

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 47 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 distinctives 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 therefore provides an inspiring setting for both business and social gatherings.

	M ²	U	Banquet	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

AUTUMN WINTER SUGGESTIONS

STARTERS

- **SALMON**, Scottish Label Rouge, smoked in our kitchens
- **MULLET** in tartare with chervil
- **SWORDFISH** marinated, in mango cannelloni
- **PHEASANT** candied, marbled with foie gras, celery remoulade
- **BEEF** pannequet with combawa flavored lentils
- **PUMPKIN** velouté with spices, blond grape emulsion with purple shiso
- **SAINT GERMAIN SOUP** with croutons, bacon cream & foie gras bites

MAIN DISHES

- **SEA BREAM** fillet, watercress jus, crunchy vegetables, squid ink spätzle
- **COD** with ginger, poached in cauliflower, peanuts & mushrooms broth
- **TUNA** à la plancha, avocado puree with liquorice, eggplant in tempura
- **DUCK** from the South-West, candied, oven baked vegetables
- **BEEF**, crispy tail with lemon, sweet potato mousseline with galangal
- **LAMB** shanks with spices, celeriac mousseline

DESSERTS

- **BABA** with rum, whipped cream
- **CHOCOLATE** millefeuille, matcha sauce
- **MANGO PASSION** vacherin
- **APPLE** tatin on a Breton shortbread, salted butter caramel
- **PEAR** clafoutis with gingerbread
- **ICE CREAMS AND SORBETS**, home made, tuile nougatine

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 : 10€ 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 Glédel 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 min. of 8 people, as from)	excl. VAT
DAILY DELEGATE PACKAGE: all benefits mentioned above	99 €
RESIDENTIAL PACKAGE : Daily Delegate Package + <ul style="list-style-type: none">• 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)• 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 along with a bottle of wine for 3 people, mineral water and coffee

DAILY RATE min. of 8 people, as from)	excl. VAT
DAILY DELEGATE PACKAGE: all benefits mentioned above	115 €
RESIDENTIAL PACKAGE : Daily Delegate Package + <ul style="list-style-type: none"> • 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) • 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:

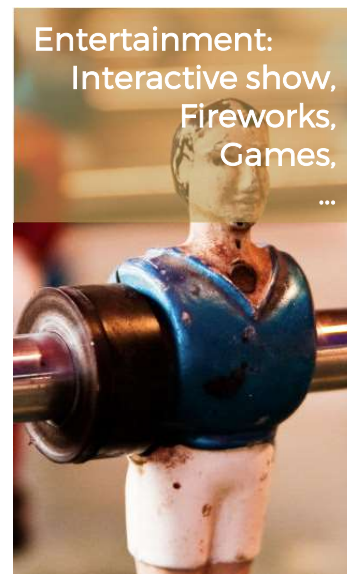
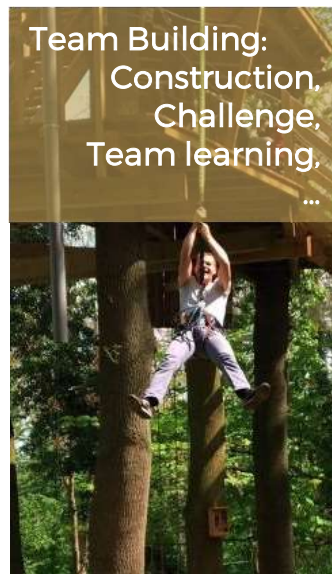
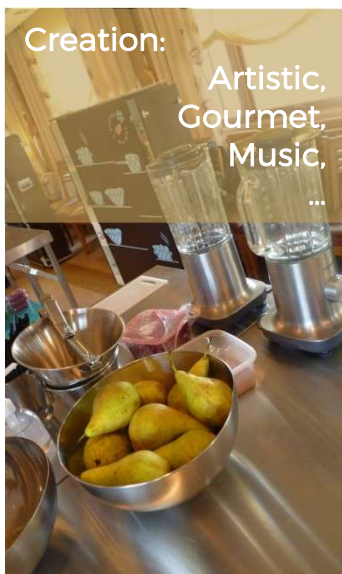
- All day long coffee break in your meeting room with Nespresso coffee, tea, fruit juices, soft drinks, candies & home made pastries
- An aperitif with Champagne (served in the evening for Residential Package)
- A Gastronomic lunch made out of fresh products (starter, main dish, cheese & dessert) based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

DAILY RATE min. of 8 people, as from)	excl. VAT
DAILY DELEGATE PACKAGE: all benefits mentioned above	135 €
RESIDENTIAL PACKAGE : Daily Delegate Package + <ul style="list-style-type: none"> • 3-courses lunch (starter, main dish & dessert) drinks included (wine, mineral water and hot drinks) • 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) • 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, 2^e sortie, Saint-Germain-en-Laye
A86, sortie 35 Rueil-Malmaison
A14, sortie Saint-Germain-en-Laye