



INTERCONTINENTAL®
PARIS LE GRAND

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The curtain goes up on a legend

Located a stone's throw from the Place Vendôme and the Boulevard Haussmann department stores, the InterContinental Paris Le Grand Hôtel is renowned as one of the world's grandest hotels. It occupies a full city block, facing the legendary Place de l'Opéra, Rue Scribe, Rue Auber and the Boulevard des Capucines.

Known as the "travellers' hotel", it was built over 150 years ago and inaugurated by the Empress Eugenie on May 5, 1862.

Today, the hotel has lost none of its historic splendour or second Empire style. It is a veritable reference in the world of hospitality, both in France and abroad. Its international renown confers a very special, and coveted status.

With 470 rooms and suites and 19 event rooms leading off its majestic atrium, La Verrière, the "Grand Hôtel" has remained true to itself as a place of welcome and the theatre of countless encounters.



An historical prism of Paris

The “Grand Hôtel” first opened on May 5, 1862 in a highly cultural period which heralded the birth of Claude Debussy and Auguste Lumière. The same year, Victor Hugo published the first instalment of *Les Misérables* and Sarah Bernhardt made her stage debut at the Comédie Française.

The vast building site for the future hotel lasted 15 months, engaging 64,000 workers and no fewer than 30 different trades, including the best craftsmen and artists of the day, all orchestrated by the architect Alfred Armand.

The Pereire brothers, the property’s first owners, thought that a hotel should not only be a place to sleep, but also to dine and be entertained. One key to this concept was their “Café de la Paix”, a restaurant that quickly became a fashionable Parisian spot, as well as various reading and conversation rooms. Its beauty and central location soon attracted the period’s great artists: from Victor Hugo to Emile Zola, the Grand Hôtel was THE place to be seen. Already, the hotel welcomed an endless parade of kings, queens and other royalty from near and far.

During the First World War, part of the hotel was transformed into a military hospital which occasioned the need for renovations. The jazz era ushered in a new breed of celebrities, such as Joséphine Baker who sang at the Olympia concert hall or the actress Marlène Dietrich who was one of the hotel’s regular patrons.

During World War II, the hotel was requisitioned by the Germans until the Americans arrived during the liberation of Paris.

In 1982, the Hotel became a member of the InterContinental Hotels & Resorts chain. From 1985 to 1990, the architect Pierre-Yves Rochon oversaw renovations to reinstate the hotel's Second Empire style. It was at this time that the monumental 400m² atrium was created in the former courtyard which once welcomed horse-drawn carriages.

In December 2001, the InterContinental Paris le Grand Hôtel launched a major works program that lasted 18 months. The hotel, closed for the duration, opened its doors once more on April 5, 2003. The Café de la Paix, regilded with fine gold, was restored to its youthful splendour.

For over 150 years, the list of prestigious guests has continued to grow. Among them: James Cameron, Buzz Aldrin, Jean Reno, Roman Polanski, Christian Lacroix, John Travolta, John Galliano, etc.



Rooms & Suites with a view

Two magnificent staircases with wrought iron railings, the grand staircase and the Princess staircase, as well as large lifts provide access to the 470 rooms and suites. On the first four floors, the ceiling is over three metres high, while the fifth floor accommodates guests in charming mansard rooms.

In 2002, the rooms and suites were redecorated in Napoleon III style by Pierre-Yves Rochon, featuring tones of red or blue, enhanced with touches of gold.

The furniture pays tribute to the Second Empire as well: varnished mahogany tables with bronze legs, consoles, chaise lounges, velvet on the armchairs, artistically draped hangings, ceiling mouldings and, in the suites, chandeliers and painted ceilings.

The balconies in some rooms overlook the roofs of Paris, the Palais Garnier opera house or Eiffel Tower, offering guests unique and breathtaking views.

There are no fewer than 83 suites, some the size of spacious apartments: 4 Presidential Suites, 4 Royal Suites with two bedrooms, 6 Ambassador Suites, 14 Prestige Suites, 4 of which have views of the Opéra Garnier, 54 Junior Suites, 4 overlooking the Opéra and one mansard-roofed Honeymoon Suite on the 5th floor, with “view of the Opéra”, more contemporary in spirit in tones of ivory and coral.

The elegant classicism of the decor in no way precludes technology: 40 television channels from around the world on flat screen TVs, films on demand, a double telephone line, high-speed Internet connection, air-conditioning, not to mention the Wi-Fi, also available in all common areas and event rooms.



Golden moments at the Café de la Paix

A registered landmark, the InterContinental Paris Le Grand's restaurant, Café de la Paix, is a legendary site of international renown. Over the years, it has welcomed its share of writers, actors and film stars, politicians and other notables. Flaubert, Maupassant, Victor Hugo, Oscar Wilde and Caruso hosted friends at the café. The evening of June 18, 1944, Charles de Gaulle dined in the newly liberated Paris. In 1948, Yves Montand and Maurice Chevalier filmed an American show called "This is Paris!" which made the café famous on the other side of the Atlantic.

Witness and actor in the history of Paris, from generation to generation, the Café de la Paix also holds personal memories for many Parisians. One reason is the café's ideal setting, making it a frequent choice for a first date.

Sumptuously renovated in the Second Empire style in 2003 and ushered into the circle of excellence by Chef Christophe Raoux, the restaurant welcomes Chef Laurent André in October 2016 to run its kitchens. His mission is no less than to crown the Café de la Paix with culinary glory and pay tribute to the iconic French art de vivre.

At the corner of the Place de l'Opéra and Boulevard des Capucines, the lobby of the Café de la Paix provides access to both the café and the restaurant. At the café, there is seating for every whim and season, inside or on the terrace, for a drink or to enjoy the Chef's fine cuisine without missing a minute of the lively Parisian street scene.

In the restaurant, you can admire its famous decor with its golden columns and frescoes, now registered landmarks. Period lamps and booth seating, red velvet armchairs, the very room itself exudes a cosy and welcoming atmosphere. Curious diners will smile looking up at the ceiling where little epicurean angels, who have lost their wings, make a joyous toast and smoke cigars.

With the launch of the new menu in 2015, Café de la Paix teams created a menu offering 97% “homemade” fare. A precursor in promoting this label, the Café de la Paix has always used fresh, seasonal products, transforming them on-site with passion and respect. They make a point of working, whenever possible, with small-scale French producers. The cuisine of the Café de la Paix shuns artifice, embracing true gastronomy that features traceability and authenticity.



 Chef Laurent André - 1 star in the Michelin guide



Originally from the Jura region in the east of France, he began his career with the renowned chef Alain Chapel in nearby Mionnay, in the Ain department. Working at his sides, Laurent André also discovered that being a chef requires commitment and humility.

In 1992, Laurent André starts work as third commis at Louis XV, the 3-star restaurant at the Hôtel de Paris in Monaco. In four short years, he rises through the ranks to become Chef de brigade. Alain Ducasse then offers him a new challenge: taking over La Grande Cascade in the Bois de Boulogne with Jean-Louis Nomicos. And a daunting challenge it is! Ducasse gives him one year to earn a Michelin star for the legendary restaurant.

After running the Relais du Parc in Paris in 1998, Laurent André dreams of conquering new lands. In 2000, he heads for London where he opens the Spoon Food & Wine at the Sanderson hotel. His six-month project ends up lasting 3 years.

Then Asia calls with an opportunity he can't refuse: opening the Spoon Wine & Bar inside the Hong Kong InterContinental Hotel, and becoming executive chef for the entire hotel: 6 restaurants and 220 cooks!

Back in France in 2009, Laurent André returns to his roots, taking over the kitchens of the Royal Monceau – Raffles Paris Hotel. His talent is applauded by the Michelin guide which attributes a star to both of the restaurants: La Cuisine and Il Carpaccio (making it the only starred Italian restaurant in Paris).

Today, after working with his two mentors, Alain Chapel and Alain Ducasse, armed with a wide-range of experiences in France and abroad, Chef Laurent André is highly appreciated for his talent and his human touch.

The fact he loves to transmit his knowledge is also a major asset for his craft.

“I have acquired precious know-how. Today, I especially want to show-how, and let others put my knowledge into practice.”

October 2016: after seven rewarding years at the Royal Monceau – Raffles Paris , Chef Laurent André leaves to take over the kitchens of the Café de la Paix.

The hotel’s General Manager, Christophe Laure, is delighted to welcome his new Chef: “Laurent André is luminous, intelligent, lively, creative and has a delicious personality. He is one of his generation’s most gifted chefs with the ability to run several kitchens simultaneously and earn them stars! He is in sync with the InterContinental Hotel, and will continue to develop the pedigree of the Café de la Paix. Laurent André will add his inimitable touch to the great classics like foie gras, tartare, sole and gratiné.”

Chinese breakfast

Since April 2013, an authentic Chinese breakfast has been served daily at the Café de la Paix. On the menu: the traditional rice soup called “Zongzi”, a very lightly salted scented broth enriched with poultry, pork, dried fish, shrimp and tofu, flavoured with ginger, citronella, coriander, fried garlic and Chinese spring onions.

The breakfast also features steamed specialties such as “dim sum”, Mantou bread and steaming hot “baozi”, soft dumplings stuffed with vegetables or meat, served in bamboo baskets and eaten with traditional chopsticks to avoid burnt fingers. Patongos, a delicious Thai donut, provide the perfect finish.

To set up this new initiative, find Chinese suppliers and meet the criteria of a breakfast you might find in Peking, Shanghai or Canton, the Chef of the Grand Hôtel and his team did not hesitate to immerse themselves several months in Paris’ Chinese Community.

Seafood platter

Open from September to June, the oyster bar is well known for its seafood and platters, piled high with generous portions of the freshest shellfish.

The day’s catch can include Perle Blanche, Gillardeau N°3, Spéciales d’Isigny Taillepie or Belon de Bretagne oysters, crab, prawns, amandes de mer and lobsters.

Frédéric Andrès cultivates a passion for seafood that dates back to his childhood in Marseille. After studying at the Ferrandi School, he became an apprentice at Goumard Prunier in Paris where he learned his profession. He went on to work at Fauchon, then Ladurée, and in 2000 he participated in the reopening of the House of Denmark on the Champs Elysées where he became a specialist in preparing herrings, wild salmon and cod.

Open Monday to Sunday from 12 pm to 3 pm and from 6 pm to 11:30 pm.



Sunday Brunch

Directly across from the Opéra Garnier, the Café de la Paix is the setting of a superb Sunday brunch, a truly Parisian moment that is not to be missed.

What's new...

The Café de la Paix has invited the famous mentalist Burt Wayne to astound its guests. With his subtle sense of humour and elegant style, he invites them to participate in unusual and disconcerting experiments. The program includes predictions, mind reading, bending metal and more, for a moment of pure entertainment. Simply amazing!



And just for children...

Children are in for a treat at the Café de la Paix Sunday brunch at their very own “Atelier de Macha”. This artistic workshop created by Macha Brodsky provides themed activities for discovering what's new in Paris and the world of art in general. The children “travel” through games, colouring and workshops on themes such as Street Art, the Plains Indians or the stunning architecture of the Fondation Louis Vuitton. The latter includes a buffet of goodies just for them. In fact, the idea of this workshop is to generate wonder, stimulate the senses and develop children's imagination.



At the buffet...

Guests can choose their ideal meal from a variety of buffets. First stop, a delicious selection of seafood: oysters, crabs, prawns, amandes de mer, lobsters, clams, and langoustines... fresh, high-quality products that vary with the catch of the day.

Meat lovers will likely head straight for the carving stations to choose their favourite carved meats. The Café de la Paix also serves up stir-fried veggies from the wok, as well as sushi and maki.

On the sweet side, Dominique Costa, the InterContinental Paris Le Grand's Pastry Chef, sets up a sumptuous dessert buffet with profiteroles, éclairs, tarts, praline cream-filled Paris-Brest, not to mention the Café de la Paix's famously irresistible millefeuille.

A thoroughly delightful moment for couples or with the whole family, the Café de la Paix Grand Brunch offers service that reflects "excellence à la française", right on the famous Place de l'Opéra.



 A snack under the Atrium



The Grand Hôtel's Atrium

At the InterContinental Paris Le Grand, all roads lead to the atrium La Verrière, a superb 800m² winter garden where giant ficus trees grow and white orchids blossom.

Throughout the day, it provides a delightful place to chat over a cup of tea, a snack or an excellent meal beneath the Paris sky. For lunch, the restaurant offers a wide choice of dishes in a relaxed ambience with daylight filtering down through the atrium.

As night falls, the grand chandelier is lit, creating a softer, more intimate ambience. A place for quality time, where life is good, La Verrière is also an exceptional exhibition area for any number of artists.

In recent years, Laurence Jenkell's famous Candies sculptures, or Simon Procter's photographs from the world of fashion have both been exhibited in this singular venue.

 Cocktail hour at the American bar



One of the French capital's most famous bars, this unique place embraces its guests in a timeless atmosphere where mahogany furniture brushes shoulders with leather armchairs, the legendary bar and its comfortable bar stools.

The Grand Hôtel Bar offers a superb old-fashioned counter with its characteristic “leaning bar”, used by gentlemen to stand more comfortably at the bar.

A discreet, intimate place, perfect for breakfast, an aperitif or nightcap after exploring the house cocktail menu concocted by head barman Soizic le Mercier. A chance to rediscover “retro cocktails” such as the Martinez, Manhattan, Bellini, or the Original Dry Martini created in 1904 by head barman, Franck Newman, to pay tribute to Sarah Bernhardt.



Unique Parisian reception facilities

The InterContinental Paris Le Grand offers 2100 m² of event space divided among 19 rooms, including 14 on the first floor, which can host everything from small meetings to conferences for up to 600 participants.

The Ravel Room

The Ravel Room is none other than the 19th century “reading and conversation room” where clients could go for their daily dose of international press. With its 160 square metres, the Ravel Room is perfect for mid-sized meetings and banquets (up to 120 people).

Its flamboyant decor featuring red and gold offers a dazzling setting for Parisian events and cocktail parties for up to 200 people.

The Berlioz Room

The Berlioz Room: a 600 m² closed room, fully renovated in 2013.

Designer Pierre-Yves Rochon has brightened the Berlioz Room with trompe-l'œil windows overlooking backlit gardens, creating a vivid impression of life and luminosity. The corridors leading to the event rooms have been painted in dramatic red and hung with portraits of composers from the time.

After 7 weeks of renovations costing over a million euros, the Berlioz Room is now able to host receptions, fashion shows, marriages and conferences for up to 550 people seated theatre-style.



The Opera Ballroom

The Opera Ballroom: veritable centrepiece of the hotel

The Opera Ballroom is one of the hotel's quintessential features, both in terms of beauty and history. The 450m² room, with its 16-metre high ceiling, is able to seat 800 dinner guests and host cocktail parties for up to 1000 people. It is also the City of Light's most spectacular ballroom, adorned with 48 musician statues by Aimé Millet, each holding an instrument, as well as endlessly reflecting mirrors and a majestic chandelier.

In 1970, faced with a lack of hotel guest parking, the Grand Hôtel's management considered converting it into a five-storey car park. André Malraux, then Minister of Culture, quickly put an end to this project and decided to register the venue as a National Heritage Site. This act saved the ballroom from any future dismantlement, ensuring its rightful place among the most beautiful sites in Paris.

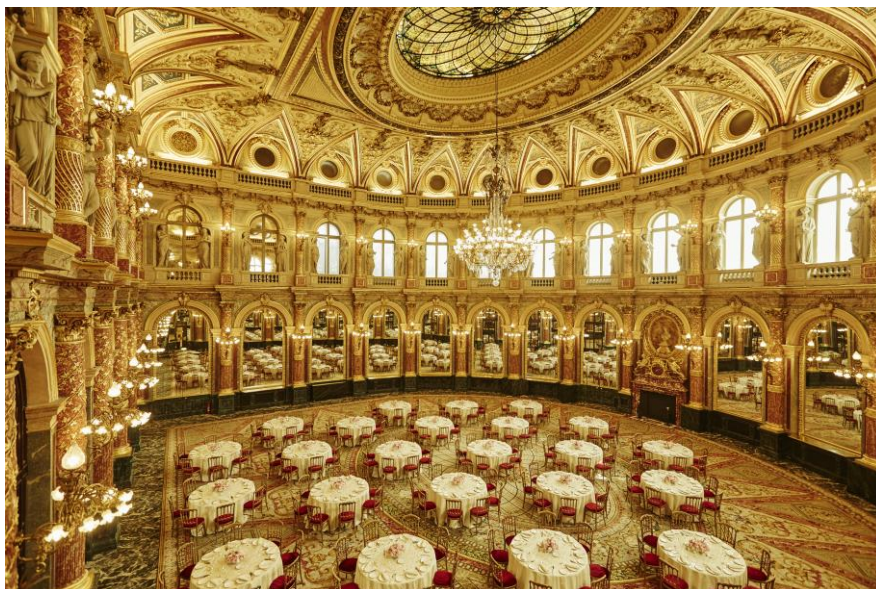
Officially opened on June 30, 1862, the Opera Ballroom rapidly became a thriving hub of artistic life, eye-witness to myriad moments of History, celebrations and festive occasions; such as in 1982 when the national theatre troupe, the Comédie Française, chose this venue to celebrate the 300th anniversary of its creation.

Anxious to preserve its exceptional heritage, the InterContinental Paris Le Grand undertook spectacular renovation works on the Opera Ballroom, investing six million euros in the project. The hotel commissioned the Eiffage Company to carry out the restoration.

To restore this Parisian monument to its former glory, the InterContinental Paris Le Grand mobilized, under the supervision of the listed buildings architect, Mr Serge Pitiot, a team of over 50 people, including the best craftsmen in France.

The works included historic restoration of paintings and sculptures, consolidating the ceiling, repairing the roof and making it weather-tight, ensuring conformity of electrical, ventilation and security installations.

“The Opera Ballroom has been the theatre of a continuous, silent ballet starring all the building trades; they have been working against the clock to enable everyone to work in the best conditions without interfering at any time with the hotel’s clients and guests,” underscores Christophe Laure, General Manager of the InterContinental Paris Le Grand, and Area General Manager Paris.



France's best craftsmen on the project

Twelve building trades worked for five months, each contributing their unique savoir-faire, to return the ballroom to its former glory: roofers, glassmakers, goldbeaters, expert trompe l'œil and historical décor artists, gilding specialists, expert woodworkers, decorative locksmiths, plasterers, carpenters, air-conditioning technicians and carpet layers were involved in the project.

As for the Opera Ballroom's carpet, it was selected with the greatest care and produced by the Pierre-Yves Rochon Design studio. The studio based its design on the geometric structure and neoclassical motifs found on the ceiling originally created by Charles Garnier. In fact, the Listed Buildings inspector highly approved the idea of mirroring the ceiling and floor patterns.

The Opera Ballroom reopened to the public on June 15, 2014. Christophe Laure, General and Area General Manager of the InterContinental Paris le Grand added, "the IHG Group has restored the Opera Ballroom to its former glory; a stunning room in terms of architecture, history, heritage and sophisticated décor. This magnificent ballroom is now ready to enchant our Millennial generation clients who discover or rediscover a venue like none other in the world. Let the party begin!"

The Opera Ballroom in numbers

- A 6-million euro investment
- 70 kilos of gold leaf
- 10,000 carbon fibre rods positioned to bond the layers of ceiling plaster that were splitting apart.
- 5 months of renovation works.

 A very private Club

Throughout the year, the InterContinental Paris Le Grand welcomes an international business clientele. For the most demanding travellers, accustomed to the most exclusive service, the hotel has created a VIP club: the Club Lounge. This luxurious duplex with personalized services is located on the uppermost floor of the Grand Hôtel.

Treated to a VIP welcome, Club clients enjoy direct access to their dedicated area offering, on its upper level, a magnificent view over the rooftops of Paris. Here, clients can serve themselves at a buffet that is renewed throughout the day.



The Club also provides a computer area equipped with high-speed Internet, scanner and printer, as well as a meeting room booked upon request. Finally, another highly appreciated privilege: for a flat fee, each Club Lounge member can invite a person of his or her choice to share in these exclusive services.

The capital's only marine spa



I-Spa by Algotherm, created by Deep Nature seven years ago, is the capital's only spa that offers marine therapy, researched and developed by the Algotherm brand, expert in marine cosmetics.

This 250 m² spa is a harmonious universe dedicated to indulging the senses. It provides a well-being break and treatment rituals adapted to the needs of every guest. Fully renovated 2 years ago, the I-Spa by Algotherm is open from 9 am to 8 pm.

A team of 6 aestheticians, all massage specialists, offer a wide range of treatments in 5 booths including one for couples and one reserved for pedicures and manicures. Facilities also include a fitness room equipped with exercise equipment and - available at no extra charge for hotel guests - a sauna and its multi-sensorial shower which can be set to stimulate or relax depending on their mood and the moment.

The hammam which can be privatized for 3 people, is a veritable haven of peace. In the first room is a hot marble table for black soap exfoliating and Rassoul wraps, while the steam bath is tiled with fine mosaics and a ceiling, dotted with fireflies, that changes colour to mirror your mood.

Each treatment combines marine cosmetics with the gentle energies of chromotherapy and aromatherapy. Emblematic treatments include the Jet Lag Massage and the personalized Remineralizing Marine Treatment.

A responsible company

Taking care of our environment...

Ever since 2007, the InterContinental Paris Le Grand Hotel has successfully pursued an active sustainable development policy focusing on four areas: reducing resource consumption (water, gas and paper), recycling, pollution reduction and hotel and employee social responsibility.

A true challenge for an historic hotel over 150 years old, some parts of which are listed Heritage Sites, and simply immense (44,000 m²), with 470 rooms and suites, 21 event rooms and some 612 employees.

In 2012, the hotel was awarded the Green Key Certificate, a label that recognizes successful initiatives implemented by the establishment since 2007. Some examples include replacing 4000 traditional light bulbs with energy-saving light bulbs, setting up a centralised control post for air conditioning, installing energy-generating lifts, flow regulators on taps...

Taking care of people...

The InterContinental is partnered with and actively supports several causes, including:

“IHG Race Around the World” is an event held every September for the past 3 years to the benefit of the “Shelter in the Storm” project, helping victims of natural disasters (sports challenge).

Charity breakfasts and snacks in partnership with the Mécénat Chirurgie Cardique association. For ten days, twice a year, the Café de la Paix serves breakfast on the terrace or a take-away snack for the price of 5 euros. All profits from this operation go to MCC to finance operations for children with heart malformations.

A noble cause supported by celebrities such as Inès de la Fressange, Satya Oblat and Sandrine Quétier who come to lend a hand to Professor Francine Leca and Patrice Roynette, founders of the association.

Since the beginning of the partnership between the association and the Café de la Paix in 2011, seven children suffering from heart malformations have been successfully treated.

This initiative is just one facet of InterContinental Paris Le Grand’s commitment to community action. The hotel maintains several partnerships with NGOs to help sick, handicapped or underprivileged children, as well as implementing an active sustainable development policy.



*Christophe Laure,
General Manager and Area General Manager*

In October 2010, Christophe Laure was named General Manager of the InterContinental Paris Le Grand, an establishment close to his heart that he can brag of knowing inside out: he was already General Manager for several years before renovations began on the hotel and the Café de la Paix. This spectacular metamorphosis lasted 2 years (2002-2004) for an investment of some 150 million euros.

In addition, at the end of 2013, Christophe Laure was named Area General Manager Paris. This position involved overseeing the opening of the Hotel Indigo Paris in September 2014, and today he is in charge of managing this new IHG group hotel. A handsome business card for this native of Nice, graduate of the Lausanne Hotel School in Switzerland and who started his career in luxury hotels on the French Riviera. It is also the crowning achievement of a 20-year career with one of the most brilliant English luxury hotel companies.

Joining InterContinental in 1992 as Sales and Marketing Manager of the Carlton in Cannes, then the InterContinental Princesa Sofia in Barcelona, Christophe Laure held management positions in group hotels in the Middle East. He was General Manager of the InterContinental Amman in Jordan, before overseeing the opening and repositioning of three of the group's hotels in Egypt. In Europe, he has also been General Manager of the InterContinental in Malta, as well as Madrid.



The Grand Hôtel's business card

Address: 2, rue Scribe - 75009 Paris

Tel: - +33 (0)1 40 07 32 32

<http://parislegrand.intercontinental.com/en/>

General Manager: Christophe Laure

Number of employees: 612

Capacity: 470 rooms and Suites including 387 rooms and 83 Suites, all non-smoking.

The Café de la Paix: listed National Heritage Site. Seats 240 inside and 70 on its terrace.
Open 12 pm to 3:30 pm for lunch and 6 pm to 11:30 pm for dinner.

Chef: Laurent André.

The Grand Hôtel Bar: open daily from 11 am to 12:30 am.

Atrium La Verrière: open daily from 12:30 pm to 3 pm for lunch.

Room service: 24 hours a day

Club lounge: 2-storey VIP lounge, view of the Opéra.
Buffet service available throughout the day.

19 event and meeting rooms including the Opera Ballroom,
a listed National Heritage Site.

I-Spa by Algotherm: the only Spa in Paris offering marine therapies.
A fitness area with exercise equipment, sauna and hammam.

Concierge desk: theatre and opera bookings, restaurants and guided tours