



MAISON HELER

CURIO
COLLECTION
by Hilton™

2026 BANQUETING & EVENTS OFFER

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

ABOUT

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 BREAK



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BREAKFAST & COFFEE BREAK



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



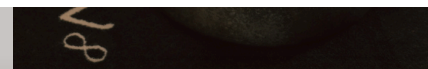
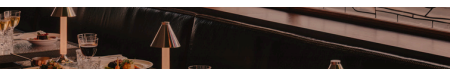
COFFEE BREAK

- 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

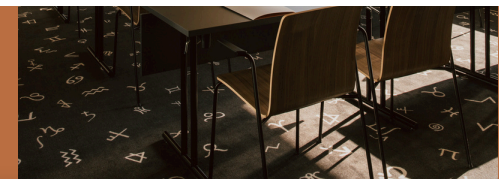
- 4 savoury bites per guest (savoury madeleine, quiche, etc.)
- Local fruit juices
- Coffee and tea

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.)



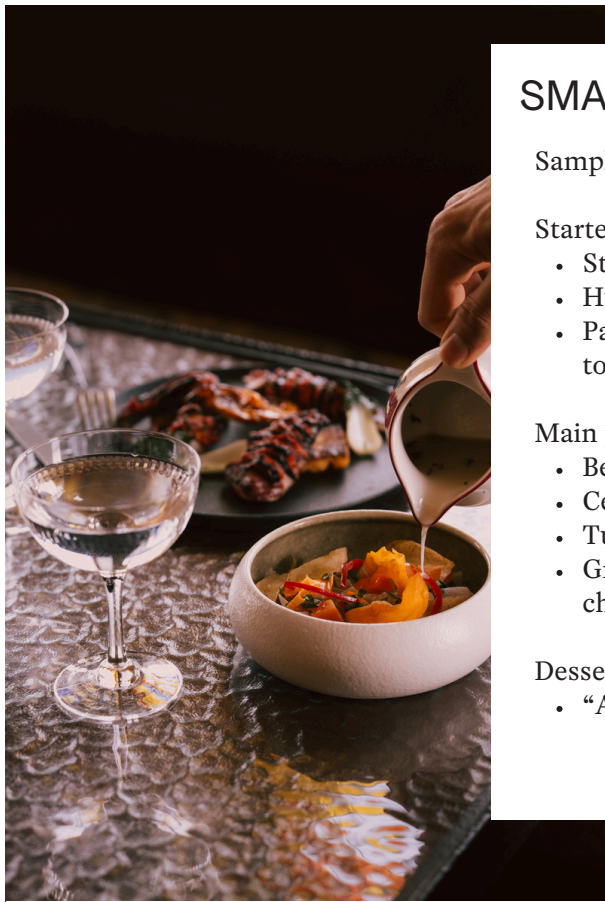
MENUS



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LA MAISON DE MANFRED



SMALL PLATES TO SHARE

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 plates 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

- “A la carte”

AVAILABLE IN MEETINGS ROOMS

Upon quotation & subject to availability

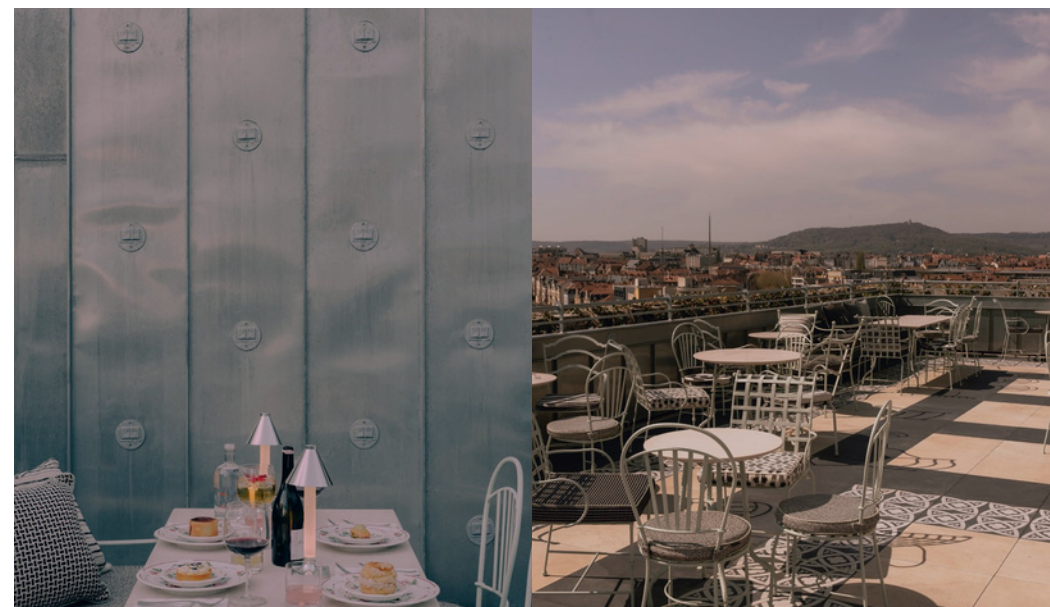
AVAILABLE AT MANFRED:

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 Selection

Starter:

- Scallops, beurre blanc & shiitake
- Beef carpaccio, ponzu & truffle

Main:

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

Dessert:

- Baked apples
- Pavlova



THREE-COURSE MENU

Sample Menu – Seasonal Selection

Starter:

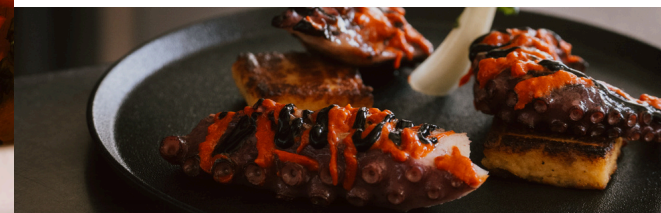
- Sea bass ceviche, citrus leche de tigre
- Beef tataki, herb espuma & ponzu

Main:

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

Dessert:

- Lemon & bergamot tartlet
- Chocolate puffed pastry with hazelnut



LA CUISINE DE ROSE



TWO-COURSE MENU

Sample Menu – Seasonal Selection

Starter:

- Poached egg in red wine sauce
- Yellow zucchini gazpacho

Main:

- Shrimp risotto
- Duck confit leg with baby potatoes

Dessert:

- Revisited apple tart, “tarte Tatin style”
- Selection of sweet treats

AVAILABLE IN MEETINGS ROOMS

Upon quotation & subject to availability

ROSE OPENING HOURS

Autumn/Winter:

6:30 am – 3:00 pm &

7:00 pm – 9:30 pm

Spring/Summer:

All-day service from

6:30 am – 9:30 pm



THREE-COURSE MENU

Sample Menu – Seasonal Selection

Starter:

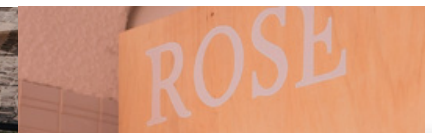
- Corn gazpacho
- Sea bream tartare with citrus

Main:

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

Dessert:

- Vanilla crème brûlée
- 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
- Two main courses (fish & meat)
- Cheese, dessert & sweet treats

Because every event is unique, our reception menus are fully customized 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

Live culinary stations prepared on site by our chefs, available as an add-on to our cocktail packages. Minimum of 30 guests.



TACO BAR



PASTA SERVED IN A PARMIGIANO WHEEL



OYSTER BAR



STRACIATELLA & TOPPING 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

Offer more choice to your guests.

In addition to still water and coffee, enjoy a varied selection of refreshing fruit juices and soft drinks.



WINE BY THE GLASS (1)

The Elegant Touch

One carefully selected glass of wine, ideal to accompany your main course or raise a toast.



WINE BY THE GLASS (2)

The ideal experience to complement your menu.

A selection of wine of glasses (white, red or rosé), chosen by our sommelier to perfectly complement your dishes.



À LA CARTE

Carte Blanche

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

APERITIVE SELECTION



GLASS OF CHAMPAGNE

Timeless Sparkle

The ultimate symbol of celebration. A refined selection of fine, lively bubbles to welcome your guests with elegance and raise a memorable toast from the very first moments.



SIGNATURE COCKTAIL

The Mixologist's Creation

Boldness and creativity in a glass. A perfectly balanced and refreshing creation, freshly prepared by our bartenders to awaken the senses with a touch of originality.



YOUR CHOICE & WINE BY THE GLASS (2)

The Social Formula

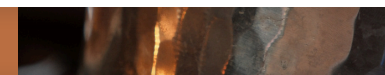
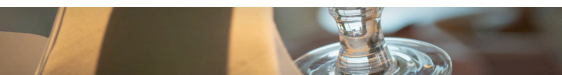
A seamless experience from arrival to dessert. Enjoy a relaxed welcome drink (beer, house creation or soft drink), followed by two glasses of wine to perfectly accompany your meal.



CHAMPAGNE COUPE & WINE BY THE GLASS (2)

Prestige Pairing

Start with the sparkle of Champagne, then enjoy two glasses of wine carefully selected to enhance your menu.



APERITIVE SELECTION



BOTTLE OF CHAMPAGNE

Add a touch of sparkle and elegance to your reception.

A refined selection of fine, refreshing bubbles, ideal for celebrating a success, raising a memorable toast or simply enhancing the moment.



WINE BOTTLE

An exclusive service solution designed to enhance your reception with your favorite wines.

We take care of all service logistics and bottle management to ensure a seamless and refined guest experience.



ALCOHOLIC BEVERAGES



HAVANNA 7 RUM

Cuban excellence.

A rich and complex dark rum, with notes of cocoa, vanilla and smooth tobacco, ideal for a slow and indulgent tasting.



JAMESON WHISKEY

Irish balance.

A triple-distilled whiskey renowned for its exceptional smoothness, with subtle notes of toasted wood and sherry, perfect for a convivial moment of sharing.



GREEN CHARTREUSE

The legend of the Carthusian Fathers.

An iconic and powerful digestif, crafted from 130 plants, offering an intense and herbaceous aromatic experience, unique in the world.



HENNESSY COGNAC

The French art of living.

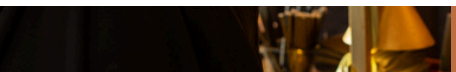
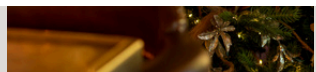
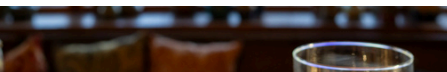
A full-bodied, generous cognac with character, featuring woody and floral notes to conclude your meal with a touch of timeless elegance.



BAILEYS

Creamy indulgence.

The smooth blend of Irish fresh cream and whiskey, offering a rich and comforting finish — like a liquid dessert.



WORKSHOPS & EXPERIENCES



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WORKSHOPS & EXPERIENCES



MIXOLOGY WORKSHOP COCKTAIL CREATION

Immerse yourself in the world of mixology during a friendly and interactive workshop hosted by our bartender.

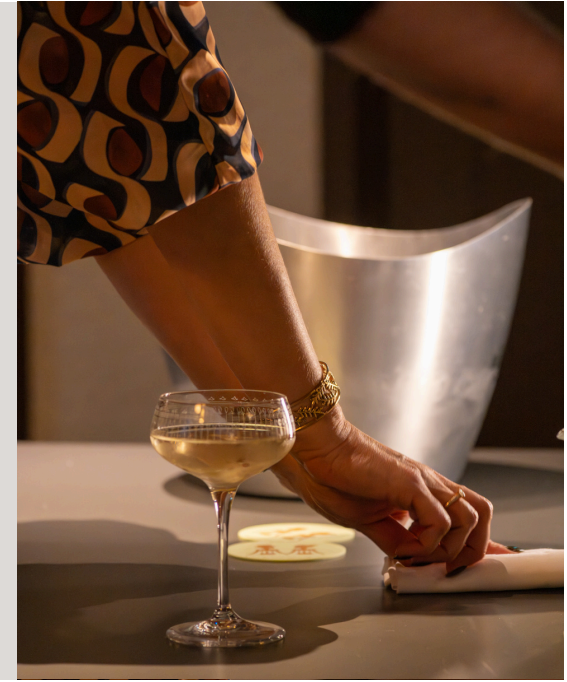
Throughout this experience, each participant will have the opportunity to discover the basics of cocktail-making, learn how to handle a shaker, and explore flavor pairings.



WINE TASTING CLASSIC

Immerse yourself in the refined world of wine through a convivial experience guided by our sommelier.

Discover the subtleties of aromas, explore food and wine pairings, and let yourself be surprised by new flavors.



WINE TASTING PREMIUM

Access excellence during a privileged tasting guided by our sommelier.

Enjoy three outstanding vintages, enhanced by a selection of cured meats and cheeses from our artisan partners.



OUTDOOR & CULTURAL EXPERIENCES



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OUTDOOR ACTIVITIES TO BRING YOUR TEAMS TOGETHER

Our local partners support you in organizing fun, cultural and outdoor activities, such as treasure hunts, classic rally, guided tours or street art trails à l'extérieur.

The experiences continue across a variety of settings: outdoors, at the heart of the Esplanade, along the Seille River, or in natural parks such as Grand Pâtural Park.

They may also include visits to the Centre Pompidou-Metz, the Cour d'Or Museum or the Cité Musicale.

For a more playful approach, enjoy activities such as cycling tours or a river cruise on the Moselle River with the Compagnie des Bateaux de Metz.



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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