

CORAL PACKAGE



This offer includes:

- One hour of open bar without Champagne
- Six canapés
- Three-course menu
- Drinks selection
(1/4 white wine, 1/2 red wine and 1/2 mineral water per person)
- Glass of champagne with dessert
- Rental of a magnificently decorated historical room until 1.30 am
(*and until later on request*)
- Cloakroom for your guests with hostesses
- Printed menus
- Overnight stay in a suite for the bride and groom
- Breakfast for the bride and groom
- Dinner for the married couple on their first wedding anniversary
- Tasting menu for four

From 80 to 600 guests: €169 € per person

From 60 to 80 guests: €199 per person

Less than 60 guests: price on request

MAGNOLIA PACKAGE

This offer includes:

- One hour of open bar with champagne
- Eight canapés
- Three-course menu + cheese
- Drinks selection
(1/4 white wine, 1/2 red wine and 1/2 mineral water per person)
- Glass of champagne with dessert
- Lenôtre wedding cake
- Rental of a magnificently decorated historical room until 1:30 a.m.
(*and until later on request*)
- Cloakroom for your guests with hostesses
- Printed menus
- Overnight stay in a suite for the bride and groom
- Breakfast for the bride and groom
- Dinner for the married couple on their first wedding anniversary
- Tasting menu for four

From 80 to 600 guests: €225 € per person

From 60 to 80 guests: €265 per person

Less than 60 guests: price on request



BRUNCH PACKAGE

Starting at 80 guests

This offer includes:

SELECTION OF HOT AND COLD DRINKS

FRESHLY SQUEEZED FRUIT JUICE

Black trumpet mushrooms-coated foie gras balls
Tomato bread salad with cod-fish, shallots sauce
Chicken loaf with hazelnuts
Caesar-style tender salad
with poultry or smoked salmon
Risotti pasta salad
with fava beans and sundried tomatoes

French beans salad
Tabouleh with lobster
Tomatoes and mozzarella

Lebanese salad (hummus, eggplant salad,
zucchini, sun-dried tomato, chick peas)
Crunchy bresaola

Artichoke heart, hazelnuts, herbs,
prawns with pepper from Espelette
Lobster medallion, mixed diced vegetables,
fresh herbs

Steamed salmon, blue cornflower

Avocado guacamole and crab

Peppermint flavoured kohlrabi creamy soup

COLD CUTS AND SMOKED FISH

Organic cold cuts

Ham knuckle, teriyaki sauce

Bayonne ham, sesame seeds gressini

Smoked eel and salmon, tangy creamy sauce

SEAFOOD BUFFET

Oysters fines de claire n°3

Pink shrimps platter

Whelks, winkles

Bay shrimps

HOT DISHES

Meat and fish stand (*according to the market*)

Quiche lorraine

Tofu, sundried tomatoes and broccoli quiche

Penne pasta Carbonara

FRENCH CHEESE & ASSORTED BREADS

DESSERTS

The classic Paris Opéra,

coffee and chocolate almond sponge cake

Chocolate pie, Tanzanian chocolate truffle,

cocoa nibs biscuit

Timeless Saint-Honoré cake,

whipped cream

Lemon French meringue tart

Pear crispy tart

Homemade grenadine flavoured orange
salad

Pineapple salad with basil

Chocolate or vanilla custard cream

Rose flavoured floating island

Assorted macarons

Candied red fruits jelly

Chocolate mousse, hazelnut sparkles

Selection of fruit and organic yoghurts

Assorted organic dried fruits

€ 80 per person



CHILDREN'S MENU

For children under 12

COCKTAIL

- Six canapés per child (*identical to those of adults*)
- Two non-alcoholic beverages per child

DINNER (*main course, dessert and choice of drink*)

MAIN COURSE

- «First» hamburger patty, fries
or
- Roasted chicken breast, mashed potatoes
or
- Penne rigate bolognese

DESSERT

- Tanzania creamy chocolate cake with a tangy fruit taste
or
- Fresh fruit salad with pistachios
or
- Choice of two scoops:

Our ice cream flavors: Madagascar bourbon vanilla, coffee, caramel

Our sherbet flavors: chocolate, Solliès fig, plum tea

Collection of Alain Milliat fruit juices or 1/2 mineral water

€ 60 per child



ADDITIONAL OPTIONS



- Glass of Champagne: €16
- One hour open bar with Champagne: €37
- Additional canapés at the cocktail: €3 per piece
- Entertainment during cocktail: €20
- Additional course: €25
- Cheese: €11
- Wedding cake: €20
- Floral decoration: €10
- Two hours open bar after dinner without Champagne: €36
- Three hours open bar after dinner without Champagne: €42
- Two hours open bar after dinner with Champagne: €49
- Three hours open bar after dinner with Champagne: €57

Price per person, tax included