DELIGHTFUL SHARED MOMENTS

YOUR RECEPTION AT





A WONDERFUL PLACE IN EVERY SEASONS

Located in the heart of the Saint-Germain-en-Laye forest, Cazaudehore offers you an exceptional experience in an elegant setting.

Less than 20 minutes from the Place de l'Etoile in Paris, an unusual property where the art of gracious hospitality is evident in every details.

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

See you soon, Cazaudehore Family



Cazaudehore seems to be a rare place at the doors of Paris, granted with a luxurious and quiet environment, in the heart of a region with a strong artistic and cultural heritage. It is the perfect site to celebrate small and major occasions of life: weddings, birthdays, family reunions or religious festivities.

In all seasons, the harmony remains.

Abandon to the summer days the warmth of the rooms, fireplaces and indoor dining rooms for lunch and dinner, or simply organize a break, in the shade of acacia trees, bathed in odors and lulled by the sounds of nature, is a pleasure that we cannot get tired of.



TRADITION & INNOVATION TANTALIZE YOUR TASTEBUDS

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.

Our reception rooms offer a cosy and friendly atmosphere, where even in winter the surrounding nature can express its presence.

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







Personalize your event! *

To magnify your experience, we take care of everything!

Floral decorations, personalized menus, desserts at your colors ... mark of your imprint the recollections of everyone.

An animation for every occasion!*

We have at your disposal numerous proposals of entertainment that adapt to your wishes and those of your guests.

Fireworks, clowns, magicians, caricaturist, orchestra, DJs, belly dancers ... are just some example of the opportunities available to you.

* Services subject to supplements

TRADITION & INNOVATION TANTALIZE YOUR TASTEBUDS

Pre-dinner drink:

Aperitifs : from 6€ to 24€ (based on consumption)

Fruit juice by the glass : 8€, Carafe of fruit juice : 25€.

Champagne R.Renaudin Cuvée Cazaudehore: 75€ the bottle of 75cl - 13€ by the glass

Classic Open Bar - 22€ per person

lenght 45 minutes with our selection of aperitifs and canapés Campari - Porto Blanc - Porto Rouge - Muscat -Whisky - Martini Rouge - Martini Blanc - Xérès -Pinot des Charentes - Salers ; fruit juices & water

Champagne Open Bar - 35€ per person

lenght 45 minutes Classic Open Bar & Champagne Renaudin Cuvée Cazaudehore

Wine & Champagne Open Bar - 45€ per person

lenght 45 minutes

Selection of red & white wines, fruit juices & water, Champagne Renaudin Cuvée Cazaudehore





Menu for Young Gourmets until 12 y.o. - 29€ per person

Home made smoked salmon or Tomato salad

Lamb chop, sautéed potatoes or Fish of the day, mashed potatoes

Home made sorbet or Chocolate cake

Desserts to share

Royal chocolat, custard anglaise Chocolate millefeuille Strawberry cream cake Tulips of home-made ice creams and sorbets,

Fruit brunoise (maximum 80 people)

extra of 8 € per person as part of a Menu, 15 € per person for a A la carte choice



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, has been awarded to Philippe Cazaudehore on April 2009 and renewed in May 2013.

OUR MENUS:

THE SEA BREAM

as a tartare, buckwheat dough, watercress with sesame, bayarian wasabi

THE LAMB

candied, soft bread with sweet garlic, borlotti beans with olives

THE CHEESE

goat cheese with curry in a puff pastry

THE CHOCOLATE

millefeuille, matcha tea

Wine & Food pairing by our sommelier Still & sparkling water, Coffee

€79 per person

THE LOBSTER

cannelloni, watercress juice, fish eggs

THE DUCK

minced breast, escalope of foie gras, crust with confit, poached egg

THE CHEESE

selection of matured cheeses from Ferme Saint Suzanne. mesclun

THE MANGO

vacherin passion, exotic fruits

Wine & Food pairing by our sommelier Still & sparkling water, Coffee

€119 per person

THE MONKFISH

smoked. Bavarian horseradish

THE SAINT-JACQUES

pan fried, truffle oil, cauliflower muslin, sweet and sour crunchy vegetables, sautéed rice & candied shallots,

THE CHEESE

selection of cheese from Burgundy & prepared crottin de chavignol

THE PEAR

millefeuille

Wine & Food pairing by our sommelier Still & sparkling water, Coffee

€99 per person

THE DUCK

foie gras millefeuille, artichokes, almond milk

THE RAY

smoked with sage, Beijing beetroot juice, beetroot, wood ear mushroom.

THE VEAL

pan fried, soy cake with ginger, eryngii mushrooms, pear with spicy broth

THE CHEESE

cheeses from Normandy & Camembert surprise

THE CHOCOLATE

Royal chocolate

Wine & Food pairing by our sommelier Still & sparkling water, Coffee

€139 per person

RECEPTION ROOMS MADE FOR EVERY OCCASIONS

Cazaudehore proposes 4 rooms that can welcome up to 160 guests. The largest room can be divided into 3 distinctive spaces.

Upstairs or on the ground floor, all our rooms are bathed in natural light.

On sunny days, opening and closing of your event can easily be organized in the heart of our luxuriant garden, thus to enjoy our privileged surroundings.

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



	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	y.
Claude Debussy	27	12	20	-
Maurice Denis	28	14	28	-

COMFORT AND ELEGANCE... ... TRANQUILITY OF THE FOREST

A preferred rate can be proposed for hosting your family and friends

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.

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.







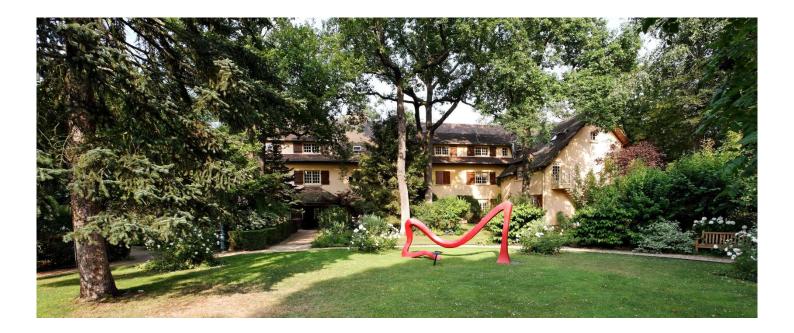




LISTENING TO YOUR NEEDS FOR A COHERENT SOLUTION

Because every occasion is special, because every reception is unique, our team is listening to your needs, your desires and your expectations to shape, with you, the perfect lunch or the perfect dinner that will remain etched in your memories.

To create your event together and help you discover all of our spaces, we would be pleased to organise an appointment with you from Monday to Sunday.







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