

# Brochure

## Seminars & Banqueting



*Lille, Le quai du Wault*

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The personnel of the Alliance Hotel welcome you.  
Our chef Dominique HOCHEDÉZ invites you to discover our menus specially prepared for Seminars  
and family meals.

### Meetings and Seminars

Daily delegate packages	3
Breaks and Breakfast	4
Menus for Daily Delegates packages	5
Conference Room Rates and Equipment Rental	6

### Cocktails and Aperitifs

Cocktail and Canapés	7-8
Complementary snacking	9
Drinks for Cocktails	10
Aperitifs	11
Drinks for Receptions	11

### Lunches and Dinners

Menu du Cloître	12
Menu Régional	12
Menu des Gourmets	13

### Room rates and Animation

Room Rates	14
Animation (Events requiring a PA system in the central part of the hotel)	14

**Tariffs are not contractual and may be subject to changes without notice.**



### **“Classique” Package**

64 € per person per day

Morning Break: Hot drinks, Fruit Juice, Viennese Pastries

Lunch: Menu du Marché (3 course meal) set menu selected by our Chef, wine, mineral water and coffee

Afternoon Break: Hot drinks, Fruit Juice, Biscuits and Cakes

**Main meeting room, Bloc notes, pens, projection screen, Paper board, mineral water**

### **“Business” Package**

69 € per person per day / 58 € per person per half day package

Welcome Coffee: Hot drinks, Fruit Juice

Morning Break: to be determined (refer to page 4)

Lunch: Menu SPIRITUEL to be determined (refer to page 5), wine, mineral water and coffee

Afternoon Break: to be determined (refer to page 4)

**Main meeting room, Bloc notes, pens, projection screen, Paper board, mineral water**

### **“Prestige” Package**

79 € per person per day / 70 € per person per half day package

Welcome Coffee: Hot drinks, Fruit Juice and Viennese Pastries

Morning Break: to be determined (refer to page 4)

Lunch: Menu PRESTIGE to be determined (refer to page 5), aperitif, wine, mineral water and coffee

Afternoon Break: to be determined (refer to page 4)

**Main meeting room, Bloc notes, pens, LCD Projector and screen, Paper board, mineral water, fruit juice, candies**

Packages are valid for a minimum of 10 persons (minimal basis for invoicing).

Packages are per person and per day, and all prices are net of commission.

The number of participants accepted on the agreement will be the basis of billing.

A supplement of 20% is added for any service beginning after 2 pm and 10 pm; Service is limited to 10.30 pm at latest.

The storage of material is possible 48h before and 48h after your seminar and free. Out of this period we charge a fee of 16€/day/3m<sup>3</sup>.

## Breaks and Breakfast



### Welcome coffee

Coffee, tea and fruit juice

Without Viennese pastries: 4 € per person

With Viennese pastries: 6 € per person

### Continental Breakfast 19 €

Tea and Coffee, Milk, Hot Chocolate, Orange and Grapefruit Juice, Viennese pastries, Bread, Butter, Marmalade and Honey, Cereals, Yoghurt and Fresh Fruits

### Our breaks

#### The Morning 8 €

Ideal break at your arrival or during the morning.

Tea and Coffee, Fruit juice, Mineral water  
Mandarins or Clementines, Apples, Mini Bananas  
Assortment of Viennese pastries  
Yoghurt and Fruit Compote

Morning or afternoon, discover different specialities with our regional breaks....

#### The Babelutte 8 €

Like the Morning with a touch of local specialities..

Tea and Coffee, Fruit juice, Mineral water  
Mandarins or Clementines, Apples,  
Mini Bananas, Assortment of Viennese pastries  
Ch'ti Waffles, Speculaas cookies, Babelutttes candy.

#### The Cht'ite 8 €

Sweet regional afternoon refreshment

Tea and Coffee, Fruit juice, Mineral water,  
Mandarins or Clementines, Apples, Mini Bananas,  
Mousse Café Chicorée.  
Tarte à la Cassonade, Crème Brûlée à la Rhubarbe.

#### The Gourmand 8 €

The perfect afternoon break.

Tea and Coffee, Fruit juice, Mineral water  
Mandarins or Clementines, Apples, Mini Bananas  
Small Vanilla Choux Bun, Pineapple Tartlets.  
Chocolate Cereal Biscuits, Chocolate disk with  
Dried Fruits and Nuts.

#### La Régionale Salée 8 €

Original break for the end of the morning or afternoon

Red Wine, Fruit juice, Mineral water  
Bread, Butter, Condiments.  
Local sausage from Cambrai,  
Endive Terrine, Trio of Regional Cheeses.

According to the events (seasons, holidays, etc.) we propose special thematic breaks.

Ask our sales team .....



## Menu Spirituel

(Menu only valid in the "Business" Package)

### Starters

Salmon tartar, vegetable preserve mosaic  
 Fine cod mousse, shredded crab  
 Vegetable caponata, small smoked poultry (duck breast fillet, leg of quail, gizzards)  
 Spinach and sweetbread tartlet, brown sauce

### Main courses

Fillet of sea bream grilled on its skin, guacamole, tumbler of Spanish-style semolina  
 Back of cod, cream sauce, shrimp risotto  
 Tournedos of duck fillet, Anna potatoes, port wine sauce  
 Chicken breast fillet with tomato and pesto sauce, Niçoise pasta

### Desserts

Thin apple pie, vanilla ice cream, butterscotch sauce  
 Chocolate and macaroon dome, creamy mint sauce  
 Soft chocolate cake with a heart of Chicory sauce  
 Mango Carpaccio and pineapple sorbet, coconut coulis

### Drinks

White and red wine, mineral water, tea and coffee

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## Menu Prestige

(Menu only valid in the "Prestige" Package)

### Aperitif

A Glass of Champagne & two garnished toasts

### Starters

Terrine of Duck Foie Gras, Warm Escalope with Pine Honey  
 Small Lobster Ravioli in an Aromatic Broth, Saffron Juice and Fingers of Bread  
 with Poppy Seed  
 Scallops and King Prawns on a Skewer, Rocket Salad and Tomato Tartar

### Main courses

Medaillons of Anglerfish, Pumpkin Cream with Olive Oil  
 Duck Breast Tournedos, Vigorous Juice and Sun-Dried Morellos  
 Medaillons of Lamb, Rosemary Juice, Vegetable Flan with Pesto Sauce

### Desserts

Lemon meringue tart  
 Entremets with a fruit mousse on a crusty biscuit, red fruit coulis  
 Crisp chocolate dessert, light custard cream

### Drinks

Bourgogne Chardonnay Sœur Cadette, Haut Médoc Les Charmes de Liversan,  
 mineral water, tea and coffee

Our garnishes are elaborate according to seasonal products. Would you be unable to communicate us your selection at the latest 10 days before you event, our Chef will select you dishes. Any changes of starters, main courses or desserts during the service will be charged 5€/person per replacement. These Menus are proposed with there wines. Changes are possible; prices will be then modified according to the drink package chosen.



Meeting room	Ft <sup>2</sup>	½ day (8h-12h or 14h-18h or starting from de 19h)	Full day (8h-18h)
<b>Watteau 1</b>	376 ft <sup>2</sup>	200 €	300 €
<b>Watteau 2</b>	645 ft <sup>2</sup>	260 €	360 €
<b>Watteau 1 &amp; 2</b>	1 022 ft <sup>2</sup>	450 €	650 €
<b>Faidherbe 1 ou 2</b>	807 ft <sup>2</sup>	390 €	490 €
<b>Faidherbe 1 &amp; 2</b>	1 614 ft <sup>2</sup>	750 €	960 €
<b>Espace Verrière</b>	2 152 ft <sup>2</sup>	1200 € (par prestation)	
<b>Espace Bar</b>	861 ft <sup>2</sup>	700 € (par prestation)	
<p><b>Meeting rooms Faidherbe &amp; Watteau are equipped with wireless internet system. Internet prepaid cards are sold at the reception desk (WIFI prepaid cards are available as follows: 10€ for 1 hour; 15€ for 3 hour; 20€ for 24 hours (one card per computer)</b></p>			
<b>Located in our annexe - ground floor (low speed Internet access) :</b>			
<b>Vauban</b>	376 ft <sup>2</sup>	190 €	290 €
<b>Located in our annexe - 1<sup>st</sup> floor (low speed Internet access) :</b>			
<b>Lienart</b>	430 ft <sup>2</sup>	190 €	290 €
<b>Located in our annexe - 2<sup>nd</sup> floor (low speed Internet access) :</b>			
<b>Rihour</b>	161 ft <sup>2</sup>	110 €	180 €
<b>Located in our annexe - 1<sup>st</sup> floor (no Internet access) :</b>			
<b>Matisse 1</b>	269 ft <sup>2</sup>	150 €	250 €
<b>Matisse 2</b>	161 ft <sup>2</sup>	110 €	180 €

Equipement rental	Price per day/per meeting room
Conference Lectern & Gooseneck Microphone (PA system not included)	190 €
LCD Projector	150 €
PA System with two Microphones and Wall-Mounted Loudspeaker	160 €
PA System with two Wireless Microphones and Wall-Mounted Loudspeaker	290 €

We decline all responsibilities for any dysfunction if our equipment is coupled with any other equipment not provided by our hotel. For additional equipment, please contact us.

# Regional Cocktail

17 canapés

38€ per person (drinks not included\*)

## **Savory canapés**

Mini club sandwich with ham on the bone and Monts des Cats cheese  
Salmon marinated in beer on a skewer  
Nem with braised chicory and Licques chicken preserve  
Wrap of chicken with Maroilles cheese sauce and beets  
Potjevleesh, Arleux garlic chips  
Oxtail Hodgepodge, vegetable broth  
Chicken in beer sauce and peppery gingerbread  
Trout "Au vert" Verrine  
Salmon roll mops, vegetables with caramelized rhubarb  
Mini Maroilles cheese pie, with a tangy taste of green apple  
Fish waterzooi, Juniper crumble  
Chti Burger with Monts des Cats cheese  
Welsh Club

## **Sweet canapés**

Sugar tart  
Juniper Crème brûlée  
of crystallized prune and speculaas crumble  
chocolate mousse, Bêtise de Cambrai candy



# Cocktail Prestige

17 canapés

44 € per person (drinks not included\*)

## **Savory canapés**

Crispy scallops & guacamole  
Bacon, green celery & truffle oil  
Quail's eggs, reduction of boiled meat and vegetables, peppery croutons  
Beets Focaccia with chicken and carrots  
Yakitori chicken wrap with crispy vegetables  
Spicy beef salad charlotte  
Sweet potato and chicken cooked in a Wok  
Pan-fried anglerfish with chorizo sausage  
King prawns marinated in lemon and & coriander  
Mini lamb pita & coriander tzatziki  
Mini croquettes (sweetbreads, shrimps, vegetables, risotto)  
Octopus on a skewer, chorizo sausage and tomato  
Small casserole of small ravioli with pesto and parmesan cheese  
Mini hamburger

## **Sweet canapés**

Chocolate and raspberry fondant  
Rum baba  
Dessert Irish coffee

\* See our range of drink packages and select the best suited for your cocktail (page 10)

# Cocktail Plaisir

17 canapés

40€ per person (drinks not included\*)

## **Savory canapés**

- Scrambled eggs with truffle oil
- Smoked salmon cream with pistacho nuts
- Marinated salmon Gravlax style
- Crayfish in an aromatic broth
- Toasted slice bread garnished with foie gras and shallot preserve
- Blini with tarama cream and asparagus tips
- Cod "brandade", spicy gazpacho
- Beef carpaccio "au pistou" mousse of parmesan cheese
- Medallion of lobster "Belle Vue"
- Toasted sandwich with smoked salmon
- Small casserole of fish with small vegetables
- Agen prunes filled with mustard flavoured fresh cheese
- Lamb samossa ras el hanout
- Shrimps with sweet and sour sauce

## **Sweet canapés**

Assortment of 3 sweet canapés  
selected by the Chef



# Cocktail Gourmand

17 canapés

44 € per person (drinks not included\*)

## **Savory canapés**

- Guacamole, shrimps, sun-dried tomatoes
- Oxtail salad with asparagus
- Tuna fish with oriental spices on a lollipop
- Toasted bread garnished with smoked fish and coriander
- Blini smoked salmon rose with a touch of wasabi
- Foie gras and red fruits jelly
- Chocolate and foie gras cannelloni
- Foie gras gingerbread hamburger with crystallized mango
- Tomato and basil bruchetta
- Vegetable nem Nioc Nam sauce
- Fruit Saint "au gratin" on slow-simmered leeks
- Sweetbreads fricassee, fine champagne
- Scrambled eggs with truffle oil
- Nantua pike quenelle

## **Sweet canapés**

Assortment of 3 sweet canapés selected by  
the Chef

\* See our range of drink packages and select the best suited for your cocktail (page 10)

# Complementary snacking



Minimal basis of 10 persons

## Toasts

(per person)

2 toasts: 3€

5 toasts: 7,50€

7 toasts: 10,50€

## Surprise breads

56 portions

### **All Vegetable**

(Cucumber, Tomato, Grated carrots, Celery, Salad)

55 €

### **The Mix**

Rosette (sausage from the Lyon region), Salami, Mortadella,  
Garlic and fine herbes, Mimolette cheese, Goat's cheese

60 €

### **Salmon**

(butter and smoked salmon)

70 €

## Garnished ½ brioches

30 portions

½ Brioche : Crab

30 €

½ Brioche : Smoked Salmon

34 €

# Drinks for cocktails



## Suggestion du Couvent

10 € Per Person

Vouvray Brut  
(white sparkling wine,  
1 bottle for 5 persons)  
Blackcurrant Liqueur  
Orange and Tomato Juices

## Suggestion du Cloître

14 € Per Person

House Champagne  
(1 bottle for 5 persons)  
Whisky (1 bottle)  
Coca Cola & Coca Cola Light & Tonic  
Fruit juice  
Perrier & Mineral water

## Suggestion de l'Échiquier

18 € Per Person

House Champagne  
(1 bottle for 5 persons)  
Whisky  
Gin  
Porto  
Martini  
Orange and Tomato Juice  
Coca-cola and Tonic water  
Perrier & Mineral water

## Suggestion Alliance

23 € Per Person

Champagne Moët & Chandon  
(1 bottle for 5 persons)  
Whisky  
Gin  
Porto & Martini  
Campari & Suze  
Orange and Tomato Juice  
Coca-Cola and Tonic water  
Perrier & Mineral water

## Suggestion n° 1

9 € Per Person

House white wine  
House red wine  
Mineral water, Coffee

## Suggestion n° 2

12 € Per Person

White Wine "Bourgogne  
Chardonnay Sœur Cadette"  
Red Wine "Bordeaux - Haut  
Medoc"  
Mineral water, Coffee

## Suggestion n° 3

16 € Per Person

White Wine "Sancerre Blanc"  
Red Wine "Bordeaux - Saint  
Emilion Grand Cru"  
Mineral water, Coffee

If you wish to supply your own Champagne, a corkage of 16 € per 75cl will apply.

# Aperitifs



Perl� de groseille or Kir White Wine	7 �
Vouvray Kir	8 �
Royal Kir	12 �
Am�ricano	11 �
Glass of House Champagne	11 �
Glass of House Champagne	13 �
Glass of House Ros� Champagne	13 �
Punch (per litre)	35 �
Alcohol-free cocktail 20cl	14 �
Alcohol cocktail 20cl	11 �

If you wish to supply your own Champagne, a corkage of 16   per 75cl will apply.

## Drinks for Receptions

### Soft drinks

#### Individual bottle :

1/4 Mineral water 25cl	4 �
Perrier 33 cl	4 �
Coca-Cola 33 cl	4 �
Schweppes, Orangina	4 �
Orange or Tomato juice 20 cl	4 �

#### Per litre :

Mineral water	5 �
Fresh fruit juice	20 �
Perrier	5 �
Orange or grapefruit juice	10 �
Coffee, Tea, Milk, Chocolate	10 �

### Ap ritifs (per bottle)

Martini	45�
Campari	45�
Ruby Porto	45�
Suze	60�
Ricard, Pastis	60�
Whisky	60�
Bourbon	60�
Gin	60�
Vodka	60�
Rum	60�
Regional beers	12�

### Champagnes

House Champagne	60 �
Pommery Brut	70 �
Roederer	75 �
Laurent Perrier	75 �
Ruinart	75 �
Mo�t et Chandon	75 �

If you wish to supply your own Champagne, a corkage of 16   per 75cl will apply.

## Menu du Cloître

44 € drinks included

Compose your our meal by selecting the same menu for all delegates.  
(1 starter, 1 main course and 1 dessert)

### **Starters**

Platter of Norwegian smoked salmon with blinis  
Platter of cured ham and Coppa ham, grated Parmesan cheese  
Simmered scallops with cream of lobster soup, asparagus tips

### **Main courses**

Fillet of bass, guacamole cream, Provençal vegetables  
Fillet of lamb with thyme, bouquet of vegetables  
Salmon tartar, boiled potatoes

### **Desserts**

Chocolate tartlet, white chocolate sauce  
Platter of mini-desserts  
Peach dessert, red fruits coulis

### **Drinks**

White and red wine, mineral water, tea and coffee

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## Menu Régional

56 € drinks included

Compose your our meal by selecting the same menu for all delegates.  
(1 starter, 1 main course and 1 dessert)

### **Aperitif**

One glass of Perlé de Groseille  
Or one glass of régional beer 25 cl

### **Starters**

Lucullus-style terrine, stewed onion preserve with grenadine  
Mussels and shrimps in a beggar's purse, cauliflower cream

### **Main courses**

Thick cod steak with a cream of Arleux garlic in its skin  
Thick tenderloin of veal cooked in Vieux Lille cheese, strong beer juice

### **Cheese**

Mousse of Dôme Boulonnais cheese in a verrine, salad with pine seeds

### **Desserts**

Lime sorbet with juniper from Loos  
Ch'tiramisu with speculaas

### **Drinks**

White and red wine or beer 75 cl of our selection, mineral water, tea and coffee

Our garnishes are elaborate according to seasonal products. Would you be unable to communicate us your selection at the latest 10 days before you event, our Chef will select you dishes. Any changes of starters, main courses or desserts during the service will be charged 5€/person per replacement. These Menus are proposed with there wines. Changes are possible; prices will be then modified according to the drink package chosen.



# Menu Des Gourmets

69 € drinks included

Compose your our meal by selecting the same menu for all delegates.  
(1 starter, 1 main course and 1 dessert)



## Aperitif

A Glass of House Champagne & 2 garnished toasts

## Starters

Terrine of Duck Foie Gras with raspberry jelly, Slices of Toasted Brioche  
Scallops carpaccio with truffle oil, preserved vegetables tartar  
Sweetbreads escalope with orange and its crumble  
Fish Trio with Champagne Sauce, Smoked Salmon in Thin Shreds

## Main courses

Duck Breast Tournedos with a Light Juice of Apple Cider Caramel, Purple Potato  
Fondant, Stuffed Zucchini, Tomato Flan  
Brioche-wrapped Medallion of Beef Fillet, Porto Sauce, Braised Endive, Amandine  
Potato  
Scallop and Sander Duo Garnished with Porcini Mushrooms and Monbazillac Sauce,  
Vegetable Tortillas, Tomato Flan, Leek Preserve  
Boneless Quail with Foie Gras, Creamy Morels Sauce, Vegetable Crumble, Amandine  
Potato, Roasted Tomatoes

## Cheese

Maître Affineur's Cheese Selection

## Desserts

Small Gourmet Platter with local Desserts  
Raspberry dessert, red fruits coulis  
Tiramisu-style Millefeuille with Macaroons, Coffee Sauce  
Pineapple Carpaccio, Lime Sorbet

## Drinks

Bourgogne Chardonnay Sœur Cadette, Lussac - St Emilion, Mineral water, tea and  
Coffee

Our garnishes are elaborate according to seasonal products. Would you be unable to communicate us your selection at the latest 10 days before you event, our Chef will select you dishes. Any changes of starters, main courses or desserts during the service will be charged 5€/person per replacement. These Menus are proposed with there wines. Changes are possible; prices will be then modified according to the drink package chosen.

# Room rates



Single or double/twin traditional room	250 €
Superior room	270 €
Supplement for 3rd person (+ 12 years old)	40 €
Comfort suite	320 €
Deluxe suite	480 €
Pet fee	10 €
Buffet breakfast	19 €
Local city tax (per person per night)	1.50 €
Parking per hour	2 €
per day	15 €
<i>(30 parking spaces, availabilities not guaranteed – non-reservable)</i>	

# Animation

Parties are subject to specific conditions (GSC's). Please refer to our general sales condition.

## Conditions for the atrium of the hotel

All public address systems are prohibited, except for the use of a microphone being for short speeches (5 minutes maximum).

A maximum of 3 musicians are permitted to play under the atrium without public address system.

Music is not authorized after 11 pm.