

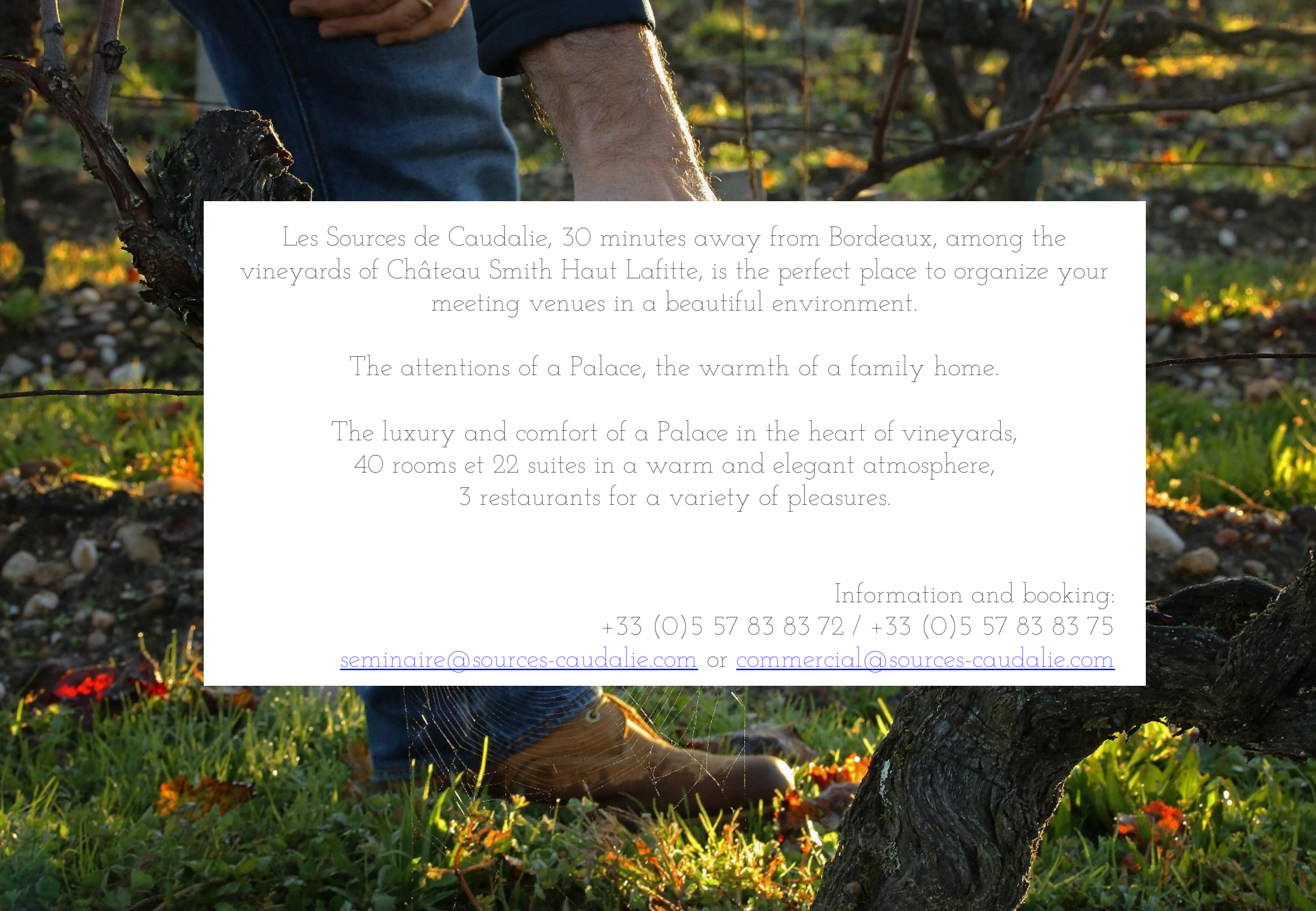


LES SOURCES DE CAUDALIE
BORDEAUX



A photograph of a vineyard with rows of grapevines. The vines are lush green and have small clusters of grapes. In the background, there is a white building with a dark roof, partially obscured by trees. The scene is brightly lit, suggesting a sunny day.

YOUR EVENTS IN THE HEART
OF OUR VINEYARDS

A close-up photograph of a person's arm and hand, wearing a dark blue long-sleeved shirt and blue jeans, standing in a vineyard. The background is filled with grapevines and green leaves, with some autumnal colors visible. The lighting is warm, suggesting late afternoon or early morning.

Les Sources de Caudalie, 30 minutes away from Bordeaux, among the vineyards of Château Smith Haut Lafitte, is the perfect place to organize your meeting venues in a beautiful environment.

The attentions of a Palace, the warmth of a family home.

The luxury and comfort of a Palace in the heart of vineyards,
40 rooms et 22 suites in a warm and elegant atmosphere,
3 restaurants for a variety of pleasures.

Information and booking:

+33 (0)5 57 83 83 72 / +33 (0)5 57 83 83 75

seminaire@sources-caudalie.com or commercial@sources-caudalie.com

Residential seminar

Take advantage of the enchanting setting of Les Sources de Caudalie to bring your staff together. Our seminar packages are tailored to your needs and can include, for example :

- The meeting room entirely equipped and mineral waters
- Coffee breaks in the morning and the afternoon
- Lunch and dinner at one of our 3 restaurants, drinks included
- One overnight stay
- One breakfast

This offer can be enhanced with activities to suit your needs.

We give you ideas for activities and team building on page 14.

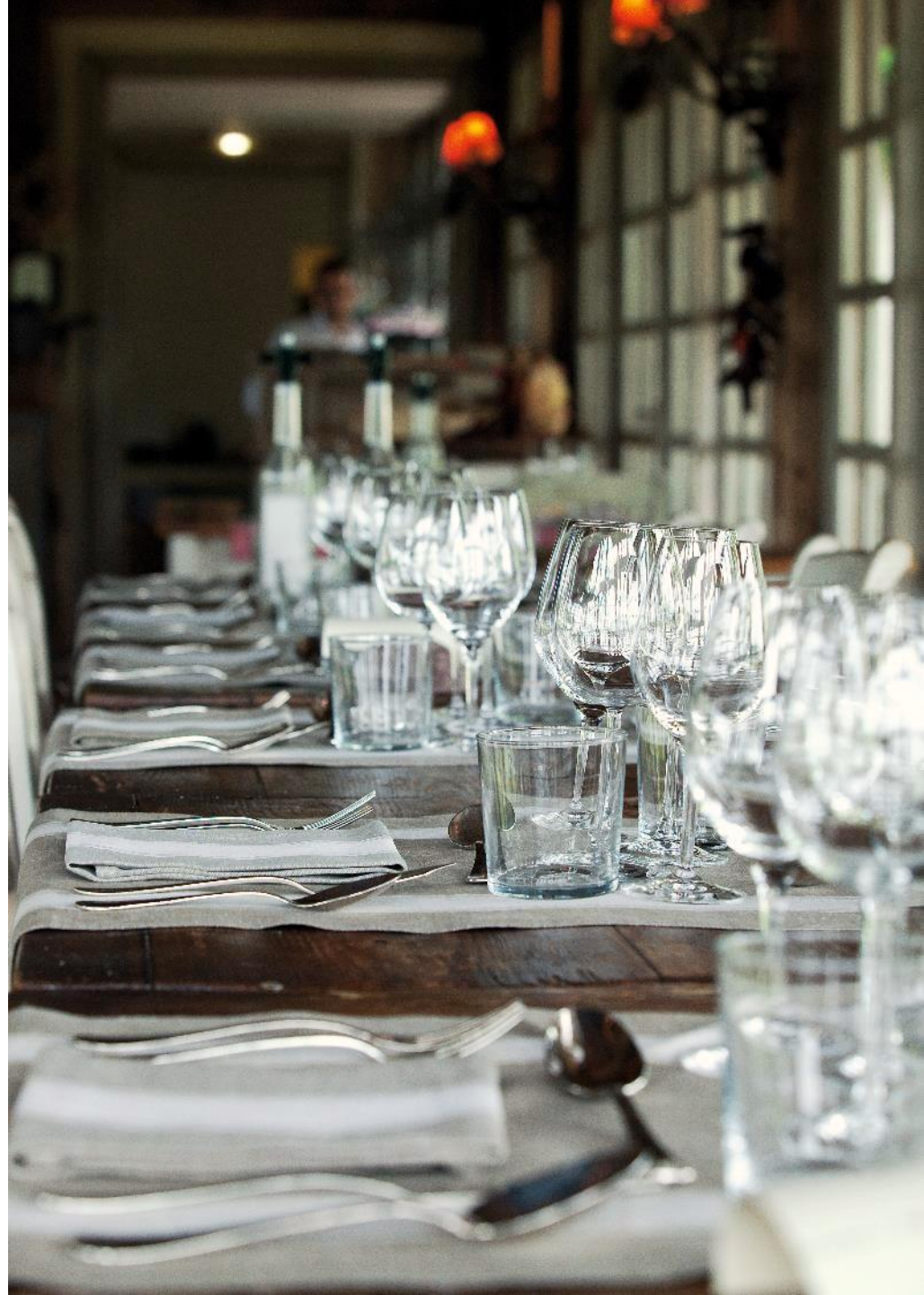


Day delegate

- The meeting room entirely equipped and mineral waters
- Coffee breaks in the morning and the afternoon
- Lunch at one of our 3 restaurants, drinks included

At ROUGE, the wine bar-fine grocery
From 100€/pers, water and coffee included.

At La Table du Lavoir, the bistro-style
From 140€/pers, water, wine and coffee included.



OUR OTHER SPACES

Capacity :

- 10 seats
- 20 seats/standing
- 30 standing places



L'Orangerie

Capacity :

- 10 seats
- 20 seats/standing



La Tour de Dégustation

OUR MEETING ROOMS

Capacity :

- « u » shaped : 20 places
- Class : 16 places
- Theater : 30 places
- Cooking class : 6 places



Les Commandeurs

Capacity :

- « u » shaped : 20 places
- Class : 12 places
- Theater : 30 places



Les Vignerons








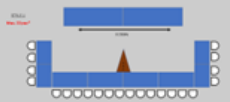


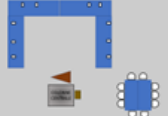
Capacity :

- « u » shaped : 12 places
- Class : 12 places
- Theater : 24 places



Les Tonneliers

CAPACITY AND LAYOUT OF OUR MEETING ROOMS

		U-shaped layout	Class	Theater	Cooking class	
Les Tonneliers – 40m²						
Ideal for 10 to 20 people	Comfort	12	12	24		
	Tight	16	16	30		
	Maximum	17	18	36		
Les Vignerons – 60m²						
Ideal for 10 to 20 people	Comfort	20	12	30		
	Tight	22	18	44		
	Maximum	22	18	50		
Les Commandeurs – 80m²						
Ideal for 10 to 20 people	Comfort	20	16	30		6
	Tight	22	20	50	8	
	Maximum	22	20	50	10	

A round dining table covered with a white tablecloth is set for two people. The table is positioned in front of a large window with a grid pattern. On the table, there are two wine glasses, two plates, two folded white napkins, and a small round container. A potted plant with green leaves is on the left side of the table. The background shows a large window with a grid pattern and a wall with a textured, light-colored surface. The lighting is warm and soft, creating a cozy atmosphere.

OUR SERVICES FOR YOUR
COMFORT

62 ROOMS AND SUITES

with an authentic charm

All the rooms and suites of Les Sources de Caudalie offer a personalized decoration, and the comfort of a 5-star hotel.

All our rooms and suites overlook the estate's gardens or vineyards.

Most also have an outdoor area.

Breakfast per person

35€



3 RESTAURANTS, 3 EXPERIENCES

La Grand'Vigne ❀❀

Inspired by 18th century ornamental greenhouses, the restaurant La Grand'Vigne offers you a trip into *Terre de Vignes* as a return to basics.

Example of menu :

- Brittany langoustine au naturel (tartare), olive oil, yuzu juice, lime microplane sauce
- Pecten Maximus from diving, just seared and with mother-of-pearl, contised with Dordogne black truffle
- Meringue, citrus fruit and sea fennel

From 185€ per person, excluding drink.

Unique menu for all guests.

Privatization of the restaurant from 21 guests.

Up to 38 place settings.



3 RESTAURANTS, 3 EXPERIENCES

La Table du Lavoir

La Table du Lavoir serves delicious, unusual, bistro-style food with the finest seasonal products. In the 19th century, winegrower's wives would come here to use a wash house that has since been rebuilt stone by stone. Meat roasting in the huge period fireplace releases delicious smells while clients read menus written on antique laundry beaters.

Example of menu :

- Chestnuts velouté, meltingly soft butternut squash
- Roasted hake, bergamot orange juice, cabbage
- Lemon meringue pie on shortbread biscuit

85€ per person

Menu in 3 steps, with a cocktail,
wine pairing, water & coffee.

Unique menu for all guests.

Up to 40 guests.

Please be informed that La Table du Lavoir cannot be privatized.



3 RESTAURANTS, 3 EXPERIENCES

ROUGE

Try the best South-West products with Bordeaux wines quite simply. At the bar, around the table d'hôte, or comfortably seated in the armchair on the large sunny terrace and discover the wealth of local products. No red on the walls, the bottles of wine decorates them.

Example of menu :

- Confit tomatoes houmous, confit lemon, grilled peanuts from Aquitaine
- Chicken supreme, chicken sauce and cep crumble
- Cooked pork meats plate
- Dessert of the day

From 45€ per person

Plates to share, with water & coffee.

Up to 44 covers indoors and around 30 on the terrace.

Privatization from 25 guests.



A large, rustic indoor swimming pool with a wooden beam ceiling and a large arched window. The pool is surrounded by lounge chairs and has a wooden deck. The ceiling is made of dark wood beams, and the walls are dark blue. The pool is in the foreground, and the background shows a large arched window and a wooden deck with lounge chairs. The text "OUR ACTIVITIES AND TEAM BUILDING" is overlaid in the center of the image.

OUR ACTIVITIES AND TEAM BUILDING

Cooking class - La Grand'Vigne

Join the team of Nicolas Masse, the Chef of the restaurant La Grand'Vigne, which has maintained its second Michelin star since 2015. He will welcome you for 2 hours in his school kitchen, where you will learn how to prepare a dish based on a theme product. During the course, you'll learn the tricks of the trade and rediscover the pleasure of cooking by selecting the healthiest ingredients. A fun group activity for beginners and experienced cooks alike.

115€/pers.

Maximum 10 people.

Subject to availability of our Chefs.



Wine tasting workshop

During this workshop, led by one of our sommeliers, ask a wine service specialist all your questions. You'll learn in what order to serve your grands crus, at what temperature, how to choose between decanting and decanting, and what tips to follow for the best food and wine pairings. Finally, you'll exercise your sensory faculties: sight, smell, taste and touch. You'll learn the key vocabulary, making tasting an easy game.

Tasting of 3 Prestige wines
Price: €120 per person

Champagne tasting
Price: €115 per person

From 115€/pers.
Maximum 8 people.
Subject to availability.



Visits at Château Smith Haut Lafitte

Private tour of Château Smith Haut Lafitte, Grand Cru Classé de Graves

Wine lovers, we'd be delighted to show you around the cellars of Château Smith Haut Lafitte and let you taste the latest vintages from our estate. This 1 hour 15 minute tour includes a visit to the white and red wine cellars, the vat room and the cooperage, opening up "the gates of paradise" for you! The tour ends with a tasting of the château's first 2 wines.

50€/pers.

Masterclass

This workshop highlights the estate's philosophy, its values and its passion, which is renewed from vintage to vintage. An exceptional vertical tasting of 5 wines (including 2 whites and 3 reds) will complete your immersion in the history of the château, following a private tour of our cellars and winery. Tasting: 2 wines from our cuvées Château Smith Haut Lafitte, Grand Cru Classé.

680€ for a group of
12 people maximum.



Sport and wellness

Sports coaching

Our coach Julien is available for a tailor-made session. Active walking, running, cycling, fitness, muscle-building, tennis lessons, Julien can adapt to your every need. He can also suggest a 2-hour hike through the vineyards to visit the region's great châteaux.

Prices on request

Yoga or meditation classes

For our Yogi customers, we offer yoga classes on request. Our teachers will guide you through your practice, whether it be Vinyasa, Ashtanga, Hatha or many others. Experts in mindfulness meditation, they will take you on a journey of relaxation and inner calm.

Prices on request





YOUR SEMINAR
AT LA CHARTREUSE DU THIL

11 ROOMS

At a mile from Les Sources de Caudalie

The building has been lovingly restored: authentic features remain, carefully combined with the owner's signature interior design inspired by the history of the Aquitaine region and local wine trade, through intriguing antiques, traditional materials and local fabrics.

Enjoy the cosy yet elegant atmosphere, created with the feeling of living well instilled throughout, and appreciate a delicious breakfast in the reception room on the ground floor...

The idyllic environment promises you unforgettable walks and discoveries.

Rates on demand



PRIVATIZE CHÂTEAU LE THIL

An exceptional mansion

Make Château Le Thil your home for a weekend or a seminar...

Extend your event with a Grands Crus tasting, a gala dinner or a peaceful night. The living rooms, the 11 rooms and suites and the secular park will allow you to combine work and relaxation in the most pleasant way...

Rates on demand





Les Sources de Caudalie
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Codes GDS :
Amadeus LX BODSCL
Apollo/Galileo LX 18506
Sabre/Abacus LX 48502
Worldspan LX BODSC