

Group Offers 2023



2023

T +33 1 43 16 30 50 ECOLE@RITZPARIS.COM RITZESCOFFIER.COM
RCS PARIS B 572 219 913 SIRET 572 219 913 00017
N° TVA : FR20 572 219 913

THE RITZ HOTEL, LIMITED COMPANY NUMBER: 48125 REGISTERED IN ENGLAND AND WALES THIRD FLOOR, 20 OLD BAILEY, LONDON EC4M 7AN, UNITED KINGDOM



**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.**

Packages & content



270€
per person*
(VAT included)

2-hour Pastry Class

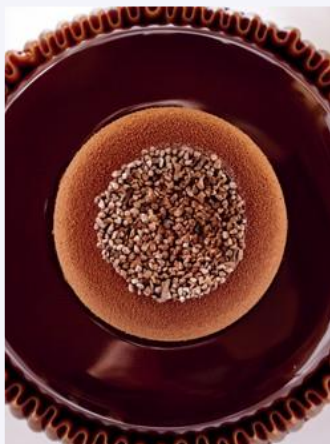
The 2-hour class includes the preparation of 1 to 2 recipes.

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*
(VAT included)

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



370€
per person*
(VAT included)

4-hour Cooking Class & lunch

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

THIS PACKAGE INCLUDES :

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



310€
per person*
(VAT included)

3-hour Cooking Class lunch/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 & dinner

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



480€
per person*
(VAT included)

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



620€
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.



250€
per person*

Birthdays for children 2.5-hours

The 2.5-hour class includes the preparation of 1 to 2 recipes.

THIS PACKAGE INCLUDES :

Upon arrival: Fruit juice, water

Balloon decorations

Individual candy bags

Depending on the recipes that were chosen, some recipes may be enjoyed on site and others to take away

OPTIONS :

Birthday cake (€25 per serving)

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

Escoffier **Ritz**

KITCHENS

Coquelin



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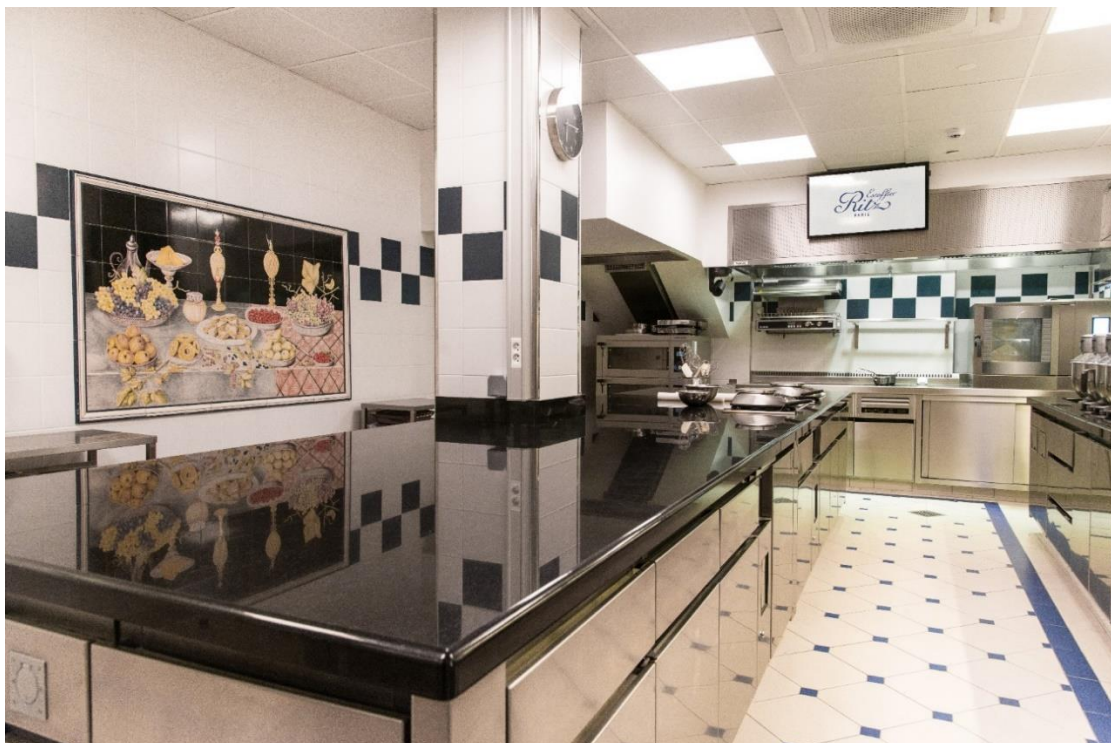
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Escoffier *Ritz*

Rejane



Melba



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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 :

- Birthday cake: €25 per serving
- Signature dessert by François Perret, the head Pastry Chef of the Ritz Paris: €25 each
- Amuse-bouches (sweet and/or savory) x3: €15 per guest
- Amuse-bouches (sweet and/or savory) x5: €25 per guest
- Wine pairing by a Sommelier of the Ritz Paris (explanation and service):
from €150 for 4 glasses of wine
- Glass of Ritz Blanc de Blancs Champagne - Barons de Rothschild: €35
- Signature cocktail made by a bartender of the Hemingway Bar:
€30 per cocktail + €360 for the bartender's intervention
- Floral arrangements: from €45 for a round table centerpiece
- Personalized embroidery (initials or first name): €24

Maximum capacities :

- Coquelin Kitchen : 14 participants for a cooking class & tasting
- Réjane Kitchen : 10 participants for a cooking class & tasting

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).



Goodies Ritz Paris

- Knife as from 52 €
- Ritz Escoffier Apron 40,00 €
- Teddy Bear Chef Keyring 26 €
- Custom embroidery 24,00 €
- Delicatessen as from de 10,90 €
- Chef Jacket as from 175 €
- Champagne Baron de Rothschild Brut 49 €
- Book of 100 step-by-step recipes from the Ritz Escoffier School 35,00 €

Contact

ecole@ritzparis.com

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15 Place Vendôme 75001 Paris

WWW.RITZESCOFFIER.COM