



DOMAINEDEDIVONNE

GRAND HÔTEL **** - GOLF - CASINO

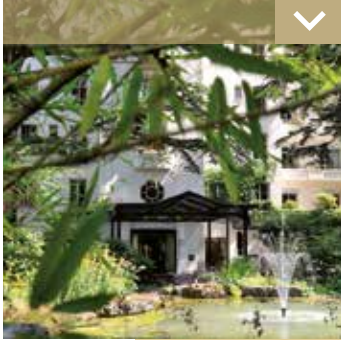
Day delegate & Seminar season 2024



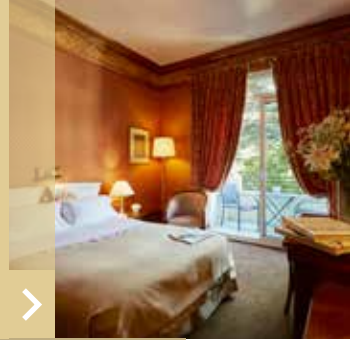
BEAUTIFUL
SCENERY
TO UNITE
YOUR TEAMS



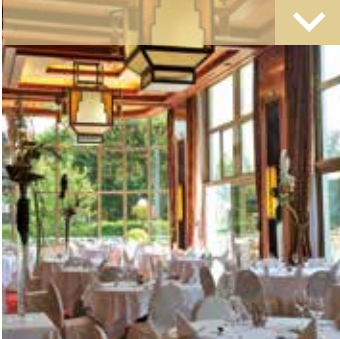
17 SALONS



122 ROOMS
-
11 SUITES



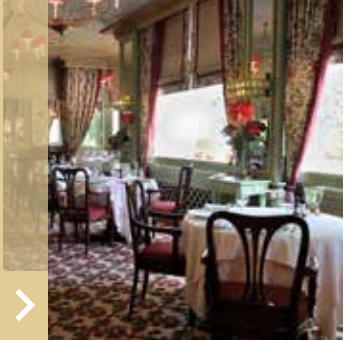
A RECEPTION
AREA FOR
250 PEOPLE



OUTDOOR
ACTIVITIES



SEVERAL
RESTAURANTS



A BEAUTY
SALON



Welcome to the Domaine

Haven of peace and nature between lake and mountains, the Domaine de Divonne offers you a warm and authentic site to organize your events. We welcome in our reception rooms up to 250 people and are able to accommodate to your groups in view of our numerous spaces. On the catering aspect, our Chefs have elaborated fresh and seasonal menus, as well as convivial and gourmet breaks. Our commercial team is here to accompany you throughout the organization of your event while giving you professional help and advice. The Domaine is also known for its 65 hectare golf course, a casino and a beauty salon at your disposal to help you relax before or after your event. Are you interested? Contact us to discover all the Domaine has to offer!

Sales department : +33 (0)4 50 40 34 43 / conference.divonne@partouche.com

SUMMARY



THE SALONS	5
GOURMET BREAKS.....	6
1/2 DAYS OF STUDY.....	7
DAY DELEGATE.....	8
MENU OF THE MOMENT	9
BUFFET.....	10
FINGER LUNCH.....	11
LUNCH COCKTAIL.....	12
WINE SELECTION	13
DRINKS.....	14
ACCOMMODATION	15
ACTIVITIES.....	17
ACCESS.....	18



DOMAINE DE DIVONNE

PRIVATE RECEPTION AREAS

133 ROOMS / SEVERAL RESTAURANTS

17 SALONS



LAYOUT OF THE LOUNGES

Cocktail



Buffet



Class room



U shape



Theater



Rectangle



OUR MEETING ROOMS

All our meeting rooms have natural light and a beautiful view of the Domaine park. They are equipped with paper-boards, screen, video projector, WIFI connection, pens, conference pads, conference kit, mineral water and candies on the table. Technical assistance and photocopies on demand and upon price estimate.

THE HOTEL SALONS

	Level	Meter L x l x H	M ²	Banquet	Cocktail	Buffet	Class room	U Shape	Theater	Cabaret
Bretagne	ENTRESOL	10,8 x 4,8 x 2,6	55	-	-	-	24	20	30	12
Anjou	ENTRESOL	7 x 5 x 2,6	35	-	-	-	12	9	15	6
Jura	ENTRESOL	9 x 5 x 2,7	45	-	-	-	18	15	20	12
Vendée	ENTRESOL	7 x 5 x 2,7	35	-	-	-	12	9	15	6
Jura + Vendée	ENTRESOL	16 x 5 x 2,7	80	-	-	-	40	27	55	24
Provence	ENTRESOL	6 x 15 x 2,1	90	-	-	-	24	25	50	24
Léman	RDJ	20 x 25 x 5	500	250	400	170	-	-	-	-
Languedoc	RDJ	12,6 x 6,5 x 3,8	75	30	50	20	45	30	70	24
Roussillon	RDJ	12,6 x 10 x 3,8	120	60	90	50	50	30	80	30
Languedoc + Roussillon	RDJ	16,5 x 12,6 x 3,8	195	100	150	90	110	30	130	54
Savoie	RDJ	8 x 7 x 2,5	55	23	25	-	10	10	20	6
Champagne	PARK	12,7 x 20,7 x 4	260	-	220	-	100	60	160	72*
Foyer Mont-Blanc	PARK	11 x 7,5 x 2,6	82	-	60	-	-	-	-	-
Alsace	PARK	6,65 x 7,5 x 2,6	50	-	25	-	20	15	30	12
Normandie	PARK	7 x 8,5 x 2,6	60	-	30	-	20	25	40	12
Alsace + Normandie	PARK	14,5 x 5,65 x 2,6	110	-	70	-	40	28	80	36
Béarn	PARK	6,65 x 7,5 x 2,6	50	-	25	-	20	15	30	12
Aquitaine	PARK	7 x 8,5 x 2,6	60	-	30	-	20	25	40	12
Béarn + Aquitaine	PARK	14,5 x 6,65 x 2,6	110	-	70	-	40	28	80	36

The allocation of the meeting rooms is made on a pro rata basis and is likely to vary.
*50 if 2 screens

1/2 DAY DELEGATE



BUSINESS PACKAGE

72 €

Permanent coffee + 1 break in the morning
or 1 in the afternoon

Per person, from 8 people

PREMIUM PACKAGE

75 €

Welcome coffee + permanent coffee
+ 1 break in the morning
or 1 in the afternoon

Per person, from 8 people

OUR RATE INCLUDES

AN EQUIPPED MEETING ROOM

- They are equipped with paper-boards, screen, video projector, WIFI connection, pens, conference pads, conference kit, mineral water and candies on the table. Technical assistance and photocopies on demand and upon price estimate.

A LUNCH OF YOUR CHOICE

- Menu served on the table
- Buffet available from 30 people
- Finger lunch from 8 to 100 people
- Cocktail lunch from 30 people
- Drinks included* : 1/3 bottle of wine, white and red;
1/2 bottle of mineral water, a coffee or a tea per person

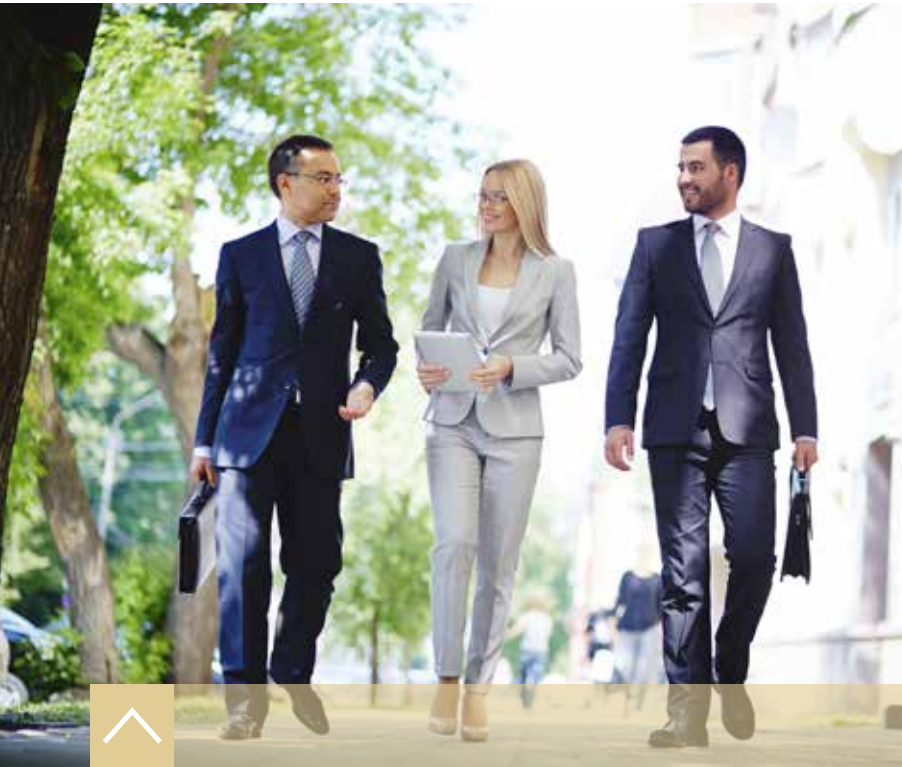
A BREAK

- Fruit juices, permanent hot drinks (coffee and tea), mineral water (still and sparkling), a gourmet break of your choice (see page 6) served at the time of your choice.

ADDITIONAL SERVICES

- Rental of a sub-committee room from 190 €.
- Spider phone rental: 60 €.
- Printing of your documents : 0,50 €/color page - 0,25 €/B&W page
- Video conferencing system

DAY DELEGATE



BUSINESS PACKAGE

79 €

Permanent coffee + 1 break in the morning
and 1 in the afternoon

Per person, from 8 people

PREMIUM PACKAGE

84 €

Welcome coffee + permanent coffee
+ 1 break in the morning
or 1 in the afternoon

Per person, from 8 people

OUR RATES INCLUDE

AN EQUIPPED MEETING ROOM

- They are equipped with paper-boards, screen, video projector, WIFI connection, pens, conference pads, conference kit, mineral water and candies on the table. Technical assistance and photocopies on demand and upon price estimate.

A LUNCH OF YOUR CHOICE

- Menu served on the table
- Buffet available from 30 people
- Finger lunch from 8 to 100 people
- Cocktail lunch from 30 people
- Drinks included* : 1/3 bottle of wine, white and red;
1/2 bottle of mineral water, a coffee or a tea per person

BREAKS

- Fruit juices, permanent hot drinks (coffee and tea), mineral water (still and sparkling), a gourmet break of your choice (see page 6) served at the time of your choice.

ADDITIONAL SERVICES

- Rental of a breakout room from 350 €.
- Spider phone rental: 60 €.
- Printing of your documents : 0,50 €/color page - 0,25 €/B&W page
- Video conferencing system

GOURMET BREAKS

(INCLUDED IN YOUR DAY OR 1/2 DAY DELEGATE PACKAGE)



PASTRY BREAK 9€*

- Croissants, chocolate croissant, chouquettes

CANDY BREAK 10€*

- Strawberry Tagada, Dragibus, Croco, Marshmallow, chocolate bears

CAKE BREAK 10€*

- Lemon cake
- Chocolate cake
- Signature cake

WELL-BEING BREAK 12€*

- Chia seed pudding
- Chocolate chip oatmeal cookie
- Dried fruit and cereal bar

DELICACY BREAK 10€*

- Cannelés, chocolate and dried fruit brownies, macarons

BREAK "SWEETS FROM OUR REGIONS" 10€*

- Papette, sugar tart, vanilla and red fruit jam millefeuille

AFTERNOON BREAK 10€*

- Waffles with sauces, chocolate, red fruit coulis, spread and salted butter caramel

OUR MOUNTAIN PASTURES BREAK 12€*

- Assortment of local cold cuts and cheeses accompanied by a selection of our farmhouse breads

All breaks are accompanied by fresh fruit.

Starting from 8 people.

A SINGLE BREAK MUST BE CHOSEN FOR ALL PARTICIPANTS.

Possibility of varying the breaks for multi-day seminars.

CHEF SUGGESTION

(INCLUDED IN YOUR DAY OR 1/2 DAY DELEGATE PACKAGE)



STARTERS

- Smoked salmon, baby greens, lightly toasted bread
- Smoked duck breast and crispy vegetables tagliatelle with hazelnut oil and sesame seeds
- Beef carpaccio with parmesan shavings, greens and sun-dried tomatoes with virgin olive oil
- Homemade pollack terrine, diced vegetables, traditional pistou and rocket salad

HOT DISH

- Roasted cod fillet, wild rice, fresh vegetables, citrus butter
- Chicken with old-fashioned mustard, potatoes and seasonal vegetables

- Veal cooked at low temperature with sage, mashed potatoes and seasonal vegetables
- One-sided fillet of sea bream accompanied by a trio of vegetable mousses

DESSERTS

- Fresh fruit salad with mint and Bulgarian ice cream
- Seasonal fruit tart
- Bourbon vanilla crème brûlée
- Chocolate and passion fruit "finger" dessert
- Traditional tiramisu

DRINKS

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

Starting from 8 people. Dishes given as examples.
We thank you to choose a SINGLE MENU for all your guests

**In agreement with the customer, any surplus of package will be charged to the additional opened bottle. "Alcohol abuse is dangerous for your health. Consume in moderation".*

BUFFET

(INCLUDED IN YOUR DAY OR 1/2 DAY DELEGATE)



STARTERS

- Smoked fish platter (salmon, swordfish, herring)
- Salmon gravlax
- "Bellevue" style fish
- Assortment of salads, seasonings and sauces
- The Chef's mixed salads (5 varieties)
- Grilled vegetables
- Cold cuts
- Fried starters (caribbean-style codfish fritters, chicken nems, buckwheat balls, crispy prawns...)

SUGGESTION OF HOT DISHES

- Veal stew with rosemary
- Sliced chicken with mustard
- Cod fillet with sorrel sauce

- Grilled sea bream fillet

All hot dishes are accompanied by vegetables and starches

DESSERTS

- Chocolate éclair from the Domaine
- Panna cotta and fresh fruit
- Chocolate delicacy (milk and white)
- Fresh fruit salad
- Chef's choice

DRINKS*

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

From 30 people. Descriptions given as an example.
Daily selection by the Chef according to the market.

FINGER LUNCH

(INCLUDED IN YOUR DAY OR 1/2 DAY DELEGATE)



COLD PIECES

- Assortment of 3 sandwiches chosen by the Chef
- Assortment of 3 salads chosen by the Chef
- Assortment of canapés/verrines (2 pieces/pers.) of the Chef's choice

HOT PIECES

- 1 fish verrine
- 1 verrine de viande

DESSERTS

- 3 pieces according to the market and the season

DRINKS*

- 1/3 bottle of wine per person, white and red or 1 beer (33 cl)
- 1/2 bottle of mineral water
- 1 coffee or tea

From 8 to 100 people.

**In agreement with the customer, any surplus of package will be charged to the additional opened bottle. "Alcohol abuse is dangerous for your health. Consume in moderation".*

LUNCH COCKTAIL

(INCLUDED IN YOUR DAY OR 1/2 DAY DELEGATE) - 20 PIECES*/PERS.)



COLD SALTED PIECES

- Mini crispy vegetable tartlets
- Salmon gravlax cubes with cream and herbs
- Half-cooked foie gras, roasted brioche, seasonal chutney
- Tomato & Mozzarella Pesto Caprese Skewers
- Guacamole and tomato verinne
- Vegetable of the season verrine
- Smoked salmon mousse on blinis
- Tomato gazpacho
- Watermelon gazpacho
- Grated zucchini with fresh mint
- Swordfish skewer with soy and honey
- Sushi or maki
- Melon and country ham skewers
- Grilled vegetable brushetta
- Beet and smoked duck breast mousse, parmesan crisp
- Sesame seared tuna skewers
- Carrot and cumin soup

HOT SALTED PIECES

- Vegetable samosas
- Yakitori skewers
- Parmesan arancini
- Crispy prawns
- Truffled ham and Comté mini-croque monsieur

- Blue cheese crispy polenta
- Roasted scallops on saffron cream
- Skewer of duck breast fillet and dried apricots
- Prawns sautéed in curry
- Fresh vegetable tempura

SWEET PIECES

- Tonka bean and vanilla panna cotta
- Lyon-style tartlet
- Chocolate and raspberry lollipop
- Fresh fruit skewer
- Coffee and speculos tiramisu
- Duo of fruit mousses
- Chocolate mousse
- Chocolate fondant
- Cream puffs
- Praline macaroons
- Pistachio "Financier" style cake
- Mini "Baba au rhum"
- Small cannelé

DRINKS*

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

From 30 people.


*In agreement with the customer, any surplus of package will be charged to the additional opened bottle. Some pieces may vary according to the market and the seasons. Net price per piece (subject to VAT changes). 15 salted pieces and 5 sweet pieces.

WINE SELECTION

(INCLUDED IN YOUR DAY OR 1/2 DAY DELEGATE)




WHITE WINES (75cl)

- Domaine Tariquet Classic, IGP Côtes de Gascogne
- Maison Ogier "100% Viognier", IGP Méditerranée
- Domaine Altugnac "Les Turitelles", Chardonnay, IGP Pays d'Oc
- Domaine J. Mellot "Sincérité", Sauvignon, IGP Val De Loire
-  Vignobles Jeanjean "Secret de Lunès" Chardonnay, IGP Pays d'Oc

ROSÉ WINE (75cl)

- J.M. Aujoux, Moment de Plaisir, IGP Pays d'Oc

RED WINES (75cl)

- J.M. Aujoux, Moment de Plaisir, Merlot, IGP Pays d'Oc
- A. Chaperon, "Les Mercadières", AOP Bordeaux
- Maison Ogier "100% Grenache", IGP Méditerranée
- Famille Baldès, Vin de Lune, Malbec, AOP Cahors
-  Vignobles Jeanjean "Secret de Lunès" Pinot noir, IGP Pays d'Oc

Any additional bottle opened will be charged € 21/bottle.

"MADE-TO-MEASURE" PACKAGE

On request, we can offer you a selection of top superior wines, with an additional cost.

A wine reference can be replaced by another similar one depending on our supply.

Net rates per person (subject to VAT changes). "Alcohol abuse is dangerous for your health. Consume in moderation".

DRINKS



CLASSIC DRINK PACKAGE

With white or red Martini (4 cl), Campari (4 cl), Whisky (4 cl), Vodka (4 cl), Gin (4 cl), white or red wine (12 cl), beer (25 cl), fruit juice (33 cl), sodas (33 cl), mineral water (33 cl).

1/2 hour (2 drinks included) 15,00 €
 1 heure (3 drinks included) 20,00 €

GOURMET DRINK PACKAGE

Duration 30 min

“Classic” drink package
 + cold, hot and sweet canapés.

Number of pieces to choose from :

4 pieces : 22,00 € 8 pieces :30,00 €
 6 pieces : 26,00 € 10 pieces : ..32,00 €

CHAMPAGNES

- Jacquart Rosé (75 cl) 89,00 €
- Laurent-Perrier Brut (12 cl) 13,00 €
(75 cl) 95,00 €
- Jacquart Brut (75 cl) 75,00 €
- Kir Royal (12 cl) 13,00 €

APERITIFS

- Pastis / Ricard (4 cl) 4,50 €
- Martini red or white, Campari (5 cl) 4,50 €
- Porto red or white (5 cl) 8,00 €
- Kir vin blanc (12 cl) 5,00 €

STRONG LIQUORS

- Whisky Lawson, Vodka Eristoff, Gin Bombay Original, Rhum Bacardi, Rhum Bacardi Gold (4 cl).....8,00 € (70 cl) 79,00 €

BEERS

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

SOFT

- Coca, Orangina, Sprite (33 cl)5,00 €

FRUIT JUICES

- Fruit juice (25 cl)3,50 €
- Fruit juice (carafe) (100 cl) 9,00 €

WATER

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



ROOMS COMFORT - SUPERIOR - DELUXE

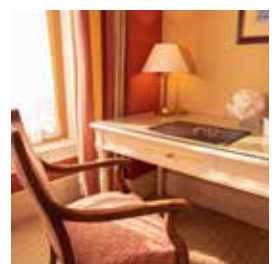
Price on demand

DISCOVER THE CHARMING AND COZY ATMOSPHERE OF THE GRAND HÔTEL DU DOMAINE DE DIVONNE.

Our 4-star hotel, in the heart of an elegant park with century-old trees, welcomes you in the region of Gex, only 17 km from Geneva. The 133 rooms and suites with views of the Jura or the Mont Blanc mountains, are all equipped with television, high speed wifi, air conditioning, safe, balcony or private terrace.

Concierge services and a storage room for baggages are available at the hotel reception.

Check-in : 16h00
Check-out : 10h30





ACTIVITIES, TEAM BUILDING, INCENTIVES

A PARTICULAR THEME? QUALITATIVE OBJECTIVES?

ESCAPE GAME

An interactive game created to solve a problem in order to reach a common goal.



WINTER GAMES

Challenge your teams around a special "snow" team building organized in the Jura Mountains only 30 minutes from the hotel.

GOLF

Looking for ways to strengthen your team spirit through an event that combines relaxation, work pleasure and concentration?



HIKING

A moment of escape in the Jura Mountains, to explore or rediscover the pleasures of nature.



GIANT PADDLE

The perfect summer activity that will teach you how to move forward all while keeping your balance.

*Entrust us with your employees
and we will give you back a team!*

CONTACT & ACCESS

Our sales team is here to assist you in the smooth running of your event while giving you professional help and advice.
Feel free to contact us for more information and to come and discover our domain.

DOMAINE DE DIVONNE

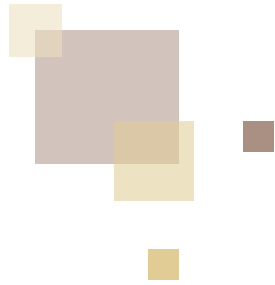
Avenue des Thermes
01220 Divonne-les-Bains

SALES DEPARTMENT

+33 (0)4 50 40 34 43
conference.divonne@partouche.com



Airport of Geneva : 20 min / Paris : 3 h / Lyon : 2 h / Annecy : 1h





Domaine De Divonne
Avenue des Thermes - 01220 Divonne-les-Bains, France
+33 (0)4 50 40 34 34 - www.domainedivonne.com