

DELIGHTFUL MEETINGS

YOUR **PROFESSIONAL EVENT** AT



CAZAUDEHORE



RELAIS &
CHATEAUX

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 ...

See you soon,
Cazaudehore Family



MEETING & RECEPTION ROOMS MADE FOR ANY OCCASIONS

Cazaudehore 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'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 prefectural order on April 28, 2009 and renewed in May 2013.



A WIDE SELECTION TO PLEASE THE GREATEST NUMBER

2019 AUTUMN WINTER MENU

STARTERS

- **THE BEEF**, as a tartare, buckwheat dough, watercress salad with sesame
- **THE PARSNIP**, as a creamy soup with Raz el hanout
- **THE ERYNGII**, millefeuille, seasonal accompaniment
- **THE SALMON**, plate of Scottish Label Rouge smoked in our kitchen
- **THE MACKEREL**, marinated, consommé glazed with licorice, fennel, tagete
- **THE PRAWNS**, marinated, risotto roll with almond milk, crushed tomatoes & chanterelles

MAIN DISHES

- **THE CORVINA**, roasted, sautéed rice with candied shallots, vegetable julienne with sesame
- **THE RAY**, steamed, beetroot in Beijing soup
- **THE SALMON**, in piperade, kaffir lime, peking with coco cream
- **THE DUCK**, breast, bread with garlic, coco de Paimpol
- **THE DOE**, candied, spaghetti of salsify, truffle oil
- **THE OSSO BUCCO**, eryngii mushrooms, pear

DESSERTS

- **THE PEAR**, vanilla, gingerbread ice cream
- **THE MANGO**, iced parfait, exotic coulis
- **THE APPLE**, thin pie, vanilla ice cream
- **THE CHOCOLATE**, three chocolates cake
- **THE COFFEE**, Gourmet Coffee or Tea
- **ICE CREAMS AND SORBETS**, home made, 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 allergies, religious confessions, ...)

THE RIGHT OPTION FOR THE RIGHT BUDGET



Benoît Glédél and Cazau's staff accompany you before, during and after your stay to suggest you offers that will fulfill your expectations.

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.

Because making you enjoy a pleasant stay at Cazau is our **priority** but also allow you to work in **optimal conditions**, our packages include some essentials:

- 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

BUSINESS PACKAGE

What you need
for a productive
meeting

Your benefits:

- 2 **coffee breaks** with coffee, tea, orange juice, candies, home made cakes & pastries
- A **lunch made out of fresh products** along with a bottle of wine for 3 people, mineral water and coffee

Daily Rate (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:

- 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 (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 €

COUTURE PACKAGE

A meeting under the sign of refinement

Your Benefits:

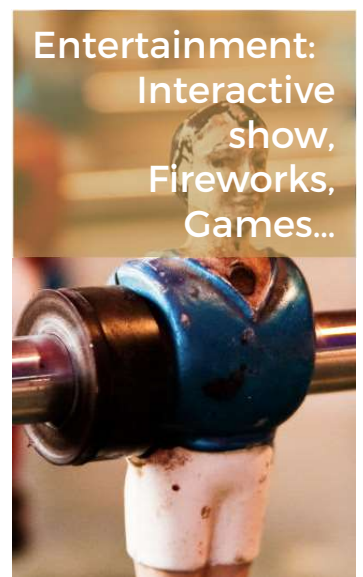
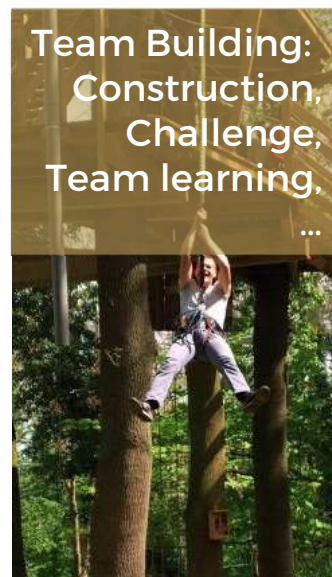
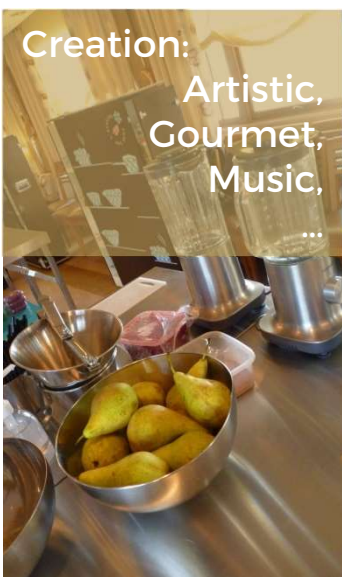
- All day long coffee break in your meeting room with Nespresso coffee, tea, fruit juices, soft drinks, candies & home made pastries
- An aperitif with Champagne (served in the evening for Residential Package)
- A Gastronomic lunch made out of fresh products (starter, main dish, cheese & dessert) based on our Forestière Menu, drinks included (wine, mineral water and hot drinks) – served at dinner for Residential Package

Daily Rate (minimum of 8 people, as from)	excl. VAT
Daily Delegate Package: all benefits mentioned above	135 €
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)	355 €
Optionnal Extra Tasting Menu in 7-course with its Wine & Food Pairing	+ 35 €

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 from the Saint-Germain-en-Laye RER A station, your company or Parisian train stations and airports.



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Roissy 40km, Orly 35km



(25min Etoile) RER Ligne A,
station Saint-Germain-en-Laye



A13, 2nd exit, Saint-Germain-en-Laye
A86, exit 35 Rueil-Malmaison
A14, exit Saint-Germain-en-Laye