

**MAISONS**



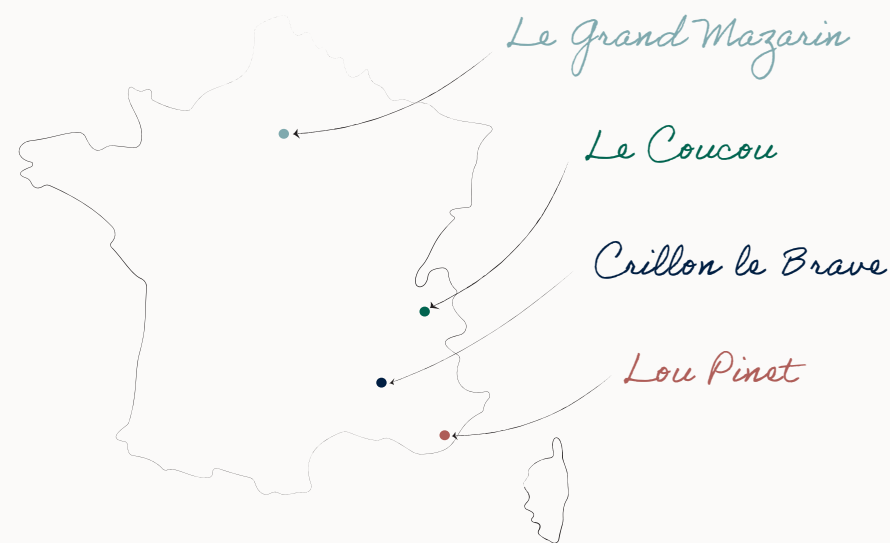
**HÔTELS  
DE FAMILLE**

**PARIENTE**

# Group & Event Brochure

*Maisons Pariente* is a contemporary family-run collection of five-star hotels, founded by Patrick Pariente and two of his daughters, Leslie Kouhana and Kimberley Cohen. Located in extraordinary places, each hotel is designed as an elegant private home and reveals a singular and arty personality, in perfect symbiosis with its environment. Our addresses invite you to experience simple yet warm hotel luxury. The Maisons Pariente spirit.

The Collection includes four hotels : *Crillon le Brave* in Provence, *Lou Pinet* in Saint-Tropez, *Le Coucou* in Méribel and *Le Grand Mazarin* in Paris.





Le Coucou



At the foot of the Rond-Point des pistes, Le Coucou Méribel, a hotel in the Maisons Pariante collection, has set up shop in one of the resort's most beautiful locations for a ski-in ski-out experience. A true gem, the Coucou is the only hotel 5 stars with a swimming pool at the foot of the slopes in Méribel.

Up there, the 5-star hotel in the Alps with its unique personality is right on the snowy peaks and overlooks the impressive 3 Valleys ski area. With its elegant look of a traditional chalet, Le Coucou spreads over ten floors on the mountainside.

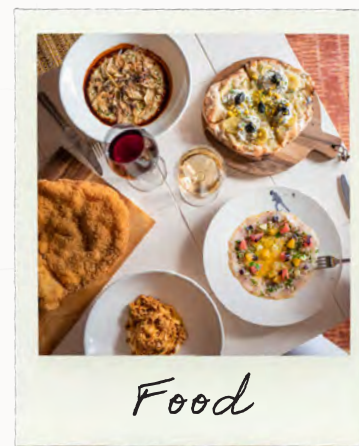
*55 Rooms,*  
including 26 suites and  
2 *private chalets*

*3 Restaurants & 1 bar,*  
including Beefbar with its large  
terrace, Biancaneve & Le Fumoir

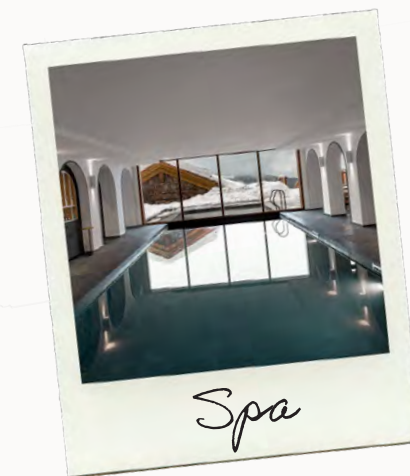
*Spa,*  
including indoor & outdoor  
swimming pool, a Tata  
Harper spa and a fitness



*Rooms*



*Food*



*Spa*

# *Celebrate your events in Méribel*

At the foot of the Rond-Point des pistes, Le Coucou Méribel, a hotel in the Maisons Pariente collection, has set up shop in one of the resort's most beautiful locations for a ski-in ski-out experience. A true gem, Le Coucou is the only 5-star hotel with a swimming pool on the slopes in Méribel.

Atypical, surprising, never expected, never seen before, Le Coucou sings a tune that everyone loves, the exhilarating happiness of vacations in the French Alps and the euphoria of living every moment to the fullest with those you love in a 5-star hotel in Meribel.

Ready for adventure, Le Coucou is a special nest from where guests can enjoy all the resources the ski resort has to offer for a family gathering, a corporate incentive or any event and celebration.

*Luca Mendola*  
General Manager





# Rooms & Suites

The rooms and suites have the same *pure design lines*, where wood and stone contrast with wool and metal, glass and leather. Everywhere, antique furniture and creations by **Pierre Yovanovitch** create a warm and friendly atmosphere. The two *independent chalets* Eglantine and Eléonore invite you to live all your mountain dreams in complete intimacy, in a refined contemporary style.

## 2 room categories:

- \* 8 Deluxe room (from 322sq.ft/30m<sup>2</sup>)
- \* 12 Prestige Room (from 376sq.ft/35m<sup>2</sup>)

## 4 suite categories :

- \* 13 Junior Suite Deluxe (from 420sq.ft/40m<sup>2</sup>)
- \* 9 Junior Suite Prestige (from 538sq.ft/50m<sup>2</sup>)
- \* 6 Superior Suite (from 753sq.ft/50m<sup>2</sup>)
- \* 5 Prestige Suite (645sq.ft/60m<sup>2</sup>)
- \* 1 two-bedroom Suite Deluxe - Ernestine (1 076sq.ft/100m<sup>2</sup>)
- \* 1 two-bedroom Suite Prestige - Eloise (1 076sq.ft/100m<sup>2</sup>)

2 *Private chalets* - Eglantine & Eléonore (6 350sq.ft/590m<sup>2</sup>)

## Services included:

- \* Daily buffet breakfast served in our restaurant
- \* Non-alcoholic beverages in the mini bar
- \* Swimming pool, spa and fitness access
- \* Valet service
- \* Service & Taxes





# Beefbar

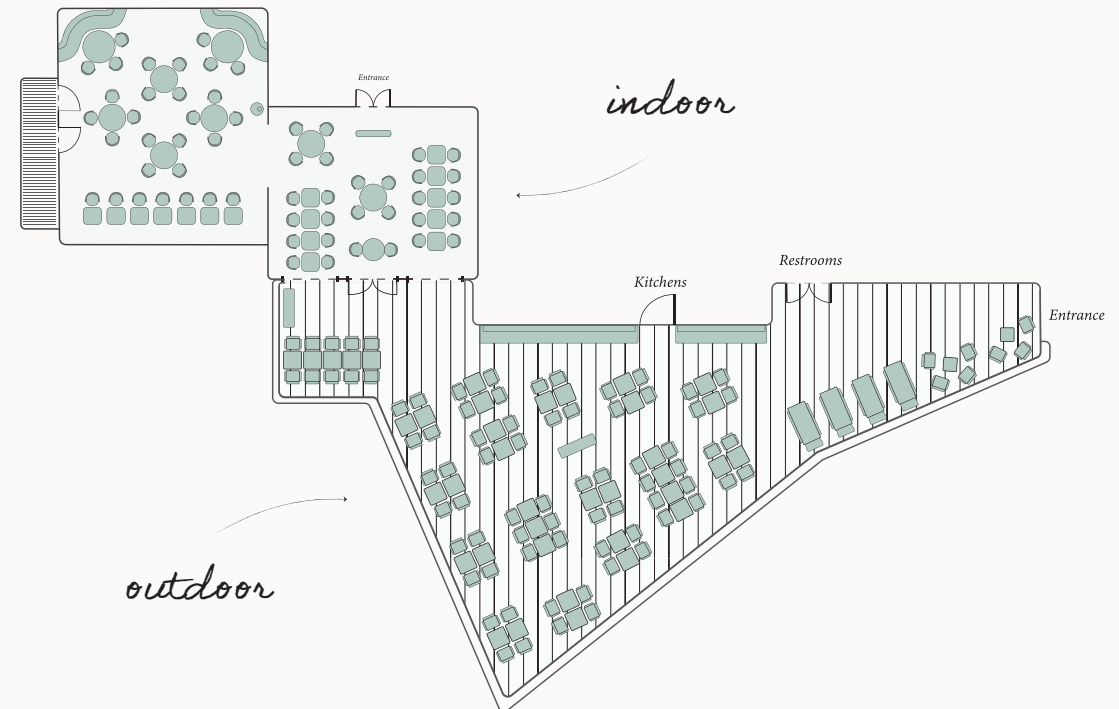
Indoor & outdoor

**Indoor** | 125 m<sup>2</sup> / 1 350 sq.ft | Up to **60** guests

**Outdoor** | 200 m<sup>2</sup> / 2 150 sq.ft | Up to **100** guests

Best meats in the world. Specialities to share, hot dishes served in casseroles, risotto, pasta, salads, and a beautiful wine cellar. On the seventh floor of Le Coucou, the **excellence** of the Beefbar can be savoured in complete relaxation.

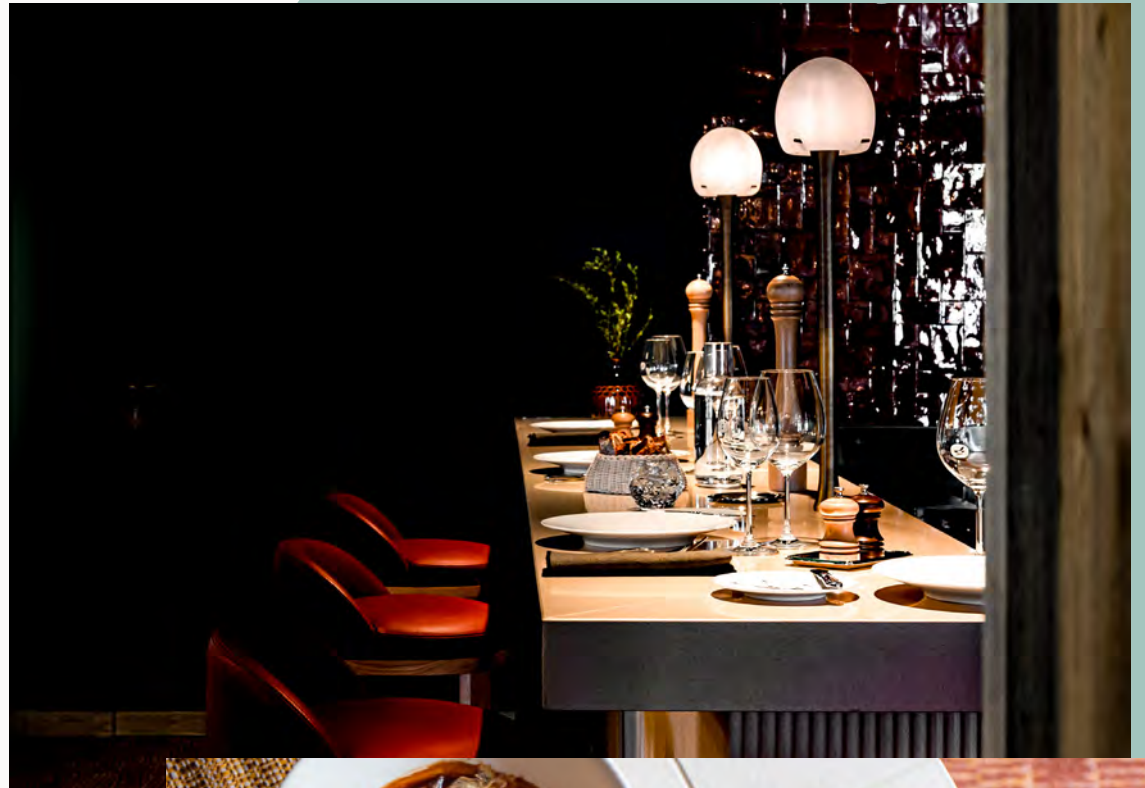
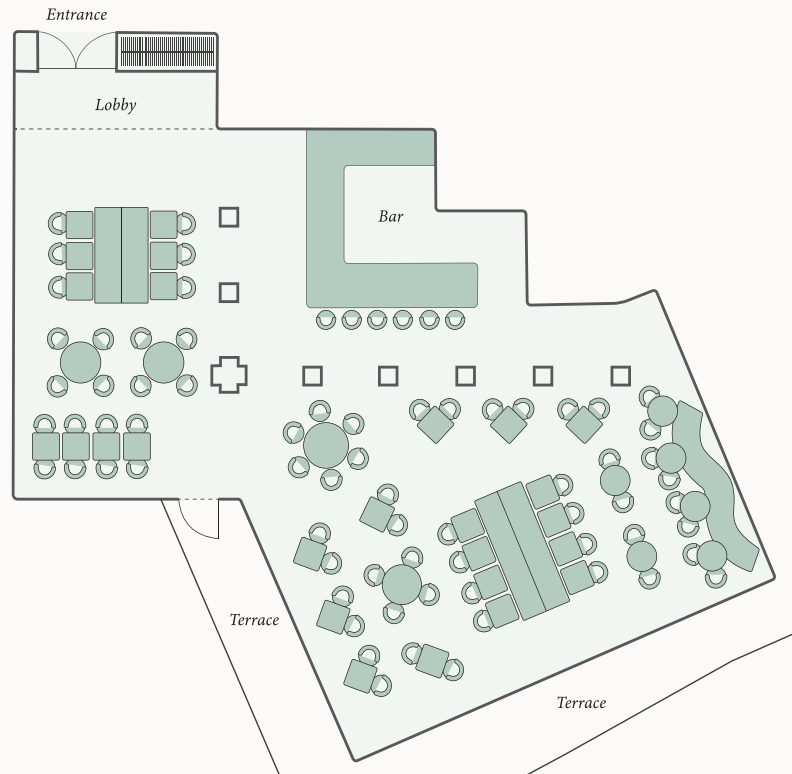
At noon, head to the **panoramic terrace**, accessible directly from the slopes, for a comfortable lunch in the sunshine.



# Biancaneve

230 m<sup>2</sup> / 2 475 sq.ft | Up to 70 persons | **Indoor**

With family or friends, enjoy the pleasure this *fine bistronomic restaurant* and in the atmosphere of a *piano bar*, with a singer covering the greatest French classics. The new meeting place for MÉRIBEL's best evenings for gourmets.



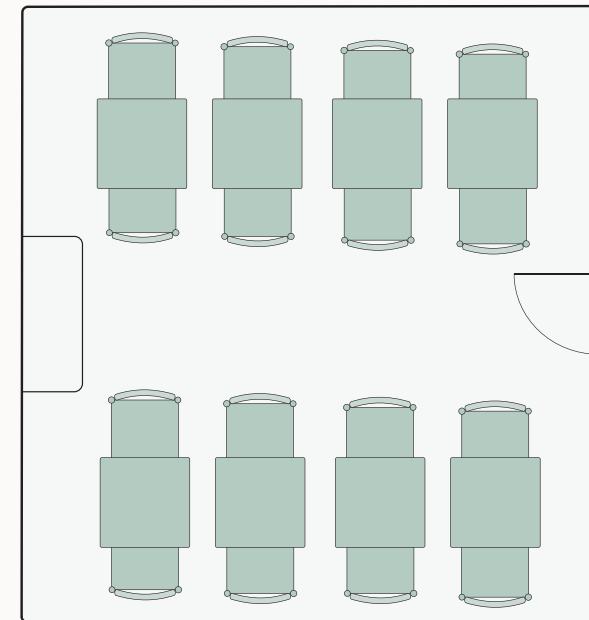




# Le Fumoir

45 m<sup>2</sup> / 485 sq.ft | Up to 20 persons | **Indoor**

From this epicurean refuge, savor the peaceful passing of time. Perched on the 8th floor, the restaurant Le Fumoir welcomes **cheese lovers** around its fireplace, in a friendly and cosy atmosphere. You will taste the unavoidable, copious and refined specialities of the **Savoyard gastronomy** elaborated with local products.



Entrance

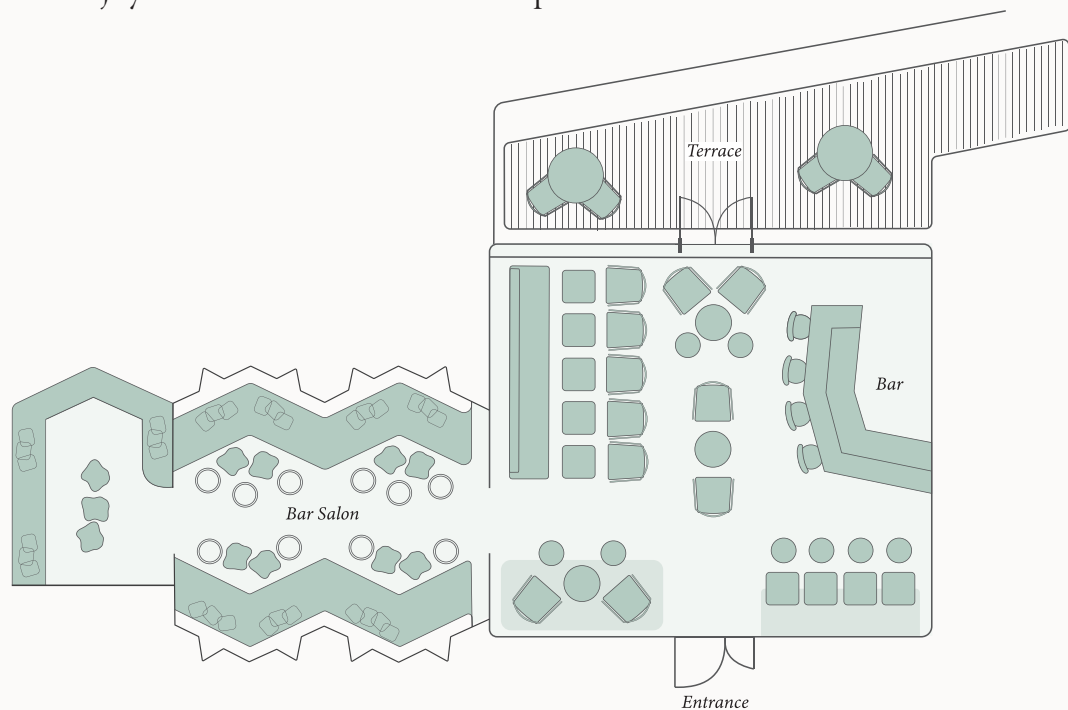
# Le Bar des Pistes

100 m<sup>2</sup> / 1 075 sq.ft | Up to **50** persons | **Indoor**

The perfect place to enjoy watching the skiers down the slope, while having a cappuccino or a club sandwich.

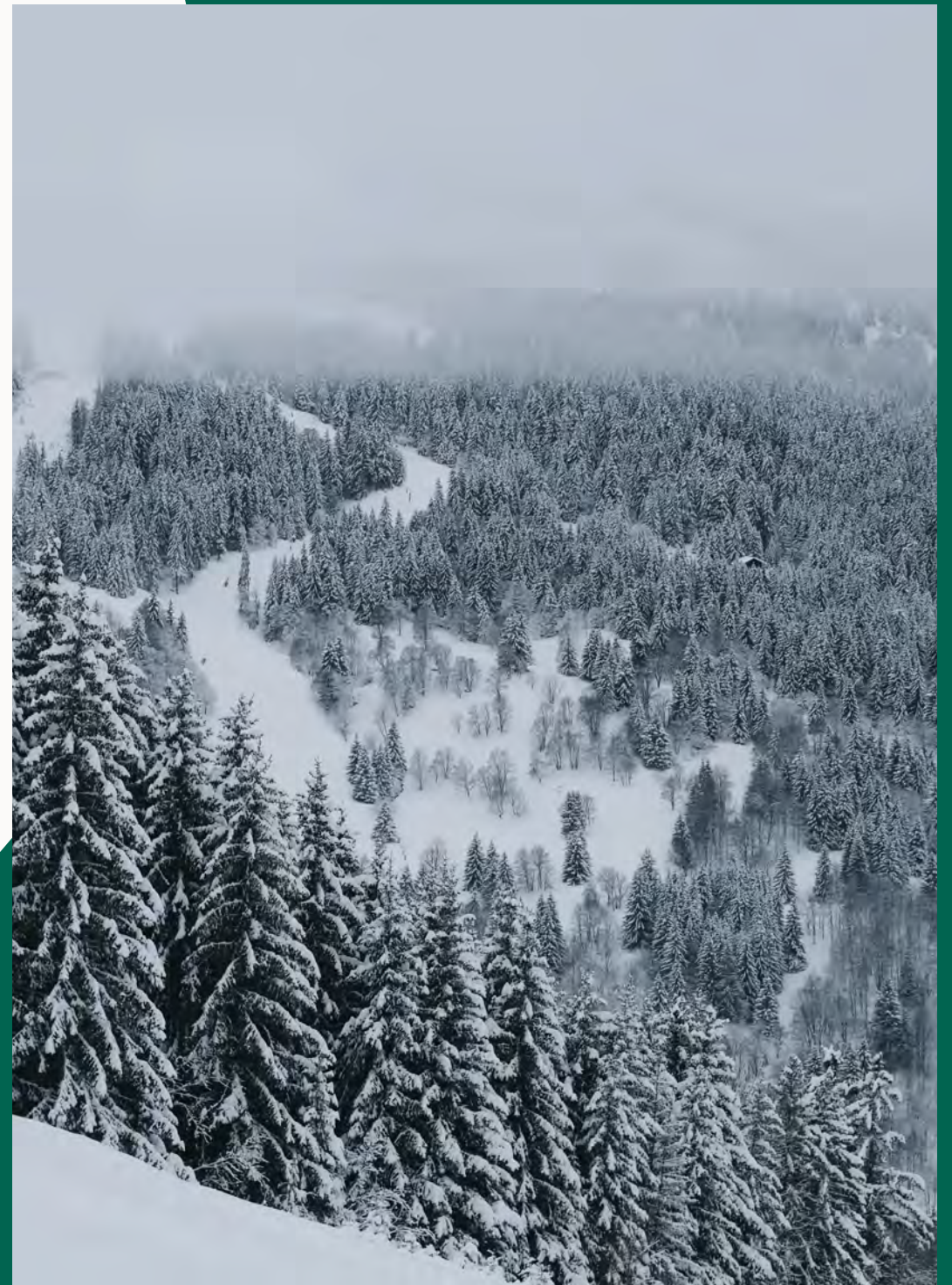
The Coucou's bar also offers foodies an irresistible buffet of **delicacies at snack time**.

Finally, when it's cocktail time, the barman at Le Coucou gets out his shaker to create **dazzling recipes**. With **live music** on special evenings, guests can enjoy a warm and convivial atmosphere.



# Capacity charts

<i>Indoor</i>			<i>Terrace</i>	
<i>Seated</i>	<i>Sqm / Sq.ft</i>		<i>Sqm / Sq.ft</i>	<i>Seated</i>
60	125 / 1350	<b><i>Beefbar</i></b>	200 / 2150	100
70	230 / 2475	<b><i>Biancaneve</i></b>	-	-
16	45 / 485	<b><i>Fumoir</i></b>	-	-
50	100 / 1075	<b><i>Bar</i></b>	-	-



# Menus

The below menus are given as example, they are subject to change.  
We can also suggest menu alternatives such as vegetarians, vegans, kosher, etc. can be made.

## Welcoming Dinner

### Starters to share

Crispy calamari in tempura  
Soup of the day  
Goma spinach salad

### On the grill

Wagyu bolognese

### Desserts

Gelato Mantecato  
with caramel, chocolate, hazlnut toppings

## Lunch/Barbecue

### On the grill

Mont d'Or, Ribeye ham, potatoes,  
green salad

### Desserts

Marbled chocolate bar

## Brunch

Assortment of pastries  
Assortment of breads  
Cakes, buns, pancakes  
Fruit juices  
Yoghurt, cottage cheese  
Organic granola and muesli  
Jams and honey from the region  
Scrambled eggs  
Poached eggs  
Poultry sausage  
Platter of cold cuts  
Langoustines, shrimps, tarama, blinis  
Assorted seasonal salads  
Quiches, pissaladières  
Mini sandwiches  
Selected cheeses  
Seasonal pies  
Fresh fruit

## Gala Dinner

### 3-course

Yellowtail, lemon soy sauce, black truffle

Selection of fine Black Angus meats  
and homemade mashed potatoes

Marbled chocolate bar

### Signature 3-course

Wagyu beef tartare, shiso tempura, coconut miso

Selection of fine Wagyu meats  
and homemade mashed potatoes

Marbled chocolate bar



# Rates

## Food

Rates per person

Welcoming dinner	from 110€
Lunch/Barbecue	from 110€
Brunch	from 90€
Gala Dinner	from 180€

## Beverages

Rates per person

Wine packages (2 glasses, 1/2 bottle of water included )

* Classic	from 50€
* Premium	from 80€

Please note that for the privatization of any space, a minimum spend fees may apply.

## Rooms & Suites

Rates per person

Deluxe Room	from 520€	Deluxe Junior Suite	from 612€	2-bedroom suite	from 1 500€
Prestige Room	from 566€	Prestige Junior Suite	from 704€	Chalet Eleonore	On request
		Superior Suite	from 796€	Chalet Eglantine	On request
		Prestige Suite	from 1 210€		

Each chalet has 4 bedrooms, and can welcome private dinners

## Full privatization

Minimum of 3 nights

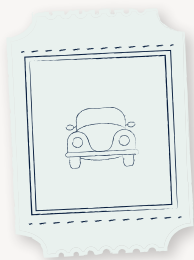
Rate includes rooms, breakfasts, lunches and dinners  
(beverages not included)

*on request*

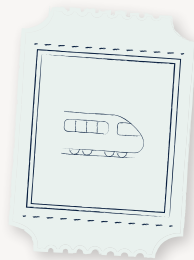
# How to reach us?



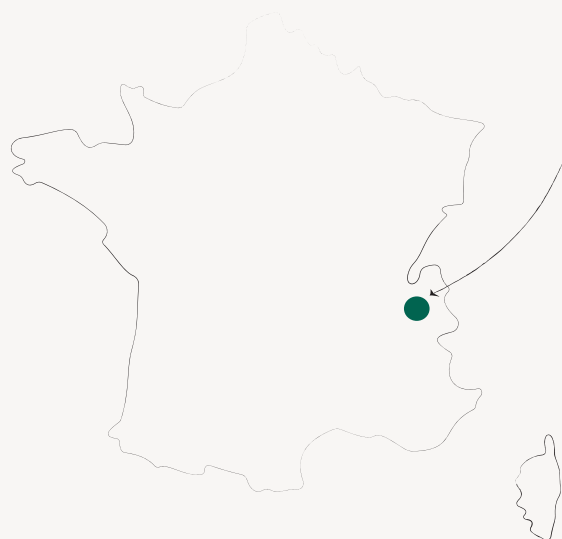
Courchevel - 40 min  
Chambery - 1h



Geneva - 2h  
Lyon - 2h



Moutier-Salins - 15 min  
Chambery - 1h



*Le Coucou*

464 Route du Belvédère  
73550 Les Allues Méribel  
France



## **Groups & Events contact**

Aurélié Martin  
events@maisonspariente.com  
+33 (0)4 90 65 99 11

## **Sales contact**

Maxime Denis  
m.denis@maisonspariente.com  
+33 (0)6 03 68 67 01

[www.lecoucoumeribel.com](http://www.lecoucoumeribel.com)