

## CORAL PACKAGE

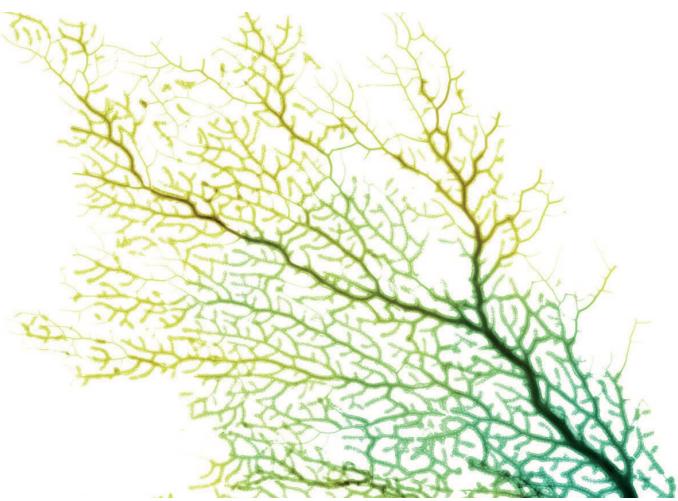
This offer includes:

- 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
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- 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

## Risoni 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 brocoli 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*

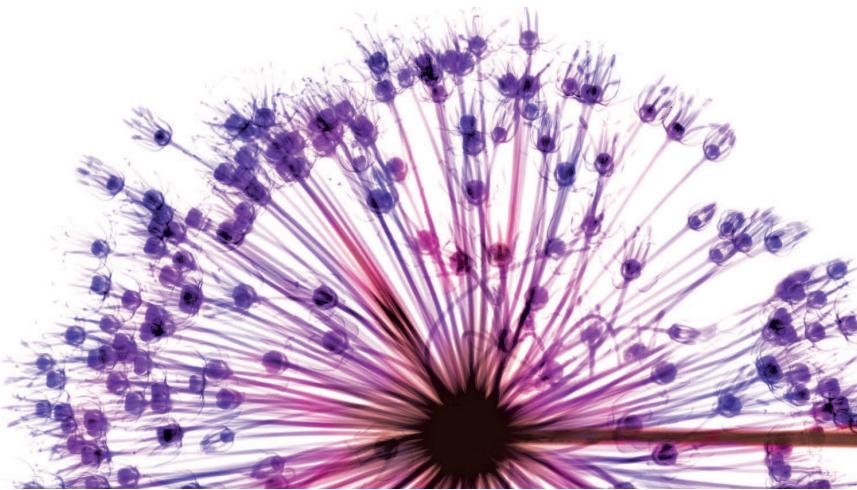
*Our sherbet flavors: chocolate, Solliès fig, plum tea*

Collection of Alain Milliat fruit juices or  $\frac{1}{2}$  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