



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



*" Good cooking  
is the basis of true  
happyness "*

Auguste Escoffier.

## COCKTAILS & BANQUETING 2018

We have designed a range of services for you, down in the slightest detail that will guarantee the success of a special moment for you and your guests..



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## "ART DÉCO" Menu

From 8 people.  
The same menu should be chosen for all the guests.

### EXTRAS

- 1 white wine kir or 1 beer or 1 soft + 2 canapés: 10 €\*
- 1 glass of champagne + 2 canapés: 18 €\*
- Plate of 3 cheeses: 9 €\*
- Winemaker package: 7 €\* (p 12)

### CHOICE OF STARTER

- Seasonal soup (hot in Winter & cold in Summer)
- Salmon cooked with pure sea salt, lemon cream and fresh herbs
- Milanese-style mixed salad with goat's cheese and tomatoes
- Quinoa cake with dried fruits and fresh coriander

### CHOICE OF MAIN DISH

- Filleted chicken breast with mustard, creamy polenta and seasonal vegetables
- Gilt-head bream fillet cooked on one side, olive oil sauce, trio of vegetable mousses
- Asian-flavoured wok of beef with mixed vegetables

### CHOICE OF DESSERT

- Caramelized apple pie with vanilla ice cream
- Pistachio and vanilla crème brûlée
- Vanilla-caramel floating islands
- Seasonal fruit gazpacho, lemon sorbet

### DRINKS\*\*

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

**49€\***  
per pers.

Some dishes may vary according to market and season. \*Net prices per person, valid from August 1, 2018 to July 31, 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".



## "CHARLESTON" Menu

From 8 people.  
The same menu should be chosen for all the guests.

### EXTRAS

- 1 glass of champagne instead of a kir: 8 €\*
- Plate of 3 cheeses: 9 €\*
- Winemaker package: 7 €\* (p 12)

### APÉRITIF

- 1 white wine kir & 2 canapés included

### CHOICE OF STARTER

- Half-cooked foie gras, roast brioche, seasonal chutney
- Crayfish salad with citrus fruit vinaigrette
- Half-cooked red tuna tataki with sesame seeds

### CHOICE OF MAIN DISH

- Thick beef steak, sautéed wild mushrooms and potatoes
- Preserved knuckle joint of lamb with thyme, mashed potatoes and Mediterranean vegetables
- Monkfish skewer with rosemary, wild rice and seasonal vegetables

### CHOICE OF DESSERT

- Chocolate and lemon macaroon with strawberry sorbet
- "Mont-Blanc" chestnut tart with vanilla ice cream
- Vanilla, strawberry and basil dessert

### DRINKS\*\*

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

**69€\***  
per pers.

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## "GATSBY" Menu

From 8 people.  
The same menu should be chosen for all the guests.



### APÉRITIF

- 1 glass of champagne & 2 canapés included

### AMUSE BOUCHE

#### CHOICE OF STARTER

- Poached half lobster, fine mousse sauce with fresh herbs & young salad leaves
- Foie gras marble terrine, seasonal chutney & fig bread
- Scallops and king prawns, soya sauce and sesame seeds

#### CHOICE OF MAIN DISH

- Poached turbot flavoured with truffle, venere rice & asparagus tips
- Fillet of beef tournedos, morel mushroom sauce, Anna potato & pan-sautéed vegetables
- Quails fillets, vitelotte potato creamy purée with hazelnuts

### CHEESE

- Plate of 3 cheeses

#### CHOICE OF DESSERT

- Crisp cocoa dessert with milk chocolate mousse and cocoa sauce
- Seasonal fruits with seasonal ice cream or sorbet
- Mango and passion fruit iced dessert with crisp meringue

### SWETT DELICACIES

#### DRINKS\*\*

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

**85€\***  
per pers.

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## "LÉMAN" Buffet

From 30 people.  
The same main dish should be chosen for all the guests



### EXTRAS

- 1 white wine kir or 1 beer or 1 soft + 2 canapés: 10 €\*
  - Live cooking (mussels "marinières" or with curry): 15 €\*
    - Plate of 3 cheeses: 9 €\*
      - Winemaker package: 7 €\* (p 12)

### STARTERS

- Smoked fish platter (salmon, swordfish, herring)
- Marinated fish platter (salmon, gilt-head bream)
- Salmon Gravelax
- Fish "Bellevue"
- Salad bar, condiments & sauces
- The chef's mixed salads (5 different styles)
- Grilled vegetables
- Country-style cooked or cured meats and sausages
- Fried starters (Caribbean-style codfish fritters, poultry nems, sarasin balls, prawn fritters...)

#### CHOICE OF HOT DISH (plate service or buffet)

- Salmon steak on a bed of spinach, mashed potatoes
- Slowly cooked rump of veal, puréed vitelotte potatoes, fresh vegetables
- Roast cod, sweet pepper piperade & potatoes
- Filleted free-range chicken breast with tarragon, creamy polenta and seasonal vegetables

### DESSERTS

- Chef's selection of dessert buffet according to season

#### DRINKS\*\*

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

**49€\***  
per pers.

Some dishes may vary according to market and season. \*Net prices per person, valid from August 1, 2018 to July 31, 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".

## " BARBECUE " Buffet

From 30 people.  
From May 1st to September 30.  
**The same barbecue should be chosen for all the guests.**



### EXTRAS

1 glass of champagne  
+ 2 canapés: 18 €\*  
Plate of 3 cheeses: 9 €\*  
Winemaker package: 7 €\* (p 12)

### APÉRITIF

- 1 white wine kir & 2 canapés included

### FRESHNESS STARTERS

- Chef's selection of different "verrines"
- Seasonal gazpacho, cold soup
- Assortment of mixed salads and raw vegetables

### CHEF'S BARBECUE

- Assortment of fish cooked on plancha (choice of 2 fishes: salmon, monkfish cheeks, squid, swordfish)
- Barbecue of grilled meat "parillada (choice of 3 meats) beef, duck, veal, lamb, boudin, chipolatas, merguez

### SIDE DISHES

- Baked potatoes and chive cream sauce
- Oven roasted tomatoes
- Pan-sautéed seasonal vegetables

### DESSERTS

- Lemon tart style Éclair
- Fresh fruit salad with basil
- Vanilla and lavender crème brûlée
- Raspberry "Financier" cake

### DRINKS\*\*

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

**72€\***  
per pers.

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## " ALPINE " Buffet

From 30 people.  
From October 1st to April 30  
**The same main dish should be chosen for all the guests.**



### EXTRAS

1 glass of champagne  
+ 2 canapés: 18 €\*  
Plate of 3 cheeses: 9 €\*  
Winemaker package: 7 €\* (p 12)

### APÉRITIF

- 1 alpine kir (white wine with chestnut cream)

### MOUNTAIN SPECIALTIES

- Seasonal velvety soup
- Raw vegetable salad bar
- Fondue with cooked or cured meats and sausages
- or
- Raclette with cooked or cured meats and sausages, hot potatoes

### GLASS OF GENEPI (4cl/person)

### DESSERTS

- Cheesecake made from sheep's cream
- Meringue served with Swiss thick fresh cream and chestnut cream
- Tatin style apple tart, served with vanilla ice cream
- Blueberry tartlet
- Orange salad with cinnamon
- Seasonal fruit gazpacho

### DRINKS\*\*

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

**72€\***  
per pers.

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# " AROUND THE WORLD " Buffet



From 30 people.  
The same main dish should be chosen for all the guests.

EXTRAS
1 glass of champagne + 2 canapés: 18 €*
Live cooking (mussels "marinières" or with curry): 15 €*
Plate of 3 cheeses: 9 €*
Winemaker package: 7 €* (p 12)

## APÉRITIF

- 1 white wine kir & 2 canapés included

## STARTERS

- ASIA: samossa, nems, sushi, prawn fritters, steamed ravioli
- AMERICA: fajitas, guacamole & nachos, onion rings, small burgers
- ORIENTAL: tabouleh, mutabal, humous, grilled vegetable fritters
- EUROPE: Country-style cooked meats and sausages, gazpacho, Greek-style salad, aubergine caviar, small pizza, salmon gravlax

## CHOICE OF HOT DISHES (Choice of 2 hot dishes, plate service or buffet)

- Fish "rougail" with flavoured rice
- Oriental couscous
- Chicken curry in wok with crisp vegetables
- Moussaka

## DESSERTS

- Pineapple gazpacho with coriander
- Seasonal fruit nems
- Coco mango, grilled coconut and sesame biscuit

## DRINKS\*\*

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

**64€\***  
per pers.

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# LUNCH & DINNER Cocktail

From 30 people.  
20 pieces per person..



EXTRAS
1 glass of champagne: 13 €*
1 white wine kir: 5 €*

## SALTED PIECES (Choice of 15 pieces)

- Tuna tartar with coconut
- Seasonal gazpacho
- Carrot soup with cumin
- Grilled vegetable Bruschetta
- Avocado mousse
- Small bulgur salad
- Exotic rice salad
- Sushi assortment
- Vitello tonnato roll
- Filled small brioche bun
- Small Nordic bread with smoked fish
- Aubergine caviar
- Beef tartar "en gaufrette"
- Crisp king prawn
- Vegetarian samossa
- Poultry nem
- Small croque-monsieur
- Mushroom risotto
- Yakitori skewer
- Seasonal velvety soup (hot)

## SWEET PIECES (Choice of 5 pieces)

- Poppy panna cotta
- Milk chocolate mousse
- Vanilla cracknel puff
- Fresh fruit skewer
- Macarons
- Tiramisu
- Coco mango
- Floating island with caramel
- Coconut finger

## DRINKS\*\*

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

**49€\***  
per pers.

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## WINES included in packages



### WHITE WINES

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

### ROSÉ WHINE

- 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 invoice 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



## CANAPÉS per piece

### SALTED PIECES

- Greek-style salad
- Tomato guacamole & 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 sushi
- 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

- Fresh fruit skewer
- Coco mango, sesame biscuit
- Tiramisu
- Royal chocolate dessert
- Espresso coffee puff
- Small Paris Brest
- Poppy panna cotta
- 2 chocolate dessert

**2,50€\***  
1 canapé

Some pieces may vary according to market and season.

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# 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.

## BABY SITTING

- We can provide a Baby Sitting service upon request.  
Please note that the cost is around 20€ per hour and per baby sitter.  
One baby sitter for 3 children is recommended.

## 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 invoice 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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Non-contractual photos. © Getty images.





08.2018 - Non contractual photos.

# DOMAINEDEDIVONNE

GRAND HÔTEL\*\*\*\* - GOLF - CASINO

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