



2024





AUGUSTE ESCOFFIER, THE FIRST CHEF OF THE RITZ PARIS IN 1898, WAS A PIONEER OF MODERN CUISINE AND AN INNOVATIVE GASTRONOME.

Since 1988, the Ecole Ritz Escoffier has been paying tribute to him by transmitting the values he held so dear, with both care and passion.

In our kitchens at the heart of the Ritz Paris, your guests will learn how to prepare recipes under the guidance of one of our expert Chefs; giving advice and sharing their experience from working in the best restaurants in France and worldwide.

ALL OUR COURSES INCLUDE THE PREPARATION AND TASTING OF THE DISHES.



Pastry Packages



270€ per person* (VAT included)

2-hour Pastry Class

The 2-hour class includes the preparation of 1 to 2 recipes.

THIS PACKAGE INCLUDES:

Upon arrival: Coffee, tea, fruit juice, water

Upon tasting: A glass of Champagne Barons de Rothschild Blanc de

Blancs Réserve Ritz

Depending on the recipes that are chosen, some pastries may be

enjoyed on site and others to take away.

370€ per person*



4-hour Pastry Class

The 4-hour class includes the preparation of 1 to 4 recipes.

THIS PACKAGE INCLUDES:

Upon arrival: Coffee, tea, fruit juice, water

Upon tasting: A glass of Champagne Barons de Rothschild

Blanc de Blancs Réserve Ritz

Depending on the recipes that were chosen, some pastries

may be enjoyed on site and others to take away.



Cooking Packages

310€ per person* (VAT included)



3-hour Cooking Classlunch/dinner

This 3-hour class includes the preparation of 2 recipes and tasting of the dishes.

THIS PACKAGE INCLUDES:

Upon arrival: Coffee, tea, fruit juice, water

Aperitif: A glass of Champagne Barons de Rothschild Blanc

de Blancs Réserve Ritz

Upon tasting: 1 bottle of wine for 3 people served with the menu



400€ per person*

4-hour Cooking Class Edinner

This 4-hour class includes the preparation of 2 recipes and tasting of the dishes.

THIS PACKAGE INCLUDES:

Upon arrival: A glass of Champagne Barons de Rothschild Blanc de Blancs Réserve Ritz, savory mignardises, coffee, tea, fruit juice, water

Aperitif: A glass of Champagne Barons de Rothschild Blanc de Blancs Réserve Ritz

Upon tasting: 1 bottle of wine for 3 people served with the menu Dessert prepared in advance by our Pastry Chefs



Prestige package





4 and a half hour cooking class & dinner

Salon Proust

This 4-hour class includes the preparation of 2 recipes and tasting of the dishes.

THIS PACKAGE INCLUDES:

Upon arrival: A glass of Champagne Barons de Rothschild Blanc de Blancs Réserve Ritz, savory mignardises, coffee,

tea, fruit juice, water

Aperitif: A glass of Champagne Barons de Rothschild Blanc de Blancs Réserve Ritz

Upon tasting: 1 bottle of wine for 3 people served with the menu Dessert prepared in advance by our Pastry Chefs

At the end of the dinner all the participants will be offered a 5-madeleine

gift box from our Chef François Perret.



530€ per person*

5-hour Parisian Market Escapade

(Only on Wednesdays and Saturdays) This 5-hour class includes the Parisian market escapade, the transfer back to the hotel in a private shuttle and the preparation and tasting of 2 dishes.

THIS PACKAGE INCLUDES:

Parisian Market Escapade with one of our Chef Instructors. Transfer back to the hotel in a private shuttle.

Upon arrival: Coffee, tea, fruit juice, water, sweet mignardises Aperitif: A glass of Champagne Barons de Rothschild

Blanc de Blancs Réserve Ritz

Upon tasting: 1 bottle of wine for 3 people served with the menu Dessert prepared in advance by our Pastry Chefs





690€ per person* (VAT included)

La Table du Chef

This package includes the preparation of part of the menu by a Chef in front of the guests followed by a gourmet dinner with wine pairings commented by one of our Ritz Paris Sommeliers.

THIS PACKAGE INCLUDES:

Upon arrival: A glass of Champagne chosen by a Sommelier of the Ritz Paris, appetizers, coffee, tea, fruit juice, water

Aperitif: A glass of Champagne chosen by a Sommelier of the Ritz Paris **Upon tasting:** 1 bottle of wine for 3 people chosen by a Sommelier of the Ritz Paris. Floral arrangement

Ecole Ritz Escoffier apron with personalized embroidery and a bottle of Ritz Blanc de Blancs Champagne - Barons de Rothschild to take as a souvenir.

* Rate applicable for a minimum of 8 participants in the group - VAT 20% - Privatisation of the kitchen not included



Our Kitchen Cognelin





45m² - 16 participants maximum - classes & tasting - pastry or cooking

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49m² - 10 participants maximum - classes & tasting – pastry or cooking

Melba



42m² - 10 participants maximum – pastry classes only



Included in all packages:

- · Consecutive translation into English upon request
- Printed recipes in French or English
- Ecole Ritz Escoffier apron to take home as a souvenir

Options & goodies:

- Floral arrangements
- Personalized embroidery
- Knife Ritz Escoffier
- Apron Ritz Escoffier
- Teddy bear key ring

Maximum capacities:

• Coquelin Kitchen: 16 participants for a cooking class & tasting.

• Réjane Kitchen: 10 participants for a cooking class & tasting.

• Melba Kitchen: 10 participants for a pastry class only.

Reservation conditions:

Once the proposal is agreed upon, you will receive your contract.

Your event will be confirmed upon receipt of the signed contract, General Terms and Conditions of Sale and the payment of the first deposit (80% of total amount).





Contact

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