

A detailed street scene in La Baie, featuring a large, ornate building with multiple stories, arched windows, and balconies with decorative railings. The ground floor has large glass windows and doors, with outdoor seating and a car visible inside. A prominent feature is a large, gnarled lemon tree in a blue and white ceramic pot, overflowing with yellow lemons. Several lemons are also scattered on the sidewalk near the pot. The scene is set on a paved street with a crosswalk, and a few people are visible in the background. The overall atmosphere is bright and sunny.

La **BAIE**

www.labaia-fr.com

Experience la dolce vita

From the nights of Manhattan to the shores of Dubai, and now in Paris.

An endless Italian summer, wherever you are.

La Baia brings to life the Amalfi philosophy of la dolce vita across three world capitals: New York, Dubai, and Paris.

Each city has its own rhythm, but every La Baia location shares the same soul: Mediterranean cuisine, an Amalfi-inspired aesthetic, and the taste of a life both slow and beautiful.

la
BAIA





RESTAURANT AREA (GROUND FLOOR)

Capacity

- Up to 140 guests for seated dinners (full venue privatization)
- Up to 220 guests for standing cocktail receptions (full venue privatization)
- 30 to 50 guests for events in a partially privatized area

Ideal for

- Gala Dinners
- Private Receptions
- Elegant Cocktails
- Product Launches



PRIVATE LOUNGE (LOWER LEVEL)

Capacity

- Up to 50 guests for standing cocktail receptions

Ideal for

- Intimate gatherings
- Exclusive Evenings
- Private Aperitifs & Cocktails
- Mixology Classes

*Explore our unique spaces,
designed to meet your needs, and
offer your guests an
unforgettable experience.*

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*All our spaces feature privatization rates that vary depending on the day and month of the year.

LA BAIA PARIS

RESTAURANT SPACE (1/2)

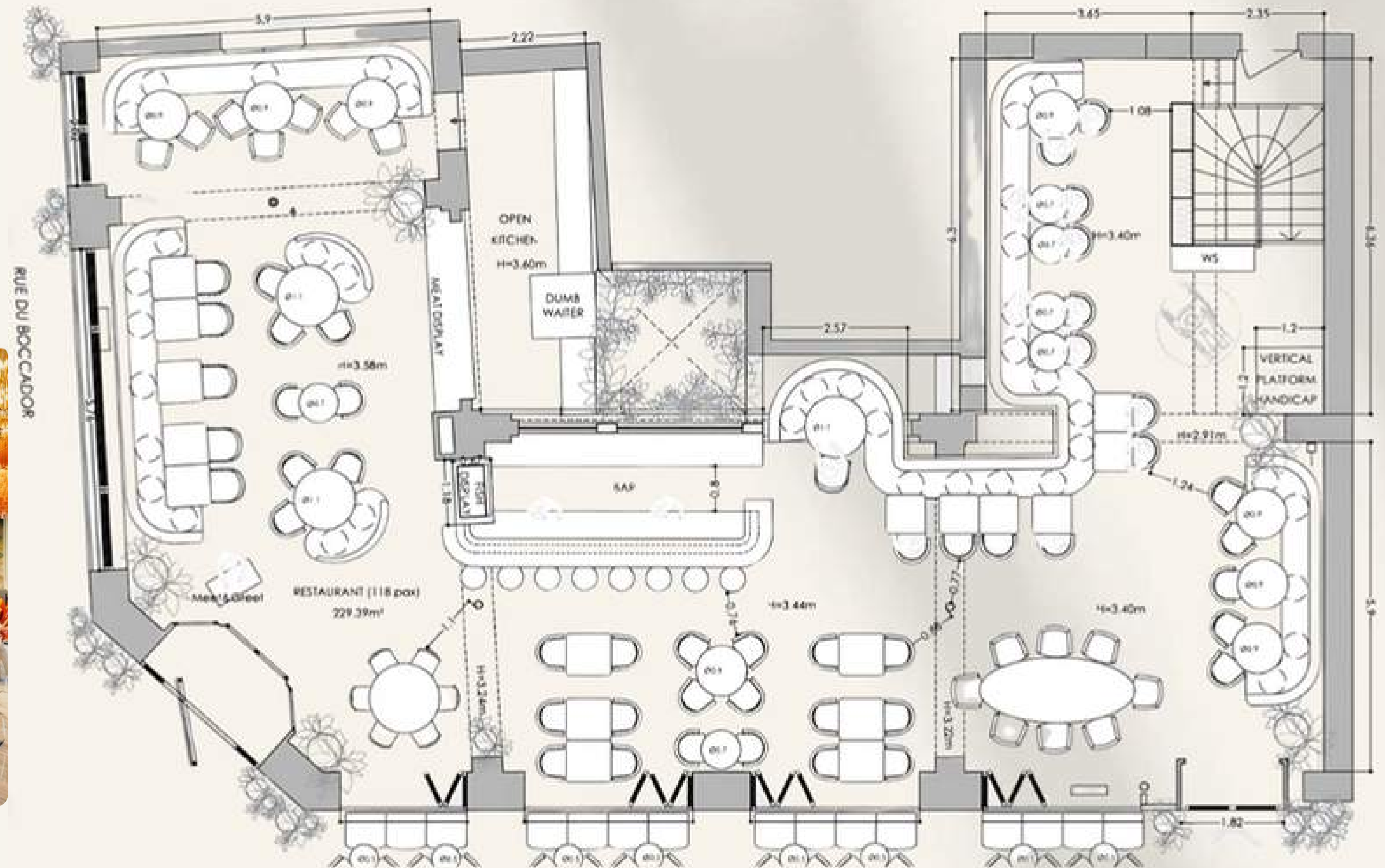
Full Privatization – Ground Floor

SEATED FORMAT

Capacity: about 90 to 140 guests

STANDING COCKTAIL

Capacity : about 220 guests



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RESTAURANT SPACE (1/2)

Partially Privatized Area – Ground Floor

SEATED FORMAT

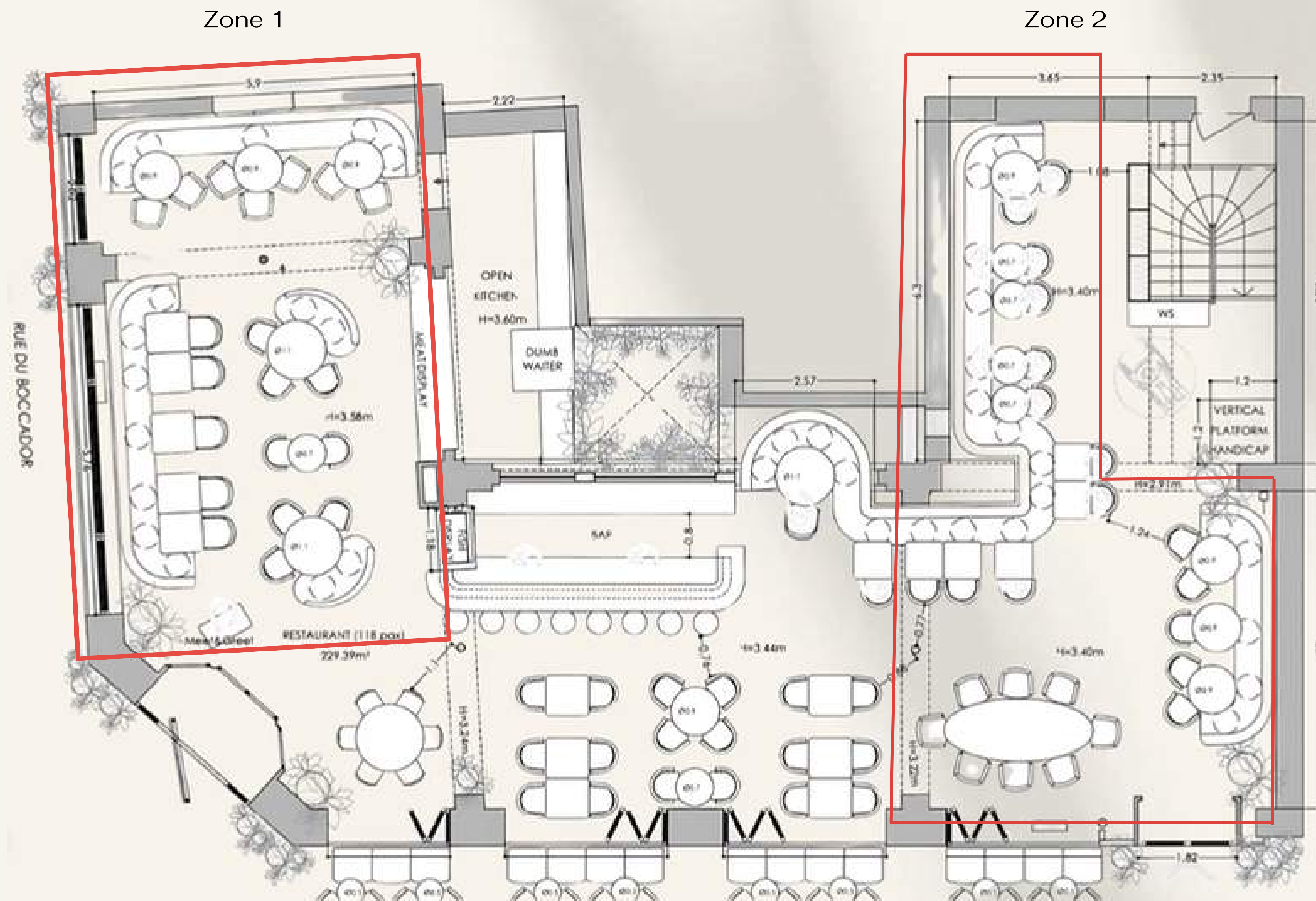
Zone 1 Capacity: about 35 guests

Zone 2 Capacity: about 30 guests

STANDING COCKTAIL

Zone 1 Capacity : about 50 guests

Zone 2 Capacity : about 40 guests



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LA BAIA PARIS

PRIVATE LOUNGE (LOWER LEVEL)

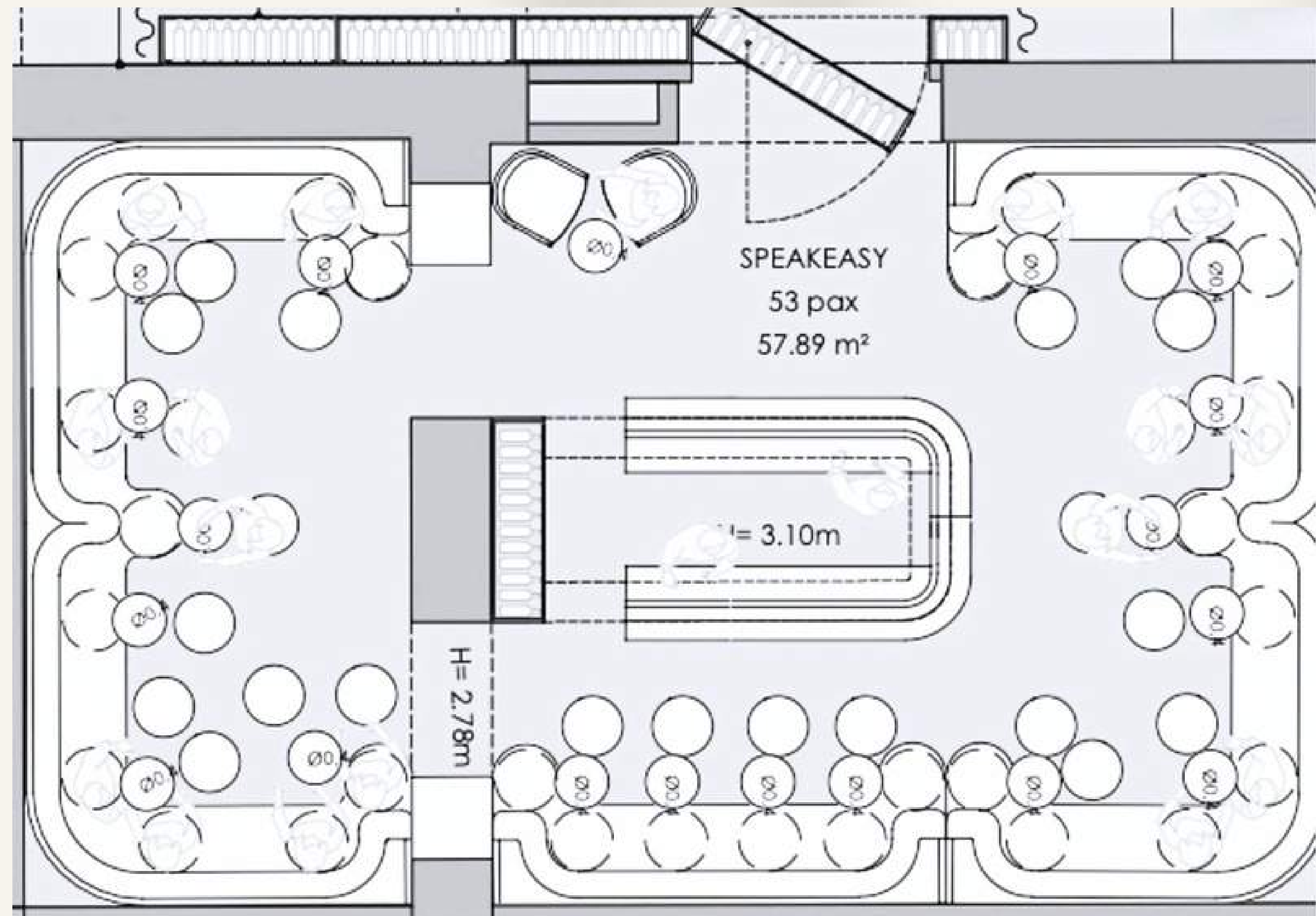
Full Privatization – Lower Level

SEATED FORMAT

Capacity : about 6 - 14 guests

STANDING COCKTAIL

Capacity : about 25 - 50 guests



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The private lounge

Beneath LA BAIA lies its best-kept secret: an intimate and luxurious private lounge, designed for those who wish to escape the spotlight and celebrate behind closed doors.





The Chef

Stefano Tortelli – Executive Chef of ALBA London and La Baia Paris.

An Italian chef and fine gourmet with a sharp eye for culinary trends, Stefano masterfully elevates traditional Italian recipes with luxurious ingredients such as caviar and other refined delicacies carefully selected for their excellence.

La
BAIA

A Taste of Italy in Paris

Every plate invites you on a culinary journey, capturing the heart and soul of Italian gastronomy. Beginning at the Crudo Bar, with the freshest seafood selections such as Mediterranean scampi, oysters, and red carabineros shrimp, the dining experience at La Baia continues with the refined taste of stuffed zucchini flowers, followed by crispy pizza or the iconic Tagliolino Amalfi, served with a silky sauce made from Amalfi's renowned lemons.

The menu celebrates the vibrant flavors and timeless traditions of Southern Italy.



LA BAIA EVENT ENHANCEMENTS

Any arrangements for an event outside the venue’s existing structure are subject to prior agreement between the parties.

Additional elements requested by clients will incur extra charges for the special configuration required.

For events of 60 to 80 guests or more, clients are required to cover exclusivity fees for the venue, taking into account the requested date and season of the event.

For more information, please do not hesitate to contact our events team.

Proposed Options

- | | |
|-------------------------------|-----------------------------|
| • DJ Set | • Burrata & Mozzarella Bar |
| • Live Music | • Cannoli Bar |
| • Photographer / Videographer | • Oyster Bar |
| • Custom Decoration | • Pasta in a Parmesan Wheel |
| • Live Pizza / Pizza Show | • Valet Service |
| • Sgroppino Show | • Mixology Class |

Opening Hours:

All year round, from 12:00 PM to 2:00 AM.

Kindly confirm availability with our Events Department.

*All events and privatizations include a dedicated staff team.
In the case of specific requests, and in order to ensure the best service, additional staff may be proposed.

PRIVATE EVENT PACKAGES

Full Privatization

- **Restaurant Only**
 - Seated Capacity: 90 –140 guests
 - Standing Capacity: 220 guests

- **Restaurant & Private Lounge**
 - Seated Capacity: 150 guests
 - Standing Capacity: 280 guests

- **Private Lounge Only**
 - Seated Capacity: 6 –14 guests
 - Standing Capacity: 25 – 50 guests

Semi-Private Hire

- | | |
|--|--|
| • Restaurant – Area 1 (Boccador) <ul style="list-style-type: none">◦ Seated Capacity: 35 guests◦ Standing Capacity : 50 guests | • Restaurant – Area 2 <ul style="list-style-type: none">◦ Seated Capacity: 30 guests◦ Standing Capacity: 40 guests |
|--|--|

*All our spaces feature privatization rates that vary depending on the day and month of the year.

TERMS AND CONDITIONS

CONTRACT TERMS

Please review the following terms carefully:

EXCLUSIVITY

Please contact our event manager regarding the exclusive privatization of the venue, tailored to your event's needs. One month prior to the event, menus, dietary requirements, guest count, and final details must be confirmed. External food and beverages may be permitted upon request and could incur additional fees.

MENU TASTING

The tasting of the selected menu will be offered by us only if the event is confirmed and the corresponding deposit has been paid.

PAYMENT TERMS

A deposit of 50% of the total amount (including taxes) is required upon signing the quotation in order to confirm the reservation.

The remaining balance must be settled no later than 7 days prior to the event.

Any changes regarding the number of guests, spaces, or setup may result in an adjustment of the initial budget.

CANCELLATION OF SPACES

In the event of cancellation, amounts already paid may be retained. However, as a gesture of goodwill, a partial refund may be considered depending on the date and circumstances of the cancellation.



La **BAIA**

La Baia brings the soul of Amalfi to the city, celebrating timeless elegance, effortless sophistication, and the irresistible charm of la dolce far niente.

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 [labaia.paris](https://www.instagram.com/labaia.paris)