

LA BOURDONNAIS

BY INWOOD HOTELS • PARIS



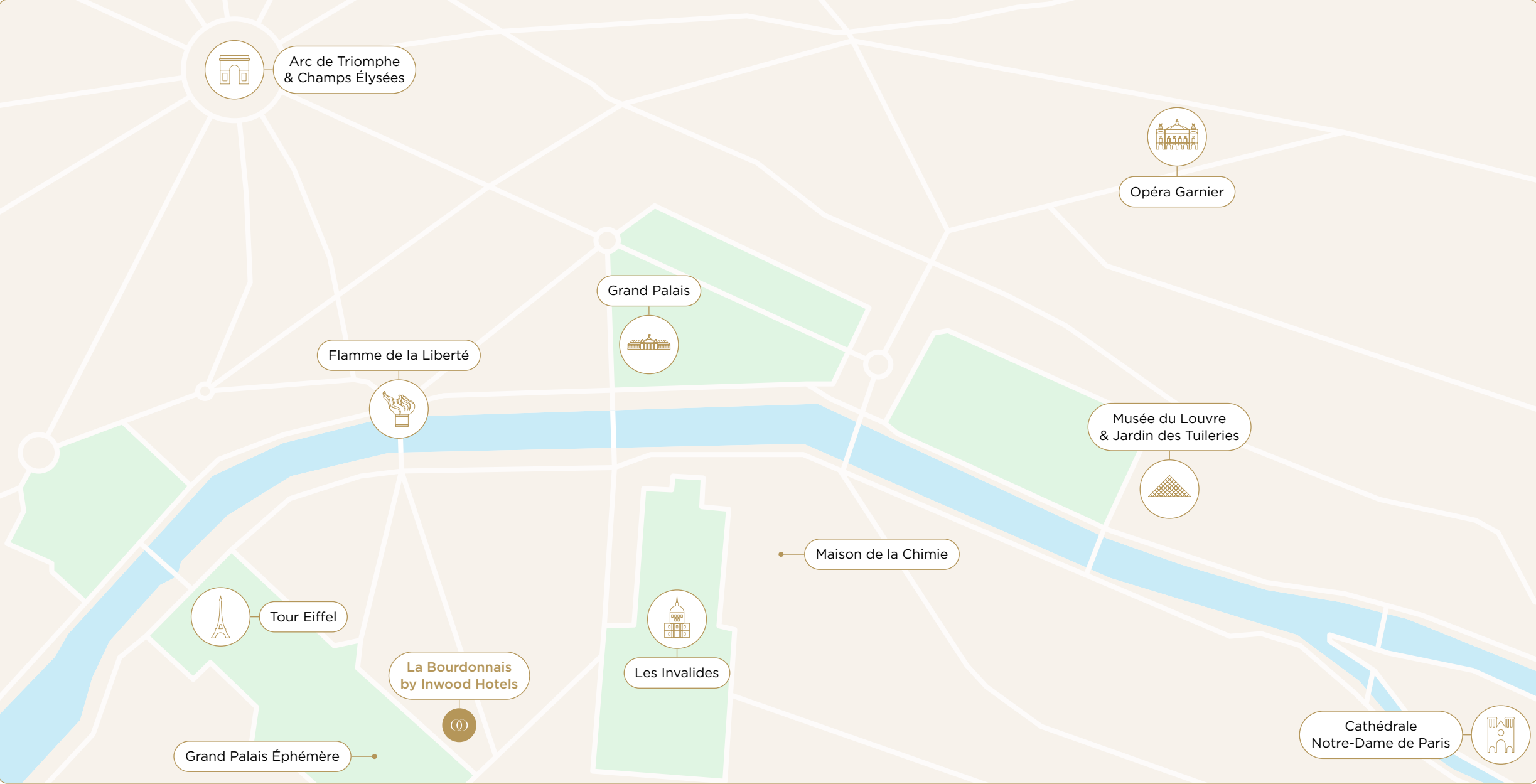
HÔTEL LA BOURDONNAIS BY INWOOD HOTELS

111-113, Avenue de la Bourdonnais • 75007 Paris

www.hotellabourdonnais.com

All prices mentioned below include VAT (Value Added Tax).

HOTEL'S LOCATION





THE HOTEL



Boutique Hotel



The Traveller's Art of Living



Eiffel Tower • École Militaire (metro line 8)

OUR SERVICES



44 rooms • 9 Junior Suites



Seminar room with natural daylight



Minuit Express Bar (opened to privatization)

THE MEETING ROOM

AN INSPIRING SETTING FOR YOUR EVENTS

Hotel La Bourdonnais offers a bright, flexible and fully equipped space, designed to host your professional and private events in an inspiring setting. Our team is on hand every day to help ensure the success of your event.

With its 60 m² of open-plan space and a capacity of up to 50 guests in theatre-style seating, the venue can be adapted to suit all your needs:

- Meetings and study days
- Masterclasses and workshops
 - Private events

Seminar room opening hours:

Full day: 9 a.m. to 6 p.m.

Half day: 9 a.m. to 1 p.m. or 2 p.m. to 6 p.m.



60 m² flexible space • Up to 50 guests



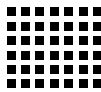
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24



Rectangle
24



School
30



Theater
50



Cocktail
80

**Additional room layouts are available upon request, depending on the nature of your event.*

Available in our workspace:

Large connected screen

Videoconference

Digital whiteboard

Cloakroom

Microphone

Kettle

Dedicated wifi connection

Paperboard

Coffee machines



OUR OFFERS

FLEXIBLE PACKAGES TAILORED TO YOUR NEEDS

Room hire only, including standard audiovisual equipment, as well as coffee, tea, micro-filtered water and pastries.

Half day: €650

Full day: €950

Meeting package, including room hire, standard audiovisual equipment, a morning and/or afternoon break with coffee, tea, water and pastries/sweet treats, as well as lunch.

Up to 14 people: €150 per person for a full day / €120 per person for a half day

From 15 people: €129 per person for a full day / €99 per person for a half day

OUR GOURMET BREAKS

*To complement your Full-Day & Half-Day Meeting Packages.
€20 per person.*

Enjoy a relaxing and convivial break with our gourmet selections, designed to add rhythm to your working day and encourage conversation.

Our breaks include a varied selection of products:

Morning Break

- Fresh fruits
- Pastries
- Yogurts
- Fresh fruit juices
- Coffee, tea and water

Afternoon break

- Sweet or savoury treats
- Fresh fruits
- Yogurts
- Fresh fruit juices
- Coffee, tea and water

To meet everyone's needs, gluten-free and lactose-free options are available upon request. Please confirm your choices no later than 2 days before the event.

Welcome breaks and customised packages can also be arranged upon request with our team.





OUR CATERING OPTIONS

INCLUDED IN OUR FULL-DAY AND HALF-DAY MEETING PACKAGES

Our catering offer includes a variety of options, prepared both in-house and by our partner restaurants, allowing us to provide a tailored and personalised selection.

Prepared in-house:

Finger Food Buffet Menu

Served in the meeting room or at Minuit Express Bar
6 to 9 pieces per person, including a selection of hot and cold savoury bites.

Options provided by our external catering partners:

- **French Menu:** Starter, main course, dessert, bread, a glass of wine or a soft drink, still/sparkling water and coffee, served as a set menu.
Plated table service for up to 15 guests; buffet service for larger groups.
- **Italian Menu:** Sharing starter, main course, dessert, bread, a glass of wine or a soft drink, still/sparkling water and coffee.
Plated table service for up to 15 guests; buffet service for larger groups.
- **Cocktail Menu:** 15 hot and cold, savoury and sweet bites.
Available for groups of 15 guests or more.

NOT INCLUDED IN OUR PACKAGES – LUNCHES & DINNERS

Designed as a journey through the night, Minuit Express invites you to step aboard an intimate bar where each cocktail becomes a new destination. Between the bar carriage, cosy lounges and secluded alcoves, every stop reveals a refined atmosphere, perfect for meeting, tasting and sharing secrets.

OUR OFFERS

Lunch only:

- **French Menu (€65 per person):** Starter, main course, dessert, bread, a glass of wine or a soft drink, still/sparkling water and coffee, served as a set menu.
- **Italian Menu (€65 per person):** Sharing starter, main course, dessert, bread, a glass of wine or a soft drink, still/sparkling water and coffee.

Available for lunch and dinner:

- **Finger Food Menu (€65 per person):** 6 to 9 hot and cold savoury bites per person, a glass of wine or a soft drink, still/sparkling water and coffee.
- **Cocktail Menu (€75 per person):** 15 hot and cold, savoury and sweet bites.
Available for groups of 15 guests or more.

Optional: bottles of wine are available at €40 per bottle. Available appellations will be provided by our Bar Manager upon booking.



The image shows a sophisticated lounge interior. In the center, a glass-enclosed bar area is visible, featuring a curved bar with various bottles of spirits and cocktails. The bar is illuminated with warm, golden light. To the left, there is a small white table with a vase of white orchids. To the right, there are red upholstered armchairs and a small round table with a lamp. The floor is made of light-colored wood with a herringbone pattern. The overall atmosphere is cozy and elegant.

MINUIT
COCKTAIL
& SPIRITS
BAR
EXPRESS



MINUIT EXPRESS

The Minuit Express bar is the perfect setting for your cocktail receptions, team-building events, press conferences and more.



16 
Seated at the
same table



40 
For larger groups,
available through our
partner restaurants.



110 
Cocktail

OUR PRIVATE HIRE FEES (DINNER ONLY)

Privatise part or all of the Minuit Express bar for your evening events:

- Semi-private hire (€500): exclusive use of a private area within the Minuit Express bar.
Up to 20 guests for a cocktail-style event and 10 guests seated.
- Full private hire (€1,000): exclusive use of the entire Minuit Express bar.
From 30 guests.

Our terms and conditions:

- Final catering choices must be confirmed no later than 15 days before the event.
- Private hire: complimentary at lunchtime and available from Tuesday to Thursday. Available on request on Mondays, Fridays and Saturdays.
- For groups of more than 15 guests: a maximum of 2 different cocktails per person.

OUR FINGER FOOD MENU

The below menu is a sample menu. As we are committed to showcasing seasonal produce, our menu changes regularly throughout the year.

AMERICAN MENU

SAVOURY

FRIED PADRÓN PEPPERS

Mini fried sweet peppers.

MINI CHEESEBURGER

Ground beef, caramelised red onions, cheddar and spicy mayonnaise.

HOMEMADE FRIES

Homemade fries with Cajun spices.



SWEET

CHOCOLATE TART

Chocolate tart with fleur de sel.

ASIAN MENU

SAVOURY

SWEET & SOUR PRAWNS X3

Crispy prawns, mayonnaise, sweet-and-sour sauce emulsion.

VEGETABLE GYOZA X6

Grilled vegetarian dumplings.



SWEET

JAPANESE-STYLE CARAMEL FLAN

Japanese flan topped with a light caramel sauce.

EUROPEAN MENU

SAVOURY

BAKED CAMEMBERT

Baked Camembert with honey & rosemary.

TRUFFLE CROQUE

Melted cheese with a delicate truffle flavour between two slices of toasted bread.



SWEET

PANNA COTTA

Panna cotta with red berry coulis.

CONTACTS



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