



LE SAINT-VINCENT

Hôtel
★★★★



BANQUETING BUFFETS, APERITIFS & COCKTAILS



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

NIÇOIS MENU

49 €

Head Chef : Daniele MANGO



STARTER OF YOUR CHOICE

Niçois Salad

Niçois Stuffed Vegetable Assortment

Niçois Platter

Truccia [Swiss Chard Omelette], Panisses [Thick Chickpea Pancakes],

Pissaladière [Niçois Onion Tart] and Mixed Salad Leaves

Grilled Red and Yellow Peppers

Olive Oil, Anchovies and Niçois Olives

MAIN COURSE OF YOUR CHOICE

Niçois Ravioli

Porcini Mushroom and Sbrinz Cheese sauce

Niçois Daube Stew

Gnocchis

Niçois Stuffed Squid

Catch of the Day

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

Cod Filet

Vegetables Aioli style

DESSERTS OF YOUR CHOICE

Swiss Chard Tart

Menton Lemon Tart

Apple Fritters with Garlaban Sauce

**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

MERCANTOUR MENU

58 €

Head Chef : Daniele MANGO



STARTER OF YOUR CHOICE

Tuna Tartare

Smoked Salmon Blinis

Cuttlefish and Calamari Duo

Crispy Salad Leaves

Creamy Scrambled Eggs

Wild Mushrooms

Aubergine and Courgette Rolls

Speck Ham and Provola Cheese

MAIN COURSE OF YOUR CHOICE

Tuna Tataki with Citrus

Julienne Vegetables and Tofu

Sea Bass Filet with an Olive Crust

Fresh Vegetable Salad and Panisses [Thick Chickpea Pancakes]

Roasted Sirloin Steak

Potato Millefeuille

Chicken Supreme

Champagne Deglazed Risotto and Parmesan

DESSERTS OF YOUR CHOICE

Apple Tarte Tatin Vanilla Ice Cream

Pineapple with Rum and Cinnamon

Strawberry Cake

**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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BAIE DES ANGES MENU

69 €

Head Chef : Daniele MANGO



STARTER OF YOUR CHOICE

Fine Red Mullet Tart

Tuna and Salmon Duo

Cooked in two ways

Foie Gras Medaillon

Fresh Fruit Bigarade Reduction and Homemade Brioche

Soft-Boiled Egg with Asparagus

Caciocavallo Cheese and Black Truffle

MAIN COURSE OF YOUR CHOICE

Scallops with an Onion Crust, Melt-in-the-Mouth Leeks

Courgette Mousse and Hazelnut Espuma

Meunière-Style Sole Filet, Pan-Fried Endives with Citrus

Creamy Truffle Gnocchi

Veal Filet Mignon with Porcini Mushrooms

Creamy Truffle Mashed Potato

Beef Filet

Potato Millefeuille, Shallots and Truffle

DESSERTS OF YOUR CHOICE

Apple and Caramel Bavarian Cream

Crispy Chocolate Choux Pastry with Praline Cream

White Chocolate Mousse with Strawberries Olive Oil Biscuit and Pistachio Ice 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

*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	8.00 € per person
Planter's Punch, Guava Juice	15.00 € per person
House Kir (12cl)	11.00 € per person
Flute of Champagne (18cl)	20.00 € per person

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.

SET MENU (B)

A choice of **10** canapés
+ live cooking
Bagna Cauda
[Crudités and Hot Garlic &
Anchovy Dip]
or
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
+ live cooking
Bagna Cauda
[Crudités and Hot Garlic &
Anchovy Dip]
or
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
+ live cooking
Bagna Cauda
[Crudités and Hot Garlic &
Anchovy Dip]
Or
Cold Cut Platter
Mature Cheese Platter
+ 1/4 litre of AOP Côte Provence
red or white and soft drinks
Coffee

75.00 € / pers.

A choice of **14** canapés
+ live cooking
Bagna Cauda
[Crudités and Hot Garlic &
Anchovy Dip]
Or
Cold Cut Platter
Mature Cheese Platter
+ 1/4 litre of AOP Côte Provence
red or white and soft drinks
Coffee

89.00 € / pers.

SET MENU **©**

A choice of **10** canapés
+ live cooking
Bagna Cauda
[Crudités and Hot Garlic &
Anchovy Dip]
Cold Cut Platter
Mature Cheese Platter
+ 1/4 litre of AOP Côte Provence
red or white and soft drinks
Coffee

87.00 € / pers.

A choice of **10** canapés
+ live cooking
Bagna Cauda
[Crudités and Hot Garlic &
Anchovy Dip]
Cold Cut Platter
Mature Cheese Platter
+ 1/4 litre of AOP Côte Provence
red or white and soft drinks
Coffee

101.00 € / pers.



APÉRITIFS & COCKTAILS

HOT SALTED CANAPES : 4.70 € EACH

Mini Pizza
Mini Pissaladière [Niçois Onion Tart]
Mini Tuna Tataki
King Prawn Skewer
Grilled Polenta and Grilled Octopus
Goat's Cheese in Pastry
Grilled Prawns and Confit Tomatoes
Tomato and Anchovy Tartare
Arancini [Italian Rice Balls]
Mini Hamburger
Tempura Vegetables
Ricotta Fritter

COLD SALTED CANAPES : 4.70 € EACH

Mini Pan Bagnat [Niçois Salad Sandwich]
Salmon Brioche Bun
Cured Ham Brioche Bun
Smoked Duck and Cherry Tomato Skewer
Cold Tomato Soup
Melon and Speck Ham Skewer
Beef Tartare Verrine
Salmon Tartare Verrine
Focaccia with Fresh Cream, Rocket and Ham

LIVE COOKING

Bagna Cauda : **15.00 € per person** Cheese Platter : **15.00 € per person**

Corsican Cold Cut Platter: **15.00 € per person**

SWEET CANAPÉS : 4.70 € EACH

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

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**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.





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