

OUR HOTELS' LOCATIONS



PARIS

ELYSIA
IE MONNA LISA
LA BOURDONNAIS
IE DERBY ALMA
IE TOURVILLE
IE WALT
IE MARQUIS

BORDEAUX

BURDIGALA

ARCACHON

IE B D'ARCACHON
ARCANSE

NICE

IE SOLEIA

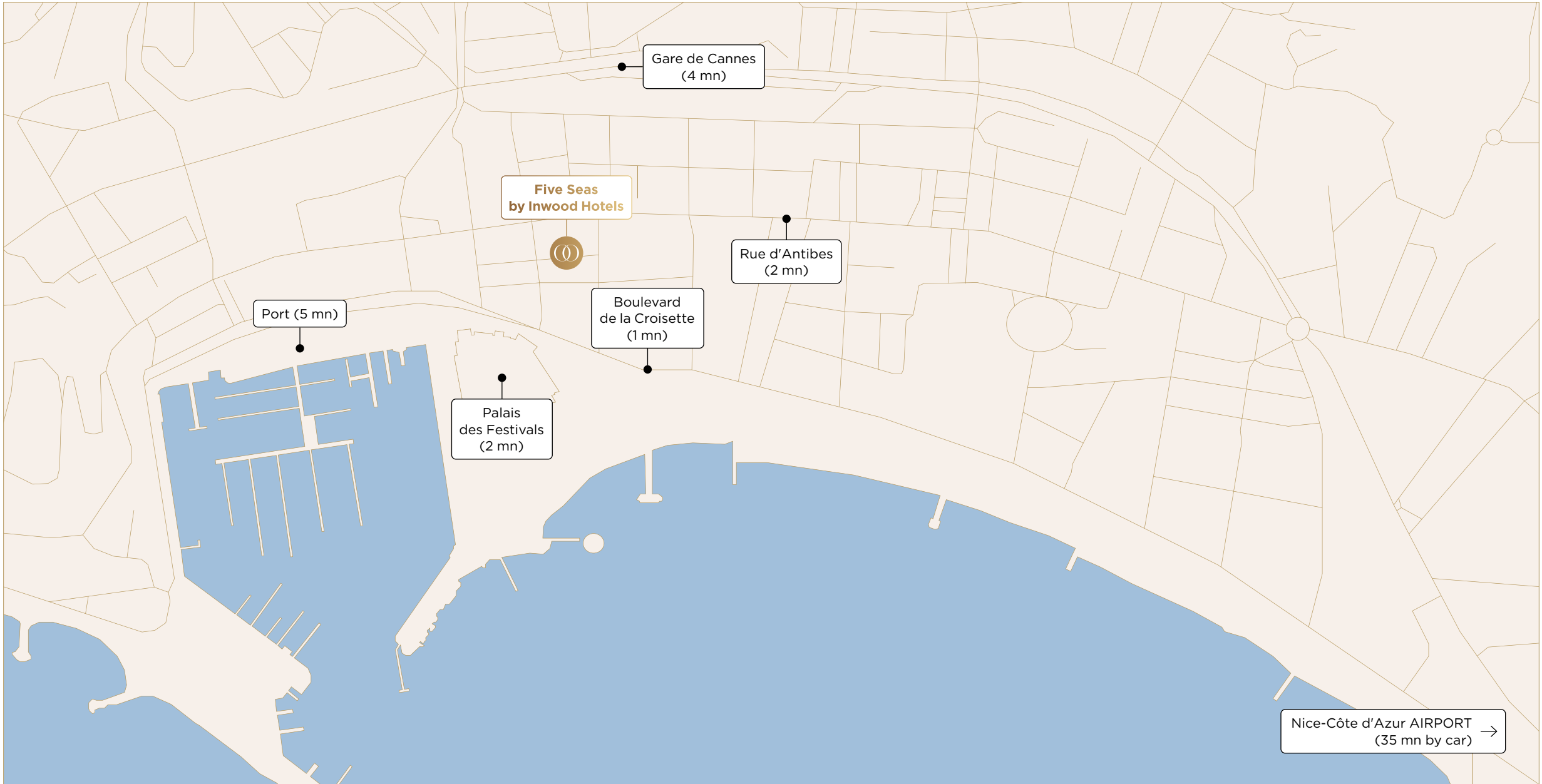
CAP D'ANTIBES

VILLA MIRAË

CANNES

FIVE SEAS

OUR HOTEL LOCALISATION



A SETTING FOR YOUR EVENTS

Located just steps from the Palais des Festivals, the Croisette and close to the train station, **Five Seas by Inwood Hotels** is the ideal venue for hosting refined, high-quality events that blend conviviality with elegance.





Every event is unique, which is why **the Five Seas team is dedicated to supporting you in bringing your personal and professional projects to life**, tailoring every detail to your wishes. Our rooftop spaces and meeting rooms can be fully privatized and flexibly arranged to host bespoke events.

On the culinary side, **our Chef Lori Moreau offers a wide selection of menus** and cocktail pieces designed to delight all your guests.”



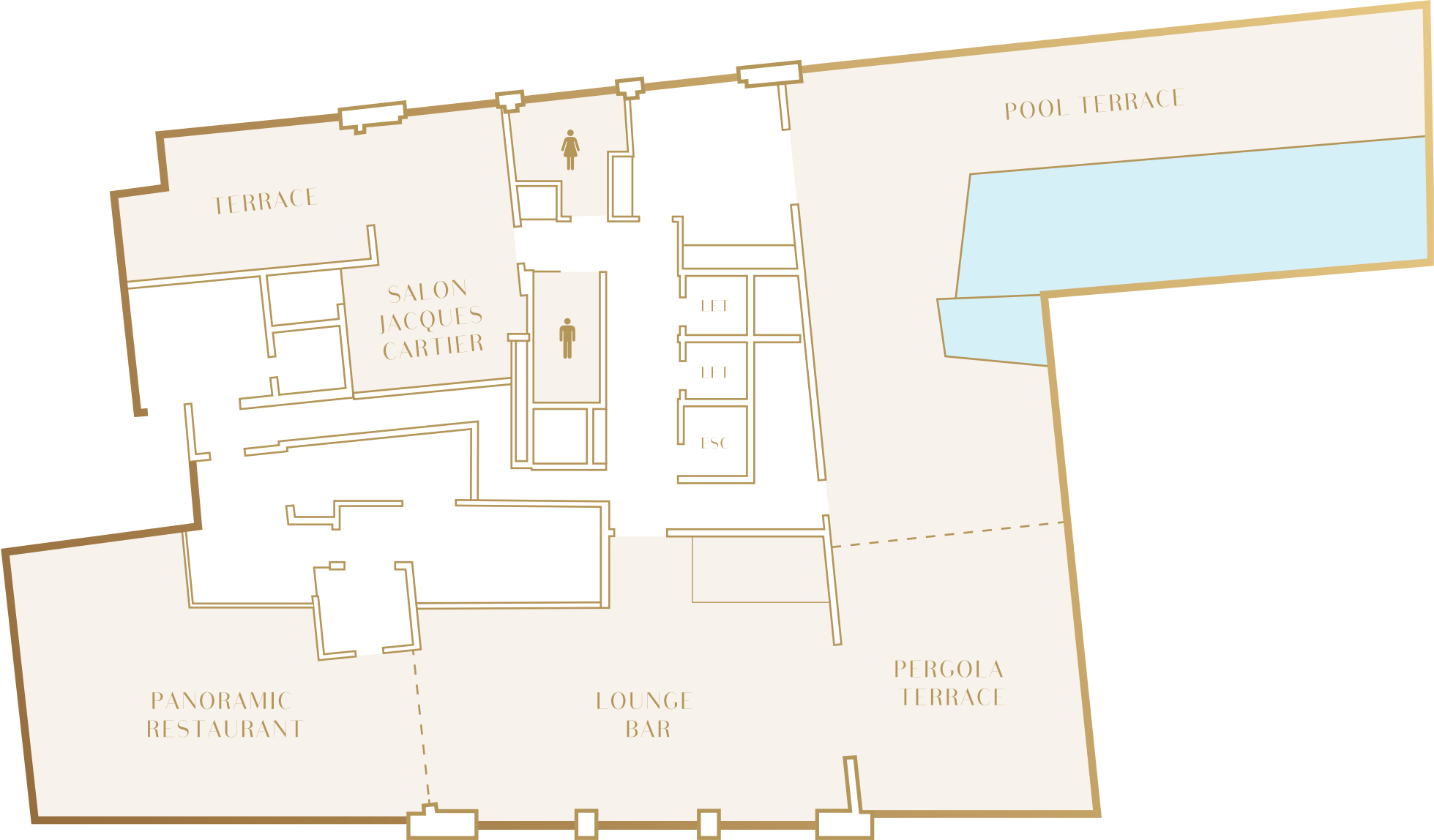
OUR PRIVATE SPACES

ROOFTOP CAPACITY

				
Panoramic Restaurant	44 guests	60 guests	50 guests	79 m²
Lounge Bar	44 guests	60 guests	30 guests	68 m²
Pergola Terrace	33 guests	50 guests	32 guests	52 m²
Pool Terrace	—	80 guests	—	158 m²
Entire Rooftop	121 guests	250 guests	—	357 m²







OUR ROOFTOP









LE ROOF PANORAMIC RESTAURANT

Nestled behind a linen curtain, **the restaurant space offers a cozy and private setting for your meals**, whether seated or in a cocktail-style arrangement. It boasts a stunning panoramic view of Cannes' port and the Suquet district.

			
79 m²	60 guests	50 guests	44 guests

LOUNGE BAR BY LE ROOF

The Art Deco-inspired Lounge Bar is the perfect setting for your cocktails, team-building events, press conferences, and more.




			
68 m²	60 guests	30 guests	44 guests









PERGOLA TERRACE

Straddling indoor and outdoor spaces, **our Pergola Terrace is perfect for lunches, dinners, cocktails, or small private events.** The area is heated and equipped with rain protection, allowing you to enjoy the rooftops of Cannes at any time of the year.

			
52 m²	50 guests	32 guests	33 guests

POOL TERRACE

With its **infinity pool**, our **Pool Terrace** is the most elegant terrace in **Cannes**. it offers breathtaking views of the city's skyline and rooftops, providing the perfect setting for your cocktail. A truly captivating and immersive atmosphere.

			
158 m²	80 guests.	—	—



YOUR BESPOKE EVENTS



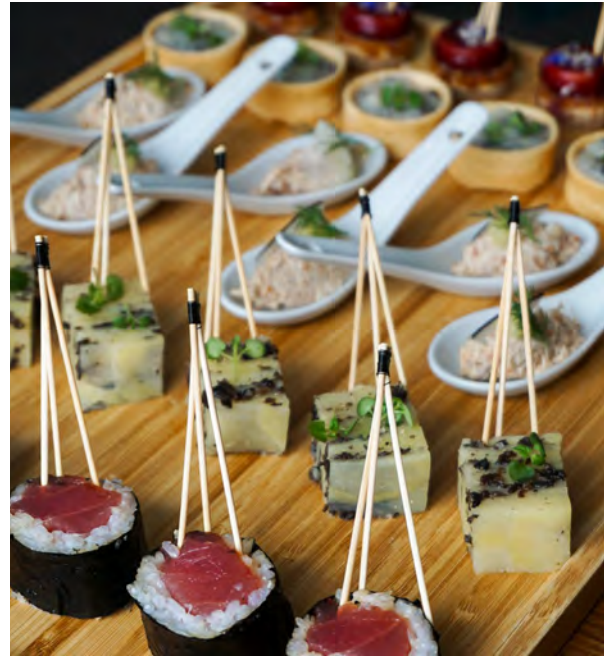
WITH FAMILY OR FRIENDS

• Brunch • Birthday • Wedding • Christening • Baby Shower • Cocktail • Dinner • Etc.

Take a pause and **enjoy an exclusive moment on our rooftop**, with family or friends. Our team is at your disposal to create a fully customized event tailored to your wishes.



OUR DINING OPTIONS



'CANAPÉ' PACKAGES

APERITIF

4 SAVORY BITES

Hummus tartlet with cumin and sesame

Crispy prawn with sweet and sour sauce

Arancini with tomato and mozzarella

Croque-Monsieur with seasonal truffle

€18

CLASSIC

8 SAVORY BITES & 2 SWEET BITES

Gravlax salmon with lime gel and dill

Chicken skewer marinated in satay sauce

Carrot and orange cream tartlet

Mozzarella arancini

Savory macaron with goat cheese and figs

Crispy prawn with sweet-and-sour sauce

Butternut squash cream with chestnut pieces

Croque-Monsieur infused with truffle

Mini dark chocolate cream puff

Lemon meringue tartlet

€45

CHIC

8 SAVORY BITES & 2 SWEET BITES

Celeriac and truffle tartlet

Poached lobster bite with turmeric and ginger broth

Crab bite with green apple jelly and cucumber

Smoked duck breast with apple condiment

Foie gras bonbon glazed with port and dried fruits

Potato mille-feuille with truffle

Tuna maki with Nori seaweed

Mini foie gras burger with fig chutney

Selection of Provence macarons

Chocolate tartlet with creamy vanilla ganache

€60

“GOURMET CANAPÉS” PACKAGE

80€

14 SAVORY BITES & 4 SWEET BITES

Focaccia heart with smoked salmon

Savory macaron with fresh goat cheese and figs

Foie gras bonbon glazed with port

Tuna maki with Nori seaweed

Hummus and sesame tartlet

Avocado cream with wasabi, crab meat with grapefruit

Tomato financier with goat cheese cream

Vegetable wrap

Chicken satay skewer

Crispy prawn with sweet-and-sour sauce

Arancini with tomato and mozzarella

Truffle-infused Croque-Monsieur

Mini cheddar burger

Crispy bite of slow-cooked lamb with mint

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Vanilla crème brûlée

Selection of macarons

Lemon meringue tartlet

Intense chocolate tartlet

MAKE YOUR SELECTION

COLD BITES – €5

Gravlax salmon with lime gel and dill

Sea bass ceviche “leche de tigre” with coriander

Avocado cream with wasabi, crab meat with grapefruit

Frozen foie gras bonbon with Port wine and dried fruits

Savory macaron with goat cheese and figs

Tuna maki with Nori seaweed

Focaccia heart with smoked salmon

HOT BITES – €5

Beef kefta skewer with mild spices

Crispy prawns

Truffle-flavored croque-monsieur

Crispy lamb with mint

Mini cheddar burger

**MAKE
YOUR SELECTION**

COLD VEGETARIAN BITES - €5

Corn panna cotta with quinoa crumble

Tomato financier with fresh goat cheese cream

Crunchy vegetable wrap

Sicilian caponata with capers

Carrot and orange tartlet

Hummus tartlet with cumin and sesame

HOT VEGETARIAN BITES - €5

Tomato and mozzarella arancini

Seasonal vegetable risotto

Crispy polenta with tomatoed fennel condiment

Potato mille-feuille with truffle

**MAKE
YOUR SELECTION**

OUR SWEET CANAPÉS - €5

Verrines

Madagascar vanilla crème brûlée

Seasonal fruit panna cotta

Chocolate mousse with brownie pieces

Creamy hazelnut cream with coffee whipped cream

Tartlets

Lemon meringue tart

Seasonal fruit tart with Tonka bean whipped cream

Intense chocolate tart

Petit Fours

Assortment of macarons

Hazelnut financier

Lemon and bergamot financier

Mini cannelé

OUR CULINARY BARS

We offer a selection of culinary bars, each accompanied by a chef. Dishes are prepared à la minute according to your preferences, creating a shared and

SAVORY WORKSHOPS

Ceviche Bar

Risotto Bar

Cheese Workshop

Charcuterie Workshop

SWEET WORKSHOPS

Workshop: “All About Cream Puffs”

The Five Chocolate Fountain (marshmallows, seasonal fruits, etc.)

Feel free to contact us for a personalized service.

Duration: 1h30 • Price upon request

OPEN BAR OPTIONS

OPEN BAR CLASSIC	1H	2H	3H	4H
Provence Wine (white, red, and/or rosé) Beers, soft drinks, and fruit juices Still and sparkling water	€30	€45	€60	€75
+ Moët & Chandon Brut Impérial Champagne	€45	€60	€75	€95
PRESTIGE OPEN BAR				
Moët & Chandon Brut Impérial Champagne Provence Wine (white, red, and/or rosé) Spirits (vodka, gin, rum, whisky, etc.) Beers, soft drinks, and fruit juices Still and sparkling water	€55	€75	€90	€105
MOCKTAIL OPEN BAR				
2 mocktails Soft drinks and fruit juices Still and sparkling water	€25	€40	€55	€70

Price includes all taxes and is per person. Any additional unplanned hour will be charged €30 per person.



BUSINESS CHIC MENU €39

Starter – Main Course – Dessert

Available for lunch only.

Menu to be revealed 15 days before the event, based on market arrivals and seasonal ingredients.

Price includes all taxes, per person. Single menu applies to the entire group.

PANORAMIC MENU

€85

JANUARY – MARCH

Our Chef Lori Moreau, committed to fresh seasonal ingredients, offers modern and refined cuisine. Discover her creations below.

VEGETARIAN

Celeriac

Celeriac flowers with black truffle velouté

Vegetable Composition

Poached in a lemongrass-scented
woodland broth

Mango

Mango mousse dome with a caramel center
on a Breton shortbread

SEA

Scallops

Carpaccio style, Jerusalem artichokes confit with truffle, hazelnut
shards

Line-caught sea bass

Poached in a saffron and citrus broth,
“Langues d’oiseaux” risotto with carrot

Citrus fruits

Lemon mousse with a grapefruit heart,
on an almond dacquoise

EARTH

Duck

Confit in a ravioli, lemongrass-scented broth

Beef fillet

Wellington-style with foie gras,
truffle Port wine sauce

Chocolate

Passion fruit chocolate ganache, soft sponge,
crisp cacao

*Prices include all taxes, per person. One set menu for the entire group.

PANORAMIC MENU

€85

APRIL - JUNE

Our Chef Lori Moreau, committed to fresh, seasonal ingredients, offers modern and refined cuisine. Discover her creations below.

VEGETARIAN

Carrot

In the style of a vegetable bouillabaisse

Conchiglionis

Stuffed with celery and truffle, hazelnut shards

Coconut

Coconut mousse with a raspberry heart,
crispy lime sable

SEA

Tuna

Tuna tataki, vegetable and roasted pepper “sauce vierge”

Coastal cod

Confit with citrus, cauliflower cream with vanilla

Strawberry

Pure butter tartlet, vanilla and strawberry cream

EARTH

Asparagus

Asparagus composition with morels and smoked duck breast

Veal

Roast tenderloin with sage, peas, and spelt

Chocolate

Crispy chocolate entremet with milk chocolate and
hazelnut praline

*Prices include all taxes, per person. One set menu for the entire group.

PANORAMIC MENU

€85

JULY - MID-SEPTEMBER

Our Chef Lori Moreau, dedicated to fresh, seasonal ingredients, offers modern and refined cuisine. Discover her creations below.

VEGETARIAN

Tomato

Tomato composition stuffed with piperade,
smoked burrata cream

Zucchini

Zucchini cannelloni, tomato jus with Taggiasca olives

Peach

Poached with rosemary, almond biscuit,
and crisp meringue petals

SEA

Crab

Natural crab meat, under a light veil of sweet peppers

John Dory

Gently cooked, zucchini stuffed with
shellfish and tomato

Chocolate

In the spirit of a Black Forest with cherry

EARTH

Foie gras

Vanilla terrine in a delicate cherry jelly

Poultry

Gently cooked, suprême sauce with Vin Jaune,
artichoke composition

Raspberries

Pistachio financier with fresh raspberries

*Prices include all taxes, per person. One set menu for the entire group.

PANORAMIC MENU

€85

MID-SEPTEMBER - DECEMBER

Our Chef Lori Moreau, dedicated to fresh, seasonal ingredients, offers modern and refined cuisine. Discover her creations below.

VEGETARIAN

Chestnuts

Chestnut cream with mild spices, Parmesan foam

Pithiviers

Vegetables baked in puff pastry, tangy vegetable jus

Pear

Ginger-poached, with dark chocolate cream

SEA

Line-caught sea bass

Carpaccio with compressed beets and yellow lemon

Pollock

Saffron confit, butternut squash composition
with chestnut shards

Vanilla Dome

Center of molten caramel, banana, and peanuts

EARTH

Mushrooms

Woodland tartlet with hazelnut shards

Veal

In puff pastry with foie gras and Swiss chard leaves,
truffle Port jus

Mont Blanc

Chestnut cream, crunchy meringue center with vanilla

*Prices include all taxes, per person. One set menu for the entire group.

OUR DRINK PACKAGES

PROVENCE SELECTION

€30

Côtes de Provence (white, red, rosé)

Still and sparkling water

Coffee or tea

FRANCE SELECTION

€45

Sancerre (white), Burgundy (red), Côtes de Provence (rosé)

Still and sparkling water

Coffee or tea

Supplement €10, including a glass of Moët & Chandon Champagne

Please feel free to ask for our wine list. We would be delighted to create a tailor-made package for you!
Price per person, including all taxes, covering one bottle of wine (for 3 people) and half a bottle of water per person.

...AND FOR THE APÉRITIF

WELCOME DRINK

€12/PER PERSON

GLASS OF MOËT & CHANDON CHAMPAGNE

€18/PER PERSON

“CANAPÉS-APÉRITIFS” PACKAGE

€18/PER PERSON

MEETING ROOMS

VASCO DI GAMA & DAVID LIVINGSTONE

The seminar area at Five Seas by Inwood Hotels consists of three meeting rooms, combining modernity and functionality.

Located on level -1, the “Vasco Di Gama” (43 m²) and “David Livingstone” (41 m²) meeting rooms can be combined to accommodate up to 60 people in theater style. A foyer completes this space, ideal for coffee breaks and cold buffet setups.



JACQUES CARTIER










On the 5th and top floor, the private “Jacques Cartier” meeting room (32 m²), featuring an adjoining terrace, is ideal for private meals or small meetings.



ROOM CAPACITY

Our rooms are flexible to accommodate various types of events: conferences, meetings, team-building sessions, training, product launches, and more. All our rooms are equipped with an LCD screen with connectivity options, a speaker kit including water, a notepad and a pen, as well as high-speed Wi-Fi.

							
Vasco Di Gama	—	—	14 guests	30 guests	43 m ²	—	Level - ¹
David Livingstone	—	14 guests	14 guests	30 guests	41 m ²	—	Level - ¹
Vasco Di Gama + David Livingstone	—	30 guests	35 guests	60 guests	84 m ²	—	Level - ¹
Jacques Cartier	22 guests	20 guests	16 guests	20 guests	32 m ²	Yes	⁵ th Floor

Discover below the different offers and coffee breaks
prepared by our Chef Lori Moreau and her team:*

WELCOME BREAKFAST

€20/person

Selection of mini pastries

Cakes and financiers

Fresh seasonal fruit

Fresh fruit juices

Coffee machine, tea, and herbal tea

LUNCH BREAK

€35/person

Selection of 3 mini sandwiches per person:

Nordic bread with smoked salmon

Ham and lettuce wrap

Brioche roll with crunchy vegetables

Basket of raw vegetables with dips

Platter of sliced fresh seasonal fruit

Assortment of Provence macarons

Fresh fruit juices

Coffee machine, tea, and herbal tea

Glass of Provence wine (choice of color) + €8

AFTERNOON BREAKFAST

€20/person

Assortment of macarons

Madeleine, hazelnut financier

Platter of sliced fresh seasonal fruit

Fresh fruit juices

Coffee machine, tea, and herbal tea

Fancy a tailor-made coffee break? Contact us!

Minimum of 6 people.

Prices include all taxes, per person, per break.

Coffee breaks are in addition to the private room rental.

OUR BUFFETS

SELECTION OF SALADS

Crisp vegetables with saffron aioli

Quinoa and lentil salad with dried fruits

Roasted cauliflower with mild spices

Baby potatoes with walnuts and fresh herbs

PLATTER SELECTION

Smoked salmon with dill and lemon

Italian cured meats

Cheeses from Maison Mons

SANDWICH SELECTION

Brioche rolls with tuna and green beans

Soft breads with crunchy vegetables

Mauricettes with cured ham and pickle butter

DESSERT SELECTION

Fresh seasonal fruit

Vanilla crème brûlée

Hazelnut financier

Chocolate cream puffs

€55/person, all taxes included





OUR ADDITIONAL SERVICES

We can offer additional services such as:
A DJ, floral decorations, audiovisual equipment, hostesses, etc.

Available upon request/quotation.

CONTACT



MEETING, EVENT & BANQUET

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