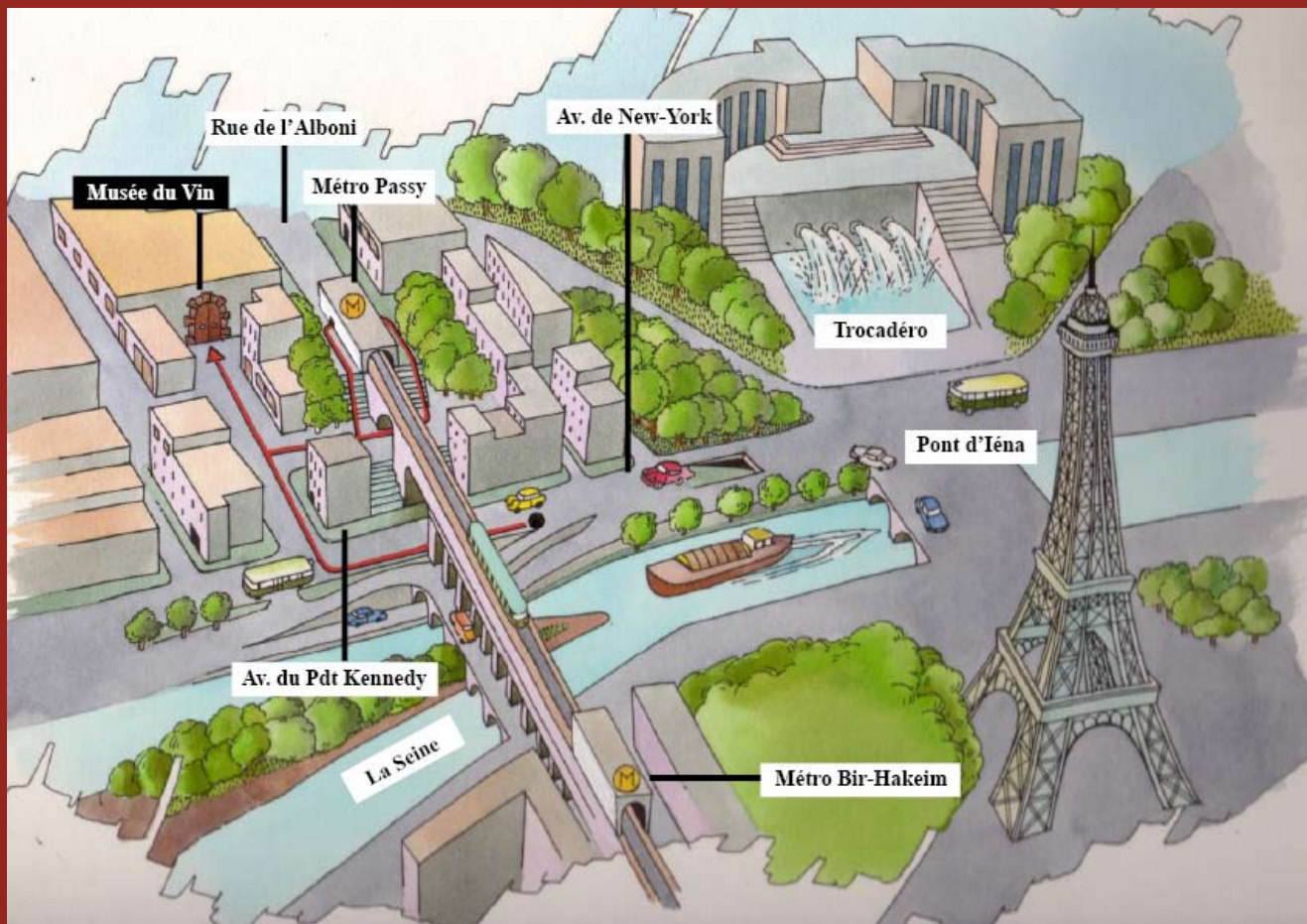




Musée du Vin
P A R I S

Acces



Nearest car park : Garage Le Moderne : 19 rue de PASSY 75016

To reach the " Le Moderne" car park from the ring road:

Exit Porte de Passy, straight on to Place de la Porte de Passy, straight on to avenue Ingres, straight on to Chaussée de la Muette, straight on to rue de Passy.

The garage is opposite the Le Majestic cinema.

To reach the "Musée du Vin" from the Le Moderne car park:

Walk out of the car park and go down rue de Passy to the roundabout (50 metres)

Go down rue de l'Alboni to the PASSY underground station (between LCL and the pharmacy)

Go down all the steps of the underground (a hundred) and take the 1st right into rue des Eaux; the Museum is at the top of the street.

Contents



P. 4	Who are we?
P. 5. 6	Our character premises
P. 7	The services we offer
P. 8. 9. 10. 11	Our wine events
P. 12. 13	Our menus
P. 14. 15	Our cocktail parties and buffets
P. 16	Outside services
P. 17	A typical evening at the Museum
P. 18	The Musée du Vin: photos
P. 19	General conditions of sale

Who are we ?

Our mission

The Musée du Vin has been in operation since 1984; its "raison d'être" is to pass on its love of wine and good food.

The wine activities that we offer will give you a real opportunity to enjoy some prestige wine experiences at dinners, press conferences, seminars, group lunches, etc.

Our team

Our team of highly qualified sommeliers, wine experts and oenologists is at your service to turn your event into a splendid occasion, in character premises with outstanding, entertaining wine activities.

Why choose us?

- Are you looking for a meeting venue with a difference?
- Are you looking for something more original?
- Would you like to surprise your guests with a prestige event?

The Musée du Vin will do its utmost to meet your request and place its wine activities and unusual facilities at your disposal.

Contact us for events that take place:

at the Wine Museum

Musée du Vin
5, Square Charles Dickens 75016 Paris / Fax : 00-33 -1-40-50-91-22

Johann Matrat : 00-33-1-45-25-63-50
Marie-Lise Carabeuf : 00-33-1-45-25-70-89

jmatrat@museedevinparis.com
mlc@museedevinparis.com

in Toulouse :

Château Labastidié
BP 15 81150 Florentin - Gaillac
Fax : 00-33-5-63-53-95-79

Paul Bonno :
00-33-5-63-53-95-95
p.bonno@chateaulabastidie.com

Our character premises

The Wine Museum

in Paris

A unique, unusual place in which to accommodate you in Paris, in the former cellars of the 15th Century Passy Abbey. A place of character covering 225m², with 4 communicating vaulted rooms for you to use to organise your events.

In the former cellars of Passy Abbey, an expert reveals the secrets of blind wine tasting. Then, during dinner, you attend the enthronement of the evening's best tasters, conducted by the "Conseil des Echansons de France". A wonderfully colourful ceremony, all enacted in Old French (translation in English, Spanish or Italian on request).

Our cellars are ideal for organising dinners, press conferences, seminars, group lunches... during the day or in the evening, and they can all be entirely personalised.

The Musée du Vin also offers:

- A **wine cellar** with over 400 references
- A **shop** selling a wide range of articles such as corkscrews, "tastevins" and drop-stops bearing the logo of the museum or of your company, books, pendants, etc

Take a guided tour of the museum

Take advantage of your event at the Musée du Vin to follow the guided tour option and discover the rich collections on display at the museum. You'll find a whole host of objects and tools from another age, in settings animated by wax models and illustrating every aspect of wine life: vine-growing, harvesting, coopering, maturing, bottling, oenology, meals and popular art.

Guide rate :

120 € ex-VAT* in French, English or Spanish

Our character premises

Chateau Labastidié

in Toulouse

The former 19th Century vat house

An outstanding room covering 171 m², air-conditioned and very bright, is available for your events. Enjoy a spacious setting with a unique view over the château grounds and the Tarn valley.

The château reception rooms

These are wonderful rooms, with an outstanding parquet floor and fireplace. 250m² of majestic space containing 5 reception rooms and 1 hall with a unique view over the château grounds and the Tarn valley.

Florentin Golf Club:

The Golf Club has an undulating 18-hole course of high quality on a hilltop, offering a stunning view over the Tarn valley and surrounded by the Château Labastidié vineyards. Enjoy the reception room with its panoramic view over the Golf Club.

The Catholic Institute (ICT), Toulouse:

You may organise any event of your choice at the ICT, from hiring its meeting rooms to organising every aspect of your event: colloquium, conference, seminar, company event, meals, outings in Toulouse and on the Garonne, cultural, musical, gastronomic and wine events, from 20 to over 300 people in the heart of the “Ville Rose”.

The “Belvédère” rooms:

The “Belvédère” rooms are on the banks of the Garonne, very close to Toulouse stadium. The fully equipped 250-seat lecture theatre, 3 meeting rooms and reception hall are ideal for organising all kinds of receptions: conferences, meetings or seminars for 10 to 250 people.

The Belvédère has a high-quality panoramic restaurant on the 8th floor for lunches, group dinners and cocktail parties, for 10 to over 150 people.

The service we offer

Room hire for the day or half-day

Half-Day : 9h- 13h ou 14h-18h

Day : 9h-18h

Includes free access to the museum!

Tarifs HT*	Room A	Room B	Room C	Room C	Room Pasteur	Private use of the site
Area	90 m ²	55 m ²	60 m ²	40 m ²	20 m ²	265 m ²
Conférences	130 pers	60 pers	80 pers	40 pers	15 pers	
Sit down meal	90 pers	50 pers	60 pers	35 pers	10 pers	
Cocktail Party	150 pers	80 pers	90 pers	50 pers	/	
1/2 day	1 520 €	1 220 €	1 220 €	1020 €	340 €	
Day	1 950 €	1 550 €	1 550 €	1 350 €	490 €	3 850 €

If the museum restaurant is closed as part of an overall private use, only museum visits are maintained.

Evening room hire

Evening: from 18.00 to midnight

Includes free access to the museum!

Tarifs HT*	Room A (1)	Room C (2)	Private use of the site with other museum services	Private use of the site without other museum services
Area	90 m ²	60 m ²	265 m ²	265 m ²
Sit down meal	90 pers	60 pers	200 pers	200 pers
Cocktail Party	150 pers	90 pers	280 pers	280 pers
Evening	2 400 €	1 750 €	4 150 €	4 950 €

Cellars B and D are set aside for wine-based activities and / or aperitifs if these form part of your event as follows:

(1) Cellar B is combined with cellar A. (2) Cellar D is combined with cellar C.

They will be available only for the duration of the wine activity and / or aperitif.

Price per extra hour after midnight: **500 €**

Seminar package***

Includes free access to the museum

Tarifs HT*	price per person	reception break-fast supplement	HF microphone supplement	video projector supplement	ADSL line supplement
1/2 day package + 1 coffe break	65 €	7.5 € / pers	40 €	160 €	30 €
Day package + 2 coffe break + lunch	79 €	7.5 € / pers	40 €	160 €	30 €

*** Our packages include access to the museum, hire of the working area and lunch (3-course menu, including wine), sound system and paperboard.

* V.A.T : 19,6%

www.museeduvinparis.com

P.7

Our wine events



Tasting: 3 glasses of wine

A light-hearted activity!

After an introduction to the art of wine-tasting, guests are put to the test and asked to use a questionnaire to work out the following for themselves: the grape varieties, the region and the vintage of the wines proposed.

Price minimum invoice: 15 people)

3 regional wines : 17 € ex-VAT* per person

3 superior wines : 26 € ex-VAT* per person

3 prestige wines : 55 € ex-VAT* per person

Be even more original!

Surprise your guests and offer a reward to the best tasters!

Possible gifts : wine, gift box, wine thermometer, "tastevin", book, etc...

Enthronement of the best tasters : see the enthronement ceremony.



The "Bacchus d'or"

An activity with a difference!

In teams of 6 to 8 people and as part of a 4-course dinner on the theme of wine, 6 different wines are combined with the menu. The list of dinner wines is handed out to guests in random order. The wines are served blind and accompanying each dish. At the end of the dinner, each team must place them in the order in which they were served. Our wine expert will present the game and move from table to table throughout the evening.

Price

520 € ex-VAT* (includes running the game and equipment for 50 people)
plus add the price of the wine for the activity, according to the range:

- 29.5 € ex-VAT* / person for the 6 regional wines set out in the chosen menu.

- 41 € ex-VAT* / person for the 6 superior wines set out in the chosen menu



* V.A.T : 19,6%

Our wine events



Think about it!

Translation hint : All our activities are also available in English, Spanish or Italian.

Sabring the Champagne

An original activity

Learn the art of sabring the champagne with our wine experts!
An expert, a technique, an unforgettable experience!

Price

950 € ex-VAT* : includes 6 bottles of champagne and 6 diplomas



Don't forget you camera!

“The importance of the glass” workshop

A light-hearted activity!

1 white wine and 1 red wine, each tasted in 2 differently shaped glasses: why do they appear to taste different?

The aromas and tastes are very different, depending on the shape and the drinking edge of the glass.

Through this comparative tasting, our expert will seek reactions from the tasters, even beginners, concerning the importance of having glasses appropriate to each wine.

Price

950 € ex-VAT* (per group of 40 people)

Includes : A presenter/expert, 160 tasting glasses, 5 bottles of white wine and 5 bottles of red wine.



* V.A.T : 19,6%

www.museeduvinparis.com

P.9

Our wine events



“Dark glasses” workshop

A surprising event!

White, red or rosé?... Can you work out the colour of the wine blind?
3 wines tasted in opaque glasses at a similar temperature; using your sense of smell and taste, and without the help of the visual sense, try to recognise the colour of these 3 wines. And how about the region they've come from?

Prices

630 € ex-VAT* (per group of 40 people)

Includes : A presenter/expert, 120 dark glasses, 10 mixed bottles of white, red and rosé wines.



The Bacchic enthronement

A colourful event!

Dressed in their ceremonial costume, the members of the “Conseil des Echansons de France” (a brotherhood for the defence of French AOC wines), enter to the strains of AIDA and go through the ritual of the enthronement ceremony.

A wonderfully colourful ceremony, all enacted in Old French (translation in English, Spanish or Italian on request) after which the best tasters are dubbed and become new members; they receive a diploma and medal (the emblems of the brotherhood).

Prices

530 € ex-VAT* for 2 people including diplomas and medals.

730 € ex-VAT* for 3 people including diplomas and medals.

930 € ex-VAT* for 4 people including diplomas and medals



* V.A.T : 19,6%

Our wine events



Ideal for your prestige evenings, seminars and / or incentives. These light-hearted wine events are alcohol-free!

The aroma workshop

An alcohol-free event!

“Strawberry, raspberry or violets? It’s not so easy to put a name to an aroma”.

A range of samples of aromas that can be recognised in wine are presented for your guests to recognise by smell, using a range of visuals to assist them.



Prices

490 € ex-VAT* (per group of 40 people). Includes : a presenter/expert

The taste workshop

An alcohol-free event!

A selection of flavoured waters is tasted and guests are asked to recognise a flavour on the palate.

Flavoured sugars are then tasted to illustrate retro-olfaction.

This workshop is complementary to the previous one (ideal for splitting up large groups).

Prices

390 € ex-VAT* (per group of 40 people). Includes : a presenter/expert



The pressing workshop

An alcohol-free event!

A demonstration of the crushing and pressing of table grapes in an old press.

Press your own glass of grape juice!

Prices

900 € ex-VAT* Includes : 2 Musée du Vin staff, hire of the press, 30 kg of grapes and tasting of the grape juice.



* V.A.T : 19,6%

Our menus

This are sample menus!

MERLOT MENU

39€ ex-VAT*

Scallops in puff pastry, lemon mousseline sauce
Or
Duck foie gras, part-cooked in a Gaillac syrup,
toasted brioche

Salmon steak grilled in hazelnut oil
on a bed of fondant leeks
Or
Duck breast with flower of thyme, gratin Provençal, sauté potatoes
Or
Confit of lamb, gratin Dauphinois and green salad

Assortment of refined cheeses

Roasted pineapple and caramel, vanilla ice cream
Or
Shortbread hazelnut chocolate and roasted pear gateau, hazelnut cream caramel

Coffee

SYRAH MENU

55 € ex-VAT*

Salmon and Ste Maure goat's cheese in pastry, rosemary cream caramel and sesame seed biscuit
Or
Foie gras ravioli with flower of salt,
emulsion of chicken juices flavoured with truffles

Medallion of monkfish and Mediterranean prawns "Armoricaïne", Pilau rice with vegetables
Or
Fillet of veal stuffed with chanterelles, vegetable and tarragon kougloff, Provençal tomato

Assortment of refined cheeses
Or
Roasted Brie served on a slice of bread with a mixed salad

Chocolate and bitter orange marmalade tartlet,
Suzette sauce
Or
Prunes poached in red wine and sweet spices,
scoop of Grand Marnier ice cream

Coffee and sweetmeats

* V.A.T : 19,6%

www.museeduvinparis.com

P.12

Our menus

This are sample menus!

MENU RIESLING

71 € HT*

Appetiser

Escalope of foie gras on spicebread toast served with Sechuan pepper caramel

Or

Mediterranean prawns served with preserved lemons on a bed of young salad leaves, shellfish juice vinaigrette

Beef Wellington, morel sauce, “grenailles” potatoes and salad dressed with white truffle oil

Or

Steamed fillet of bass, ginger and honey sauce served with vegetable and sesame seed “julienne”

Assortment of refined cheeses

Or

Roasted Brie served on a slice of bread with a mixed salad

Raspberry mille-feuilles served with pistachio cream and chocolate coulis

Or

Assorted chocolate desserts : White chocolate mousse in a glass, a scoop of dark guanaja chocolate, chocolate and pecan nut brownie

Coffee and sweetmeats

Suggested wines: A suggested selection of 4 wines to accompany each dish.

For example:

Regional wines : 15 € ex-VAT*

1 glass of Jurançon, 1 glass of St Emilion Gd Cru, 1 glass of Gaillac, 1 glass of old Rivesaltes

Superior wines : 21 € ex-VAT*

1 glass of Chablis 1er Cru, 1 glass of Pauillac, 1 glass of Aloxe Corton, 1 glass of old Coteaux du Layon

Prestige wines : 49 € ex-VAT*

1 glass of Corton Charlemagne-Gd cru, 1 glass of St Julien «Cht Beychevelle», 1 glass of Hermitage, 1 glass of Alsace “sélection de grains nobles”

* V.A.T : 19,6%

The number of guests should be confirmed by letter or fax at least 48 hrs before the visit (see general conditions of sale).

There is only one choice of menu for the whole group.

The choice of menu should be confirmed in writing 10 days prior to the event at the latest: after this deadline, our Chef will choose the menu for you.

Our cocktail parties and buffets

This are sample menus!

Reception

COCKTAIL PARTY **6.50€** HT*

4 cold savouries per person

for example :

Foie gras on spicebread, country slices, mini-gougères and prunes with lardons

COCKTAIL PARTY «on the hoof»

25€ HT*

12 sweet and savoury pieces per person

for example:

Crab mousse in a mini-brioche, pan-fried foie gras, green asparagus tips, red mullet on “piperade”, salmon on Swedish bread, whipped cream cheese on wild herbs, prune and bacon brochette, fish bite and leek and goat’s cheese quiche, mini coffee éclair, “opera” and fruit tartlet

Country BUFFET

seated

30 people minimum

49€ HT*

Per person: 165 g of meat and charcuteries, 150 g of salad and raw vegetables, 75 g of cheese, 110 g of pastries, coffee.

for example:

Meat : Roast faux filet or rack of veal or roast turkey.

Cold meats : Sausage, ham, terrines.

Mixed salads : Carrot, orange and honey salad. Lentil salad with preserved duck gizzards. Mixed vegetable salad (creamed cucumber, green beans and tomato, Greek-style mushrooms, grated celery).

Cheese board : 6 refined, unpasteurised cheeses and a choice of breads.

Tarts : “Old-style” apple, pear “Bourdaloue”, roasted plum, chocolate.

* V.A.T : 19,6%

Our cocktail parties and buffets

This are sample menus!

COCKTAIL PARTY (standing)

Lunchtime/dinnertime buffet: 20 pieces

30 people minimum

46.50€ HT*

Lunchtime/dinnertime buffet: 20 pieces

for example:

2 glasses:

Gaspacho and guacamole, crab flakes, fresh goat's cheese and preserved tomato mousse, creamed salmon and chives.

2 "navettes": Duck mousse, salmon mousse, crab mousseline.

2 "refreshers": cauliflower, carrot, celery and cucumber sticks served with dips.

3 canapés : Breast of chicken in a cream curry sauce, Mediterranean prawns on a bed of fondant leeks, cream of Roquefort and bacon chips, preserved tomato and feta, salmon and creamed dill, foie gras and prune, scallop and lime "dome", goat's cheese and broccoli mousse, surprise breads.

2 discoveries : Smoked, part-cooked salmon with pink spices, scallops with citrus fruit, ham and goat's cheese herb roulé, pink shrimps and citronella.

4 hot savouries : Various pastries, brochette of chicken with sweet spices, pan-fried foie gras with lentils, prunes roast with bacon, brochette of Mediterranean prawns in parsley and garlic, scallops on a bed of fondant creamed leeks, cheese tortilla.

5 sweet items : Glasses: tiramisu, lemon meringue and crumble.

Chocolate mousse and ganache duo, pistachio and chocolate biscuit and vanilla zabaglione.

"Mini-fours" : different flavours of macaroons, Bordeaux "cannelé", chocolate and coffee éclairs, lemon tartlet, Paris Brest, Opera, praline in choux pastry, "clafoutis", chocolate or raspberry pyramid, soft chocolate cake.

COCKTAIL PARTY (standing)

Lunchtime/dinnertime buffet: 26 pieces

50 people minimum

68€ HT*

Based on the 20-piece cocktail party, this includes 3 workshops run by a cook:

3 workshops (*):

- Tasting of 3 foies gras (with figs, cognac, part-cooked) on country bread.
- Grilled seafood (scallops and Mediterranean prawns).
- Filled pancakes (jam, chocolate)
- or Fruit fondue with chocolate from the fountain (* From a minimum of 100 people).

12 savouries

5 cold meat items : on cocktail sticks and a platter of refined cheeses.

6 Sweet items



* V.A.T : 19,6%

Outside services

In the place of your choice

In France or abroad

On your premises, on a boat, in a vaulted cellar, wine estate, conference centre or prestige hotel; the Musée du Vin's wine experts, oenologists and sommeliers will run your receptions, seminars, incentives or any other event in French, English, Spanish or Italian, offering tastings of "grands crus", oenological dinners and enthronements in the "Conseil des Echansons de France" (a wine brotherhood).

Some of our partners:

Cap 15, Maison de la Recherche, L'Hôtel du Louvre, Les Bateaux Parisiens, Paris Nord Villepinte

Event venues:

Sodexho Prestige residences, Château Labastidié (owned by the Musée du Vin), ICT Toulouse

Prices of outside services and activities*** :

*** Does not include glasses, tables and tablecloths or transport.
Minimum invoice: 15 people.

Cost of a member of the Musée du Vin staff:

10 to 50 people:	1 member of the Musée du Vin staff :	610 € ex-VAT*
51 to 100 people:	2 members of the Musée du Vin staff :	1 020 € ex-VAT*
101 to 250 people:	3 members of the Musée du Vin staff :	1 450 € ex-VAT*
over 250 people :	4 members of the Musée du Vin staff :	1 900€ ex-VAT*

Tasting: 3 glasses of wine:

3 Regional wines :	17 € ex-VAT* per person
3 Superior wines :	26 € ex-VAT* per person
3 Prestige wines :	41 € ex-VAT* per person

The Bacchus d'or** :

520€ ex-VAT* (includes running the game and providing equipment for 50 people)
plus add in the price of the wine depending on the range:

- **29.5 € ex-VAT*** per person for the 6 Regional wines defined according to the chosen menu
- **41€ ex-VAT*** per person for 6 Superior wines defined according to the chosen menu

**build in the extra cost of staff to serve the wine.

The Bacchic enthronement:

530 € ex-VAT* for 2 people including diplomas and medals
730 € ex-VAT* for 3 people including diplomas and medals
930 € ex-VAT* for 4 people including diplomas and medals

Workshops : (not including the cost of the Musée du Vin's staff)

The "importance of the glass" workshop : 950 € ex-VAT* : (for 40 people)
Includes : 160 tasting glasses, 5 bottles of white wine and 5 bottles of red wine.

The "dark glasses" workshop : 630 € ex-VAT* : (for 40 people)
Includes : 120 dark glasses, 10 mixed bottles of white, red and rosé wines

The aroma workshop : 490 € ex-VAT* : (for 40 people)

Sabring the champagne : 900 € ex-VAT* : Includes 6 bottles of champagne and 6 diplomas

Ask our sales department for details of these activities!



* V.A.T : 19,6%

www.museeduvinparis.com

P.16

A typical evening at the Musée du vin

Proposed evening at the Musée du Vin

19.00 – 19.45

Reception and tour of the museum

- Possibility of offering a glass of champagne at reception, according to budget
- Guided tour of the Musée du Vin



19h45 - 20h15

Game: Blind tasting

- Oral presentation by our expert of the “art of tasting”.
- Your guests are then put to the test on 3 glasses of wine served blind (form to be filled in with the advice of our expert)



Prices for the winners

- The prize for the game is awarded at table after the forms have been marked.
- The prize: a bottle of wine and 2 tasting glasses or entronement in the “Confrérie des Echançons” (according to budget).

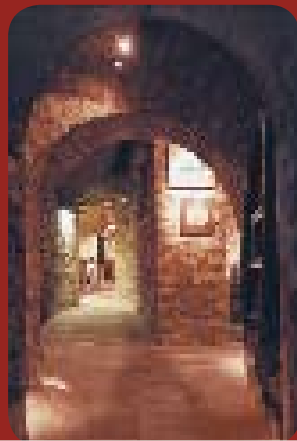
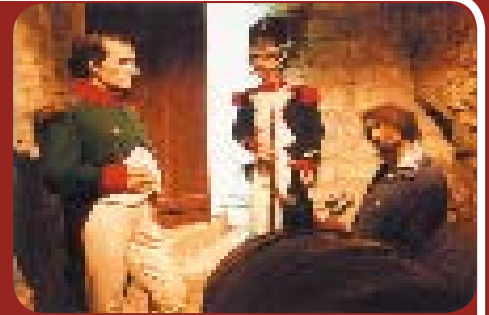
20h15 - Minuit

Dinner in our cellars

- Choice of menu [excluding wine, including coffee].
- Wine is served by the glass to be in harmony with the dishes.
- Please choose the dishes: a single menu will be served to all guests.



Le Musée du Vin en photos !



General conditions of sale

Article 1 – General provisions

The services are provided in accordance with the provisions of these general conditions, which are supplemented by the special conditions.

The general conditions prevail over any purchasing conditions that may be opposed to them.

Article 2 – Booking and payment conditions

2.1 An estimate must be drawn up for all bookings. The estimate constitutes the special conditions that modify or supplement these general conditions.

If the Client accepts the estimate, he must return it by fax within the deadline set in the special conditions, duly signed and containing the wording “Bon pour accord” (“Agreed”) and the company stamp, to: +33 1 40 50 91 22

2.2 Bookings become final once a deposit of 70 % has been paid, 45 working days at the latest before the date of the service provision, and the “general conditions of sale” document has been signed. The balance will be invoiced to the client after the provision of the services, and payment should be made on receipt of the invoice.

2.3 A room must be hired for evening bookings, as set out in the sales brochure.

2.4 The exact number of participants must be confirmed in writing 2 working days at the latest before the date of the event.

- In this confirmation, if the Client reduces the number of participants indicated in the initial booking, the invoice will be drawn up as follows:

Up to 10 % withdrawal: based on the actual number of participants,

Over 10 % withdrawal: based on the number of participants indicated in the initial booking, less the deduction made for the 10% withdrawal;

- In this confirmation, if the Client increases the number of participants indicated in the initial booking, the invoice will be drawn up on the basis of the actual number of participants.

- If the Client does not confirm within the deadline of 2 working days, the invoice will be drawn up on the basis of:

- the number of participants indicated in the initial booking if it is greater than the actual number of participants;

- the actual number of participants if it is greater than the number of participants indicated in the initial booking.

2.5 Any delay in payment will lead to the sending of a letter of notice. Late-payment interest will be invoiced ex-VAT, equal to one and a half times the legal interest rate.

These penalties will be applied from the date on which the principal becomes payable until payment is effectively made in full.

Article 3 – International

For companies resident abroad, payment must be made in full before the event.

Article 4- Cancellation by the client

In the event of a total cancellation of services and room hire, the Musée du Vin will request payment of compensation from the Client as follows if the cancellation is notified:

- 30 working days before the planned date of the service provision: 50% of the ex-VAT total for the cancelled service provision

- 29 to 15 working days before the planned date of the service provision: 70% of the ex-VAT total for the cancelled service provision,

- 14 to 3 working days before the planned date of the service provision: 90% of the ex-VAT total for the cancelled service provision,

- Less than 2 working days before the planned date of the service provision: 100% ex-VAT total for the cancelled service provision.

In all cases, the deposit collected by the Musée du Vin to confirm the booking will be used to help cover the compensation due from the Client as a result of cancellation and will be invoiced as a VAT-inclusive compensation.

TWO COPIES DRAWN UP

Article 5- Rules governing the service provision

5.1 The Musée du Vin will do its utmost to ensure that the services are provided according to the conditions set out in the booking.

5.2 Any equipment that may be dangerous to Clients or staff will be refused.

5.3 The Musée du Vin does not provide musical or other entertainments. Declarations concerning copyright during an event with music and/or a show of any kind must be made to SACEM by the Client himself. The same applies to all pension, health insurance or other funds concerning artists or any declarations to be made to any other body. Furthermore, the Client must ensure that decree no. 98-1143 of 15/12/1998 fixing the conditions for noise emissions and in particular the prohibition from exceeding a sound level of 85dB is applied.

5.4 The Musée du Vin benefits from exclusive rights concerning room hire and catering, unless a special dispensation is granted. All raw ingredients supplied by the client must undergo special negotiations concerning arrangements for delivery, storage and possible compensation.

The Client will remain responsible for the said raw ingredients.

In this respect, the Client is responsible for the healthy condition of the ingredients supplied.

5.5 The Musée du Vin reserves the right to demand damages for any prejudice that it might suffer as a result of a failure by the Client to observe any one of these provisions.

Article 6 – Menus (excluding cocktails)

There is only one choice for each dish. Multiple choices will not be taken into consideration. The menus are proposed for minimum groups of 10 people and must be confirmed 10 days at the latest before the date of the event.

Article 7 – Liability and Insurance

7.1 The Musée du Vin declines all liability in the event of theft or damage caused to all types of objects or property (personal effects, hand luggage, equipment, etc.) belonging to the Client or entrusted to him.

7.2 The Musée du Vin will invoice the Client for any material damage caused by himself or one of the participants on the premises in which the services are provided.

7.3 The Musée du Vin declares that it is insured with a reputable company for business liability and food poisoning.

Article 8 – Force majeure

The Musée du Vin reserves the right to cancel a service provision in the event of ‘force majeure’ (fire, explosion, natural catastrophe, administrative constraints, etc.) or any other factor beyond our control. In this case, any deposit that has been paid will be reimbursed, and the Client may not claim any further compensation.

Article 9 – Applicable laws

In the event of a dispute or contestation, the French courts will have sole competence and only French law will apply. Any disputes that occur with clients registered in the Companies’ Register will be submitted to the commercial court in Paris.

Article 10 - Confidentiality

The parties reciprocally undertake to keep to the strictest confidentiality concerning any documents and information that may come into their hands as part of the performance of the services.

BOTH PARTIES MUST ABIDE BY ALL THE ABOVE CLAUSES.

Client’s Signature and Stamp

Musée du Vin Signature and Stamp

