



**REDWIRE**

VIP SERVICES **2024**

# TAILOR-MADE EXPERIENCES

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VISIT



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EAT

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GIFT



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DRESSING

SPRING/  
SUMMER 2024



VISIT  
ART&CULTURE



# BONJOUR PARIS !

LOUVRES



EIFFEL TOWER



VERSAILLES



# Museums Tour

- Louvre
- Orsay
- Rodin
- Picasso museum
- Centre Pompidou (modern art)
- Orangerie (Waterlilies series + modern art)
- Versailles + Gardens and Petit Trianon
- Giverny, Monet's house (from April to october)



- + city tour
- + walking tours (Saint Germain, le Marais, the covered passageways...)

**from 400 euros /hour for 2 people - 2 h tour recommended**



# Art walk away

I create tours for collectors, according to their budget and the pieces they are looking for, from a selection of the best art dealers in Paris :

**Contemporary or modern art antiques : flea market,  
"carré rive gauche" (left bank best art dealers)**

**Tribal art**

**Design and Decorative Art**

**Vintage fashion**

**from 500 euros/ hour for 2 people**

EAT  
FOOD & PASTRY





FAMOUS  
LADUREE  
WORKSHOP  
FRENCH PASTRY





## **MAISON LADURÉE. 160 YEARS OF EXPERTISE.**

*A traditional maison à la française, Ladurée shares its pastry expertise all over the world. Every detail is taken care of, from recipes to presentation and service.*

### ***Our pastry chef***

*The values of Maison Ladurée remain intact and alive in the hearts of our teams. From using raw materials of exceptional quality and local suppliers whenever possible to our respect for seasonal produce and the expertise of the patisserie specialists, we are proud of our extremely high standards at every moment. And our ambition to marry tradition with creativity.*

*Creative patisserie chef Julien Alvarez gives free rein to every fantasy. He draws on the legacy and DNA of Maison Ladurée and incorporates his bold vision too.*





## THE COOKING CLASS ROOM



Boasting a bird's eye view of the Champs-Élysées, this private space is hosting pastry-making classes led by executive chef Julien Alvarez or his team.

In a convivial atmosphere inspired by the kitchens of French châteaux, with old-fashioned tiled floors and copper utensils, guests young and old can come together to learn the secrets of the Maison's emblematic pastries, such as the Isfahan.

With its large marble table, cooking hob and immersive mirror, the Atelier 75 Champs-Élysées offers a fascinating and delicious insight into the House's savoir-faire.

**Room of 24 sqm : 8 persons**

## DETAILS OF THE COOKING CLASS

Number of participants : 8

Timing: 2h30

Program: Introduction to the Chef and the course, including the ingredients and equipment needed to successfully complete the recipe and realization by the participants.

Gourmet break.

Continuation of the class and finalization of the pastry.

The selection of the pastry will be communicated upon the reservation made.

Cooking class in French, option in English ( with the presence of a translator : 100€ VAT Excl)

### Participant kit

Apron ( option : personalized if we can get the firstname of the participants)

Box of 2 macarons

Final pastry

Recipe created during the class

**Class with a member of Julien Alvarez's team : 250€ VAT Excl**

**Class with Julien Alvarez : 500€ VAT Excl**

We reserve the right to cancel a course 48 hours in advance if it is not fully booked.

Our teams will welcome you at the 75 Champs-Élysées workshop, please indicate your our reception

FAMOUS  
AURAE  
WORKSHOP  
CRAZY CHOUX  
& BREAD

*aurae*

# Welcome to l'atelier *auraié*

Meaning "light current",  
we transmit happiness & well-being  
through simple and delicious recipes  
and delicious recipes.

Here, passion is combined with the art of  
combining  
exceptional ingredients!



# A unique environment in Paris

Located just a step away from Porte Maillot, the chefs of Atelier AURAE welcome you in a unique & warm setting with its private garden.



# L'ATELIER AURAÉ

## **3 MIN FROM PORTE MAILLOT**

We welcome you to our culinary workshop in Neuilly-Sur-Seine, where we can accommodate up to 22 people.

## **Bonus!**

**Our superb garden of over 100m2 is home to aromatic plants, climbers, berries and even a vegetable garden, allowing you to settle in or take a quiet break from the hustle and bustle of city life.**





## Activity sequence

Welcoming participants

Presentation of the recipes to be made during the course.

Start of the activity

On-site tasting

Water, tea and coffee available

Activity can be conducted in French or English

**Price :**

**1 to 6 people : €1000 excl.tax**

**Additional people: €150 excl.tax**

**Additional Hour : €150 excl.tax**

**FORMAT : 1 TO 12 PEOPLE DURATION : 2H30**



 TIME : 2H30

## WORKSHOP CRAZY ABOUT CHOUX

From A to Z, make the craquelin, the easy choux pastry and the seasonal gourmet filling.  
Master the art of poaching!

### SOME EXAMPLES

**Mojito style:** lemon whipped cream, mint and lime supreme

**Lemon meringue:** lemon cream and Italian meringue

**Chocolate hazelnut:** chocolate whipped cream and caramelised hazelnuts



 TIME : 2H30



## **THE WORKSHOP**

# **BREAD AND PASTRIES**

**Do you want to know everything about French bakery?  
Come and learn all the techniques of bread and pastry  
making with our chef!**

**From A to Z, make bread dough, shape  
baguettes and croissants, make  
delicious fillings to accompany your  
bread.**

**Master the art of shaping!**

**Tasting on site, coffee, tea, fruit juice**



 TIME : 2H30

## WORKSHOP CHOCOLAT

An ultra gourmet workshop for your greatest pleasure! Discover chocolate in all its forms.

### ON THE PROGRAM

Caramelized pecan brownies  
or hazelnut cookies

&

Chocolate bar with dried fruits fragments

Chocolate hazelnut spread

### COLD AND HOT DRINKS

juices  
Coffee, tea





DURÉE : 2H30

# Workshop MACARONS

Roll up your sleeves and learn to make macaroons like a chef!

## PROGRAM

Making the meringue and macaron dough

Pochage macarons like a chef

Creation of gourmet fillings (ganache, fruit confit) On-site tasting, coffee, tea, fruit juice

Nos recettes s'adaptent en fonction des saisons

FAMOUS  
CORDON BLEU  
WORKSHOP  
TEATIME&PASTRY



TEA TIME  
EXPERIENCE





# TEA TIME

PARIS - HOTEL DE LA MARINE

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**Every Friday and Saturday**, an exceptional and original three-hour workshop takes place: The Tea Time workshop.

On the programme:

Workshop - 1h30: Make seasonal macarons, under the expert guidance of a pastry Chef, which you can take home with you.

Tea Time - 1h30: Once the workshop is over, the participants move into the dining room, where they taste a variety of sweet and savoury dishes. A selection of teas from around the world is included, as well as a glass of Champagne!

**Price: 300.00€ TTC/pers**

Duration: 3 hours

# PASTRY - ADMIRAL WORKSHOP

PARIS - HOTEL DE LA MARINE

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Over the course of a three-hour workshop, participants will create an elaborate recipe using advanced techniques before moving on to a tasting.

The recipes are adapted to the seasons. In Autumn, a Chef will guide you in making Pure arabica coffee religious nuns; Almond-hazelnut praline dacquoise; Conference pear and Tahiti vanilla charlotte. In spring, the sun-drenched menu includes Pistachio and gariguettes strawberry choux pastries; Dacquoise with Sicilian pistachios and fresh raspberries; Red berry entremets with orange blossom water Chantilly

**Price: 300.00€TTC/ pers**

Duration: 3 hours





WINE & CHEESE:  
TASTING DAY





FAMOUS  
CORDON BLEU  
WORKSHOP  
WINE&CHEESE



# FRENCH WINES AND CHEESE

PARIS - HOTEL DE LA MARINE

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The French Wines and Cheese workshop invites you to explore the perfect match between two major elements of French gastronomic heritage, immersing you in the harmony of flavours between artisanal cheeses and regional wines.

During this workshop, you will have the opportunity to taste an exquisite selection of aged seasonal cheeses, accompanied by a variety of carefully chosen wines to enhance each bite.

Cider, Brut Champagne, Pouilly Fumé, Saint Emilion Jurançon

**Price: 250.00€TTC/ pers**

Duration: 2 hours





# FRENCH WINE TOUR

PARIS - HOTEL DE LA MARINE

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The "French Wine Tour" workshop invites you on a sensory journey through the most prestigious wine regions of the country, where you will discover the richness and diversity of French grape varieties and terroirs: Champagne, the Loire Valley, Burgundy, the Rhone, and Bordeaux.

The tasting programme includes:

Brut Champagne, Sancerre, Macon, Crozes-Hermitage  
Pauillac

**Price: 250.00€TTC/pers**

Duration: 2 hours

# CHAMPAGNE

PARIS - HOTEL DE LA MARINE

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Champagne is one of the symbols of French viticultural excellence. Its vineyards are located northeast of Paris, giving birth to the world's most prestigious sparkling wine. Crafted from three main grape varieties - Chardonnay, Pinot Noir, and Pinot Meunier - Champagne captivates with its finesse and elegance.

The terroir here is predominantly composed of chalk, imparting the wines with great minerality and refreshing character. A symbol of celebrations and joyful moments, Champagne is also a wine of gastronomy.

On the tasting programme for the Champagne region:

- Brut Champagne
- Vintage Champagne
- Blanc de Blancs Champagne
- Blanc de Noirs Champagne
- Ratafia de Champagne

**Price: 400.00€TTC/pers**

**Duration: 2 hours**



SERVICES +

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# GIFT SERVICES



# GIFT SERVICES

Delegate your gift search to your Concierge

Our mission: To simplify your life by selecting the best gift ideas for your customers or partners.

Your Concierge offers you the best products to offer (Fashion, Beauty, Culture, High-tech, Sport, Gourmet, etc.) whatever your budget

**Price for the service : 80.00€ TTC**





# DRESSING SERVICES

Need a quick, last minute solution or a crisp shirt after an incident. Our physical concierge offers a variety of immediate solutions to meet your urgent needs

We provide the entire service for our absolute confort.

**Price for the service : 80.00€ TTC**





## REDWIRE VIP SERVICE

*for you*

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