



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 Souchard 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





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.



*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.

A collection of green macarons with gold dust filling, arranged in a grid pattern around the central text. The macarons are shown from a top-down perspective, highlighting their smooth, rounded tops and the delicate gold dust filling between the shells. The background is a light, neutral color, making the green macarons stand out.

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



| | |
|----------------|---------------------|
| <i>Classic</i> | <i>20 macarons</i> |
| <i>Pyramid</i> | <i>40 macarons</i> |
| | <i>90 macarons</i> |
| | <i>130 macarons</i> |

| | |
|--------------------|--------------------|
| <i>Gold/Silver</i> | <i>20 macarons</i> |
| <i>Pyramid</i> | <i>40 macarons</i> |

** 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 vertical pink band with the text 'GIFT BOXES' in a gold serif font. On either side of this band, the background is a light purple color. In the lower corners, there are two white gift boxes with purple ribbons, and the top corners show the ornate gold borders of pink boxes.

GIFT BOXES

LADURÉE
Paris



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



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



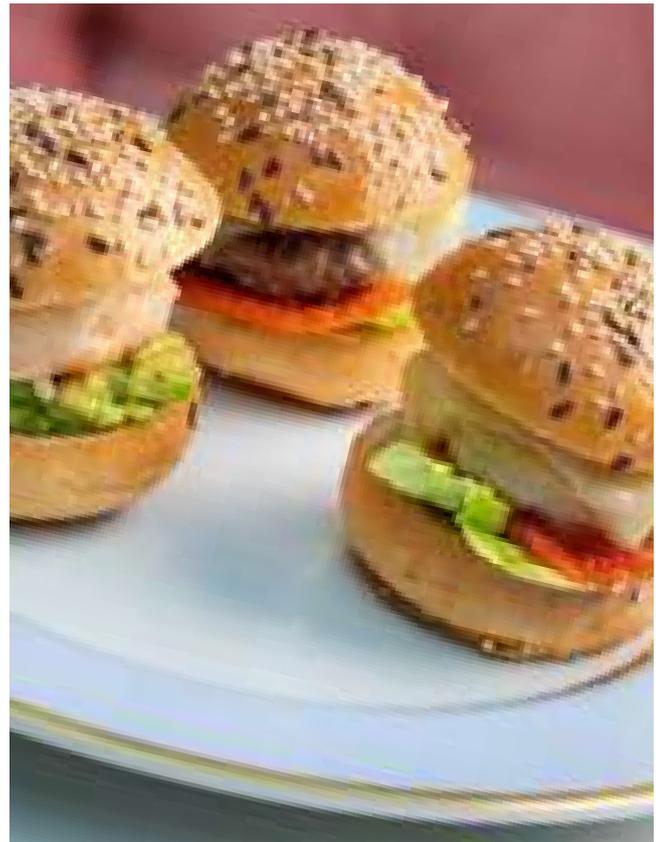
Classic Avocado Toast
Salmon Avocado Toast



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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For any enquiries, please contact our team

LADURÉE

Paris

Tel: +91 89888 88822 / 88888 88664

Email: fbdirector@ckisranigroup.com

www.laduree.in

Follows us on

Instagram: [@Ladureeindia](https://www.instagram.com/Ladureeindia)

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