



MEETINGS & events



HÔTEL BARRIÈRE
LE GRAND HÔTEL
DINARD



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SUSTAINABLE



seminars

COMMITTED & responsible

PLANÈTE BARRIÈRE

Our Corporate Social Responsibility (CSR) strategy, known as "Planète Barrière", structures the integration of environmental and societal issues into Groupe Barrière's businesses.

Founded over a century ago, the Group attaches particular importance to human values and respect for the environment. Its ambition is to offer its customers an upscale, convivial experience. This approach is supported by the Group's corporate governance and embodied by all our teams. Within our establishments, the Sustainable Development Referents, true conductors of the orchestra, work to deploy the CSR strategy through a wide range of actions and partnerships that enhance their local roots. Customers, teams, local authorities, suppliers, partners... All our stakeholders are on board, thanks to our constructive and cooperative approach.

The "Planète Barrière" 2025-2027 strategy is based on three pillars: **E**nvironment, **S**ocial and **G**overnance.

ENVIRONMENT

"Preserving our ecosystems by reconciling tourism, leisure activities and respect for the environment".

Committed to a path of decarbonization, the Barrière group integrates the principles of the circular economy and the preservation of biodiversity at the heart of its activities. Its approach reconciles tourism, leisure and respect for the environment, in order to preserve ecosystems while offering a more responsible experience.

SOCIAL

"Taking care of our customers and our teams, supporting our Talents and contributing to the development of our territories."

The health and well-being of customers and teams is at the heart of the Group's strategy. The Barrière spirit is to support the development of talent and contribute to the dynamics of the territories, thus fostering an environment conducive to collective growth.

GOVERNANCE

"Securing the Group's future in a more sustainable and responsible way".

Planète Barrière is supported at Group governance level by its two co-Chairmen, Joy Desseigne-Barrière and Alexandre Barrière, its Managing Director, Grégory Rabuel, and the Group Executive Committee.

The Group strives to structure and disseminate the Planète Barrière approach in all its establishments, with concrete actions and measurable indicators. Each year, a CSR assessment is carried out to evaluate performance, identify successes and adjust areas for development or progress.

The Grand Hôtel de Dinard is also a signatory of the Responsible Events & Seminars Charter, committing itself to respecting it and deploying the associated action plan.



OUR ISO 20121 COMMITMENTS



Groupe Barrière was the first French hotel group to obtain international ISO 20121 certification. Awarded by AFNOR Certification in 2023 for a period of 3 years, it attests to the commitment of the Group's establishments and catering business, as well as the implementation of responsible management systems applied to its events activities (seminars, events, shows).

Groupe Barrière's ISO 20121 commitments to responsible events:

• PROMOTING THE CIRCULAR ECONOMY

The principles of the circular economy are applied to our Events & Seminars activities, and go hand in hand with optimized waste management thanks to a single service provider, Take a Waste, specialized in global waste management, enabling us to anticipate regulatory changes and ensure efficient sorting. The Grand Hôtel de Dinard is also taking action on paper consumption by gradually digitizing its communication media, and by offering its customers a PressReader digital press service. We encourage the reduction of single-use packaging, as well as reuse (decorative elements, kakemonos, badges, brochures, etc.).

OPTIMIZING NATURAL RESSOURCES

Numerous initiatives have been deployed to reduce water and energy consumption, such as centralized lighting management and the installation of resource-saving equipment. Renewable energies now account for 50% of Groupe Barrière's energy contract.

• PROMOTING RESPONSIBLE DINING

The Grand Hôtel de Dinard aims to encourage a more sustainable catering model, combining pleasure, quality and respect for the environment, by offering its guests local and seasonal products, as well as vegetarian dishes.

We are vigilant when it comes to the quality of our catering offer, and give preference to quality labels

(Label Rouge, MSC Pêche Durable).

Particular attention is paid to food waste, by calibrating the offer, adapting the containers and training the teams on the subject.

• ENCOURAGING SOFT MOBILITY AND ACCESSIBILITY

The Grand Hôtel de Dinard is accessible by TGV high-speed train, and offers a range of services to promote soft mobility, including bicycle hire, a shuttle service and recharging points for electric vehicles.

• POSTERING SOCIAL INITIATIVES AND LOCAL ENGAGE

The Grand Hôtel de Dinard is a partner of UNISOAP, which works to recycle used soap. This more sustainable and solidarity-based initiative aims to combat waste and give the most disadvantaged access to hygiene. We are also loyal ambassadors of Café Joyeux, whose ambition is to bring a different view of disability and to encourage encounters by offering work, in an ordinary environment, to people who are far from employment.

The Grand Hôtel de Dinard is actively committed to the regions in which it is located, offering its Seminar & Event customers responsible activities in conjunction with partner agencies, and/or a local activity. E.g.: Guided tours (during high tides or in the town of Dinard) - Introductory sailing course (Lancieux Sailing School) - Electric bike ride (coastal road circuit with guide) - Fishing on the Prieuré beach (opposite the hotel) with a gourmet break.



A UNIQUE DESTINATION



A UNIQUE destination

12

DINARD

For over 150 years, the Grand Hôtel Dinard, with its white stone-embellished granite walls, has been famous for its calm, reassuring ambiance. Its fine sea view makes it an ideal setting for your events. With the numerous privatization options available, your teams will feel right at home!

BY TRAIN: Montparnasse SNCF train station:

2 hrs 15 to Saint-Malo

BY PLANE: Rennes Saint-Jacques airport (70 km)

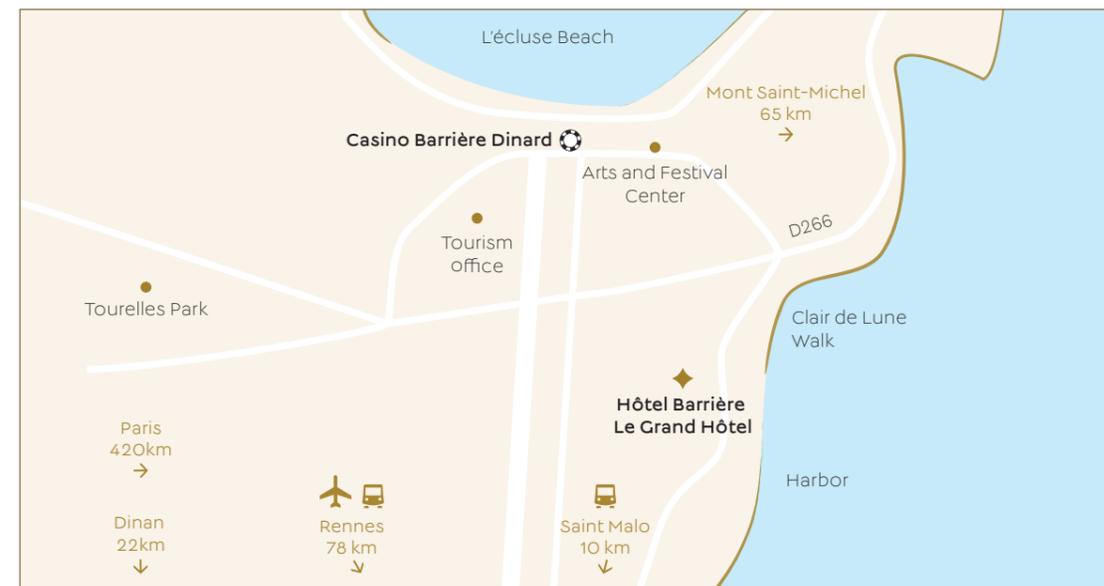
BY CAR: 400 km from Paris via the A11

JOURNEY TIMES TO DINARD

| | |
|--------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| → PARIS |  2 hrs 15  2 hrs |
| → LYON |  5 hrs  2 hrs 15 |
| → STRASBOURG |  6 hrs 10  2 hrs 15 |
| → MARSEILLE |  2 hrs 25 |
| → NICE |  2 hrs 30 |
| → ZÜRICH |  5 hrs |
| → BORDEAUX |  1 hr |
| → TOULOUSE |  1 hr 15 |
| → BRUSSELS |  5 hrs 30 |

EVERYTHING YOU NEED

- **A 5-STAR HOTEL**
- **86 AIR-CONDITIONED ROOMS & SUITES**
- **A CASINO**
- **2 RESTAURANTS AND 2 BARS**
- **PALAIS DES ARTS ET DES FESTIVALS** nearby
- **6 MEETING ROOMS** for up to 160 people
- **INDOOR POOL, SAUNA, AND STEAM ROOM**
- **A FITNESS SPACE**





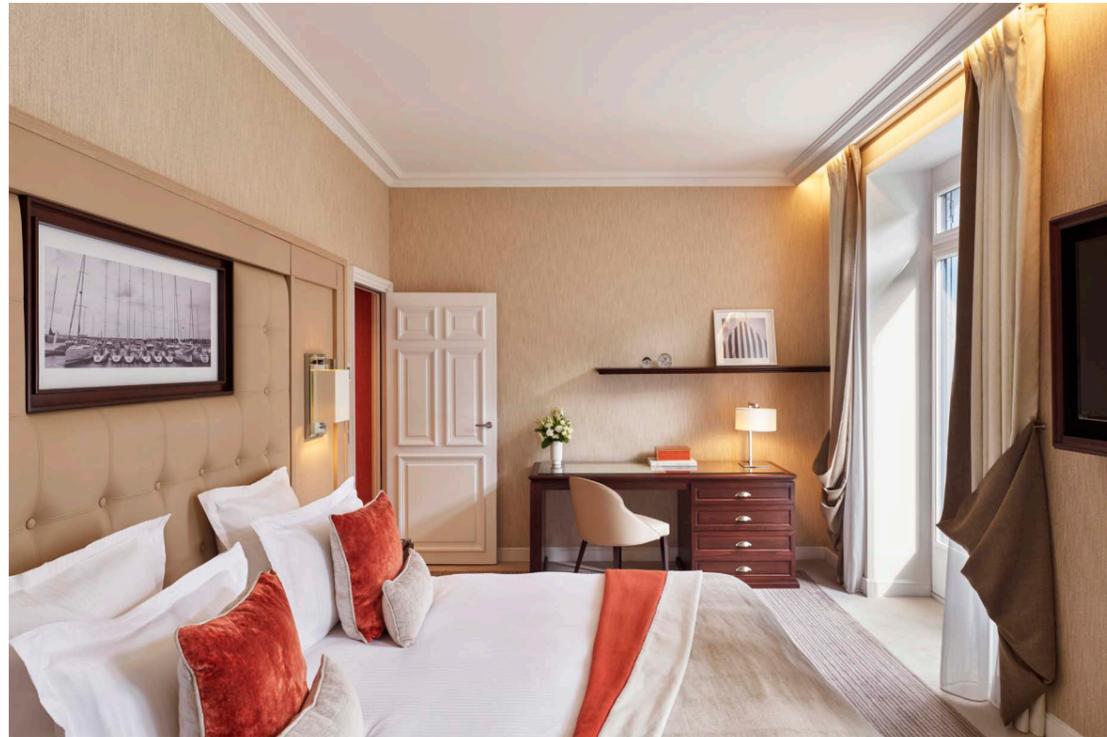
A
HOTEL

on the Emerald
Coast

BEDROOMS

86 rooms, including:

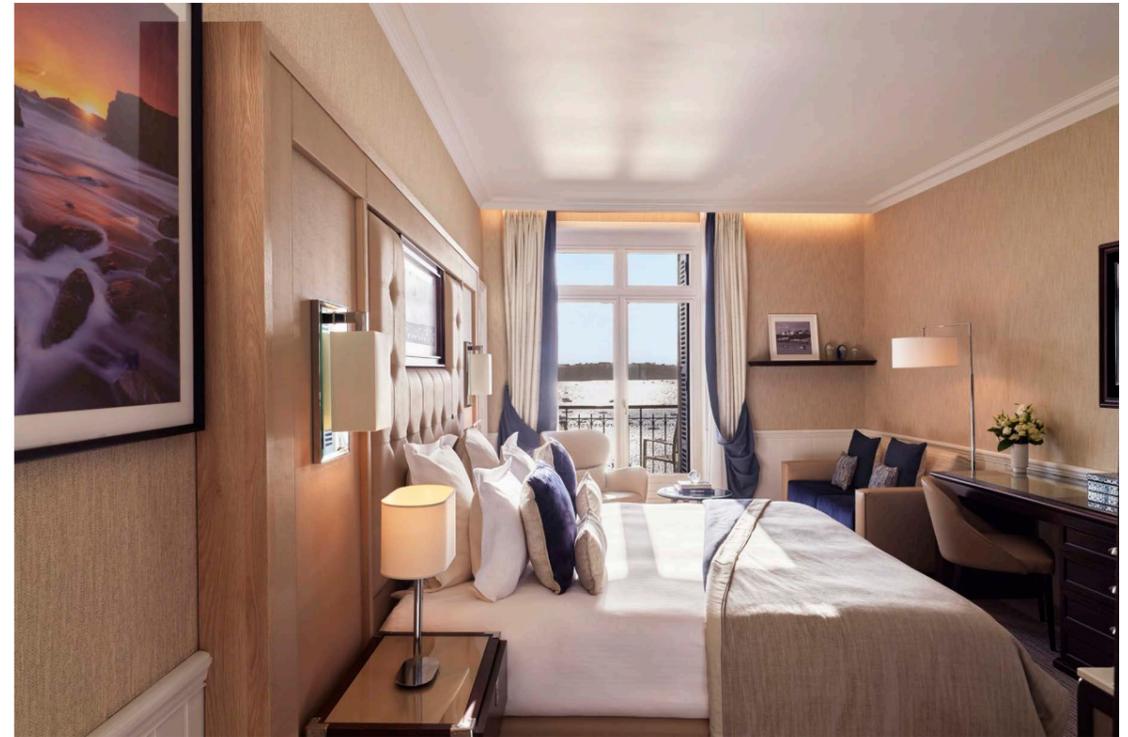
2 Junior Suites (52 m²) and 2 Suites (65 m²)
Superb views of Saint-Malo's ramparts,
the town, or the charming private garden.



SUPERIOR ROOM
25m², view of private garden



DELUXE SEAVIEW ROOM
30 m², view of Saint-Malo's ramparts and the sea



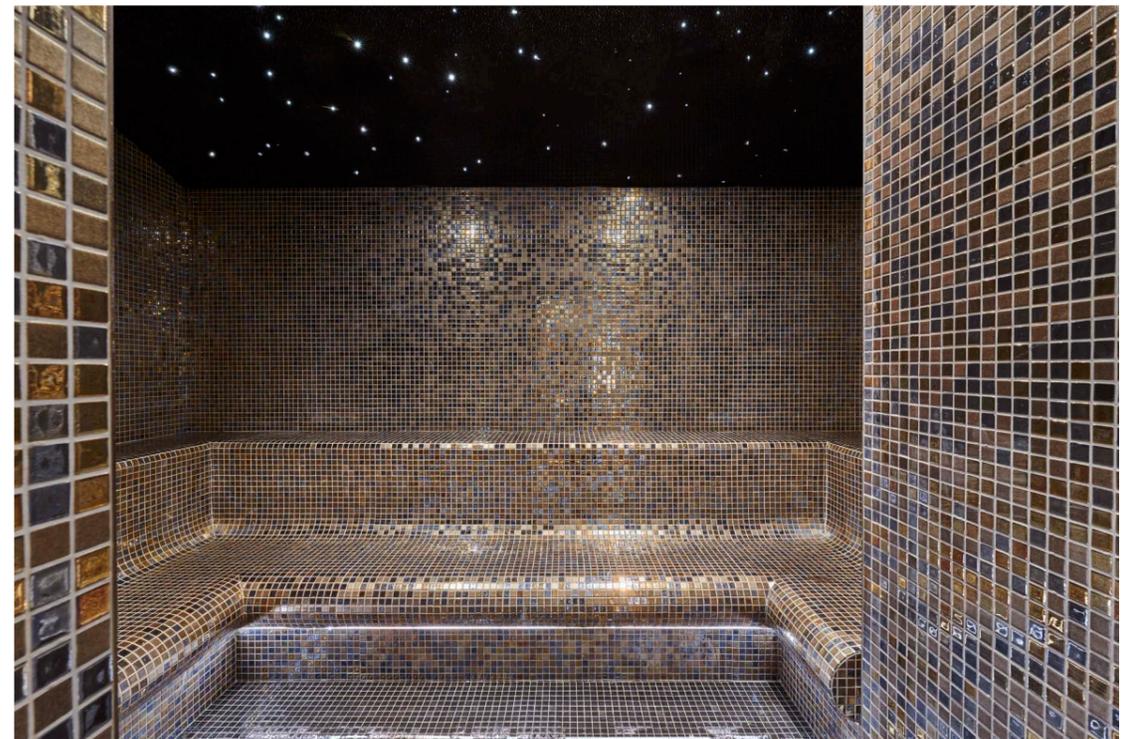
PRESTIGE SEAVIEW ROOM
40 m², view of Saint-Malo's ramparts, the Bay of La Vicomté, and the sea



ACTIVITY areas

All guests have free access
to our wellness and relaxation spaces.

- **INDOOR POOL**
- **SAUNA**
- **STEAM ROOM**
- **FITNESS AREA**





DINING

Our restaurants

DINING

areas

22

DINING - OUR RESTAURANTS

LE GEORGE V

Share dishes combining simple products and wonderful delicacies. Enjoy local cuisine and fish prepared to perfection by Wilfried Lacaille. From breakfast to dinner, Le George V provides a mouthwatering menu made with regional products.



THE 333 CAFÉ

The "333" Café is an irresistible invitation to relax and chat with friends with a fine view of the sunset and the Bay of La Vicomté. For a quick break or an entire evening, relish the refined and cozy charms of this extremely chic café.



COFFEE breaks & bar

COFFEE BREAKS

“La Pause”

€ 8 INCL. TAX PER PERSON

BEVERAGES

Coffees

Teas

Fruit juices

A CHOICE OF SNACKS

Fresh fruit basket

Selection of pastries

La Pause Régionale

€ 23 INCL. TAX/PERSON

BEVERAGES

Coffees

Teas

Fruit juices

1 glass of white wine

A CHOICE OF SNACKS

2 oysters

Fish terrines

Lemon, shallot sauce, rye bread,

mayonnaise

DRINKS

APERITIFS

served with savory snacks olives & peanuts

1 glass of champagne €18 INCL. TAX

Fouquet's Brut

Bottle of champagne €90 INCL. TAX

Fouquet's Brut

WINE PACKAGES

based on one bottle for three guests

Business drinks package €12 INCL. TAX/PERS.

Gourmet drinks package €16 INCL. TAX/PERS.

Gala drinks package €20 INCL. TAX/PERS.

LATE-NIGHT DRINKS

At the end of your evening in a private lounge:

Drinks ticket €5 INCL. TAX/PERS.

1 ticket: Non-alcoholic drink or beer

2 tickets: 1 glass of wine

3 tickets: 1 glass of spirits or a glass

of champagne

SNACKS

Cocktail pieces €3 INCL. TAX/PIECE



Set menus are provided as examples only and are based on current products in season. They are drawn up for the group as a whole. Net prices (including service). All set menus include mineral water and coffee. Photos for guideline purposes only. **Set menus are subject to seasonality and product availability.**

RESTAURANT menus

Business Menu

€ 39 INCL. TAX/PERSON

STARTERS

Goat's cheese,
eggplant, and tomato granola balls
Shrimp,
parmesan, and carrot tart

MAIN COURSES

Chicken breast
with potatoes and apples
Filet of sea bream,
seaweed risotto, and lobster sauce

DESSERTS

Tartlet with regional apples
Kouign Amann with frozen yogurt

Gourmet Menu

€ 54 INCL. TAX/PERSON

STARTERS

Brittany artichoke
Remoulade of crab flakes, cucumber, and
lemon cream

MAIN COURSES

Cod loin with
crushed potatoes
Confit of veal with mushrooms

DESSERTS

Lemon shortbread with almond cream
Le Royal Choco

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Gala Menu

€ 64 INCL. TAX/PERSON

STARTERS

Terrine de foie gras and seasonal
chutney
Gravelax salmon and vegetables

MAIN COURSES

Filet of bass,
stuffed vegetables, and bell pepper coulis
Filet of beef,
escalope of duck foie gras,
and vegetables

DESSERTS

The House pavlova
Chocolate crisp
and vanilla sauce

Seafood platter

€ 69 INCL. TAX/PERSON

Cancale Oysters no. 3 x 9
Basket of crayfish x 6
Bucket of shrimp (110 g)
Bucket of whelks (200 g)
Bucket of prawns x 6
Half crab/half spider crab
(depending on season)
or
Half-lobster (Supplement: €49)

Condiments and garnishes:
Lemon, shallot sauce, rye bread,
mayonnaise

DESSERTS

Kouign Amann with frozen yogurt

We'll be happy to provide a customized menu.



SEATED buffet

Buffet of the day

€ 39 INCL. TAX/PERSON

STARTERS

Salad Bar
2 mixed salads
Charcuterie assortment

MAIN COURSE

Meat and fish
served with vegetables

DESSERTS

Selection of desserts and pastries

Sea and Sky Buffet

€ 54 INCL. TAX/PERSON

STARTERS

Crab meat salad
Garden mix
Chicken Caesar salad
Smoked salmon
Charcuterie assortment
Prawns
Cancale oysters No. 3

MAIN COURSES

Filet of sea bream, cabbage, and vegetable
rice
Chicken breast with cider and apples

DESSERTS

Our pastry chef's selection of delicacies

Cocktail Lunch

€ 39 INCL. TAX/PERSON

"Finger" Sandwiches

Salmon roll
Chicken club sandwich
Emmental and ham roll
Croque-monsieur
Selection of quiches and savory tarts
Mini burger selection

DESSERTS

Our pastry chef's selection
of delicacies and fresh fruit

Seafood buffet

€ 69 INCL. TAX/PERSON

Cancale Oysters no. 3 x 6

Basket of crayfish x 6

Shrimp (110 g)

Whelks (200 g)

Prawns x 6

Half crab/half spider crab

(depending on season)

or

Half-lobster (Supplement: €49)

Condiments and garnishes:

Lemon, shallot sauce, rye bread, mayonnaise

DESSERTS

Our pastry chef's selection



Set menus are provided as examples only and are based on current products in season. They are drawn up for the group as a whole. Net prices (including service). All set menus include mineral water and coffee. Photos for guideline purposes only. Set menus are subject to seasonality and product availability.



OUR SEMINAR

rooms



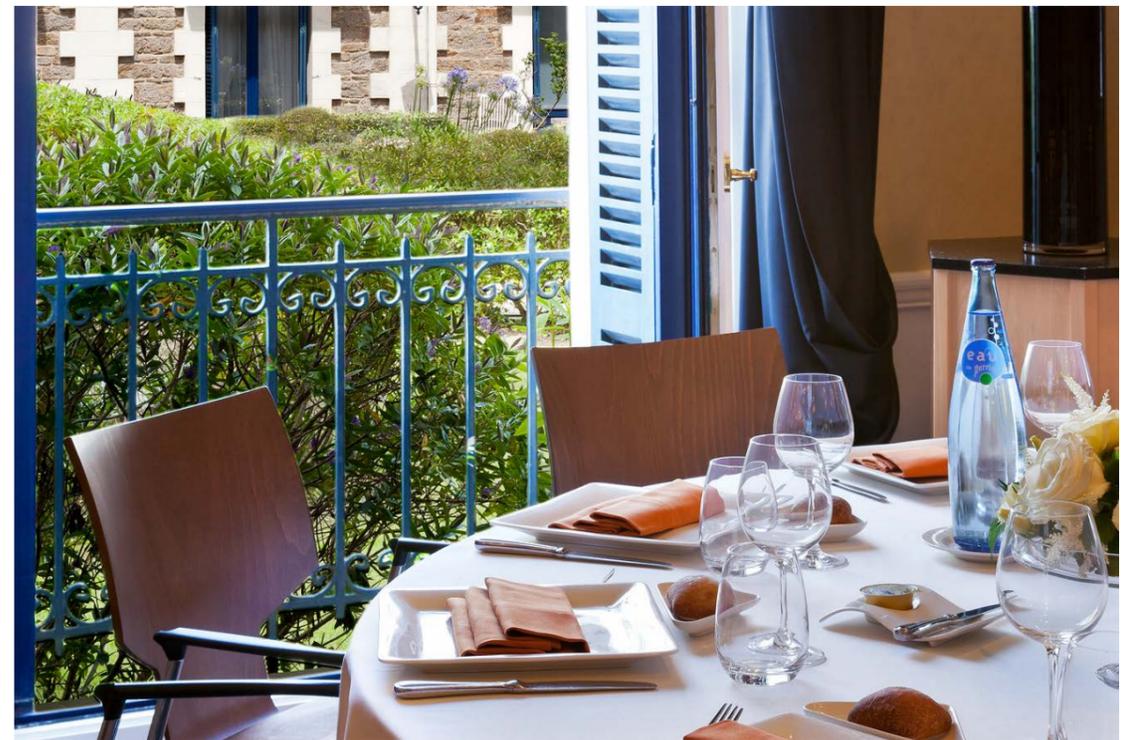
GRAND PLENARY ROOM
90 m²



PLENARY ROOM
63 m²



SAINT-MALO
35 m²



DEAUVILLE
65 m²

CAPACITY & plans

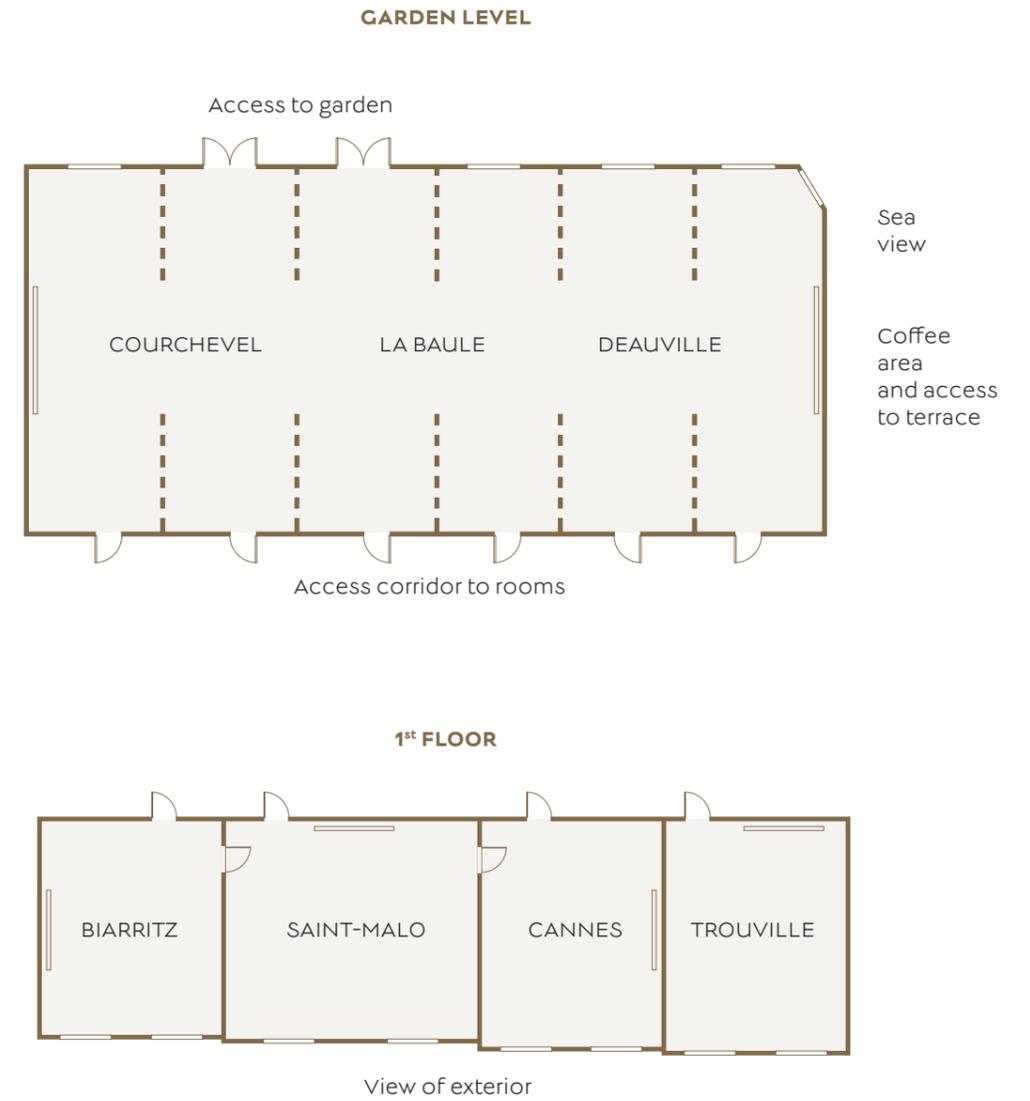
34

6 meeting rooms with a combined area of 290 m² – 160 people
Palais des Arts et des Festivals – 1,000 seats

OUR SEMINAR ROOMS

| ROOM NAMES | AREA IN M ² | HORSESHOE TABLE | CLASSROOM | THEATER | BANQUET | COCKTAIL | SEMI-CIRCLE |
|----------------------------------------------|------------------------|-----------------|-----------|---------|---------|----------|-------------|
| PLENARY ROOM (CANNES+SAINT-MALO+BIARRITZ) | 90 | 30 | 50 | 65 | 36 | 70 | 30 |
| PLENARY ROOM (CANNES+SAINT-MALO) | 63 | 25 | 35 | 55 | 24 | - | 15 |
| CANNES | 26 | 10 | 14 | 20 | 10 | - | 6 |
| SAINT-MALO | 35 | 14 | 18 | 25 | 12 | - | 6 |
| BIARRITZ | 25 | 10 | 14 | 18 | 10 | - | 6 |
| TROUVILLE | 25 | 10 | - | - | - | - | - |
| PLENARY ROOM (COURCHEVEL+LA BAULE+DEAUVILLE) | 200 | 60 | 135 | 160 | 120 | 180 | 70 |
| DEAUVILLE | 65 | 22 | 30 | 50 | 24 | 40 | 15 |
| LA BAULE | 70 | 18 | 30 | 45 | 24 | 40 | 15 |
| COURCHEVEL | 65 | 22 | 30 | 50 | 24 | 40 | 15 |
| COURCHEVEL+LA BAULE (3 MODULES) | 104 | 30 | 55 | 70 | 50 | 80 | 30 |
| DEAUVILLE+LA BAULE (3 MODULES) | 96 | 30 | 55 | 70 | 50 | 80 | 30 |

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ACTIVITIES

|
in Dinard

BARRIÈRE CASINO

Dinard

Lying 400 m by foot from Le Grand Hôtel Dinard, the Barrière Dinard Casino welcomes you to an exceptional setting with 125 slot machines, 21 electronic roulette stations, and 4 gaming tables for your entertainment.

YOUR EVENING PACKAGE

We offer you the chance to explore the world of this magical place with an evening package.

Tokens Package
FROM
€10 INCL. TAX/PERSON

Admission to the Casino when at least €10's worth of slot machine tickets are bought

Access restricted to adults, not banned from gambling. Presentation of physical ID card required.



ACTIVITIES

offered by our partners

40

There's so much to do in Dinard!
Our special partners for your activities:

ACTIVITIES IN DINARD

- AMT ORGANIZATION**
Cédric VERGER
 +33 (0)6 42 33 89 87
 +33 (0)2 53 30 24 06
 cverger@amtorganisation.com
 For team building events
- MAB EXPERIENCE**
Florence LAGWA
 +33 (0)7 87 91 34 48
 +33 (0)2 31 81 00 00
 florence@mab-experience.com
 Seminars on
 mobility, activities,
 and wellness
- MAGMA**
Romane GAUTHIER
 Tel: +33 (0)6 49 57 80 52
 +33 (0)2 31 98 00 77
 romane.gauthier@magma-group.fr
 Fun, collaborative,
 and cultural entertainment solutions
- PRESENTER VINCENT GAILLARD**
Vincent GAILLARD
 +33 (0)6 81 55 21 08
 contact@vincent-gaillard.com
 To liven up your evenings
- GUIDED TOUR OF DINARD'S VILLAS**
 +33 (0)2 99 46 97 81
<https://www.dinardemeraudetourisme.com/groupes/visites-guidees-groupes/>
 Discovering Dinard's heritage
- TOUR OF THE TIDAL POWER PLANT AT LA RANCE**
 +33 (0)2 99 21 19 00
<https://bit.ly/34tpOH5/>
 An immersion in the heart of tidal energy





CONTACT
&
reservations

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meeting-dinard@groupebarriere.com
legrandhotel-dinard.com

BARRIERE HOTELS | OUR MOBILE APP

Prepare your arrival and access unique services
at your hotel, all from your smartphone!
Download the app to get started!



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