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École d'Hôtellerie et de Tourisme Paul Dubrulle
 — Siem Reap-Angkor, Cambodia —



ASEAN Certified Programs

Hospitality | Travel Agencies | Food & Beverage Service | Cookery | Pâtisserie

Meetings & Events

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École d'Hôtellerie et de Tourisme Paul Dubrulle

La Glacière | National Road 6 (Airport Road) | Siem Reap, Angkor | Cambodia
 Tel: +855 (0)63 963 672 | M: +855 (0) 95 219 994 | Reservation: +855 (0)89 629 398
 Email: reservation@ecolepauldubrulle.org | www.ecolepauldubrulle.org

Meetings & Events

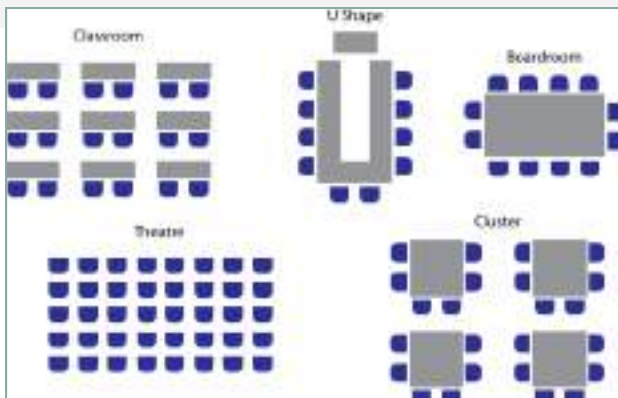
Choice of 3 options

1. Meeting Room Rental (room only; fee valid until 31 December 2020)

incl. sound system, LCD projector and screen, whiteboard and/or flipchart, markers, Wifi, parking.

Room setup and fee	Ratanakiri	Fontainebleau	Le Clea
	Max 30 pers	Max 60 pers	Max 400 pers
Classroom setup	30 pers	40 pers	Not available
Theatre setup	40 pers	60 pers	400 pers
U-Shape setup	20 pers	30 pers	Not available
Half day, Mon- Fri 8:00 -12:30 or 12:30 -17.00	\$ 80	\$ 100	\$ 200
Full day, Mon - Fri 8:00 -17.00	\$ 120	\$ 150	\$ 290
Surcharge weekend Sat/Sun full day	\$ 60	\$ 80	\$ 100
Surcharge Mon-Fri after 17.00 (max 3 hrs)	\$ 15	\$ 25	\$ 40

- For tailored requests, kindly contact us at reservation@ecolepauldubrule.org



Extras upon request

Pen & paper
Photocopy, Scan
Water in room
Flower arrangement
Other arrangement

Accessibility to a print,copy,scan machine

(nominal charges apply)

2. Coffee Break (in combination with room rental; fee valid until 31 December 2020)

Morning or afternoon coffee break; three options to choose from:

Monday to Friday	Khmer Style Coffee Break	French Style Coffee Break	Fusion Style Coffee Break
	\$ 3.50 / pers	\$ 4.00 / pers	\$ 5.00 / pers

3. Set Lunch Menu (in combination with room rental; fee valid until 31 December 2020)

incl. one soft drink & one coffee or tea:

Monday to Friday	Asian Style Lunch	Western Style Lunch	Vegan Style Lunch
	\$ 8.00 / pers	\$ 9.00 / pers	\$ 9.00 / pers

Meeting Facilities

Choice of 3 venues



Ratanakiri
41 m²

Windows opening to garden
Acoustic panels
2 aircons plus fans
LCD projector (fixed), Wifi



Fontainebleau
112 m²

Windows opening to garden
Acoustic panels
3 aircons plus fans
LCD projector (fixed), Wifi



**400-seat
Auditorium
Le CLEA**

Theatre seating
Stage
Water cooling
system plus fans
Sound system
LCD projector
Wifi



Coffee Break & Lunch

Choice of 3 Coffee Breaks



Khmer Coffee Break

Coffee and Tea
Fruit Juice

Khmer pastries
(Banana cake, Bak Keng cake,
Num Bak Ban cake)

Fresh Fruits

Deep-fried spring rolls



French Coffee Break

Coffee and Tea
Fruit Juice

French pastries
(Croissants, Chocolatines,
Raisin rolls, Danish pastries)

Fresh Fruits

Mini sandwiches



Fusion Coffee Break

Coffee and Tea
Fruit Juice

Selection of Khmer and
French pastries

Fresh Fruits

Mini sandwiches
Deep-fried spring rolls

Choice of 2 Lunch options (3-course set menu each)



Asian Lunch

Shredded chicken leg & glass
noodle salad

Fish Amok

or

Stir-fried beef Lok Lac

Jasmine rice

Khmer dessert



Western Lunch

Crunchy Chef salad

Chicken Cordon Bleu

or

Poached fillet of fish with lem-
on butter sauce

Sautéd seasonal vegetables

Western dessert



Vegan Lunch

Vegetable springs rolls

Risotto with sun dry tomatoes,
raw tomatoes, tomato puree
and basil

or

Vegan spicy potato curry

Selection of Khmer sweets

Lunch Boxes (min. 50 pax)

Delicious Bites



Healthy Bites in eco-friendly boxes

- Packed in eco-friendly palm leave boxes
- Minimum order 50 boxes
- Carefully prepared using the freshest ingredients
- Chilled soft drink & water provided separately
- Free-delivery within greater Siem Reap area (for delivery to small Circuit of Angkor Complex a small fee will apply)

Asian Lunch Box

	ALB # 1	ALB # 2
Food	Deep fried vegetable spring rolls Grilled marinated chicken breast Fried noodles	Deep fried vegetable spring rolls Pan fried marinated pork shoulder Steamed rice
Dessert	Seasonal fruit Khmer dessert	Seasonal fruit Khmer dessert
Drinks	1-local mineral water 350ml 1-soft drink 330ml (coke or sprite)	1-local mineral water 350ml 1-soft drink 330ml (coke or sprite)

Western Lunch Box

	WLB # 1	WLB # 2
Food	Deep fried vegetable spring rolls Chicken club sandwich Potato wedges	Deep fried vegetable spring rolls Deep fried fish nuggets with tartar sauce Potato wedges
Dessert	Seasonal fruit Banana cake	Seasonal fruit Chocolate brownie
Drinks	1-local mineral water 350ml 1-soft drink 330ml (coke or sprite)	1-local mineral water 350ml 1-soft drink 330ml (coke or sprite)



Optional

- Engage our students who will welcome your guests and distribute the lunch boxes/drinks (we provide an icebox for the drinks, and prepare/clean up the place); a small fee will apply to cover the transportation from our school to your venue and back)

Cooking Class

A Culinary Khmer Journey



Days	Schedule	Venue	Menu	Package	
Tuesday to Friday	08h30– 08h45	Welcome and program overview	Le Jardin des Délices	<ul style="list-style-type: none"> • Fresh spring rolls with shrimps and pork • Chicken sour soup with paddy-rice-mushrooms, flavored with lemongrass and lime leaves 	<ul style="list-style-type: none"> • 1 welcome drink • 1 bottle of 500ml mineral water
	08h45– 09h15	Theoretical overview of Khmer cuisine and the specifics of each ingredient	Pedagogical kitchen	<ul style="list-style-type: none"> • Steamed fish Amok in banana-leaf basket, with lemongrass pilaf rice 	<ul style="list-style-type: none"> • Certificate • Color recipe booklet • 3-course set lunch incl. 1 soft drink or beer
	09h15– 12h00	Preparation of four authentic Khmer dishes	Pedagogical kitchen	<ul style="list-style-type: none"> • Pumpkin custard 	<ul style="list-style-type: none"> • 1 coffee or tea
	12h00– 13h30	Lunch	Le Jardin des Délices		



École d'Hôtellerie et de Tourisme Paul Dubrulle



HISTORY - FACTS & FIGURES

- 2002 Inauguration of the School by Paul Dubrulle; 119 students
- 2012 Additional 5 classrooms built; 200 students
- 2014 Inauguration of 400-seat auditorium le "CLEA"
- 2015 Partnership signed with École Hôtelière de Lausanne; Launch of ASEAN Curriculum for Tourism Professionals
- 2016 Charter signed with ASSET-H&C (Association of South East Asian Social Enterprises for Training in Hospitality & Catering); over 300 students enrolled
- 2017 Launch of Diploma in Hospitality Management with the support of École Hôtelière de Lausanne and AccorHotels

The Paul Dubrulle Hotel & Tourism School (École Paul Dubrulle), a non-profit organization is the personal initiative of Paul Dubrulle, co-founder of the hotel group AccorHotels. Founded in 2002, the aim of the school is to prepare its students for a dynamic career in the hospitality and tourism industry. The École Paul Dubrulle has progressively established itself as one of the most renowned vocational hospitality institutions in Cambodia. In close collaboration with the prestigious École Hôtelière de Lausanne, the school provides training to over 300 young Cambodians every year. At École Paul Dubrulle we believe that money should not stand between deserving, motivated and talented students and their potential career. Therefore, a special scholarship program was created in order to award grants to students from underprivileged backgrounds who would otherwise not be able to access our programs.

HOW YOU CAN MAKE AN IMPACT



DINE with us.

TRAINING RESTAURANT

Le Jardin des Délices
Khmer and Western menu
Tues to Fri | 12:00-14:00



STAY with us.

TRAINING HOTEL

Novotel-MGALLERY-Mercure-Harris
4 modern and cosy rooms
Surrounded by a tropical garden



SUPPORT us.

SPONSORSHIP & EVENTS

Sponsor a student
Support school operations
Book a meeting or event

For reservations contact: reservation@ecolepauldubrulle.org

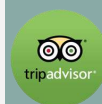
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• Le Jardin des Délices by EHT Paul Dubrulle
• École d'Hôtellerie et de Tourisme Paul Dubrulle



• Le Jardin des Délices by EHT Paul Dubrulle

We believe that training and qualifications are the keys to the future of each individual.

École d'Hôtellerie et de Tourisme Paul Dubrulle



HISTOIRE – FAITS ET CHIFFRES

- 2002 Inauguration de l'École par Paul Dubrulle; 119 étudiants
- 2012 Construction de 5 nouvelles classes; 200 étudiants
- 2014 Inauguration de l'amphithéâtre le "CLEA" (400 places)
- 2015 Signature d'un Protocole d'Entente avec l'École Hôtelière de Lausanne ; Lancement du Programme de l'ASEAN pour les Professionnels du Tourisme
- 2016 Signature d'une Charte avec ASSET-H&C (Association des entreprises solidaires d'Asie du Sud-Est pour la formation en hospitalité et restauration); plus de 300 étudiants
- 2017 Lancement d'un diplôme de gestion en Hôtellerie, supporté par l'École Hôtelière de Lausanne et AccorHotels

L'ONG École d'Hôtellerie et de Tourisme Paul Dubrulle (École Paul Dubrulle) est l'initiative personnelle de Paul Dubrulle, co-fondateur du groupe AccorHotels. Fondée en 2002, l'objectif de l'école est de préparer ses étudiants à une carrière dynamique dans les secteurs de l'hôtellerie et du tourisme. L'École Paul Dubrulle s'est progressivement imposée comme l'un des établissements d'enseignement professionnel les plus renommés au Cambodge. En étroite collaboration avec la prestigieuse École Hôtelière de Lausanne, l'école forme plus de 300 jeunes cambodgiens chaque année. À l'École Paul Dubrulle, nous pensons que l'argent ne doit pas être un obstacle à la future carrière d'étudiants méritants, motivés et talentueux. Le système de bourse de l'école permet à des jeunes défavorisés de bénéficier d'une formation qui leur aurait été autrement inaccessible.

COMMENT VOUS POUVEZ AIDER



DÎNEZ avec nous.

Restaurant d'application

Le Jardin des Délices
Menu khmer et occidental
Mar au Ven | 12h-14h



SÉJOURNEZ parmi nous.

Hôtel d'application

Novotel-MGallery-Mercure-Harris
4 chambres modernes
Avec vue sur un jardin paisible



SOUTENEZ-nous.

Parrainage & Évènements

Parrainez un étudiant
Réservez pour un évènement
Soutenez nos opérations

Réservations: reservation@ecolepauldubrulle.org

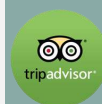
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Nous croyons que la formation et les qualifications sont primordiales pour l'avenir de chacun.