

The logo features the words "Holiday Inn" in a white, cursive script font, set against a dark green, rounded rectangular background.

HOTELS · RESORTS

PARIS - LA VILLETTE

SEMINARS & BANQUETS

www.holidayinn-parisvillette.com

Holiday Inn Paris – La Villette

216 Avenue Jean Jaurès
75019 PARIS
Telephone: +33 (0) 1 44 84 18 18
Fax: +33 (0) 1 44 84 18 20
e-mail : hilavillette.sales@alliance-hospitality.com



Hotel

Our hotel offers 182 spacious rooms distributed over 9 floors, each room featuring: trouser press, safe, radio-alarm, mini bar, cable TV, Canal +, and Pay-TV, telephone (direct line), internet access and Wi-Fi, independent air conditioning.

- . **162 Standard rooms**
- . **12 Executive rooms ***
- . **6 suites ***
- . **2 Executive suites ***

** Including additional services: bathrobes and slippers, second telephone line, newspapers and magazines, complimentary tray, courtesy toiletry articles.*

Restaurant

In a friendly and comfortable atmosphere the “Brasserie de l’Auditorium” serves a large selection of traditional dishes, with a choice of three menus and a buffet for lunch.

- Capacity of 80 (Open from 12:00 p.m. to 2:30 p.m. and from 7:00 p.m. to 10:30 p.m.)
- Our terrace is open during the sunny season
- Snacks are available at the "**Bar de L’Entracte**", open until 11:00 p.m.
- **Breakfast** from a buffet in the restaurant from 6:30 am to 10:30 am.



Holiday Inn Paris – La Vilette

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Services and amenities

- To keep in shape or simply to unwind: **Fitness club**
(Sauna, Hammam, Jacuzzi...)
- Private **garage** with **80 parking spaces** (extra)
- Laundry and dry-cleaning (extra)
- Room service is available from 6:30 am to 11:00 pm
- Private safe available in every room
- Photocopy and fax service available at the reception desk
- **Business Centre**
(internet access, pay-cards on sale at the reception desk)
- Wi-Fi access throughout the hotel

Optimised and efficient meetings

Our recently redecorated function rooms include:

Paper-board, screen, telephone with modem connection, Wi-Fi internet access, speaker set (office stationery) and conference kit (desk mats, notepads, pens) , OHP (250w), phone line with modem access, Wi-Fi, also mineral water and sweets on the tables.

Additional services (extra):

- Sound system
- Video-projector
- Translation booths

Conference rooms

1 000 m², most of which are bathed in natural daylight, dedicated to conference rooms (including 5 adaptable rooms) for your meetings, cocktails, receptions...

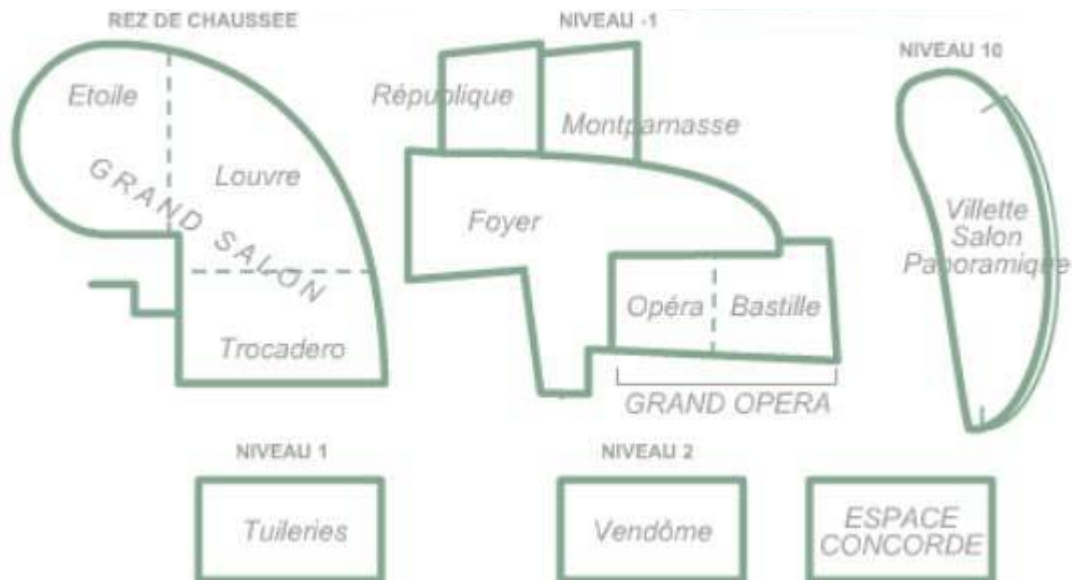
Lounge offering a panoramic view on the 10th floor, overlooking the "Parc de La Vilette". Capacity up to 250 persons.

In addition, the hotel has 6 meeting rooms located on the 2nd floor, with a capacity of up to 10 persons.



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Function rooms: capacity and details

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Room	Surface	U-Shape	Classroom	Theatre	Banquet	Cocktail	Height	Floor
Villette	230	-	-	-	180	250	2,5 m	10th
Grand Salon	270	-	150	220	250	300	3,3 m	Ground
Etoile + Louvre	180	45	50	150	120	150	3,3 m	Ground
Louvre + Trocadero	180	45	50	150	120	150	3,3 m	Ground
Etoile	90	20	50	80	60	100	3,3 m	Ground
Louvre	90	20	50	80	60	100	3,3 m	Ground
Trocadéro	90	20	50	80	60	100	3,3 m	Ground
Grand Opéra	110	35	70	100	100	100	2,5 m	- 1
Bastille	58	20	30	50	40	60	2,5 m	- 1
Opéra	55	20	30	50	40	60	2,5 m	-1
Montparnasse	56	20	20	30	20		2,5 m	-1
République	53	20 (oval)	20	30	20	60	2,5 m	-1
Tuileries	40	18 (oval)			-	-	2 m	1st
Vendôme	40	15			-	-	2 m	2nd
Concorde 4	8 persons – oval table							2nd
Concorde 5	8 persons – oval table							2nd
Concorde 6	6 persons – oval table							2nd
Concorde 7	5 persons – round table							2nd
Concorde 8	9 to 10 persons – oval table							2nd
Concorde 9	9 to 10 persons – oval table							2nd

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Our contribution to ensure successful meetings

The guaranty of Holiday Inn
“Conference” standards:

- Requests for quotes will be answered within 8 hours
- Re-confirmation of details 3 days in advance of your event
- Equipment is checked by our “Conference assistant”, one hour before the beginning of your meeting...
- Personalised welcome of the event organiser by our “Conference Assistant”
- A "conference kit" including marker pens, and all necessary stationery will be made available to the speaker
- Presence of our Conference Assistant during the breaks, and lunch pauses, through to the end of your event



For reservations,

Please contact us:

Telephone: + 33 (0)1 44 84 18 72

Telecopy: + 33 (0)1 44 84 18 00

E-mail: hilavillette.sales@alliance-hospitality.com

SEMINAR PACKAGES

1) Day-seminar packages € 80 Incl. Tax*

This includes:

Private lounge adapted to the number of persons, with a BEAMER, screen, paperboard, desk mats, notepads, pens, also mineral water and sweets.

Welcome drink: coffee, tea, fruit juices and mineral water.

Morning break: coffee, tea, fruit juices and mineral water. Assortment of snacks according to theme of the day.

Lunch "Équilibre" menu: 3 courses meal, wine, mineral water and coffee included.

Afternoon break: coffee, tea, fruit juices and mineral water. Assortment of snacks according to theme of the day.

2) Semi- residential packages from € 196 Incl. Tax*:

This includes:

Accommodation in single room, buffet breakfast included

Plus the day-seminar package:

Morning break / Lunch ("Équilibre" menu) / Afternoon break

3) Residential package from € 228 Incl. Tax*:

This includes:

Accommodation in single room, breakfast included

Plus the day-seminar:

Morning break / Lunch ("Équilibre" menu) / Afternoon break

Plus dinner, with wine, mineral water and coffee included

Plus:

Our "Conference Assistant" will be available to assist you during your event



"A La Carte"

Room	Surface	Price Incl. Tax/Day
Vendôme (2nd floor)	34 m²	390 €
5 Concorde rooms (2nd floor)	15 to 32 m²	200 €
+ 1 Concorde Executive Room (2nd floor)	28 m²	280 €
Tuileries (1st floor)	34 m²	390 €
Trocadéro (Ground)	90 m²	900 €
Louvre (Ground)	90 m²	900 €
Etoile (Ground)	90 m²	900 €
Grand Salon (Trocadéro + Louvre+ Etoile)	270 m²	2700 €
Bastille (-1 floor)	58 m²	480 €
Opéra (-1 floor)	55 m²	480 €
Grand Opéra (Bastille + Opéra) (-1 floor)	113 m²	930 €
Montparnasse (-1 floor)	55 m²	480 €
République (-1 floor)	55 m²	480 €
Villette Panoramic view (10th floor)	230 m²	upon request

Our rooms are rented per full day, and include:

Room available from 8:00 a.m. to 6:00 p.m.
Desk mats, notepads and pens, also mineral water
Use of basic conference equipment (tables, chairs, OHP, projector screen, paperboards)

Breaks & snacks

The snacks included with the breaks vary according to a different theme, from Monday to Friday

Welcome beverage

4 €*

Coffee, selection of teas and infusions, fruit juice, mineral water

Morning break

8 €*

Coffee, selection of teas and infusions, fruit juice, mineral water, mineral water
Assortment according to the theme of the day.

Afternoon break

8 €*

Coffee, selection of teas and infusions, fruit juice, mineral water, mineral water
Assortment according to the theme of the day.

Banquets

We can suggest different catering solutions adapted to your event:
Menus, Buffets, Cocktails...

** Including tax, and service charge, per person*

Themed Breaks included in our Packages no extra charge



Monday morning

Coffee, selection of tea, hot chocolate, pineapple juice, organic nut cereal bars, fresh pineapple, mineral water.

Monday afternoon

Coffee, selection of tea, hot chocolate, pineapple juice, pineapples with melted dark chocolate, mineral water.

Tuesday morning

Coffee, selection of tea, hot chocolate, apple juice, organic milk cereal bars, apples, mineral water.

Tuesday afternoon

Coffee, selection of tea, hot chocolate, apple juice, selection of Breton biscuits, apples, mineral water.

Wednesday morning

Coffee, selection of tea, hot chocolate, exotic fruit juice, organic coconut cereal bars, fresh coconut, mineral water.

Wednesday afternoon

Coffee, selection of tea, hot chocolate, exotic fruit juice, Assorted sweets, mineral water.

Thursday morning

Coffee, selection of tea, hot chocolate, grape juice, organic nut cereal bars, selection of grapes, mineral water.

Thursday afternoon

Coffee, selection of tea, hot chocolate, grape juice, red fruit muffins, mineral water.

Friday morning

Coffee, selection of tea, hot chocolate, citrus juice, organic milk cereal bars, citrus fruits, mineral water.

Friday afternoon

Coffee, selection of tea, hot chocolate, citrus juice, Florentines, mineral water.

Our Choice of Menus (drinks not included)

Menu €35 incl. VAT

(included in your Work-day)

Caesar salad
Salmon tartar
Gourmand plate: fresh spinach, foie gras
and smoked Duck breasts
Serrano Ham with tartar's zucchinis and
peppers



Poultry fillet with Morel sauce
Pikeperch fillet sauce hollandaise
Braised Lamb knuckle end
(Maximum 30 people)
Stew of veal sweetbread and Porto



Lemon meringue tart
Chocolate mousse
Apple pie
Fruits gratin
(Maximum 50 people)

Menu €41 incl. VAT

Marinated Salmon, Celeriac with curry
Serrano Ham and crunchy vegetables
Salad of Mussels and Pétoncles prepared with
cider vinegar



Supreme of roast guinea fowl with cabbage
Rump steak with 3 sauces
Medallions of Veal with Sarriette
Cod with fresh herbs and Chorizos
virgin sauce



Plate of matured cheeses
Apple pie, cinnamon ice-cream
Mousse of fromage blanc, Fruit compote &
aniseed sauce
Chocolate cookie & Séchuan pepper

Menu €55 incl. VAT

Plate of smoked Salmon, Blinis, Raifort cream
Duck Salad
(gizzards, Foie Gras, smoked duck)
Trilogy tartar (shrimps, vegetables and sea bream)
Fricassee of Ceps, gratin of Reblochon



Pot of scallops prepared in curry sauce
(max 20)
Méli-mélo of monkfish and turkey, crayfish sauce
Marinated duck
Veal Longe Vallée d'Auge style with Calvados sauce



Tray of matured cheeses



Brochette of roast fruit, almond ice-cream
Aumônière of pears, salted butter
and caramel sauce
Champagne and red fruit pastries

These menus can be combined with our different drinks packages.

DINNER € 35 incl. VAT DRINKS INCLUDED menus change regularly

Starters

Auditorium Salad



Thinly sliced duck with lentils and lime



Wild mushrooms with gratinée
Reblochon cheese



Dish according to seasonal produce



Main Courses

Brochette of grilled lamb



Roast Cod & mashed potatoes



Grilled sirloin steak



Seasonal dish according to availability
of produce



Table Wine - red, white, rose (¼ bottle per
person), mineral water, coffee, tea.

Desserts

Crème brûlée flan with orange & Grand Marnier



Assorted cheeses with "mâche" lettuce

chocolate "Bouchon"



Assorted ice-creams



Dessert of the Day



Above is a selection of our different dishes, subject to modification according to produce of the season. Please determine the same selection for all your guests. We need to be informed of the expected number of participants, in writing, at least 48 hrs before your event. Prices are given per person. Taxes and service charges are included. Prices are provided for information purposes only and are subject to modification without prior notice. **Photos non-contractual.**

Our Themed Buffets Tariff per person not including Drinks

Buffet Marayeur €95 incl. VAT

minimum of 50 people

Free welcome Breton Kir

3 oysters n°3 fines de claire 3 oysters N° d'isigny
Periwinkles Bulots
Shrimps bouquet & grey shrimps
Langoustines
½ Crab
½ Lobster
Clams, Spanish mussels



Cheese Tray
Fresh Fruit Basket
Fresh Fruit Salad
Chocolate Mousse
Crêpes (jam, chocolate, chantilly)
Home-made Apple Tart

Buffet des Iles €65 incl. VAT

Minimum of 50 people

Free welcome Ti Punch

Mini spicy Boudin Antillais
Cod Accras
Shrimp beignet
Tuna fish Carpaccio with lime
Stuffed suckling pig
Salad



Colombo of chicken – Island rice
Or
Colombo of fish – Island rice



Carpaccio of Pineapple
Banana flambé with rum
Fresh Fruit Salad
Crème brûlée – coconut flavoured
Exotic fruit basket
Assorted cheeses

Buffet italiens €65 incl. VAT

minimum of 50 people

Free welcome Amaretto Kir

Assortment of seasonal raw vegetables
Piedmont Salad
Skate Salad with spinach shoots
Salad of lentils with lime fruit and slices of
smoked duck
Salmon pâté with chives
Assortment of charcuteries



Filet of Julienne with almonds
Ox cheek stew
Filet of pork prepared in paprika



Cheese Tray
Fruit Tray
Fresh Fruit Salad
Chocolate Mousse
Apple Tart
Seasonal Tarts

Our Buffets

Tariff per person and excluding Drinks

Buffet €38 incl. VAT

Assorted seasonal raw vegetables
Piedmont Salad
Salad of Skate & spinach shoots
Salad of lentils with lime fruit and smoked
duck slices
Salmon pâté with chives
Assorted charcuterie



Filet of Julienne with almonds
Ox cheek stew
Filet mignon of pork - paprika



Plate of cheeses
Fruit basket
Salad of fresh fruit
Chocolate mousse
Apple pie
Seasonal pie



Buffet €44 incl. VAT

Assorted raw vegetables
Gaspacho
Salad of shrimps & vitamin vegetables
Salad antipasti – grilled vegetables
Tartar of tomatoes with smoked duck
Salad of avocados with mangos
Salmon "Bellevue"
Cascade of shrimp bouquets
Assorted charcuteries
Carpaccio of beef
Carpaccio of swordfish



Supreme of roast guinea fowl with cabbage
Rump steak with 3 sauces
Veal Sarriette
Cod with fresh herbs and Chorizos
virgin sauce



Assorted cheeses
Fresh fruit basket
Fresh fruit salad
Chocolate mousse
Mousse of fromage blanc, fruit compote and
aniseed sauce
Capriccio of pineapple
Assorted mini "crème brûlée"

Seafood €20 incl. VAT

(extra charge in addition to your buffet)

½ Crab
3 Oysters Fines de clair N°3
3 Langoustines
Periwinkles
Bulots

Themed Evening €35 incl. VAT

(based on a dish)

Couscous
Paella
Colombo
Choucroute
Pot au Feu
Bitter chocolate mousse & cookie
Meringue lemon tart
Carpaccio of pineapple, lime sorbet and ginger sauce

We are at your service to organise your themed evenings such as:
Raclette, Savoyard Fondue, Fondue Bourguignonne, Pierrade grill 3
meats, etc.



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Drinks Menu*

“Open Bar”

Whisky, Gin, Vodka, Anis, Martini, Port, with or without Champagne Huot & Fils, sodas, fruit juices, mineral water. Unlimited service for a limited period of time.

	“Open Bar” without Champagne	“Open Bar” with Champagne
1/2 hour	€18	€24
1 hour	€25	€30
1/2 hour in addition	€9	€12

Our Glasses of Wine 12.5cl

Sweet and sparkling:

Châteaux Gravelines-St Croix du mont
Blanc AOC €5

Dry and delicate:

Maison E. Rentz Riesling Alsace
Blanc AOC €6

Light and punchy:

Domaine Brintet Mercurey
Rouge AOC €9

Fresh and full-bodied:

Collection ADAYAT Pinot Noir
Rouge Vin de pays D’Oc €5

Rich and smooth:

Châteaux Fontis Médoc Cru Bourgeois
Rouge AOC

Fruity and intense:

Creu de Lavit – Spanish wine
White wine (foreign) €8

Per Litre

Non-alcohol drink:

(per litre)

Sparkling Water €4.50

Sodas €8

Fruit juices €8

Eaux du monde €8

(changes each month)

Champagne : (per bottle 75cl)

Huot & Fils €41

Deutz €45

Deutz Rosé €55

Vranken cuvée Demoiselle €59

Spirits:

(per bottle)

Campari litre, Port 75cl, Martini litre €80

Whisky, Bourbon, Gin, Vodka 75 cl €80

Pastis, Ricard litre €80

Charge for bringing your own bottle

€9 / Wine (per open bottle)

€15 / Champagne (per open bottle)

*Prices include VAT



Per Glass

Aperitifs:

Kir white wine 17 cl €7

Martini, Port 4cl €8

Punch / Sangria 17 cl €8

Champagne Huot & Fils 17cl €8.50

Champagne Deutz 17 cl €10

Kir Royal 17cl €11



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Drinks Packages*

Aperitif: €8 17 cl

1 glass of Kir or
1 glass of white wine
Mineral water, orange juice and
Savoury mixture

Wine: €8

Merlot vin de pays d'Oc
Red White Rosé
or
Cabernet Sauvignon vin de
pays d'Oc
Red White Rosé

½ bottle of mineral water, still
or sparkling

1 coffee or 1 tea

Aperitif: €12 17 cl

1 glass of champagne "**Huot & Fils**" or
1 glass of Punch
Mineral water, orange juice and
Savoury mixture

Wine: €12

Bordeaux grand terroir Bordeaux AOC
Red White Rosé
or
Beau Mayne Bordeaux AOC
Red White Rosé
or
Viognier
White

½ bottle of mineral water, still or sparkling

1 coffee or 1 tea

Aperitif: €18 17 cl

2 glasses of champagne "Huot & Fils"
or
2 glasses of Punch
Mineral water, orange juice and
Savoury mixture

Wine: €14

Trapiche Malbec Argentina wine
Red wine (foreign)
Or
St Chinian Château Maurel
Rosé AOC Languedoc Roussillon
or
Saumur Champigny Maison
fillatreux
Red AOC Loire wine
or
N°1 de Dourthe
Red White Rosé Bordeaux AOC

½ bottle of mineral water, still or
sparkling

1 coffee or 1 tea



**Prices include VAT*

Our Cocktails

(excluding mealtimes)

Classic: €1.80 per piece

Cold pieces

Smoked Salmon
Shrimps & cherry tomatoes
Dry Saucisson
Goat cheese & Curry
Cured ham
Smoked trout
Crystallised tomatoes & Artichoke
Roquefort

Hot pieces

Quiche - Provençale
Quiche – Snails
Quiche – Sliced duck
Quiche – Scallops
Quiche - Crayfish
Emmenthal, Roquefort and Plain breadsticks

Sweet pieces

Pistachio rectangle
Lemon mini Tart
Raspberry barquette
Chocolate, Coffee pastry
Caramel square
Praliné barquette
Opéra cake

Excellence: €2.50 per piece

Cold pieces

Smoked Salmon on lemon bread
Crayfish on Blinis
Dry Saucisson on white bread
Trout eggs on black bread
Thinly sliced smoked duck
Cured ham on walnut bread
Asparagus and Tomatoes on Blinis
Goat cheese & crystallised tomatoes

Hot pieces

Boudin Noir mini tart & apples
Salmon & dill
Duck mini tourte
Scallops and Mini ratatouille
Feuilleté of peppers (pastry)
Feuilleté with olive Tapenade
Feta & Basil slice
Seafood tourte

Sweet pieces

Apricots & almonds
Orange with Coriander
Raspberry & Ceylon coconut
Roast apples & hazelnut cake
Pear with Madagascar vanilla
Nougat of Montélimar with pistachio nuts
Gianduja on raspberry compote
Tangerine, cherries & pineapple

Surprising Delights: €2.80 per piece

Mini sweet bread with goose spread
Mini sweet bread with garlic and herbs
Mini sweet bread with bacon
Mini sweet bread with smoked salmon

Appetizers: €5 per piece

Smoked Salmon with dill cream
Oysters Fines de Claire N°3
Toasts with Foie-Gras

Surprise Bread per piece

Wholemeal Bread 50 pieces: €85

Smoked salmon, Tuna pâté with tomatoes, Garlic cheese and fine herbs, White ham Mayonnaise, Caviar of crystallised tomatoes

Nordic Bread 64 pieces: €110

Tuna fish & olives, Smoked salmon, Smoked ham, Tomato/Cheese.

Salted Crunchy Vegetables: €110

(for 20 people)


**Carrots, Celery, Cucumber, Cauliflower,
Fresh mushrooms, Cherry tomatoes, Chicory
Sauces : Mayonnaise, Curry, Yogurt, Tartar**

Our Finger Buffets

Tariff per person and excluding drinks

Classique €34 incl. VAT

Mini Club Sandwich with or without bacon
Mini Burger
Lentils and smoked duck
Fresh cheese verrine
Vegetarian Verrine
Assorted goat cheeses



Chocolate mousse
Fresh fruit basket

Excellence €44 incl. VAT


Mini Club Sandwich with or without bacon
Mini Burger
Lentils & smoked duck
Fresh cheese verrine
Vegetarian Verrine
Tomato compote & smoked salmon
Assorted goat cheeses
Turkey brochette "Tex Mex" style
Brochette apricot Bacon
Assorted "Tapas" (ham, smoked fish, grilled vegetables)



Verrine of chocolate mousse
Fresh fruit basket
Fresh fruit salad

Prestige €64 incl. VAT


Mini Club Sandwich with or without bacon
Mini Burger
Lentils and smoked duck
Fresh cheese verrine
Vegetarian Verrine
Compote of tomatoes & smoked salmon
Langoustine & algae tartar
Assorted goat cheeses
Brochette of beef
Brochette of burbot
Scallops prepared with curry
Shrimp cassolette with Badiane
Assorted "Tapas" (ham, smoked fish, grilled vegetables)



Verrine of Chocolate mousse
Verrine of fromage blanc & red fruit
Basket of exotic fresh fruit
Fresh fruit salad

"Sur le Pouce" €22 incl. VAT

Vegetarian Tartine-Slice
Smoked slice (Halibut - salmon)
Slice with charcuteries



Cheese & bread
Organic jam on bread

Audio Visual Equipment

Sound System

Sound System with loudspeaker	€146
Stand microphone with cord	€20
"Swan neck" Lectern microphone	€22
Wireless microphone	€101
Buttonhole Wireless Microphone	€101
CD player	€28

Projection

Video-projector 1600	€250
DVD player	€55
Video recorder	€46
72 cm monitor/screen	€128
VHS Camcorder + Stand	€109
DV Camcorder + Stand	€144
Slide carousel 250W	€46
Laser pointer	€18
Plasma TV + Stand	€579

Technical Assistance

Technician per hour (during week)	€60
Technician per hour (weekend)	€78
Technician ½ day (during week)	€216
Technician ½ day (weekend)	€365
Technician 1 day (during week)	€407
Technician 1 day (weekend)	€539

I.T.

Portable computer	€192
Cordless mouse	€18
Ink Jet printer	€27
Laser Printer B&W	€112
Fax	€60

Flowers

Table Centre	€15
Round Bouquet	€22
Bouquet on Buffet	€47



Our "Turnkey" entertainment evenings

Casino*

The CASINO evening plunges your guests into the mythical universe of game halls, with real tables at which they can try their luck in view of the auctions which will enable them to win different prizes.

1 Roulette table	1 Black Jack table
1 Boule table	1 Punto Banco table
1 Wheel of Fortune table	1 Poker table
1 Chuck a Luck table	1 Cheat table

*Tariffs available upon request according to the number of guests.

Beatwork*

Imagine the emotion and the extraordinary satisfaction of having the participants in your event form one of the best South American percussion orchestras! Imagine: each guest, whether musically inclined or not, could learn in less than two hours to play a percussion instrument in harmony and perfect rhythm! Beatwork makes this experience possible, offering one of the most fun and enthusiastic exercises in team-building.

*Tariffs available upon request, according to the number of guests.

These evenings are examples only and are non-exhaustive!!!!

The Lessee agrees to hand back to the Lessor any equipment rented, at his own expense and on the date specified in the contract.

The Lessee will not keep any of said equipment beyond the rental period agreed upon in the contract, without prior agreement from the Lessor. The Lessee agrees to return any equipment to the location agreed upon and during normal business hours, except if the contract provides for transportation by the Lessor.

The Lessee formally agrees to let only qualified personnel operate the rented equipment and will be responsible for said personnel.

The Lessee will not use the equipment under circumstances involving risk of it being damaged (air, maritime, underwater, underground, high altitude, industrial unrest, civil unrest, war, natural disaster).

The Lessee will not use the rented equipment in situations involving damage to property, and the contract may not be transferred, sold, mortgaged, or pawned; including any part of said equipment or accessories. Overall, the Lessee will not treat the equipment in any way that may cause prejudice to the Lessor.

The Lessee will not undertake any repairs without prior consent from the Lessor. In the case where, following approval from the Lessor, the Lessee undertakes to have the equipment repaired, such repairs will be settled by said Lessee and will be accompanied by the detailed invoices and faulty parts in order to be reimbursed.

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Activities and Visits

We work in close partnership with professionals specialised in the organisation of events and team activities.

The "Grande Halle" of La Villette: Formerly Jules de Mérindol's "Halle aux bœufs". Renovated in 1982, this hall hosts, since 1985, events including celebrations, shows, meetings... It features a highly modular space and welcomes many exhibitions, congresses... (Expolangues, Musicorama...) year round.

"Cité de la Musique": This concert hall offers a variety of performances, for all tastes.

Musée de la Musique: To discover instruments, listen to their timbres, also to visit the halls in which some of the major masterpieces of each century were once played.

"Cité des Sciences et de l'Industrie": Free admittance to "Explorama" (20 exhibitions, from space conquest to climatology, including IT, energy and automobiles). 45 min guided tours are organised during opening hours, so as to make the best of your visit, accompanied by a specialist: exhibitions, Planetarium show, projection in the Géode. Note that the "Cité des Sciences" is a modular space, also designed to accommodate congresses, shows and symposiums.

Shows & events

"La Géode": Omnimax cinema showing 3 films per day on a giant 180° screen.

"Le Cinaxe": A moving cinema theatre, that will let you experience the 3rd dimension.

"Le Zénith": Concert and show hall, offering a capacity of up to 6 000 persons. Welcomes over 200 performances per year.



Sports and Leisure

Cruises: Cross through the "Parc de la Villette" and discover little known aspects of Paris by enjoying a cruise on the Canal Saint-Martin (from the Bastille to La Villette).

A cycle path: Running along the "Canal de l'Ourcq". Bicycles can be rented near the "Bassin de La Villette".

Go-Kart - Shoot'in "Porte de La Villette": 400 m track including 80 m tunnel. This indoor facility has a capacity for up to 350 persons. Shoot'in is a new and unique laser action game that takes place in a futuristic environment.

Terms & Conditions

1) DEFINITION:

- a) The term "HOTEL" describes the "HOLIDAY INN PARIS - LA VILLETTE". hotel.
- b) The term "CUSTOMER" describes the other contracting party with the Hotel, with whom the said Customer acts directly in his own name or as mandated through a representative.
- c) The term "AGREEMENT" describes the hire of rooms, meeting rooms and halls by the Hotel that it has available at "Avenue Jean Jaurès 216 75019 PARIS" and/or all services agreed between the Hotel and the Customer.
- d) The term "BANQUET" describes all hire associated or otherwise with a food service performed by the Hotel.
Should the Hotel agree to provide services in another location than those named above, the provisions of this agreement will be applied fully and in their entirety.

2) CONCLUSION OF AGREEMENT:

The agreement becomes binding between the Hotel and the Customer upon receipt of the agreement duly dated, stamped, signed and bearing the annotation "Accepted", accompanied by the deposit requested according to the special terms and conditions.

3) CONFIDENTIALITY:

The prices charged and the terms and conditions governing this agreement remain confidential between the signatory and the service provider.

4) INVOICING:

The price invoiced to the Customer is the price agreed on the day the agreement was concluded, increased by the cost of additional services provided on site.
The rates are expressed in the currency stipulated in the agreement. These rates could be modified in the event of changes in legislation and/or regulations likely to result in price variations, for example change in applicable VAT, introduction of new taxes, etc., and this without warning.

5) PAYMENT:

If the Customer is responsible for payment, the Commercial Department will create an account for him. The Customer will pay the amount agreed as a deposit on the day the agreement is concluded and the balance according to a payment schedule, without further special agreement. Participants will pay the Hotel themselves before they leave for extra services (laundry, mini bar, telephone, etc.) and other services requested individually by one or several of them. If the invoice remains unpaid one month after being presented to the Customer, a lump sum indemnity of 15% covering the administrative charges will be applied and late payment interest at the legal interest rate increased by 3 points will be due with effect from the date payment falls due, all months commenced being payable in full.

6) LIABILITY AND INSURANCE AGAINST DAMAGE, BREAKAGE AND THEFT:

- a) The Customer undertakes only to invite people whose behaviour is unlikely to prejudice the Hotel in any way, which reserves the right to intervene if necessary. The Customer undertakes to have the participants and their guests respect the establishment's instructions and rules (particularly with regard to no smoking in the public rooms). The Customer will make sure that the participants or equipment supplied by the Customer do not disturb the establishment's operation.
- b) As safety arrangements specific to events, exhibitions or natural persons require qualified personnel from outside the Hotel, the Customer should provide a list of these people with the prior written agreement of the Hotel Management. In this case, the customer should make the list of these people available to the Management and take out an insurance policy covering these risks to guarantee the Hotel clientele against all possible damages.
- c) The Customer alone will meet all the damages from materials, effects, documentation and equipment not belonging to the Hotel and brought in at the Customers' request in the performance of the agreement.
- d) In the event of fault by the Customer or his principals, the establishment cannot be held responsible for damages of any kind whatsoever, particularly fire or theft, likely to affect the objects or equipment deposited by the Customer or the participants during the stay covered by this reservation. The Customer must take care of the goods and equipment brought in by him or the participants, particularly the cloakrooms, with the exception of items entrusted to a manned cloakroom, contracted and invoiced by the Hotel. The Customer will deal with taking out all necessary insurance policies (damages, civil liability). The Customer is in particular invited to take out a specific insurance policy should large equipment or valuable items be present inasmuch as the establishment cannot be held liable in the event of damage or theft of the said goods. The Customer is liable for all damage caused by his intermediary (particularly by participants or their guests) and in the event of damage to premises placed at his disposal, undertakes to support the cost of restoring these premises to their original state and, if necessary, will assume the losses pro rata to the costs and loss of turnover caused by the unavailability of said premises.

7) MISCELLANEOUS:

- a) The list of participants should reach the Hotel directly 2 weeks before the arrival of the participants at the latest.
- b) The company name of the Customer must be precisely and accurately given in its entirety for names made up of initials.
- c) The Customer is responsible for the fiscal and administrative formalities in accordance with the legislation in force. If the participants in the event contribute to the expenditure, the Customer must make a declaration to the Indirect Contributions Office; the establishment personnel are not included.

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- d) Events such as mobile and commercial sales, exhibitions and presentations organised by the Customer cannot take place within the Hotel without the prior agreement or authorisation by the competent official authorities. The Customer undertakes to supply the Hotel with the compulsory written municipal (room of less than 300 m²) or prefectural (room over 300 m²) authorisation at least 2 weeks before the event start date, when the hire of the premises is intended for retail sales or order taking for goods previously advertised (Decree 88-598 of 07/05/98). Under no circumstances should the hire period exceed the time indicated on the municipal authorisation, as sales cannot exceed 2 months in any one calendar year in the same establishment. The Customer undertakes to restore the occupied premises to their original state at his expense.
- e) Recruitment: the Labour Code (Articles 312-19 and 312-20) prohibits the establishment from managing or operating directly or indirectly an employment agency; in application of this law, the Customer must provide the establishment with the proof that he is in order with respect to the local labour inspectorate and show his company name and legal registration information on his job advertisements. When interviewing or selection of candidates takes place in the establishment, the Customer undertakes to make a written declaration, sent to the establishment with the accepted quotation and deposit, that he satisfies these two conditions. Under no circumstances can the Hotel staff be involved in recruitment operations, particularly the distribution of questionnaires to candidates presenting themselves at the establishment's reception.
- f) Musical events with a Band, Disc Jockey or Floor Show must be declared to SACEM (*Société des Auteurs Compositeurs et Editeurs de Musique* - Society of Authors, Composers and Publishers of Music) in advance. The Customer will personally take charge of paying all the rights.
- g) It is clear that the establishment offers no service involving the transport of participants (unless by special clause).
- h) The Customer is requested to inform the establishment in writing in advance if a photographer will be present and to deal personally with obtaining any necessary authorisations.
- i) In a case of force majeure, the Hotel reserves the right to accommodate all or some of the participants in a similarly-rated hotel for equivalent services, the costs inherent to the transfer being at the establishment's expense, for which no compensation whatsoever can be claimed.

8) ORGANISATION:

- a) The Customer cannot bring in from outside any drink whatsoever, nor any foodstuffs, without special dispensation from the Management. The Management reserves the right to apply corkage and/or service charge.
- b) All plans for decoration, technical installations and miscellaneous arrangement of the halls in the Hotel will be submitted for examination and should comply with the provisions in the establishment's specification and the latest safety directives in force; they should be submitted for prior approval to the Safety Committee 2 weeks before the event at the risk of having the authorisation refused.
- c) The Customer will submit his proposed choice of band or show for the Hotel's prior written consent.
- d) Unless otherwise agreed in advance by the Hotel's General Management, the Customer is prohibited from making any reference whatsoever to and/or from using in any way whatsoever the signs and logos dependent on the Hotel name and similarly photos taken in the premises whilst the agreement is being performed.
- e) Immediately the agreement has expired, the Customer will remove at his expense the miscellaneous materials, effects, documentation and equipment, whatever they may be, for which he requested approval to bring onto the Hotel premises to perform the agreement.
- f) The Customer undertakes to return all hired equipment. The Hotel will demand payment for all damage and non-return. The Hotel cannot be held responsible for declarations not made by the Customer.

9) TERMINATION/CANCELLATION:

Invoicing is based on the reserved services. The Customer is invited to pay particular attention to the cancellation terms and conditions below.

Cancellations of all or part of the initial reservation should be made to the Hotel in writing and are subject to the following conditions:

- a) For room reservations: rooms are at the Customer's disposal from 1 p.m. and must be vacated by midday at the latest on the day of departure. Should this deadline be overrun, one extra bed night will be invoiced at the displayed public rate.
- b) The Hotel reserves the right to terminate unilaterally without warning or compensation any agreement whose subject or cause is incompatible with the destination of the hired premises.
- c) The Hotel reserves the right to terminate the agreement unilaterally without warning or compensation, 24 hours after a simple formal notice remains unanswered, should the Customer not pay all or part of the deposit stipulated in Article 2.
- d) The Hotel is exonerated from all liability in the failure to perform all or part of the agreement as a result of a fortuitous case, due to a third party or due to force majeure such as total or partial strikes, lock-outs or other incidents.

10) CLAIMS AND DISPUTES:

- a) The Customer will notify the Hotel of damages, be they suffered by the Hotel or its principals whilst the agreement was being performed, within one working week from the end of the Agreement and repair will be demanded in less than one week of the Hotel receiving the notification.
- b) Any Customer objection or claim can only be considered if it is made in writing by registered post with acknowledgement of receipt and sent to the establishment within one working week maximum (excluding Saturday and Sunday) after the end of the event. In the event of a dispute occurring in the interpretation as much as in the performance of this agreement, the local Commercial Court is exclusively competent in the case of an agreement with a privately-owned company; the rules of general competence apply for an agreement with a natural person.