CANNES

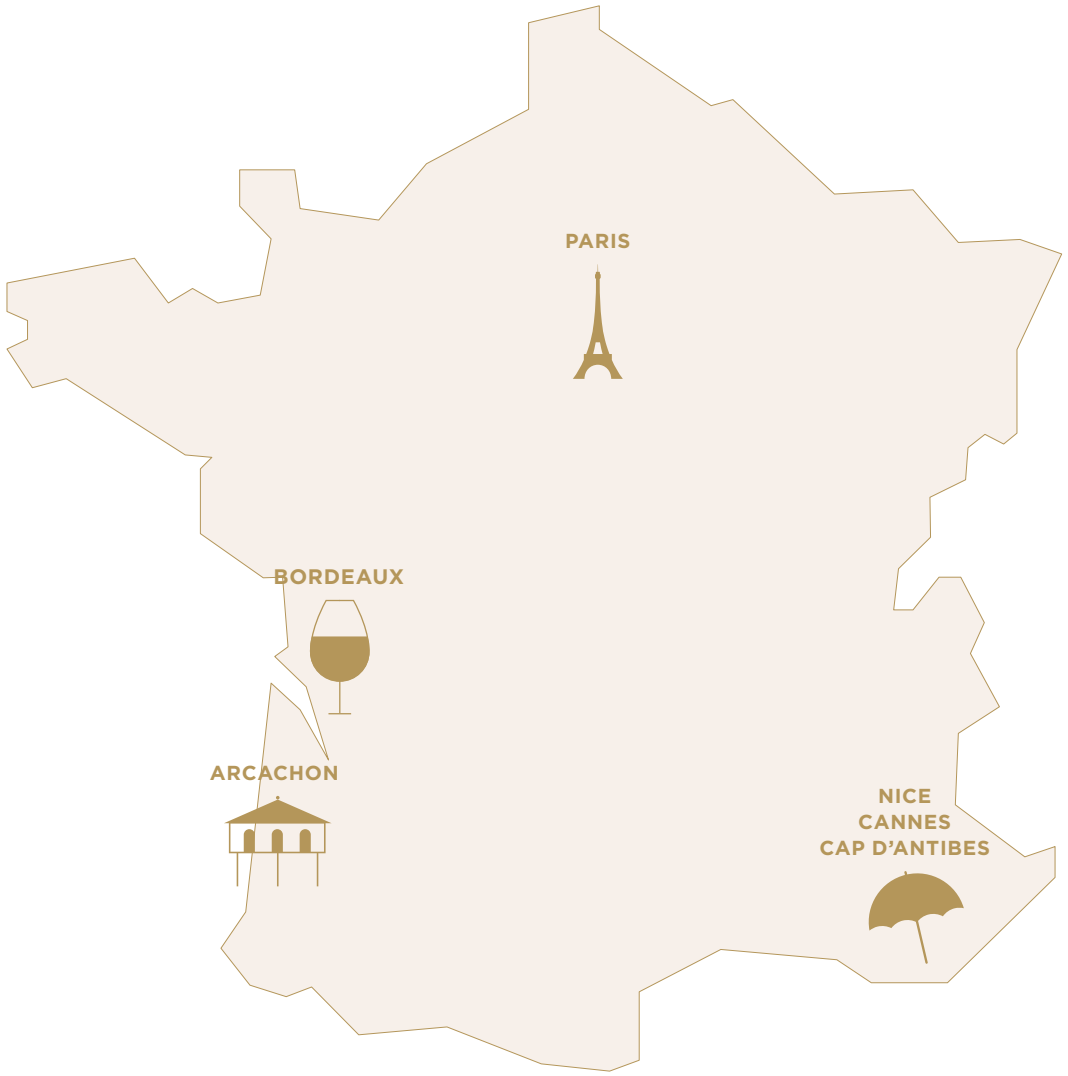
FIVE SEAS

BY INWOOD HOTELS

★ ★ ★ ★ ★

FIVE SEAS BY INWOOD HOTELS
1, rue Notre-Dame • 06400 Cannes
www.fiveseashotel.com

OUR HOTELS' LOCATIONS



PARIS

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

BORDEAUX

BURDIGALA

ARCACHON

LE B D'ARCACHON
ARCANSE

NICE

LE SOLEIA

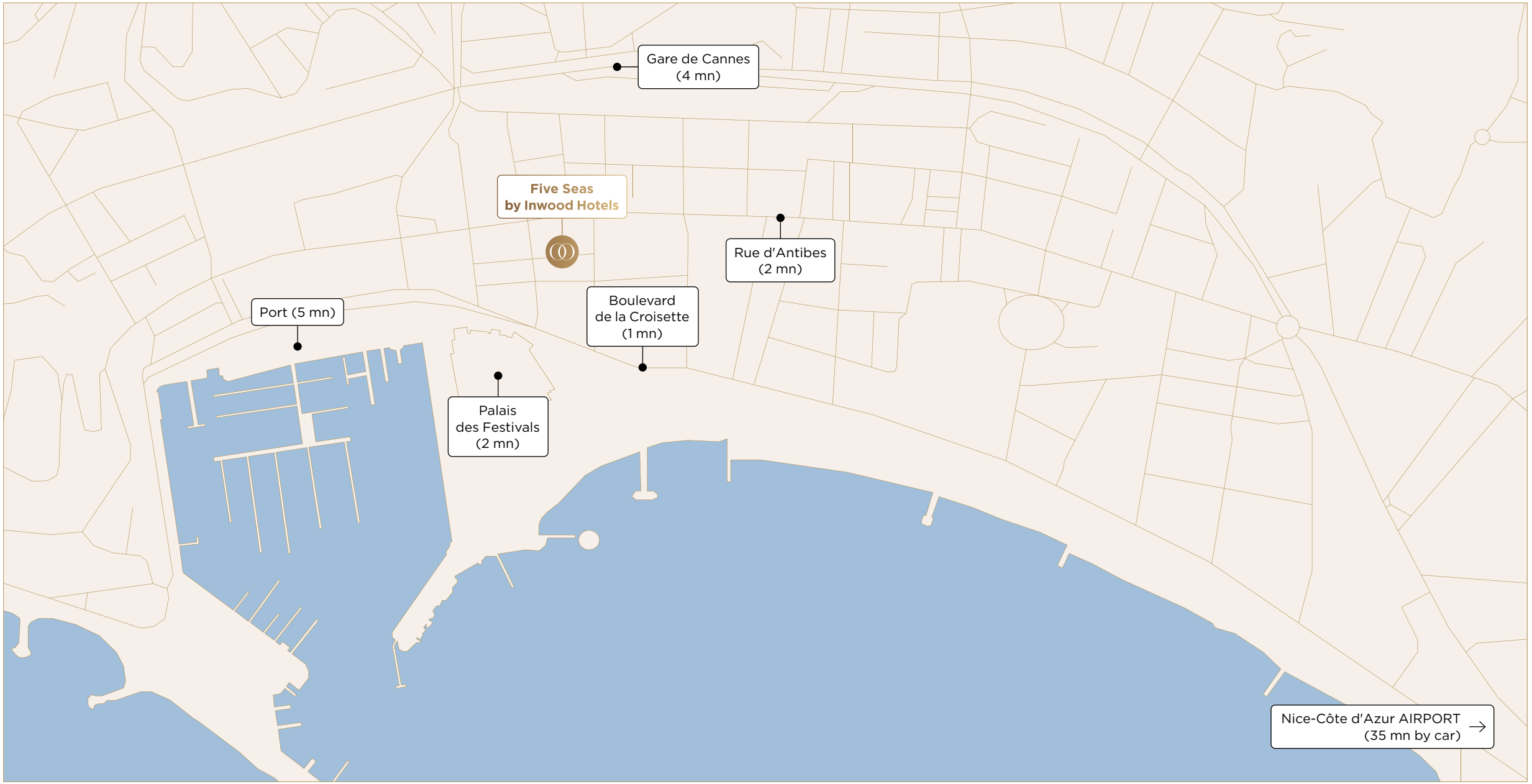
CAP D'ANTIBES

VILLA MIRAĒ

CANNES

FIVE SEAS

OUR HOTEL LOCATION



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 canapés designed to delight all your guests.



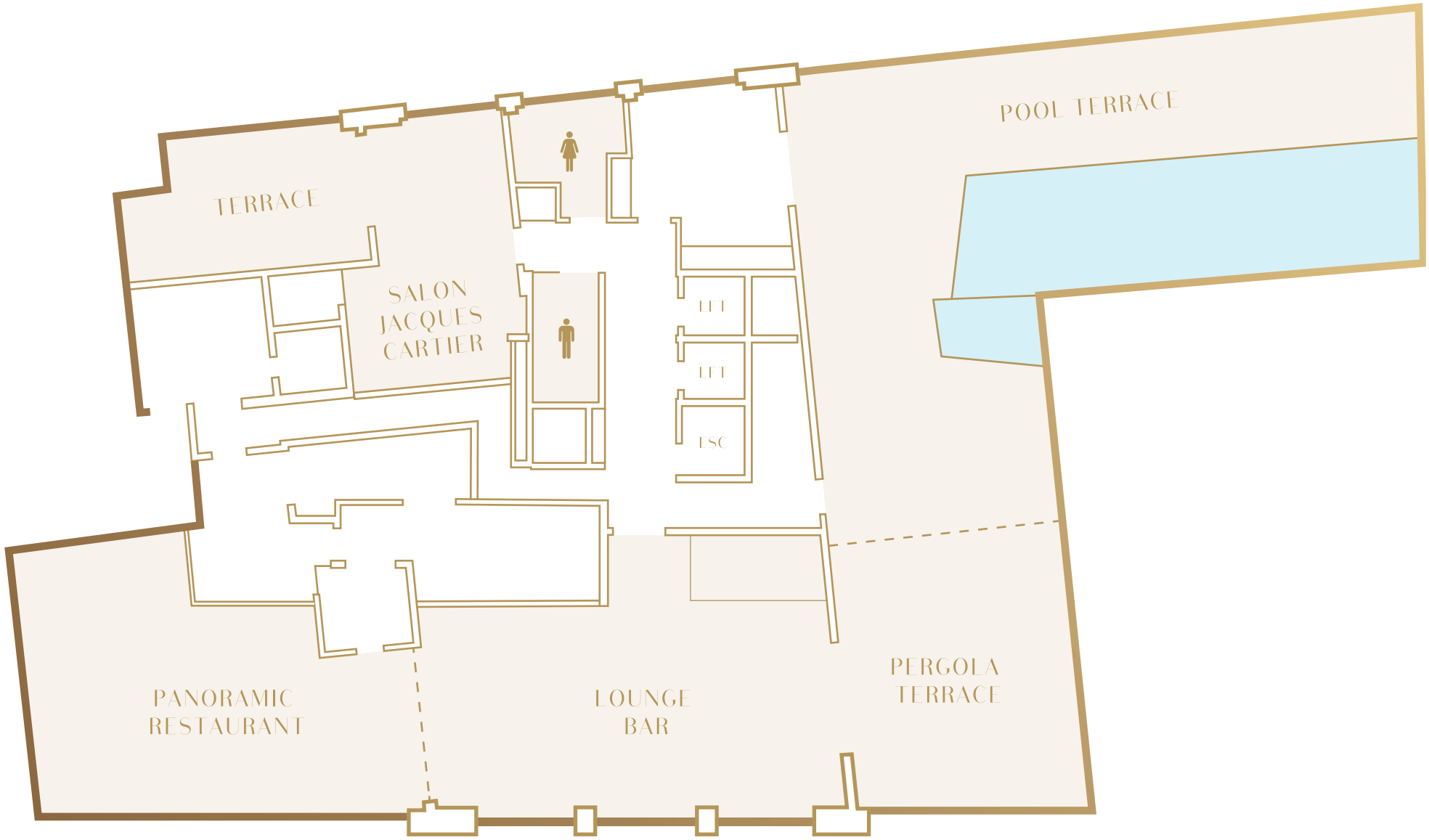
OUR PRIVATE SPACES

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


POOL TERRACE
TERRACE
SALON
JACQUES
CARTIER
LFT
LFT
ESC
PANORAMIC
RESTAURANT
LOUNGE
BAR
PERGOLA
TERRACE



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









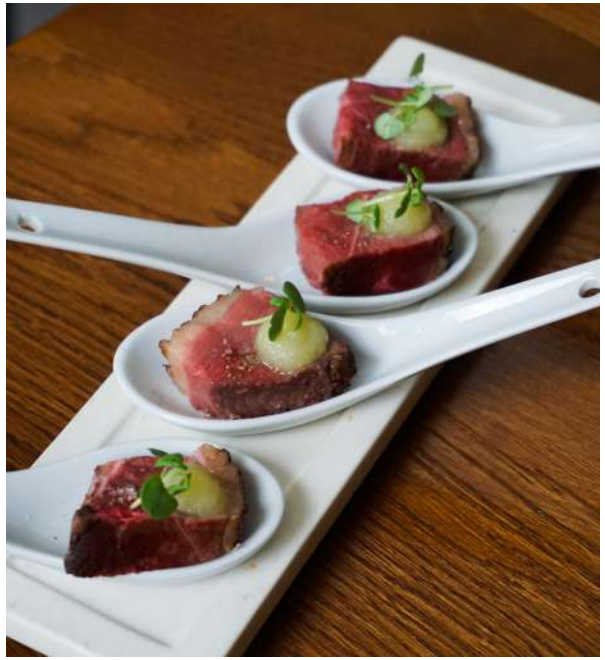
WITH FAMILY OR FRIENDS

• 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




MOËT


MOËT




‘CANAPÉ’ PACKAGES

SPRING - SUMMER

APERITIF

4 SAVORY BITES

Crispy black olive polenta

Crispy king prawn, sesame and yuzu mayonnaise

Crispy basket with radishes and sesame hummus

Seasonal truffle-infused Croque-Monsieur

€18

CLASSIC

8 SAVORY BITES & 2 SWEET BITES

Blini with lemon-horseradish cream and smoked salmon

Corn panna cotta with smoked red pepper coulis

Crispy basket with beef tartare, horseradish cream, and candied tomato

Basil ratatouille

Chicken ballotine with pistachio and thyme jus

Tomato and Parmesan arancini

Crispy king prawns with sesame and yuzu mayonnaise

Truffle Croque-Monsieur

Red berry panna cotta

Vanilla and chocolate macarons

€45

CHIC

8 SAVORY BITES & 2 SWEET BITES

Artichoke and truffle tartlet

Crab bite with citrus caviar

Foie gras bonbon with Port jelly

Asparagus savory cake with lemon whipped cream

Poached lobster bite in a turmeric and ginger broth

Poultry bite with morels

Potato and truffle mille-feuille

Duck confit mini burger

Intense chocolate tartlet with smooth vanilla ganache

Cream puff with lemon crémeux

€60

Vegetarian Vegan

‘CANAPÉ’ PACKAGES

AUTUMN - WINTER

APERITIF

4 SAVORY BITES

Crispy black olive polenta

Crispy king prawn, sesame and yuzu mayonnaise

Crispy basket with radishes and sesame hummus

Seasonal truffle-infused Croque-Monsieur

€18

CLASSIC

8 SAVORY BITES & 2 SWEET BITES

Beetroot-marinated salmon with lemon jelly

Ricotta, walnut, and smoked duck breast bite

Mini crunchy vegetable wrap

Squash and Comté financier

Poultry ballotine with mushrooms

Cheese cromesquis

Crispy king prawns with sesame and yuzu mayonnaise

Truffle-infused Croque-Monsieur

Apple & almond financier

Chocolate & caramel tartlet

€45

CHIC

8 SAVORY BITES & 2 SWEET BITES

Celeriac and truffle tartlet

Crab bite with citrus caviar

Foie gras bonbon with Port jelly

Tuna maki with wasabi gel

Seared scallops with lemongrass emulsion

Potato sphere with Comté cheese and truffle

Poultry bite with morels

Duck confit mini burger

Cream puff with lemon crémeux

Intense chocolate tartlet with smooth vanilla ganache

€60

Vegetarian Vegan

“GOURMET CANAPÉS” PACKAGE
80€

14 SAVORY BITES & 4 SWEET BITES

Corn panna cotta with smoked red pepper coulis

Foie gras bonbon glazed with Port

Tuna maki with nori seaweed

Crispy sesame basket with chickpea hummus and radishes

Crab meat with green apple and cucumber

Smoked salmon blinis with dill cream

Tomato financier with goat cheese cream

Parmesan risotto

Truffle Croque-Monsieur

Crispy prawns with sesame and yuzu sauce

Comté mini burger

Cod brandade with chive mashed potatoes

Tomato and Parmesan arancini

Poultry ballotine with mushrooms

-

Lemon meringue tartlet

Paris-Brest mini cream puff

Chocolate mousse with hazelnut crunch

Selection of macarons

MAKE YOUR SELECTION

COLD BITES – €5

Smoked salmon blinis with dill cream

Sea bass ceviche with coconut milk and cilantro

Ponzu-marinated tuna

Salmon gravlax with lemon gel

Crab meat with green apple and cucumber

Crispy basket with beef tartare, horseradish cream, and candied tomato

Foie gras bonbon glazed with Port and dried fruits

HOT BITES – €5

Crispy prawn with sesame and yuzu sauce

Tuna accra with lime cream and mild chili

Cod brandade with chive mashed potatoes

Truffle-infused mini Croque-Monsieur

Beef and Comté mini burger

Poultry ballotine with mushrooms, jus glaze

Mildly spiced beef kofta skewer

Crispy bite with candied lamb

Roasted duck breast with pickled mustard seeds

COLD VEGETARIAN BITES – €5

Crispy sesame basket with chickpea hummus and radishes

Tomato financier with goat cheese cream

Tzatziki spheres with Greek yogurt, cucumber, and dill

Corn panna cotta with smoked red pepper coulis

Mini crunchy vegetable wrap

Basil ratatouille

HOT VEGETARIAN BITES – €5

Tomato and Parmesan arancini

Truffle risotto

Crispy polenta with black olives

Cheese cromesquis

MAKE
YOUR SELECTION

OUR SWEET BITES – €5

Verrines

Madagascar vanilla crème brûlée

Seasonal fruit panna cotta

Chocolate mousse with hazelnut crunch

Passion fruit mousse with coconut crumble

Tartlets

Lemon meringue tart

Apple tartlet with Dulcey chocolate ganache

Intense chocolate tartlet with smooth vanilla ganache

Red berry tartlet with tonka bean whipped cream

Petit Fours

Macaron selection

Pistachio financier with red berry confit

Paris-Brest mini cream puff

Mini Canelés

Vegetarian Vegan

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 memorable experience.

SAVORY WORKSHOPS

Ceviche Bar

Risotto Bar

Cheese 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	€50	€70	€85
+ Moët & Chandon Brut Impérial Champagne	€45	€65	€85	€100
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 €15 per person.



EPICUREAN 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

WINTER - JANUARY TO MARCH

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

VEGETARIAN

Organic Egg
Slow-cooked egg, creamy squash puree, and roasted mushrooms

Risotto
Creamy Carnaroli rice with black truffle and candied celeriac

Citrus
Pavlova with lemon sorbet and candied citrus with Timut pepper

SEA

Scallops
Carpaccio with truffle-candied Jerusalem artichokes and hazelnut crunch

Turbot
Gently cooked turbot, sliced leeks, potatoes, and Champagne beurre blanc

Chocolate
Chocolate, hazelnut, and tonka bean entremet

EARTH

Onion
Delicate cold onion soup jelly with Comté cheese and golden croutons

Beef filet
Wellington-style with foie gras, truffled Porto sauce

Mango
Mango mousse dome with caramel center on a Breton shortbread

Vegetarian Vegan

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

PANORAMIC MENU
€85

SPRING - APRIL TO JUNE

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

VEGETARIAN

Asparagus
Steamed green asparagus, egg mimosa, Parmesan cream, and black garlic condiment

Conchiglioni
Stuffed with celeriac and truffle, topped with hazelnut crunch

Tartlet
Pistachio and orange blossom, raspberry confit

SEA

Brown crab
Natural crab meat, Espelette pepper mayonnaise, delicate grapefruit veil

Sea Bream
Pan-roasted fillet, skin-side down, spelt risotto with green peas, lemon and tarragon emulsion

Strawberry
Verbena crémeux, strawberries and crispy rice flour tuile

EARTH

Foie gras
Semi-cooked foie gras, rhubarb chutney, toasted brioche

Veal
Roasted veal rump, green asparagus, potato mille-feuille, thyme-infused jus

Chocolate
Dulcey chocolate entremet, passion fruit and pecan nuts

Vegetarian Vegan

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

PANORAMIC MENU

€85

SUMMER - JULY TO MID SEPTEMBER

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

VEGETARIAN

Eggplant
Confit and smoked eggplant, burrata stracciatella
and roasted pepper condiment

Fregola Sarda
Creamy risotto-style fregola with summer vegetables,
Parmesan foam

Apricot
Tartlet with lavender-poached apricots and floral honey crémeux

SEA

Sea bass
Sea bass carpaccio, marinated cucumber and red berries

John Dory
Pan-roasted fillet, skin-side down, zucchini stuffed
with shellfish and tomato

Chocolate
A Black Forest–inspired creation with cherry

EARTH

Veal
Veal loin carpaccio, tonnato sauce, capers and Parmesan

Poultry
Slow-cooked, coated in a Vin Jaune suprême sauce
with artichoke composition

Raspberries
Pistachio iced nougat, fresh raspberries

Vegetarian Vegan

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

PANORAMIC MENU

€85

AUTUMN - MID SEPTEMBER TO DECEMBER

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

VEGETARIAN

Celeriac
Truffle-infused confit celeriac flower, velvety cream soup

Pithiviers
Vegetables baked in puff pastry, tangy vegetable jus

Apple
Almond crisp, confit apples and whipped caramel ganache

SEA

Trout
Marinated with pink peppercorns, crunchy fennel,
Granny Smith apple and lemon-dill cream

Cod
Butternut mousseline with mild spices,
porcini mushroom emulsion

Chocolate
Chocolate entremet, caramel and crunchy peanuts

EARTH

Mushrooms
Crispy mushroom tartlet, walnuts and parsley

Duck
Slow-cooked duck breast,
celeriac mousseline, roasted pears and tangy Timut pepper jus

Mont Blanc
Meringue, chestnut cream and mascarpone whipped cream

Vegetarian Vegan

*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

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

GLASS OF MOËT & CHANDON CHAMPAGNE
€19/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 m^2) and “David Livingstone” (41 m^2) 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 m^2), 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 m²	—	Level -1
David Livingstone	—	14 guests	14 guests	30 guests	41 m²	—	Level -1
Vasco Di Gama + David Livingstone	—	30 guests	35 guests	60 guests	84 m²	—	Level -1
Jacques Cartier	22 guests	20 guests	16 guests	20 guests	32 m²	Yes	5th Floor

SUMMER - SPRING BUFFETS

SELECTION OF SALADS

Assortment of fresh raw vegetables with dipping sauces
Refreshing melon salad with basil mozzarella pearls
Quinoa salad with green peas and feta cheese

PLATTER SELECTION

Smoked salmon blinis with dill and lemon
Savory madeleines
Cheeses from Maison Mons

SANDWICH SELECTION

Mini focaccia with pesto and sun-dried tomatoes
Mini Niçoise-style tuna rolls
Mini chicken rolls with mild spices

DESSERT SELECTION

Seasonal fresh fruit verrine
Selection of macarons
Lemon crémeux verrine with coconut crumble
Mini chocolate cream puffs

€55/person, all taxes included

AUTUMN - WINTER BUFFETS

SELECTION OF SALADS

Assortment of fresh raw vegetables with dipping sauces
Couscous pearls with confit vegetables
Lentil salad with squash and chestnuts

PLATTER SELECTION

Smoked salmon blinis with dill and lemon
Savory madeleines
Cheeses from Maison Mons

SANDWICH SELECTION

Mini focaccia with pesto and sun-dried tomatoes
Mini Niçoise-style tuna rolls
Mini chicken rolls with mild spices

DESSERT SELECTION

Seasonal fresh fruit verrine
Selection of macarons
Lemon crémeux verrine with coconut crumble
Mini chocolate cream puffs

€55/person, all taxes included

Discover below the different offers and coffee breaks:*

MORNING BREAK | €20/person

Selection of French pastries
Fresh seasonal fruit
Mini lemon cakes
Madeleines
Fresh fruit juices
Coffee machine, tea and herbal infusions

LUNCH BREAK | €35/person

Selection of 3 mini sandwiches per person:
Mini focaccia with pesto and sun-dried tomatoes
Mini Niçoise-style tuna rolls
Mini Mauricette rolls with cured ham
Assortment of fresh raw vegetables with dipping sauces
Fresh seasonal fruit
Assortment of macarons
Cookies and pistachio financiers
Fresh fruit juices

Coffee machine, tea and herbal infusions
Glass of Provence wine (red, white or rosé) + €8

AFTERNOON BREAK | €20/person

Assortment of macarons
Pistachio financiers
Cookies
Fresh seasonal fruit
Fresh fruit juices
Coffee machine, tea and herbal infusions

Fancy a tailor-made coffee break? Contact us!

Permanent coffee break including 2 refreshes at the rate of €30.
Prices are inclusive of all taxes, per person, per break.
Coffee breaks are additional to the rental of the private lounge.











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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CANNES

FIVE SEAS

BY INWOOD HOTELS

★ ★ ★ ★ ★

A MEMBER OF DESIGN HOTELS™