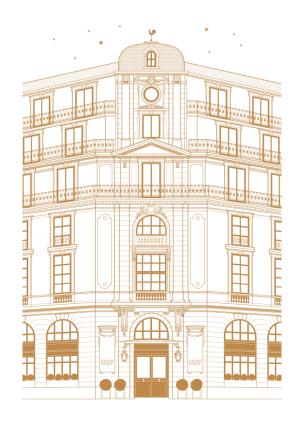
# GRAND HÔTEL DU PALAIS ROYAL

PARIS



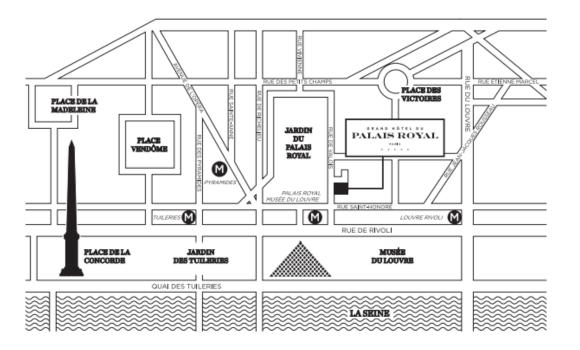
Your events and meetings tailored made to your needs



# L'HÔTEL

Grand Hôtel du Palais Royal is located right next to the Palais Royal Garden, the Louvre Museum, the Comédie Française, the rue Saint-Honoré and the Tuileries Garden. A refined neighborhood where architecture, culture and gastronomy meet the most sophisticated shopping addresses.

Pierre-Yves Rochon's interior design, the spa, the restaurant, and the exceptional location contribute to make this luxury hotel the address of Parisian chic.





#### RESTAURANT

A new address in the magical Palais Royal district, Café 52 Paris 1er offers a selection of seasonal, healthy & organic dishes, all day long. The cuisine orchestrated by chef Jean Baptiste Orieux is guided by the love of the product.

A splendid terrace opens onto the secret and magical Place de Valois.

Detailed and personalized quotation

Rental cost for private event : 2500 € lunch or diner time





#### CAPACITIES & EQUIPMENT



Free Wifi



Concierge and valet service



Natural light



Terrace



Music atmosphere



Air conditioning



People with reduced mobility access



Video projector & screen



Non smoking



Supplies



Cocktail - 60 people



Lunch/Diner - 35 people



Theater - 35 people



Meetings/meal - 32 people



Cabaret - 35 people



Isle - 25 people





# OUR RECOMMENDATIONS

#### COSY – WORKING LUNCH

Salmon poke-bowl

Tomato and burrata from Puglia

Hummus, tetragona and avocado club sandwich

Smørrebrød

Fresh seasonal fruit Chia pudding Mignardises

Our menus may change regarding the current season

- 60€ TTC per person -Mineral water and hot drinks included Individual portions, served in a buffet style



#### OUR RECOMMENDATIONS

#### **HEALTHY**

Vichyssoise of peas, sheep's milk cheese or Cavaillon melon, smoked tofu and pomegranate

> Salmon poke-bowl or Vegetarian smorrebrod

Seasonal fruit swim, jasmine tea or Vegan strawberry and rhubarb tartlet

Our menus may change regarding the current season

- 80€ TTC per person Mineral water and hot drinks included
Unique menu for all guests, with a choice of a starter, a main course and a dessert



#### OUR RECOMMENDATIONS

#### THE REFINED

Old Tomatoes, Puglia Burrata or Perfect organic egg, a variety of vegetables from our French market gardeners

Fillet of sea bass, artichokes, reduction of a barigoule or Organic poultry supreme, roasted eggplant, salted granola

Lime apple and coriander tartlet or All dark chocolate tartlet

Our menus may change regarding the current season

- 100€ TTC per person -Mineral water and hot drinks included Unique menu for all guests, with a choice of a starter, a main course and a dessert





# **OUR COCKTAIL PIECES**

The Chef also offers a nice selection of cocktail pieces, inspired by freshness and lightness.

*4 pieces* 20€ per person

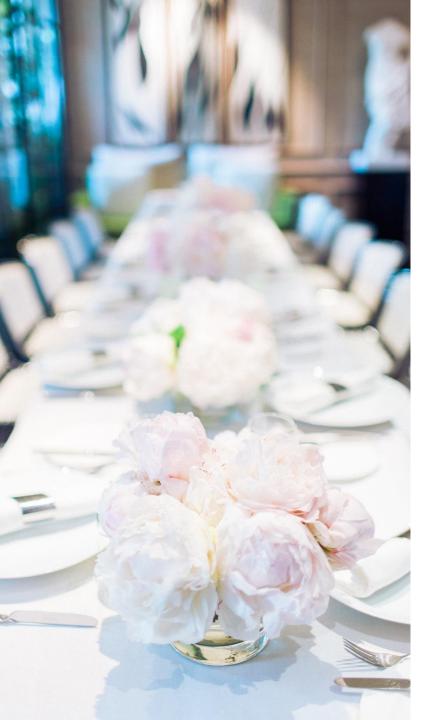
8 pieces 36€ per person

*12 pieces 52€ per person* 

16 pieces 64€ per person

18 pieces 70€ per person

Among the following selection



# **SALTED PIECES**

Smoked salmon, sesame and blinis
Crunchy hummus
Poke-bowl skewer
Smørrebrød
Eggplant caviar and pomegranate focas

Eggplant caviar and pomegranate focaccia

Sea bass tartar with citrus fruits

Quinoa with fruit

Vegetarian club sandwich

Crispy prawns with sweety sauce

Fallafel



# **SWEET PIECES**

Vegetable dim sum

Gazelle horn Tajine style

Matcha Tea Financier
Gazelle horn by Maison Gazelle
Gluten free brownie by Chambelland
Strawberry Bite
Lemon Bite

Our menus may change regarding the current season



#### **BEVERAGE SUGGESTION**

#### LE POUDRÉ

10 € per person

Fresh fruit juice or soda

#### L'INTEMPOREL

*12* € *TTC* per person

1 glass of red or white wine

# LE PÉTILLANT

20 € TTC per person

1 glass of champagne 1 soft drink (fruit juice or soda)

# L'EMBLÉMATIQUE

*30* € *TTC* per person

1 glass of champagne <u>or</u>
1 soft drink (fresh fruit juice or soda)
1 glass of red <u>or</u> white wine

#### LE GRANDIOSE

40 € TTC per person

1 glass of champagne 1 soft drink (fresh fruit juice or soda) 2 glasses of wine

#### **SWEET MOMENTS**

#### LE CAFÉ DU 52

25€ TTC per person

Hot drinks (tea, coffee)
Still & sparkling mineral water
Fresh fruit juice

#### LE MATIN PARISIEN

*30* € *TTC* per person

Hot drinks (tea, coffee)
Still & sparkling mineral water
Fresh fruit juice
Assortment of pastries
or gluten free cake

#### L'ACCUEIL PRESTIGE

*35€ TTC per person* 

Hot drinks (tea, coffee)
Still & sparkling mineral water
Fresh fruit juice
Mignardises
Plate of fruits

#### LE CHOIX DETOX

45€ TTC per person

Hot drinks (tea, coffee)
Still & sparkling mineral water
Detox fruit juice Yumi
Bircher muesli
Açai bowl or chia pudding
Fruit platter





#### LE SALON COLETTE

On the second floor of the hotel, sheltered from all noise, the Grand Hôtel du Palais Royal welcomes the Salon Colette.

This 15 m² meeting room, which can accommodate up to 10 people, is a privileged place of confidentiality for your meetings or appointments.

Fully exposed to natural light, the Salon Colette is fully equipped to host meetings and presentations: 40-inch television, video projector, screen and telephone line.

To encourage your productivity, Chef Jean Baptiste Orieux offers a selection of sweet and savory dishes to be experienced in the Salon.

Half study day 360€

Full study day 580€





Free Wifi



Concierge and valet service



Natural light



Air conditioning



Music atmosphere



Video projector & screen



People with reduced mobility access



Supplies



Non smoking



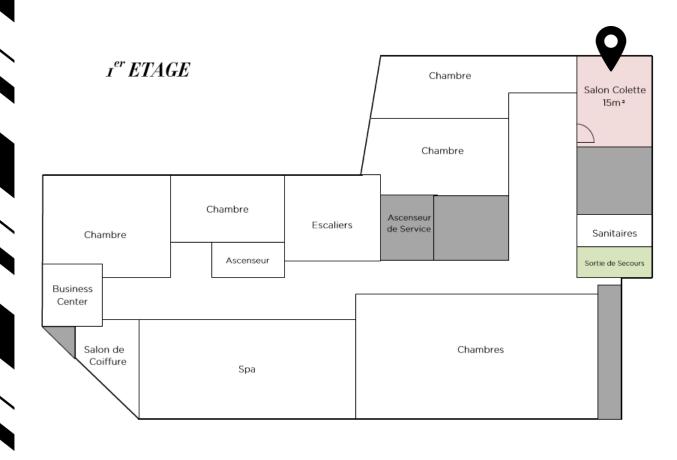
Paperboard



Phone



Television



# GRAND HÔTEL DU PALAIS ROYAL

PARIS

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