



DOMAINE DE DIVONNE

GRAND HÔTEL **** - GOLF - CASINO

Delegate days & Seminars season 2026



BEAUTIFUL
SCENERY
TO UNITE
YOUR TEAMS



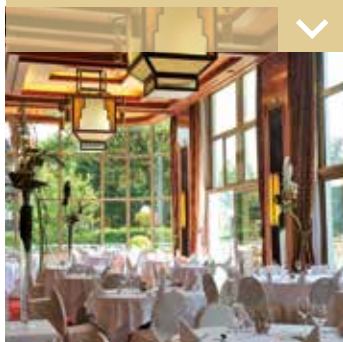
17 SALONS



122 ROOMS
-
11 SUITES



A RECEPTION
AREA FOR
250 PEOPLE



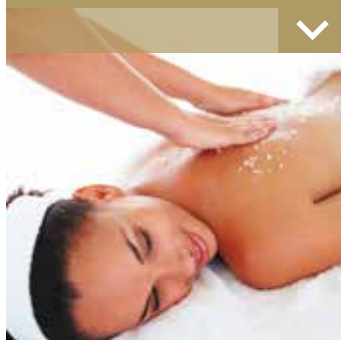
OUTDOOR
ACTIVITIES



SEVERAL
RESTAURANTS



A BEAUTY
SALON



Welcome to the Domaine

A haven of peace and nature between the lake and the mountains, the Domaine de Divonne offers you a warm and authentic site to organize your events. We can host up to 250 people in our numerous conference rooms and tailor your space to your needs. With regards to catering, our Chefs create fresh and seasonal menus, as well as convivial and gourmet spreads. 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 60 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

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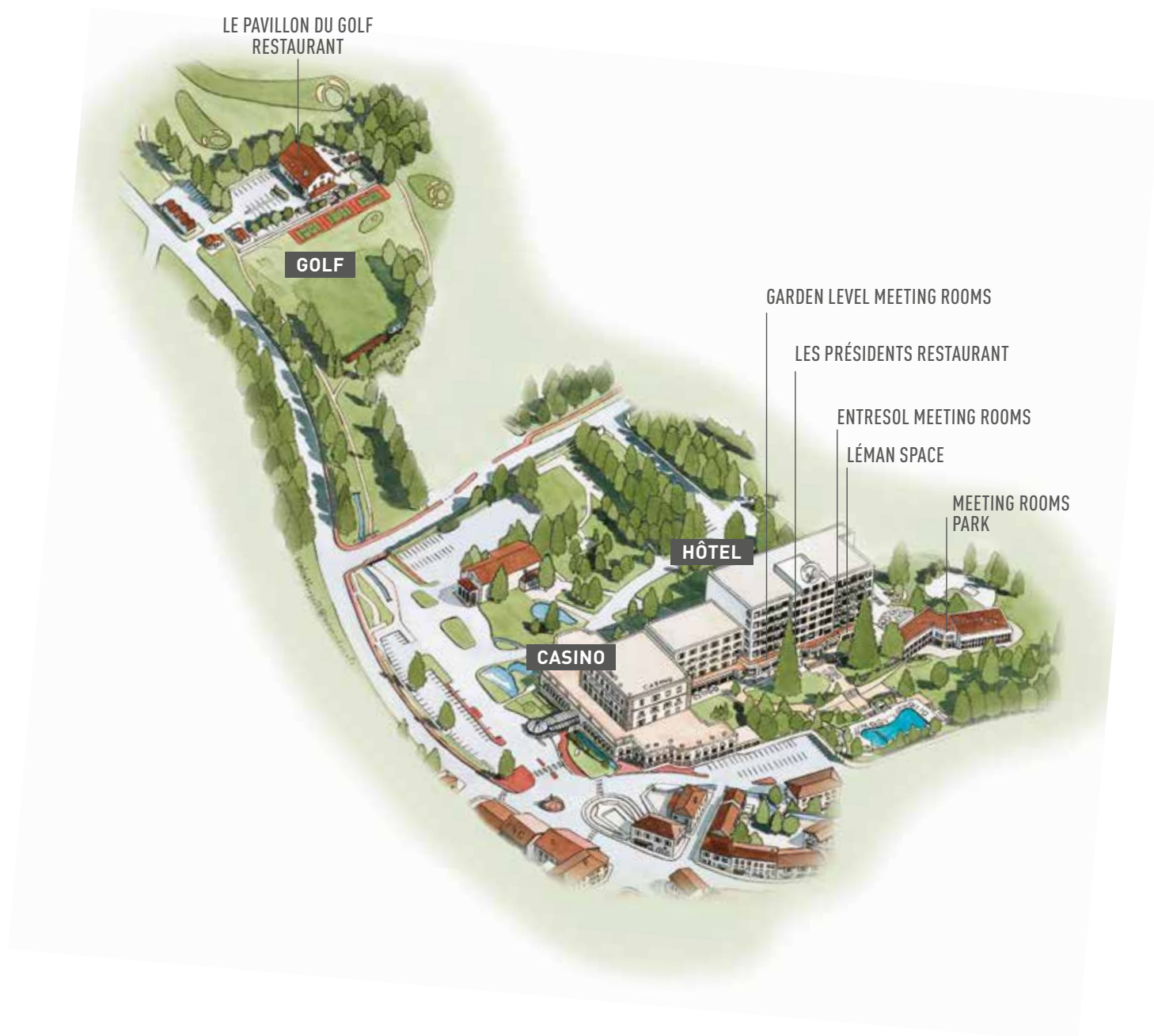


DOMAINE DE DIVONNE

PRIVATE RECEPTION AREAS

133 ROOMS / MULTIPLE 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, screens, video projectors, WIFI connection,
pens, conference pads, conference kits, mineral water and candy on the table.
Technical assistance and photocopies on demand and upon price estimate.

THE HOTEL SALONS

	Level	Meter L x l x H	M²	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	200	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



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, screens, video projectors, WIFI connection. Pens, conference pads, conference kits and still or sparkling water.
- 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 food from 8 to 100 people
- Cocktail lunch from 30 people
- Drinks included* : 1/3 bottle of wine, white and red; still or sparkling water, one coffee or one tea per person

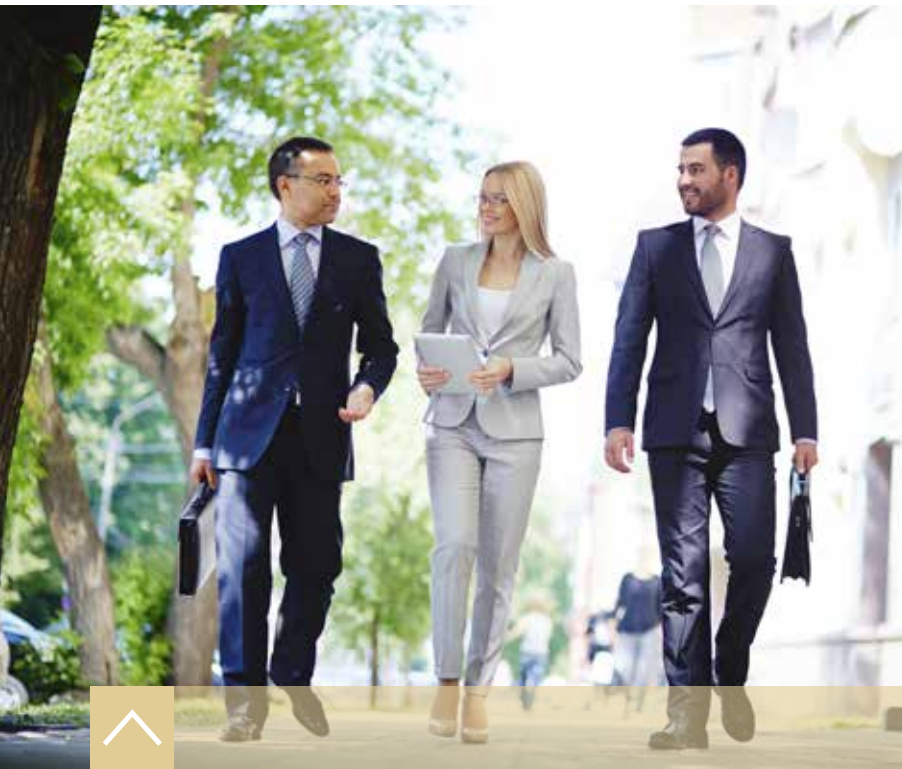
A BREAK

- Fruit juices, permanent hot drinks (coffee and tea), mineral water (still and sparkling), a gourmet spread of your choice (see page 8) served at the time of your choice.

ADDITIONAL SERVICES

- Rental of a sub-committee room from 250 €.
- Printing of your documents : 0,50 €/color page - 0,25 €/B&W page
- Video conference system

DELEGATE DAY



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
and 1 in the afternoon

Per person, from 8 people

OUR RATES INCLUDE

AN EQUIPPED MEETING ROOM

- They are equipped with paper-boards, screens, video projectors, WIFI connection. Pens, conference pads, conference kits and still or sparkling water. Technical assistance and photocopies on demand and upon price estimate.

A LUNCH OF YOUR CHOICE

- Menu served on the table
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- Video conference system

GOURMET SPREAD

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



PASTRY BREAK

10 €*

- Croissants, chocolate croissant, chouquettes

CANDY BREAK

10 €*

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

CAKE BREAK

10 €*

- Signature cake

WELL-BEING BREAK

12 €*

- Energy cake
- Assortment of dried fruits
- Chia seeds, coconut, seasonal coulis

DELICACY BREAK

12 €*

- Cannelés, chocolate and dried fruit brownies, macaroons

BREAK

"SWEETS FROM OUR REGIONS"

12 €*

- Pink praline tartlet, Financier with Grenoble walnuts, Savoy cake

AFTERNOON BREAK

12 €*

- 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 spreads 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'S SUGGESTION

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



STARTERS

- Trilogy of smoked fish, crunchy salad with vegetable shavings, lemon and herb cream
- Salmon tartar with crunchy vegetables, blinis and vegetable pickles
- Provençal-style beef carpaccio or tartar, pistou, sun-dried tomatoes, pine nuts, Reggiano
- Goat's cheese and onion tartine with pink berries, endive salad with Domaine's honey

HOT DISH

- Chicken supreme with brown mushroom sauce, fine purée with glazed vegetables
- Sirloin of beef a la plancha, chimichuri sauce, confit potatoes with sweet onions

- Fillet of lisette cooked over a flame, dahl of coral lentils with coriander, Japanese fondue sauce
- Back of red tuna, vegetable piperade, piquillo condiments

DESSERTS

- Chocolate fingers
- Tartlet of the season
- Rum baba with whipped cream
- Paris-Brest puffs
- Exotic fingers

DRINKS

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

Starting from 8 people. Dishes given as examples.
We thank you for choosing 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, haddock, mackerel)
- Salmon or trout gravlax with citrus fruits
- Assortment of raw vegetables, seasonal sauce
- The Chef's mixed salads (3 varieties)
- Local cooked or cured meats
- 2 fried meats of the season
- Platter of mature cheeses from our region

SUGGESTION OF HOT DISHES

- Farm poultry supreme, brown mushroom sauce
- Cod fillet, piperade, saffron coulis
- Fillet of sea bream, vegetable caponâtes, olive oil sauce
- Duck parmentier with dried fruit

All hot dishes are accompanied by vegetables and starches

DESSERTS

- Sweet chocolate cake
- Rum baba
- Financier
- Fruit salad
- Tropicézienne

DRINKS*

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

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

**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".*

FINGER FOOD

(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 meat verrine

DESSERTS

- 3 pieces according to the market and the season

DRINKS*

- 1/3 bottle of wine per person, white and red
- Still or sparkling 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

- Cherry tomatoes & Mozzarella with pesto skewer
- Melon and country ham skewers
- Sesame seared tuna skewers
- Grilled sun vegetable bruschetta
- Smoked eggplant caviar and Pecorino shavings bruschetta
- Creamy zucchini, basil and feta cheese with Espelette pepper
- Salmon cubes, gravlax and herbs cream
- Half-cooked foie gras and chutney on roasted brioche
- Tomato gazpacho
- Mini crispy vegetable tartlet
- Beet and smoked duck breast mousse, parmesan crisp
- Smoked salmon mousse on blinis
- Sushi or maki
- Guacamole and tomato verrine
- Coral lentil hummus with fresh mint verrine
- Sun verrine and sour cream

HOT SALTED PIECES

- Arancini parmesan and brown mushrooms
- Yakitori chicken skewer
- Duck and soft apricots skewer

- Truffled Comté cheese croque monsieur
- Crispy prawns
- Sautéed prawns in curry sauce
- Roasted scallops on saffron cream
- Vegetable samosa
- Fresh vegetable tempura

SWEET PIECES

- Assortment of macaroons
- Fruit skewers
- Paris-Brest puff
- Chantilly puff
- Financier corn
- Mini lemon meringue tartlet
- Exotic mini-tartelette
- Mini-madeleine
- Mini chocolate fondant
- Mini-cannelé
- Seasonal panna cotta
- Fruit pastry
- Coconut rocher
- Sand rose

DRINKS*

- 1/3 bottle of wine per person, white and red
- Still or sparkling 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
- J.P. Kressmann, Chardonnay "Gaston", VDP

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
- Maison Ogier "100% Grenache", IGP Méditerranée
- A. Chaperon, "Les Mercadières", AOP Bordeaux
- J.P. Kressmann, Merlot "Gaston", VDP

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) 18,00 €
1 heure (3 drinks included) 23,00 €

GOURMET DRINK PACKAGE

Duration 30 min

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

Number of pieces to choose from :

4 pieces : 27,00 € 8 pieces : 37,00 €
6 pieces : 29,00 € 12 pieces : 45,00 €

CHAMPAGNES

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

SOFT

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

FRUIT JUICES

- Fruit juice (25 cl) 3,50 €
- Fruit juice (jug) (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 to the Gex region, only 20 km from Geneva. The 133 rooms and suites with views of the Jura mountains or the French Alps, 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 : 12h00





ACTIVITIES, TEAM BUILDING, INCENTIVES

A PARTICULAR THEME? QUALITATIVE OBJECTIVES?

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



CONTACT OUR PARTNERS DIRECTLY TO ORGANISE YOUR EVENT



Teambuilding
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Artistic creation
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**Team-building games,
fun and cooperative games**
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CONTACT & ACCESS

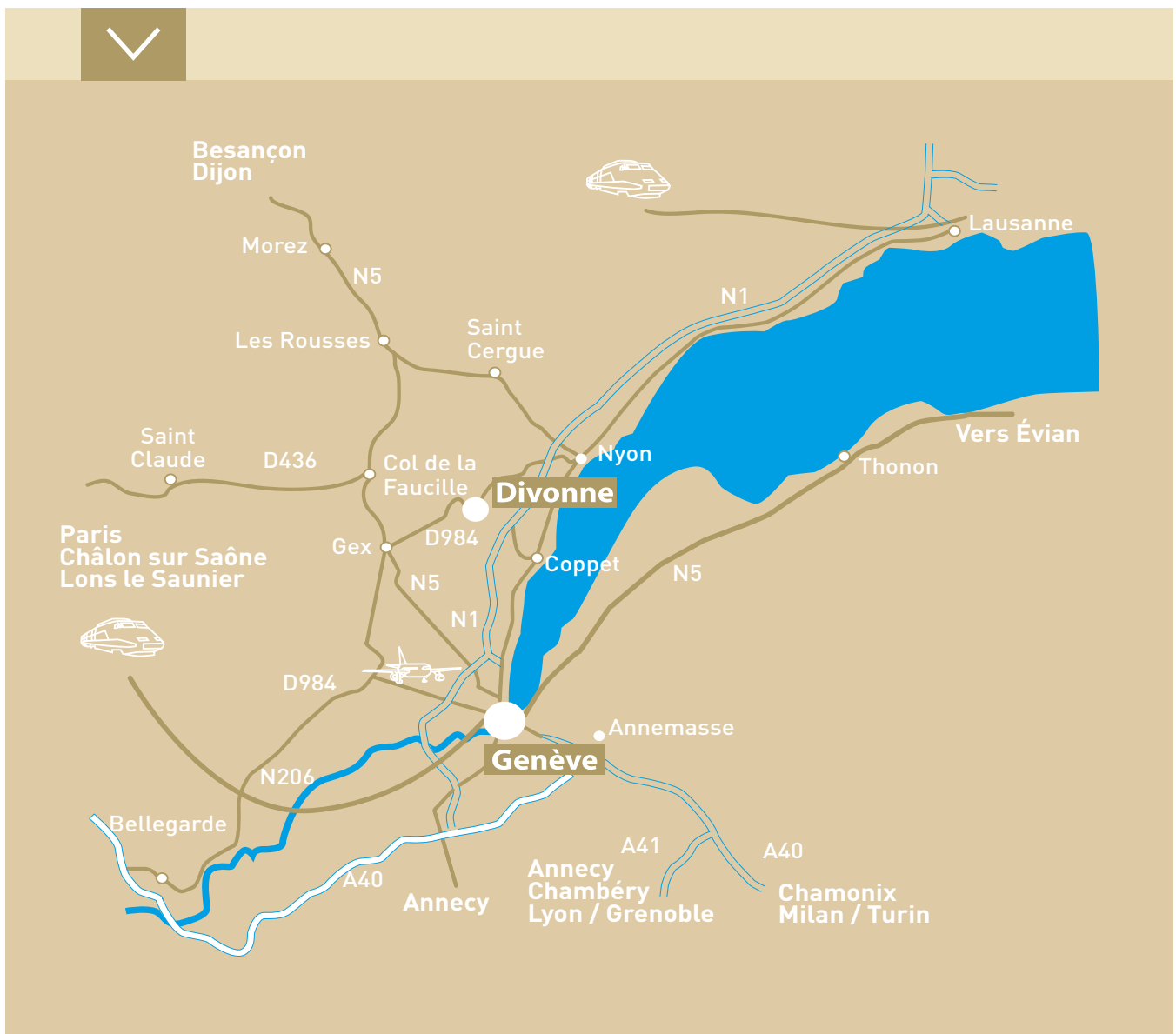
Our sales team is here to assist you in the smooth running of your event while giving you professional help and advice.
Feel free to contact us for more information and to come and discover our domain.

DOMAINE DE DIVONNE

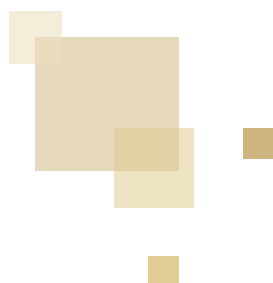
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01220 Divonne-les-Bains

SALES DEPARTMENT

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conference.divonne@partouche.com



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





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