



LAURENT

P A R I S



A unique venue for a unique wedding





LAURENT

P A R I S



◆

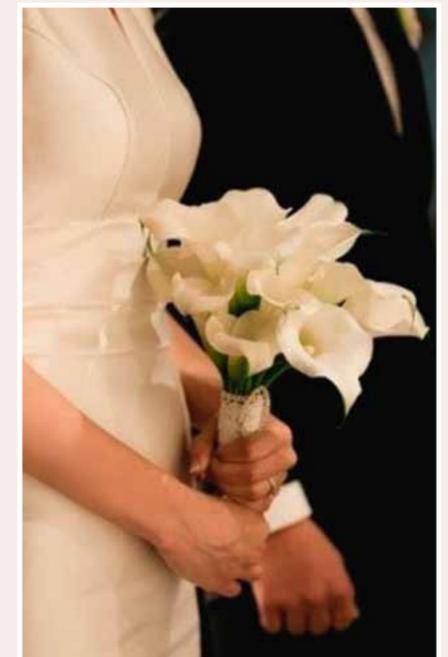
The most beautiful day of your life in a historic location at the heart of the Champs-Élysées.

As Louis XIV's hunting pavilion and then an open-air cafe at the time of the Revolution, this place has always been dedicated to social gatherings and the pleasures of fine dining.

Whether you've been dreaming of a big reception or a more intimate dinner or luncheon, our teams will make your special day unforgettable.

◆

Private Bookings	4
The Laurent House	5
The Restaurant	6
Private Reception Rooms	7
Gabriel room and private patio	8
Matignon and Marigny	9
Élysée and Imperial	10
Our Wedding Menus	11-13
Personalised Services	14-15
General terms of Sale	16-19
Practical information	20



PRIVATE BOOKINGS

The Champs-Élysées in Paris;
a romantic city, an exceptional
setting that will captivate you.

THE LAURENT HOUSE

Exclusive restaurant hire for a unique occasion!



Seated capacity



150

Standing



300

From 150 to 300 guests, the whole house can be booked privately: the main restaurant, the private reception rooms, the garden, and the patios.

THE RESTAURANT



The restaurant is bathed in natural light and illuminated according to the season. It is open to private bookings for parties of 80 to 200.

Restaurant's room :
150 m² /1614 Sq. ft

Seated capacity Standing

○ ○
○
150

▽
200

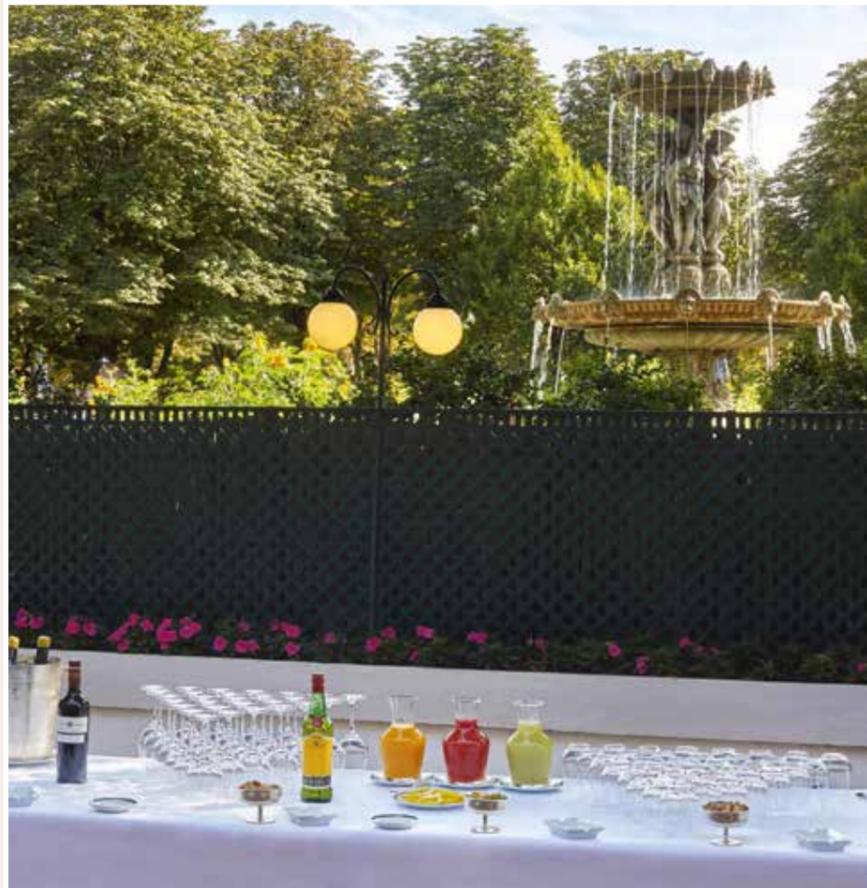
PRIVATE RECEPTION ROOMS



Fall under the charm of our private reception rooms. Cosy and full of character, they will make your wedding a precious moment.

THE GARDEN

The garden adjacent to the restaurant is a real haven of peace. The babbling of the fountain and its natural environment bring you a feeling of fulfilment.





THE GABRIEL ROOM

As soon as fair weather arrives, the Gabriel room opens out onto a vast and shady patio. Inside, elegance, charm and tranquillity reign.



Gabriel room - 40 m² / 430 Sq ft
1st floor



The adjacent Gabriel patio, open from mid-April to mid-October

Patio - 100 m² / 1076 Sq ft



THE MATIGNON ROOM

Ideal for dining in a small group. An idyllic setting-unexpected in this part of Paris with a stunning colonnaded balcony facing the Champs-Élysées gardens.

Matignon room - 18 m² / 194 Sq ft

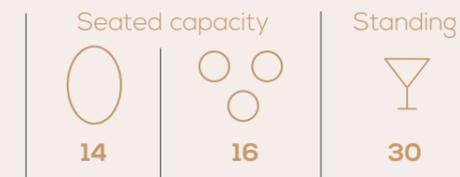
Seated capacity



THE MARIGNY ROOM

The distinctive features of the Marigny room include its exquisite mouldings and curved doors. A sophisticated place, in keeping with its view of the boxes in the Marigny theatre.

Marigny room - 28 m² / 301 Sq ft



ELYSEE ROOM

The Elysée room is both chic and luxurious, with its Directory period wall paintings and its view of the century-old chestnut trees and the Champs Elysées. Distinctly romantic and refined.

Elysée room - 30 m² /323 Sq ft

Seated capacity



20



24

Standing



40



IMPERIAL ROOM

The Imperial dining room faces Avenue Gabriel, and is the most spacious private room in the Laurent restaurant. With its fine woodwork and attractive light, it offers a gracious and sophisticated setting.



Imperial room :
54 m²/581 Sq ft
groundfloor

Seating capacity



40



60

Standing



60



OUR WEDDING MENUS
Elaborated by our Michelin star Chef



Menu Romantique

240 € vat incl/pers.

Same menu must be chosen for all the guests

Served in a private room from 10 guests, exclusive use of restaurant or the House: please ask us

Apéritif (30 minutes)

Champagne Laurent blanc de blancs 2011 (1 bottle 75 cl for 3)

Muscat, Sauternes, Lillet (1 bottle 75 cl for 3), Whiskies (1 bottle 70 cl for 15)

Fruits and tomato juices

served with 5 savoury canapés

Hors d'œuvre

Starters

Spider crab with its juice in jelly, fennel cream

or

Garden peas in ice-cold soup, caviar, perlines of Lulo, lemon grass panna cotta (Spring/Summer)

or

Caramelized sweet onion, light potatoes muslin, Alba truffle or Black truffle according to season (Autumn/Winter)

or

Pan fried duck liver with Sauternes, roasted mango with ginger and green meat with passion fruit

Fishes

Fillet of turbot with olive oil, green vegetables in an iodized cream

ou

Wild bar poached in Timur pepper milk, Camargue rice, nettle and oyster sauce

OR

Meats

Farmer chicken stuffed with foie gras, macaroni gratin, season garnish

or

Roast fillet of saddle of lamb from Lozère, tortellini with broad beans and ricotta vegetable crisps, parmesan (Spring/Summer)

or

Baby lamb from Pyrénées cooked with pine cone oil, spirit of a baked potatoe (Winter)

Autumn: please ask us

Desserts

Season fruits or chocolate millefeuille to share, elaborated by our Pastry Chef

ou

Cocoa pie, creamy passion fruit, exotic sorbet and ginger

ou

Season Norwegian Omelette

Coffee and petit fours

Our Head Sommelier's selection

(1 bottle 75 cl for 3)

AOP Chablis 1^{er} Cru "Montée de Tonnerre", JM Raveneau - AOP Château Canon Pécresse, Canon Fronsac

Wine's vintage will be informed according to wedding's date

Mineral waters (1 L bottle for 2)

Applies year-round; certain products may be changed according to the season

Menu Prestige

280 € vat incl/pers.

Same menu must be chosen for all the guests

Served in a private room from 10 guests, exclusive use of restaurant or the House: please ask us

Apéritif (30 minutes)

Champagne Laurent blanc de blancs 2011 (1 bottle 75 cl for 3)

Muscat, Sauternes, Lillet (1 bottle 75 cl for 3), Whiskies (1 bottle 70 cl for 15)

Fruits and tomato juices

served with 8 savoury canapés

Hors d'œuvre

Starters

Lobster in its juice, crunchy fennel, vanilla quince and flower crisps, passion fruit dressing

or

Pan fried duck liver with Sauternes, roasted mango with ginger and green meat with passion fruit

or

Morels or Chanterelles just seared, herbs lasagna, smoked egg yolk, season garnish (Spring/Summer)

or

Creamy egg yolk, 'Tortellini' chicken broth, Alba or Black truffle according to season (Autumn/Winter)

Fishes

Fillet of turbot with olive oil, green vegetables in an iodized cream

or

Dover sole fillet poached in milk, topped with a lemoned mousseline, potatoes gnocchi

Meats

Roasted strips of beef, « pommes soufflées Laurent », herbal juice

or

Farmer chicken cooked slowly in a spicy bouillon, « béchamel », season garnish

Desserts

Season fruits or Chocolate Cake to share, elaborated by our Pastry Chef

or

Creamy Dark Chocolate and season fruits, Earl Gray Ice Cream

or

'Vacherin meringue slightly aced with citrus sauce and green apple, vanilla chantilly

Coffee, petits fours and palmiers 'Laurent'

Our Head Sommelier's selection

(1 bottle 75 cl for 3)

AOP Chablis Grand Cru Valmur - AOP Château Armens Saint Émilion Grand Cru

Wine's vintage will be informed according to wedding's date

Mineral waters (1 L bottle for 2)

Applies year-round; certain products may be changed according to the season



We offer a selection of cocktail snacks to go with your aperitif:

Gougères - Roasted tuna toast - Caramelised apple with foie gras - Salmon guacamole tartlet
Crunchy basil king prawn - Mango sushi - Tomato pizza - Comté finger
Bream ceviche - Egg cream

And to enhance your experience, we suggest:

Your 'Menu Romantique', 240€ with:

AOP Pernand Vergelesses, AOP Laleure Piot
AOP Domaine de L'A Castillon Côtes de Bordeaux

Per person : 20€ taxes included
Vintage to be informed according to your Wedding's date
Subject to availability of stock

Your 'Menu Prestige, 280€ with :

AOP Auxey Duresses Les Hautes Lafouge
AOP Château Clauzet Saint Estéphe

Per person : 20€ taxes included
Vintage to be informed according to your Wedding's date
Subject to availability of stock

Our excellent selection of LIQUEURS :

Calvados Domfrontais
Cognac Groperrin
Our old Armagnac Auban

Fine CHAMPAGNE bubbles to cap off the celebration: Please ask us



PERSONALISED SERVICES

Included in the package

The room is laid out in oval tables seating 8 to 12, tables set with white cloths and napkins.

Private room hire is included for parties of 10 or more

Classic Flower decoration

Printed 'Laurent Paris' menus, place cards, and seating plan

Cloakroom

Valet car parking

Free test meal for two with any confirmed private dining order
for 80 persons or more

Other suggestions

Cheese service:

We serve fresh and ripened cheeses from Quatrehomme, 25€ per person

Croquembouche:

Based on three buns, 15€ per person

Wedding cake:

Please ask us

Open bar during the dance:

White and Red wines, softs, mineral water, Whisky, vodka, Gin: invoicing
will be based on consumption

Personnel fees:

After 1 AM, you have the option of continuing your party until 3 AM, subject to a supplement
of 10% per hour of the total amount for the event.

Our sales team is here to help you arrange the perfect wedding:

Tailored floral decoration

Musical entertainment

Dancing floor

Custom tableware

Chair covers

Hostess

Baby-sitting

Prestigious car rental

Lunch served from 12.30 to 2.00 p.m. - Dinner served from 7.30 to 10.30 p.m.

Beyond the stated quantities, invoicing will be based on the number of opened bottles
VAT 10% and 20% on alcoholic beverages - Net prices - 15% service on VAT prices included.

A list of allergens is available on request

EXCESSIVE ALCOHOL IS HARMFUL TO YOUR HEALTH. PLEASE DRINK RESPONSIBLY.

Photos in brochure are not contractual

GENERAL TERMS OF SALE

1 - RESERVATION - CANCELLATION - MODIFICATION OF THE RESERVATION

1-1. The Customer's reservation is registered definitively on the Company's receipt of a copy of the quotation and the general terms of sale, duly initialled on each page, dated and signed by the Customer and bearing its company stamp and the handwritten words "Approved, agreed, confirmed", together with the payment of 50% of the total amount inclusive of tax.

For any order of a wedding reception, an additional deposit of 30% on the quoted price is paid by the Customer no later than 10 days before the date of the event.

1-2. The Company reserves the right to cancel the event as long as the contract (quote and General Terms of Sale) signed and the down payment have not been sent to it by the Customer.

1-3. A cancellation can be taken into account only from the receipt by the company of an unequivocal request signed by the Customer and sent by fax, email or registered letter AR.

In the event of total or partial cancellation of an event, the following provisions shall apply:

- For any cancellation notified more than 90 days before the date of the event, no cancellation fee will be charged and refund in full of the deposit paid.
- for any cancellation notified between 90 to 45 days (excluding Saturday, Sunday and public holidays) before the event day: refund of fifty percent (50%) of the deposits paid.
- for any cancellation notified between 44 to 30 days (excluding Saturday, Sunday and public holidays) before the event day: refund of twenty-five percent (25%) of the deposits paid.
- for any cancellation notified between 29 to 15 days (excluding Saturday, Sunday and public holidays) before the event day: the Company shall retain the deposit paid.
- for any cancellation notified less than 15 days before the event day (excluding Saturday, Sunday and public holidays) before the event day: the Customer will be invoiced at a hundred percent (100%) of the total amount inclusive of tax mentioned in the initial quotation or at the time of the last modification made.

1-4. Any request to modify the services provided for in the accepted quotation must be sent in writing to the Company.

Failing written acceptance of the said modifications by the Company within eight (8) days of receiving the request, the agreement shall be performed according to the terms and conditions set out in the quotation accepted by the Customer.

1-5. The number of people participating in the event must be confirmed to the Company to the nearest ten percent (10%), no later than 10 working days before the date of the event (excluding Saturday, Sunday and

public holidays). If the cancellation of the number of persons was more than ten percent (10%) higher than the one initially agreed, the conditions set out in Article 1-3 shall apply.

1-6. In case of exceeding the number of participants present compared to those originally planned, and in the event that the service can be provided by the Company for all participants present, the billing will be done on the basis of the actual number of meals served. Any meals not taken within the framework of a set price cannot give rise to any reduction of the agreed price.

2- INVOICING TERMS

Weddings:

For any order of a wedding reception, an additional deposit of 30% on the quoted price is paid by the Customer no later than 10 days before the date of the event.

Meals, receptions, cocktails, private bookings:

In the event that the number of participants specified in the quotation is exceeded, and if the Company is able to provide the service for all the participants, the service shall be invoiced at the price of the initial quotation marked up by the price of the additional number of meals actually served.

Any meals not taken within the framework of a set price cannot give rise to any reduction of the agreed price.

10 days before the date of the event (excluding Saturday, Sunday and public holidays), the number of participants must be confirmed to the Company to the nearest ten percent (10%) compared with the last estimate. After which time the provisions provided for in 1-3 shall apply in the event of cancellation of more than ten percent (10%) of the planned participants.

Room rental:

The provisions of 1-3 shall apply in the event of withdrawal or cancellation.

3 - PRICES - PAYMENT

3-1. The prices are stated in euros inclusive of tax. They are firm for sixty (60) days from the date on which the quotation is sent to the Customer. After which time they are liable to be modified according to the change in the economic conditions for providing the service. The prices may vary in the event of legislative and/or regulatory changes liable to lead to price fluctuations such as a change in the applicable rate of VAT, new taxes, etc.

3-2. A deposit amounting to fifty percent (50%) of the total price of the service as stated on the quotation must be paid on signing the latter. This payment is deducted from the amount of the final invoice, subject to the application of any cancellation charges as provided for in 1.3. Barring any provision to the contrary provided for by special agreement, the outstanding balance is payable on the event day. In case of disagreement on part of the invoice, the Customer

undertakes to pay the uncontested part without delay and to write to the Company giving the reasons for the disagreement. Any extras and other services not provided for in the accepted quotation that are personally requested by one or more participants must be paid by the said participants before their departure. Failing which, the corresponding invoice shall be sent to the signatory of the quotation, who undertakes to pay it on receipt in addition to the services included in the quotation (extras, meals, etc.). Any late payment shall give rise to the invoicing of late payment charges equal to three times the current official rate of interest. All debt collection costs the Company may incur in respect of any outstanding balance shall be payable by the signatory of the quotation.

In addition, in accordance with Article L441-6 of the Commercial Code, any Corporate Client will be liable for a lump-sum indemnity of € 40 in compensation for recovery costs, in addition to the late payment penalties, for any bill settled after the expiry of its term.

Any service costing more than €1,000 (one thousand euros) must be paid in full by the date of the event at the latest.

4 - RECOMMENDATIONS - COMPLIANCE WITH STATUTES AND REGULATIONS

The Company places its facilities at the disposal of its clientèle for organizing events. The Customer undertakes to only invite people whose conduct is on no account liable to be harmful to the Company.

The Company reserves the right to intervene if necessary. The Customer may not bring in drinks or any foods from outside without the prior written consent of the management of the Company. The Customer undertakes to ensure compliance with all the current safety regulations and instructions in the Company by its suppliers, the participants and their guests. The Customer will ensure that the participants do not disrupt the running of the Company's activities or impinge on the integrity of the people or property therein. The Company reserves the right, if necessary, to evict anyone who disobeys these instructions or whose attitude is judged incompatible with the brand image of the Company. The Customer furthermore undertakes to heed the decibel limit set by the Company and, in general, to comply with all the specific provisions applicable to its event. The Company accepts no liability for the failure to comply with any of its applicable statutory provisions and requirements by the Customer, its suppliers and guests.

During the organization of any event by the Customer, the staff working for the Company are not allowed to participate in any manner whatsoever in the said event.

4-1. In the event of photographic or film coverage, the Customer must inform the Company beforehand of the possible presence of a photographer or cameraman, and undertakes to personally see to obtaining all the necessary permits in this respect. The Customer will

remain solely liable for the payment of any duties and taxes of any kind that might be claimed on this account and undertakes to guarantee the Company in the event that it is sued on these grounds.

4-2. In the event of on-site sales, the Customer undertakes to provide the Company with the necessary written official permits, at least fifteen (15) days before the start date of the event, especially if the Customer intends to retail or take orders for previously advertised goods. On no account may the event the Customer organizes exceed the duration stated on the official permit and the sales cannot exceed 2 months per calendar year in the premises of a given Company.

4-3. In the event of exhibition, fashion show, fair, decoration or other event, any installation realized by the Customer must meet the requirements of the terms and conditions of the Company and the latest safety requirements in force; should further permits need to be requested from the Safety Commission, either by the Company using the necessary documents supplied by the customer, or directly by the latter, the Company must have the certificate of compliance issued by the Safety Commission before the start of the event. Any plan for decoration or installing stands must be submitted to the Company on pain of being refused permission to exhibit. The Customer organizing the trade show or fair or any other event subject to official permits must provide the Company with the necessary official permits at least two (2) months before the start date of the event. The Customer undertakes to restore the premises placed at its disposal to their original state, at its own expense, as soon as the event ends, barring special exemption tied to the nature of the event granted by the Company.

4-4. In the event of a recruitment service, the Customer must provide the Company with proof that it complies with the applicable legal provisions in the matter and its company name must appear on its job advertisements when applicants are interviewed or selected in the premises of the Company. The Customer undertakes to certify in writing that it meets these conditions and enclose the said certificate with the signed quotation and agreed deposit it sends to the Company.

4-5. In the event of recourse to paying admission, the Customer undertakes to certify in writing its full liability undertaking for any accident occurring during the event it organizes and enclose the said certificate with the signed quotation and agreed deposit it sends to the Company.

4-6. In the event of dissemination of musical works and, more generally, any entertainment at the premises of the Company (orchestra, shows, discs, etc.), provided by the Customer, the latter undertakes to personally see to the notifications required by law and the payment of any rights and fees, notably to SACEM, which might be due on these grounds.

4-7. The Customer must pay any taxes, contributions and costs for which it may be liable with regard to

any person or organization because of its event. The Customer must be able to substantiate any such payment to the Company on request.

5 - ALLOCATION OF PREMISES

5-1. The Customer undertakes not to change the allocation of the premises placed at its disposal without the prior written consent of the Company. The Customer takes the premises, facilities and equipment as is at the time of taking possession thereof, and returns them at the agreed time in the same state.

5-2. The Customer is solely liable for the safekeeping of any special installations or equipment it may bring in with the Company's permission.

On no account may the Company be held liable in case of theft or degradation of the said installations or equipment. They must be removed as soon as the event ends barring special exemption tied to the nature of the event, granted by the Company. Failing which, the Company shall be forced to have them removed at the Customer's cost, expense and risk, without prejudice to any additional occupancy penalty or damages it may claim.

5-3. The Customer and the person(s) responsible are jointly and severally liable for any degradation noted to the premises and the Customer shall be solely liable for the cost of repairs if the person(s) responsible for the damage cannot be identified.

5-4. Depending on the specific features of the event organized, the Company reserves the right to ask the Customer for a security deposit. The details of this guarantee shall then be specified in the quotation.

5-5. The Company reserves the right to refuse the presence of animals brought in by the Customer or its suppliers/participants/guests.

6 - LIABILITY - INSURANCE

6-1. On no account may the Company be held liable for any loss whatsoever incurred in the space privatized for the Customer and, more particularly, for thefts of objects or equipment left by the Customer or the participants on the occasion of the event. The Customer must assure the safekeeping of any property and equipment brought in by itself or the participants.

6-2. The Customer shall personally see to taking out the necessary insurance cover (damage - third-party liability) and provide proof of this to the Company beforehand when making its reservation. The Customer is notably asked to take out a special insurance policy if heavy equipment or valuables are to be present inasmuch as the Company cannot be held liable in case of deterioration or theft of the said property.

6-3. The Customer is liable for all damage caused during the event by itself or by its suppliers/participants or guests and undertakes to bear the costs of any repairs.

6-4. In the event of exhibition, congress, fair, trade show or other similar event, the Company may on no account

be held liable for any property or objects consigned or exhibited in its premises. It is up to the Customer to ascertain that all exhibitors have taken out insurance covering their third-party liability and/or all damage to the property belonging to them or in their safekeeping.

7 - EXCEPTIONAL EVENTS - FORCE MAJEURE

The Company may free itself of its obligations or suspend the performance thereof if it finds itself unable to assume them due to the occurrence of an exceptional event or case of force majeure, for reasons beyond its control, particularly in the event of total or partial destruction of the Company, strike, requisition of the premises, criminal attempts, flooding, power, water, gas outage, etc.

8- ARTICLE 8 - PERSONAL DATA - ELECTRONIC FILES - PROTECTION OF PRIVACY

The information relating to the Customer that is collected is useful for the processing his order and is the subject of a computer processing intended to allow the Company to improve and personalize our offers (loyalty actions, commercial prospecting, satisfaction survey, etc.).

This information is kept for an indefinite period.

In accordance with the law «Informatique et Libertés» of January 6, 1978 amended in 2004, and with the General Data Protection Regulation (GDPR) the Customer has a right of access, rectification, opposition, deletion, and portability of the data concerning him, which he can exercise by sending his request to the Company.

The Customer may also, for legitimate reasons, oppose the processing of data concerning him, and in case of litigation file an appeal with the National Commission for Information Technology and Civil Liberties (CNIL)

9- ARTICLE 9 - COMMITMENT OF THE PARTIES IN ANTI-BRIBERY

Each Party to this Agreement certifies that it has not offered or promised to offer, give, authorize, solicit or accept any undue advantage of any kind whatsoever in connection with the conclusion of the contract and undertakes to do so throughout its term, and more generally agrees to respect the laws and regulations in force concerning anti-bribery.

10 - COMPLAINTS

Any dispute or complaint shall only be taken into consideration if made in writing and sent by registered letter with acknowledgement of receipt to the Company no more than eight (8) days after the end of the service.

11- DISPUTES

The courts for the district where the Company is located shall have sole jurisdiction to hear any dispute that cannot be settled by mutual agreement of the parties.



LAURENT

P A R I S



Restaurant Laurent
41, avenue Gabriel 75008 Paris

Public transport access
Metro Champs-Élysées Clemenceau
Lines 1 or 13
Valet parking

www.le-laurent.com
Contact : +33 1 42 25 00 39
info@le-laurent.com

Opening hours
Lunch: Monday to Friday
Dinner: Monday to Saturday
Closed on Sundays and public holidays

