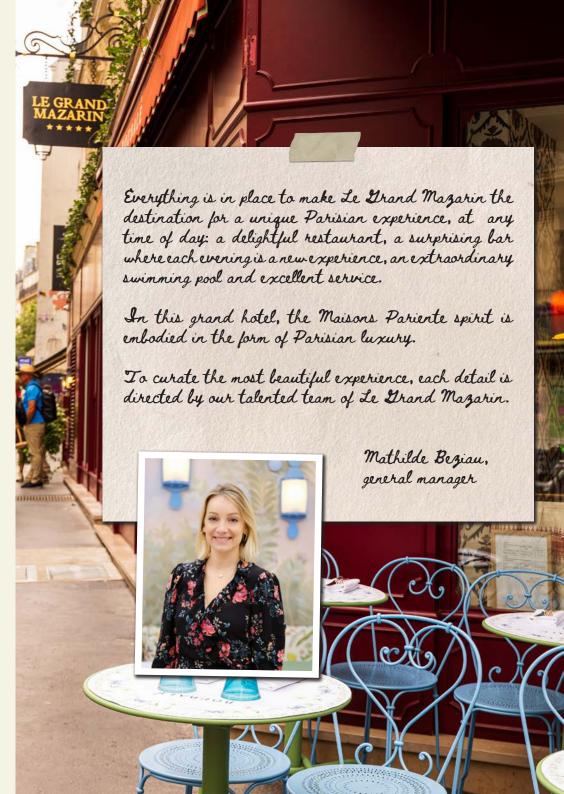


YOUR EVENT AT LE GRAND MAZARIN

Maisons Pariente is a contemporary family-run collection of five-star hotels, founded by Patrick Pariente and two of his daughters, Leslie Kouhana and Kimberley Cohen. Located in extraordinary places, each hotel is designed as an elegant private home and reveals a singular and arty personality, in perfect symbiosis with its environment. Our addresses invite you to experience simple yet warm hotel luxury. The Maisons Pariente spirit.

The Collection includes four hotels : Crillon le Brave in Provence, Lou Pinet in Saint-Tropez, Le Coucou in Méribel and Le Grand Mazarin in Paris.







A PARISIAN POSTCARD

Located in le Marais, just a stone's throw from the Hôtel de Ville, close to the Seine, at the corner of rue de la Verrerie and rue des Archives, Le Grand Mazarin invites you to experience Paris.

The city of lights invites tourists to explore the charming surprises and unusual discoveries the city has to offer. Both visionary and cosmopolitan, le Marais has become the epicenter of new trends. A lively and avant-garde district, sparkling with creativity and vibrancy both day and night.

> 61 Rooms -54 Rooms & 7 Suites

Destaurant & bars -Boubale, patio, Bar and speakeasy

Spa - indoor swimming pool, hammam, jacuzzi & fitness





ROOMS & SUITES

In the 54 rooms and 7 suites, interior architecture Martin Brudnizki Design Studio has given free rein to its imagination to create singular worlds inspired by Grand Siècle classicism. The decor is full of character, bathed in natural light, with a focus on perfect comfort, where guests can live in total intimacy.



| | 5 Classic Rooms (from 20 sqm) |
|----------|---------------------------------|
| ~1 D | 23 Superior Rooms (from 25 sqm) |
| 54 Rooms | 19 Deluxe Rooms (from 27 sqm) |
| | 7 Prestige Rooms (from 35 sqm) |
| | |
| 7 Suites | 4 Junior Suites (from 35 sqm) |
| | 3 Mazarin Suites (from 45 sqm) |

SERVICES INCLUDED

Non-alcoholic beverages in the mini bar \mid Swimming pool and fitness access \mid Concierge service \mid Room drop & porterage \mid Service & taxes





CUISINE

Boubalé tells a story of diversity and traditions, between Europe and the Middle East. The sunny flavors of the Mediterranean meet spices and traditional recipes from the Levant where each dish symbolizes the union of two continents and their tasty gastronomy.

At the crossroads of Eastern Europe and the Middle East, Boubalé invites everyone to come together, around these generously furnished tables.



| 1 4 | Boubalé & Jardin d'Hive |
|---------|-------------------------|
| 4 event | Cocktail bar |
| spaces | Speakeasy club |

All of our spaces can be privatized from 10 to 350 people, from the most intimate to the most festive occasions, with family, friends or your professional events. *Every set-up is possible!*

BOUBALÉ & JARDIN D'HIVER

Indoor | 130 sqm | up to 70 guests

Cocktail | 130 sqm | up to 120 guests

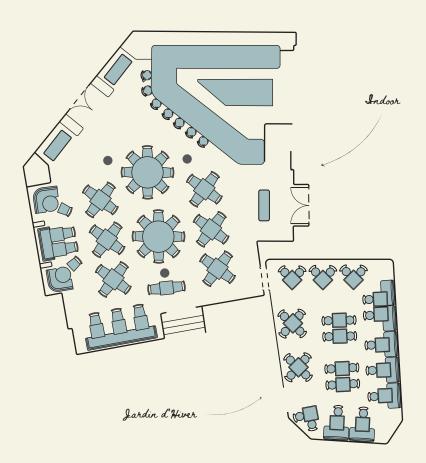
Jardin d'Hiver | 60 sqm | up to 50 guests



Boubalé pays tribute to childhood memories and family traditions, faithfully perpetuated over the centuries.

Restaurant Boubalé can be privatized for seated dinner or cocktails, along with our other event spaces.

Le Jardin d'Hiver is the perfect place for private lunches, dinners and cocktails in a cozy and intimate atmosphere





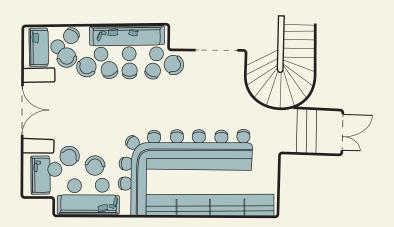




Cocktail | 60 sqm | up to 50 guests

Here, the atmosphere works its magic, offering moments of divine tranquility or vibrant excitement. The subtle aromas of the signature cocktails and eclectic menu do the rest.

The warm and chic decor creates an ideal ambiance for engaging in endless conversations, where the world can be remade and the joy of sharing becomes infinite, even as the night grows late.





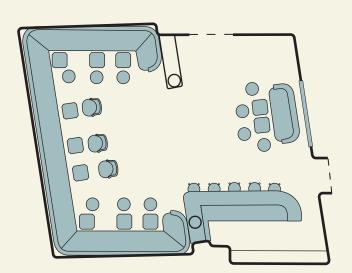


SPEAKEASY CLUB



Festive | 75 sqm | up to 65 guests

Nestled in the depths of Le Grand Mazarin - a modular, changeable decor; unexpected and unforgettable for sure. You can organize private parties with food, signature cocktails, DJ, karaoke as well as all your creative ideas.







FULL PRIVATIZATION

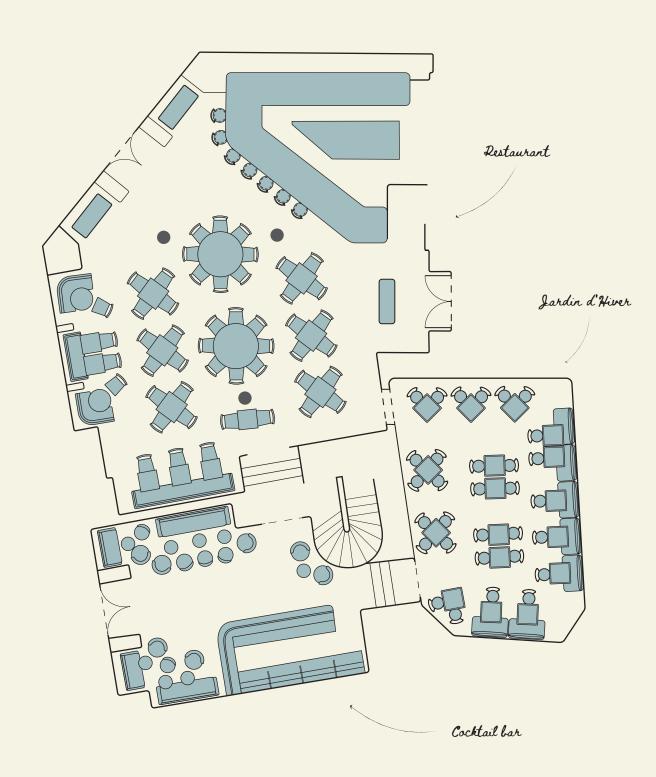
Coketail | 325 sqm | up to 250 guests

Boubalé can welcome many events, with endless privatization possibilities - our restaurant for a seated dinner, or including our Cocktail bar and Jardin d'Hiver to go up to 250 guests.

These spaces can also be privatized for various events: photoshoots, filming, makeup or fitting rooms, interviews, press junkets, etc.

Feel free to share your ideas and we'll do our best to make it happen!







THE CAPACITIES

| | | Size | Capacities |
|----------------|----------|-----------|------------|
| D 1 0: | Seated | 120 | 60 pax |
| Boubale | Cocktail | 130 sqm | 120 pax |
| Jardin d'Hiver | Seated | 60 sqm | 30 pax |
| | Cocktail | oo sqiii | 50 pax |
| Cocktail bar | Seated | 60 sqm | 20 pax |
| | Cocktail | oo sqiii | 45 pax |
| Speakeasy | Seated | 75 sqm | 40 pax |
| | Cocktail | , o sqiii | 60 pax |

We would be delighted to share with you our list of trustworthy partners for any of your needs such as flower arrangements, musicians, photographs, wedding planners, etc.

THE MENUS

The below menus are given as example, they are subject to change. We can also suggest menu alternatives such as vegetarians, vegans, kosher, etc.

Welcoming dinner

MEZZE TO SHARE

Eggplant caviar, coriander, sesame, pita Hummus with tahini, pita

STARTERS

Amberjack crudo condiments

Candied zucchini crunchy cauliflower, tzatziki

DISHES

Fregola Sarda and pesto peas and burrata foam

Poultry supreme mashed potatoes, meat gravy

Roast sea bass just warmed baby spinach, samphire

DESSERTS

Lemon sorbet fresh fruits and black lemon from Iran

Chocolate mousse tahini ice cream

Panna Cotta Orange blossom, mango, pistachio

Brunch

Lunch

STARTERS Mezze to share

MAINS
Fregola Sarda and pesto sauce
peas and burrata foam Poultry supreme, mashed potatoes, meat gravy

DESERTS

Lemon sorbet fresh fruits and black lemon from Iran

Assortment of pastries Assortment of breads Cakes, buns, pancakes Fruit juices Yoghurt, cottage cheese Organic granola and muesli Jams and honey from the region Scrambled eggs Poached eggs Poultry sausage Platter of cold cuts Langoustines, shrimps, tarama, blinis Assorted seasonal salads Quiches, pissaladières Mini sandwiches Selected cheeses Seasonal pies

Fresh fruit

THE RATES

Food, per person, from rates*

| Welcoming dinner | 90€ |
|------------------|------|
| Lunch | 50€ |
| Coffee break | 25€ |
| Brunch | 65€ |
| Gala dinner | 110€ |

Rooms & Suites

per room,
from rates*

| Classic Room | 490€ |
|-----------------------|-------|
| Superior Room | 540€ |
| Deluxe Room | 590€ |
| Parisian Junior Suite | 725€ |
| Grand Junior Suite | 825€ |
| Mazarin Suite | 1100€ |

Beverages. per person, from rates*

| Wine | Classic, 2 glasses | 20€ |
|---------|--------------------|------------|
| | Premium, 2 glasses | 35€ |
| Open ba | r, per hour | On request |

Please note that for the privatization of any space, a minimum spend fees may apply.

Full buy-out

Minimum of 3 nights Rate includes rooms, breakfasts, lunches and dinners (beverages not included)

On request

