



BESPOKE CATERING
SOLUTIONS
2025

MAISON LADURÉE



160 YEARS
OF EXPERTISE.

*Born in Rue Royale, now reigning
supreme over all things delicious*

*The story of Maison Ladurée began
in 1862 when Louis-Ernest
Ladurée decided to open his
patisserie shop
in Rue Royale, Paris.*

*His daughter-in-law Jeanne
Souhard had the ground-breaking
idea of adding a dining area to the
shop. This became one of the first
French-style tea houses. In the early
20th century, Louis-Ernest
Ladurée's little cousin Pierre
Desfontaines propelled the Parisian
macaron centre stage. Maison
Ladurée became synonymous with
this delicious little round cake that
reinvents itself season after season.*

*"The ultimate maison à la
française.
An icon of French high patisserie."*

LADURÉE
Paris





Julien Alvarez
Chef pâtissier / Pastry chef

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.



Our team and our brigade of international chefs

A veritable and 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.

The image features a repeating pattern of green macarons with gold dust filling, arranged in a grid-like fashion around the central text. The macarons are shown from a slightly elevated angle, highlighting their smooth, rounded tops and the delicate, crumbly texture of the filling. The background is a solid, light green color, which complements the macarons and provides a clean, minimalist aesthetic.

MACARONS

LADURÉE
Paris

ESSENTIAL FOR SPECIAL OCCASIONS MACARON PYRAMID

Make up your pyramid choosing the number of macarons

(from 20 to 130 for 5 to 50 people) and different flavours



*Classic
Pyramid*

*20 macarons
40 macarons
90 macarons
130 macarons*

*Gold/Silver
Pyramid*

*20 macarons
40 macarons*

** Taxes applicable*

*Coffee
Lemon
Vanilla
Pistachio
Chocolate
Rose Petal
Strawberry Candy
Ispahan
Marie Antoinette
Dark Chocolate Coated Raspberry*

MACARON TRAYS





*A PRECIOUS TREASURE
TO SHARE
MACARON CHEST*

*Decorated with green and gold
arabesques and containing 200
assorted macarons (5 trays of 40
macarons) like a chest filled with
treasure.*

Ideal for special occasions.

**Price on request*

EUGENIE

Vanilla

Pistachio

Chocolate

Rose

Black Currant

Salted Caramel



The image features a central light pink rectangular area. On the left and right sides, there are vertical panels of a darker pink color. In the bottom corners of these side panels, there are images of white gift boxes with purple ribbons tied in bows. The boxes are partially visible, showing the top and sides. The overall composition is symmetrical and elegant.

GIFT BOXES

LADURÉE
Paris



OUR GIFT BOXES

Indulge your loved ones with a Ladurée gift box. An exceptional present.



CREATE A PERSONALISED GIFT

Design your own bespoke gift box. Choose your box and the gifts from our range of macarons, fine foods and gift items.

- Choose the colour of your box
- Choose what goes in your box
- Your personalised Ladurée gift box is ready!



VIENNOISERIES

LADURÉE
Paris



VIENNOISERIES

Ladurée croissant

Walnut croissant

Chocolate croissant

Pain Au Chocolat

Almond Bostock

VIENNOISERIES ~ MINI

Ladurée Croissant Mini

Walnut Croissant Mini

TEA CAKES

Rose Cake

Chocolate Cake

Fruit Cake

A vertical photograph of a Ladurée grazing table. The table is covered with a light blue cloth and features several silver trays. The trays are filled with an assortment of pastries: macarons in various colors (red, pink, white), rectangular cakes with layers of cream and cake, and small round tarts with pink glaze. The pastries are arranged in a visually appealing, slightly overlapping manner. The background is a solid light green color.

GRAZING TABLES

Sweet / Savoury

LADURÉE
Paris

SWEET PETITS FOURS. ALMOST TOO BEAUTIFUL TO EAT

Why choose? Our miniature choux buns, tartlets and patisseries will satisfy every gourmet at your reception. Let the colours and delicious flavours enchant your table.

*Sweet petits fours & mini pastries
Our sweet petit fours vary according to the
creations of our pastry chefs.*

- *Passion Raspberry Tartlets*
- *Strawberry Tartlets*
- *Chou Rose raspberry*
- *Mini Marie Antoinette Pistachio*
- *Mini Marie Antoinette Rose*
- *Mini Marie Antoinette Plaisir Sucre*
- *Mini Ispahan*
- *Mini Plaisir Sucre*
- *Mini Millefeuille Vanilla*
- *Rose Religes*
- *Chocolate Pepite*
- *Eclairs Vanilla*
- *Eclairs Chocolate*
- *Ispahan Finger Bar*
- *Vanilla Pecan Finger Bar*
- *Pistachio Finger Bar*





SAVOURY CANAPES

- *Salmon Blinis*
- *Tapenade Blinis*
- *Tomato Mozzarella Blinis*
- *Chicken Vol au Vent*
- *Mushroom Vol au Vent*
- *Cheese Tart*
- *Seed Tart*
- *Chive Tart*
- *Tomato Dome*
- *Pesto Basil Dome Nantai*
- *Smoked Salmon Bruschetta*

SALADS

- *Quinoa Salad*
- *Caesar Salad*
- *Ladurée Salad*

MENU
OFFERINGS
Sweet / Savoury

LADURÉE
Paris



FRENCH TOAST



LADURÉE FRENCH TOAST

*With everything reminiscent of France the French Toast
is no exception!*



VANILLA CARAMEL FRENCH TOAST

*Salted Butter Caramel, Vanilla Ice Cream,
mini macaron salted caramel breaking.*



CHOCOLATE FRENCH TOAST

*Chocolate rocks, Chocolate smooth cream,
Grue chocolate served with Ladurée Hot
Chocolate and Vanilla Ice Cream*

CAKES

Marie Antoinette Pistachio

Marie Antoinette Rose

Marie Antoinette Plaisir Sucre

Plaisir Sucre

Ispahan Cake



ICE CREAMS & SORBETS

Rose

Pistachio

Madagascar Vanilla

Salted Caramel

Raspberry Sorbet

Chocolate Ganache

Strawberry



AVOCADO TOAST



Classic Avocado Toast

Salmon Avocado Toast



MINI CLUB SANDWICHES & BURGERS



Club Ladurée

Club Salmon

Club Champs-Élysées

Mini Chicken Burger



BEVERAGES

Tea

Coffee

Rose Milkshake

Pistachio Milkshake

Chocolate Milkshake

Vanilla Milkshake

Hot Chocolate



MACARON CART



Our Ladurée Macaron Cart can be hired for any special occasions such as Weddings, Birthday, corporate events, anniversaries or tea parties treating guests with the legendary Ladurée macarons, Ladurée Macaron Carrosse (Cart) to be parked for service. Our Ladurée team representatives will provide a high-end service during cart service.

A collection of assembled pieces and admirable Macarons, delicious to taste, majestic and incomparable, in delicate colors and in different sizes. Also spoil your guests with refined gifts such as our boxes of gift products and other edibles.

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