



*Canopy*

PARIS  
EIFFEL TOWER

# MAKING MOMENTS

Canopy Paris Eiffel Tower  
16 Avenue d'Eylau, 75116 Paris  
[parpy\\_groups@hilton.com](mailto:parpy_groups@hilton.com)  
+33 1 45 50 50 85

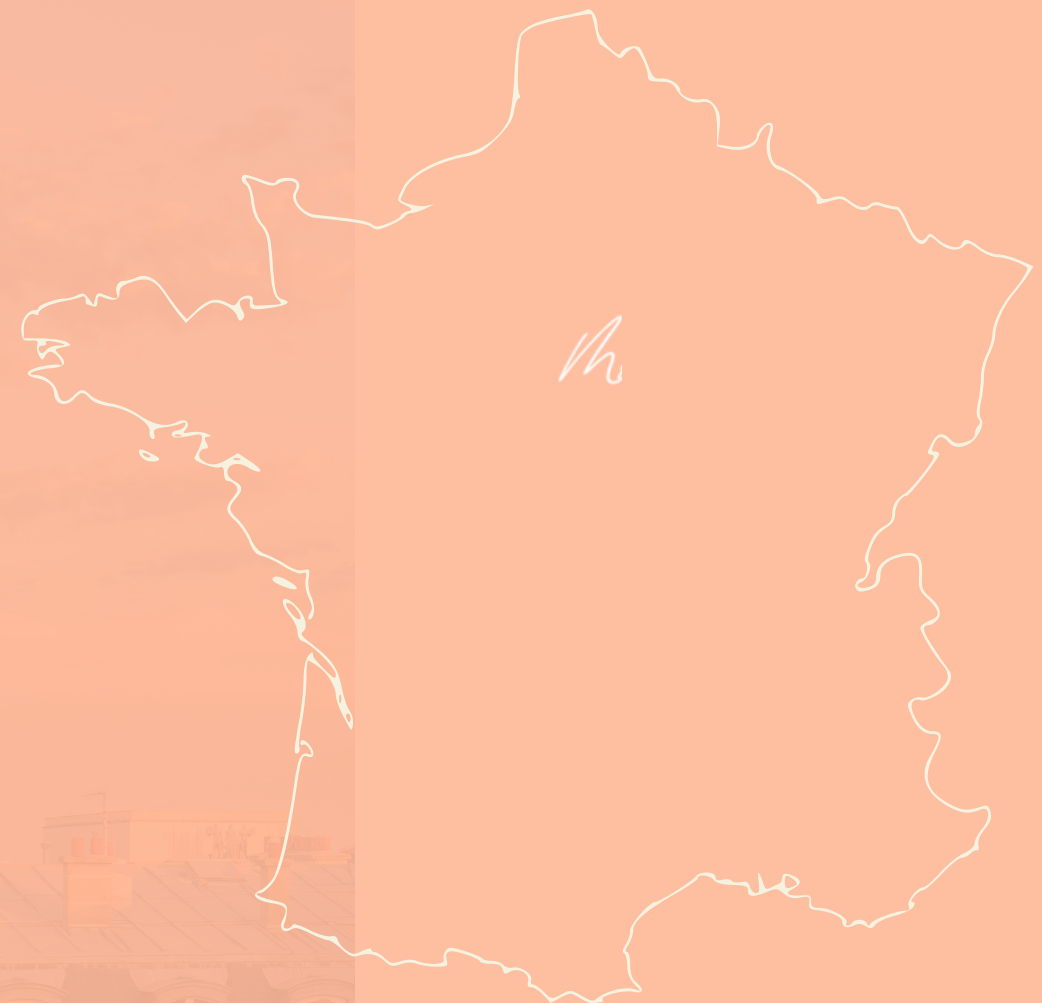
2026



ALL EYES ON THE  
EIFFEL TOWER







## CANOPY PARIS EIFFEL TOWER



123 ROOMS  
16 SUITES



3 MEETING ROOMS  
UP TO 50 guests



1 RESTAURANT  
1 ROOFTOP  
1 BAR

EYLAU  
EPARIS!  
ROOFTOP

EN  
L'ESPRIT NOUVEAU  
DEGUSTER • TRINQUER • PARTAGER





# BANQUET EIFFEL

Celebrate intimate events such as family dinners, marriage celebrations, birthdays, and any occasion with your friends and family in the city of lights.

Choose your set-up in L'Esprit Nouveau, our glass roof restaurant, to make this privileged moment unforgettable around some appetizers and a 3 course menu.



Up to 60 guests  
Restaurant - L'Esprit Nouveau



Welcome drink with appetizer  
3-course menu  
From €96 per person



## CHEF'S MENU - €96 per guest

### MISE EN BOUCHE

One glass of Champagne  
2 bite-size canapés

### STARTER

Draped smoked salmon, Isigny cream, condiments

Soft-boiled egg, parsnip cream,  
parmesan coulis and dry-cured ham chips

### MAIN COURSE

Mitonné of beef chuck with carrots

Sea bream fillet,  
Jerusalem artichokes and herb mitrailles, poultry jus

### DESSERT

Pineapple carpaccio, yuzu sherbet, coriander gel

Vanilla crème brûlée

*Please note: This menu is a sample only. Our chef will create a bespoke menu based on seasonal products, any communicated allergies, dietary requirements, and your preferences*

---

### WINE PAIRING MENU - €26

2 glasses of wine selected by our barman and chef

### WINE PAIRING PREMIUM MENU - €35

2 glasses of wine selected by our barman and chef





# MY DINNER PARTY

The Canopy Lounge is the perfect place to enjoy an intimate dinner with family or business in a relaxed atmosphere.

Let yourself be carried away by a delicious 3-step menu created by our chef for your dinner.

This creative menu ingeniously revisits the great French classics featuring local items with a pinch of exoticism and original associations.



Up to 30 guests  
Canopy Lounge



3 course menu from 69 Euros per person  
Wine pairing from 26 Euro per person







## 2 COURSES MENU - €59 PER GUEST

## 3 COURSES MENU - €69 PER GUEST

### STARTER

Draped smoked salmon, Isigny cream, condiments

Beetroot Carpaccio with Comté cheese,  
poultry juice and mixed baby greens

Soft-boiled egg, parsnip cream,  
parmesan coulis and dry-cured ham chips

Poultry Paté en croute, condiments such as ravigote, baby  
greens salad

Leeks with vinaigrette, mimosa eggs, winter baby greens

### MEAT

Roasted yellow-skin chicken supreme with velouté,  
millefeuille of celery and potato millefeuille

Mitonné of beef chuck with carrots

Pork tenderloin with sweet spices, snacked on, seasonal  
vegetables

Quasi of veal cooked just pink with morel cream, parsnip  
"textures"

Butcher's piece, béarnaise sauce, pont neuf potatoes

### FISH

Black Pollock, Nantais butter,  
creamy Arborio risotto

Roasted cod loin, smashed potatoes with cebette,  
in the spirit of a brandade

Sea bream fillet, Jerusalem artichokes,  
herb mitrailles, poultry jus

Crispy salmon and black olive tapenade,  
lemon herb beurre blanc, pilaf rice

Snacked sea bass fillet, Thai condiment,  
vegetables wok

### DESSERT

Vanilla crème brûlée

Chocolate mi-cuit with salted butter caramel

Lemon meringue tartlet

Exotic fruit velouté, pineapple sorbet

Pineapple carpaccio, yuzu sorbet, coriander gel

***Please note: This menu is a sample only. Our chef will create a bespoke menu based on seasonal products, any communicated allergies, dietary requirements, and your preferences***





Eylau Paris Rooftop and L'Esprit Nouveau are the perfect places to host your events : afterwork, press events, and many others.

Create lasting memories with your guests, enjoying cocktails and exquisite delicacies in our inviting and warm ambiance

From sweet tooth to savory lovers, every guest gets to enjoy our canapes.



Up to 80 guests  
Rooftop - Eylau Paris  
Restaurant - L'Esprit Nouveau



Canapés cocktail from 54 Euros  
per person  
Open bar from 34 Euros per person



## 18 CANAPÉS COCKTAIL - €54 per guest

canapés are bite size

### COLD CANAPÉS

Seasonal Tartelet

Mini smoked salmon and apple canelloni

Pâté en croute

Mini Tomato tartar, burrata espuma

### HOT CANAPÉS

Truffle Foccacia

Croque Monsieur

Seasonal Vegetable Tempura

Mini chorizo, feta and tyme muffin

### SWEET CANAPÉS

Macaron

Mini mi cuit

Seasonal tarlet

Mini Muffin

## 24 CANAPÉS COCKTAIL - €68 per guest

*Supplementary canapé - €3 per guest, per canapé*

*Please note: This menu is a sample only. Our chef will create a bespoke menu based on seasonal products, any communicated allergies, dietary requirements, and your preferences.*

---

## 1 HOUR OPEN BAR AFTERWORK - €34 per guest

*Extra hour - €22 per guest*

Beer, red & white wine, fruit juices, soft and water







## 10 FINGER FOOD PIECES - €69 per guest

### COLD PIECES

Salmon cubic gravelax, citrus gel  
Eggplant, curry, parmesan tartlet  
Club sandwich  
Sea bass ceviche, chef's condiment

### HOT PIECES

Crevette panko, sweet chili sauce  
Teriyaki Skewers  
Arancini cacio e pepe  
Anchovy Fritto, Tartare sauce

### SWEET PIECES

rolled crepe with seasonal fruits  
French toast Suzette  
Mini éclair  
Velouté of the season

*supplementary piece - €5 per guest, per piece*

**These pieces are exemples, the chef will create a selection for your event**

---

## CHEESE & CHARCUTERIE PLATTER - €125

*One platter for 5 persons  
Vegetarian option available*

---

## 1 HOUR OPEN BAR AFTERWORK COCKTAIL- €58 per guest

*Extra hour - €22 per guest*

Beer, red & white wine, fruit juices, soft and water  
2 Cocktails from the barman selection :  
Spritz, Lillet Tonic, Moscow Mule, Gin Tonic, Cuba Libre



## COCKTAIL O'CLOCK PACKAGE - €179 per guest

Up to 50 guests in a dedicated space

10 FINGER FOOD PIECES

or

24 COCKTAIL CANAPÉS

## 2 HOURS OPEN BAR AFTERWORK

Beer, red & white wine, fruit juices, soft and water

*Extra hour - €22 per guest*

---

## PRIVATIZATION OF THE ROOFTOP - from €4500

---

### AVAILABLE ADD-ON

CHEESE & CHARCUTERIE BOARD - €125 per plate

*One board for 5 persons*

*Vegetarian option available*

PIZZA - €30 per pizza

3 SKEWERS (150 g) - €35 per guest

*Meat, fish, seafood, vegetarian*

COCKTAIL - €16 per drink

CHAMPAGNE - from €145 per bottle

## OPEN BAR OFFERS

### 1 HOUR AFTERWORK OPEN BAR - €34 per guest

*Extra hour - €22 per guest*

Beer, red & white wine, fruit juices, soft and water

---

### 1 HOUR COCKTAIL AFTERWORK OPEN BAR - €58 per guest

*Extra hour - €22 per guest*

Beer, red & white wine, fruit juices, soft and water

2 Cocktails from the barman selection :

Spritz, Lillet Tonic, Moscow Mule, Gin Tonic, Cuba Libre

---

### 1 HOUR SPARKLING OPEN BAR - €39 per guest

*Extra hour - €29 per guest*

Champagne, fruit juices, softs and water

---

### 1 HOUR OPEN BAR WINE & SPARKS - €46 per guest

*Extra hour - €32 per guest*

Champagne, red & white wine, fruit juices, softs and water

---

### 1 HOUR GRAND OPEN BAR - €64 per guest

*Extra hour - €54 per guest*

Champagne, beer, red & white wine, spirits

fruit juices, softs and water



Make you event extra special by offering your guests an interactive experience.

Our live cooking stations and animations will be the perfect highlight to your turn your event into a unforgettable moment.

As the saying goes 'Dinner and a show!'



Up to 80 guests  
Rooftop - Eylau Paris  
Restaurant - L'Esprit Nouveau



Live cooking  
Mixology workshops and animations





## FLAVORS IN ACTION

*Minimum of 20 guests*

### ICE CREAM STATION- €14 per guest

Artisanal ice cream

### PIZZA OVEN - €26 per guest

### PARISIAN CUT - €28 per guest

Selection of organic cheeses from De La Tremblaye farm

### HAM SYMPHONY - €30 per guest

Truffled Parisian white ham cut with the slicer

### BRASERO - €35 per guest

Selection of meat, fish and seafood skewers

*Rooftop full privatization required*

---

## MIXOLOGY EXPERTISE

*Quotation on request*

### FLAIR ANIMATION - 4 HOURS

Artistic Bartending

---

## CUSTOMIZED COCKTAIL

Creation of one-or more-customized recipe

### WORKSHOPS - 1 TO 2 HOURS

*From 5 to 50 guests*







Eylau Paris Rooftop is pleased to welcome you and your guest on sunny days.

An ideal setting to make this privileged moment unforgettable around a cheese and charcuterie plate, our brazier with grilled vegetables and meats, or a salad bar.

Something to delight everyone's palate!



Up to 80 guests  
Rooftop - Eylau Paris



From 79 Euros per person



### SHARING IS CARING - €79 per person

Up to 50 guests in a private space

Available Sunday through Wednesday, inclusive

#### CHEESE & CHARCUTERIE BOARD

One board for every 5 guests

Vegetarian option available

#### 3 SWEET COCKTAIL BITES

#### 2 DRINKS – Beer, wine or soft drinks

---

### ON THE ROOF - €139 per person

Up to 50 guests in a private space

#### PIZZA

Margherita, Pepperoni, Bianca

or

#### 3 SKEWERS – €10 supplement per person

Meat, fish, seafood or vegetarian

#### SIDE DISHES – Salad, braised potatoes, roasted vegetables

#### ICE MAMA - 2 scoops

#### 2 HOURS OF AFTER-WORK OPEN BAR

Additional hour – €22 per person

### LUXURY UNLOCKED PACKAGE - €259 per person

Up to 50 guests in a private space

#### WELCOME DRINK

One glass of Champagne

#### 10 FINGER FOOD BITES

OR

#### 24 COCKTAIL CANAPÉS

#### TRUFFLE FOCACCIA

#### 2 HOURS OF AFTER-WORK COCKTAIL OPEN BAR

Additional hour – €22 per person

---

### ROOFTOP PRIVATE HIRE – from €4,500

---

## OPTIONS ADDITIONNELLES

#### CHEESE & CHARCUTERIE BOARD – €125 per board

One board serves 5 guests

Vegetarian option available

PIZZA – €30 per pizza

3 SKEWERS (150 g) – €35 per person

COCKTAIL – €16 per glass

CHAMPAGNE – from €145 per bottle



## YOUR DEDICATED SALES TEAM AT YOUR SERVICE



Canopy Paris Eiffel Tower  
16, Avenue d'Eylau, 75116 Paris  
parpy\_groups@hilton.com  
+33 1 45 50 50 85

**Canopy**  
PARIS  
EIFFEL TOWER