

PSC

HOSPITALITY

2024

A warm, rustic interior with wood-paneled walls. In the foreground, there are several upholstered chairs and a small table. In the background, a wooden desk holds a mirror, a vase, and a lamp. The lighting is soft and warm, creating a comfortable atmosphere.

# Strategic & Creative Consulting Agency Specialised in Premium & Lifestyle Hospitality

PSC Hospitality offers tailor-made support to professionals that may or may not be specialised in the Hotel, Food & Beverage and Entertainment industries. The agency can intervene at any stage, to develop or structure a business in France or Internationally, using a 360-degree approach.

# The Art of Hosting according to Paris Society

Paris Society is a pioneer in the Art of Hosting à la française. The group operates more than sixty establishments, and has based its headquarters in Paris and Dubai.

Restaurants, Hotels, Clubs, Events, this Hospitality specialist has been on the scene for 25 years, and still has the same ambition: to offer only the best.

PSC HOSPITALITY works hand in hand with the experts of its mother group, to bring a new vision to this sector, making sure to place the human element at the very heart of the experience.

*No destination is too surprising,*

*No vue too exceptional,*

*No meal too refined,*

*No evening too glamorous,*

*& no escape is too precious.*



# PARIS SOCIETY LOCATIONS



## TABLES

- GIGI (PARIS - VAL D'ISÈRE - SAINT-TROPEZ)
- COCO (PARIS - LYON)
- GIRAFE
- LA SUITE GIRAFE
- MAISON REVKA (PARIS - SAINT-TROPEZ)
- MUN
- MONSIEUR BLEU
- LOUIE
- DAR MIMA
- PERRUCHE
- BAMBINI (PARIS - MEGÈVE)
- MONDAINE DI PARISO
- LE PIAF (PARIS - MEGÈVE)
- MAXIM'S PARIS
- LAURENT
- APICIUS

## CLUBS

- RASPOUTINE (PARIS - DUBAÏ - LOS ANGELES)
- BONNIE
- BOUM BOUM
- LES JARDINS DE BAGATELLE
- PARIS CASTEL
- DEFLOWER
- JANGAL
- LA CLAIRIÈRE
- LES PLANCHES PARIS
- MIRAGE
- LE SUB PIGALLE
- R2
- TABOO
- BRIDGE CLUB

## HOTELS

- ABBAYE DES VAUX-DE-CERNAY
- LE REFUGE DE SOLAISE
- VILLA M

## EVENTS

- CLUB HAUSSMANN
- COEUR SACRÉ
- L'ORANGERIE D'AUTEUIL
- PAVILLONS DES ÉTANGS
- PHANTOM
- TERMINAL 7
- PALAIS DE TOKYO
- LE FLOW

& MANY MORE...

**ABBAYE DES VAUX-DE-CERNAY**  
Cernay-la-ville

**GIGI**  
Paris • Val d'Isère • Saint-Tropez

**RASPOUTINE**  
Paris • Dubai • Los Angeles

# OUR EXPERTISE

HOTELS



RESTAURANTS



BARS



CLUBS



MEMBERSHIP



SPA



# A BREAKDOWN OF OUR ACTION FIELDS



## Feasibility

- PROJECT BRIEF
- FEASIBILITY STUDY
- BENCHMARK & ANALYSIS
- AUDIT (\*IF REPOSITIONING)



## Conception

- STORYTELLING
- CONCEPT F&B
- DESIGN BRIEF
- BRANDING & CREATIVE STUDIO



## Deployment

- F&B OFFER
- OS&E SOURCING
- BACK OF HOUSE REVIEWS
- PROJECT MANAGEMENT



## Audits

- HR SUPPORT
- SERVICE DESIGN TRAINING
- BOH TRAINING
- POST-OPENING AUDIT

# Feasibility

Analytical and comprehensive phase of the project.

The study involves assessing the needs, wants and ambitions, as well as understanding the local environment.

The objective is to visit the site and establish the initial strategy to ensure long-term longevity and success, from the theoretical plan to the premise of a new concept.

PROJECT BRIEF

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FEASIBILITY STUDY

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BENCHMARK & ANALYSIS

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AUDIT (\*IF REPOSITIONING)

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# I- FEASIBILITY



01

## Project Brief

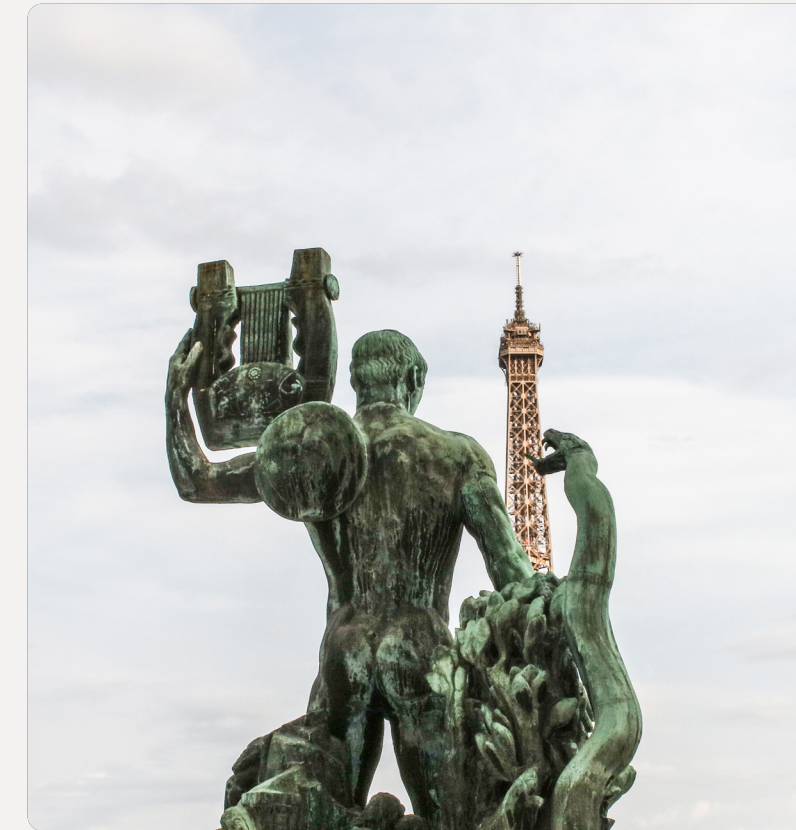
- Exchanges with the client to understand project needs & expectations
- Analysis of current available data sent by the client (e.g., Y-1 P&L, plans, F&B offers, OS&E and FF&E lists...)
- Site visit by PSC representatives to seize the ins and outs of the mission (e.g., location, average ticket, market positioning, F&B offer, menus, etc.)
- Definition of constraints, needs, project planning and vision



02

## Feasibility Study

- Development of a comprehensive Business Plan, defining pricing and F&B margins for 5 years
- Creation of an organisation chart for all F&B areas (staff number and qualifications)
- Creation of programmatic scenarios, detailing zoning (FOH & BOH) and location
- Estimation of capacity based on scenarios to inform decision-making
- Definition of the required investment for achieving financial success or break-even point



03

## Benchmark & Analysis

- Analysis of the catchment area & target clientele
- Detailed SWOT analysis (Strengths, Weaknesses, Opportunities, Threats)
- Competitive analysis (location, average ticket, market positioning, F&B offer, menus)
- Strategic insights and suggestions based on targeted local and international F&B trends



04

## Audit (\*if repositioning)

- Identify high-potential areas and target elements of risk for the future
- Perform a deep analysis and provide recommendations for:
  - Interior & exterior decor
  - FF&E (Furniture, Fixtures, and Equipment) and OS&E (Operating Supplies & Equipment)
  - Light & sound design
  - Staff uniforms & service
  - F&B offer including menu structure, flavours, and presentation

A photograph of a restaurant interior. The scene is dominated by a large, ornate chandelier made of many spherical glass or crystal elements, hanging from a ceiling with curved, ribbed architectural details. Below the chandelier, there are several round tables set with white tablecloths, glassware, and silverware. The chairs have a patterned fabric. In the background, there is a balcony with a dark metal railing. The walls are a deep red color, and there are large windows with heavy red curtains. The overall atmosphere is warm and elegant.

# Conception

Creative phase that brings forth the «concept», the story behind it all, and the vision that ties it together.

This phase is critical in development, requiring a balance between innovative thinking and timeless elegance to establish a strong directive permeating every aspect of the project.

Such a global mindset is what enables the futur hotel or restaurant to become a true destination.

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STORYTELLING

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CONCEPT F&B

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DESIGN BRIEF

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BRANDING & CREATIVE STUDIO

## II- CONCEPTION



01

### Storytelling

- Development of one or two strong concept narratives derived from thorough research
- Definition of the initial positioning and artistic direction: name, ambiance, design, F&B offerings, staging, OS&E, and entertainment



02

### Concept F&B

- Development of a comprehensive concept with a 360° vision once the storytelling is defined
- Definition of restaurant and bar menu structures for lunch, dinner, and all-day dining
- Establishment of the artistic direction for uniforms, music choices, signature tableware, and overall sound and lighting atmosphere
- Creation of a detailed customer journey



03

### Design Brief

- Assistance with choice of architect
- Space-specific guidelines for the bar, restaurant, show cooking area, MICE spaces, etc
- Presentation of moodboards, constraints, and identified needs
- In-depth layout analysis and corresponding recommendations
- Specification of desired seating types, ideal capacity, table heights and shapes, and constraints based on different times of the day



04

### Branding & Creative Studio

- Development of a logo concept: colors, fonts, icons, and variations
- Creation of collateral design (e.g. coasters, bags, etc.) and collaboration with printing experts for production
- Consolidation of all the concept information into a finalised brand book for the operational team
- Creation of restaurant website
- On site photos and videos creation
- Assistance in communication strategy (tone of voice, communication planning, channels) & social media assistance

# Design brief

*Example before / after PSC Hospitality brief*



# Deployment

Critical phase where theory turns into practice.

PSC HOSPITALITY leverages the experience of Paris Society's experts, who possess the know-how and experience gained from the group's hotels, restaurants, bars and clubs, ensuring the operational viability of the project. The same successful methodology employed by Paris Society is applied to each project within the PSC HOSPITALITY portfolio.

F&B OFFER

OS&E SOURCING

BOH REVIEWS

PROJECT MANAGEMENT



# III- DEPLOYMENT



01

## F&B Offer

- Option 1: Light support
- Creation of restaurant menus and a definite number of technical sheets
  - Analysis and adjustments post-tasting
  - Liaison with suitable suppliers
- Option 2 : Full support
- Complete creation of restaurant and cocktail/bar menu with technical sheets
  - Recommendations for service orientation and layout
  - Preparation and organization of tastings including an internal pre-tasting with PSC team
  - Guidance for the chef in defining offerings



02

## OS&E Sourcing

- Signature OS&E selection
- In depth development of chosen tableware list based on budget
- Proposal with reference numbers from 3 different suppliers
- Sample showcase on site
- Connection with appropriate suppliers for orders



03

## BOH Reviews

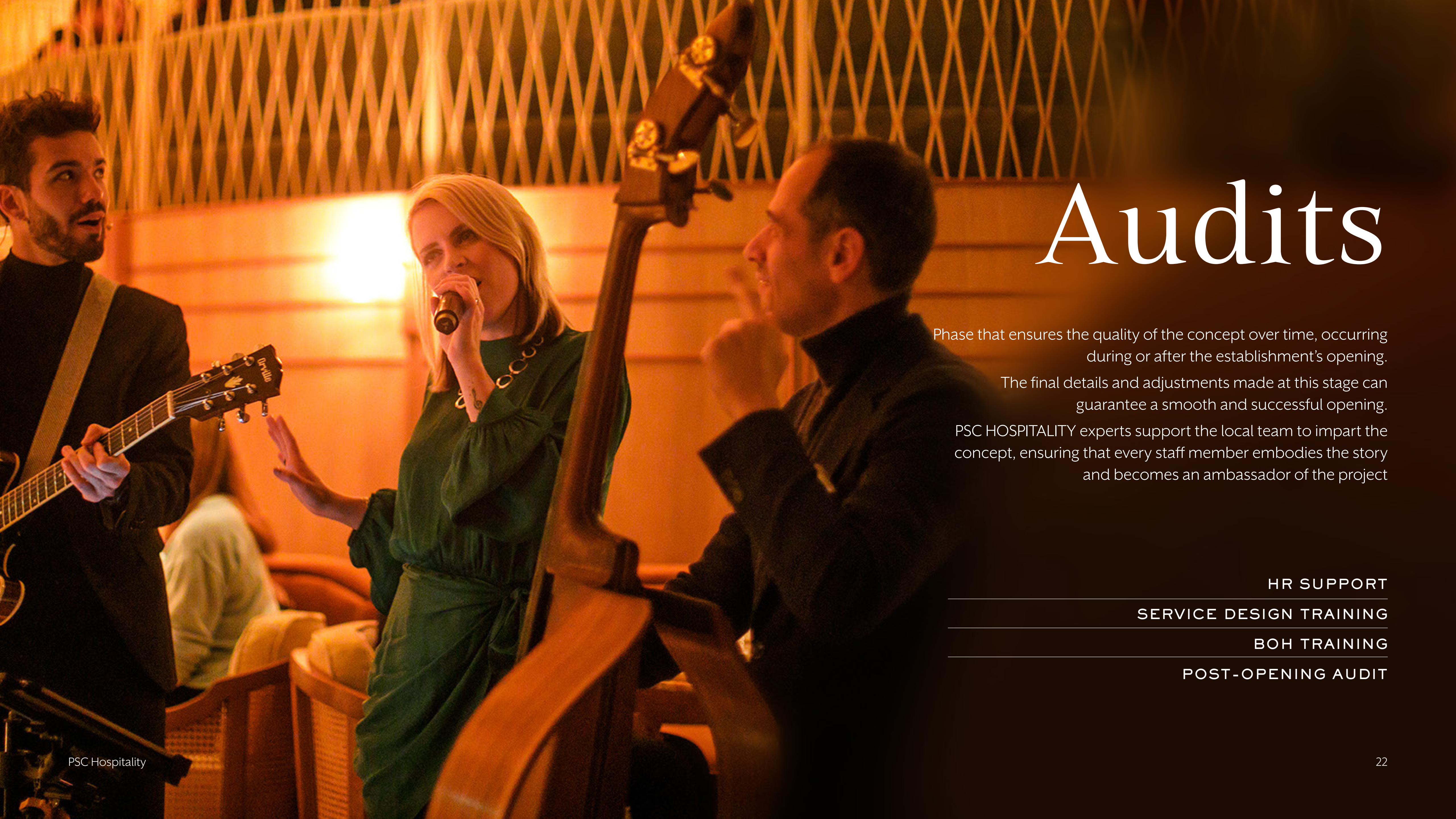
- Working with BOH architects on layout plans: Zoning / FOH & BOH flows / F&B equipment list / implementation plan
- Recommendations for needed modifications in the BOH area
- Briefing and meetings with BOH designer



04

## Project Management

- Support from creation to deployment including:
- Connection with specialists in each core area : tailors, light & sound designers
  - Follow up with feedback for all the collaborators recommended
  - Includes meetings with each of the collaborators involved (Presentation brief + feedback)



# Audits

Phase that ensures the quality of the concept over time, occurring during or after the establishment's opening.

The final details and adjustments made at this stage can guarantee a smooth and successful opening.

PSC HOSPITALITY experts support the local team to impart the concept, ensuring that every staff member embodies the story and becomes an ambassador of the project

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HR SUPPORT

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SERVICE DESIGN TRAINING

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BOH TRAINING

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POST-OPENING AUDIT

# IV- TRAINING & POST-OPENING AUDIT



01

## HR Support

- Organization chart creation
- Connection with recruitment agencies
- Feedback and recommendations for 5 key senior roles in the F&B venues (Head Chef, Head Bartender, F&B Manager, Assistant F&B Manager, Lead Host – roles subject to change)
- Assistance in the final round of interviews for senior F&B roles



02

## Service Design Training

- On-site training to define:
- Steps of service and job expectations for each of the following roles: F&B director, barmen, managers, runners, hosts, etc.
  - Definition and development of complete customer experience
  - Training on commercial acumen (upselling)
  - On-site live coaching during open hours



03

## BOH Training

- Training days with the Kitchen or Bar team, which will include :
- Recipe presenting and execution
  - Training of all the duties performed by staff
  - Observation and feedback
  - Supervision during opening phase



04

## Post-opening Audit

- «Opening Week» Participation:
- F&B Expert available for one day
  - Supervision of service and flow
  - Observations and recommendations
- Concept Audit & Follow-Up:
- On-site visits for audit (mystery clients and/or official visits)
  - Detailed report on table setting, F&B offerings, scenography, staff attitude and uniforms
  - Recommendations for improvement and enhancement 3 months post-opening



CSR COMMITTED

# Responsible

PSC HOSPITALITY incorporates a conscientious approach throughout every stage of the project management process. Actively considering and implementing CSR best practices to drive a successful and responsible project.

Starting with a regardful F&B proposal that aligns with the project's identity, to the procurement of sustainable OS&E, uniforms, stationary and amenities.

RESPONSIBLE PROJECT MANAGEMENT

CONSCIOUS F&B OFFER

SUSTAINABLE UNIFORMS AND OS&E SOURCING

REGARDFUL STATIONARY & AMENITIES

# CSR EXAMPLES



01

## F&B offer

Developing F&B offers and technical sheets integrating sustainable practices:

- Local sourcing: Reducing the carbon footprint linked to transportation. Support local economies.
- Seasonal menus: Adapting the F&B offer to the season. Showcasing the freshest produce and bringing elaborated plant-based items as complete parts of the menu.
- Ethical third parties: Tying partnership with suppliers that adhere to ethical standards (labour practices, animal welfare, social responsibility)



02

## OS&E sourcing

Making sure to provide sustainable OS&E sourcing considering:

- Material choice: Minimizing the impact on the environment. Favouring recycled plastic, stainless steel, glass, ceramics and wood tableware, biodegradable food packaging...
- Durability & longevity: Reusable tableware. Practical and robust over time.
- Local & ethical sourcing: Favouring national manufacturers' artisans. Supporting local economy and savoir faire, avoiding excessive carbon emission links to transportation.



03

## Uniform selection

Choosing clothing options that prioritize eco-friendly materials and durability.

- Eco friendly materials: Sustainable and renewable materials: organic cotton, recycled polyester, hemp
- Durability: Ensuring comfort, flexibility and longevity. Reducing textile waste and replacement costs by relying on long-lasting fabrics. High quality materials withstand daily wear and wash.
- Partnering with certified sustainable brands and supporting ethical labour practices.



04

## Stationary & amenities

Advising on responsible stationery and amenities in line with the project DNA:

- Applying best practices in paper selection, menu organization, menu cover choice, and all stationery developed in the project
- Connecting with responsible suppliers to procure responsible amenities (toiletries, slippers, luggage tag...) depending on the needs
- Developing digital alternatives wherever possible to reduce the need for physical stationery

# OUR REFERENCES

# They have trusted us





# SIX SENSES CRANS-MONTANA

PSC Hospitality has been solicited by the owners (1875 finance) to create the 2 F&B spaces of this ultra-luxe hotel, before passing on to Six Senses.

Both the «holistic brasserie» and the «festive Japanese» concepts have been created as brands, to allow them to be deployed internationally.

**BYAKKO** conception

**Project management**

**WILD CABIN** conception

**Design brief & support**

**F&B support**

**Branding & Graphics**

**Presence at the opening**

**Post-opening audits**



[WEB](#)

[INSTA](#)



Architecture: Reda Amalou

# BIBA SOCIAL CLUB WEST PALM BEACH

[ONGOING-CONFIDENTIAL]

PSC HOSPITALITY has conceptualised a private member's club located in West Palm Beach. Responsible for the concept story of the 250-seats restaurant, the team crafted an upscale, contemporary and cosmopolitan dining experience with its outdoor terrace, swimming pool, outdoor bar, and exclusive Chef's table.

Concept creation

OS&E sourcing

F&B development

Design brief & support

Design support

Branding & Graphics



[PRESS](#)

[WEB](#)



Architecture: Maison Malapert

# LORDY'S PARIS CLUB PARIS

PSC HOSPITALITY, partnering with Accor, presents «Lordy's» at Sofitel Baltimore (Paris), where the world adventures of a London businessman come to life. Nestled near the Eiffel Tower, this intimate establishment recalls his journeys across London, Paris, and New York. Rooted in chic British charm and Parisian grandeur, «Lordy's» is a destination in itself.

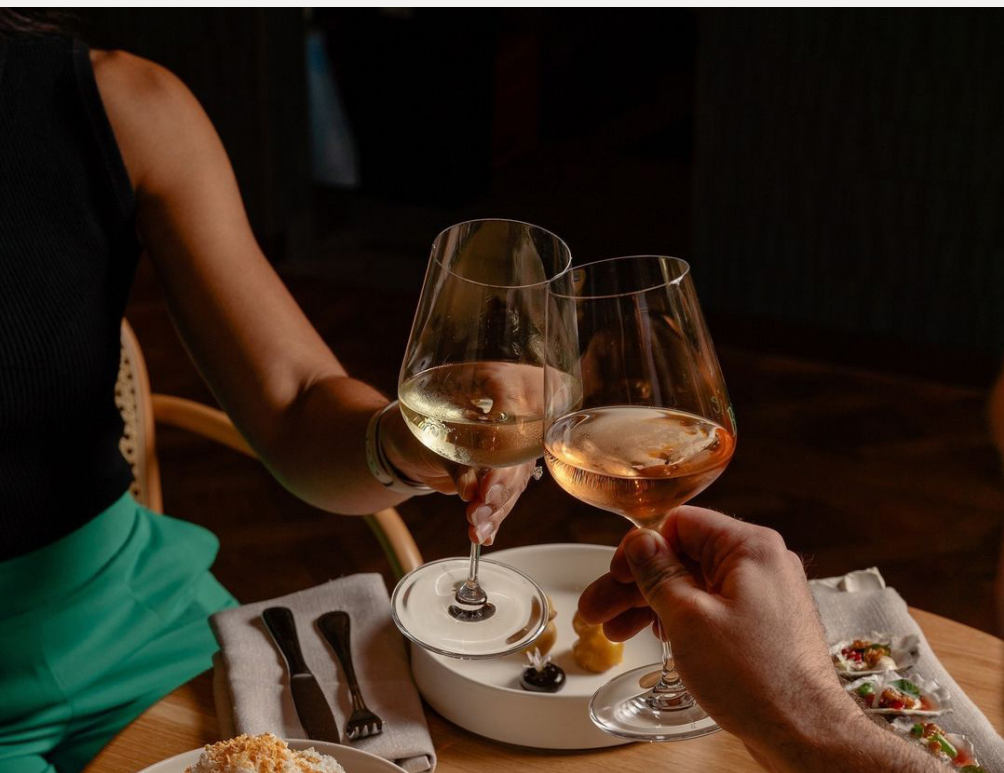
- Lordy's conception
- Branding & Graphics
- Creation of F&B offer
- Design support

- Scenography
- OS&E sourcing
- HR support
- Post-Opening Audit



- PRESS
- WEB
- INSTA





# BIRDIE BAR AND BRASSERIE SYDNEY

In collaboration with Salter Brothers, PSC Hospitality crafted Birdie Bar and Brasserie, harmonizing traditional and contemporary cuisine infused with an unmistakable Anglo-Saxon flair. Inspired by the lorikeet, a captivating bird, Birdie embodies boldness, vibrancy, and quintessentially Australian charm.

**Benchmark**

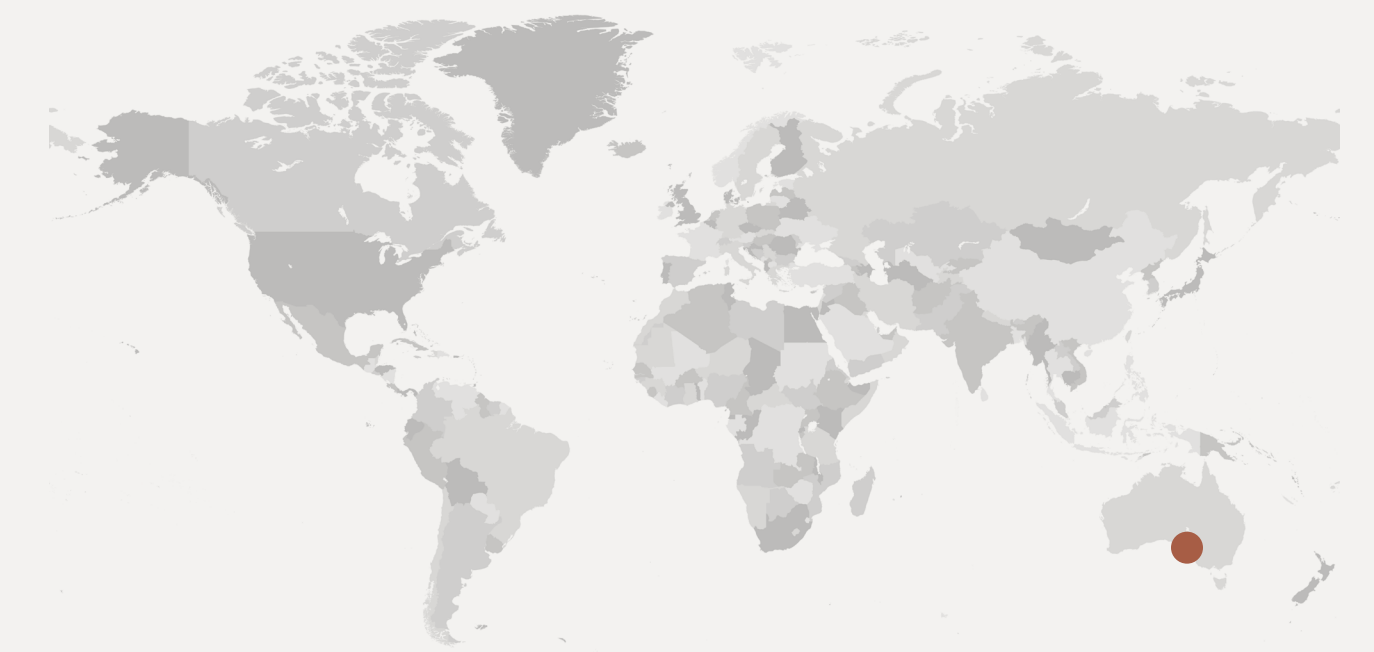
**Scenography**

**Conceptualisation**

**Design support**

**Creation of F&B menus**

**Architectural support**



[PRESS](#)

[WEB](#)

[INSTA](#)



Architecture : Tristan Auer

# CARLTON CANNES

PSC HOSPITALITY collaborated with the Carlton Cannes, a distinguished member of the Regent and IHG Group, to reimagine and conceptualize its Food & Beverage spaces. This venture encompassed the hotel's restaurant, bar, and tea lounge, showcasing a harmonious blend of PSC HOSPITALITY's creative vision with the Carlton's iconic elegance.

Benchmark

Creation of F&B offer

F&B outlets conception

Scenography

Design support



WEB

INSTA

# MOËT & CHANDON LVMH

In collaboration with Moët & Chandon, a distinguished brand under LVMH group, PSC HOSPITALITY embarked on a high-energy strategy endeavor. Our mission included building innovating concepts and refining champagne service techniques to enhance client experiences. Additionally, we brought a fresh perspective to spotlight their esteemed range of cuvées, from standard to prestigious champagne. This strategic mission with a premium client underscored our commitment to excellence in service and brand elevation.

**Benchmark**

**Service ritual book**

**Brand elevation**

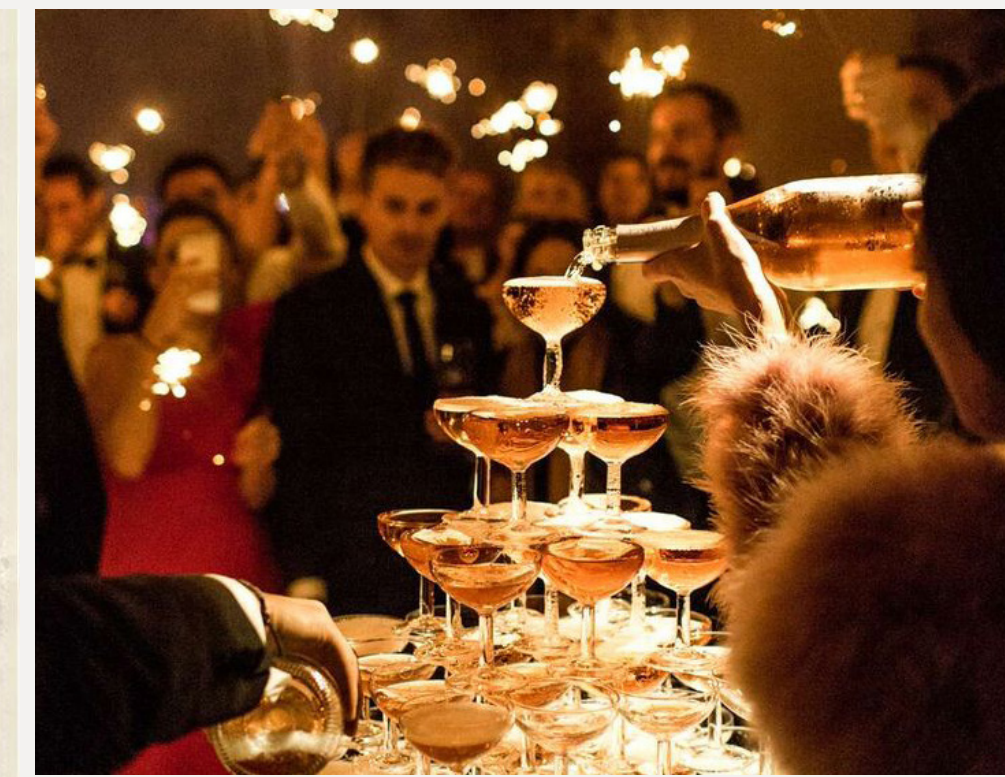
**Client experience**

**Differentiation strategy**

**Brand positioning**

WEB

INSTA





# MSC CROISIÈRES & EXPLORA JOURNEY

PSC worked together with MSC in the development of their cocktail bars, on both the MSC Europa cruiseship and their new luxury brand Explora, that will be travelling the world this coming summer starting in the Mediterranean.

Bar storytelling

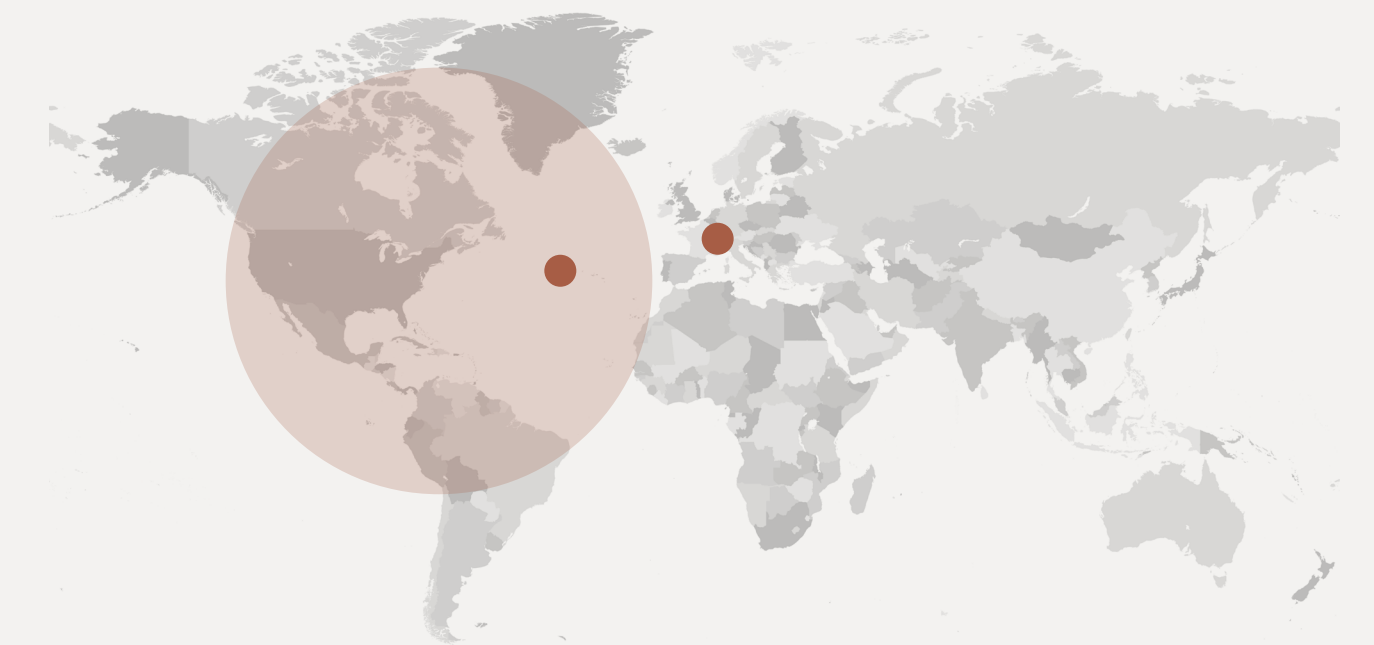
Tasting organisation

Cocktails creation Explora

Bar training

MSC cocktails creation

Presence at the opening



WEB INSTA

# PARKER'S DUBAI

The Emirati group The Independent Food Company has solicited PSC in order to rethink their «Parker's» brand, in time for their new flagship restaurant that is centrally located in the Dubai Mall.

Current offer audit

Repositioning

Design brief & support

Food menu creation

Staging & Scenography

Kitchen training



INSTA

TIK TOK



# CASA MONTI ROME

[ONGOING-CONFIDENTIAL]

PSC HOSPITALITY has accompanied Leitmotiv Group (La Fantaisie in Paris) for the deployment of F&B concepts at Casa Monti, a project nestled in the heart of Rome. With world-renowned architect Laura Gonzalez spearheading the design, Casa Monti is already among the most anticipated hotels of 2024, embodying an authentic and convivial atmosphere.

Conceptualisation

Bar Cocktail Menu

Sommelier services

Financial & HR support

Design support



WEB

INSTA



# GROUPE FARGEON PARIS

PSC HOSPITALITY is delighted to have the Fargeon Group as a valued client, fostering a collaborative relationship. This partnership has led to the successful conceptualization of two significant projects in PADAM Hotel and 5 Particulier Hotel, both distinguished Boutique Hotels. These endeavors showcase a strong mutual appreciation and a united commitment to elevating the dining and hospitality experience.

**Pre-project audit**

**Scenography**

**Conceptualisation**

**Creation of F&B menus**

**Finance & HR Support**

**OS&E sourcing**

**Technical support**



## EDITH

Edith modernizes French culinary classics with a contemporary twist, embodying the spirit of the new generation. Democratized bourgeois cuisine meets the essence of the brasserie, featuring quality seasonal ingredients and inventive flavors.

[WEB](#)

[INSTA](#)

## CASETTA

[ONGOING-CONFIDENTIAL]

Casetta is a restaurant where Parisian flair meets Italian culture, inspired by Tuscan gardens, offering a menu that balances between the two cuisines to embrace Italian classics while infusing French dishes with Southern accents.

[WEB](#)

[INSTA](#)



# PULLMAN HAMBOURG

PSC HOSPITALITY is working in unison with the operator Accor & the owner Unibail Westfield, in order to create and support in the deployment of the 4 F&B outlets of the future Pullman in the new Uberseequartier. These will include a coffee-shop, a bar, a restaurant & a rooftop.

**Feasibility study**

**Benchmark**

**Conceptualisation**

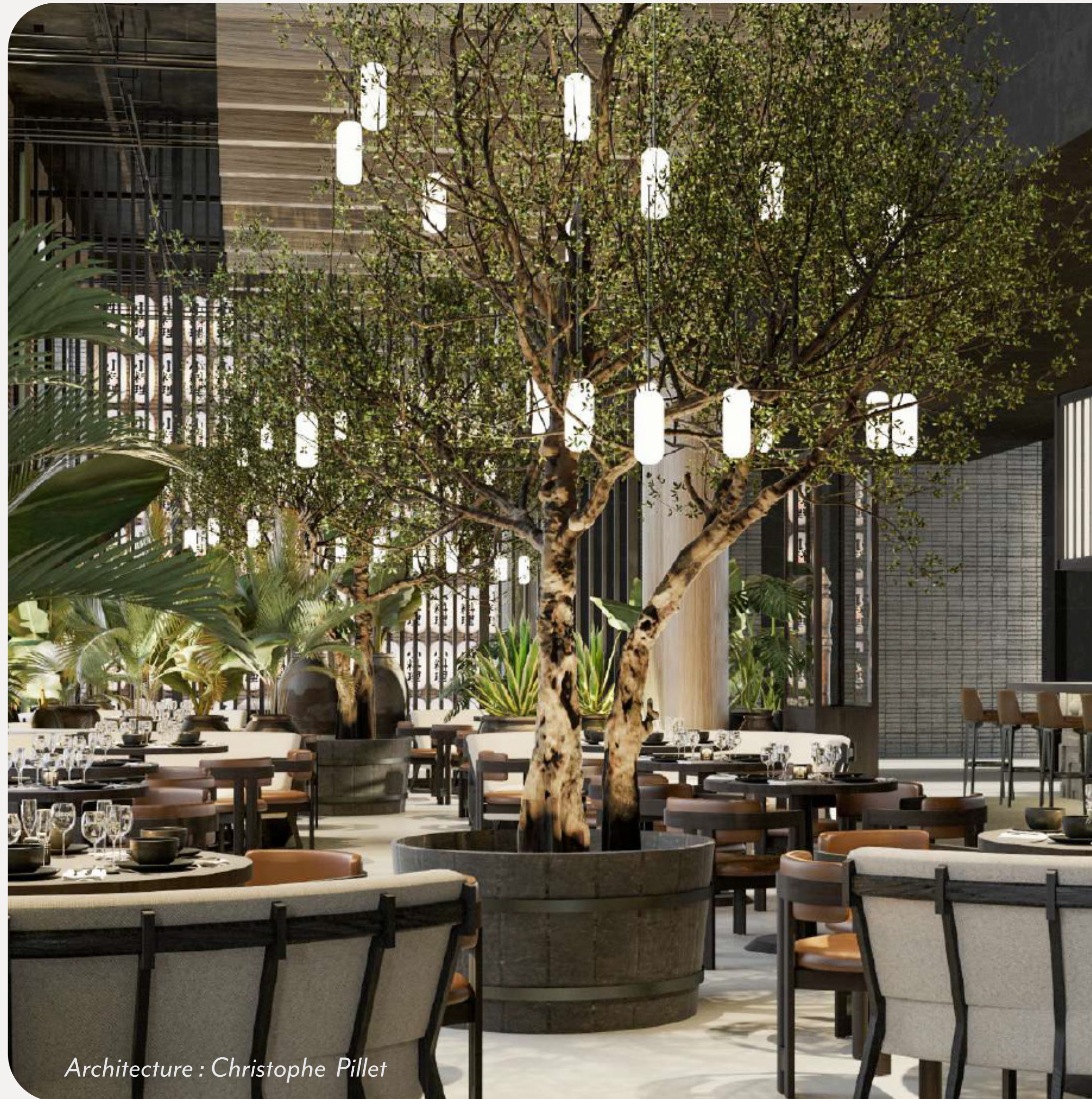
**Training**

**Design brief & support**

**Scenography**

**Branding & Graphics**

**Deployment support**





# MARGUERITE 1606 ISSY

PSC HOSPITALITY collaborated with the MGallery Collection (part of Accor) to assist in creating their F&B spaces on a historical site at the Domaine Reine Margot (Issy les Moulineaux). This collaboration led to the creation of the Marguerite 1606 restaurant, as well as the Monastic speakeasy.

Feasibility study

Storytelling

Conceptualisation

OS&E sourcing

Creation of F&B menus

Branding & Graphics

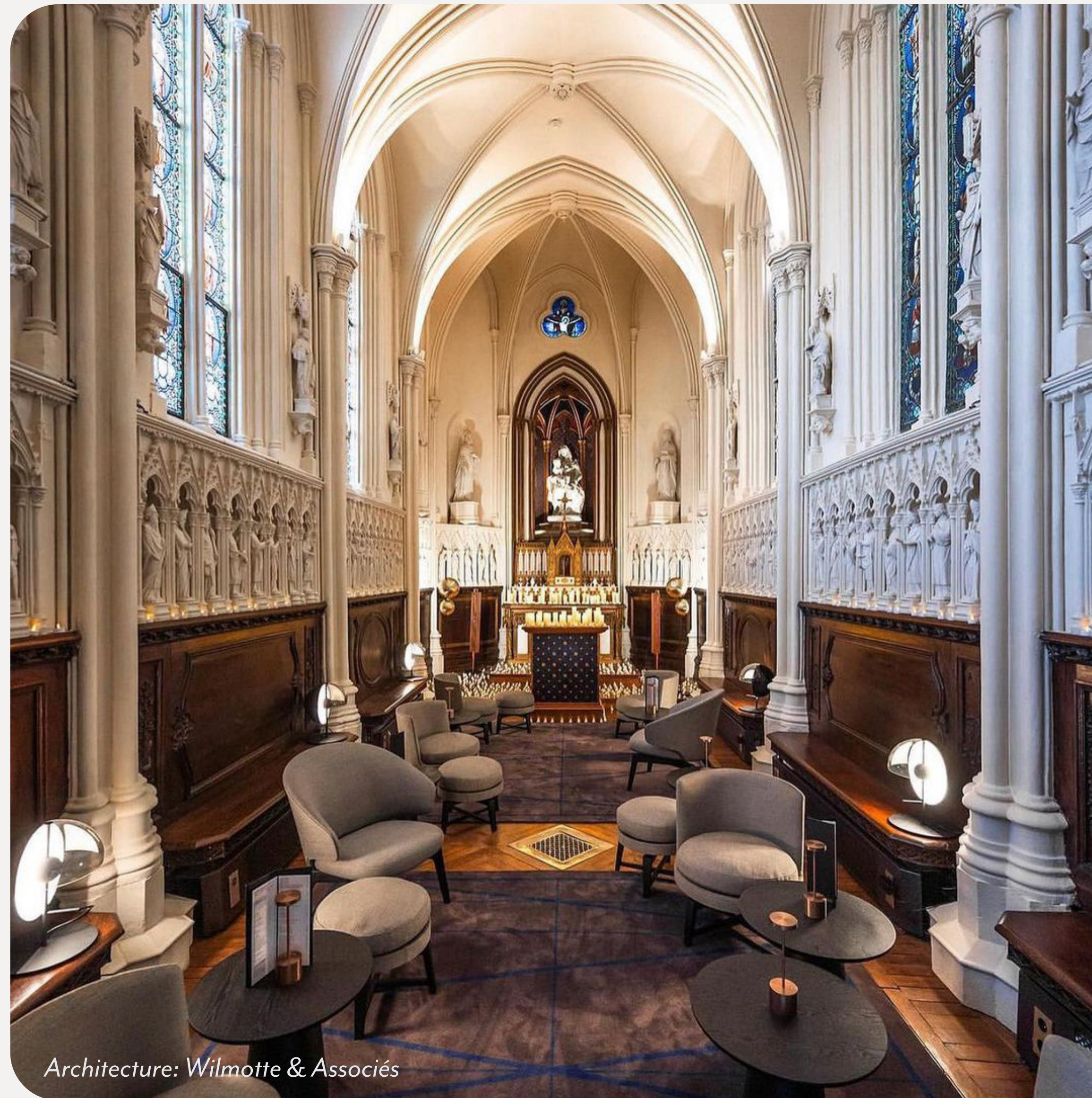
Scenography

Design support



WEB

INSTA



Architecture: Wilmotte & Associés



# ROMCOCO PARIS

PSC HOSPITALITY collaborated with Voco Paris Porte de Clichy (IHG group), to provide comprehensive guidance and expertise at every phase of the hotel's restaurant development process. This collaboration led to the successful creation of the restaurant, which has been named «Romcoco».

Feasibility study

Design support

Conceptualisation

Scenography

Branding & Graphics

OS&E sourcing

Creation of F&B menus

HR support



WEB

INSTA





Architecture : Joanna Pera

# LIVA ABIDJAN

[ONGOING-CONFIDENTIAL]

PSC HOSPITALITY collaborated with Accor to create a modern culinary landscape at the new Novotel in Abidjan, Ivory Coast. Crafting four distinct F&B spaces—including the Lobby Lounge, All Day Dining Restaurant & Terrace, Cigar Lounge, and Pool Bar—PSC Hospitality invites guests to indulge in luxury and Mediterranean culture at every turn.

F&B conception

Brand book

Conceptualisation

Design & BOH reviews

Preopening & Opening  
Audits

Visual Identity &  
Branded Collateral



# INNOVATIVE LOBBY CONCEPT CREATION

[ONGOING-CONFIDENTIAL]

PSC HOSPITALITY led the development of an innovative lobby concept, designed for international scalability. We collaborated with RF Studio and infused warmth, refinement, and timelessness into the concept, fostering a domestic atmosphere where guests feel at home while matching evolving customer needs.

F&B conception

Scalable design

Visual identity & Branding

Training & HR support

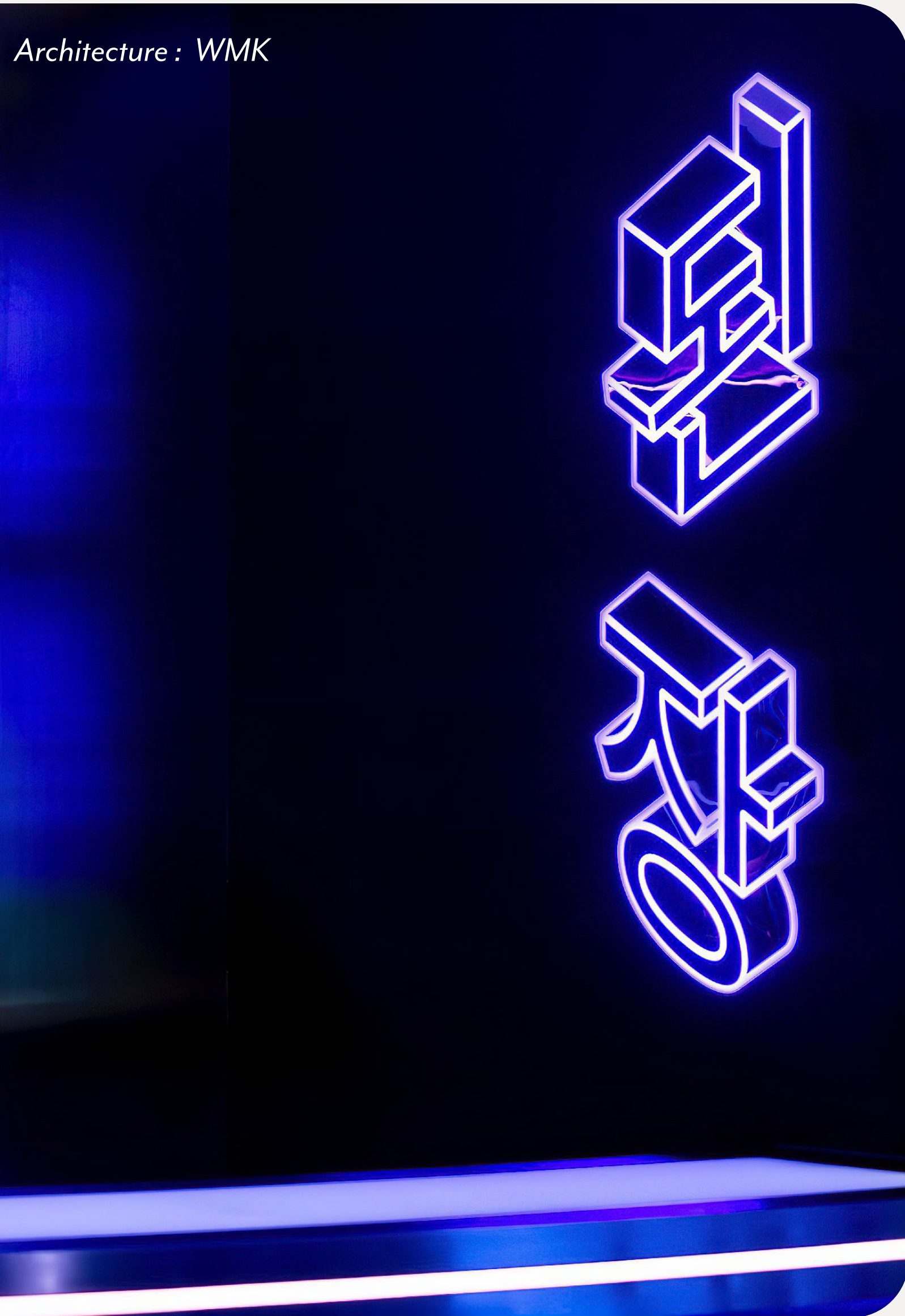
Architectural support

Menus creation





Architecture : WMK



# MEE SO SYDNEY

Salter Brothers have engaged PSC HOSPITALITY's expertise for crafting an F&B concept, drawing inspiration from the dynamic street food scenes of Seoul and Tokyo, with an additional touch of 80's-inspired design. Infused with neons and bright lights, this collaboration promises to breathe vibrancy into this iconic urban destination.

- F&B conception
- Scenography & staging
- Visual identity & Branding
- Signature OS&E
- Architectural support
- Menu creation



[WEB](#) [INSTA](#)



# JO&JOE BRAND

PSC HOSPITALITY has been solicited to define and structure the F&B identity of their economic lifestyle brand JO&JOE to make it identity and replicable in future locations.

The creation then lead to the support in the deployment of this brand in their first urban flagship location, in Gentilly, France.

Storytelling

F&B Manifesto creation

Offer definition

Staging

Back of House support

OS&E sourcing



WEB

INSTA

# GROUPE BIRATI RENNES

PSC HOSPITALITY is proud to count the Birati Group among its regular and esteemed clients, forming a privileged partnership. Together, they have successfully conceptualized five unique venues in Bretagne. These projects reflect a deep mutual respect and a shared dedication to enhancing the hospitality and cultural scene of the area.

Conceptualisation

Creation of F&B menus

Branding & Graphics

Scenography

OS&E sourcing

Architectural support

Operational Training

Operational Brand book



WEB

LINKEDIN



## AMI

AMI in Rennes combines retro charm with Instagram-worthy grilled specialities, creating a lively and unique dining experience.

WEB

INSTA



## CLUB CITRON

Club Citron is a sporty guinguette located near the Rennes stadium, offering a quirky ambiance where guests can enjoy drinks and tapas.

WEB

INSTA



## CUCINA

[ONGOING-CONFIDENTIAL]

Cucina is an Italian restaurant located in the heart of the city, blending traditional dishes within a modernized decor.

WEB

INSTA



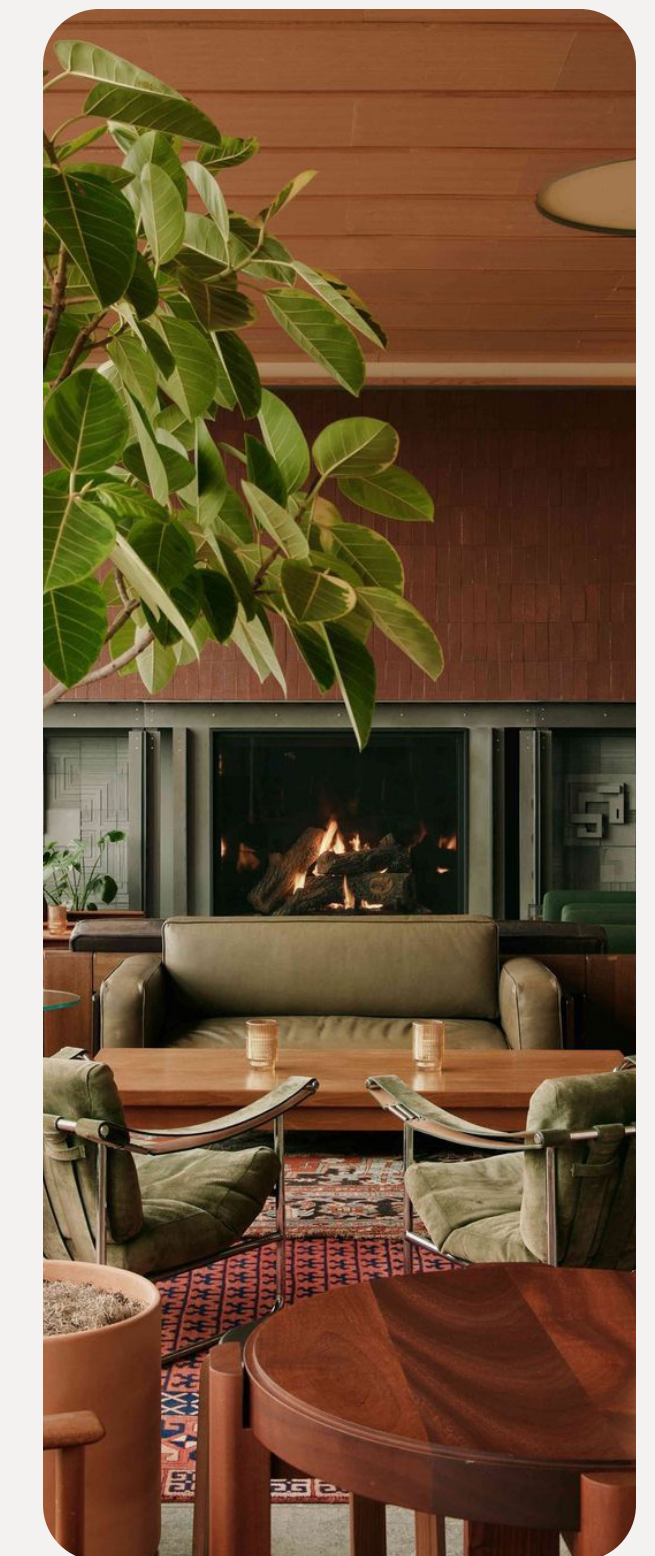
## MOUSSE

[ONGOING-CONFIDENTIAL]

A seafood restaurant that merges fresh Breton ingredients within the world of a young sailor, serving refined and generous dishes sourced straight from the sea.

WEB

INSTA



## BALIM

[ONGOING-CONFIDENTIAL]

Balim is a music studio blending Eastern Mediterranean and Western vibes with Anatolian and Mediterranean culinary influences.

ONGOING

ONGOING

# EXECUTIVE TEAM



# EXECUTIVE TEAM

The team relies on the talent pool that has made Paris Society one of the leaders in hospitality and events for the past 20 years. Graphic designers & artistic directors work alongside chefs, barmen and service design experts to deliver the best experience in hospitality.



HEAD OF PSC HOSPITALITY

## Hakim Belkacem

With ten years' experience, Hakim is a professional in the hotel and restaurant industry. After a Master's degree in Finance and an MBA in Hotel Management, he started his career at L'hôtel Martinez (Cannes), La Truffière (Paris) and at the Mandarin Oriental (Paris). He then took part in the development of Palatino Hospitality in France and Europe. Following this, Hakim successively took over the management of operations for the Cedric Grolet group, then the AKRAME group.

- MIXOLOGY EXPERT
- SERVICE DESIGN EXPERT
- KITCHEN DESIGN OFFICE
- DEVELOPMENT EXPERT



SENIOR PROJECT SUPERVISOR

## Pauline Escouflaire

As an architect and engineer by training, Pauline leads hotel and restaurant projects internationally. She approaches this holistic vision and develops her design and project management skills through her professional background with groups such as LVMH Hotel Management, the artistic direction agency Notoire Agency, the Vinci Construction group, as well as Suitcase Hospitality. Her organizational skills, her knowledge of the hospitality market, and her creative and technical perspective enable her to approach projects comprehensively.

- PROJECT MANAGEMENT
- DESIGN EXPERT
- ARTISTIC DIRECTOR
- GRAPHIC DESIGN



PROJECT SUPERVISOR

## Sara Riet

After studying at Sciences Po and completing an MSc in International Hospitality Management at Institute Paul Bocuse, Sara joined the Paris Society development team 3 years ago for the opening of GIGI Paris & Ramatuelle. Her expertise developed in-house foster a deep understanding of project management from concept development to execution. Her academic foundation not only equipped her with analytical and critical thinking skills but also fostered an understanding of global dynamics handling multifaceted projects.

- CSR EXPERT
- HR EXPERT
- PROJECT COORDINATORS
- RETAIL EXPERT
- PHOTOGRAPHER



# CONTACT

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