



HOTEL CASINO BARRIERE

MEETINGS
& events



RESORT
BARRIERE
LILLE

HOTEL
RESTAURANT
BAR-SPA

CASINO THE
RESTAURANT BAR-SPA TERRACES



CONTENTS

6-9
SUSTAINABLE SEMINARS

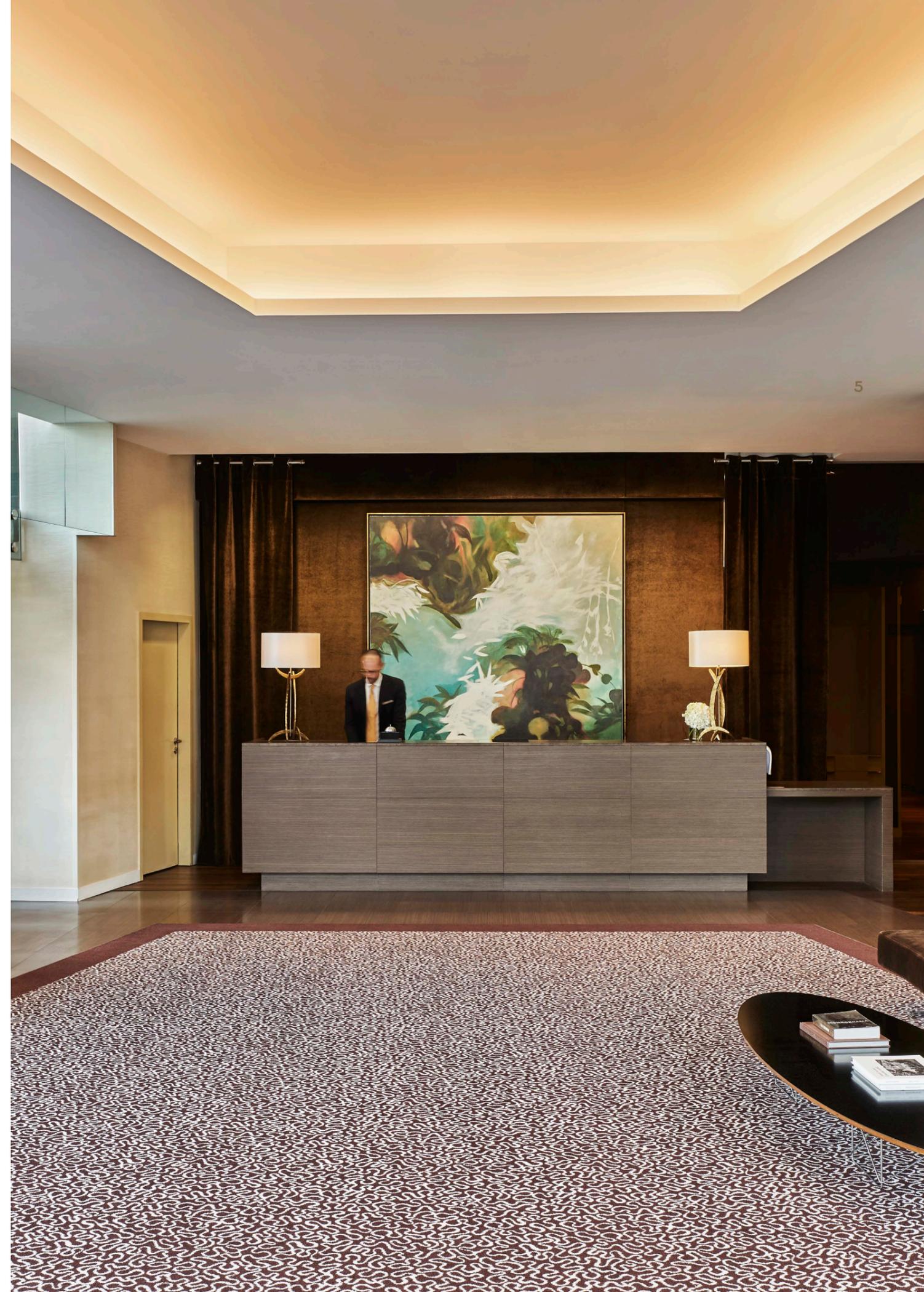
10-13
A UNIQUE DESTINATION
Lille

14-21
AN URBAN HOTEL
Bedrooms
Activity areas
The Barrière Casino

22-33
DINING - OUR RESTAURANTS
Dining areas
Coffee breaks & finger food
Restaurant menus
Sit-down buffet

34-39
SEMINAR ROOMS

40-43
ACTIVITIES IN LILLE
Activities offered by our partners





SUSTAINABLE

|
seminars

COMMITTED & responsible

PLANÈTE BARRIÈRE

The Barrière Group's Corporate Social Responsibility strategy, known as 'Planète Barrière', helps weave environmental and social considerations into how we run our businesses. Founded over a century ago, the Group places particular emphasis on human values and environmental stewardship, and aims to offer customers a premium, enjoyable experience. This approach is championed by our Governance team and is embraced by all members of staff across our organization. Our establishments' Sustainable Development Representatives drive our CSR strategy, rolling it out through a range of initiatives and partnerships that strengthen our ties to the local community. From customers and teams, to local authorities, suppliers and partners: all our stakeholders are engaged and involved in the process through our collaborative, constructive approach.

The «Planète Barrière» 2025-2027 strategy is underpinned by three pillars: **E**nvironment, **C**ommunity and **G**overnance.

ENVIRONMENT

"Protecting our ecosystems by striking a balance between tourism, leisure, and care for our planet"

Because we're committed to reducing our carbon footprint, the Barrière group builds circular economy principles and biodiversity protection into the core of everything we do. Our approach brings together tourism, leisure, and respect for the planet to safeguard ecosystems while shaping a more responsible, sustainable experience for everyone.

COMMUNITY

"Nurturing our customers and teams, fostering talent, and helping local communities thrive."

Our customers' and teams' health and well-being sits at the center of the Group's strategy. The Barrière spirit focuses on nurturing talent and boosting local economies, creating an environment where everyone can grow together.

GOVERNANCE

"Securing the Group's future in a more sustainable, responsible way"

Planète Barrière benefits from strong governance support from the Group's two co-Chairs, Joy Desseigne-Barrière and Alexandre Barrière, along with Managing Director Grégory Rabuel and the entire Group Executive Committee. The Group works to anchor and share the Planète Barrière approach across all its establishments, using tangible action and measurable results to track progress. An annual CSR assessment allows us to measure our performance, celebrate our successes, and pinpoint areas for development or improvement. The Resort Barrière Lille has signed the Charter for Responsible Events & Seminars, and is committed to upholding its principles and implementing its action plan.



OUR ISO 20 121 COMMITMENTS

The Barrière Group was the first French hotel group to be awarded ISO 20121 international certification by AFNOR Certification in 2023. Issued for a three-year period, the certification demonstrates the commitment shown by the Group's establishments and Catering division. It also points to the responsible management systems applied to our activities including seminars, events, and shows.

The Barrière Group's ISO 20 121 commitments for running responsible events:

• SUPPORTING THE CIRCULAR ECONOMY

We apply circular economy principles to our Events & Seminars business, working hand-in-hand with optimized waste management through our single service provider, Take a Waste: specialists in end-to-end waste management. This approach helps us stay ahead of regulatory changes while recycling effectively. Twelve different waste sorting and recycling categories have been set up within the hotel.

The Resort Barrière Lille is also cutting back on paper by gradually shifting communications to digital formats and providing guests with a PressReader digital press service.

We support cutting down on single-use packaging and finding new ways to use decorative elements, banners, badges, and brochures.

• OPTIMIZING NATURAL RESOURCES

A number of initiatives have been rolled out to cut water and energy use, including centralized lighting controls and resource-saving facilities, with renewable energy now accounting for 50% of the Barrière Group's energy contracts.

• PROMOTING RESPONSIBLE, SUSTAINABLE FOOD & DRINK

The Resort Barrière Lille champions a more sustainable approach to food & drink, combining pleasure, quality, and environmental care by offering guests local and seasonal ingredients alongside vegetarian options. We pay close attention to the quality of our food offerings, prioritizing products with quality certifications like Label Rouge and MSC Sustainable Fishing. We are particularly tuned into reducing food waste: tweaking our portions, adjusting container sizes, and training up our teams.

• PROMOTING SUSTAINABLE MOBILITY AND ACCESSIBILITY

The Resort Barrière Lille is easily reached by TGV high-speed rail and provides services to encourage eco-friendly transport, including bikes, electric scooters, and electric vehicle charging stations.

• FOSTERING WORK FOR THE COMMUNITY AND LOCAL ROOTS

Le Resort Barrière Lille is proud to be partnered with Sapocycle, a scheme that recycles used soap. This sustainable, community-minded initiative reduces waste while giving

disadvantaged communities access to hygiene products. Our hotels are also loyal ambassadors of Café Joyeux, a network that aims to offer up a different perspective of disability and foster connection by providing people traditionally excluded from the workplace with access to ordinary jobs.

We have also been supporting France Cancer since 2016, with close to 100 kg of cork stoppers collected every year from our restaurants and food & drink facilities, which are then recycled to support the charity's initiatives—a tangible way of helping in the fight against cancer.

Our local initiatives further bolster the impact we're having on the ground.

In partnership with Soliha, we redistribute mattresses, comforters, pillows and furniture several times a year to improve living conditions for those in need.

During our Sustainable Development Weeks, we run clothing drives as part of a back-to-work scheme hand in hand with La Cravate Solidaire.

Thanks to HelpAssos and its "Noël Solidaire" ('Caring Christmas') initiative, we gift boxes packed full of everyday essentials to support homeless people during the holiday season.

Each and every partnership reflects our wider vision: working together for a better world.

Le Resort Barrière Lille takes a proactive approach to supporting its destination regions by giving its Seminar & Events guests access to 'sustainable' activities hand in hand with partner agencies and/or one local activity at every location:

Guests can embark on a Chti's Rally experience as a fun, culture-rich way to discover Lille's heritage.

The Fabricurious music showcase shines a light on regional artists and invites our guests to celebrate local talent.

La Terrasse du Parc serves brunch in a buzzing, musical atmosphere. This double offer unfolds in an exclusive experience to match the region's festive spirit.

Each activity reflects our commitment to promoting Lille as a hotbed of things to see and do.



A UNIQUE

destination

A UNIQUE destination

12

LILLE

Rising like a glass monument close to the train stations and 10 minutes' walk from the central square, the Lille Barrière Resort offers a huge space entirely devoted to events. A business center inside the hotel offers privacy and technological innovation across nearly 900m².

BY TRAIN: SNCF Lille Flandres station and Lille Europe station

BY PLANE: Lille-Lesquin Airport

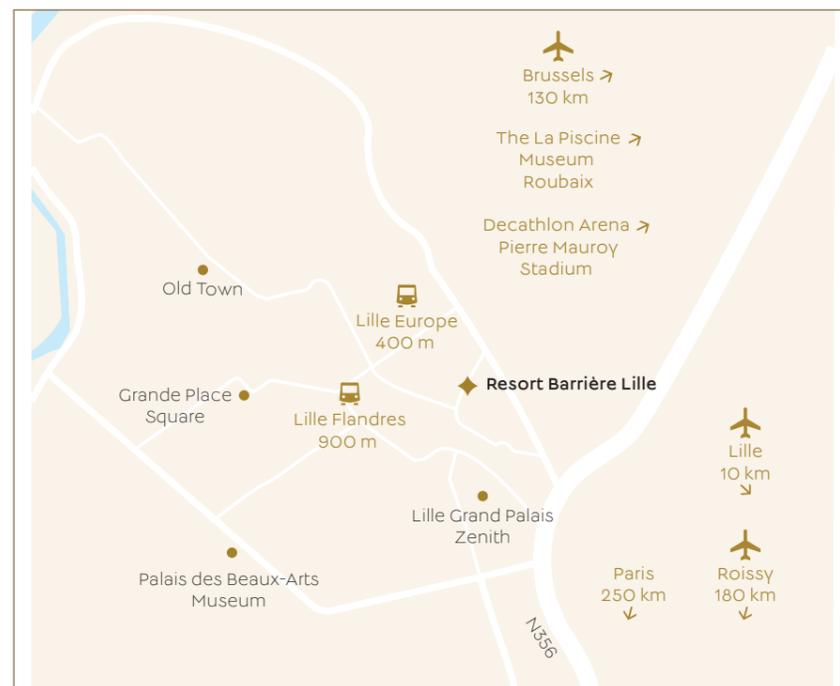
BY CAR: 220 km from Paris via the A1

JOURNEY TIMES TO LILLE:

→ BRUSSELS		35 min
→ ROISSY CHARLES DE GAULLE		50 min
→ PARIS		1 hr
→ LONDON		1 hr 20
→ LYON		2 hrs 55
→ MARSEILLE		4 hrs 35
→ BORDEAUX		4 hrs 45

EVERYTHING YOU NEED

- **A FIVE-STAR HOTEL**
- **142 ROOMS & SUITES**
- **A CASINO**
- **2 RESTAURANTS AND 3 BARS**
- **1 THEATER SEATING 1,200**, entirely modular and the foyer of 430m²
- **8 MEETING ROOMS**
- **AN OPEN SPACE OF 300 M²**
- **CINQ MONDES WELLNESS AREA** with 2 treatment cabins, steam room, and sauna
- **A FITNESS SPACE**





AN
URBAN
|
hotel

BEDROOMS

16

AN URBAN HOTEL

142 rooms, including:

32 Superior, 77 Deluxe,
16 Executive, and 17 Suites

Views of the Parc des Dondaines or the City Hall belfry. Rooms in shades of parma violet or olive green foster peace and relaxation.



DELUXE ROOM
28 m², at the front, with facing the park des Dondaines view of the Parc des Dondaines

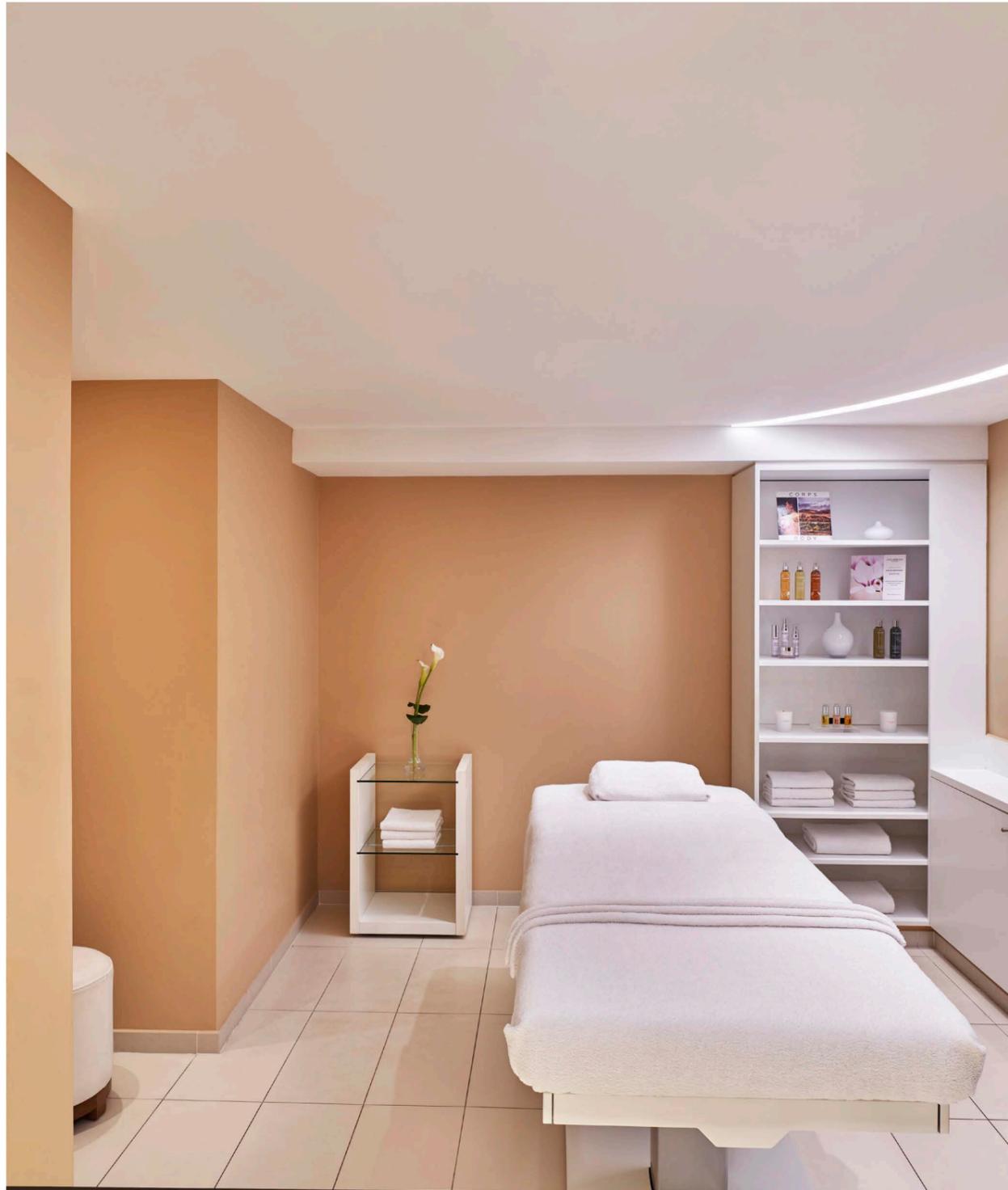


EXECUTIVE ROOM
32 m², at the front, with view of a panoramic cityscape and the Lille City Hall belfry.



JUNIOR SUITE
60 m², at the front, with panoramic view of the Parc des Dondaines and the city

17



ACTIVITY areas

All guests have free access to our relaxation and fitness area.

- **STEAM ROOM, SAUNA, AND FITNESS AREA**
- **CABIN TREATMENTS AVAILABLE (SUPPLEMENT)**



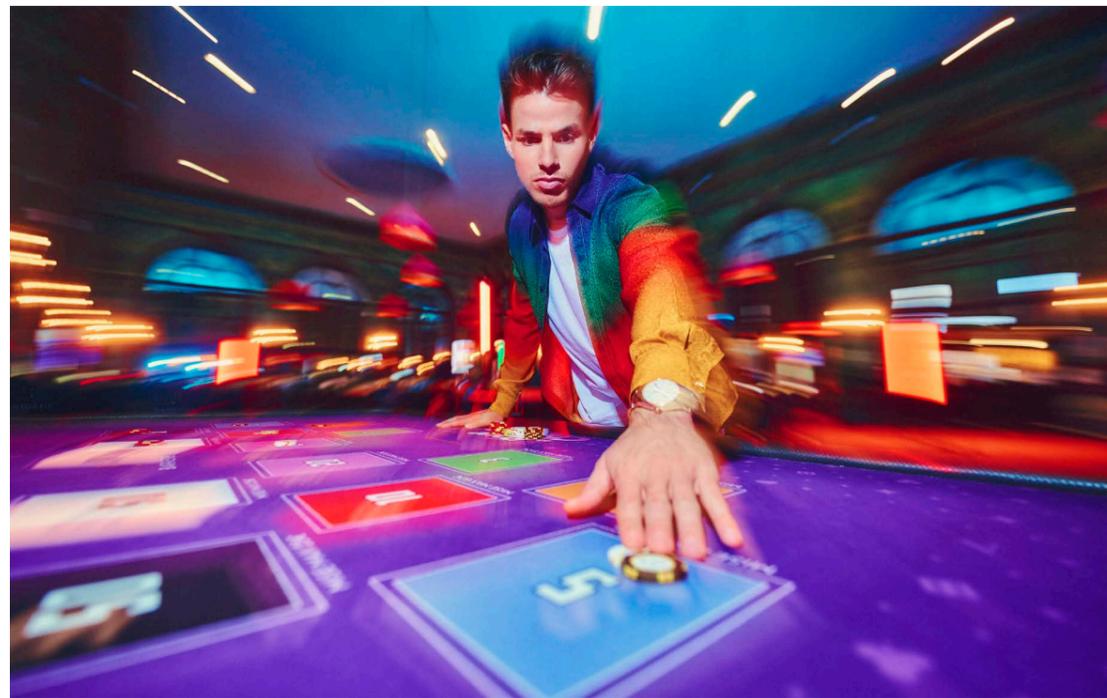
LILLE

Barrière casino

20

AN URBAN HOTEL

Lying inside the hotel, the Lille Barrière Casino offers a comprehensive gaming universe with 310 slot machines, 15 traditional and electronic gaming tables, and themed bars spread over two floors.



Dinner shows

With 50 shows each year, the Lille Barrière Casino theater has become a key cultural venue in Lille. Each year, you can discover the new musical show: an all-Barrière production.

- **BANQUET OR DINNER SHOW FOR UP TO 400 PEOPLE**
- **A PRIVATIZABLE DINNER SHOW**





DINING



Our restaurants

DINING areas

24

La Terrasse du Parc

A brasserie serving local cuisine from the Nord region.
Privatizable.
Capacity: 130 covers and 250 people for cocktails.

DINING - OUR RESTAURANTS



Les Hauts de Lille

Gourmet restaurant.
Privatizable.
Capacity: 53 covers and 70 people for cocktails.



DINING areas

26

Le Foyer

430m²

Privatizable.
Capacity: 180 covers
and 300 people for cocktails



The Theater

800 m²

Privatizable.
Capacity: 400 covers
and 800 people for cocktails



COFFEE breaks & finger food

COFFEE BREAKS & BEVERAGES

Business range

€10 INCL. TAX/PERSON

BEVERAGES

Coffee

Tea

Fruit juice

A CHOICE OF SNACKS

Basket of pastries

Fresh fruit basket

Sweet treat selection

Evening drinks package

€35 INCL. TAX/PERS.
(beverages on request)

Set menus are drawn up for the group as a whole. Net prices (including service). All set menus include mineral water and coffee. Photos for guideline purposes only. Buffet compositions may change. Menus are subject to seasonality and product availability.

FINGER FOOD

Business finger food

€57 INCL. TAX/PERSON 15 PIECES

Cold savory pieces: Vegetarian wrap/Puntalette pasta salad with chicken

Hot savory pieces: Mini flammekueche/mini Roquefort quiche

Sweet pieces: Fruit puffs/Hazelnut Financier

Gourmet finger food

€72 INCL. TAX/PERSON 15 PIECES

Cold savory pieces: Goat's cheese opera with beetroot mousse/Eggplant caviar and duck wafer

Hot savory pieces: Teriyaki chicken kebab/Crayfish basket with bisque

Sweet pieces: Lemon tartlet with Italian meringue/Apple cake with Manzana ganache

Gala finger food

€87 INCL. TAX/PERSON 18 PIECES

Cold savory pieces: Lobster wrap/Oyster with champagne sabayon sauce

Hot savory pieces: Scallops with saffron leek cream/Potato mousseline with truffle pieces

Sweet pieces: Mini chocolate and Speculoos balls/Yuzu meringue puffs



RESTAURANT menus

Business Menu

€57 INCL. TAX/PERSON

STARTERS

Beetroot carpaccio
Mackerel rillettes
and endive salad

MAIN COURSES

Breast of chicken
from the Hauts-de-France with Maroilles
cheese
"Waterzoi" cod stew
with vegetables

DESSERTS

Crunchy
chocolate and Speculoos dessert
Seasonal fruit tartlet

Gourmet Menu

€72 INCL. TAX/PERSON

STARTERS

Eggplant caviar,
blue goat's cheese
Gravlax salmon filet
with citrus fruit

MAIN COURSES

Chump end of veal with juice,
sweet potato gratin
Old Lille-style potato
gratin

DESSERTS

Luxury éclair
with lemon and yuzu
Paris-Brest

Gala Menu

€87 INCL. TAX/PERSON

STARTERS

Mexican-style tuna tartar
Semi-cooked foie gras
Burrata served with seasonal fruits and
vegetables

MAIN COURSES

Beef filet with morel mushrooms,
potato millefeuille with truffles
Risotto with saffron from the Somme Bay

DESSERTS

Paris-Lille puff
with Speculoos cream
Chocolate and buckwheat dessert

Set menus are provided as examples only and are based on current products in season. They are drawn up for the group as a whole. Net prices (including service). All set menus include mineral water and coffee. Photos for guideline purposes only. Menus are subject to seasonality and product availability.



SEATED buffets

Business Buffet

€57 INCL. TAX/PERSON

COLD BUFFET

Marinated leg of lamb
Marinated halibut filet vol-au-vent
Cuttlefish fricassée with piquillo peppers

HOT BUFFET

Cod loin, star anise sauce
Tuna loin, marinated in lemon
Beef chuck braised
in beer, carbonnade style

DESSERTS

Vanilla millefeuille
Tropézienne tart
Coffee Opera cake

Gourmet Menu

€72 INCL. TAX/PERSON

COLD BUFFET

Niçoise salad
Flemish salad
Potjevleesch terrine
Artichoke caviar
Tuna ceviche

HOT BUFFET

Filet of sea bream, sauce vierge
Chump end of veal, cream sauce with Cognac
Roast salmon steak, Nantua sauce
Zucchini rounds with thyme

DESSERTS

Rum baba
Tiramisu with coffee and amaretto
Seasonal fruit salad

Gala buffet

€87 INCL. TAX/PERSON

COLD BUFFET

Lobster salad
Marinated gravlax salmon
Seafood platter: oysters, whelks, langoustines
etc.

HOT BUFFET

Filet of beef, morel sauce
Pan-fried mushrooms
Pan-fried asparagus tips

DESSERTS

Passionfruit meringue tart
Charlotte with seasonal fruits



Set menus are provided as examples only and are based on current products in season. They are drawn up for the group as a whole. Net prices (including service). All set menus include mineral water and coffee. Photos for guideline purposes only. Menus are subject to seasonality and product availability.



OUR SEMINAR

rooms



GRAND LILLE ROOM
55 m²



LA BAULE ROOM + DINARD ROOM
85 m²



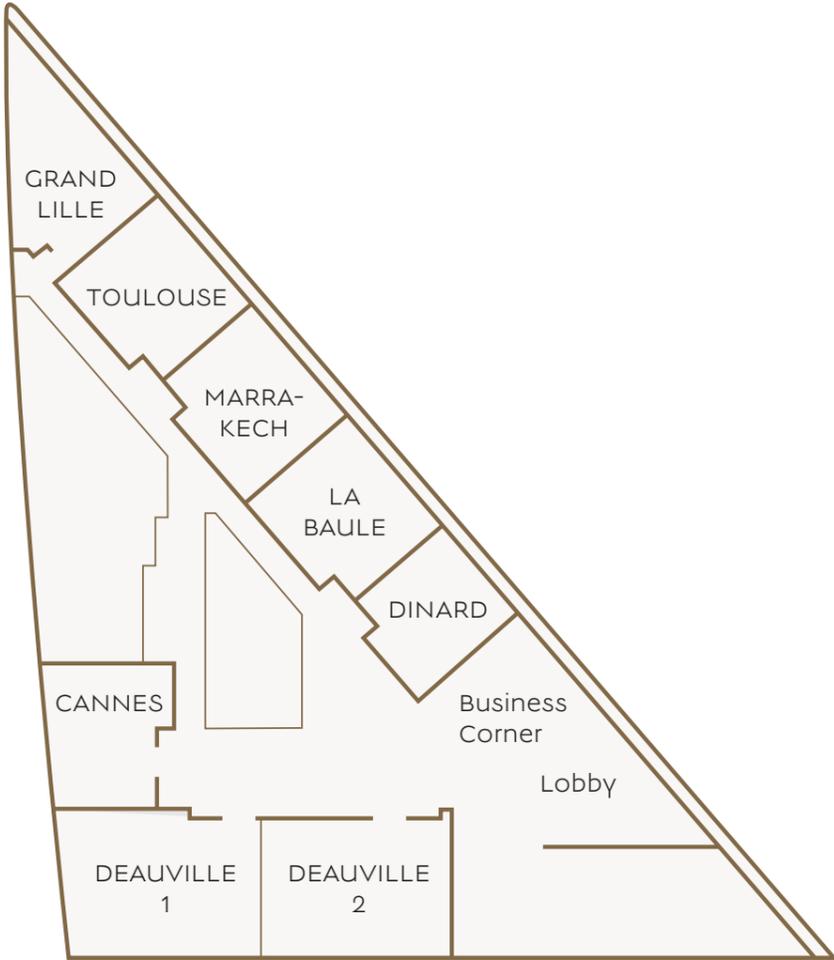
DEAUVILLE ROOM
153 m²



THEATER, CONCERT HALL
1,200 seats

CAPACITY & plans

ROOM NAMES	AREA IN M ²	HORSESHOE TABLE	CLASSROOM	THEATER	CABARET	BANQUET	COCKTAIL
							
DEAUVILLE 1+2	153	45	90	130	60	-	150
DEAUVILLE 1	66	25	40	60	30	-	50
DEAUVILLE 2	73	25	40	60	30	-	50
GRAND LILLE	55	14	-	-	-	-	-
TOULOUSE	50	18	33	40	24	-	40
MARRAKECH	50	18	33	40	24	-	40
LA BAULE	50	18	33	40	24	-	40
CANNES	50	18	33	40	24	-	40
DINARD	36	10	12	-	10	-	20
THEATER, CONCERT HALL	800	-	-	1,200	300	400	800





ACTIVITIES

in Lille

ACTIVITIES

offered by our partners

42

In a cultural and gastronomic destination like Lille, there's so much to do! Our special partners for your activities:

- MAB EXPÉRIENCE**
www.mab-experience.com
Florence LAGWA
 +33 (0)7 87 91 34 48
florence@mab-experience.com
 Discover Lille through sporting challenges: orienteering, strategic adventures, murder mystery games, and more
- NSA**
<https://www.nsa-concept.com/>
Loriane TEIRLYNCK
 +33 (0)7 87 87 43 46
loriane@nsa-concept.com
 Discover Lille through its gastronomic and cultural heritage with the Ch'ti rally and Ch'ti food tour, or opt for an offbeat tour of the city with "fake guides" for a hilarious introduction to the capital of Flanders.
- FXM**
<https://www.fxm-events.com/>
Elodie SCHMIDT
 +33 (0)6 20 02 41 22
 A team will help you organize your events with an eco-responsible approach while developing your human capital.
- APRILYS**
<https://www.aprilyls.com/>
Sandrine COCHEZ
 +33 (0)6 82 48 06 86
s.cochez@aprilyls.com
 A local, eco-responsible range of events: Made in "next door"! Discover unusual and unsuspected places, meet craftspeople, and support local associations or take part in eco-responsible team building events.





CONTACT & reservations

+33 (0)3 28 14 45 45
meeting-lille@groupebarriere.com
www.hotelbarriere-lille.com

BARRIÈRE HOTELS | OUR MOBILE APP

Prepare your arrival and access unique services
at your hotel, all from your smartphone!
Download the app to get started!



RESORT
BARRIÈRE
LILLE