



YOUR WEDDING
in an Imperial residence.



FROM VILLA EUGÉNIE *to Hôtel du Palais*

It was out of love that the monarch Napoleon III decided to offer his wife Eugénie a summer residence. The villa quickly became a place of celebration and meeting place for the European courts.

Its transformation into a hotel in 1893 did nothing to diminish its allure. For over a century, it has hosted the finest parties and exceptional events, becoming the preferred ballroom of the international Gotha in the 1930s.

Almost two centuries later, Hôtel du Palais continues its romantic tradition and has established itself as a magical venue for life's most special occasions.



BIARRITZ

& surrounding area



AIRPORTS

BIQ Biarritz

3km / 10mins

EAS San Sebastian

35km / 40mins

BOD Bordeaux

188km / 2h00

BIO Bilbao

150km / 1h30

TLS Toulouse

300km / 3h00



TRAIN

Biarritz

5km / 15mins

Paris

4h00 by TGV or 1h00 by plane





YOUR SPACES

interiors



CREDIT TO HA NGUYEN

YOUR LOUNGE *reception*

Our sumptuous reception rooms, bathed in natural light and offering breathtaking ocean views, are designed to host your most memorable events.

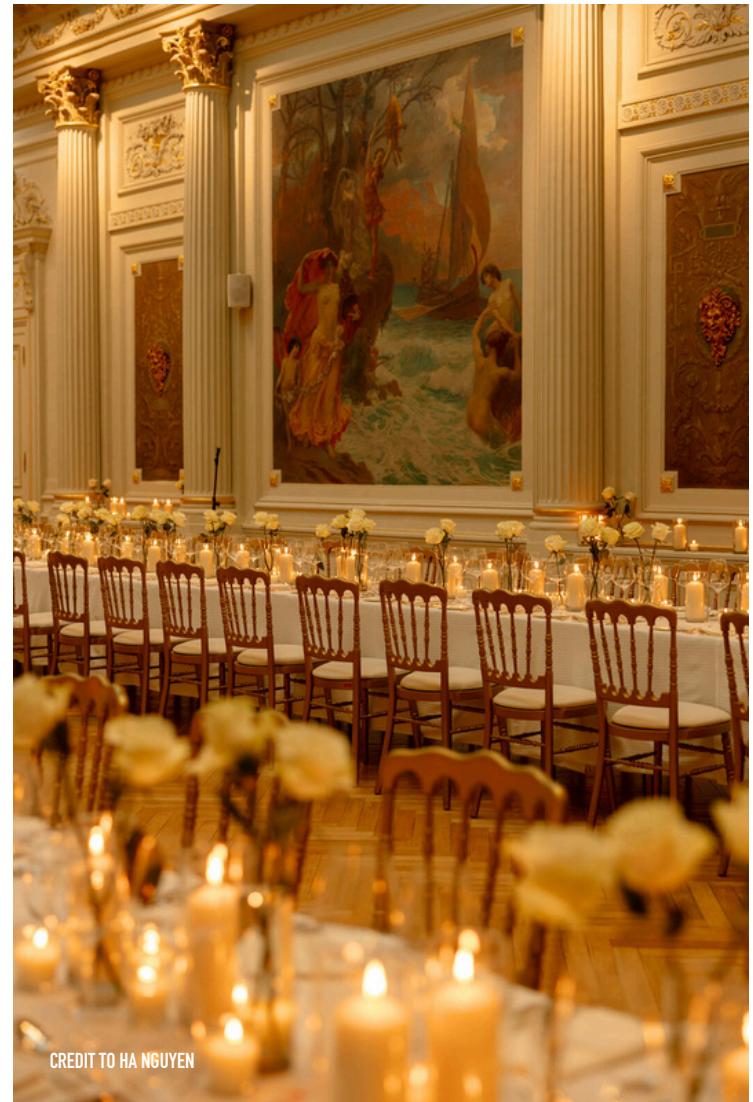
Listed as historic monuments and recognized as “Living Heritage,” these storied spaces — including the former ballroom of Napoleon III and Empress Eugénie — span 500 square meters and provide a prestigious, refined setting.

[EXPLORE HÔTEL DU PALAIS VIRTUALLY BY CLICKING THIS LINK >](#)

IMPERIAL LOUNGE & its *Jardin d'Hiver*

The majestic former ballroom of the Emperor and Empress features an 8-metre-high blackout glass roof, flooding the space with natural light. This historic venue also boasts exceptional acoustics, enhancing every event.

Adjoining the ballroom, the Jardin d'Hiver includes a 110 m² panoramic veranda—ideal for cocktails or intimate gatherings—in a luminous and unforgettable setting.



CREDIT TO HA NGUYEN



IMPERIAL LOUNGE & its *Jardin d'Hiver*

FLOOR AREA

223 m² (Imperial Lounge)

110 m² (Jardin d'hiver)

22x10 / 15x7

8 m

projection screen

Sound system and microphones

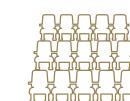
210

230

320



BANQUET



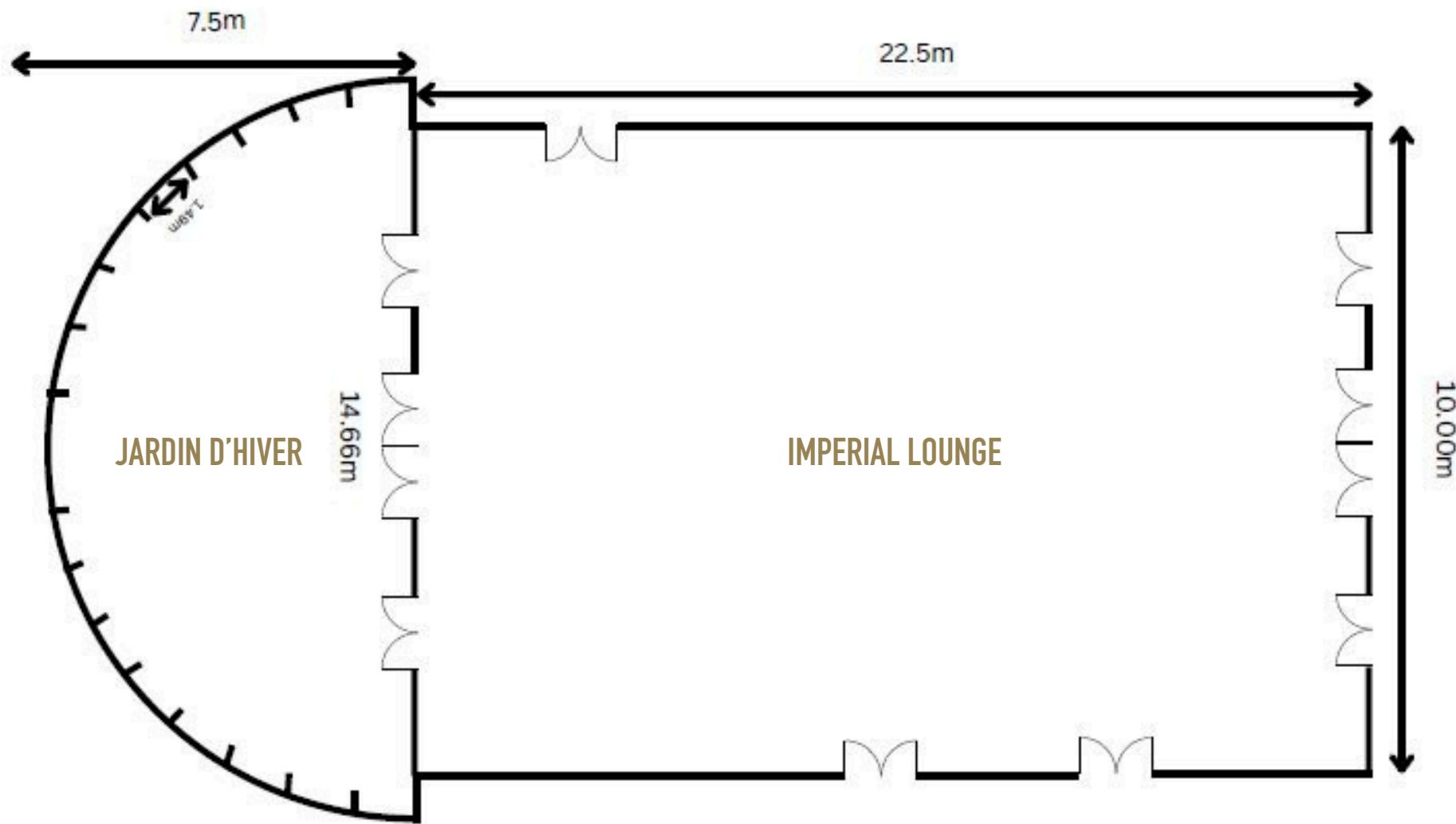
CEREMONY



COCKTAIL

IMPERIAL LOUNGE

& its Jardin d'Hiver



EDOUARD VII LOUNGE

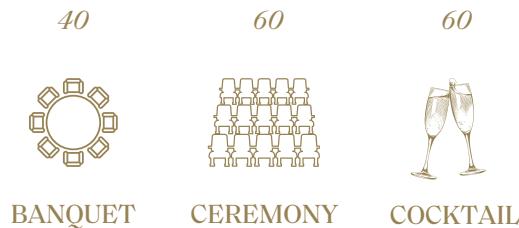
& its outdoor terrace

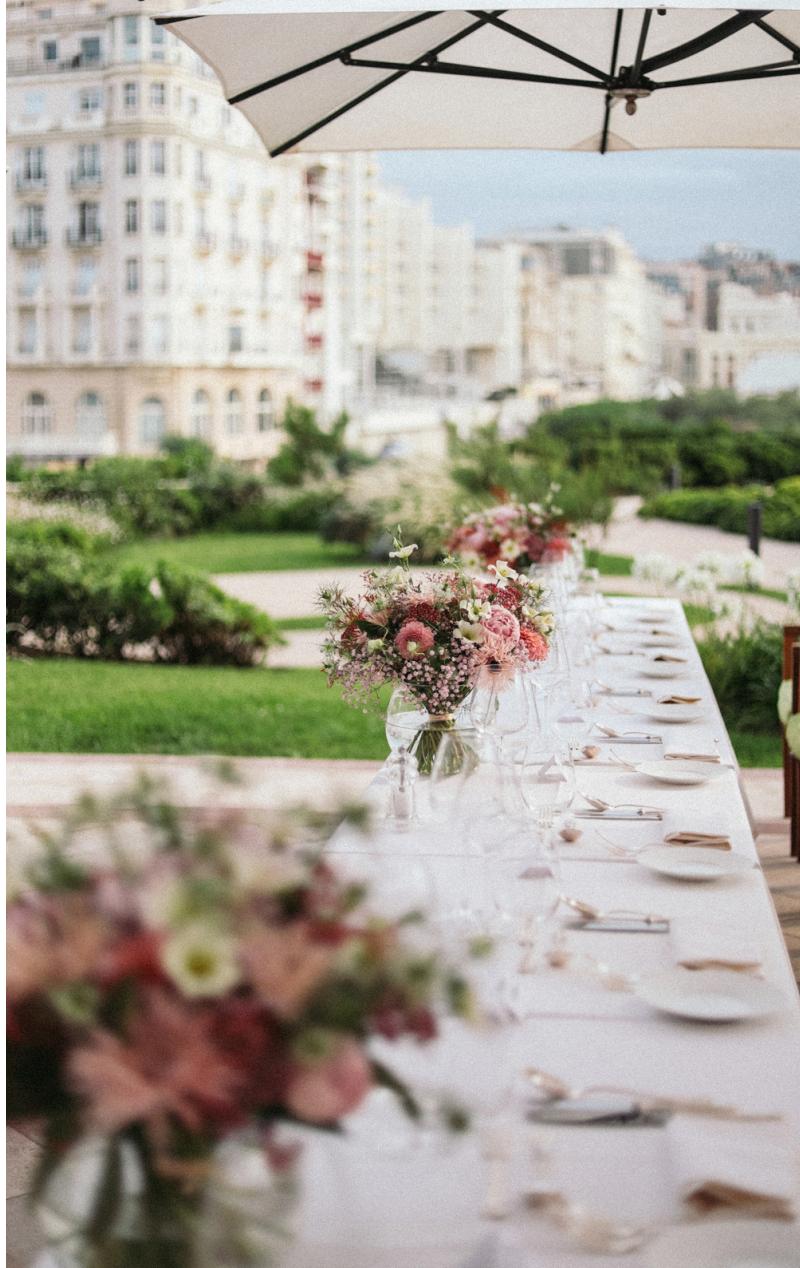
This Second Empire-style lounge, with its impressive ceiling height, is bathed in natural light. With direct access to a terrace offering exceptional views of the ocean and gardens, it provides the perfect setting for your receptions.

The Edouard VII Lounge terrace overlooks the stunning bay of Biarritz—an intimate haven nestled above the hotel's gardens.

LOUNGE:
AREA
HIGH CEILING

78 m²
10x7,9
5 m





ÉDOUARD VII LOUNGE & its *outdoor terrace*

The terrace of the Édouard VII Lounge offers a breathtaking view of the Bay of Biarritz—an intimate setting overlooking the hotel's gardens.

TERRACE :

30 m²

28



BANQUET

30



COCKTAIL

THE WINDSOR LOUNGE & its *outdoor terrace*

The Windsor Lounge, adjacent to the Édouard VII Lounge, offers the opportunity to combine cocktails, dinner, dancing, and even your ceremony—with an exceptional view of the ocean and the hotel's gardens.

LOUNGE:

FLOOR AREA

DIMENSIONS

CEILING HEIGHT

50 m²

10x5

5 m

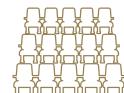
28

36

40



BANQUET



CEREMONY



COCKTAIL



CREDIT TO HA NGUYEN



THE WINDSOR LOUNGE & its *outdoor terrace*

The spacious terrace of the Windsor Lounge, adjoining that of the Édouard VII Lounge, offers a unique setting overlooking Biarritz's Grande Plage.

TERRACE :

78 m²

30



BANQUET

50



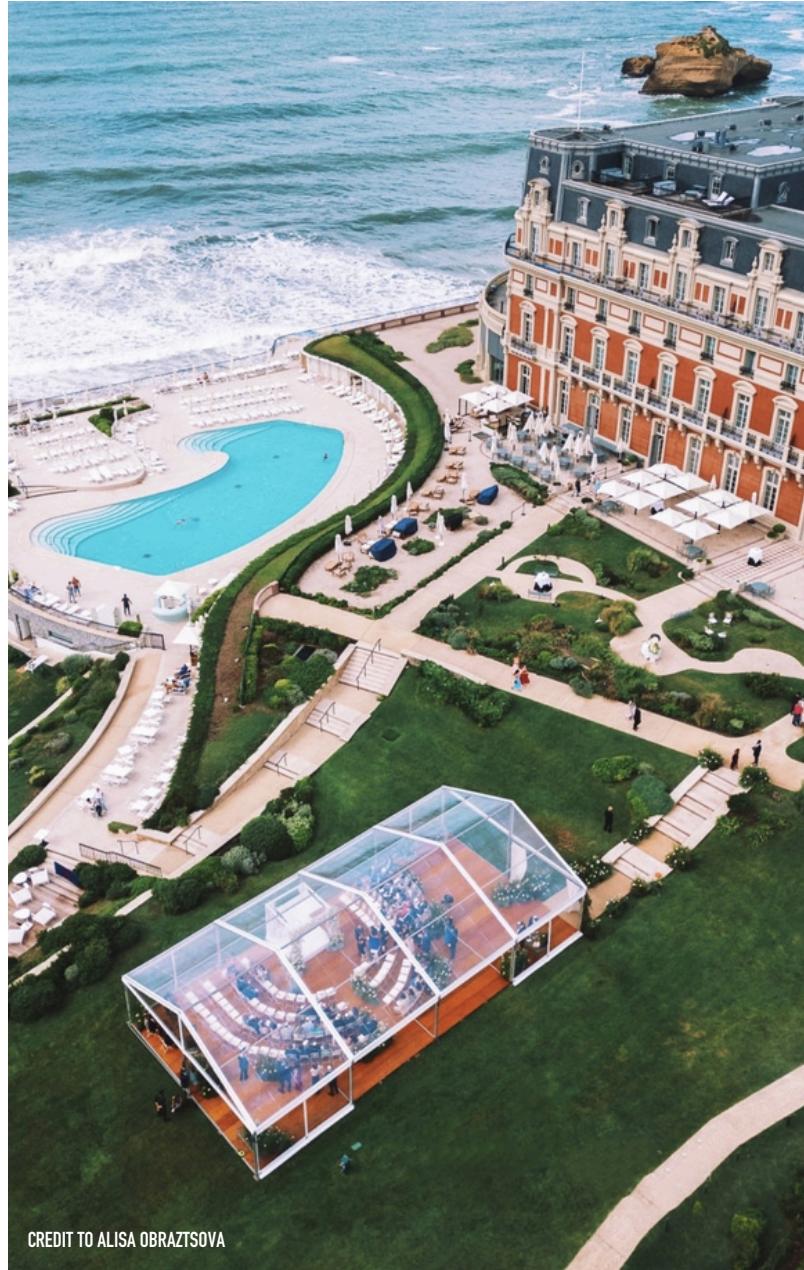
COCKTAIL



CREDIT TO THOMAS DALFARRA & MARIE BRION

YOUR SPACES

exteriors



CREDIT TO ALISA OBRAZSOVA

Gardens

The gardens of Hôtel du Palais provide the perfect backdrop for cocktail parties and special events. These lush, verdant spaces offer breathtaking views of the Atlantic Ocean and Biarritz's Grande Plage, creating an elegant and refined atmosphere.

Host memorable receptions in a setting that harmoniously blends natural beauty with a unique location.

Tent hire is available from €5,000 incl. VAT.

CAPACITY

200 people cocktail format

220m²

AREA

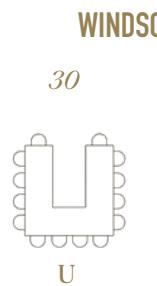
April to October

PERIOD

La Terrace

These outdoor areas offer spectacular views of the ocean, providing a setting that is both chic and sophisticated.

The terraces adjoining the hotel's garden are perfect for hosting your events. These outdoor spaces offer stunning ocean views, creating a setting that is both elegant and refined.



PERIOD

April to October



CREDIT TO HA NGUYEN



Le Sunset

Discover Le Sunset, our outdoor restaurant by the ocean, offering breathtaking views of the Bay of Biarritz and its spectacular sunsets.



U



COCKTAIL



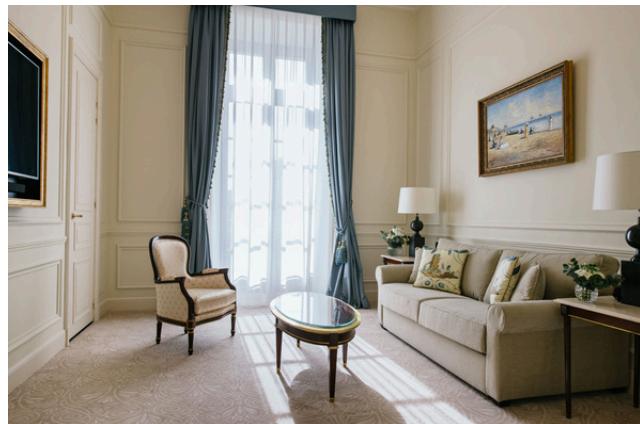
SEAT

PERIOD

April to October



CREDIT TO THOMAS DALFARRA & MARIE BRION

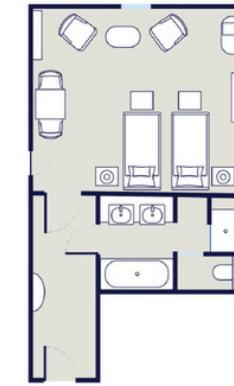


YOUR SUITES

Junior Suite

Junior Suites evoke the elegance and grandeur of the Second Empire era.

Carefully selected period furniture, along with rare paintings and tapestries, lends these suites a unique charm.

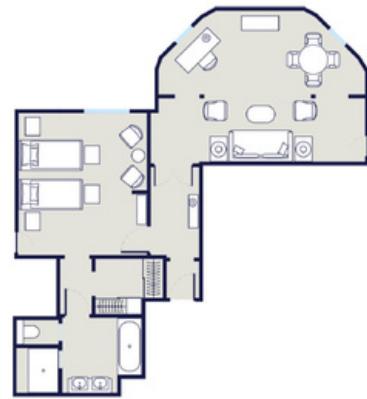


YOUR SUITES

Impériale Suite

The Imperial Suites, with their artistic period features, boast panoramic ocean views.

The spirit of the place is preserved, creating an ideal environment for art lovers who appreciate the beauty in every detail.







CREDIT TO THOMAS DALFARRA & MARIE BRION

[DISCOVER SPA IMPÉRIAL OFFERS HERE >](#)

SPA IMPÉRIAL

make up & hairdressing

The Imperial Eau de Cologne, created in 1853 by Pierre-François-Pascal Guerlain for Empress Eugénie to celebrate her marriage to Napoleon III, symbolizes a prestigious historical connection between the House of Guerlain and Hôtel du Palais.

Thanks to its savoir-faire, Guerlain transforms each treatment into a unique, made-to-measure experience.

For her wedding day, the Guerlain Institute offers bespoke beauty care, combining makeup and hairstyling at the Leonor Greyl Institute, tailored to each bride's desires. This service includes pre-consultation trials to ensure a result perfectly in harmony with the emotion of this special day.

BEAUTY CARE MAKE-UP

from €200 pre consultation included

HAIRDRESSING

from €300 pre consultation included

10% DISCOUNT ON SPA & HAIR TREATMENTS FOR YOUR INVITEES

*For your comfort, it is recommended to use the services of the
Imperial Spa & Leonor Greyl Institute*



CHEFS

of Hôtel du Palais

Christophe Scheller, Executive Chef of Hôtel du Palais, has honed his talent at numerous prestigious hotels, including Royal Monceau, Mandarin Oriental Paris, and Park Hyatt Paris-Vendôme.

Today, he aims to introduce authentic, refined cuisine to this iconic Biarritz establishment, while honoring the multi-starred standards of his new workplace.



Aleksandre Oliver, Pastry Chef at Hôtel du Palais since 2021, first honed his skills on the shores of Lake Annecy, working at Maison Bleue and later at the Grand Hôtel in Bordeaux.

In 2019 and 2022, he was awarded the 'Passion Dessert' prize by the Michelin Guide.

The Chef elevates the art of pastry-making by reinterpreting gourmet and traditional classics, paying homage to the history of the place. His iconic creations include the famous chou Eugénie, a unique pastry that can only be enjoyed at Hôtel du Palais.

YOUR OFFERS

imperials

IMPERIAL cotton

YOUR WINE RECEPTION

- Selection of 3 salted canapés
- One glass of champagne per person
- Non-alcoholic drinks served at discretion

YOUR DINNER

- 3-courses menu inspired by our Executive Chef
- Wine pairing selected to complement your menu (based on one bottle for two guests)
- Mineral waters
- One glass of champagne served with dessert
- Coffee/tea and a selection of mignardises

INCLUDED SERVICES

- Personalized menu printing, name cards and table plan
- Dedicated staff for the event

TO ENHANCE YOUR DINNER, WE SUGGEST:

- Supplement plate of 3 cheeses of your choice: €25.00 per guest
- Pièce Montée: €25.00 per guest (maximum 60 guests)
- Mignardises cart : 30.00 € per guest
- Prestige wine selection by our head sommelier: €20.00 per guest

TO ENHANCE YOUR EVENING, WE SUGGEST:

- Pyramid of champagne: €500.00
- Cognac or Armagnac service in dame-jeanne: €25.00 per guest
- Selection of prestige wines: supplement €20.00 per guest

SERVICES NOT INCLUDED ON QUOTATION

- Floral decoration for your centrepieces
- Exhibition lighting and musical entertainment

RATE

from €250.00 *

**Price per guest for a minimum of 20 people, excluding lounge hire.*

***A minimum number of nights will be required to reserve each lounge.*

IMPERIAL *cristal*

YOUR WINE RECEPTION

- Selection of 5 salted canapés
- One glass of champagne per person
- Non-alcoholic drinks served at discretion

YOUR DINNER

- 4-course menu inspired by our Executive Chef, including your own dessert buffet
- Selection of wines to match your menu, based on one glass per dish per guest
- Mineral waters
- One glass of champagne served with dessert
- Coffee/tea and a selection of mignardises

YOUR EVENING

- 2h of alcoholic and non-alcoholic beverage service (champagne, cocktails, spirits + soft drinks)

INCLUDED SERVICES

- Personalized menu printing, name cards and table plans
- Dedicated staff for the event
- Test lunch for two people included

TO ENHANCE YOUR DINNER, WE SUGGEST:

- Plate of 3 cheeses of your choice: €25.00 per guest
- Croquembouches: €25.00 per guest (maximum 60 guests)
- Mignardises cart: €30.00 per guest
- Selection of prestige wines: supplement €20.00 per guest

TO ENHANCE YOUR EVENING, WE SUGGEST:

- Pyramid of champagne: €500.00
- Cognac or Armagnac service in dame-jeanne: €25.00 per guest

SERVICES NOT INCLUDED ON QUOTATION

- Exhibition lighting and musical entertainment
- Floral decoration for your centrepieces

RATE

from €395.00*

**Price per person for a minimum of 20 people, excluding lounge hire.*

***A minimum number of nights will be required to reserve each lounge.*

IMPERIAL *gold*

YOUR WINE RECEPTION

- Selection of 8 salted canapés
- 2 glasses of champagne per person
- Non-alcoholic drinks served at discretion

YOUR DINNER

- 4-course menu inspired by our Executive Chef, including your own dessert buffet or croquembouches.
- Selection of prestigious wines to match your menu, based on one bottle for two guests.
- One glass of champagne served with dessert
- Mineral waters
- Coffee/tea and a selection of mignardises

YOUR EVENING

- 2 hours of alcoholic and non-alcoholic beverage service (champagne, cocktails, spirits + soft drinks)

INCLUDED SERVICES:

- Personalized menu printing, name cards and table plans
- Dedicated staff for the event
- Test lunch for two, including exclusive meeting with our chefs

TO ENHANCE YOUR DINNER, WE SUGGEST:

- Plate of 3 cheeses of your choice: €25.00 per guest
- Croquembouches: €25.00 per guest (maximum 60 guests)
- Chariot of mignardises: €30.00 per guest
- Selection of prestige wines: supplement €20.00 per guest

TO ENHANCE YOUR EVENING, WE SUGGEST:

- Pyramid of champagne: €500.00
- Cognac or Armagnac service in dame-jeanne: €25.00 per guest

SERVICES NOT INCLUDED ON QUOTATION

- Exhibition lighting and musical entertainment
- Floral decoration for your centrepieces

RATE

from €495.00*

**Price per person for a minimum of 20 people, excluding lounge hire.*

***A minimum number of nights will be required to reserve each lounge.*

YOUR WEDDING *cake*

Our desserts are created by our Pastry Chef Aleksandre Oliver.
The floral decoration of the wedding cake is in supplement for an event of 100 guests.

OUR WEDDING CAKES* :

- Intense Chocolate Hazelnut

Hazelnut biscuit, praline and light mousse

- Le Fraisier

Light vanilla cream, almond dacquoise and compote

- Sur-mesure wedding cake

RATE: €25.00 PER GUEST

OUR CROQUEMBOUCHES*:

- Traditional croquembouche

Caramelised puff pastry with vanilla filling and crunchy nougatine

- "Eugénie" croquembouche:

Caramelised choux pastry with chocolate, praline and hazelnut filling

- Sur-mesure croquembouche

RATE: €25.00 PER GUEST

**A minimum of 40 persons is required. A supplement may be applied to your wedding cake or croquembouche depending on the design and/or level of detail required (e.g. fresh flowers, sugar sculptures, etc.).*



CREDIT TO THOMAS DALFARRA & MARIE BRION

WEDDING MENU *suggestions*

IMPERIAL COTTON

Lightly Smoked Banqua Trout, Fine Dubarry Cream & Vegetable Semolina, Leek Oil

Rosemary-Roasted Yellow Poultry, Creamy Grand Roux Polenta with Ossau-Iraty Cheese, Braised Baby Romaine, Truffled Jus

Dessert

IMPERIAL CRYSTAL

Carpaccio of Gambero Rosso, Raw Seasonal Vegetables & Garden Herb Shoots

Line-Caught Yellow Pollock, Gently Cooked, Glazed Carrots, Champagne Sauce

Rosemary-Roasted Yellow Poultry, Flame-Grilled Green Asparagus, Truffled Mousseline

Buffet of desserts

IMPERIAL GOLD

Carpaccio of Gambero Rosso, Raw Seasonal Vegetables & Garden Herb Shoots

Line-Caught Yellow Pollock, Gently Cooked, Glazed Carrots, Champagne Sauce

Rosemary-Roasted Yellow Poultry, Flame-Grilled Green Asparagus, Truffled Mousseline

Buffet of desserts



YOUR BUFFET *of desserts*

SELECTION OF 5 VARIETIES:

Eugénie cream puff
Lemon meringue pie
Chocolate pecan pie
Citrus financier
Raspberry tartlet
White chocolate almond
cream puff

RATE: €40.00 PER GUEST



CREDIT TO HA NGUYEN



Photo booth

Nicolas Maquin

Anna Fessey

SC

SC

Francis Jolles

Yannick Viallet

YOUR IMPERIAL *brunch*

- A glass of champagne
- Coffee, tea, hot chocolate & pressed fruit juices
- Mineral waters
- Scrambled eggs, served with potatoes
- Selection of two salads
- Charcuterie Boards
- Selection of two hot dishes
- Matured Cheese Platters
- Sweet platters (crêpes, waffles, pancakes)
- Dessert buffet: Chou Eugénie, Raspberry tartlet, White Dunes (3 pieces per guest).
- Confectionery
- Baskets of various breads, pastries, butter, jam, honey, spreads

INCLUDED SERVICES

- Floral decoration for your centrepieces
- Welcome service

RATE

€150.00*

*Rate per guest for a minimum of 50 people.



PRE WEDDING *Party*

- Selection of 15 canapes prestige
- 2 hours of alcoholic and non-alcoholic beverage service (champagne, cocktails, spirits + soft drinks)

RATE

€215.00 *

*Price per person for a minimum of 20 people

YOUR *open bar*

OPEN BAR WINE, BEER & SOFT

- Open bar 1 hour : 25.00€ per person
- Open bar 2 hours: 45.00€ per person
- Open bar 3 hours: 70.00€ per person
- Open bar 4 hours: 90.00€ per person

OPEN BAR CHAMPAGNE, WINE, BEER & SOFT

- Open bar 1 hour: 65.00€ per person
- Open bar 2 hours: 120.00€ per person
- Open bar 3 hours: 170.00€ per person
- Open bar 4 hours: 195.00€ per person

OPEN BAR CHAMPAGNE

- Open bar 1 hour: 65.00€ per person
- Open bar 2 hours: 120.00€ per person
- Open bar 3 hours: 170.00€ per person
- Open bar 4 hours: 195.00€ per person
- One glass of Champagne (12cl) : 20.00€
- Bottle of Champagne : 95.00€



YOUR FLORAL *decoration*

BRIDE'S BOUQUET
from €70.00



TABLE RUNNER
from €80.00



BUFFET DECORATIONS
from €150.00



CENTREPIECE
from €50.00



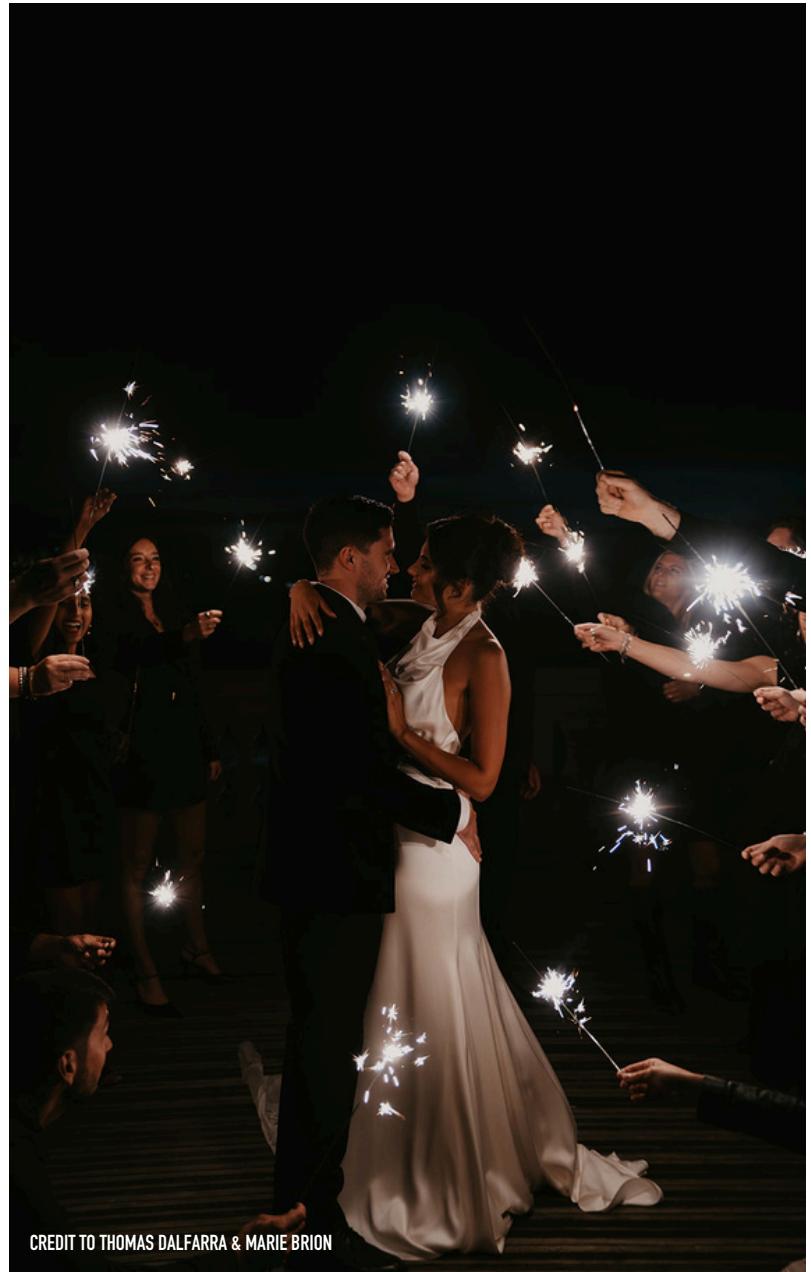
YOUR SERVICES *Taylor-made offer*

MUSICAL SERVICES

- DJ - from €2 000
- Pianist from €800
- Saxophonist - from €800
- Basque Heart - from €350

PHOTOGRAPHER

- Photo report: from €2 600



CREDIT TO THOMAS DALFARRA & MARIE BRION



CREDIT TO THOMAS DALFARRA & MARIE BRION



CREDIT TO HA NGUYEN



ARTICLE

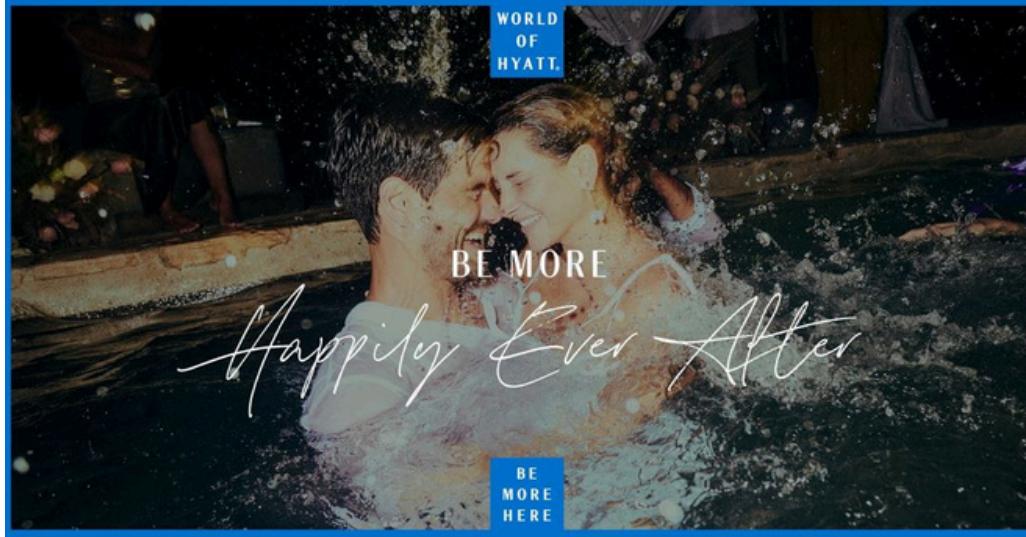
Vogue France

Let yourself be swept away by the unique story of Amanda, an American bride who chose to celebrate her union at the legendary Hôtel du Palais in Biarritz, honoring her Basque roots in the process.

Discover the details of this unforgettable ceremony, featured in *Vogue France*.

*Discover the press article online
[Mariage d'exception à l'Hôtel du Palais](#)*

OFFER WORLD OF HYATT *Honeymoon*



At Hyatt, we value your loyalty and are committed to supporting you beyond your first event.

With our loyalty program, take advantage of the “World of Hyatt” offer and earn free nights.

You can then use these credits for your next special event or honeymoon at Hyatt Hotels & Resorts.

For more information: <https://www.hyatt.com/events/fr-FR/offers/honeymoon>



YOUR EVENT TEAM:
service.commercial@hoteldupalaisbiarritz.com



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