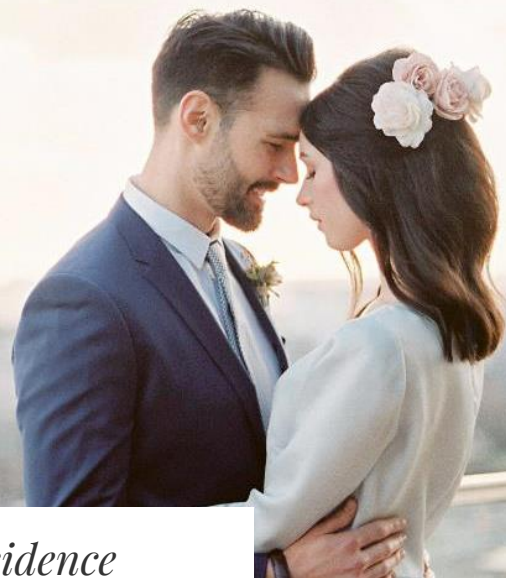




SHANGRI-LA  
PARIS



*They said Yes*

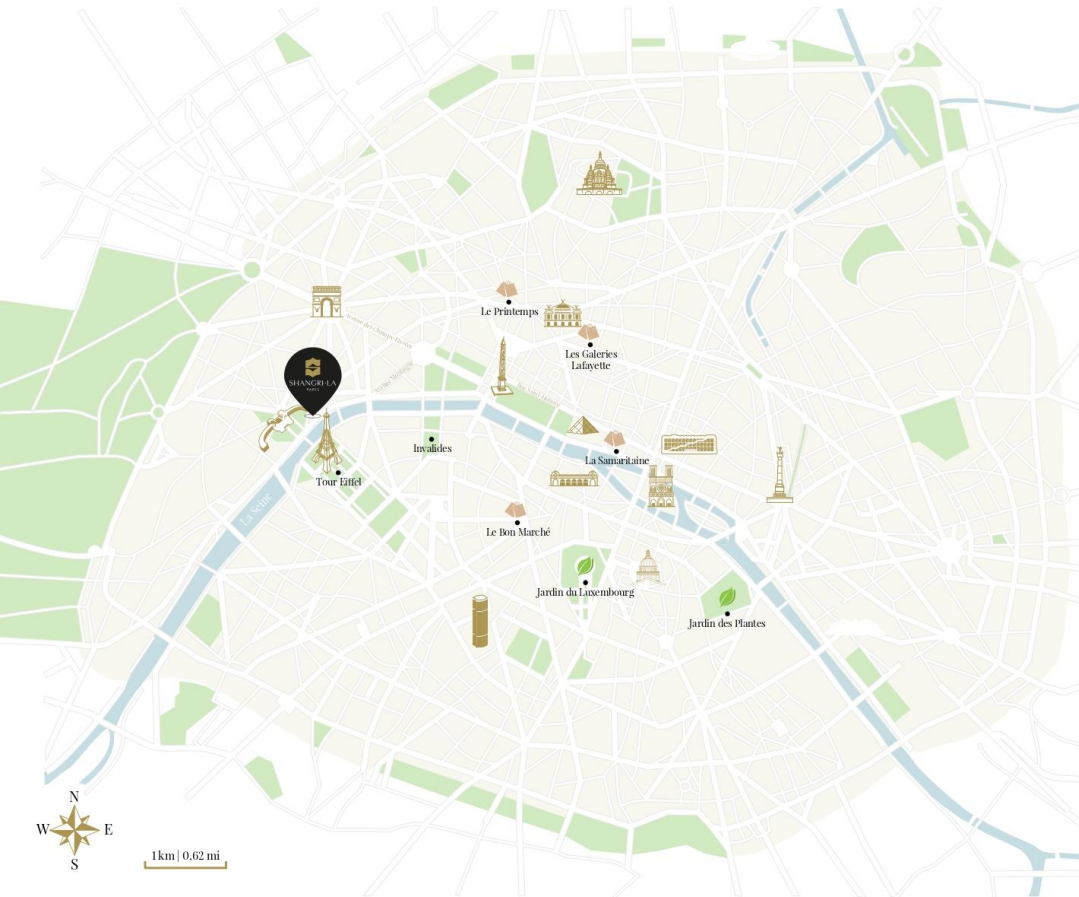


*Your wedding in a Princely residence*



## *From Prince Roland Bonaparte to Shangri-La Paris*

In 1896, the Palace at 10 avenue d'Iéna was the home of Prince Bonaparte and a meeting place for the Parisian *bourgeoisie*. 114 years later, restored by architect Richard Martinet, the palace is once again ready to welcome the world's greats with the opening of Shangri-La Paris. Listed as a Historical Monument since 2009, the Palace offers a unique blend of Asian hospitality and French art de vivre.



-  Tour Eiffel
-  Trocadéro
-  Arc de Triomphe
-  Musée du Louvre
-  Basilique du Sacré-Coeur
-  Bastille
-  Notre Dame de Paris
-  Opéra Garnier
-  Panthéon
-  Musée d'Orsay
-  Centre Pompidou
-  Tour Montparnasse
-  Concorde
-  Shopping

## *The path that will lead you to our princely home*

Our hotel is located in a 19th century residence in the elegant 16th arrondissement of Paris, one of the most prestigious neighborhoods in the city.

The hotel is 45 minutes away from Charles de Gaulle Airport and 30 minutes away from Paris Orly Airport.

Paris' six major train stations are within easy reach and the Léna Metro station is located within a few minutes' walk.

### Airport transfers

There are several options to reach the Shangri-La Paris. Guests can choose between a hotel limousine pick-up, a taxi or the metro.

Taxi and limousine services can also be easily spotted at the airport.





*Your Reception rooms*



A secular ceremony, an engagement, a wedding ... The function rooms of Shangri-La Paris do offer a set of 350m<sup>2</sup>. This area reminds the most beautiful receptions of All Paris at the end of the nineteenth century organized at the residence of Prince Roland Bonaparte, or simply the Prince, his mother and daughter, in their intimacy.

The *Grand Salon*, the *Salle à Manger* & the *Salon de Famille* are three communicating function rooms classified as Historical Monuments, overlooking the Gallery on the first floor as well as on a sumptuous terrace with a view of the Eiffel Tower.

The total area of this space is 790 m<sup>2</sup>.



## *The Grand Salon*

*Click on the picture to the virtual tour*

The *Grand Salon*, decorated in Louis XIV style and with a view on the avenue d'Iena, features an immense white marble fireplace, decorated with bronze and a trumeau mirror. The two gilded wooden consoles covered with marble and the crystal chandeliers are original. The architecture is full of details, crowns and bees. It is undoubtedly the heart of the Bonaparte and Shangri-La Paris receptions.

# The Grand Salon

Area: 140 sqm, located on the 1<sup>st</sup> floor

Dimensions: 9 m x 18 m

Connecting to the Gallery of 80 sqm

## Capacity

120



Round table

150



Cocktail

130



Theater

42



Oval table



© The Paris Photographer





## *The Salon de Famille*

*Click on the picture to the virtual tour*

The *Salon de Famille*, with a view on the avenue d'Iena, is decorated mainly according to Empire style. with fresh and light touch.

Its paneled walls painted with winged women around a medallion. The fresco is reminiscent of the one donated to Malmaison,

hence its reproduction during the renovation. The superb ceiling features a circle of sphinxes and plants.



# The Salon de Famille

Area: 105 sqm,  
Dimensions: 7 m x 16 m  
Ceiling height: 6.8 m

## Capacity

84



Round table

80



Cocktail

40



Theater

24



Oval table



© One and only Paris Photography



© Céline Chhuon





## *The Salle à Manger*

*Click on the picture to the virtual tour*

The *Salle à Manger*, with a view on the avenue d'Iena and devoted to the glory of the emperor, features mahogany carvings of battle arms and military trophies within the upper arches above the salon doors and window opening on to an expansive terrace.

Two massive eagle statues, with spread wings hold pride of place in the room at the corner of the four arcades.

# The Salle à Manger

Area: 105 sqm, located on the 1<sup>st</sup> floor

Dimensions: 8 m x 16 m

Ceiling height: 6.8 m

## Capacity

96



Round table

80



Cocktail

90



Theater

36



Oval table



© Libre comme l'art



© Brian Wright



## *The Eiffel Terrace*

Located on the 1<sup>st</sup> floor of our hotel, our Historical Ballrooms open into our sumptuous **Eiffel Terrace**.

This unique terrace offers a stunning view on the **Eiffel Tower**.

This jewel is a shared space that can be reserved to host your events when the Historical Ballrooms are fully privatized.





## *The Salon Roland Bonaparte*

*Click on the picture to the virtual tour*

The *Salon Roland Bonaparte* is located on a quiet Parisian street, spacious and equipped with state-of-the-art technology.

The elegant wall frescoes and large stone archway are cut from the former stables of Prince Roland Bonaparte.

Large bay windows provide light and contrast between the different eras.

# *The Salon Roland Bonaparte*

Area: 230 sqm, located on the 2F level

Dimensions: 17 m x 16 m

Soundproof room with sound system

Technical capacities:

2 projectors, 2 screens and 2 cameras

## Capacity

220



Round table

300



Cocktail

220



Theater

36



Oval table



© The Paris Photographer



© The Paris Photographer

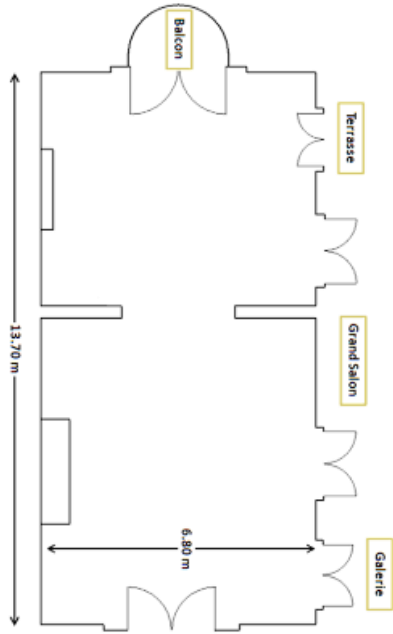


## Reception rooms

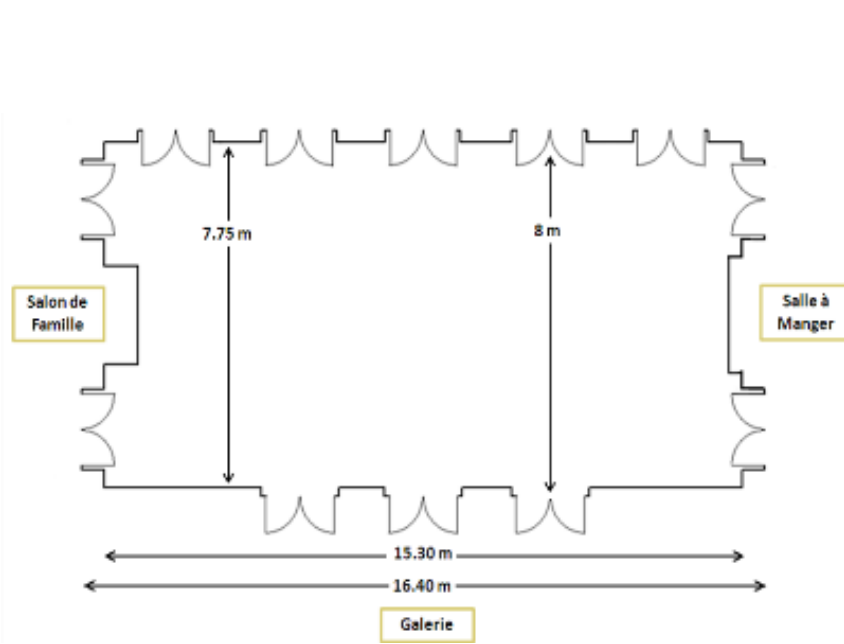
	SQM	ceiling height	ceremony	cocktail	round tables <i>(without dancefloor)</i>	round tables <i>(with dancefloor)</i>
<b><u>Ground floor</u></b>						
THE SALON MARIE BONAPARTE	120	2.9	.	20	25	-
<b><u>1<sup>st</sup> floor</u></b>						
THE SALLE À MANGER	105	6.8	90	100	96	-
THE GRAND SALON	140	6.8	130	180	120	-
THE SALON DE FAMILLE	105	6.8	40	80	84	-
<b>TOTAL OF HISTORICAL RECEPTION ROOMS (INCL. GALLERY AND ROTUNDA)</b>	790	6.8	.	300	270	-
<b><u>2<sup>nd</sup> floor</u></b>						
THE SALON ROLAND BONAPARTE	230	4.5	220	310	204	150



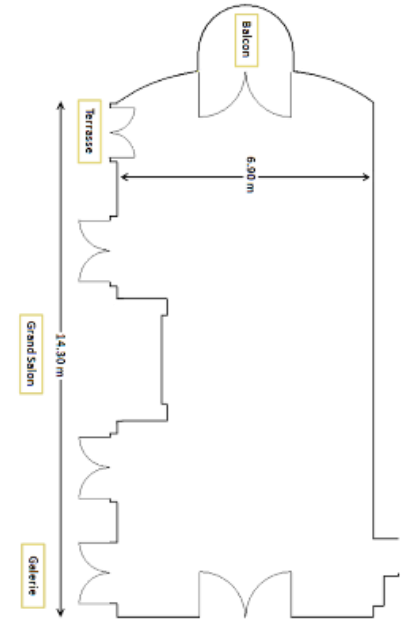
## Historical Reception rooms floor plan



The Salon de Famille



The Grand Salon

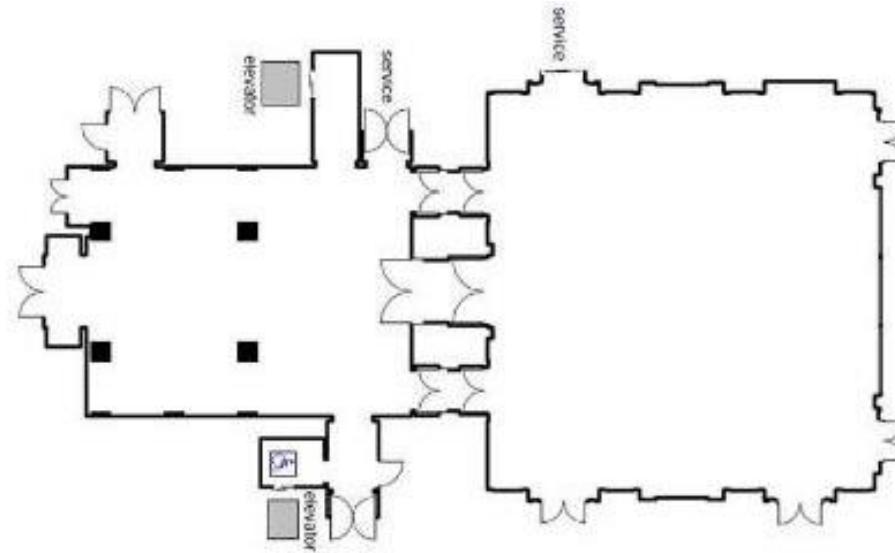


The Salle à Manger





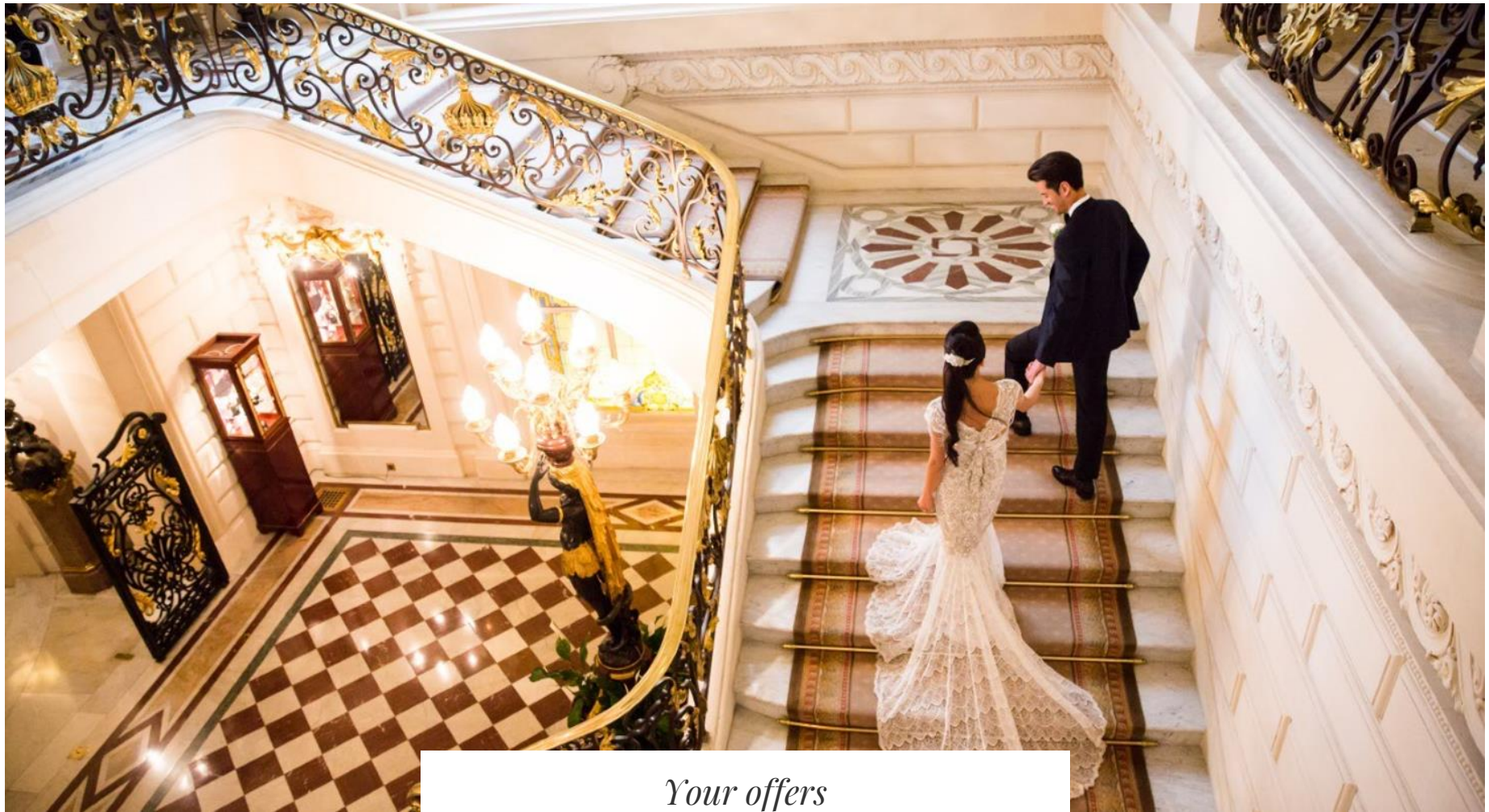
## *Salon Roland Bonaparte floor plan*



Foyer Roland Bonaparte

The Salon Roland Bonaparte





*Your offers*

# Shangri-La Paris' Chefs



*Quentin Testart – Executive Chef*

At the age of 28, Quentin Testart joins Shangri-La Paris and becomes the youngest Executive Chef in the Parisian Palaces.

Originally from Paris, but in love with Brittany where his family roots lie, his career began at *La Bonne Table*, which took him from the fish stalls of Lorient to those of Rungis. At *Les Fables de la Fontaine*, then at *La Maison Blanche*, he learned the precision and creativity of Michelin-starred cuisine. At *Thierry Marx's La Villa*, he landed his first position as Chef and Restaurant Manager, before joining the Royal Monceau - Raffles as the Executive Chef's right-hand man.



©Stéphane de Boerjies

*Maxence Barbot – Pastry Chef*

Maxence Barbot, Pastry Chef at Shangri-La Paris since 2019, is undoubtedly one of the biggest names on the French pastry scene.

It was his family who first gave the young Breton a taste for the sweet arts. He began his career at the Plaza Athénée, then at the Four Seasons, and quickly became Vice-Champion of France for plated desserts. In 2016, he took up the position of sous-chef at the Plaza Athénée, where he co-created the pastry offering at the five-star Avenue Montaigne. Today, his outstanding sweet creations contribute to the international renown of Shangri-La Paris.



# Emerald

## Your cocktail reception

- Selection of 5 salty canapes
- Champagne (on the basis of one bottle for 4 guests)
- Soft drinks at discretion

## Your dinner

- 3-course menu inspired by our Executive Chef Quentin Testart
- Wine pairing selection (on the basis of one bottle for 2 guests)
- Mineral waters
- Your wedding cake by Pastry Chef Maxence Barbot
- One glass of Champagne
- Coffee, tea & chocolates

## Included services

- Printing of personalized menus, table names and seating plan
- Dancefloor & stage (only for The Salon Roland Bonaparte)
- Welcome & cloakroom service
- Tasting lunch (Seasonal menu offered, date upon availability)

355 €\*

## For a more prestigious gastronomic experience, we recommend :

- French Caviar- 3 grams at 30 €
- Cheese selection at 20 €
- Prestige wine selection by our Chef Sommelier for a supplement of 20 € per guest

## Services non-included, on quotation

- Culinary animation for your cocktail
- Floral decoration for your tables
- Lighting & musical animation
- Handwritten nominative cards
- Your wedding night



© Laurielise



# Pearl

## Your cocktail reception

- Selection of 8 salty canapes
- Soft drinks at discretion

## Your dinner

- 4-course menu inspired by our Executive Chef Quentin Testart including your buffet of desserts
- Mineral waters
- Your wedding cake by Pastry Chef Maxence Barbot
- Coffee, tea & chocolates
- Your evening : 2 hours of service of non-alcoholic drinks

## Your wedding night

- One Deluxe suite for your wedding night, the day of your event, including breakfast and VIP treatment for two

## Included services

- Printing of personalized menus, table names and seating plan
- Dancefloor & stage (only for The Salon Roland Bonaparte)
- Welcome & cloakroom service
- Tasting lunch (Seasonal menu offered, date upon availability)

408 €\*

\* Rates are with VAT included, for a minimum of 50 guests and excluding the room rental

For a more prestigious gastronomic experience, we recommend :

- French Caviar – 3 grams at 30 €
- Cheese selection at 20 €
- Prestige wine selection by our Chef Sommelier for a supplement of 20 € per guest

Services non-included, on quotation

- Culinary animation for your cocktail
- Floral decoration for your tables
- Lighting & musical animation
- Handwritten nominative cards



© One and only Paris Photography



# Fade

## Your cocktail reception

- Selection of 10 salty canapes
- Champagne (on the basis of one bottle for 3 guests)
- Soft drinks at discretion

## Your dinner

- 4-course menu inspired by our Executive Chef Quentin Testart
- Selection of Prestige wines (on the basis of one bottle for 2 guests)
- Mineral waters
- Your wedding cake by Pastry Chef Maxence Barbot with one glass of Champagne
- Coffee, tea & chocolates

## Your dancing party

2 hours Open bar including:

- Champagne (on the basis of one bottle for 5 guests) and alcohols (on the basis of one bottle for 12 guests)
- Or Wines (on the basis of one bottle for 5 guests) and soft drinks

## Your wedding night

- One Deluxe suite for your wedding night, the day of your event, including breakfast and VIP treatment for two

## Included services

- Printing of personalized menus, table names and seating plan
- Dancefloor & stage (only for the Salon Roland Bonaparte)
- Welcome & cloakroom service
- Tasting lunch (seasonal menu offered, date upon availability)

478 €\*

## For a more prestigious gastronomic experience, we recommend :

- French Caviar- 3 grams at 30 €
- Cheese selection at 20 €
- Prestige wine selection by our Chef Sommelier for a supplement of 20 € per guest

## Services non-included, on quotation

- Culinary animation for your cocktail
- Floral decoration for your tables
- Lighting & musical animation
- Handwritten nominative cards





*Your wedding cake*

# Your wedding cake

Designed and created by our Pastry Chef. Please kindly note that the floral decoration is not included and is upon quotation  
Only one cake for an event with less than 100 guests

## Our wedding cakes\*

### *Strawberry, Raspberry \*\**

Almond biscuit and mousseline cream (vanilla pastry cream and butter cream) with seasonal fresh fruit

### *Vanilla Intensity*

This cake is composed of a vanilla almond crisp, a vanilla biscuit with a light mousse with a whipped vanilla Chantilly cream

### *Chocolate praline intensity*

Biscuit flavored with a subtle mix of almonds and cocoa, old fashioned mousse, whipped chocolate and praline cream

### *Exotic intensity \*\**

A vanilla crisp, a delicate coconut dacquoise, an exotic cream, mango-pineapple marmalade, coconut-lime mousse

*\* An additional fee might apply according to the design and/or specific details required on your wedding cake or croquembouche (ie: flowers ect...)*

*\*\* Depending on the seasonality of the products*

## Our croquembouche\*

### *The traditional croquembouche*

Caramelised choux on a nougatine base with a choice of filling: *Vanilla, Chocolate, Pistachio and Exotic*

### *The “Caroline” croquembouche*

Caramelised “mini éclair” on a nougatine base with a choice of filling: *Vanilla, Chocolate, Pistachio and Exotic*







## *Your Deluxe Suite*

*Paris view*

Deluxe Suites are spacious and luxurious, measuring approximately 60 m<sup>2</sup>, with a bedroom that has the sophisticated atmosphere of an elegant and noble Parisian residence and a living room. The decoration harmoniously blends ecru, gold and white tones and these suites can communicate with an adjacent room to create a two-bedroom suite. Included in the "Perle" and "Jade" offers.



## *Chi, The Spa*

Chi, The Spa bases its expertise on the holistic quest for well-being: physical and mental balance that draws its strength from the same energy, the Qi (Chi).

A perfect fusion of French luxury and Asian inspiration, the spa is adorned with a magnificent 17-meter pool, bathed in natural light, which opens onto a spectacular 94 m<sup>2</sup> green terrace. Our holistic and personal approach to wellness includes a range of professional treatments that focus on rebalancing the body and mind to help you feel good "here and now" in complete relaxation.



*Your suggestions*

# Your dessert buffet

*In order to liven up your party, we suggest a buffet of desserts:*

## Selection of 5 pieces:

Totally chocolate (G) (N)

Tiramisu (G) (A)

Seasonal fruit finger (G) (N)

Fruit puff of the moment (G) (N)

Lollipop

Paris-Brest of the moment (G) (N)

Macaroons with 3 flavors (N)

Lemon meringue tartlet (G) (N)

Seasonal fruit cheesecake (G) (N)

40 €



# Your Open Bar

## Champagne and wines

30 minutes

Champagne (*one bottle for five people*)

Wine (*one bottle for five people*)

43 €

\*\*\*

1 hour

Champagne (*one bottle for four people*)

Wine (*one bottle for five people*)

55 €

\*\*\*

2 hours

Champagne (*one bottle for three people*)

Wine (*one bottle for four people*)

78 €

## Champagne, wines and spirits

30 minutes

Champagne (*one bottle for five people*)

Wine (*one bottle for five people*)

Spirits (*one bottle for fifteen people*)

58 €

\*\*\*

1 hour

Champagne (*one bottle for four people*)

Wine (*one bottle for four people*)

Spirits (*one bottle for fifteen people*)

70 €

\*\*\*

2 hours

Champagne (*one bottle for three people*)

Wine (*one bottle for four people*)

Spirits (*one bottle for fifteen people*)

93 €



# Your brunch

- One glass of Champagne
- Coffee, tea, hot chocolate & freshly squeezed fruit juices
- Mineral water
  
- Scrambled eggs with sautéed potatoes
- Smoked salmon & toasts
- Choice of two salads
- Choice of two hot dishes
- Selection of cheeses
- Crepes, pancakes and maple syrup
- Fruit salad and selection of fresh fruits
- Dessert buffet (3 pieces per person)
  
- Selection of bread and Viennese pastries, butter, jam, honey and Nutella

158 €\*  
\*All rates are per person and include VAT for a minimum of 40 guests

## ADDITIONAL SERVICES INCLUDED

- Venue rental from 11am to 4pm
- Floral decoration for the tables
- Welcome and cloakroom service



# *Your culinary animations during your cocktail*

## « Chariots »

- Vegetarian, poultry & shrimps Dim Sum & Bao breads
- Selection of refined cheeses and bread assortments
- Selection charcuterie platters

## Animations

- Braided mozzarella & tomatoes, riviera foccacia
  - Jabugo ham cut, various condiments and bread
  - Morel Risotto
  - Pain bagnat by the meter
  - Special animation according to the Chef's inspiration
- 
- 1 culinary animation at 20 € / person
  - 2 culinary animations at 38 € / person
  - 3 culinary animations 54 € / person



© Skiss



# Floral arrangements

Table center  
From 58 €



Table runner  
From 130 € per meter

Buffet decoration  
From 195 €



Bridal bouquet  
From 150 €





# *Other services on request*

## Live music entertainment

*DJ* from 3'800 €

*Trio de Jazz* from 2'640 €

*Quatuor de Jazz* from 4'900 €

*Pianiste* from 1'455 €

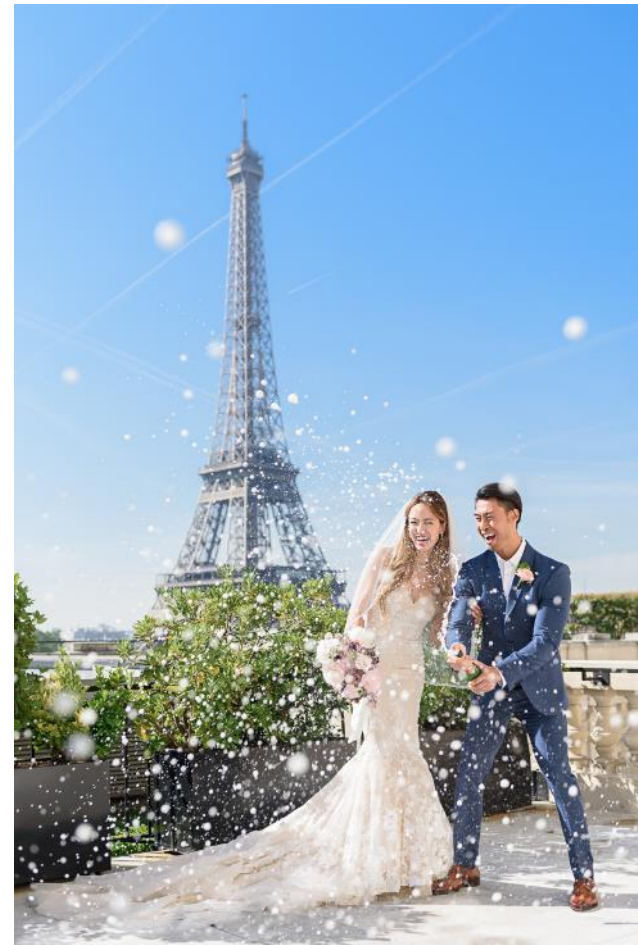
*Harpiste* from 880 €

## Photographer

From 2'600 €

## Valet car service

A valet service will be offered to your guests at a cost of **20 €** per car for a day valet parking or **55 €** for overnight.



©Kiss in Paris





*Shangri-La Circle*



## *Your Shangri-La Circle points*

At Shangri-La, we want to reward your loyalty and offer you support that goes beyond your first event. With our loyalty program, take advantage of the “Shangri-La Circle Event Planner Rewards” and earn 5 points for the equivalent of one dollar. You can then use these credited points for your next exceptional event or for a stay at one of Shangri-La Hotels & Resorts.



*Scan the QR code to download  
Shangri-La Circle application*



SHANGRI-LA  
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