



Price Listing 2020

Tailor-made proposals¹ and packages can be suggested year-round to suit all your event-related needs and requirements.

Please contact us on + 33 4 50 64 80 80 or at contact@lespensieres.org

Conference Rooms

Euros	Full day	1/2 day	Evening
	VAT included	VAT included	VAT included
Charles Mérieux room ²	1 510 €	880 €	990 €
Simone Mérieux room ³	1 020 €	610 €	700 €
Prof. Ogobara Doumbo room ³	780 €	470 €	520 €
Nicole Mérieux room	800 €	500 €	670 €
Semnoz room	160 €	100 €	110 €
Chavoires room	320 €	190 €	210 €
Mandallaz room	320 €	190 €	210 €
Dr Mérieux study	320 €	190 €	210 €
Restaurant (if used as an exhibition	1850 €	-	-
room)			
IT Room	Free of	Free of	Free of
	charge	charge	charge
Library	Free of	Free of	Free of
	charge	charge	charge

Services include: screen with video projector, 2 paperboards, sound system, mineral water, on-site technical support, free WiFi access.

All rooms have natural daylight.





¹ The prices include a VAT of 20%. Our rates are increased by 12% on Sundays and bank holidays.

³ Conference room in a U formation. Other layouts can be put in place with an extra 190 euros.



² Conference room in a class formation. Other layouts can be put in place with an extra 320 euros.

Catering

All food is prepared on-site by our Chef and his team

We have two seasonal menus to accommodate your event throughout the year. Feel free to inform us in the case of any specific dietary requirements.

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Euros (VAT included) Total price / person	44.0
Full Continental Breakfast: hot drinks,	14 €
fruit juice, pastries, cereal, yoghurts,	
cheese, ham, eggs and fresh fruit basket	
Coffee break : hot drinks, fruit juice,	9€
mineral waters, fresh fruit basket and a	
selection of cakes and pastries	
Welcome coffee: hot drinks, fruit juice,	6€
mineral waters	
Classic Menu: starter, hot main course,	37.50€
dessert, mineral waters, tea & coffee	
Chef's Menu: starter, hot main course,	47.50€
cheese, dessert, mineral waters, tea &	
coffee	
Classic Barbecue: meat or fish grilled,	41 €
vegetables, desserts, mineral waters, tea	0
& coffee	
Chef's Barbecue: meat or fish grilled,	50 €
vegetables, local cheeses, desserts,	00 0
mineral waters, tea & coffee	
	37.50€
Savoyard Menu: "tartiflette" or "fondue",	37.30€
green salad and cured meats (typical food	
from the region, shared platter) mineral	
waters, tea & coffee	39 €
Buffet : salad bar, cold & hot dishes, a	39 €
selection of cheeses & desserts, mineral	
waters, tea & coffee	00 G
Sandwich buffet: selection of freshly	28 €
filled sandwiches, green salad, fruit	
basket, desserts, mineral waters, tea &	
coffee	
Starter + Main Course or Main Course +	29.50€
Dessert , mineral waters, tea & coffee	
Cold Plate + dessert, mineral waters, tea	23.50€
& coffee	
Lunch Box: Salad, sandwich, dessert	17 €
Still water	
Regional wine (1 bottle for 4 persons)	6.50 €
AOC wine (1 bottle for 4 persons)	9€
Cocktail dinner/lunch: delicacies and	59 €
appetisers (15 per person), show cooking,	00.0
regional wine, fruit juice, mineral waters,	
tea & coffee	
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Classic Appetisers: homemade cocktails,	16.50€
fruit juices and a selection of delicious	
appetisers (5 per person)	
Appetiser and Champagne: champagne,	23.50€
fruit juices and a selection of delicious	
appetisers (5 per person)	
Shared platters , choose between "surf" or	20 €
"turf" or "vegetarian", regional wine, fruit	
juice, mineral waters, tea & coffee	

Accommodation

The center provides 59 rooms. They all have full modern facilities including a flat-screen TV and WiFi access. We also provide a laundry service.

Euros	Total price
Standard Room -	144.20
Breakfast included	
Superior Room –	198.20
Breakfast included	
Addition of a second person in	49.20
the room with breakfast	
included	
Local Tax per person (subject to	0.80
modification)	







