



DOMAINE DE DIVONNE  
GRAND HÔTEL\*\*\*\* - GOLF - CASINO



*" To get married  
is to take  
the resolution  
of making  
someone happy "*

Henri-Frédéric Amiel.

## WEDDING 2019-2020

*Our Sales Team is on hand to ensure that your ceremony is perfectly carried out, offering you professional support at all times.*

*Do not hesitate to contact us to organize a visit of the future setting of your wedding celebration.*



Le Domaine de Divonne is delighted to offer the Bride and Groom their honeymooner's suite as well as to offer negotiated rates to the wedding guests.

**AT YOUR SERVICE**

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## “HARMONY” Menu

From 30 people



### CHOICE OF APERITIF

- 1 white wine kir
  - 1 glass of fruit juice (orange or grapefruit) served in carafe
  - 1 glass of mineral water
- + 3 canapés and savoury nibbles

The same menu should be chosen for all the guests.

### SEASONAL AMUSE-BOUCHE

#### CHOICE OF STARTER

- Two salmon tartare with combawa zest and herring roe
- Half-cooked plain foie gras terrine with crispy brioche

#### CHOICE OF HOT DISH

- Roast rack of lamb with thyme, mashed potatoes and seasonal vegetables
- Fillet of char, citrus butter sauce, summer vegetable tian and crispy polenta

#### DESSERT

- Wedding cake of your choice (see p10)

#### SWEET DELICACIES

#### DRINKS\*\*

- 1/3 bottle of wine per person, white or red
- 1/2 bottle of mineral water
- 1 coffee

**105€\***  
net price  
per pers.

Some dishes may vary according to market and season. \*Net prices per person, valid from August 1st, 2018 to July 31st, 2019 included (subject to changes in the applicable VAT rate).

\*\*Each additional bottle opened exceeding the quantity included in the package will be charged, in accordance with the client. "Alcohol abuse is dangerous for health. Drink with moderation".

## “HONEYMOON” Menu

From 30 people.



### CHOICE OF APERITIF

- 1 white wine kir
  - 1 glass of fruit juice (orange or grapefruit) served in carafe
  - 1 glass of mineral water
- + 3 canapés and savoury nibbles

The same menu should be chosen for all the guests.

### SEASONAL AMUSE-BOUCHE

#### CHOICE OF STARTER

- Mosaic of home-made foie gras, seasonal chutney and brioche
- Half-cooked tuna tataki with sesame seeds and soya sauce

#### CHOICE OF FISH

- Fillet of gilt-head bream grilled on one side only, olive oil sauce and seasonal vegetables
- Scallops and king prawns on skewer, tangy cream and venere rice

#### CHOICE OF MEAT

- Fillet of duckling with red fruits, Anna potato and vegetables
- Deboned loin of veal, reduced juice, potato blinis and seasonal vegetables

#### DESSERT

- Wedding cake of your choice (see p10)

#### SWEET DELICACIES

#### DRINKS\*\*

- 1/3 bottle of wine per person, white or red
- 1/2 bottle of mineral water
- 1 coffee

**119€\***  
net price  
per pers.

Some dishes may vary according to market and season. \*Net prices per person, valid from August 1st, 2018 to July 31st, 2019 included (subject to changes in the applicable VAT rate).

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## “PRESTIGE” Menu

From 30 people.

### CHOICE OF APERITIF

- 1 glass of champagne
  - 1 glass of fruit juice (orange or grapefruit) served in carafe
  - 1 glass of mineral water
- + 3 canapés and savoury nibbles

The same menu should be chosen for all the guests.

### SEASONAL AMUSE-BOUCHE

#### CHOICE OF STARTER

- Pan-sautéed duet of foie gras, roast brioche and gingerbread
- Kernel of scallop tartare with lime and rocket salad

#### CHOICE OF FISH

- Fillets of red mullet just grilled, Mediterranean thin tart, sweet pepper coulis
- Roast back of cod, tangy cream with sorrel, Japanese noodles

#### CHOICE OF MEAT

- Fillet of beef tounedos, truffle juice, potato rosti and vegetable mousse
- Filleted breast of free-range guinea fowl, tarragon juice, mashed vitelotte potatoes and seasonal vegetables

#### CHEESE

- Selection of cheeses
- Various breads and mixed seasonal salad

#### DESSERT

- Wedding cake of your choice (see p10)

#### SWEET DELICACIES

#### DRINKS\*\*

- 1/3 bottle of wine per person, white or red
- 1/2 bottle of mineral water
- 1 coffee

**135€\***  
net price  
per pers.

Some dishes may vary according to market and season. \*Net prices per person, valid from August 1st, 2018 to July 31st, 2019 included (subject to changes in the applicable VAT rate).

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## KIDS Menu

Children from 2 to 12 years old



The same menu should be chosen for all the children.

### CHOICE OF STARTER

- Cat looking fried eggs on their vegetable patch, green sauce
- Melon with country ham

### CHOICE OF MAIN DISH

- Roast chicken with juice and smiley potatoes
- The real burger, big French fries and sauce
- Steak of salmon with basmati rice

### CHOICE OF DESSERT

- Wedding cake of your choice (see p10)
- Ice cream

### DRINKS

- 2 soft drinks and 1/2 bottle of mineral water

**29€\***  
net price  
per pers.

Some dishes may vary according to market and season. \*Net prices per person, valid from July 1st, 2019 to October 31st, 2020 included (subject to changes in the applicable VAT rate).

## TODDLERS MENU

Children under 2 years old.

For the little ones we propose home-made mashed potatoes with ham, ice cream and mineral water.

**19€\***  
net price  
per pers.

Some dishes may vary according to market and season. \*Net prices per person, valid from August 1st, 2018 to July 31st, 2019 included (subject to changes in the applicable VAT rate).

# “PRESTIGE” Buffet

From 30 people.



The same menu should be chosen for all the guests.

## CHOICE OF APERITIF

- 1 glass of champagne
- 1 glass of fruit juice (orange or grapefruit) served in carafes
- 1 glass of mineral water
- + 3 canapés and savoury nibbles

## STARTER BUFFET

- Mirror of smoked fishes and glazed fishes in aspic
- Platter of marinated fishes
- Terrines and patés in crust
- Assortment of raw vegetables and mixed salads
- Verrines
- Grilled vegetables
- Platter of cured and cooked meats and sausages

## THE FISHMONGER'S STALL

- Shellfish from our costs, clams, crabs, shrimps and prawns, whelks, periwinkles, oysters from Normandy, dog cockles
- Mayonnaises plain and with fine herbs, lightly salted butter, country loaf, rye bread, lemon, , vinegar with shallots.

## ASIAN BUFFET

- Sushis, Makis, California rolls, Asian flavoured Sashimis

## CHOICE OF MAIN DISH (plate service)

- Fillet of char, citrus butter sauce, Summer vegetable tian and crispy polenta
- Roast back of cod, tangy cream with sorrel, venere rice
- Fillet of beef tournedos, truffle juice, rosti potatoes and vegetable mousse,
- Filleted breast of free-range guinea fowl, tarragon juice, mashed vitelote potatoes and seasonal vegetables

## CHEESE BUFFET

- Selection of cheeses
- Various breads and mixed seasonal salad

## DESSERT

- Wedding cake of your choice (see p10) and seasonal delicacies

## BOISSONS\*\*

- 1/3 bottle of wine per person, white or red
- 1/2 bottle of mineral water
- 1 coffee

To enhance your evening, our chefs offer to cook in front of you. An interactive and tasty moment !

## LIVE COOKING " ITALIAN FLAVOURS " *extra charge/pers. ....14 €*

- Multicolored tomatoes and mozzarella cutting
- Italian cured ham cutting
- Bruschetta making

## LIVE COOKING " JAPANESE FLAVOURS " *extra charge/pers. ....20 €*

- Sushis, Makis, California rolls, Sashimis

## LIVE COOKING " FROSTED FLAVOURS " *Extra charge/pers. ....15 €*

- Composition of ice creams on demand with fruits, chocolate or fruit coulis, hazelnuts, almonds..

Should you have any specific request, please let us know so you can meet with our chef. He will do his best to fulfill your wishes.

**129 €\***  
net price pers.  
Free under  
6 years old

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## THE WEDDING CAKE

INCLUDED IN PACKAGES

### THE WEDDING CAKE MADE FROM OUR SIGNATURE CREAM PUFFS

Choice of flavours : vanilla, coffee or chocolate (3 puffs per person)

**Extra charge : 6 €/pers.**

### STRAWBERRY CREAM CAKE

Sponge cake, vanilla mousseline cream and fresh strawberries

### RASPBERRY CREAM CAKE

Sponge cake, vanilla mousseline cream and fresh raspberries

### PEARLS AND RUBIES

White chocolate mousse, almond sponge cake and jelyfied red fruit coulis

### COCONUT MOUSSE CAKE

Coconut mousse, coconut dacquoise cream, chocolate biscuit with ganache cream

### SAMBA

Chocolate mousse with orange, chocolate dacquoise cream and marmelade

### AFTER EIGHT

Chocolate light cream, wild mint mousse and Joconde biscuit

The above description may vary according to market and season.

The same dessert should be chosen for all the guests

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## SUNDAY BRUNCH

To extend the party, invite your hosts to our Sunday brunch the day following your reception.

Buffet served from 12 noon to 2 pm. every Sunday from September to June in our "Léman" reception room. In July and August, a minimum of 50 people is required.

**59€\***  
per pers.  
without drinks

\*Net prices per person, valid from August 1, 2018 to July 31, 2019 included (subject to changes in the applicable VAT rate).

## CANAPÉS per piece



### SALTED PIECES

- Greek-style salad
- Tomato guacamole and tartar
- Mediterranean vegetables with tangy cream
- Salmon tartar with lime
- Seasonal gazpacho
- Grated courgettes with fresh mint
- Smoked salmon Opera
- Cherry tomatoes and mozzarella skewer
- Tuna and soya bean skewer
- Foie gras blinis with chutney
- Smoked salmon blinis with dill cream
- Home-made sushis

- Melon and country ham skewer
- Small poultry nem
- Vegetable samossa
- Yakitori chicken skewer
- Small Burger
- Prawn and potato fritter
- Skewer of duck breast fillet and dried apricots
- Small cheese tart

### SWEET PIECES

- Tiramisu in glass cup
- Vanilla crème brûlée
- Macaroon assortment
- Gianduja puff pastry dessert
- Cream puff with coffee craquelin

**2,50€\***  
per piece  
**2,00€\***  
From 10 pieces/  
pers.

The above description may vary according to market and season.

\*Net prices per person, valid from August 1st, 2018 to July 31st, 2019 included (subject to changes in the applicable VAT rate).

## WINES included in packages



### WHITE WINES

VDP Côtes de Gascogne, Tariquet classic  
Chardonnay Ferret, Domaine Laroche  
Chardonnay, Domaine Antugnac

### ROSÉ WINE

Moment de Plaisir, Domaine Aujoux

### RED WINES

Terra Ventoux, Terre de truffes  
Bordeaux AOP, Les Mercadières  
Syrah Grenache, Domaine Laroche

Each extra bottle opened will be invoiced 21 € per bottle.

## OTHER BEVERAGES (extra charge)

### WINE-GROWER PACKAGE : 7€\*/PERS

#### WHITE WINES

- Côtes du Rhône, la Redonne, J.L. Colombo
- Chablis, Domaine Olivier Savary

#### ROSÉ WINE

- Côtes de Provence, Cuvée Bailly, Domaine Minuty

#### RED WINES

- Val de Loire, Saint Nicolas de Bourgeuil "Le Moulingenet" Domaine J. Mellot
- Côtes de Bourg, Château de Barbe, Bordeaux

### CLASSIC OPEN BAR (price per person)

- With Martini white or red, Campari, Whisky, Vodka, Gin, white wine, red wine, beer, fruit juices, sodas, mineral waters  
1/2 hour.....16,00€    1 hour..... 26,00€

### GOURMET OPEN BAR - during 30 min (price per person)

- With Martini white or red, Campari, Whisky, Vodka, Gin, white wine, red wine, beer, fruit juices, sodas, mineral waters. Small casseroles, cold, hot and sweet canapés. Number of canapés :  
4 pieces .....20,00€    8 pieces.....28,00€  
6 pieces .....24,00€    10 pieces..... 30,00€

### MINERAL WATERS

- Vittel, San pellegrino .....(50 cl) ..... 4,00€ .....(100 cl) 6,00€
- Perrier.....(33 cl) ..... 4,00€

SOFTS .....(33 cl) ..... 4,00€

### FRUIT JUICES

- Traditionally made fruit juice P. Font (25 cl) 6,50€
- Fruit juice (carafe) .....(100 cl) 9,00€

### BEERS

- Heineken bottle .....(25 cl) .....6,00€
- Barrel of Heineken .....(20 l) ..240,00€ ..... (30 l) 320,00€

### CHAMPAGNE

- Jacquart Rosé .....(12 cl)..... 15,00€ .....(75 cl) 84,00€
- Laurent-Perrier Brut .....(12 cl)..... 13,00€ .....(75 cl) 75,00€
- Jacquart brut .....(75 cl) 69,00€
- Kir Royal .....(12 cl)..... 13,00€

### APÉRITIFS

- Pastis / Ricard .....(4 cl).....4,50€
- Martini red or white, Campari.....(5 cl).....4,50€
- Porto red or white .....(5 cl).....8,00€
- White wine kir .....(12 cl).....5,00€

### ALCOHOL

- Whisky Lawson, Vodka Eristoff, (4 cl).....8,00€ .....(70 cl) 99,00€
- Gin Bombay Original
- Rhum Bacardi, Rhum Bacardi Gold

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## ACCOMMODATION at Grand Hôtel

Your honeymooner's Suite is provided for your wedding night, with a bottle of Champagne



In a park of 4 hectares, le Grand Hôtel offers 133 spacious and bright rooms.

All our rooms are air-conditioned with a view over the Jura or the Alps. You and your guests will have access to the Wellness Center with hammam, sauna, jacuzzi and a fitness area. The outdoor pool is opened and heated in summer season. The Beauty Center, located on the 4th floor will welcome you for a beauty treatment or a massage (additional costs may occur).

### PREFERENTIAL RATES FOR DOUBLE OR SINGLE ROOM

breakfast included

For your guests, we offer preferential rate that will be communicated to you at the signing of the contract.

\*Net prices per person, valid from August 1st, 2018 to July 31st, 2019 included (subject to changes in the applicable VAT rate). City tax: € 2,53 per day and per person (subject to change).

## PERSONALIZED SERVICES



### SET UP OF THE ROOM

- The room will be furnished with round tables for 8 to 12 guests.
- Cloakroom not guarded.
- Dancing floor: 190 €.

### MUSICAL ENTERTAINMENT

- Our sales team will be pleased to give you contacts.
- We offer an "entertainment meal" formula including the menu (starter, main course, dessert chosen by the chef) and drinks (1/2 bottle of mineral water and coffee) at the price of 35€ per person.

### ARTISTIC TABLEWARE

- The tables are covered with white table cloths and matching table napkins.
- Candelabra: 9€/table.
- Ivory chairs covers: 2,50€/unit.
- Set up of your table decoration: 12€/table.
- Printing package (menu, names, table names, plan): 9€/person.

### FLORAL DECORATION

- Our sales team will be pleased to give you contacts for your decoration.

### CORKAGE FEE

- If you wish to bring your own Champagne, we charge a corkage fee of 25€ per bottle of 75 cl opened.

### STAFF CHARGES

- After 1 am, you have the possibility to continue your celebration until 3am maximum with a supplement of 5€ per hour and per guest confirmed for dinner.

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# DOMAINE DIVONNE

GRAND HÔTEL\*\*\*\* - GOLF - CASINO

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[www.domainedivonne.com](http://www.domainedivonne.com)