



S K Y B A R

P A R I S

High in the cloudy





A JOURNEY INTO THE CLOUDS FILLED WITH POWERFUL SENSATION

115 meters high, with a spectacular panoramic view over the monuments of Paris, welcome to the capital's trendiest rooftop and it's chic, elegant and glamorous atmosphere

Skybar Paris awakens your senses and offers you a 180° experience
bring down indoors and out

The hottest DJ'S, innovative signature cocktails, and irresistible nibbles

Time to turn your special event into something extraordinary !



PRIVATIZE SKYBAR PARIS FOR AN EXCEPTIONAL EVENT

120 GUESTS MAXIMUM | COCKTAIL FORMAT
52 SEATS INSIDE & 46 SEATS OUTSIDE

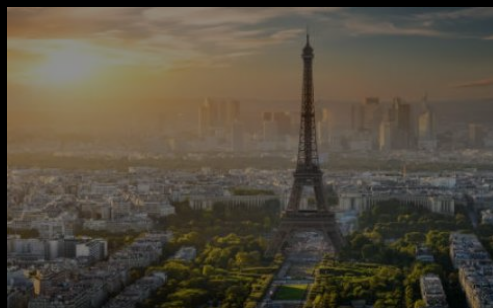
Exclusive access to the bar and rooftop

Personalized service

A high quality food menu

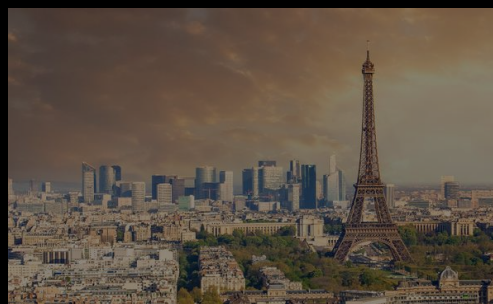
A team just for you: event manager, mixologist, welcome
staff, wait staff

DJ's and entertainment on request



RISING SUN

Breakfast indoor and/or outdoor
Tray service
Every day from 6.30 am to 11 am
Starting from € 70 inc tax per guest



NOON SUNSHINE

Lunch indoor and/or outdoor
Stand up lunch cocktail
Every day from noon to 3.30 pm
Starting from € 8 500 inc tax



SUNSET

Dinner indoor and/or outdoor
Stand up dinner cocktail
Tuesday evenings from 5 pm to 1 am
Starting from € 25 000 inc tax

BREAKFAST

MORNING SUNSHINE – STARTING AT € 70 INC TAX / GUEST

| | |
|--------|---|
| COLD | Fresh seasonal fruits Gourmet radish, green been, pistachio spices Sea bass sashimi, yuzu and wasabi |
| HOT | Fresh scrambled eggs Vegetable croquettes rocket pesto Seasonal « cocotte » |
| SWEET | Matcha cream filled choux Seasonal clafoutis Pastry of the day (Waffles, French toast, crêpes ..) |
| DRINKS | A SKYBAR signature Cocktail without alcohol Tea, coffee, milk, fresh detox fruit juice Brita filtered still and sparkling water |

RECEPTION (LUNCH & DINNER)

NOON SUNSHINE (AVAILABLE FOR SUNSET) - € 155 INC TAX / GUEST

| | |
|----------|---|
| NIBBLES | Green radish green peas, pistachio, Togarashi spices (vg) Foie-gras Umeboshi plums, hazelnuts Crispy shiso Dublin Bay Prawns Sriracha Kewpie Mayo |
| COLD | Kaiso Seaweed Cucumber pickles (v) Tuna tostada Chipotle peppers, avocado, cancha corn Sea bass sashimi yuzu and wasabi |
| HOT | Crispy Thai Por Pia Phak Spicy mango sauce (vg) Satay chicken Peanut and Keffir lime sauce Glazed pork breast Miso sauce |
| SWEET | Matcha filled choux Lilikoi Tartlet Exotic fruit ice creal |
| BOISSONS | One glass of Champagne Laurent Perrier La Cuvée Brut Red wine and white wine (Bottle 75cl / 4 guests.) Brita water, still and sparkling water |

A different offer can be created upon request



PRIVATIZE THE VIP CORNER FOR AN EXCEPTIONAL EXPERIENCE

COCKTAIL UP TO 20 GUESTS | SEATS UP TO 14 GUESTS
RESERVATION NECESSARY

Exclusive access to the VIP corner

Magnificent Eiffel Tower views

Personalized service

Asian-inspired dinner menu

Stylish and alternative cocktail bar

Dedicated team : Event manager, mixologist, welcome staff
and wait staff, bartender show.

DJ included on Thursdays, Fridays and Saturdays

On request on the other days

7 days a week from 5 pm to close

1-14 guests. Min. € 3 220 inc tax

15 à 20 guests Min. € 4 600 inc tax



Photo non-contractual

RESERVE « TABLE 6 » THE JEWEL OF THE VIP CORNER

DINNER FOR SIX LUCKY GUESTS RESERVATION MANDATORY

An exclusive dinner date with the Eiffel Tower and the
monuments of Paris.

Personalized service.

Asian-inspired dinner menu.

Stylish and alternative cocktail bar.

A dedicated team of skillfull event experts.

Bartender show.

DJ included on Thursdays, Fridays and Saturdays.

DJ's available on request on alternative evenings

7 days a week from 5 pm to close
1-6 pers. : Min. € 1 380 inc tax



Photo non-contractual

A HARMONY € 230 INC TAX / GUEST

NIBBLES

Green radish | Green peas, pistachio, Togarashi spices (vg)

Foie-gras | Umeboshi plums, hazelnuts

Crispy Shiso Dublin Bay Prawns | Sriracha Kewpie Mayo

STARTERS

Kaiso Seaweed | Cucumber pickles (vg)

Tuna tostada | Chipotle peppers, avocado, cancha corn

Satay Chicken | Peanut and keffir lime sauce

MAIN DISH SELECTION

Bang Bang Cauliflower | Lettuce taco (vg)

Sea Bass | Apple and yuzu salad dressing, shiitake consommé

Tataki de Wagyu Beef – Black truffles

INTERLUDE

Shiso water-ice

DESSERTS SELECTION

Selection of mochis

Exotic Vacherin, Sansho peppers, Jasmine

BULLES DE FRAMBOISE

Pink Fluère, raspberry water, lychee, verjus, champagne syrup

WAKAZE YUZU SAKE

Japanese rice alcohol (servi chilled)

PUNCH CHERRY CHERRY

Edinburgh Gin Cannonball, umeshu, cherry bitter, aloe vera, clarified milk

PINKO NO TSUKE

Nolow N°4, Himitsu No*, pineapple Juice | rectified pink grapefruit juice, Oleo Saccharum

BOOK SKYBAR PARIS FOR AN OUT-OF-THE-ORDINARY EVENT

Create THE Buzz and unforgettable with full privatization of SKYBAR Paris
for a very special event

Movie shooting | Shooting | Fashion shows | Private concert | Exhibitions |
and more

Bar rental available outside of opening hours, and on Tuesday evenings. For all
kinds of events (All conditions must be respected). Ask us for a quote.





YOUR DEDICATED CONTACT

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