

HÔTEL DE LA MARINE

Private use and private tours

hôtel de la marine

LES MONUMENTS NATIONAUX



AN ICONIC SITE WITH A RICH PAST

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.

Visitors can choose between two tours. The Apartments of the Intendants of the Garde-Meuble, a heritage gem from the Age of Enlightenment, rivaling the most sumptuous French royal residences. The galleries of the Al Thani Collection, where an exceptional collection of artworks spanning from Antiquity to the present day is on display. The tour is punctuated by dazzling 19th-century state rooms and the most beautiful view of Paris from the loggia. Visitors can explore the monument with the Confident, a spatialized 3D sound headset that delivers an audio tour as visitors move from room to room, creating a truly immersive journey through time.

The Hôtel de la Marine dominates Paris' largest square, the Place de la Concorde. Located in a strategic location at the crossroads of the Madeleine, the Champs-Elysées, and the Tuileries, in the heart of the central business district, the monument is particularly easy to access (parking, metro, bus, Vélib' stations). The loggia on its main façade offers a unique panorama that brings together most of Paris's most famous monuments and a majestic urban perspective.



TREAT YOUR GUESTS TO AN EXCEPTIONAL SETTING IN THE HEART OF PARIS

An iconic location on Place de la Concorde, the Hôtel de la Marine combines historic prestige with contemporary elegance. Its stately reception rooms, interior courtyards, and breathtaking views of the capital provide a unique setting for your public relations events:

Cocktail parties - Dinners
Fashion shows
Exhibitions - Showrooms
Conferences - Seminars - Meetings
Product launches - Brand events
Film shoots - Photo shoots

The Hôtel de la Marine does not host private events for individuals (weddings, birthdays, etc).





ORGANISING YOUR EVENT

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.

Dance parties are not permitted in the following areas: state rooms, loggia, and salons on Rue Royale.

The monument does not have any furniture or event facilities (lights, sound, etc.).

The prices listed only include the use of the spaces.

Each request for private use must be accompanied by detailed specifications.

No parking is available in the courtyards of the Hôtel de la Marine.

A drop-off point is available for your guests at 2 Place de la Concorde.

Any extended parking for set-up/take-down must be requested from the City of Paris.

Parking is available around the monument (Place de la Concorde and Madeleine parking lots).



INTENDANT'S COURTYARD

The Intendant's courtyard is a covered, air-conditioned interior courtyard. The floor is paved with authentic 18th-century cobblestones, reminiscent of the days when craftsmen came and went between the various cabinetmaking, tapestry, and chandelier workshops located in this same courtyard.

Looking up, you can admire the "diamond" glass roof designed by architect Hugh Dutton. This impressive installation, made of mirrored glass, brings light in while preserving the harmony of the 18th-century courtyard.



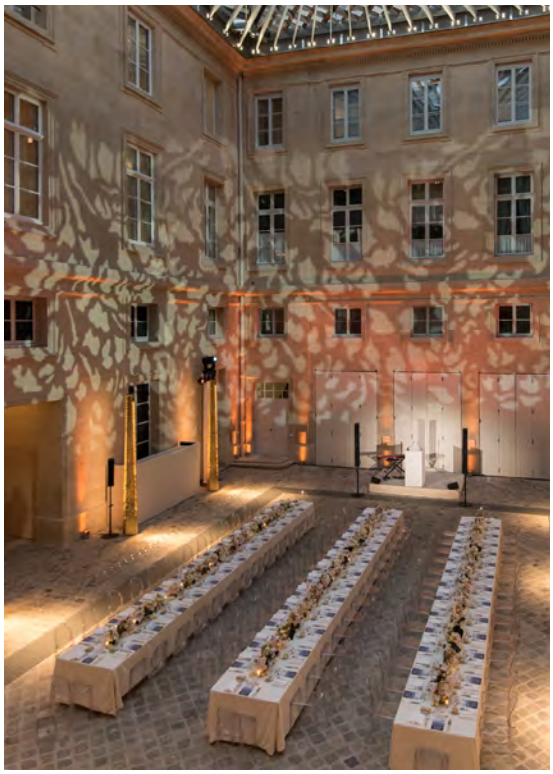
Surface area : 333 m²

Cocktail party format*1 : 250 people (including staff)

Dinner format*1 : 160 people

Conference format*1 : 200 people

Fee*2 : €42,000 excl. VAT



*1 Depending on the location.
*2 Price excludes catering services, technical costs and set-up time.
We can provide you with a list of recommended caterers (pages 16-20).
Technical costs are calculated on request based on your event.
Additional set-up time: €5,000 excl. VAT per hour of early closure of the monument to the public.

RECEPTION ROOMS AND LOGGIA

A reminder of the Navy's presence for over 200 years, the state rooms will take you on a journey through the 19th century. All overlooking Place de la Concorde, they run parallel to the loggia, a large balcony offering one of the most beautiful views of Paris.

Throughout the 19th and 20th centuries, these exceptional salons hosted prestigious events organised by the State or the Ministers of the Navy. From the loggia, admire the Place de la Concorde and the iconic monuments of Paris. With its twelve Corinthian columns , it is a magnificent example of classical architecture.



Surface area : 612 m²

Cocktail party format:*1 : 300 people (including staff)

Dinner format*1 : 130 people

Conference format*1 : 130 people

Fee*2 : €85,000 excl. VAT



*1 Depending on the location.
*2 Price excludes catering services, technical costs and set-up time.
We can provide you with a list of recommended caterers (pages 16-20).
Technical costs are calculated on request based on your event.
Additional set-up time: €5,000 excl. VAT per hour of early closure of the monument to the public.

COUR D'HONNEUR

The Cour d'honneur, restored and transformed into a public thoroughfare, has given the Hôtel de la Marine restoration project an urban dimension, changing the landscape of the Place de la Concorde.

Its elegant arcades welcome visitors into a timeless atmosphere. On either side of the courtyard are the Mimosa restaurant and Café Lapérouse: two elegant establishments in a timeless setting.



Surface area: 900 m²

Fee* : more information on request



*1 Depending on the location.
*2 Price excludes catering services, technical costs and set-up time.
We can provide you with a list of recommended caterers (pages 16-20).
Technical costs are calculated on request based on your event.
Additional set-up time: €5,000 excl. VAT per hour of early closure of the monument to the public.

ROYALE RECEPTION ROOMS

The Royale Reception Rooms: a row of connecting reception rooms that form splendid spaces along Rue Royale. The third salon, located at the corner of Place de la Concorde and Rue Royale, offers a superb view of Paris and its most iconic monuments.



Surface area: 3 adjoining rooms
1 living room measuring 30 m^2 and 2 living rooms measuring 53 m^2

Cocktail party format*1 : 90 people (including staff)

Dinner format*1 : 80 people

Conference format*1 : 45 people per salon

Fee*2 : more information on request



*1 Depending on the location.
*2 Price excludes catering services, technical costs and set-up time.
We can provide you with a list of recommended caterers (pages 16-20).
Technical costs are calculated on request based on your event.
Additional set-up time: €5,000 excl. VAT per hour of early closure of the monument to the public.
Evening access to the loggia available upon request.



BESPOKE OPTIONS

PRIVATE TOURS

The Hôtel de la Marine offers private tours of the monument, led by tour guides, outside of public opening hours.

This is an opportunity to discover the monument in ideal conditions and offer an exceptional experience to your colleagues, clients and partners.



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

- before 10:30 a.m.
- after 7:00 p.m.

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 excl. VAT

PACKAGED OFFERS

Private tours may be preceded or followed by breakfast, a champagne reception, or cocktails on the loggia or in the Intendant's courtyard, depending on the weather.



Packaged offers are possible every day, outside public opening hours:

- before 10:30 a.m.
- after 7:00 p.m.

The packages offers:

- 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 experiental 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.

PRICE LIST

Capacity

- Intendant's courtyard (333 m^2): 250 people standing, 150 people seated
- Reception rooms and loggia (612 m^2): 250 people standing, 150 people seated
- Cour d'honneur: information available on request
- Royale Reception Rooms: information available on request

TYPE OF USE AND SPACE USED	LENGTH OF USE	FEES 2025
	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 (Access to the loggia in the evening upon request: €5,000 excluding tax)	9.00am–6.00pm 7.00pm–1.00am	€12,000 excl. VAT € 14,000 incl. VAT €20,000 excl. VAT € 24,000 incl. VAT
	PACKAGED OFFER	
Loggia or Intendant's courtyard Breakfast followed by a private tour with a tour guide (catering fee included)	8.30am–10.30am	€8,000 excl. VAT €9,600 incl. VAT
Loggia or Intendant's Courtyard Champagne reception followed by a private tour with a tour guide (champagne included)	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 Flat fee for thirty people with tour guides	8.30am–10.30am or 7.00pm–9.30pm	€2,250 excl. VAT €2,700 incl. VAT
Private tour Flat fee for thirty people with 'The Confidant' headset	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 Flat fee for five people with tour guides	10.30am-7.00pm	€474 excl. VAT €570 incl. VAT
Private experiential tour (tour + access to the roof) Flat fee for twenty people	7.00pm–9.30pm	€5,000 excl. VAT €6,000 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.



PARTNER CATERERS

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NO MORE PENGUINS

Contact: Elie Rebeiz

elie.r@nomorepenguins.com

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 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 ultures through the flavours and recipes they love, in a format to suit your needs.

For more information: 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



BUTARD ENESCOT

Contact: Mélanie Del Monte

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

Event organiser and culinary arts establishment since 1972, Butard Enescot embodies all the excellence and precision of the Butard Paris Group. The artisans at Butard Enescot aim to surprise you with their creations, while remaining attentive to your well-being through their collaboration with our naturopath and by applying CSR principles in line with the Group's convictions. Cocktail parties, sit-down meals, study days; whether at your premises, a third-party event venue or one of our own establishments, Butard Enescot is there to support you every step of the way!

For more information: www.butard-enescot.com



PARTNER CATERERS

KASPIA RÉCEPTIONS

Contact: Charlotte Benarroch

06 58 11 43 91 - cbenarroch@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: Mathilde Sadeler

07 84 08 20 56 - mathilde.sadeler@groupepotel.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 it expertise in organising prestigious receptions to companies, showcasing their world, their identity and their values through exclusive events.

For more information: www.poteletchabot.com



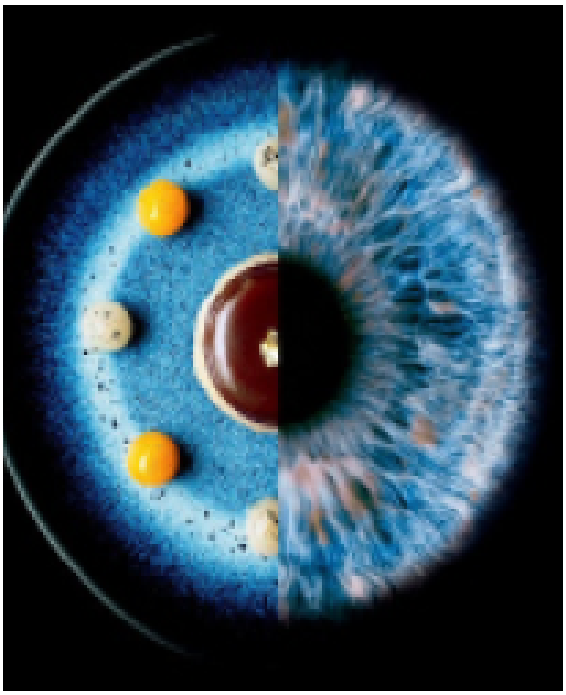
PARTNER CATERERS

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.

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.

For more information: 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



FLEUR DE METS

Contact : Ludovic Sauvage

06 63 33 73 31 - l.sauvage@fleurdemets.com

For more than 20 years, the company has been sincerely cultivating the art of entertaining with elegance, creativity and refinement. It offers seasonal cuisine that is both inspired and responsible. With its fresh approach, Fleur de Mets combines memorable moments with a sustainable approach, attentive service and a festive spirit, raw ingredients and gourmet recipes.

Committed to an ambitious social and environmental responsibility policy, Fleur de Mets integrates sustainability into every stage of the reception planning process. This responsible and demanding vision makes Fleur de Mets a benchmark player, capable of combining exceptional gastronomy with a positive impact. ISO 20121 certified since 2019 (sustainable development standard adapted to events) – Ecovadis Gold Medal 2023.

For more information: www.fleurdemets.com



PARTNER CATERERS

AUTOUR DES SAVEURS

Contact : Eric Lahcene

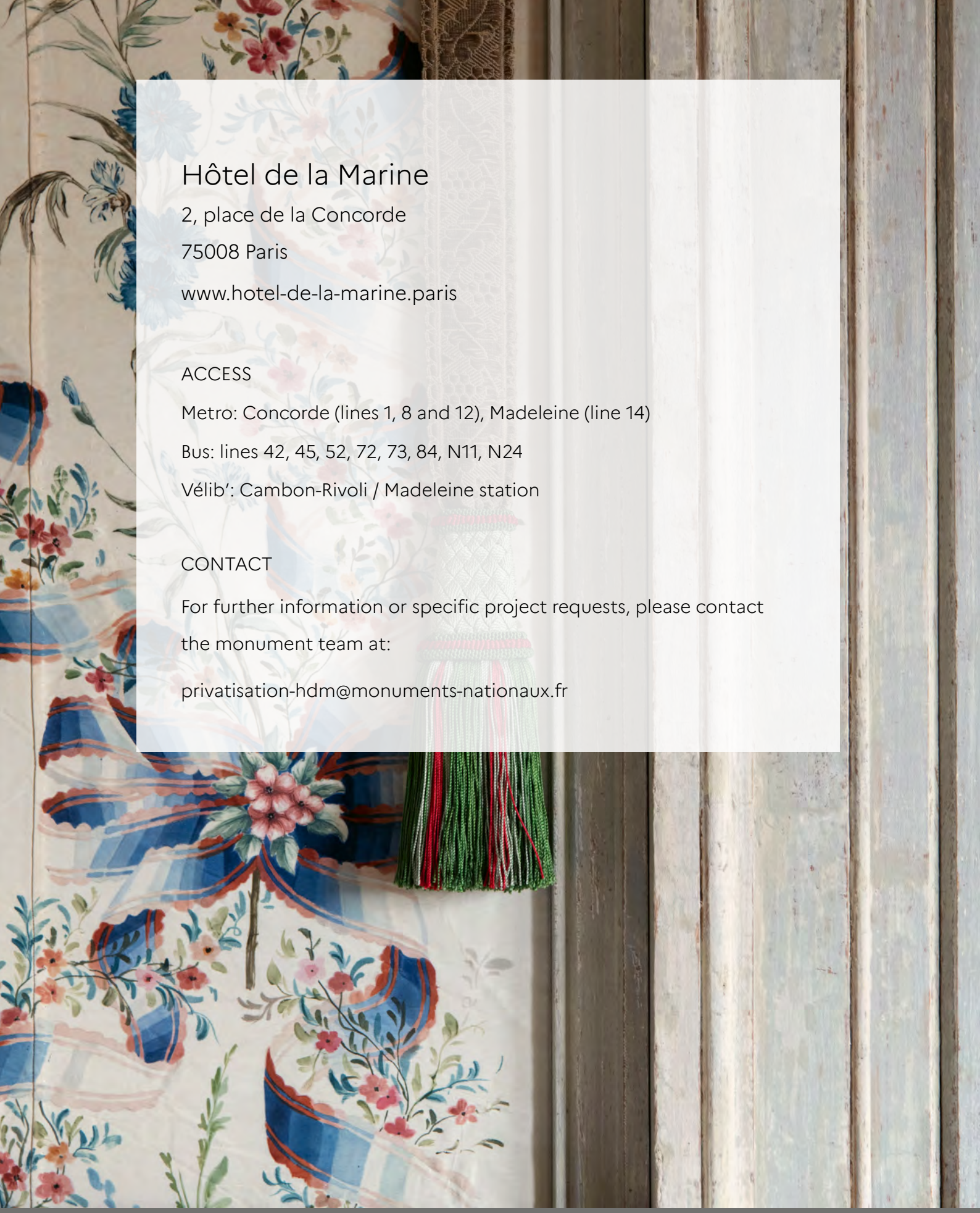
06 85 49 03 60 – eric@autourdessaveurs.fr

A company founded by a chef and designed for food lovers, with one aim: to be THE caterer that meets your highest expectations. For 29 years, we have been innovating whilst remaining true to authenticity, bringing out the very best in fresh, seasonal produce sourced from local and/or organic producers.

From cocktail receptions to dinners and brunches, our teams will work with you to create a bespoke event. Choosing Autour des Saveurs means choosing the service and cuisine of a top-class restaurant, without compromising on a warm, welcoming atmosphere. Let us win you over...

For more information: www.autourdessaveurs.fr





Hôtel de la Marine

2, place de la Concorde

75008 Paris

www.hotel-de-la-marine.paris

ACCESS

Metro: Concorde (lines 1, 8 and 12), Madeleine (line 14)

Bus: lines 42, 45, 52, 72, 73, 84, N11, N24

Vélib': Cambon-Rivoli / Madeleine station

CONTACT

For further information or specific project requests, please contact the monument team at:

privatisation-hdm@monuments-nationaux.fr

hôtel de la marine

LES MONUMENTS NATIONAUX

Picto: Flaticon.com