



GROUP MENU



BEER BAR



NICE

FOAM



We would like to express our gratitude for your interest in Foam and his concept. We are pleased to present this proposal for the organization of your event. We remain at your complete disposal for any further information. We wish you a favorable reception and look forward to the pleasure of welcoming you.

The FOAM team

PALOMA GROUP

OUR LOCATIONS

FOAM PIN



Address



1 Place du Pin

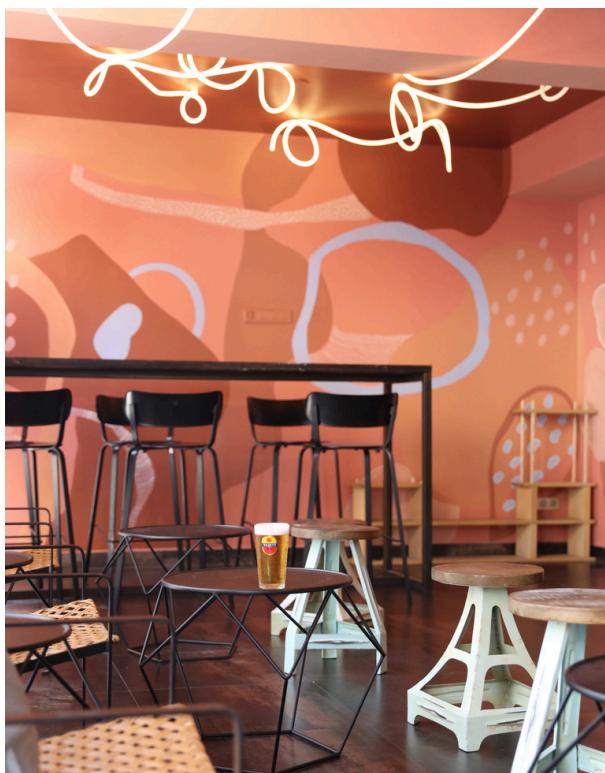
The advantages:

- babyfootball table available
- Conference room available for rent
- karaoqué available option
- Children's Corner

Accessibility	Terrace	Optional Screen & video projector	Accessible Facilities	Interior capacity	Outdoor capacity
City Center Bus / Tram Parking	✓	✓	✓	70 standing 40 seated 30 Conference	50 seated

OUR LOCATIONS

FOAM PIN



OUR LOCATIONS

FOAM PORT



Address



Quai des deux Emmanuels

The advantages:

- Babyfoot table available.
- Brewery visit
- View of the harbor

Accessibility	Terrace	Optionnal Screen and Video Projector	Accessible Facilities	Interior capacity	Outdoor capacity
City Center Bus / Tram Parking	✓	✓	✓	40 seated 70 standing	60 seated

OUR LOCATIONS

FOAM PORT



BEER ENTHUSIAST

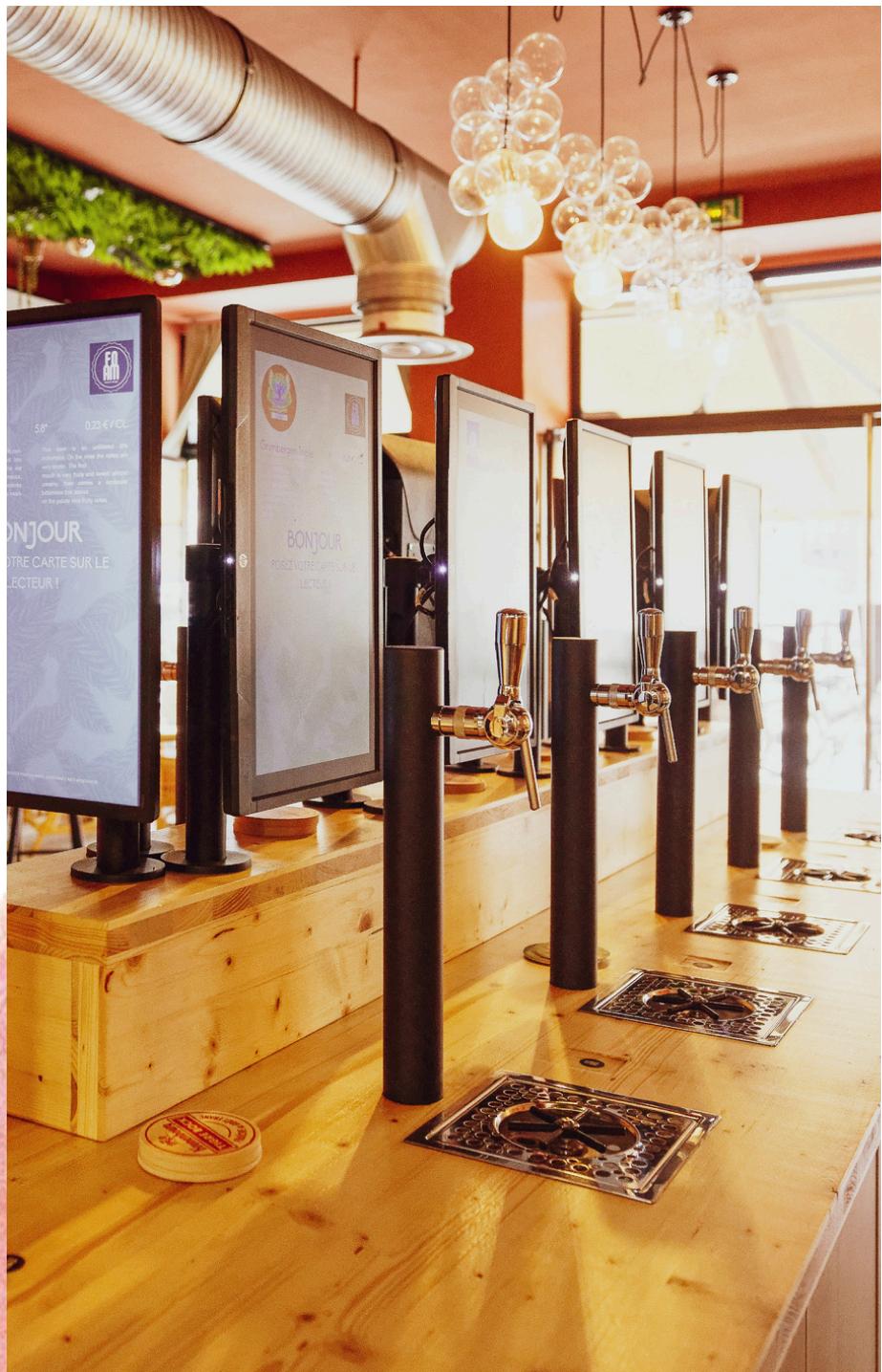
Our central draft bar will facilitate your movement around the space, allowing you to taste, share, and sample our beers in both small and large quantities.

Twelve draft beers from a varied selection that evolves with the seasons are available in the central draft bar.

Foam provides an extensive selection of local and international bottled beers, including gluten-free and alcohol-free options, alongside our own in-house brewed Foam beer.

Our team of beer experts will lead you through the barrels.

Foam also provides a selection of wines, a cocktail menu, as well as a variety of non-alcoholic beverages and organic fruit juices.



Which beer will become your favorite?

THE MAP

Advantages for the organization:

- Budget oversight
- Selection of amount VAT
- reclamation Distinct
- experience Customization
-



15€
**MINIMUM
BY CARD**

CARTA
AFAM
DE
NH

CORPORATE GATHERINGS



Master your financial plan

Provide your employees with a Foam card!

The Foam card enables you to establish a budget while permitting your employees to spend freely within that limit.

Customer experience regarding self-service, exploration, and sampling of beer.

Personalized offer: an individual card for each of your employees.

The Foam card also enables you to purchase food and beverages.

THE MORNING

FROM
10:30



COFFEE CAKE RECIPE

- 1 orange cake
- 1 hot beverage
- 1 fruit beverage



CLASSIC FORMULA

- 1 country loaf
- 1 jar of preserves and butter
- 1 hot beverage
- 1 freshly squeezed orange juice



GORMET FORMULA



- 1 plate of scrambled eggs
- 1 slice of rustic bread
- 1 jar of preserves and butter
- 1 heated beverage
- 1 freshly squeezed orange juice

TAPAS FORMULATION TO SHARE

A selection of tapas to share for an aperitif, a celebratory event, or a business meeting.

TAPAS FORMULATION



(drinks not included - 1 plate for 3 people)

- **Cantal Pizza**
- **Hummus and breadsticks**
- **Cheese platter**
- **Cold cuts: mortadella, coppa, salami**



ENHANCE YOUR APERITIF EXPERIENCE WITH A FOAM CARD PACKAGE: SELF-SERVICE BEERS TAILORED TO YOUR PREFERENCES AND THOSE OF YOUR GUESTS.



APERITIF FORMULA

FROM
5 PM



THE CLASSIC APERITIF

- 1 Hummus for sharing
- 1 platter of charcuterie and cheese
- Olives and breadsticks
- 1 glass of wine, pastis, or martini



THE ITALIAN APERITIF

- One small pizza
- One platter of cold meats and cheese
- Olives and breadsticks
- 1 Aperol spritz, 1 glass of wine, 1 foam beer (25cl), or an Astra beer



THE MEDITERRANEAN APERITIF

- 1 hummus for sharing (1 for 3 individuals)
- 1 serving of Tzatziki
- Olives and breadsticks
- 1 glass of wine, pastis, or martini

LUNCH FORMULATION

BETWEEN
15 AND 40
INDIVIDUALS

Starter/Main Course or Main Course/Dessert (excluding beverages) - €25.00 incl. tax - €22.72 excl. tax

With one-third of local wine from Var, water, and coffee per person - €34.00 including tax - €28.72 excluding tax

- With 1/3 Côte de Provence wine, water, and coffee per person - €37.00 including tax - €31.22 excluding tax

Starter, Main Course, and Dessert (excluding beverages) €31.00 including tax - €28.18 excluding tax

With one-third of Var country wine, water, and coffee per person - €40.00 including tax - €33.72 excluding tax. With one-third of Côte de Provence wine, water, and coffee per person - €43.00 including tax - €36.22 excluding tax.



FISH FORMULA:

• Toasted green

Avocado, cream cheese, zucchini, peas, basil, and mint.

- Seared sea bream fillet accompanied by seasonal vegetables
- Lemon tart

VEGETARIAN FORMULATION:

• Power Bowl Salad

Lentils, avocado, tomatoes, Japanese salad, radishes, pumpkin, and sesame seeds.

- Vegetarian lasagna accompanied by a green salad.
- Orange cake served with toasted almonds.

MEAT FORMULA:

• Petite stuffed Niçois and mesclun

- Sautéed lamb with creamy polenta. Artisan tiramisu



THE CANTINE

BETWEEN
10 AND 40
INDIVIDUALS

Dishes for sharing (excluding beverages)

STARTERS – Three starters to share, equivalent to one starter to select from:

- Power Bowl Salad
- Caesar salad
- Mozzarella tomatoes
- Hummus with pita bread
- Small pizza

DISHES – 2 dishes for sharing, equivalent to 1 dish to select from:

- Gratin of shell pasta with ham
- Braised beef stew
- Blanquette de poulet
- Eggplant Parmesan
- Lasagne

**Accompaniment – 2 options available: Mixed salad /
Gnocchi / Paprika fries / Seasonal vegetables**

DESSERT – 1 dessert available for sharing:

- Compote, cottage cheese, and sponge cakes
- Tiramisu
- Caramel custard
- Artisan pie

Two potential options for groups exceeding 15 individuals.



BUFFET MENU

BETWEEN
20 AND 40
INDIVIDUALS

THE BUFFET

(drinks not included)

With one-third of local wine from Var, water, and coffee per person including tax - €41.22 excluding tax

With 1/3 Côte de Provence wine, water, and coffee per person - €52.00 inc
- €43.72 excluding tax



- **Charcuterie platter (1 for 4)**
- **Cheese selection (1 for 4)**
- **Power Bowl Salad (as desired)**
Lentils, avocado, tomatoes, Japanese salad, radishes, pumpkin, and sesame seeds.
- **Croque monsieur for sharing (1 for 4)**
- **Hummus and Breadsticks (1 serving for 4)**
- **Tomatoes, mozzarella, and fresh basil (optional)**
- **Chicken tenders**
- **Sweet potato fries**
- **Eggplant Parmigiana**
- **Ham and shell pasta (optional)**
- **Homemade tiramisu (as desired)**
- **Crème caramel (as desired)**
- **Fruits (at one's discretion)**

BUFFET BRUNCH

FROM 25 INDIVIDUALS



GROUP OF OVER 25 INDIVIDUALS?
PROCEED TO GROUP BRUNCH

THE BUFFET BRUNCH – DURATION: 2 HOURS



- Coffee or tea
- Fruit beverage
- Bread, butter, and preserves
- Viennese confections
- Citrus cake
- Egg cooked to preference
- Cheese platter
- Platter of cured meats
- Cottage cheese with muesli

TOTAL PRIVATIZATION

PRIVATIZATION
PRICE UPON
REQUEST



Privatization of beer taps and the Foam area.

Unlock all pumps for your friends (options):

- Opportunity to connect your music.
- Exclusive outdoor terrace.
- Open bar featuring taps and select beverages.
- Staff will be present throughout the evening.
- Shared plates or buffet option.

BEVERAGE PACKAGES



VAR WINE DINING PACKAGE

- One-third of local wine from Var per person (three colors to choose from)
- One-third bottle of mineral water
- Coffee or tea

VAR WINE DINING PACKAGE

- 1/3 AOC Provence wine per individual (three varieties available)
- One-third bottle of mineral water
- Coffee or tea

BOTTLE OF RAW BIO DOC PROSECCO Casa Giol

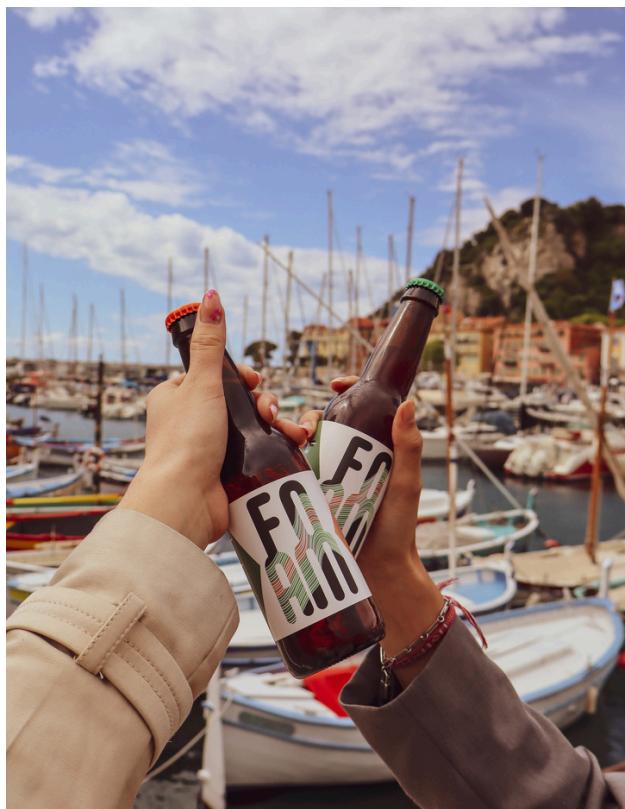
- from 1 to 5 bottles:
- for 5 to 10 bottles:

We are pleased to offer you a selection of wines and beverages tailored to your preferences. Please feel free to reach out to us for a personalized package.

WE DO NOT ACCEPT CORK FEES

ALL OUR PRICES INCLUDE TAX PER PERSON, SERVICE INCLUDED.

OUR IN-HOUSE BEER



FOAM BEER 100% LOCAL AND ARTISANAL

Passionate about beer, we launched our first bottled beer, FOAM, in 2022. This craft beer was developed by our brewer, Stéphane, and is brewed locally at our facility on the port of Nice. Like the region itself, our beers are best enjoyed under the sun of Nice. Our brews are crafted in small batches and offered in limited editions.

Explore our selection of beers and savor them wherever you please!

TASTING BEER ATELIER



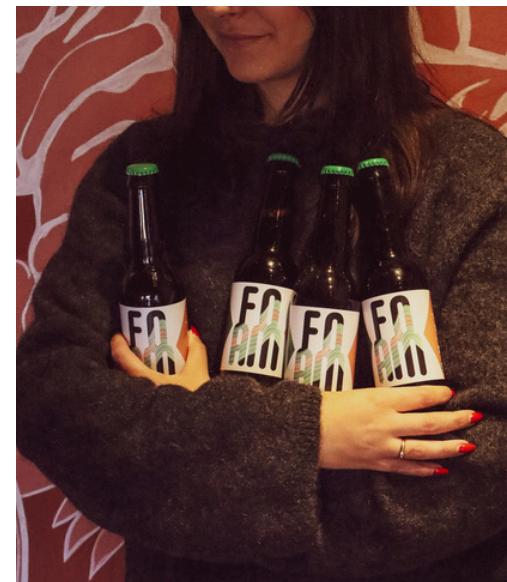
Master the art of discussing beer!

Join our beer expert to uncover the secrets of beer: its production, varieties, and tasting techniques.

45 minutes of tasting:

€25 including tax per person, minimum 4 participants - maximum 15 participants.

CORPORATE GIFTING



Present a souvenir box encapsulating your experience at FOAM.

At the conclusion of your event, express gratitude to your teams or colleagues by presenting them with a pack of six craft beers.

Chest pack of 6 FOAM beers

UNIFY YOUR TEAMS



BABYFOOT TABLE

Arrange a competition with your colleagues, teams, or friends to foster a unique atmosphere.

Our football tables are available in our two FOAM bars for your evening event.

OPTION KARAOKE

Create unforgettable and enjoyable experiences with our karaoke option. Upon request, we supply the necessary equipment, along with our team to support you throughout the event.

Screen equipment, video projector, and 2-hour presenter:

MEETING ROOM SCOOL



Formula proposed for all SCOOL room rentals:

Self-service and in the dining area:

Beverages, both hot and cold

- Dry biscuits or an entire cake
- Candy



²	/heure	1/2Jr	Journée
Cowork	5€	13€	25€
Petit salon	25€	50€	90€
Salon jardin	30€	80€	150€
Salon vitré	70€	170€	310€
Salon doré	80€	195€	360€
Mezzanine	90€	230€	440€
Salle blanche	120€	290€	560€

CONTACT FOR ANY SCHOOL INQUIRIES: alexandra@soniho.com / 06 82 21 26 97

THEY PLACED THEIR TRUST US

AMONG OUR RECENT EVENTS:



THEY PLACED THEIR TRUST US

AMONG OUR RECENT EVENTS:



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AMONG OUR RECENT EVENTS:



GENERAL TERMS OF SALE

PRIVATE SPACE

The establishment shall not be held liable for any damage incurred to the rented or provided space. The facilities are well-maintained and in optimal working condition.

The organizer will take all necessary measures to safeguard and maintain the premises throughout the event.

DECORATION AND ANIMATION OF THE VENUE

It is feasible to adorn the venue in accordance with your preferences: structures, tablecloths, cloth napkins, flowers, and more, or to enliven it with magicians, performances, musicians, fireworks, etc., in coordination with the establishment. Streamers, confetti, and similar festive elements are strictly prohibited. Cleaning fees may be incurred if these guidelines are not adhered to.

RESERVATION CONFIRMATION

A reservation is considered confirmed only upon the return of the signed quote, bearing the company stamp and the phrase "good for agreement," as well as the payment of the deposit.

PRICE ASSURANCE

The rates specified in the quote are denominated in euros and include the applicable VAT rate. They remain valid for two months from the date of the quote. Following this period, they may be adjusted based on economic conditions, with the rates in effect on the day of the meeting prevailing.

COVERAGE ASSURANCE

The precise number of guests must be confirmed four days prior to the event date. This figure will serve as the minimum basis for invoicing. Management retains the right to cancel the reservation in cases of force majeure or unforeseen circumstances (such as strikes, fires, water damage, etc.).

ASSURANCE

Under no circumstances shall the company be held liable for any damages of any kind, particularly those resulting from fire or theft, that may affect items or equipment entrusted during the event covered by this reservation.

The organizer commits to restoring the premises that have been occupied to their original condition, at its own expense, in the event of any deterioration.

The Management and the company cannot be held liable for the blood alcohol levels of guests during events. Nevertheless, the establishment retains the right to refuse alcohol service and to have any individual exhibiting clear signs of intoxication escorted home, at the expense of the person unable to drive.

SCHEDULES

All guests must vacate the premises by 1:00 a.m. Charges will apply for non-contracted times. Should the schedule be exceeded, our staff will incur overtime fees.

PERSONNEL

Beyond 00:30, our staff receive night shift compensation, resulting in a 50% increase in the hourly rate.

MATERIEL

A disco ball is supplied to enhance the visual ambiance. The sound equipment (including speakers, amplifiers, microphones, satellites, overhead projectors, televisions, etc.) provided to you must be returned in good working condition; any damage incurred will result in a charge. Technical items such as glasses, plates, cutlery, tables, chairs, tablecloths, and napkins that are damaged, burned, torn, broken, chipped, or lost will be charged at the purchase price.

GENERAL TERMS OF SALE

MUSIC

Infrastructures provided on-site:

For 220V electrical connections, kindly supply your own extension cords.

- All electrical connections and the configuration of the installation must be validated and executed under the supervision of the site manager. Any modifications to the existing installation are expressly prohibited. The service provider is required to utilize appropriate electrical equipment that has been inspected by an approved entity (such as extension cords, power strips, etc.).
- The facilities are operational and well-maintained. Should you observe any irregularities prior to the commencement of the installation, please inform the manager or project manager.
- The sound diffusion system for background music is pre-installed on-site: Multi-diffusion featuring four LD SYSTEM speakers.
- Connection to the amplifier via Bluetooth, 2XRCA, or 1XLR female. Installation for festive evening broadcast:
- Multi-diffusion utilizing four LD SYSTEM speakers
- Depending on the configuration, a remote speaker may be installed in the dance area.
- This system enables you to achieve levels of up to 80dB(a) in the dance floor or party area during a dance event.
- Amplified music is not permitted on the terrace.
- We will be present during the installation to assist you and demonstrate the facilities specifically for managing the broadcasting system. For the mixing and management of the ear monitors, you will need to engage your own sound engineer. We will retrieve your final mix output from the consoles either via 1x XLR or 2x RCA. The artistic aspects, including balance, returns, stage setup, and lighting, remain your responsibility. Only electronic drums are permitted; acoustic drums or percussion will not be accepted. The establishment reserves the right to limit percussion after 10 p.m. Only ear monitors are authorized for the artists' sound returns; no stage returns via speakers will be permitted.
- You agree to adhere to the regulations regarding noise pollution and to remit royalties (SACEM) for any event featuring an orchestra, musicians, or performances. Under no circumstances shall the establishment be held liable for noise pollution.
- Music must cease at 12:00. Management retains the authority to lower or disable the music prior to the scheduled time in response to a complaint or law enforcement intervention. This action shall not, under any circumstances, entitle patrons to compensation or a reduction in price.

CONDITIONS

Seventy percent of the estimated order amount will be required as a deposit. Failure to remit this payment may lead to the cancellation of the reservation.

Cancellations made fewer than 5 days prior to the event date will result in the forfeiture of the deposit paid. Cancellations made fewer than 2 days before the event date will result in the order being charged.

PAYMENT CONDITIONS

Unless otherwise stipulated, our invoices are due upon the completion of the service.

RECOMMENDATIONS

The organizer commits to inviting only individuals whose conduct is unlikely to adversely affect the establishment. The establishment retains the right to deny entry to any person exhibiting inappropriate behavior.

Customers are prohibited from bringing in any food or beverages from outside.



CONTACTS

Event Manager - Anne-Sophie Joussemet
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 04 93 89 53 92

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