crunchy vegetables
- Focaccia slice with pesto, parmesan, and Parma ham
- Chicken club finger

HOT BUFFET (CHOICE OF 1)

- Fish
(Roasted bream fillet with olives or grilled pagre fillet with honey and rosemary)
- Meat
(Black Angus beef cheek parmentier or Provençal veal meatballs)
- Vegetarian
(Chicken fricassée, brandade of cod, vegetable wok)
- Garnishes (CHOICE OF 2)
(Provençal sautéed vegetables, caramelized onion confit potatoes, black garlic gnocchi, pilaf rice, herb mashed potatoes)

DESSERT BUFFET

- Rice pudding
- Mont-Blanc chestnut mandarin finger
- Chocolate finger
- Peanut and salted caramel cookie

Offer

CHEF'S CHOICE:

4 Starters,
3 Main courses
(1 fish, 1 meat,
and 1 vegetarian),
4 Desserts
70€ / Person

*(This formula is included
in the study day package)*

Lunch Cocktail

Offers

3 PIECES - AFTERWORK (Service of 1h)

3 pieces according to the chef's selection and drinks

30€ / Person
(15 people minimum)

8 PIECES (Service of 1h)

8 pieces according to the chef's selection and drinks

65€ / Person

12 PIECES (SERVICE OF 1h30)

12 pieces according to the chef's selection and drinks

85€ / Person

18 PIECES (Service of 2h)

18 pieces according to the chef's selection and drinks

115€ / Person

Champagne glass available for an additional €18
or in the "Céline" package at €36/hour

SAVORY CANAPÉS

- Toasted bread with prosciutto, mozzarella, and pesto
- Gougère with Provençal cheeses
- Pissaladière with savory cream
- Focaccia with Taggiasca olives (*Vegan*)
- Socca from Provence (*Vegan*)
- Smoked trout finger with pistachio pesto
- Chicken finger with pistachio pesto
- Crispy langoustine
- Accra fish with spices and honey
- Tapioca chips with sardines
- Fig tartlet
- Polenta with mortadella
- Truffle arancini
- Tapioca chips with avocado and coriander (*Vegan*)
- Crispy potatoes with salmon tartare
- Herb ham croque
- Truffle croque

SWEET CANAPÉS

- Tropézienne
- Dark chocolate tart
- Lemon meringue tart
- Mont-Blanc chestnut mandarin
- Exotic pavlova
- Tarte Tatin
- Vanilla caramel tacos
- Cocoa choux
- Marshmallow roll / seasonal fruit jelly
- Blueberry tart
- Mint baba with passion fruit
- Pistachio Pim's
- Hazelnut chocolate finger
- Hibiscus Earl Grey tea mousse
- Dark chocolate Pim's

BEVERAGES

- Soft drinks
(Coca-Cola, Coca-Cola Zero, Orange juice, Evian and Badoit water)
- Heineken beer
- WHITE WINE:
 - Château La Tour de l'Évêque "Saint Anne"
Côtes de Provence
- ROSÉ WINE:
 - Domaine de Triennes
Côtes de Provence
- RED WINE:
 - Château Paquette
Côtes de Provence - Fréjus



COCKTAILS
SERVICE DURATION: BETWEEN 1H TO 2H
Minimum of 15 to 30 people required



DRINKS

SERVICE DURATION: 45 MIN

1 AROUND THE PROVENCE 30€ / Person

Selection of wines
(1 White, 1 Rosé, 1 Red)

- WHITE WINES:
 - La Bergerie des Centenaires
Côtières de Nîmes
 - Château La Tour de l'Évêque
"Saint Anne"
Côtes de Provence
- ROSÉ WINES:
 - Domaine de Triennes
Côtes de Provence
 - Roseblood d'Estoublon
Coteaux varois en Provence
- RED WINES:
 - La Réserve d'Estoublon
2022 IGP Méditerranée
 - Château La Tour de l'Évêque
"Saint Anne"
Côtes de Provence

2 AROUND THE FRANCE 50€ / Person

Selection of wines
(1 White, 1 Rosé, 1 Red)

- WHITE WINES:
 - Chablis Domaine William Févre
Bourgogne
 - Domaine des Roches Neuves
Insolite
Vallée de la Loire
 - Saint Joseph Yves Cuilleron
"Lyseras"
Vallée du Rhône
- ROSÉ WINES:
 - Clos de l'Ours "L'accent"
Côtes de Provence
 - Minuty Prestige
Côtes de Provence
- RED WINES:
 - Lippe Boileau
Bourgogne Côtes d'or
 - Crozes-Hermitage
Domaine Combier
Rhône
 - Château La Tour Carnet
Haut Médoc
Bordeaux



OPEN BAR & COCKTAIL

- 1 OPEN BAR** 35€ / Hour
 - Evian and Badoit water
 - Softs
(Coca-Cola, Coca-Cola Zero, Lemonade, Orange Juice)
 - Local Comté Beer
 - Gin Beefeater (England)
 - Tequila Altos Blanco (Mexico)
 - Vodka Ketel One (Netherlands)
 - Whisky Bulleit Bourbon (USA)
 - 1 Classic cocktail

- 2 PRESTIGE OPEN BAR** 50€ / Hour
 - Evian and Badoit water
 - Softs
(Coca-Cola, Coca-Cola Zero, Lemonade, Orange Juice)
 - Local Comté Beer
 - Joseph Perrier Champagne
Cuvée Céline Brut
 - Gin Hendricks (Scotland)
 - Tequila 1800 Anejo (Mexico)
 - Vodka Grey Goose (France)
 - Whisky Johnnie Walker Black Label
(Scotland)
 - Whisky Bulleit Bourbon (USA)
 - Limoncello
 - 2 Custom creations cocktails
(tailored to the client's preferences)

- 3 AFTERWORK** 25€ / Hour

Served with 3 canapés
(Minimum 15 people)

 - Evian and Badoit water
 - Softs
(Coca-Cola, Coca-Cola Zero, Orange Juice)
 - Heineken Beer
 - WHITE WINE:
La Bergerie des Centenaires
Côtière de Nîmes
 - ROSÉ WINE:
Domaine de Triennes
Côtes de Provence
 - RED WINE:
Château Paquette
Côtes de Provence - Fréjus

Add a glass of Champagne for €18
or upgrade to the "Céline" package
at €36 per hour.

Open Bar & Cocktail

General Terms and Conditions

MENU SELECTION

Each group must choose the same selection of dishes.

ENTERTAINMENT

Maison Albar - Le Victoria will be delighted to assist you in hiring musicians or other types of services for your events. Requests should be sent to the sales department.

AUDIOVISUAL EQUIPMENT

A complete audiovisual equipment service is provided by our partners and can be arranged through the sales department.

ORDERS AND STORAGE

The hotel is happy to receive and assist with the handling of boxes and packages. All deliveries must be properly labeled. Items must be collected immediately after the event. The hotel is not responsible for damage or loss of items left on-site during or after the event.

PARKING

Parking spaces are available upon request at a rate of €25.00/day. If you wish to reserve a space, please let us know as soon as possible, as spots are limited and must be booked in advance. A valet service for groups can be arranged and must be requested in advance. A quote will be provided based on the number of vehicles. All parking fees will be charged to the main account if not adhered to.

SMOKING IN ROOMS

In accordance with French law, smoking is prohibited in all enclosed areas of the hotel.

PAYMENT POLICY

Bookings without accommodation – 50% at the time of booking | 50% 7 days prior to the event. Bookings with accommodation – 30% at the time of booking | 70% up to 15 days prior to the event.

PRICES

All quoted prices include taxes and service charges. VAT is included (6% for food | 23% for beverages). Prices are per person.

EVENT GUARANTEES

The hotel requires an approximate number of attendees 10 days before the event. The final number of participants must be communicated to the hotel no later than 2 working days prior to the event, and this figure will be considered the final contracted number for billing. If the number of participants exceeds the guarantee, the final count will be billed accordingly.

SIGNAGE

All signage must be limited to areas reserved by the client.

DAMAGES

The event organizer is responsible for damages to the hotel, including those caused by the use of any

third-party vendors engaged by the organizer or their representative. Le Victoria is not liable for damage or loss of items, goods, or personal belongings on the hotel premises before, during, or after the event.

WALLS AND CEILINGS

All posters must be removed from the walls. Nothing may be affixed to the floors, walls, ceilings, or pillars using nails, screws, tacks, or any other means.

ADVERTISING AND PROMOTION

All advertising for events held at the hotel must be pre-approved by hotel management and adhere to the hotel's standards and quality.

CANCELLATION POLICY

Cancellations received up to 60 days before arrival: 30% of the initial booking will be charged. Cancellations received 59 to 30 days before arrival: 50% of the initial booking will be charged. Cancellations received 29 to 8 days before arrival: 80% of the initial booking will be charged. No-shows or cancellations received within 7 days of arrival: 100% of the initial booking will be charged.