

PRIVATE USE AND PRIVATE TOURS



hôtel de
la marine

2 place de la Concorde
75008 Paris
France



HÔTEL DE LA MARINE

AN ICONIC SITE WITH A RICH PAST



Unique. That is the only word that can describe the Hôtel de la Marine, a palace with a wealth of history that stands majestically on Place de la Concorde in Paris.

It was King Louis XV who asked the architect Ange-Jacques Gabriel to build the Hôtel de la Marine. The edifice was designed to house the Garde-Meuble de la Couronne – the king's department for managing royal furniture (and the ancestor of France's Mobilier national, the governmental body that oversees state furniture today). It included storerooms, workshops and exhibition rooms where the public could admire the Crown's sumptuous furniture and jewels.

After the French Revolution, the edifice became the French navy's headquarters until 2015. This gave it its name: *marine* means navy in French.

Today, a new chapter in the building's long story is beginning. The Hôtel de la Marine opened to the public in 2021 to offer visitors an immersive experience of the art of living in the eighteenth century and of cultural heritage dating back to that time.

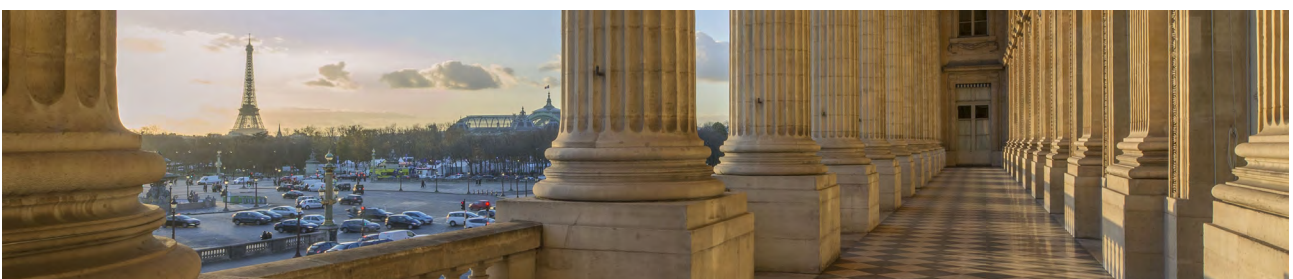
BESIDE THE GOLDEN TRIANGLE OF PARIS

The Hôtel de la Marine overlooks Paris's biggest square: Place de la Concorde.

This square is an icon of the city's right bank. And from this emblematic square begins the world's most beautiful avenue – the Champs-Élysées – and the prestigious street Rue Royale.

The monument's location is convenient as it stands where La Madeleine church, the Champs-Élysées and the Tuileries garden all meet, in the heart of Paris's central business district, so it offers easy access (parking, metro, buses, Vélib' bike-share stops).

From the loggia and main facade, you can admire unique panoramic views of the most famous monuments of Paris and a splendid urban vista.



HÔTEL DE LA MARINE

THE HÔTEL DE LA MARINE TODAY

Since the Hôtel de la Marine opened up to the public in June 2021, it has offered an outstanding cultural experience:

- Visiting: eighteenth-century heritage areas just like those of France's grand royal residences and sumptuous nineteenth-century decor; the Al Thani Collection exhibition galleries with their selection of masterpieces from antiquity to today.
- Tasting: fine dining spots offering concoctions from top chefs in French cuisine.
- Wandering: a gift and book shop that forms a cultural concept store.



IMMERSIVE EXPLANATIONS

When you explore the Hôtel de la Marine, 'The Confidant' – a headset with 3D spatial audio – accompanies you. It offers an audio tour in accordance with your movements from room to room, giving you an immersive experience.

You can enjoy a human tour guide's services too, but as part of private tours and private use of the site.

ORGANISING YOUR EVENT

*The golden gallery featuring decor that dates back to
the nineteenth century*

HOSTING CONDITIONS

The Hôtel de la Marine can host your private events every day outside of public opening times.

The edifice is a listed historical building. So organisers of private events must respect the guidelines they receive from the Centre des monuments nationaux to protect the property.

The fees stated only cover provision of the spaces booked.*

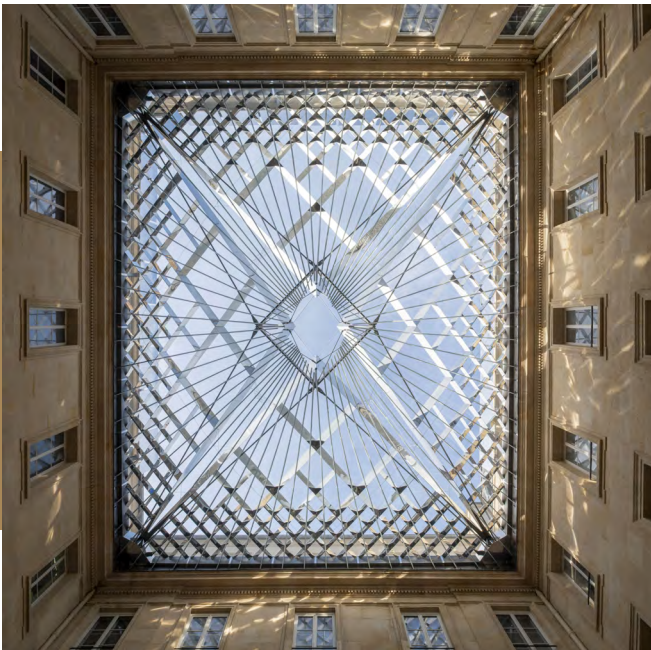
**Except for packaged offers*



OUTSTANDING SPACES

Four spaces can be made available for your events, depending on your needs.

INTENDANT'S COURTYARD



The **Intendant's Courtyard**: a covered, air-conditioned inner courtyard. The glass roof is an architectural masterpiece designed by Hugh Dutton.

Information page 8.

RECEPTION ROOMS AND LOGGIA

The **Reception Rooms and Loggia**: sumptuous decor and a magnificent view of Place de la Concorde and Paris's iconic monuments.

Information page 9.



OUTSTANDING SPACES

COUR D'HONNEUR



The **Cour d'honneur**: a vast space open to the outside. Its elegant arches welcome visitors in a timeless atmosphere.

Information page 10.

ROYALE RECEPTION ROOMS

The **Royale Reception Rooms**: a row of connecting reception rooms that form splendid spaces along Rue Royale.

Information page 11.



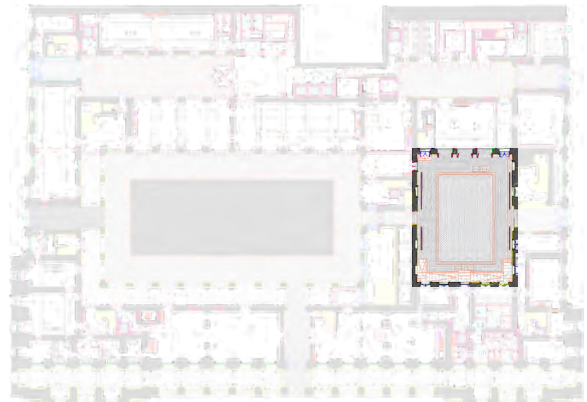
INTENDANT'S COURTYARD

Surface area: 333m²

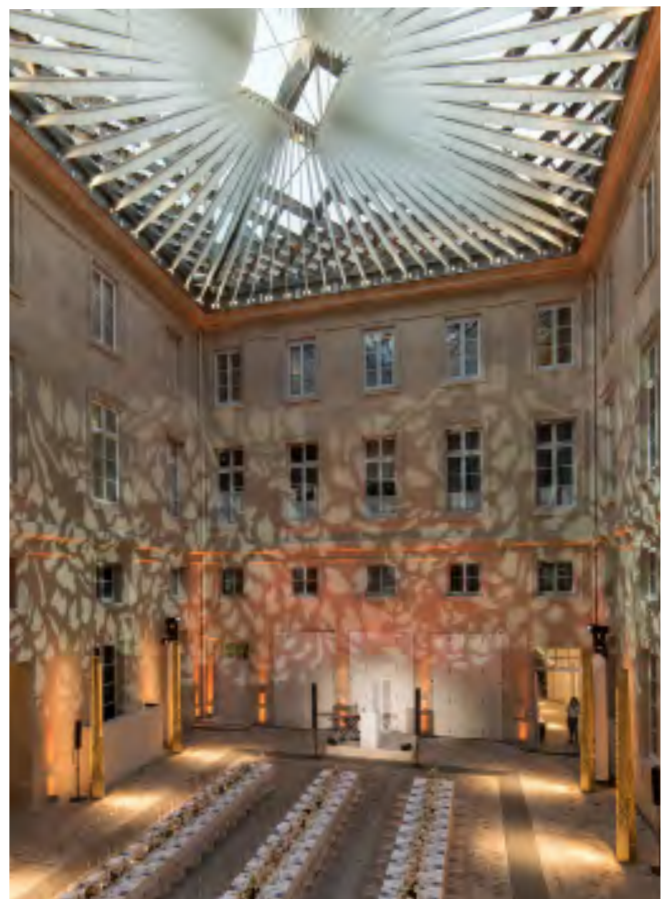
Cocktail party format: 300 people

Dinner format: 180 people

Fee*: €42,000 excl. VAT



Place de la Concorde



**This fee does not cover catering, technical costs and assembly time.*

We offer a list of caterers who partner with us.

Technical costs and assembly time are calculated on request in accordance with your event requirements.

RECEPTION ROOMS AND LOGGIA

Surface area: 612m²

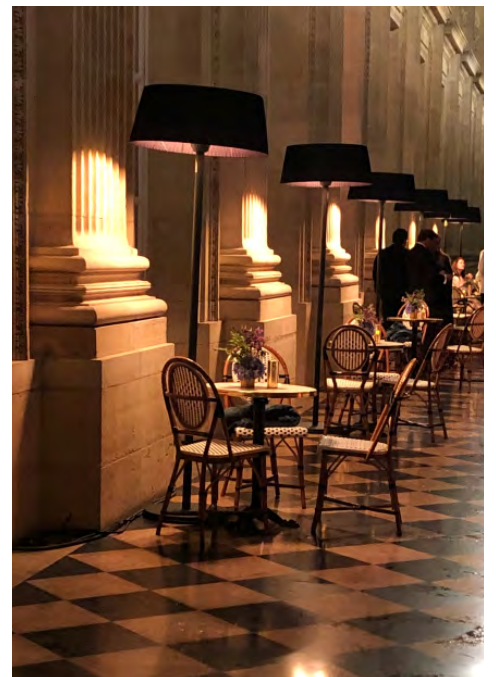
Cocktail party format: 350 people

Dinner format: 150 people

Fee*: €85,000 excl. VAT



Place de la Concorde



**This fee does not cover catering, technical costs and assembly time.*

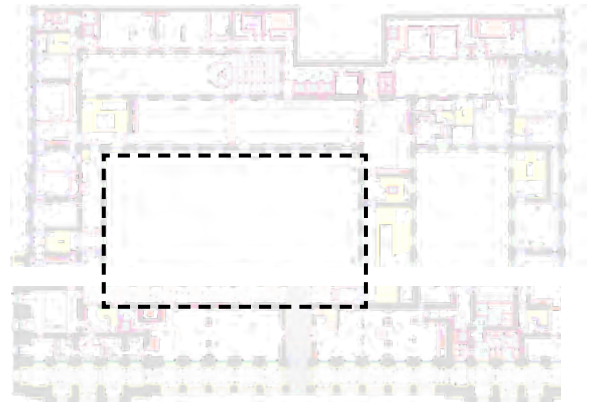
We offer a list of caterers who partner with us.

Technical costs and assembly time are calculated on request in accordance with your event requirements.

COUR D'HONNEUR

Surface area: 900m²

More information on request



Place de la Concorde



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ROYALE RECEPTION ROOMS

Surface area:

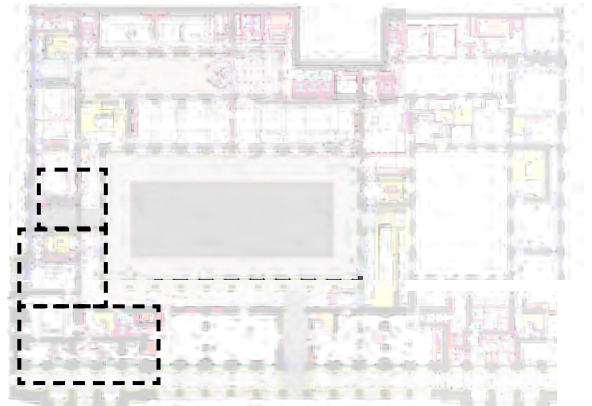
Row of three connecting rooms

One 30m² reception room and
two 53m² reception rooms

Cocktail party format: 100 people

Seated format: 80 people

More information on request



Place de la Concorde



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Technical costs and assembly time are calculated on request in accordance with your event requirements.

BESPOKE OPTIONS

The Hôtel de la Marine offers private visits of the monument led by tour guides, outside public opening times. These private tours offer the chance to discover the monument in ideal conditions and give your employees, clients and partners an unforgettable time.

The tours can include a breakfast served beforehand or afterwards, a champagne reception or a cocktail party on the loggia or in the Intendant's Courtyard, depending on the weather.



The staircase of honour.

BESPOKE OPTIONS

PRIVATE TOURS



Outside public opening times, therefore:

- before 10.30am
- after 7.00pm

Unaccompanied visit with an audio headset ('The Confidant') or guided tour led by a tour guide.

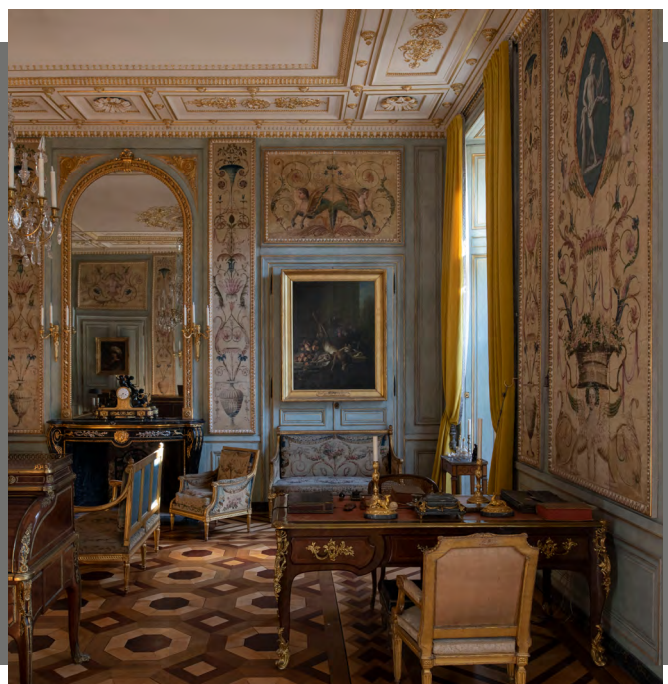
PACKAGED OFFER

Outside public opening hours (before 10.30am or after 7pm) :

- Private tour + breakfast
- Private tour + champagne
- Experiential private tour (roof access)

2 areas to welcome you :

- the loggia
- the Intendant's courtyard



PRIVATE TOURS

Private visits are possible every day, outside public opening hours:

- before 10.30am
- after 7.00pm

Package for 30 people:

- Guided tour lasting one hour and a half, led by a tour guide: €2,250 excl. VAT
- Unaccompanied visit lasting one hour and a half with an audio headset: €1,750 excl. VAT
- Guided tour lasting one hour and a half, led by a tour guide during public opening hours (maximum 5 people): €475 excluding VAT



The dining room.

PACKAGED OFFER



Packaged offer take place outside public opening times every day (before 10.30am or after 7.00pm):

- Private tour or a group of thirty people** with a breakfast beforehand (catering fee included): **€8,000 excl. VAT**
+ breakfast area made available
- Private tour for a group of thirty people** with a champagne reception (champagne included): **€5,000 excl. VAT**
+ champagne area made available
- Private tour for a group of thirty people** followed by a cocktail party (catering fee not included): **€32,500 excl. VAT***
+ cocktail area made available
- Private experiential tour (tour + roof access) for a group of 20 people : **€5,000 excl. VAT**

**This fee does not cover catering, technical costs and assembly time. We offer a list of caterers who partner with us. Technical costs and assembly time are calculated on request in accordance with your event requirements.*

***Unaccompanied visit with an audio headset ('The Confidant') or guided tour led by a tour guide. Flat fee of €2,250 excl. VAT per extra group of thirty people*



The Hôtel de la Marine viewed from Place de la Concorde

Capacity

- Intendant's Courtyard (333m²): 250 people standing, 150 people seated
- Reception Rooms and Loggia (612m²): 250 people standing, 150 people seated
- Cour d'honneur : information on request
- Royale Reception Rooms (133m²): 80 people standing, 40 people seated

Events: company events, institutional events

| TYPE OF USE AND SPACE USED | LENGTH OF USE | FEES 2023 |
|--|--|--|
| PRIVATE USE | | |
| Intendant's Courtyard | 7.00pm–1.00am | €42,000 excl. VAT €50,400 incl. VAT |
| Reception Rooms and Loggia | 7.00pm–1.00am | €85,000 excl. VAT* €102,000 incl. VAT |
| Cour d'honneur | 7.00pm–1.00am | Ask for a quote |
| Royale Reception Rooms | 9.00am–6.00pm | €12,000 excl. VAT €14,000 incl. VAT |
| | 7.00pm–1.00am | €20,000 excl. VAT €24,000 incl. VAT |
| PACKAGED OFFER | | |
| Loggia or Intendant's Courtyard <i>Breakfast followed by a private tour with a tour guide (catering fee included)</i> | 8.30am–10.30am | €8,000 excl. VAT €9,600 incl. VAT |
| Intendant's Courtyard <i>Cocktail party with a private tour beforehand with a tour guide (catering fee not included)</i> | 7.00pm–9.30pm | €32,500 excl. VAT €39,000 incl. VAT |
| Loggia or Intendant's Courtyard <i>Champagne reception followed by a private tour with a tour guide (champagne included)</i> | 7.00pm–9.30pm | €5,000 excl. VAT €6,000 incl. VAT |
| Excess fee | Cost of extra time calculated in proportion to total fee | |
| PRIVATE TOURS | | |
| Private tour of the intendant's apartments, the reception rooms and the loggia <i>Flat fee for thirty people with tour guides</i> | 8.30am–10.30am or 7.00pm–9.30pm | €2,250 excl. VAT €2,700 incl. VAT |
| Private tour <i>Flat fee for thirty people with 'The Confidant' headset</i> | 8.30am–10.30am or 7.00pm–9.30pm | €1,750 excl. VAT €2,100 incl. VAT |
| Private tour with guide during public opening hours <i>Flat fee for five people with tour guides</i> | 10.30am–7.00pm | €474 excl. VAT €570 incl. VAT |
| | | |



All fees stated are minimum rates and may change according to the event's nature.
Each request should first be submitted to the monument's team.

*Extra assembly time: €5,000 (incl. VAT) for each hour during which the monument has to be closed to the public in advance.

A photograph of a formal dining room. The walls are covered in floral wallpaper with a pattern of blue, red, and green flowers on a light background. A large, ornate oval mirror with a blue frame hangs on the wall, reflecting a landscape painting. To the left, a large crystal chandelier with multiple lit candles hangs from the ceiling. In the foreground, a round table is covered with a white tablecloth and set with white dishes, glassware, and a bottle. A wooden side table with a dark finish holds more glassware and a bottle. The floor is made of light-colored wood in a herringbone pattern. The overall atmosphere is elegant and classic.

PARTNER CATERERS

PARTNER CATERERS



NO MORE PENGUINS

Contact: Elie Rebeiz
elie.r@nomorepenguins.com

The new generation caterer

No More Penguins was born out of a desire to change everything in the world of events catering. Because nothing could ever be the same again, in an age of bistronomy and waiters as natural as the wines they serve. Today NMP brings together the culinary talents of the moment, in the kitchen, the dining room or the bar. This model allows us to offer tailor-made services to meet our customers' every need

For more information: www.nomorepenguins.fr

MEET MY MAMA

Contact: Martin Jabouley
07 48 12 72 91 - martin@meetmymama.com

A committed caterer and training school, Meet My Mama reveals the culinary talents. Mamas from all over the world to help them make a living from their skills. Our Chefs come from the four corners of the world and have one thing in common: they've been cooking all their lives, with love, passion and talent. Sit-down dinners, cocktails, brunches or breakfasts: discover their cultures through flavours and recipes. Discover their cultures through the flavours and recipes they love, in a format to suit your needs.

Find out more: www.meetmymama.com



PARTNER CATERERS

DALLOYAU

Contact: Cindy Heritier
01 42 99 90 50 – cindy.heritier@dalloyau.fr

Dalloyau reinvents itself!

Nomadic gastronomy, modern scenography, all part of responsible approach to modern events. Our chefs come up with creations based on 4 collections a year in strict respect for the seasons and the most important : vegetal notes. Jewellery» pieces, meticulous and refined, small tapas-style portions, and gastronomic workshops make up the Dalloyau event experience. A 'savoir-faire' renewed for 340 years!

For more information: www.dalloyau.fr



DUVAL PARIS

Contact : Anne Salentin
06 61 61 43 01 – anne.salentin@duval-paris.com

Founded in 1967, Duval has positioned itself as a renowned gastronomic house. "We are proud to cater for 3,500 receptions a year. As such we cultivate personalised customer relations, a strong sense of listening, made-to-measure culinary creations and a singular quest for excellence in the customer experience."

For more information: www.duval-paris.com

PARTNER CATERERS

KASPIA RÉCEPTIONS

Contact: Dominique Julo

06 61 43 54 80 - djulo@kaspia-receptions.com

Kaspia Receptions was founded in 1995, as a direct descendant of the prestigious restaurant of the same name in Place de la Madeleine: Caviar Kaspia. Today, Kaspia Receptions continues to preserve this culture of the excellence of a rigorously selected product. Kaspia Receptions offers the precision, inventiveness and exacting standards of modern, committed to serve gastronomic catering for your event.

For more information: www.kaspia-receptions.com



POTEL ET CHABOT

Contact: Laurent Koperski D'Hondt

laurent.koperski-dhondt@poteletchabot.fr

A company's image is one of the keys to its success. What better way to cultivate and consolidate it than through the emotion of exceptional moments? Potel & Chabot puts its expertise in organising prestigious receptions to companies, showcasing their world, their identity and their values through exclusive events.

Find out more: www.poteletchabot.com

PARTNER CATERERS



SAINT CLAIR LE TRAITEUR

Contact: Pascale Moreau
01 55 39 30 36 / 06 60 36 93 60 –
pascale.moreau@saintclair.com

Driven by generosity and conviviality in all circumstances, Saint Clair for 38 years has been creating refined receptions that are synonymous with exceptional encounters. Human encounters, rich in emotion and sharing between you, your guests and our Event Managers.

Gustatory encounters with recognised bistronomic expertise, between producers and our daring Chefs, creatively combining aromas and flavours. Sensory encounters, where the eye merges with taste and magic happens. Beyond imagining, organising and staging these encounters, what drives us is sharing them with you. Saint Clair, a taste of encounters.

For more information: www.saint-clair-le-traiteur.com

NOMAD

Contact : Florian Maarek
+336 74 33 99 22 – fmaarek@chateauform.com

We are Nomad, a responsible caterer. Responsible for working with good producers, for making you eat well, with one goal in mind: to change things. From the tractor to the plate, we're committed to doing our utmost to serve you the very best, through our actions and our convictions. We make a big deal of respecting the seasons. And what about you? Nomad, a table of uncompromising passion.

Find out more: www.nomad.chateauform.com



PARTNER CATERERS



GRAND CHEMIN

Contact : Darius Chargari

06 03 67 35 30 – dariuschargari@grandchemin.fr

From wedding receptions and business dinners to conventions, we're a daring caterer committed to offering seasonal, eco-responsible cuisine for your events. With Grand Chemin Traiteur, it's more than just an ephemeral meal, it's an authentic experience serving the discerning palates of Paris.

We're focused on culinary innovation, ready to create trend-setting concepts and stage memorable events that reflect our values of conviviality, authenticity and commitment to a sustainable future.

For more information: www.grandchemintraiteur.fr

BUTARD ENESCOT

Contact : Mélanie Del Monte

06 10 96 56 26 – m.delmonte@groupe-butard.com

A creator of events and a house of culinary art since 1972, Butard Enescot embodies all the excellence and precision of the Butard Paris Group.

Butard Enescot's artisans of taste aim to surprise you with their creations, while remaining attentive to your well-being through their collaboration with our Naturopath, and applying CSR reflexes in line with the Group's convictions.

Cocktails, sit-down meals, study days; in your premises, a third-party event venue or one of our Houses, Butard Enescot can accompany you anywhere!



Find out more: www.butard-enescot.com

PARTNER CATERERS

SENS GOURMAND

Contact: Hervé Bucaille

06 48 81 04 73 – hervebucaille@sensgourmand.com

The founders of Sens Gourmand come from high-end Michelin-starred restaurants. Their leitmotiv is rigour and exacting standards at all times, creativity and an acute sense of service. DNA is evident throughout the team, and is expressed not only through the consistency and quality of our products, but also, and above all, in the human scale of the company, which guarantees the team spirit that is its strength. This spirit of listening, flexibility, responsiveness and dynamism is illustrated on a daily basis by the attention we pay to every detail of our customers' needs, and by our personal relationships with them.

For more information: www.sensgourmand.com



Hôtel de la Marine

2 Place de la Concorde

75008 Paris

France

www.hotel-de-la-marine.paris

Contact

If you require further information or have a specific project request, contact the monument's team:

privatisation-hdm@monuments-nationaux.fr



hôtel de
la marine

CENTRE DES
MONUMENTS NATIONAUX