



WESTMINSTER

WESTMINSTER HOTEL

MEETINGS
& events



HÔTEL BARRIÈRE
LE WESTMINSTER
LE TOUQUET



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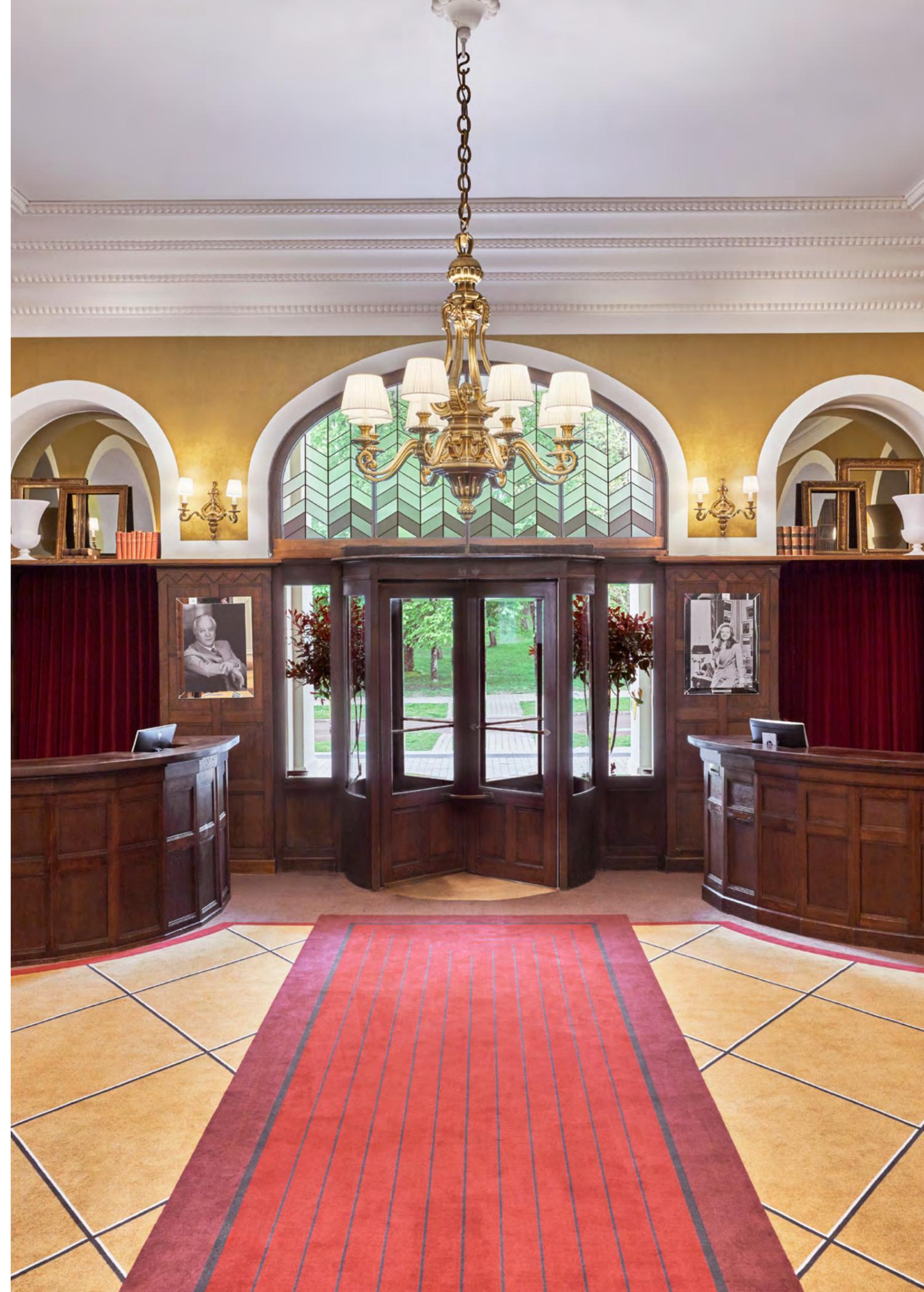
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SUSTAINABLE



seminars

COMMITTED & responsible

PLANÈTE BARRIÈRE

Our Corporate Social Responsibility (CSR) strategy, known as "Planète Barrière", structures the integration of environmental and societal issues into Groupe Barrière's businesses.

Founded over a century ago, the Group attaches particular importance to human values and respect for the environment. Its ambition is to offer its customers an upscale, convivial experience. This approach is supported by the Group's corporate governance and embodied by all our teams. Within our establishments, the Sustainable Development Referents, true conductors of the orchestra, work to deploy the CSR strategy through a wide range of actions and partnerships that enhance their local roots. Customers, teams, local authorities, suppliers, partners... All our stakeholders are on board, thanks to our constructive and cooperative approach.

The "Planète Barrière" 2025-2027 strategy is based on three pillars: **E**nvironment, **S**ocial and **G**overnance.

ENVIRONMENT

"Preserving our ecosystems by combining tourism, leisure activities and respect for the environment".

Committed to reducing its carbon footprint, the Barrière group integrates the principles of the circular economy and the preservation of biodiversity at the heart of its activities. Its approach reconciles tourism, leisure and respect for the environment, in order to preserve ecosystems while offering a more responsible experience.

SOCIAL

"Taking care of our customers and our teams, supporting our Talents and contributing to the development of our territories."

The health and well-being of customers and teams is at the heart of the Group's strategy. The Barrière spirit is to support the development of talent and contribute to the dynamics of the territories, thus fostering an environment conducive to collective growth.

GOVERNANCE

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

Planète Barrière is supported at Group governance level by its two co-Chairmen, Joy Desseigne-Barrière and Alexandre Barrière, its Managing Director, Grégory Rabuel, and the Group Executive Committee.

The Group strives to structure and disseminate the Planète Barrière approach in all its establishments, with concrete actions and measurable indicators. Each year, a CSR assessment is carried out to evaluate performance, identify successes and adjust areas for development or progress.

The The Westminster is also a signatory to the Responsible Events & Seminars Charter, committing itself to respecting it and deploying the associated action plan.



OUR ISO 20121 COMMITMENTS

Groupe Barrière was the first French hotel group to obtain international ISO 20121 certification. Awarded by AFNOR Certification in 2023 for a period of 3 years, it demonstrates the commitment of the Group's establishments and catering business, as well as the implementation of responsible management systems applied to its events activities (seminars, events, shows). Groupe Barrière's ISO 20121 commitments to responsible events:

PROMOTING THE CIRCULAR ECONOMY

The principles of the circular economy are applied to our Events & Seminars activities, and go hand in hand with optimized waste management thanks to a single service provider, Take a Waste, specialized in global waste management, enabling us to anticipate regulatory changes and ensure efficient sorting. The Westminster is also reducing its paper consumption by gradually digitizing its communications media, and by offering its customers a PressReader digital press service. We are encouraging the reduction of single-use packaging, as well as reusing (decorative elements, kakemonos, badges, brochures, etc.).

OPTIMIZING NATURAL RESSOURCES

Numerous initiatives have been deployed to reduce water and energy consumption, such as centralized lighting management and the installation of resource-saving equipment. Renewable energies now account for 50% of Groupe Barrière's energy contract.

PROMOTING RESPONSIBLE DINING

The Westminster aims to encourage a more sustainable catering model, combining pleasure, quality and respect for the environment, by offering guests local and seasonal produce, as well as vegetarian dishes.

We are vigilant regarding the quality of our catering and prioritize quality labels (Label Rouge, MSC Pêche

Durable). Particular attention is paid to food waste, by calibrating the offer as much as possible, adapting containers and training teams on the subject.

ENCOURAGING SOFT MOBILITY AND ACCESSIBILITY

The Westminster is accessible by TGV high-speed train, and offers a range of services to promote soft mobility, including bicycle hire, a shuttle service and recharging points for electric vehicles.

DEVELOPPING SOCIAL INITIATIVES AND LOCAL PRESENCE

The Westminster is a partner of SAPOCYCLE, which works to recycle used soap. This more sustainable and solidarity-based initiative aims to combat waste and give the most disadvantaged access to hygiene. We are also loyal ambassadors of Café Joyeux, whose ambition is to bring a different view of disability and to encourage encounters by proposing work, in an ordinary environment, to people who are removed from employment. The Westminster is actively committed to the local area, proposing its Seminar & Event customers "responsible" activities in conjunction with partner agencies, and/or a local activity: "L'Eco Trésors" discovery of Le Touquet and waste collection, "Le Challenge nature RSE" treasure hunt with fun workshops on CSR.



A UNIQUE

destination

A UNIQUE destination

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LE TOUQUET

With beachgrass-covered dunes, fine sandy beaches, protected species, typical Le Touquet villas, and tree-lined avenues, the Opal Coast is a journey for the senses.

In the heart of chic Le Touquet, Le Westminster Hotel offers a total alchemy of elegance and a pleasant lifestyle.

BY TRAIN: Etaples-Le Touquet SNCF train station

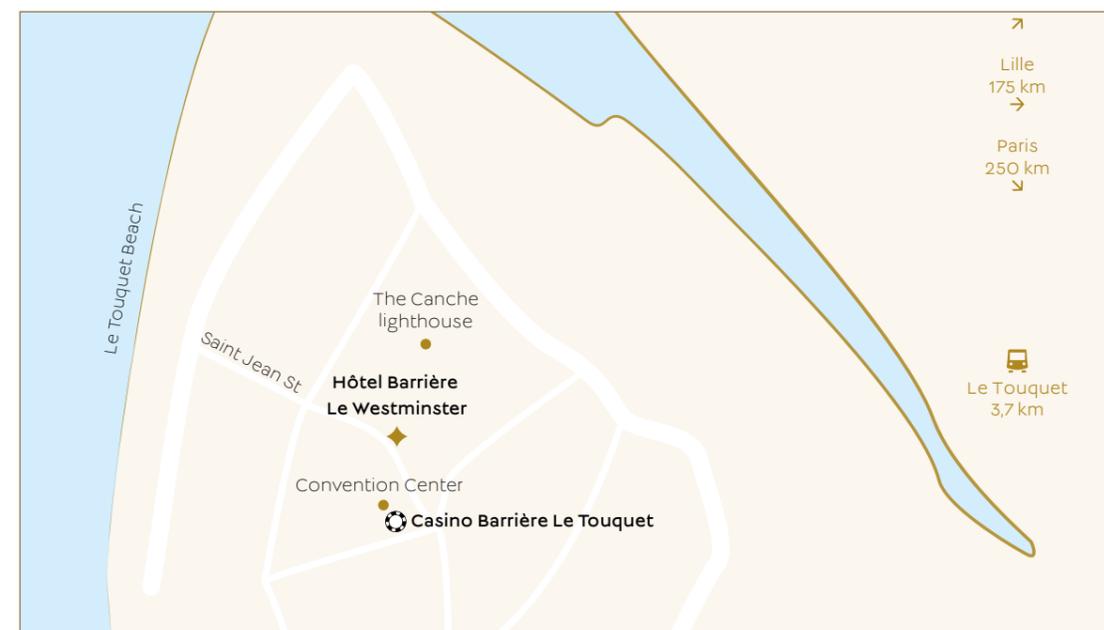
BY AIR: Lille-Lesquin Airport

BY CAR: 250 km from Paris via the A16

JOURNEY TIMES TO LE TOUQUET:

→ PARIS		2 hrs 30
→ LYON		5 hrs
		3 hrs 15
→ STRASBOURG		5 hrs 30
		3 hrs
→ MARSEILLE		3 hrs 45
→ NICE		4 hrs
→ NANTES		3 hrs
→ BRUSSELS		2 hrs 30
→ ZÜRICH		3 hrs

- **104 ROOMS & SUITES**
air-conditioned
- **A CASINO**
- **A BAR & 2 RESTAURANTS**
including a Michelin-star restaurant
- **AN EXHIBITION CENTER**
close by
- **10 MEETING ROOMS, WITH A MODULAR SPACE**
for up to 250 people
- **4 BANQUET ROOMS**
for up to 250 people
- **AN INDOOR POOL, SAUNA, AND STEAM ROOM**
- **A FITNESS AREA**
- **SHISEIDO SPA**





A
HOTEL

on the Opal Coast

BEDROOMS

104 rooms, including:

7 Junior Suites and 1 Suite
98 twin & 6 non-twinable rooms

Views of Parc des Pins, the city and the Le Touquet landscapes with its iconic lighthouse. The Art Deco style features charmingly harmonious tones of Prussian blue and Basque red.



BASQUE RED HARMONY DELUXE ROOM
30 m²



PRUSSIAN BLUE HARMONY SUPERIOR ROOM
23 m²



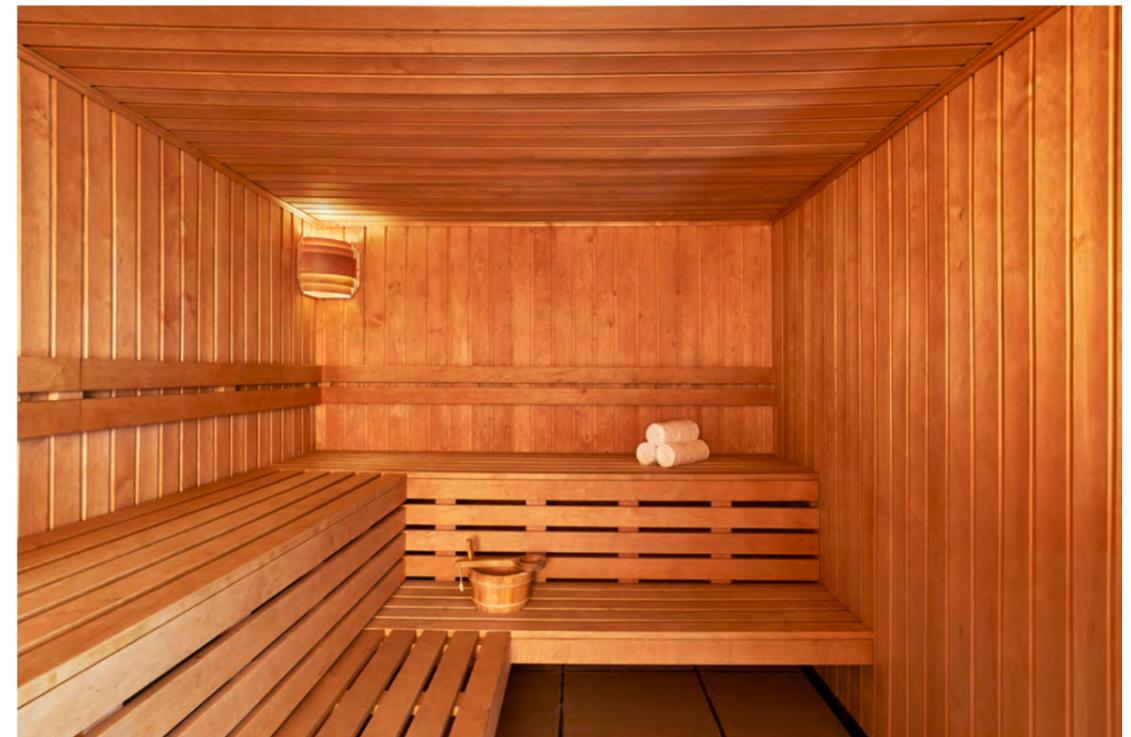
PRUSSIAN BLUE HARMONY PRESTIGE ROOM
35 m²



ACTIVITY facilities

All participants can access the relaxation and fitness areas upon reservation.

- **INDOOR POOL**
- **SHISEIDO SPA**
- **SAUNA**
- **STEAM ROOM**
- **FITNESS AREA**





DINING

Our restaurants

DINING

areas

22

DINING - OUR RESTAURANTS

LA TABLE DU WEST

Discover an inventive cuisine inspired by the great classics of French cuisine with an open kitchen. Admire the warm tones of the camel leather seats. Let the aromas and colours of the dishes prepared in the superb open-plan kitchen enchant your senses. Revel in the tableside steak tartare, egg mimosas and pan-fried sole. Finish on a sweet note with the dessert menu. At La Table du West restaurant, all the ingredients come together to bring you unforgettable moments.



AMBASSADEURS ROOMS

From 65 m² to 257 m²

These air-conditioned rooms extend onto an adjoining terrace with a view over the Parc des Pins. These fully modular and privatizable rooms can hold up to 200 guests for banquets and 250 guests for stand-up cocktails.



COFFEE breaks & bar

COFFEE BREAKS

Business range

€12 INCL. TAX/PERSON

BEVERAGES

Coffee

Tea

Fruit juices

A CHOICE OF SNACKS

Basket of pastries

Fresh fruit basket

Sweet treat selection

Prestige Range

€25 INCL. TAX/PERSON

BEVERAGES

Coffee

Tea

Fruit juices

A CHOICE OF SNACKS

4 oysters

Foie gras

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.

BEVERAGES

APERITIFS

served with savory snacks olives & peanuts

1 glass of champagne €19 INCL. TAX

Fouquet's Brut

Bottle of champagne €110 INCL. TAX

Fouquet's Brut 75 cl

Bottle of champagne €130 INCL. TAX

Deutz Brut 75 cl

Soft drinks €15 INCL. TAX

Coca Cola, lemonade, fruit juice

WINE PACKAGES

based on one bottle for three guests

Business range €29 INCL. TAX/PERS.

Superior range €38 INCL. TAX/PERS.

Prestige range €48 INCL. TAX/PERS.

LATE-NIGHT DRINKS

Late-night cocktails 2 hrs €58 INCL. TAX/PERS.

Whisky, gin, vodka, rum, white wine, red wine, soft drinks

Late-night cocktails 2 hrs €46 INCL. TAX/PERS.

White wine, red wine, cask beer, soft drinks

Late-night cocktails 2 hrs €74 INCL. TAX

Champagne, whisky, white wine, red wine, cask beer, soft drinks

SNACKS

Verrine or savory canapé €4 INCL. TAX/PIECE



RESTAURANT menus

Business Menu

€55 INCL. TAX/PERSON

STARTERS

Green bean salad with citrus fruit
gravlax
Melon, fresh mint

MAIN COURSES

Veal,
garden peas, carrots, reduced sauce
Cod,
risotto, tomato water with basil

DESSERTS

Moist chocolate cake, custard
Hazelnut, lemon, and praline dessert

Healthy Menu

€55 INCL. TAX/PERSON

Custom menu
with starter, main course, dessert

Agathe Menu

€80 INCL. TAX/PERSON

APPETIZERS

According to the market

STARTERS

Marinated raw langoustine,
yellow zucchini, calamansi,
coriander
Crab,
garden peas, Ratte du Touquet
mashed potato

MAIN COURSES

Veal filet mignon,
girolle mushrooms, asparagus,
potato mousseline
Poached monkfish,
roast leeks, girolle mushrooms,
grapefruit juice

DESSERTS

Strawberry and burrata salad
Tulakalum Chocolate

Diamant Menu

€110 INCL. TAX/PERSON

APPETIZERS

According to the market

FIRST STARTERS

Scallops,
cauliflower with semolina, French
caviar, wood sorrel
Prawn,
sea buckthorn, celery, lovage

SECOND STARTERS

Raw langoustine
in a chicken, smoked tea,
and salsify consommé
Scallop,
broccoli, orange, juniper

MAIN COURSES

Veal,
seasonal mushrooms, carrots,
juice concentrate
Turbot,
Cévennes sweet onions,
lardo di Colonnata, butternut
squash,
toasted bread emulsion

DESSERTS

Grand Cru chocolate selection
Pear, hibiscus, nougatine
shortbread

*Any changes requested on site will be
charged as follows:*

Change of starter: €8 INCL. TAX/DISH

Change of main course: €15 INCL. TAX/DISH

Change of dessert: €8 INCL. TAX/DISH

*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.***

Gastronomique Meny

€150 INCL. TAX/
PERSON

Customized menu
tailored to
your preferences



SEATED buffet

Cold buffet

€55 INCL. TAX/PERSON

Hot dish supplement

€21 INCL. TAX/PERSON

SEASONAL SALADS

Tomato, feta, green apple
Cauliflower

Carrot, celery, and cucumber salad Piedmont,
tabbouleh, and Niçoise salads, melon

FISH-BASED SALADS

Herring and potato with oil
Squid tabbouleh

Fresh pasta and smoked salmon

Avocado filled with crab, tuna, or prawns

SMOKED FISH

Smoked salmon

Haddock

Plain or peppered mackerel

FISH

Fish marinated in olive oil and lemon juice

Cod, salmon marinated in dill

Tuna carpaccio, tuna marinade

Fish and shellfish terrine

Whole stuffed fish

Stuffed salmon

MEAT AND DELI MEATS PLATTER

Smoked ham, homemade terrines,

Roasted sirloin steak in mild spice jelly

Farm-raised pork loin stuffed with dried
apricots

DESSERTS

Fresh fruit, cottage cheese

Egg whites, fruit salad

Various desserts and tartlets

Lunch/dinner cocktail reception

€75 INCL. TAX/PERSON

SAVORY

Tempura prawns

Courgette leaves, soybeans

Fish & chips

Tartar sauce

Cauliflower panna cotta

Confit salmon

Niçoise salad with tomato and quail egg

Anchovies

Ratte du Touquet emulsion

Haddock, bottarga

Foie gras, fig chutney

Country bread

Scallop tartare

Combawa

SWEET

Milk chocolate tartlet

Lemon tartlet

Pink panacotta

Raspberry coulis

Capétien

Paris-Brest choux pastry

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Set menus are subject to seasonality and product availability.





OUR SEMINAR

rooms



DEAUVILLE ROOM 1
126 m²



DEAUVILLE ROOMS 2 & 3
231 m²



COURCHEVEL ROOM
65 m²

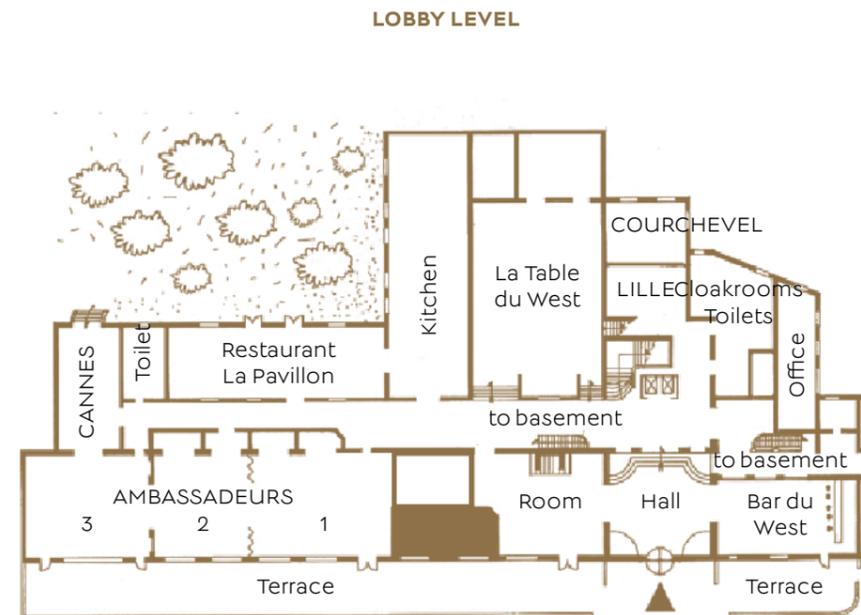
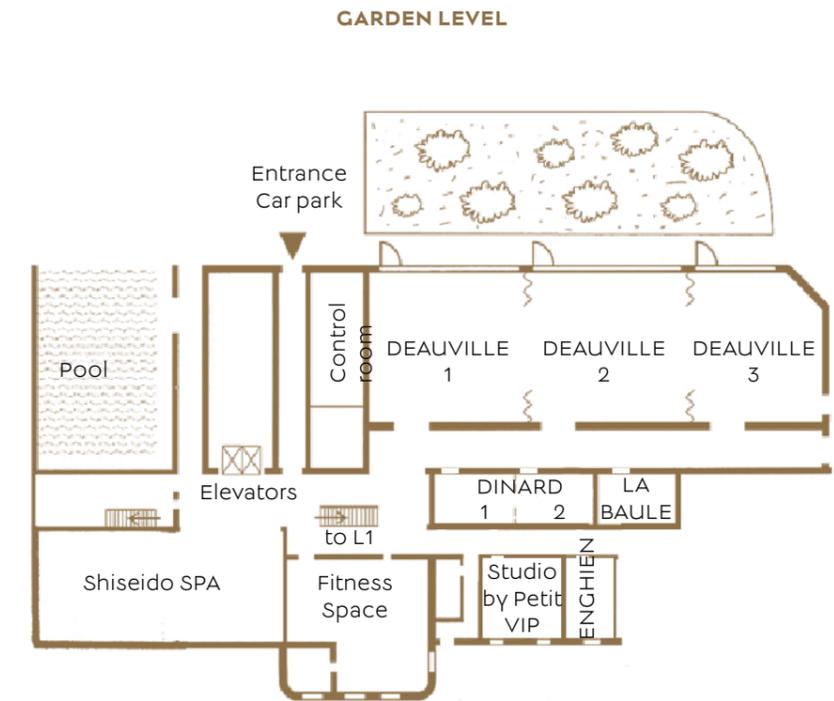


DINARD ROOM
25 m²

CAPACITY & plans

Ten fully renovated modular rooms, from 20 to 350 m².

ROOM NAMES	AREA IN M ²	HORSESHOE TABLE	CLASSROOM	THEATER	CABARET	SEMI-CIRCLE	FULL TABLE	BANQUET	COCKTAIL
DEAUVILLE 1	126	40	72	100	72	54	-	-	-
DEAUVILLE 2	126	40	72	100	72	54	-	-	-
DEAUVILLE 3	105	22	36	70	-	-	-	-	-
DEAUVILLE 1 & 2	252	70	120	200	144	108	-	-	-
DEAUVILLE 2 & 3	231	60	100	150	88	66	-	-	-
DEAUVILLE	357	90	150	200	176	120	-	-	-
DINARD 1	26	-	12	20	-	-	12	-	-
DINARD 2	25	-	12	20	-	-	12	-	-
DINARD 1 & 2	51	-	24	45	-	-	24	-	-
LA BAULE	23	-	12	16	-	-	10	-	-
ENGHIEN	20	-	-	12	-	-	8	-	-
LILLE	65	22	36	50	-	-	-	-	-
COURCHEVEL	65	22	36	50	-	-	-	40	-
CANNES	50	20	24	30	-	-	-	36	50
AMBASSADEURS 1	66	-	-	-	-	-	-	50	60
AMBASSADEURS 2	102	-	-	-	-	-	-	80	150
AMBASSADEURS 3	89	-	-	-	-	-	-	60	80
AMBASSADEURS 1 & 3	168	-	-	-	-	-	-	130	180
AMBASSADEURS 2 & 3	191	-	-	-	-	-	-	150	130
AMBASSADEURS	257	-	-	-	-	-	-	200	250





ACTIVITIES

in Le Touquet

BARRIÈRE CASINO

Le Touquet

38

ACTIVITIES IN LE TOUQUET

Just 400 m from the hotel, the Le Touquet Barrière Casino offers a whole world of games. 142 slot machines, 16 electronic English roulettes, 5 electronic blackjack machines, and traditional gaming tables all guarantee thrills and excitement.

YOUR ALL-INCLUSIVE EVENING

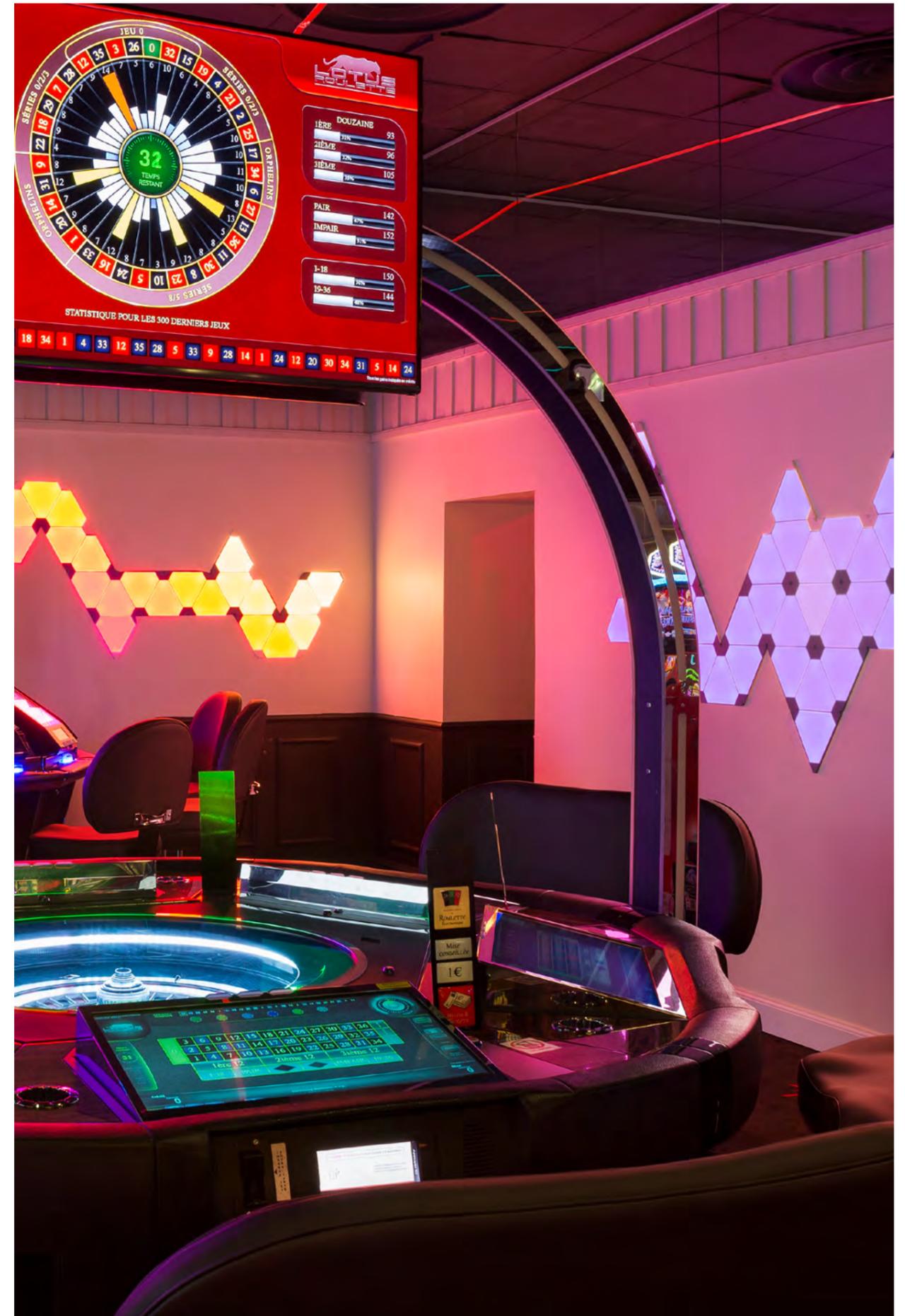
Explore this magical universe with an all-inclusive evening package!

Discovery Package

FROM

€10 INCL. TAX/PERSON

Admission to the Casino 1 glass of Champagne at the Wish Bar with the purchase of 10€ of slot machine tickets



ACTIVITIES

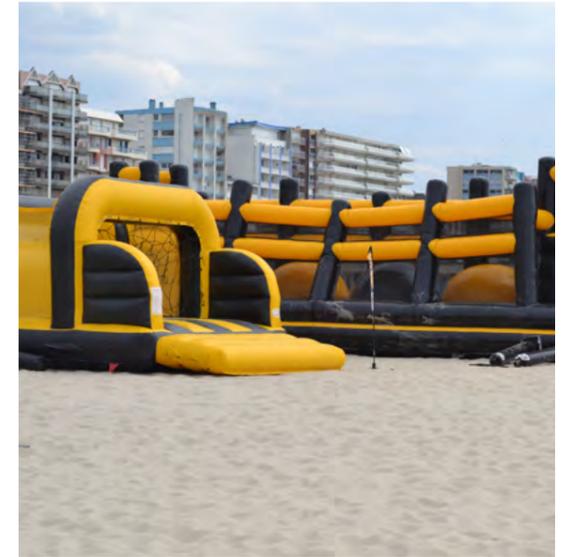
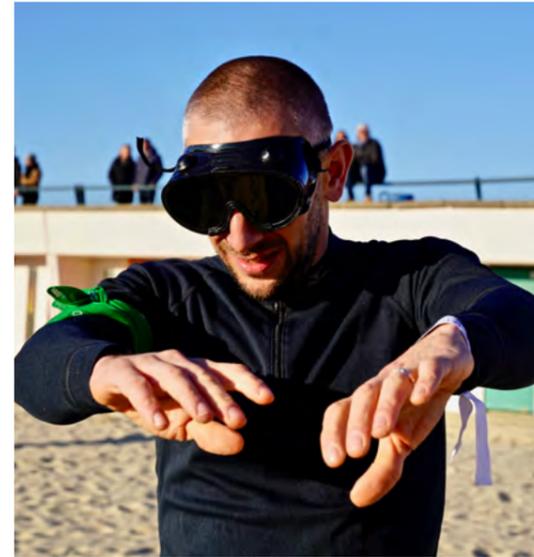
offered by our partners

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ACTIVITIES IN LE TOUQUET

Le Touquet is a real sports paradise with a huge range of activities to enjoy! Find your favorite with our exclusive partners:

- KBO**
www.karinebailletorganisation.com
Karine BAILLET
 +33 (0)6 63 03 05 52
contact@karinebaillet-organisation.com
 Local agency specializing in team building, coaching, seminars, and responsible local activities: CSR nature challenges, climate frescoes, etc.
- 2 ISD**
www.letouquet-events.com
Nolwenn & Lisa
 +33 (0)6 70 15 95 79
contact-letouquet@2isd.com
 A local agency offering unique activities for your team-building day, including eco-friendly workshops, incentive programs, and corporate events.
- LES BELLES ÉCHAPPÉES**
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 Jaunts in vintage vehicles and authentic teambuilding events in the region.
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 Organization of tailor-made seminars, corporate events, and team building exercises.
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- MAGMA GROUP**
www.magma-group.fr
Romane GAUTHIER
 +33 (0)6 49 57 80 25
romane.gauthier@magma-group.fr
 Tailor-made activities designed to boost team togetherness.





CONTACT & reservations

+33 (0)3 21 05 48 48
touquet-meeting@groupebarriere.com
www.lewestminster-letouquet.com

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