



BESPOKE CATERING  
SOLUTIONS  
2026

# 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*

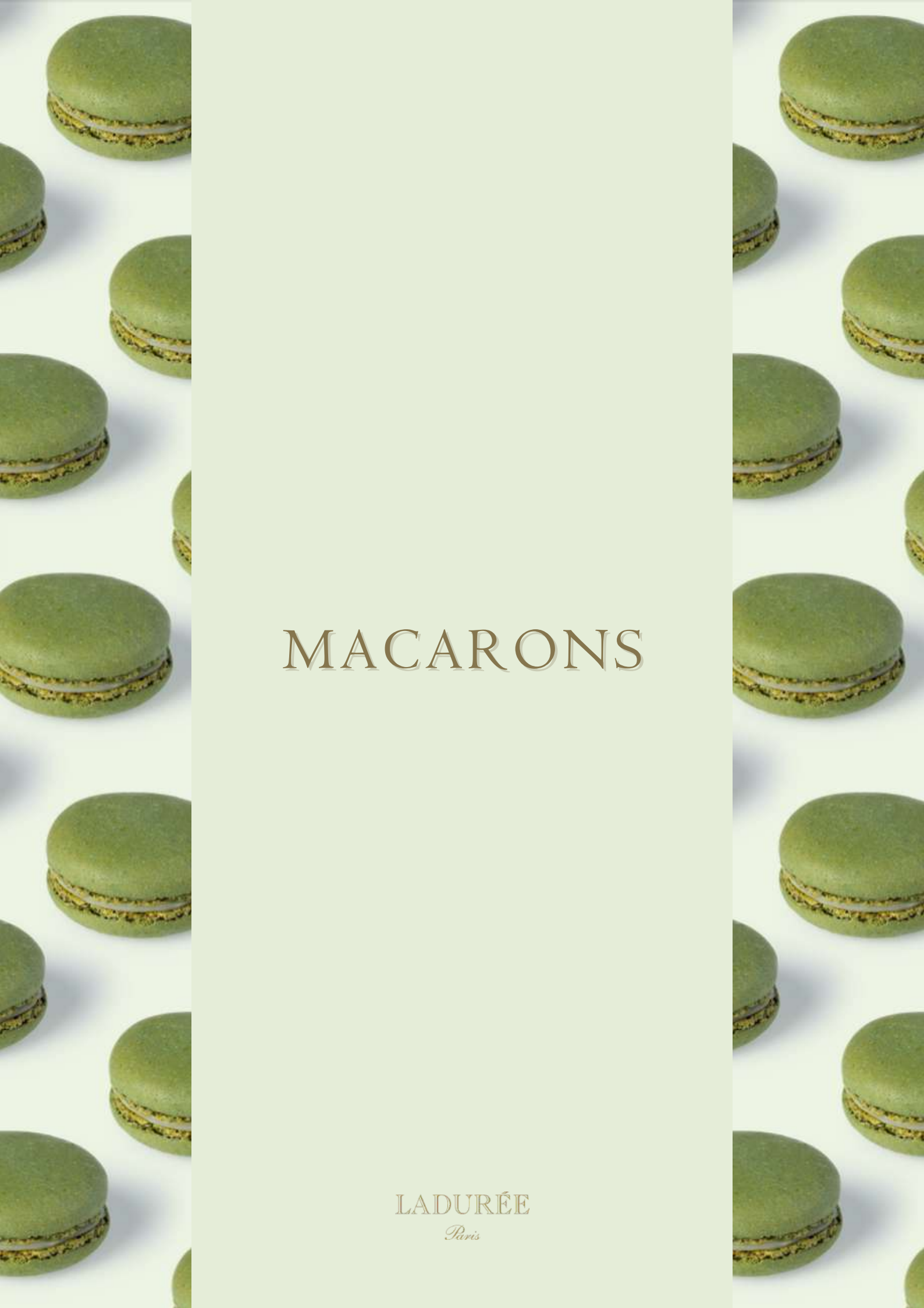
*A veritable and traditional maison à la française, Ladurée shares its pastry expertise all over the world. Every detail is taken care of, from recipes to presentation and service.*



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LADURÉE  
*Paris*



The image features a central light green rectangular panel with the word "MACARONS" in a brown serif font. This panel is flanked by vertical strips of a repeating pattern of green macarons with gold dust filling, set against a white background. The macarons are arranged in a staggered grid.

# 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 showing a close-up of two white gift boxes. Each box is wrapped with a light purple ribbon tied in a bow. The boxes are set against a darker pink background. At the bottom of these panels, a portion of a decorative, patterned box is visible.

# 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*

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## *VIENNOISERIES ~ MINI*

*Ladurée Croissant Mini*

*Walnut Croissant Mini*

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## *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 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*



LIVE STATIONS  
Sweet / Savoury

LADURÉE  
*Paris*



## *LIVE FRENCH TOAST STATION*



### *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*

## *LIVE CROISSANT STATION*



### *ISPAHAN CROISSANT*

*a decadent fusion marrying the famous Parisian pastry brand's signature floral-fruity flavor profile with flaky, butter-rich viennoiserie*



### *PLAISSIR SUCRE CROISSANT*

*Plaisir Sucré, reimagined in a croissant. Layers of pure indulgence with hazelnut cream, caramelised nuts and that signature Ladurée finesse.*



### *MANGO CROISSANT*

*A golden croissant filled with luscious mango and vanilla cream, finished with a light swirl of Chantilly and delicate notes of almond and citrus. Soft, fragrant, and unmistakably Ladurée.*

## LIVE TIRAMISU STATION



*Ladurée's high-fashion Italian classic layered inside an Opalys white chocolate cup.  
Espresso-soaked ladyfingers meet a hidden, crunchy hazelnut praline core.  
Finished with whipped mascarpone ganache and fine bitter cocoa powder.*

## LIVE PASTA STATION



*Rigatoni pasta tossed in a spicy tomato sauce,  
served with olives, melted mozzarella, crisp  
vegetables, and fresh parmesan.*

## LIVE OMELETTE STATION



*A signature savory staple served at Maison  
Ladurée's global tea rooms. Prepared in the  
classic French culinary tradition, it is  
celebrated for its pale, smooth exterior and soft,  
creamy, and buttery interior texture.*

## AVOCADO TOAST



*Classic Avocado Toast*

*Salmon Avocado Toast*



## MINI CLUB SANDWICHES & BURGERS



*Club Ladurée*

*Club Salmon*

*Club Champs-Élysées*

*Mini Chicken Burger*



## 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*



## *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.*



*For any enquiries, please contact our team*

# LADURÉE

*Paris*

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