

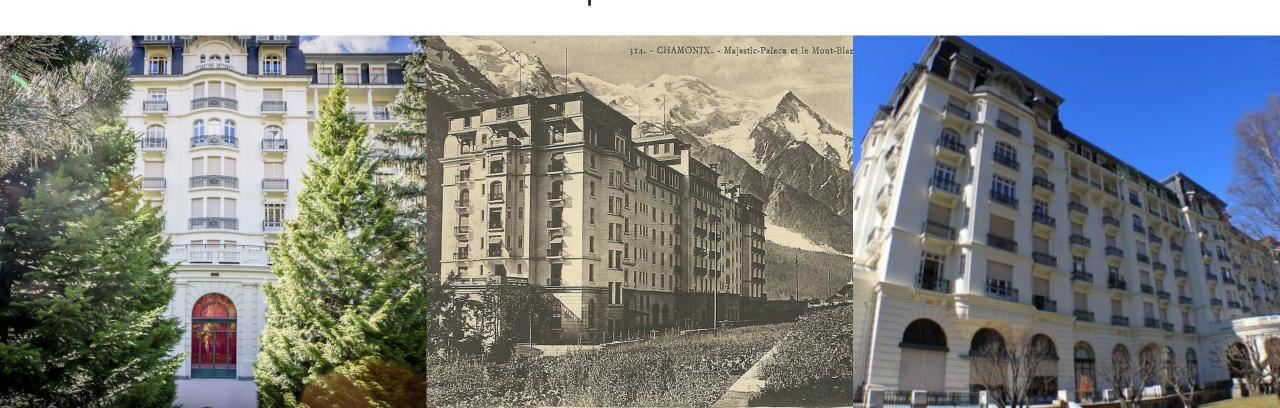




Le Majestic.

Located in the center of Chamonix, only few minutes walk from most of the hotels, it offers :

- 8 meeting rooms from 10 to 360 persons, equipped with full audiovisual equipment (beamer, sound system, screen,...)
- All our meeting rooms are illuminated by **natural daylight**
- A **large entrance** with Welcome Desk
- A bar for coffee breaks and cocktails
- A large terrace with a breath-taking view of the Mont Blanc



Le Majestic & Sustainable development.

"Development that meets the needs of the present without compromising the ability of future generations to meet their own needs".



Micro-filtered local water, thanks to the « Acqua Chiara » process



Local made artisanal Pastries



High speed fiber optic, videoconference facilities



Flowering from and by Garden office of Chamonix City



Low-energy lighting in all areas,

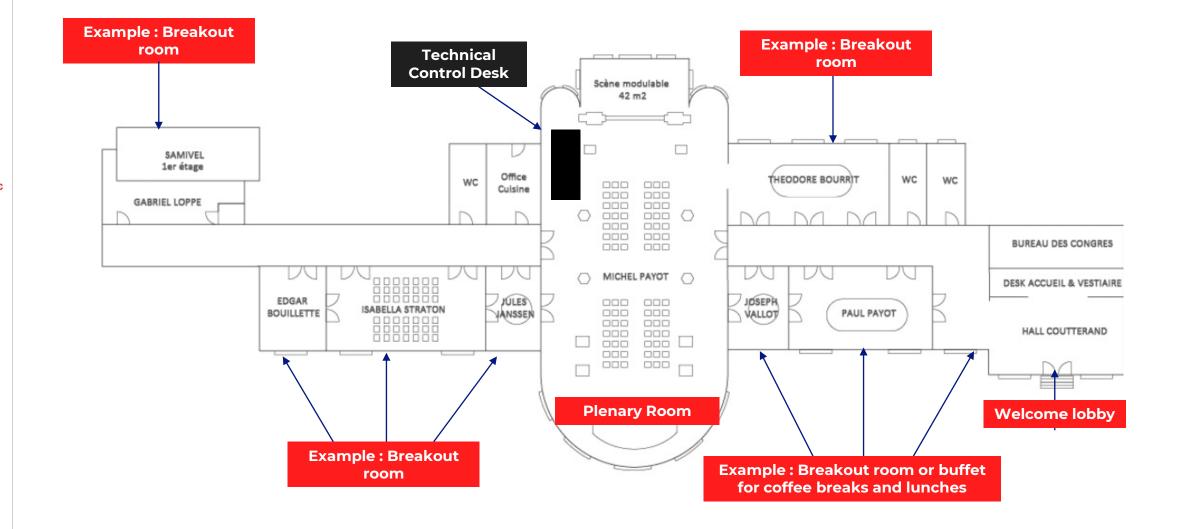


Natural gas heating Triple glazing in the rooms

And also... renewal of doors, windows with triple glazing, automatic lights and et automatic taps inside the toilets, notepad with recycled paper, made in France pencils, waste sorting, digital support for abstracts (instead of brochures in paper), information towards exhibitors for reducing papers and packagings, waste sorting, etc...



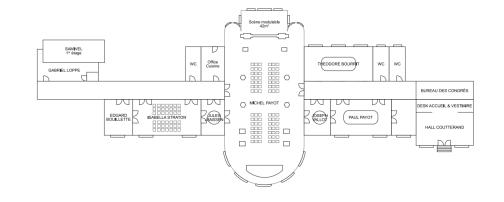
Meeting Rooms Plan.

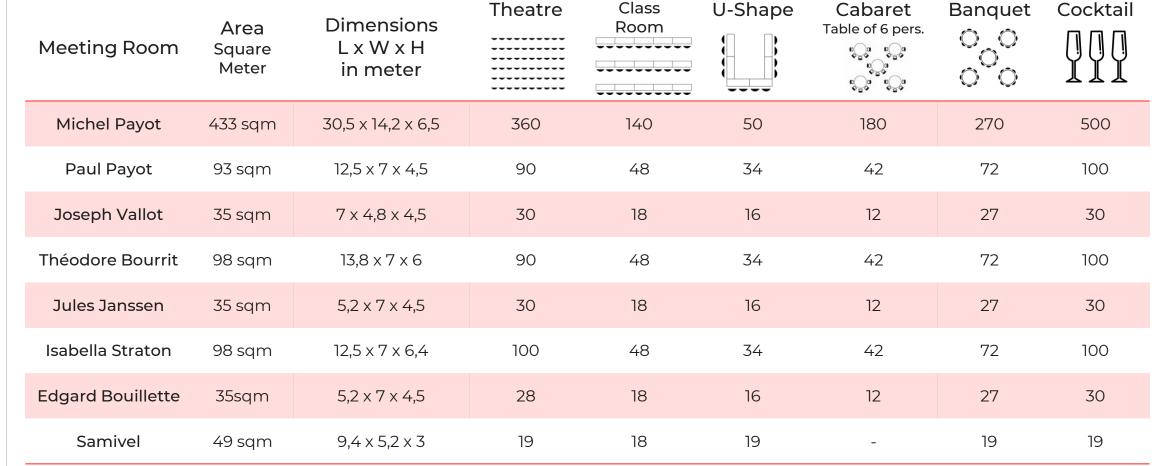






Le Majestic Meeting Rooms.

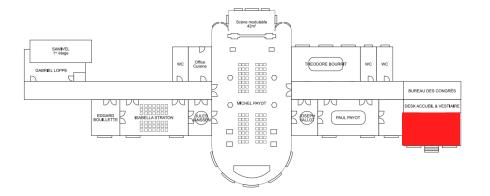








Hall Coutterand.



- · Reception of participants for passes, goodies, etc..
- Secretariat for your event
- Place for coffee breaks (less than 150 people)
- Exhibition stand can be set up according to the number and surface area you require
- Tourist information from a member of the Chamonix Tourist Office







Michel Payot.

GABRIELLOPPE

CABRIELLOPPE

DEDGARD

BOUILLETTE

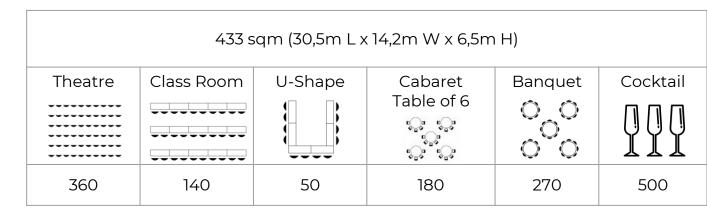
SABELLATIVATION

ANSSA

NEODORE BOURR

DESK ACCUEIL & VESTIAIRE

- Day light
- Wifi
- Stage 6m x 6m
- 4.5 m x 5.5 m cinema screens and video mixer
- 21,000 lumen laser projector (additional cost)
- Fully-equipped PA system with wireless microphones (hand-held, headset, lapel)
- Fixed front lighting system
- Videoconferencing equipment (additional cost)

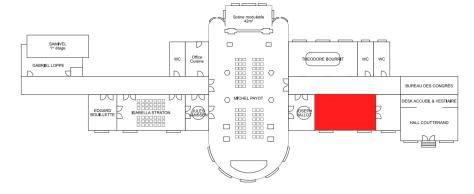




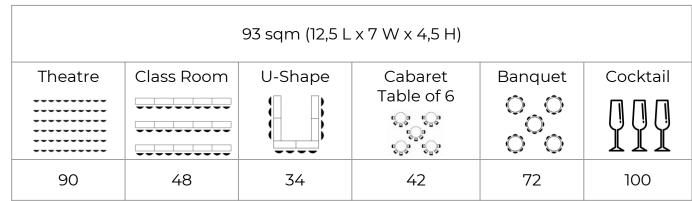




Paul Payot.



- Day light
- Wifi
- Mobile PA system
- Screen 169cm x 270cm
- 3000 lumens projector(additional cost)
- 75" and 65" plasma screens (additional cost)

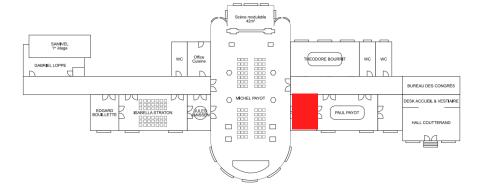




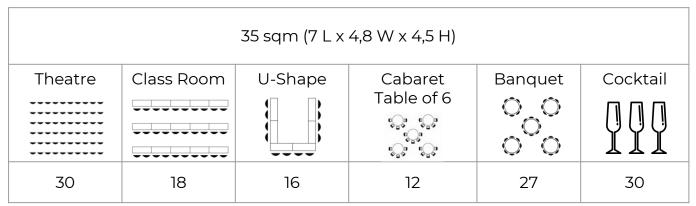




Joseph Vallot.



- Day light
- Wifi
- Mobile PA system
- Screen 2m x 2m
- 3000 lumens projector(additional cost)
- 75" and 65" plasma screens (additional cost)

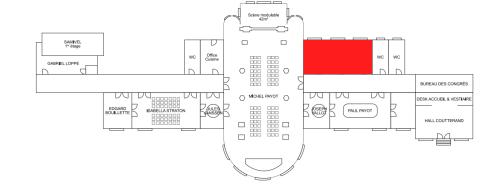




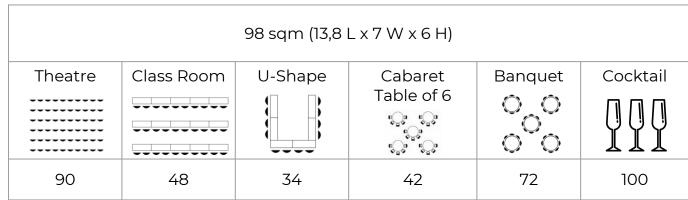




Théodore Bourrit.



- Day light
- Wifi
- Mobile PA system
- Screen 169cm x 270cm
- 3000 lumens projector (additional cost)
- 75" and 65" plasma screens (additional cost)

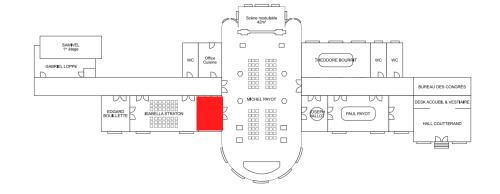




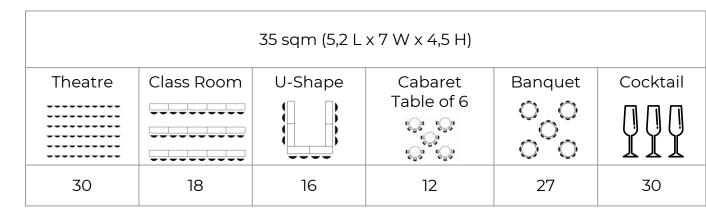




Jules Janssen.



- Day light
- Wifi
- Mobile PA system
- Screen 2m x 2m
- 3000 lumens projector (additional cost)
- 75" and 65" plasma screens (additional cost)



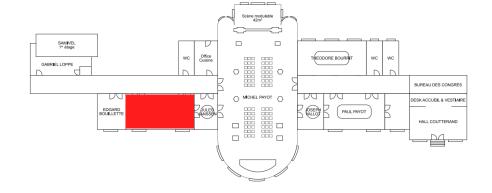




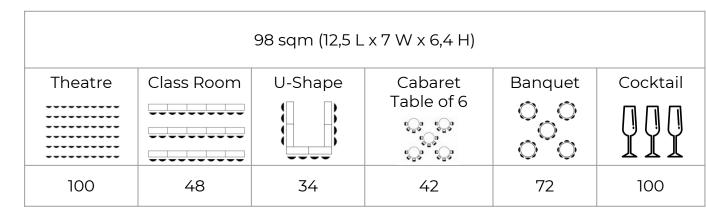




Isabella Straton.



- Day light
- Wifi
- Mobile PA system
- Screen 169cm x 270cm
- 3000 lumens projector (additional cost)
- 75" and 65" plasma screens (additional cost)

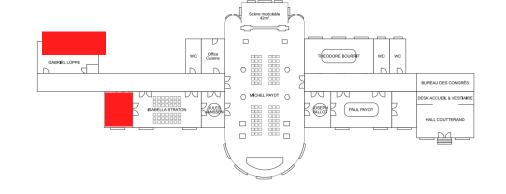








Edgard Bouillette & Samivel.



Meeting Room	Area Square Meter	Dimensions L x W x H in meter	Theatre	Class Room	U-Shape	Cabaret Table of 6 pers.	Banquet OO OO	Cocktail
Edgard Bouillette	35sqm	5,2 x 7 x 4,5	28	18	16	12	27	30
Samivel	49 sqm	9,4 x 5,2 x 3	19	18	19	-	19	19







Coffee Breaks.

We prioritize local expertise and use short supply chains for our gourmet breaks.

Our coffee is supplied by **Le Shouka**, located in the heart of Chamonix, offering freshly roasted specialty coffee, crafted artisanally following the **"bean-to-cup"** philosophy: from coffee bean to cup.

The fruit juices from **Le Savoyard Gourmand** are partly made with organic produce, respecting tradition and artisanal know-how.

Our pastries are crafted in Chamonix by Maison Bourdillat, using either Montaigu AOP butter or Baratte butter from the Val d'Arly Cooperative (73) - with no additives or improvers.

Our **mini-pastries** are delicately made by **Le Petit Gourmand** in Chamonix, blending tradition with a touch of modern creativity.



DRINK BREAK

Tea, "Shouka" coffee, 2 choices of fruit juices "Le Savoyard Gourmand", filtered water Acqua Chiara (still & sparkling).

4,50 € without VAT* /pers /break ***TVA 10%**



DRINK BREAK & MINI- VIENNOISERIES

Drink break + Pains au chocolat & Croissants from la "Maison Bourdillat" in Chamonix.

7,40 € without VAT * /pers /break ***TVA 10%**



DRINK BREAK & MINI- PASTRIES

Drink break + Mini-Pastries from « Petit Gourmand » in Chamonix. Each creation is locally crafted following authentic recipes.

8,00 € without VAT * /pers /break ***TVA 10%**

SEASONNAL LOCAL FRUITS 1,40 € without VAT * /pers /break *TVA 10%

OTHER FRUITS 2,65 € without VAT * /pers /break *TVA 10%

Aperitives.





MOUNTAIN BUFFET WITHOUT ALCOOL

Assorted mountain smoked meat and local cheeses, bread, mineral water, fruit juices

16,80 € without VAT* /pers /pause ***VAT 10%**

MOUNTAIN BUFFET WITH ALCOOL

Mountain Buffet + White & Red wine

21,00 € without VAT* /pers /pause *VAT 20%

FINGER FOODS WITH CHAMPAGNE

Champagne & salted flakes : **16,00 € without VAT** /pers

Champagne & savory canapés (3 pieces/pers.): **22,50 € without VAT** /pers

Champagne & sweet and savory canapés (5 pièces/pers.): **25,80 € without VAT** /pers

OTHERS APERITIVES

Kir & assorted crakers: **5,20€ without VAT** /pers

Kir & salted flakes (élaborés par notre artisan boulanger) : **9,70€ without VAT** /pers

Sparkling Wine & fsalted flakes: 11,50€ without VAT /pers

Catering.

The Chamonix Valley is proud of its network of experienced and passionate local caterers, capable of meeting a wide range of event needs. Whether you are organizing a small steering committee or a large congress, our selection of partners can manage events for **more than 400 participants** while adapting to your specifications.

- •Dinner or lunch cocktails for your networking and dynamic exchange moments,
- •Seated lunches for a more formal and elegant atmosphere,
- •Gourmet coffee breaks to set the pace for your work sessions.

Our caterers also excel at setting up **themed buffets**, which can, for example, highlight the authentic flavors of **Alpine cuisine**.

Thanks to their in-depth knowledge of the region and its event venues in the valley, our partners guarantee **smooth logistics and high-quality service**, all while showcasing the expertise and products of the Alpine terroir.



Quotes on request







Our main missions.

Within the Chamonix Mont-Blanc Valley Tourist Office, the Congress Bureau offers its expertise in destination management for Business event.



PROMOTION FOR BUSINESS TOURISM

Promoting and marketing
Chamonix Valley as a business
tourism destination.



ADVICES & ASSISTANCES

Providing expert advice on Chamonix's business tourism offerings.



PROFESSIONAL EVENTS ORGANISATION

More than 100 persons.



MARKETING OF CHAMONIX'S VENUES

Le Majestic, EMC2 and OLCA auditoriums.

Meet the Team Members.

Entrust your project to an experienced team with perfect knowledge of the destination, to help you organise your event...



The Convention Bureau is involved in local « green actions ». We regulary update our eco-guide. It highlits how we think and combine MICE and sustainable considerations. As a consequence, we suggest ideas and solutions to meeting planners for reducing environmental impact.







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