



Le Bristol



LE BRISTOL
RESTAURANT



LE BRISTOL
RESTAURANT



LE BRISTOL



LE BRISTOL
PARIS

Welcome to Le Bristol Paris

Faubourg Saint Honoré, in the heart of Paris, Le Bristol Paris has been scripting its story since 1925.

It tells us about the French way of life, elegance, the radiance of its decor, and French cuisine elevated to the pinnacle by the three-starred Chef Eric Frechon.

Discover it during a High- Tea, in the intimacy of a private lounge, for an unforgettable event.



OUR SALONS



Welcome to the salons at Le Bristol Paris, spaces for work and relaxation that are unique in the world. In the heart of the hotel's vibrant life, our rooms' energy, charm, refinement, soul and exceptional service reach the level of an art form.

The beating heart of Le Bristol is also its garden, a soothing 1,200-square-meter (13,000-square-foot) oasis of greenery, flowers and water offering that most precious of luxuries: tranquility.

Hosting a meeting or gathering in the mythical Le Bristol is about making your event a rare and prestigious moment, as precious as your expectations.





SALON VERSAILLES

With its beautiful trompe-l'œil balustrade, the salon Versailles is like a dream terrace among the vast gardens of the Sun King's Château, as depicted in the Pierre-Marie Rudelle fresco. All brought to life by the sound of splashing fountains from the garden just behind the immense windows, whose flowerbeds lend their freshness to the very heart of Paris. The salon Versailles and the salon Elysée can open to become a single space with a common foyer, creating a vast reception area flooded with light.

Dimensions (FT)	63,3 x 36
Surface (SQ FT)	2 285
Ceiling Height (FT)	10,23
White canvas screen	13,12 x 9,19
<u>Maximum Capacity</u>	
Cocktail style	250
Theater style	180
Round tables	150
Cabaret style	90
U-Shape	50
Oval	50
<u>Skills</u>	
	<i>Day light</i>
	<i>Available Welcome Space</i>
	<i>Connecting with the Elysée Salon</i>





SALON ELYSEE

The salon Élysée is all about refinement, with light carved-oak woodwork, traditional French Versailles parquet floors, Louis XVI furniture and silk carpets. Behind the vestibule's stately hunting table, the salon's warm atmosphere is disturbed only by the joyful singing of birds filtering in through large windows that open onto the garden. Every space is enhanced by light along with all the latest technologies. Behind elegant mirrors and moldings, the salon conceals a large flat screen and a high-performance audio system. The salon Élysée and the salon Versailles can become a single space with a common foyer, creating a vast reception area bathed in light.



Dimensions (FT)	32 x 20
Surface (SQ FT)	678
Ceiling Height (FT)	10
<u>Maximum Capacity</u>	
Cocktail style	40
Theater style	40
Round tables	30
Cabaret style	24
U-Shape table	20
Oval table	20
<u>Skills</u>	
	<i>Day light</i>
	<i>Available Welcome Space</i>
	<i>Connecting with the Versailles Salon</i>



SALON RAMBOUILLET

Light from the interior garden illuminates the salon Rambouillet's pearly white walls. Views of flowerbed punctuated with fountains bring their soothing freshness inside, while French Versailles parquet floors, inlaid tables and coral hued cabriolet chairs accent this warm, intimate and refined space. On a long table, glasses engraved with Le Bristol arms and fine porcelain tableware embellished with gold were designed especially for the salon. Unique pieces for a rare place, where the Palace's art of French living is revealed with mastery and warmth.



Dimensions (FT)	32 x 20
Surface (SQ FT)	678
Ceiling Height (FT)	10
White canvas screen	8,7 x 6,56
<u>Maximum Capacity</u>	
Cocktail style	40
Theater style	40
Round tables	30
Cabaret style	24
U-Shape table	20
Oval table	20
<u>Skills</u>	<i>True « Versailles » wooden floor Overlooking the garden – Day light</i>





SALON CASTELLANE

Formerly the Count of Castellane's private theatre, this luxurious salon is ideal for prestigious events. The floral fabrics decorating the room were created by the great Venetian design house, Rubelli, with a unique 18th century tapestry from the Manufacture de Lille and Baccarat crystal chandeliers, adding to the opulent feel of the room.

A menu designed by three Michelin-starred chef Eric Frechon will be presented to guests on white-and-gold Limoges porcelain designed by Haviland especially for the salon.

Dimensions (FT)	57,7 x 38,7
Surface (SQ FT)	1840
Ceiling Height (FT)	14,80

Maximum Capacity

Cocktail style	150
Theater style	140
Round tables	100
Cabaret style	70
U-Shape table	46
Oval table	40

Skills

*Unique French decoration
Precious table art*





Home to four Michelin Stars

Le Bristol Paris is a bastion of gastronomic excellence built on the true values of craftsmanship, with four Michelin stars awarded between the highly exclusive three stars restaurant Epicure and the one-star brasserie de luxe, 114 Faubourg..



Eric Frechon, Le Bristol Paris' Head Chef

In 2019, the great Chef and the legendary palace celebrated an exceptional double anniversary: Eric Frechon's 20th year at 112, rue du Faubourg Saint-Honoré and a decade holding three stars in the prestigious Michelin Guide.



Yu Tanaka, Le Bristol Paris' Head Pastry Chef

Stepping into the role after a few years at Epicure, the young Chef realises his long-held dream of leading the pastry kitchen for the Parisian Palace.

TEA TIME

95.00 € per person, including VAT (for a minimum of 15 adults)

Coffee, tea, traditional hot chocolate, freshly squeezed fruit juices

Assortment of cakes
Chocolate, pistachio, lemon

Homemade scones

Lemon meringue tartlet
Exotic fruit tartlet or red fruit tartlet according to season

Cream puffs according to your preferences:
Vanilla, pistachio, hazelnut or chocolate

Emblematic pastry from our Chef Yu Tanaka "Le Porte-Clé Bristol".

Selection of finger sandwiches
Smoked salmon, chicken, Emmental, Tzatziki cucumber

Champagne « à la carte » (extra charge)



TEA TIME FOR OUR LITTLE GUESTS

€ 55.00 per child under 12, including VAT

Traditional hot chocolate, freshly squeezed fruit juices, soft drinks and mineral water

Assortment of cakes

Chocolate, pistachio, lemon

Chocolate cookies, mini « crème brûlée »

Bonbonnière of marshmallows and chocolate candies

Pancakes, waffles and crêpes

Sorbets and ice creams



*Non - contractual photo



LE BRISTOL
PARIS

RÉCEPTIONS & CONFÉRENCES

Tél. : 33 (0)1 53 43 42 69

E-mail : receptionsconferences.lebristolparis@oetkercollection.com

Le Bristol Paris – 112 rue du Faubourg Saint-Honoré
75008 Paris