

Your seminar
at Primard



A private seminar
on the banks of the Eure

The possibility of a green seminar less than an hour away from Paris.





A natural seminar with extraordinary gardens and animals

A rose garden with more than 250 varieties of roses, an organic garden cultivated according to the principles of permaculture.

Animals: ducks, Ouessant and Nez noir du Valais sheeps, Highland cows and donkeys.

The treatments and massages follow the protocols developed by Susanne Kaufmann in the Austrian Alps.

A different seminar, *amplify your message*

Seminar rooms that can accommodate up to 140 people
Possibility to organize your meetings on our outdoor terraces
Possibility of privatizing our entire Domain
Homemade goûter prepared by our Chef
Lunch in our restaurant Octave

½ DAY PASS FROM 99€ TTC INCL. TAX
DAY PASS FROM 137€ TTC INCL. TAX





A gourmet seminar *offering seasonal cuisine*

LES CHEMINS, SIGNATURE RESTAURANT

30 seatings - Open from Thursday to Sunday

5 course menu from 145€ per person

Local sourcing, respect for the seasons

OCTAVE, RESTAURANT

80 seatings - Open every day

3 course menu from 70€ per person

Local sourcing, respect for the seasons

LA TABLE D'HÔTES

14 seatings - Open every day

Unique and sharing plates from 1,500€, from 6 to 14 people



An intimate seminar
less than an hour away from Paris

All our rooms can be changed into single (1 bed 180cm), double rooms (2 beds 90cm).

Unlimited high-speed WiFi in each room

Room rates from 320€ INCL. TAX (breakfast included)





A private seminar *for one night*

Offer an exclusive seminar to your employees in a calm environment.

DOMAIN PRIVATISATION RATES

Low and mid season: from 30,000€ per night

High season: from 40,000€ per night

Prices can change depending on the season

A tailor-made seminar,
discover our experiences!

Visit of the Park with Gérard, the gardener

Dinner in the Primard's greenhouse

Wine tasting

Chef's teatime

Access to the spa

Visit of Giverny's garden

Discovery of the Anet Castle

Cooking workshop

Painting workshop





Souvenirs from *Les Domaines de Fontenille*

WINES (75CL) AOP LUBERON

Cuvée Fontenille, white, rosé, red

Domaine de Fontenille production, organic wine

Cuvée Alphonse, white, rosé, red

Domaine de Fontenille production, organic wine

OLIVE OIL (20CL AND 50CL)

Extra virgin, AOP Baux de Provence

EXTRA JAMS (335G)

Organic jams (apricot, blueberry, strawberry, raspberry, fig and almonds, clementine)

HONEYS (400G)

Organic honey (all flowers or lavender)

