Delightful Meetings

Get Together at Cazaudehore La Forestière

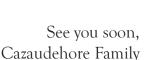


A beautiful hideaway on the outskirts of Paris

Cazaudehore is the name of a family and a place that embodies for three generations the art of living and hospitality in Saint-Germain-en-Laye.

Just twenty minutes from Paris, in the heart of a thick forest of oaks and in the setting of a beautiful garden, the hotel and its restaurant, members of the Relais & Châteaux hotel chain since 40 years, compose a very special getaway that seems very close by its accessibility, but yet so distant by the feeling of escape it provides.

Enjoy the following highlights of what makes us so special ...











Meeting & Reception rooms made for any occasions

Cazaudehore La Forestière proposes **4 meeting rooms** that can welcome **up to 160 attendees**. The largest room can be divided into **3** distinctive spaces.

All our rooms are equipped for video projection, offering free WiFi connection and natural daylight.

Dedicated staff ensures optimum service before, during and after your event, for an hassle-free organisation.

Cazaudehore La Forestière therefore provides an inspiring setting for both business and social gatherings.

	sqm	U	Dining	Cocktail
Salle Cheminée 1	60	26	48	50
Salle Cheminée 2	80	27	50	60
Salle Cheminée 3	35	12	28	25
Salle Cheminée 1+2+3	175	40	140	160
Jean-Baptiste	45	18	30	
Claude Debussy	27	12	20	-
Maurice Denis	28	14	28	-



Comfort & elegance of a family home

Cazaudehore La Forestière's hotel welcomes you as if you were in a friend's house.

Each of the **25 rooms and 5 suites**, with a subtle mix of objects, furniture, old and contemporary paintings, is offering a different decor.

However, none neglects the most functional requirements such as **free WiFi**, **satellite TV**, minibar, safe and bathroom with separate toilet.

The rooms open on either the forest or the park, and some of them feature a private terrace or balcony.

Immediately past the doorway, an atmosphere of calm, simplicity, charm and elegance is striking you.



Tradition & innovation: tantalize your taste buds !



Since 1928, the Cazaudehore family has passed on from father to son the secret of turning a simple "refreshments bar" into an eminent address in the west of Paris.

Our Executive Chef Grégory Balland is devoting his full attention to a creative and light cuisine, but never forget the region from which the family is from: the south west of France. All this has made the reputation of this long-time favourite household.

The restaurant offers a cosy and friendly atmosphere, where even in winter the surrounding nature can express its presence.

In summer days, the restaurant opens onto a terrace surrounded by the forest, its smells, noises and mysteries.

Being "Maître Restaurateur" is to propose a locally developed cuisine by a team of professionals with a basis of raw products of high quality.

This title subject to an audit of control, was awarded to Philippe Cazaudehore by prefectoral order on April 28, 2009 and renewed in May 2013.



A wide selection to please the greatest number



WINTER MENU

Starters

The mullet, raw, rolled with risotto cream & wasabi Eryngii mushroom millefeuille & Label Rouge smoked salmon Smoked skate terrine, lemon condiments Pickled mackerel, turnip with salt and licorice jelly The plate of Red Labelled Scottish salmon smoked in our kitchen Risotto rolled with pesto and chanterelles, parsnip velouté and chips Lamb in rillettes, Paimpol coco beans' cream, crispy mesclun

Main Dishes

Fillet of gurnard as in Bonifacio, tian of vegetables Fillet of sea bream, chanterelle mushrooms "Galician blond" beef as a cannelloni Iberian pork pluma, creamy polenta, egg Benedict with olives Guinea fowl, caramelized celery ribbon and candied parsnip The duck confit, Landaises potatoes

Desserts

Tatin apple pie, vanilla & salted caramel ice cream Pear & candied ginger in a puff pastry, chocolate sorbet Roasted pineapple & mango, coconut sorbet, exotic coulis Chocolate millefeuille with custard Gourmet coffee or tea Home made ice creams and sorbets, nougatine tile

You can also let our Chef Gregory Balland compose your special menu according to the seasonal products he will find on the market.

Services subject to extra charges: Our selection of matured cheeses from Ferme Sainte Suzanne : 8€ per person Buffet, as from 20 people : 10€ per person

Menu is to be set for all guests and must be given at least 10 days before the beginning of your event. Otherwise, the menu will be at the discretion of the Chef. Some side dishes may change depending on the Chef's market. Kindly let us know if any special diets (food alergies, religious confessions, ...)

ASSOCIATION FRANÇAISE DES MAÎTRES RESTAURATEURS Being "Maître Restaurateur" is to propose a locally developed cuisine by a team of professionals with a basis of raw products of high quality.

This title subject to an audit of control, was awarded to Philippe Cazaudehore by prefectoral order on April 28, 2009 and renewed in May 2013.

The right option for the right budget

To help you organising your event, we have built the following packages.

However, we remain at your disposal to create a tailor-made event that will fit your wishes, constraints and expectations.

Business	Your benefits: - A single point of contact, dedicated to your event - Free WiFi
Package	 A welcome coffee: coffee, tea, orange juice and croissants baked on site A meeting room fully equipped for projection, flipchart, note pad, pen and mineral water
What you need for a	 2 coffee breaks with coffee, tea, orange juice, candies, home made cakes & pastries
productive meeting	- A lunch made out of fresh products along with a bottle of wine for 3 people, mineral water and coffee

Daily Rate 2017 (minimum of 8 people, as from)	excl. VAT
Daily Delegate Package: all benefits mentioned above	99€
Residential Package: Daily Delegate Package + 3-course dinner made out of fresh product along with a bottle of wine for 3 people, mineral water and coffee + overnight in a double room (single occupancy) with full breakfast	285€

Premium
Package

The comfort of an « all inclusive » solution

- Your Benefits:
- A single point of contact, dedicated to your event
- Free WiFi
- A welcome coffee: coffee, tea, orange juice and croissants baked on site
- A meeting room fully equipped for projection, flipchart, note pad, pen and mineral water
- All day long coffee break in your meeting room with Nespresso coffee, tea, fruit juices, soft drinks, candies & home made pastries
- An aperitif to be chosen in our selection (served in the evening for Residential Package)
- A lunch made out of fresh products, drinks included (wine, mineral water and hot drinks)

Daily Rate 2017 (minimum of 8 people, as from)	excl. VAT
Daily Delegate Package: all benefits mentioned above	115 €
Residential Package : Daily Delegate Package + 3-courses dinner (starter, main dish & dessert) drinks included (wine, mineral water and hot drinks) + an after-dinner open bar until midnight + overnight in a double room (single occupancy) with full breakfast	325€
Optional Extra Gourmet Meal (starter, main course, cheese & dessert) based on our Forestiere menu, drinks included	+ 17 €

The right option for the right budget

Couture Package

A meeting under the sign of refinement

Your Benefits:

- A single point of contact, dedicated to your event
- Free WiFi
- A welcome coffee: coffee, tea, orange juice and croissants baked on site
- A meeting room fully equipped for projection, flipchart, note pad, pen and mineral water
- All day long coffee break in your meeting room with Nespresso coffee, tea, fruit juices, soft drinks, candies & home made pastries
- An aperitif with Champagne (served in the evening for Residential Package)
- A Gastronomic lunch made out of fresh products (starter, main dish, cheese & dessert) based on our Forestière Menu, drinks included (wine, mineral water and hot drinks) served at dinner for Residential Package

Daily Rate 2017 (minimum of 8 people, as from)	excl. VAT
Daily Delegate Package: all benefits mentioned above	145 €
Residential Package: Daily Delegate Package with a lunch made out of fresh products along with a bottle of wine for 3 people, mineral water and coffee + a Gastronomic dinner made out of fresh products (starter, main dish, cheese & dessert) based on our Forestière Menu, drinks included (wine, mineral water and hot drinks) + an after-dinner open bar until midnight + overnight in a double room (single occupancy) with full breakfast & room upgrade and/or VIP service (upon availability)	
Optionnal Extra Tasting Menu in 7-course with its Wine & Food Pairing	+ 35 €

/	6	3		
(Ĵ	×	、)	
1	Č	_	ソ	

Cazaudehore La Forestière is a founding member of **Paris Ouest Séminaires**, a group of independent hotels all located in western Paris.

PARIS OUEST SEMINAIRES TOUT DE SUITE AILLEURS Within charming sites, we offer spaces adapted to business meetings and a wide range of activities for those who wish to motivate and develop the cohesion of their employees. parisouestseminaires.com

In case we could not receive your event, we will, with your agreement, forward your request to Leïla, sales manager of the group, who will study the availability in each of our facilities.

If she does not find a solution within Paris Ouest Séminaires, Leïla will then expand her research to other hotels that meet our quality criteria and your requirements.



Listening to your needs for a coherent solution

Because to meet is also an opportunity to spend some quality time together, our teams are attentive to your needs, your desires and expectations in order to shape, with you, the ideal program that will remain in all memories.

Whether you want to **unite, motivate, reward or unify the forces** of your business, your staff, your customers, we can provide, with our partners, a wide range of solutions.

Share your objectives with us: we will do our utmost to help you achieving it !



You came to work, get back for the fun! We will be delighted to offer you, as well as to all your participants a gift voucher to be used in our facility during your next visit!



We can also offer **different transport solutions** to join Cazaudehore La Forestière from the Saint-Germainen-Laye RER A station, your company or Parisian train stations and airports.



Tel: +33 (0)1 3910 3838 – Fax: +33 (0)1 3973 7388 www.cazaudehore.fr

