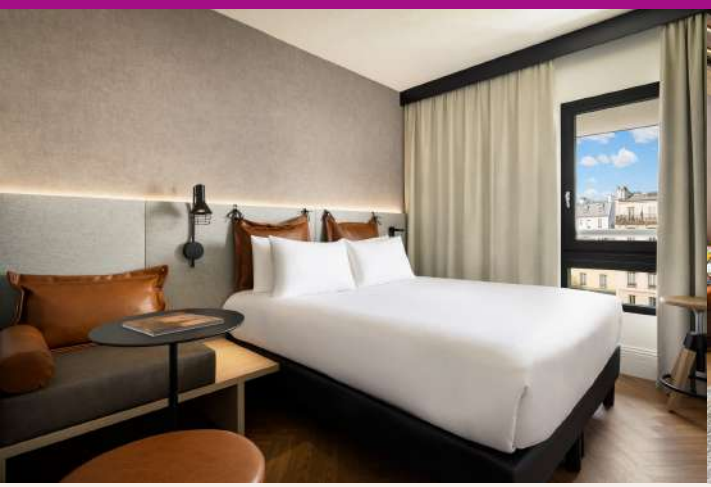


MOXY PARIS LA VILLETTE

Meeting & Events Brochure





moxy HOTELS

28 Ter, Avenue Corentin Cariou 75019 Paris



OUR HOTEL

- 259 Rooms
- 5 Seminar Rooms
- Co-working Space
- Restaurant and Bar
- Fitness Area
- Game Room with Pool Table, Foosball Table, etc.

At Moxy Paris La Villette, you're right in the city's cultural playground, with Parc de la Villette just steps away in the 19th arrondissement. Explore museums, outdoor art, and festivals, or jump on the metro just a minute's walk away to reach Paris icons from the Louvre to the excitement of Stade de France.

Back at the hotel, the playfully-minded rooms offer everything you need: fast Wi-Fi, flat-screen TV, air conditioning. The lobby features bold design and flexible spaces where you can catch up on emails, chat with friends, or plan your next trip to Paris.

Need to recharge your batteries? Snacks are available 24/7, perfect before heading out on an adventure or for late-night cravings.

Our team is available day and night, always happy to help you with insider tips and plenty of Moxy spirit.

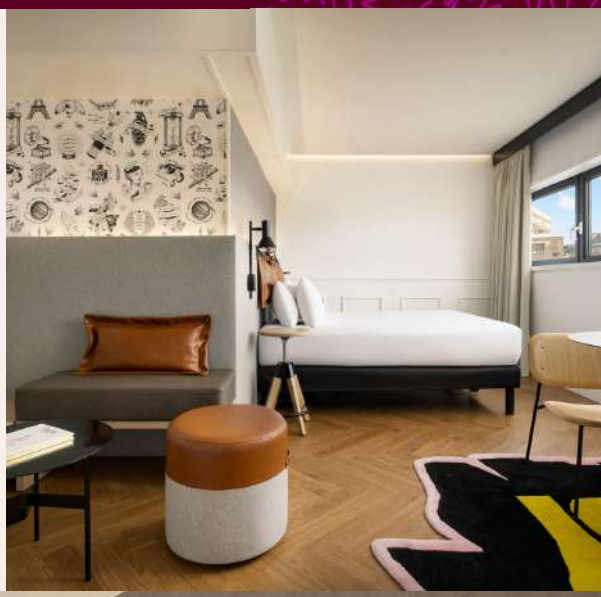
Moxy Paris La Villette is not just a place to stay, it's also and above all a passport to enjoying Paris.

OUR ROOMS

- **Standard double/twin room**

- **Supreme room with or without balcony**

- **Triple room:** 1 double bed, 2 single beds





OUR SEMINAR ROOMS







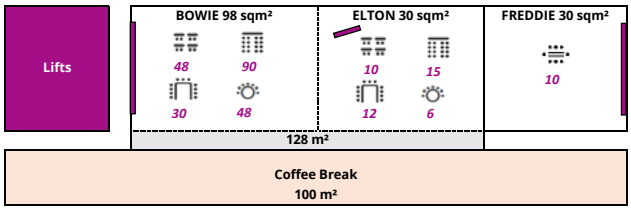
BOWIE	ELTON
• 98 sqm • Patio • Up to 90 people in theater format	• 30 sqm • Patio • Up to 15 people in theater format
BOWIE + ELTON	**FREDDIE**
• 128 sqm • Patio • Up to 120 people in theater format	• 30 sqm • Patio • Up to 10 people in board format
MADONNA	**BLONDIE**
• 80 sqm • Up to 60 people in theater format	• 97 sqm • Up to 80 people in theater format

All our rooms are equipped with high-speed Wi-Fi, a video projector or screen, and air conditioning.

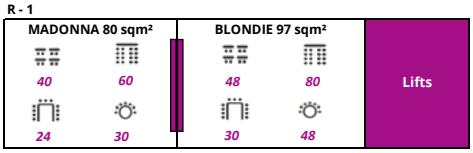
CAPACITY AND FLOOR PLAN OF OUR ROOMS

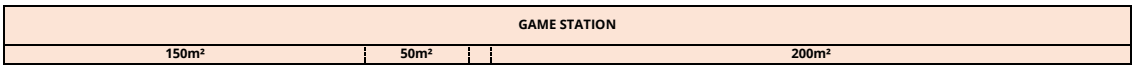
MEETING ROOM FLOOR PLAN - MOXY PARIS LA VILLETTE

R + 1

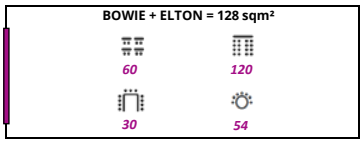


R - 1





MODULARS ROOMS



: screen

60 : Number of pax

The study day package :

- Room rental equiped
- Welcome coffe : coffe / thea, fruit juice
- Morning break (approximately 30 minutes) : coffee, thea, fruit juices, viennoiseries
- Sit-dow lunch at Hippopotamus restaurant : main dish, sweet coffee & mineral water (Unique choice for the whole group. Changes due to allergic and diets plan are accepted
- Afternoon break, (approximately 30 minutes) : coffee, thea, fruit juices, pastries

Equipment in rooms :

- Notepad
- Pencil
- 1 Paperboard
- Video projector
- Screen

Equipment in option :

· Micro
· Sound speaker

OUR COWORKING SPACES

Our coworking space is a place where you can enjoy the Moxy atmosphere while you work. For more privacy during your private conversations, try our scream boxes.



OUR OFFERS

- **Study Day from 110€ incl. VAT**
  - Room hire
  - Welcome coffee
  - Lunch, morning and afternoon breaks (coffee/tea, juice, pastries)

- **Half-day Study from 70€ incl. VAT**
  - Room hire
  - Welcome coffee
  - Lunch, morning or afternoon break (coffee/tea, juice, pastries)
  - Lunch available at extra cost

- **Optional Equipment & Room Rental Only**
  - Microphones, lecterns, sound systems, stage, monitor/call screens, chairs, tables, etc.
  - Prices available on request

OUR CATERING SERVICES



We offer a varied catering service with a choice of customizable menus for extraordinary seminars.

Please note that products may change according to season and availability. Photos non contractual.

HIPPOPOTAMUS RESTAURANT

2 COURSE (One choice for all participants)

MAIN COURSE

- Steak with pepper sauce, French fries (single-cooked)
- Cajun spiced chicken skewer, baked potato
- Char-roasted salmon, vegetables Provençal style
- Cocotte du soleil (roasted vegetable gratin, tomato confit, artichokes, parmesan, pesto)
- Vegetarian burger

DESSERTS

- Sweet coffee: consisting of 3 pastries









OUR CATERING SERVICES

HIPPOPOTAMUS RESTAURANT

3 COURSE MENU (One choice for all participants)

STARTERS

- Country terrine
- Beef carpaccio, pesto and parmesan cheese PDO
- Small Veggie salad: lettuce, tomatoes, artichokes, roasted vegetables, feta, pesto)
- Burrata & Tomatoes

MAIN COURSE

- Steak with pepper sauce, French fries (single-cooked)
- Cajun spiced chicken skewer, baked potato
- Char-roasted salmon or sea bass steak, vegetables Provençal style
- Cocotte du soleil (roasted vegetable gratin, tomato confit, artichokes, parmesan, pesto)
- Vegetarian burger

DESSERTS

- Chocolate mi-cuit with vanilla ice cream
- Tart with roasted apricots
- Or option to replace with a Sweet coffee: consisting of 3 pastries

Please note that products may change according to season and availability.

Photos non contractual.

OUR CATERING SERVICES

THE 6 PIECE COCKTAIL

4 COLD SAVORY PIECES PER PERSON

- Beef tataki with mayonnaise and black garlic honey
- Bresaola cone, risotto, and piedmont white truffle aroma
- Salmon crackers, cream cheese
- Rigatoni edamame mint

2 SWEET PIECES PER PERSON

- Vegan peach linzer
- Intense chocolate choux

Please note that products may change depending on the season and availability.



THE CATERER

SINCERE AND COMMITTED CUISINE.

Each menu is created using seasonal produce, prepared with passion and respect. Here, taste and common sense come first: a small but demanding selection, collective creativity focused on the product, and a responsible approach that rejects the superfluous, such as strawberries in winter.

OUR CATERING SERVICES

THE 18-PIECE COCKTAIL

10 COLD SAVORY PIECES PER PERSON

- Beef tataki with mayonnaise and black garlic honey
- Bresaola cone, risotto, and piedmont white truffle aroma
- Salmon crackers, cream cheese
- Sea bass marinated in beetroot salt and lemon condiment
- Ossau iraty and black cherry jam
- Brioche with minced vegetables, tzatziki, and pickles
- Cream cheese artichoke sandwich with vegan truffle condiment
- Rigatoni edamame mint
- Quichette piperade with sunflower seeds
- Aubergine and hummus tartlet

4 HOT SAVORY PIECES PER PERSON

- Basque vegetable tatin
- Mini french burger with charolais beef, cantal aop onion compote and pickles
- Black and white quinoa arancini
- Beef empanada

4 SWEET PIECES PER PERSON

- Skewers of 3 seasonal fruits
- Vegan peach linzer
- Intense chocolate choux
- Carre macchiato

Please note that products may change depending on the season and availability.





HOW TO GET TO MOXY PARIS LA VILLETTE?

M 7 — "Porte de La Villette" just outside the hotel

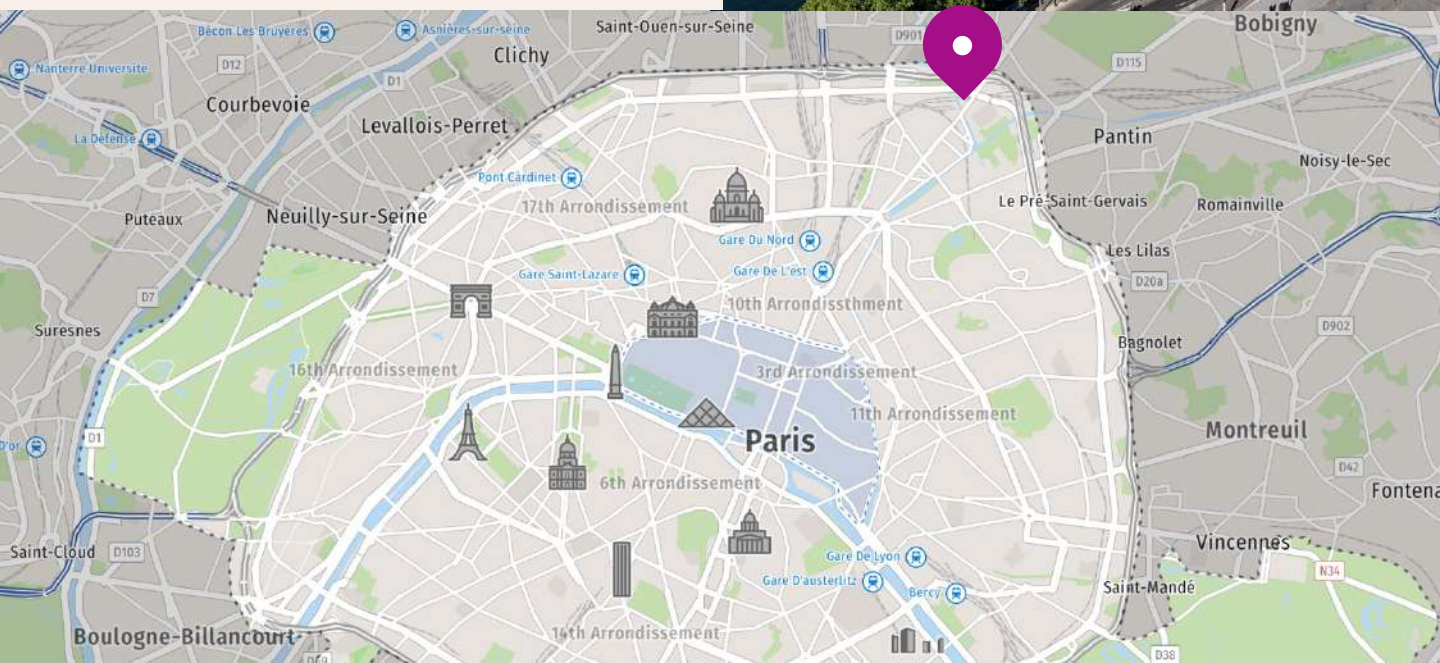
T 3b — "Porte de La Villette" just outside the hotel

BUS — 139, 150, and 152 to Saint Denis/Aubervilliers

Indigo parking lot at Cité des Sciences

SNCF — Gare du Nord and Gare de l'Est stations are 10-15 minutes away by public transportation





CONTACT US TO ORGANIZE YOUR EVENT

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