



MAISON HELER

CURIO  
COLLECTION  
by Hilton™

# BANQUETING & EVENTS OFFER 2026

WELCOME • BREAK • MENU • RECEPTION • LIVE COOKING • WORKSHOP • PACKAGE



# ABOUT

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An offer designed to elevate both professional and private events, featuring generous, carefully crafted culinary experiences tailored to your needs.

We are deeply committed to working with local, seasonal produce, a philosophy reflected throughout our reception menus and buffets: locally sourced fruit juices, artisanal charcuterie, and carefully matured regional cheeses.





# BREAKFAST & COFFEE WELCOME



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# BREAKFAST & COFFEE WELCOME



## MANFRED BREAKFAST BUFFET

- Fresh fruit salad and fromage blanc
- Homemade pastries and cakes
- Selection of fine cured meats and smoked salmon
- Assortment of aged cheeses
- Local fruit juices
- Coffee or tea

## BREAKFAST BOX

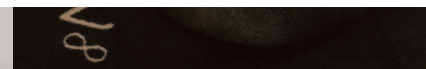
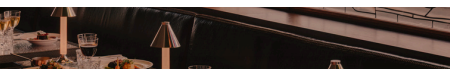
- One sweet treat per guest
- Orange juice
- Coffee or tea

## COFFEE WELCOME

- One sweet treat or 1.5 pastries per guest
- Coffee or tea

## ALL-DAY COFFEE STATION

- Coffee and tea available on a self-service basis
- Half-day or full-day availability
- Replenishment according to event duration





# SWEET & SAVOURY BREAKS



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# SWEET & SAVOURY BREAKS



## SWEET BREAK

- 4 sweet bites per guest (madeleine, fruit salad, cookie, or seasonal treats)
- Local fruit juices
- Coffee and tea

## SAVOURY BREAK

- 4 savoury bites per guest (savoury madeleine, quiche, etc.)
- Local fruit juices
- Coffee and tea

## HEALTHY BREAK

- Selection of healthy treats per guest (banana bread, carrot cake, detox smoothie, etc.)

## PREMIUM BREAK

- 4 premium bites per guest (mini lobster roll, foie gras toast, salmon blinis, etc.)





# MENUS

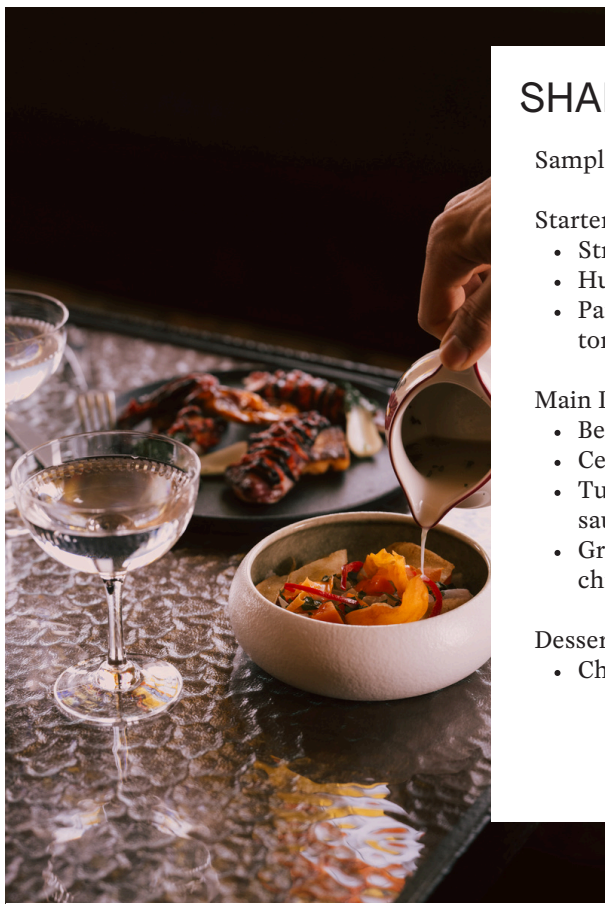


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# LA MAISON DE MANFRED



## SHARED “MINUTIOUS” DISHES

Sample menu – adapted to seasonality

### Starters to Share

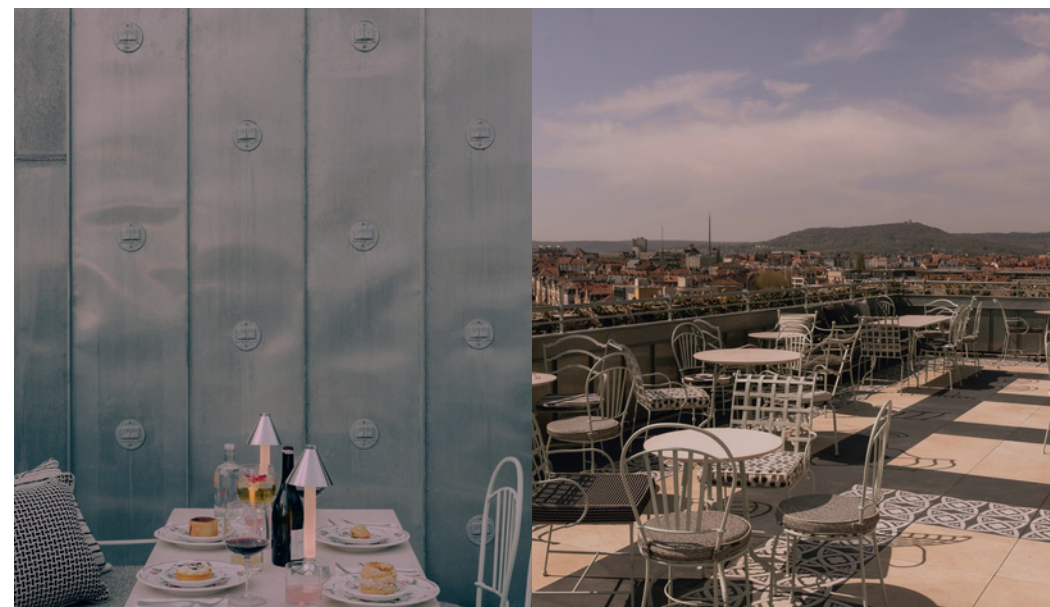
- Stracciatella, olive oil & basil
- Hummus, chickpeas, za’atar & tahini
- Pan con tomate, jamón ibérico, garlic tomato, croutons

### Main Dishes to Share

- Beef tataki, herb salad & ponzu
- Ceviche, leche de tigre & passion fruit
- Tuna tacos, guacamole, salad & soy sauce
- Grilled octopus, seasonal vegetables & chimichurri

### Dessert

- Choice à la carte



### AVAILABLE IN EVENT SPACES

Upon quotation & subject to availability

### AVAILABLE AT MANFRED:

Thursday to Saturday:

12:00 pm – 1:00 am

Sunday to Wednesday:

12:00 pm – 12:00 am



# LA MAISON DE MANFRED



## TWO-COURSE MENU

Sample menu – seasonal

Starter:

- Whole scallops, beurre blanc & shiitake
- or Beef carpaccio, ponzu & truffle

Main:

- Beef fillet, Flemish-style red cabbage
- or Sea bass fillet, pak choi & green curry

Dessert:

- Baked apples or Pavlova



## THREE-COURSE MENU

Sample menu – seasonal

Starter:

- Sea bass ceviche, citrus leche de tigre
- or Beef tataki, herb espuma & ponzu

Main:

- Roasted duck breast, butternut purée & honey-balsamic sauce
- or Roasted cod, Champagne sauce & mashed potatoes

Dessert:

- Lemon & bergamot tartlet
- or Chocolate éclair with hazelnuts





# LA CUISINE DE ROSE



## TWO-COURSE MENU

Sample menu – seasonal

Starter:

- Oeuf meurette
- or Yellow zucchini gazpacho

Main:

- Shrimp risotto
- or Duck confit leg with baby potatoes

Dessert:

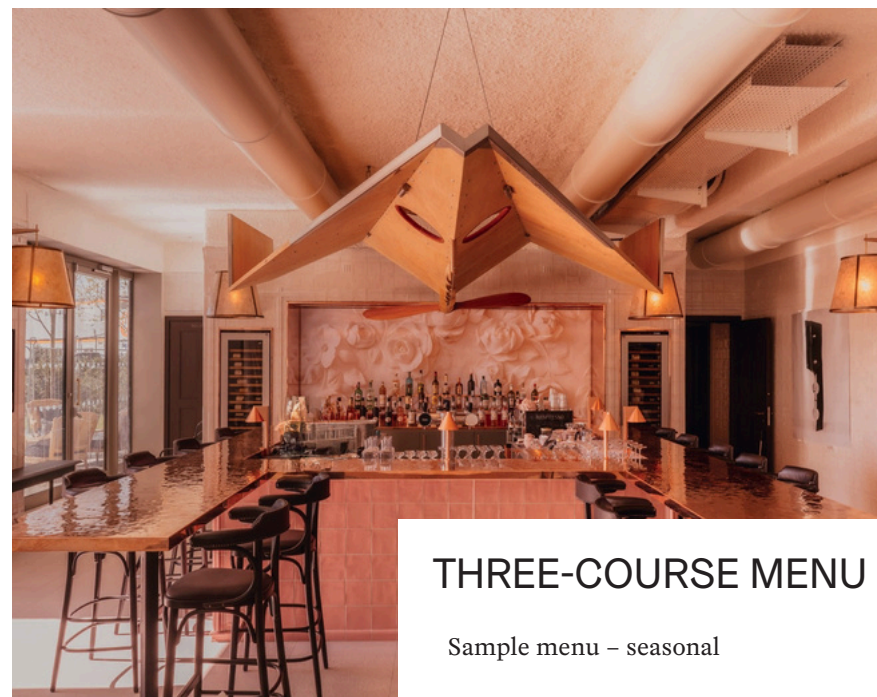
- Deconstructed tarte tatin
- or Selection of sweet treats

## AVAILABLE IN EVENT SPACES

Upon quotation & subject to  
availability

## ROSE OPENING HOURS

Autumn/Winter:  
6:30 am – 3:00 pm &  
7:00 pm – 9:30 pm  
Spring/Summer:  
continuous service  
from 6:30 am – 9:30 pm



## THREE-COURSE MENU

Sample menu – seasonal

Starter:

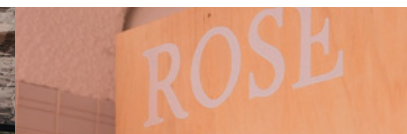
- Corn gazpacho
- or Citrus sea bream tartare

Main:

- Duck skewer with quinoa
- or Seared salmon fillet with seasonal vegetables

Dessert:

- Vanilla crème brûlée
- or Rhubarb-strawberry verrine





# RECEPTION MENUS



## RECEPTION MENU

- One amuse-bouche
- Starter
- Main course
- Cheese & dessert



## SUPERIOR MENU

- Two amuse-bouches
- Cold starter & hot starter
- Main course (meat or fish)
- Cheese & dessert



## PREMIUM MENU

- Two amuse-bouches
- Cold starter & hot starter
- Dual main courses (fish & meat)
- Cheese, dessert & petit fours

Because every event is unique, our reception menus are fully bespoke and designed by our chefs.





# COCKTAIL RECEPTIONS



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# COCKTAIL RECEPTIONS

Generous and refined formulas, crafted to offer a sophisticated culinary experience.



THE COCKTAIL  
PIECE



12 COCKTAIL PIECES



16 COCKTAIL PIECES



18 COCKTAIL PIECES



20 COCKTAIL PIECES





# LIVE COOKING STATIONS



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# LIVE COOKING STATIONS

Available as an add-on – minimum 30 guests



TACO BAR



PASTA SERVED IN A CHEESE WHEEL



OYSTER BAR



STRACIATELLA & TOPPINGS BAR



LOBSTER ROLL BAR





# BEVERAGE



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# BEVERAGE PACKAGES



## WATER & COFFEE

“The Essential”

Still and sparkling water served throughout the meal, followed by coffee.

## WATER, COFFEE & SOFT DRINKS

Water, coffee, plus a selection of fruit juices and soft drinks.



## ONE GLASS OF WINE

“The Elegant Touch”

One carefully selected glass of wine to complement the main course or a toast.



## TWO GLASSES OF WINE

Two glasses (white, red or rosé) selected by our sommelier to perfectly pair with your menu.



## À LA CARTE

“Carte Blanche”

Our team is at your disposal to curate a bespoke selection from our entire wine cellar.



# APERITIVE OPTIONS



## CHAMPAGNE COUPE

“Timeless Sparkle”



## SIGNATURE COCKTAIL

“The Mixologist’s Creation”



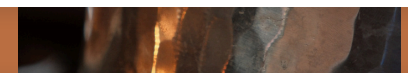
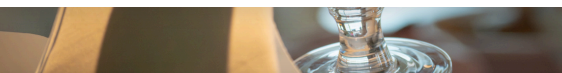
## YOUR CHOICE & TWO GLASSES OF WINE

“The Social Formula”



## CHAMPAGNE COUPE & TWO GLASSES OF WINE

“Prestige Pairing”





# APERITIVE OPTIONS



## CORKAGE SERVICE

“The Personal Touch”



## CHAMPAGNE BOTTLE

“The Sparkle & Elegance”



## WINE BOTTLE

“The Perfect Pairing”





# DIGESTIFS



## HAVANNA 7 RUM

Rich, complex, notes of cocoa, vanilla and tobacco



## JAMESON WHISKEY

Smooth, balanced, triple-distilled Irish whiskey



## GREEN CHARTREUSE

Iconic herbal digestif crafted from 130 plants



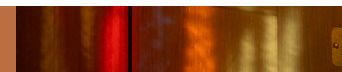
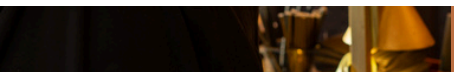
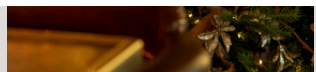
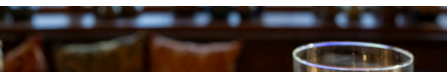
## HENNESSY COGNAC

Refined, generous and timeless



## BAILEYS

Creamy, comforting and indulgent





# WORKSHOPS & EXPERIENCES



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# WORKSHOPS & EXPERIENCES



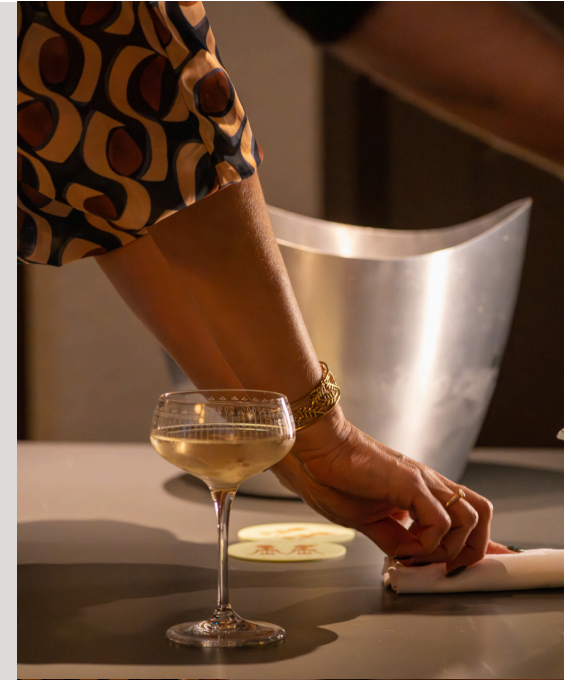
## MIXOLOGY WORKSHOP

Cocktail creation with our bartender



## WINE TASTING – CLASSIC

Guided discovery with our sommelier



## Wine Tasting – Premium

Three prestigious cuvées with artisanal charcuterie & cheeses





# OUTDOOR & CULTURAL EXPERIENCES



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# OUTDOOR & CULTURAL EXPERIENCES

In collaboration with our local partners:

- Treasure hunts & vintage car rallies
- Guided tours & street art walks

Extended experiences include:

- Outdoor activities along the Esplanade, the Seille river or Grand Pâtural park
- Cultural discoveries at Centre Pompidou-Metz, Musée de la Cour d'Or or Cité Musicale
- Leisure moments such as cycling tours or a cruise on the Moselle River



Photos : © Philippe Gisselbrecht/ Ville de Metz







“ WITHOUT VISION – HUMAN, SOCIAL OR  
ROMANTIC – A PROJECT HAS NO LEGITIMACY  
TO EXIST.”

PHILIPPE STARCK

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