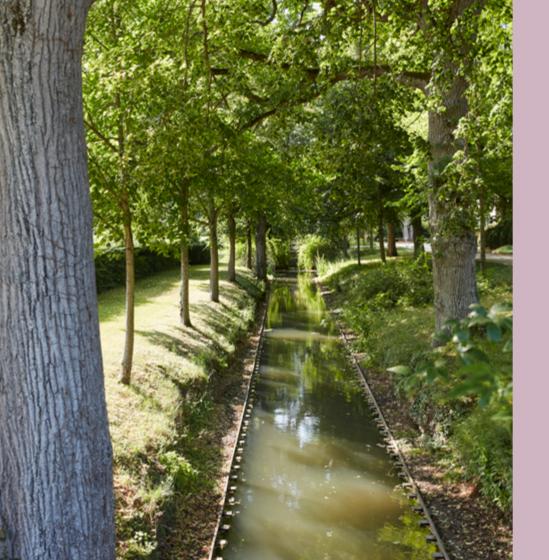
# Your seminar at Primard



## A private seminar on the banks of the Eure

The possibility of a green seminar less than an hour away from







### A natural seminar with extraordinary gardens and animals

A rose garden with more than 250 varieties of roses, an organic garlen cultivated according to the principles of permaculture.

Animals: ducks, Ouessant and Nez noir du Valais sheeps, Highlan. cows and donkeys.

The treatments and massages follow the protocols developed by Susanne Kaufmann in the Austrian Alps.

## A different seminar, amplify your message

Seminar rooms that can accommodate up to 140 people
Possibility to organize your meetings on our outdoor terrace
Possibility of privatizing our entire Domain
Homemade goûter prepared by our Chef
Lunch in our restaurant Octave

½ DAY PASS FROM 99€ TTC INCL. TAX







### A gourmet seminar offering seasonal cuisine

### LES CHEMINS SIGNATURE RESTAURANT

30 seatings - Open from Thursday to Sund. 5 course menu from 145€ per person Local sourcing, respect for the seasons

### OCTAVE RESTAURANT

80 seatings - Open every day 3 course menu from 70€ per person Local sourcing, respect for the season

### A TADI E D'HÔTES

14 seatings - Open every day Unique and sharing plates from 1,500€, from 6 to 14 peopl







## An intimate seminar less than an hour away from Paris

All our rooms can be changed into single (1 bed 180cm), double rooms (2 beds 90cm).

Unlimited high-speed WiFi in each room

Room rates from 320€ INCL. TAX (breakfast included







### A private seminar for one night

Offer an exclusive seminar to your employees in a calm

### OOM AIN DRIVATIS ATION RATES

Low and mid season: from 30,000€ per night High season: from 40,000€ per night

Prices can change depending on the season

### A tailor-made seminar, discover our experiences!

Visit of the Park with Gérard, the gardener
Dinner in the Primard's greenhouse
Wine tasting
Chef's teatime
Access to the spa
Visit of Giverny's garden
Discovery of the Anet Castle
Cooking workshop
Painting workshop







### Souvenirs from Les Domaines de Fontenille

### WINES (75CL) AOP LUBERON

Cuvée Fontenille, white, rosé, red Domaine de Fontenille production, organic win

Cuvée Alphonse, white, rosé, red
Domaine de Fontenille production. organic win

### OLIVE OIL (20CL AND 50CL)

Extra virgin, AOP Baux de Provenc

### EXTRAIAMS (335G)

Organic jams (apricot, blueberry, strawberry, raspberry, fig and almonds, clementine)

### HONEVS (400C

Organic honey (all flowers or lavender

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Primard, *West of Paris*Domaine de Fontenille, *Luberon*Les Bords de Mer, *Marseille*Les Hortensias du Lac, *Hossegor*70 Hectares... & l'Océan, *Seignosse*Santa Ponsa, *Menorca*Torre Vella, *Menorca*Les Hautes Mers, *Île d'Yeu*