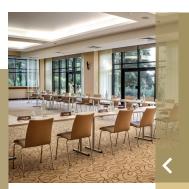


Day delegate & Seminarseasons 2022|2023



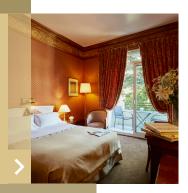


BEAUTIFUL SCENERY TO UNITE YOUR TEAMS



16 SALONS

A HOTEL****
WITH 133
ROOMS



A RECEPTION AREA FOR 200 PEOPLE



OUTDOOR ACTIVITIES



SEVERAL RESTAURANTS





Welcome to the Domaine

aven 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 accomodate 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 72 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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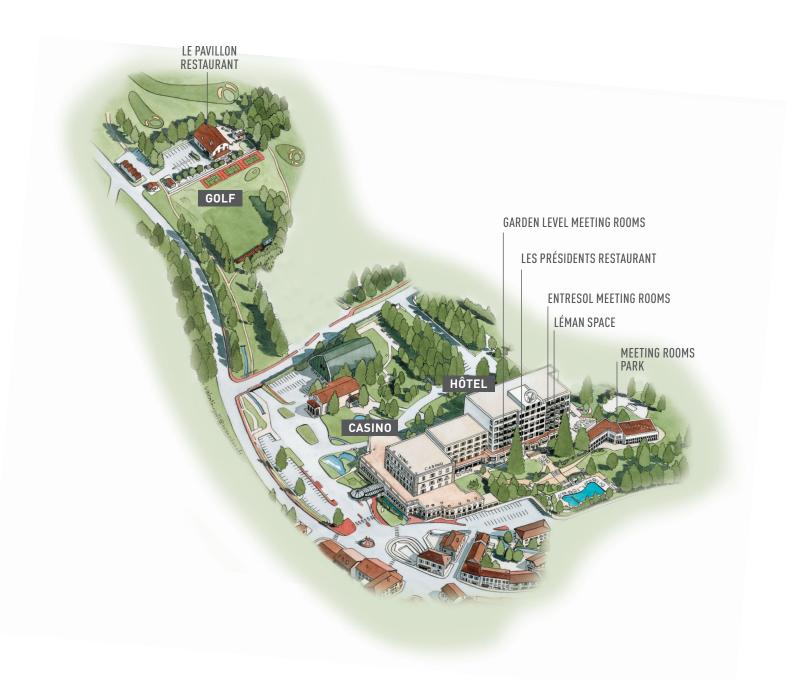


DOMAINE DE DIVONNE

PRIVATE RECEPTION AREAS

133 ROOMS / SEVERAL RESTAURANTS

16 SALONS















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

	Niveau	Mètres L x l x H	M ²	Dîner	Cocktail	Buffet	Class room	U Shape	Théâtre	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	PARC	12,7 x 20,7 x 4	260	-	220	-	100	60	160	72*
Foyer Mont-Blanc	PARC	11 x 7,5 x 2,6	82	-	60	-	-	-	-	-
Alsace	PARC	6,65 x 7,5 x 2,6	50	-	25	-	20	15	30	12
Normandie	PARC	7 x 8,5 x 2,6	60	-	30	-	20	25	40	12
Alsace + Normandie	PARC	14,5 x 5,65 x 2,6	110	-	70	-	40	28	80	36
Béarn	PARC	6,65 x 7,5 x 2,6	50	-	25	-	20	15	30	12
Aquitaine	PARC	7 x 8,5 x 2,6	60	-	30	-	20	25	40	12
Béarn + Aquitaine	PARC	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

GOURMET BREAKS (INCLUDED IN YOUR DAY OR 1/2 DAY OF STUDY)



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, macaroons

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.

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€

Permanent coffee + gourmet break upon your arrival (pastries) 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 40 people
- Drinks included* : 1/3 bottle of wine, white and red; 1/2 bottle of mineral water, a coffee or a tea per person

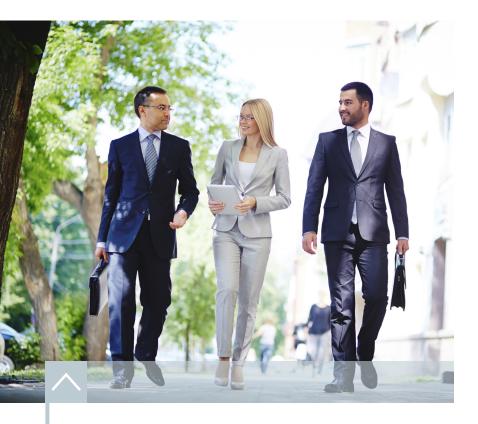
A BREAK

• 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€

Permanent coffee + gourmet break upon your arrival (pastries) 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 40 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 sub-committee room from 350 €.
- Spider phone rental: 60 €.
- Printing of your documents : 0,50 €/color page 0,25 €/B&W page

MENU DU MOMENT (INCLUDED IN YOUR DAY OR 1/2 DAY OF STUDY)



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
- 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
- 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

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

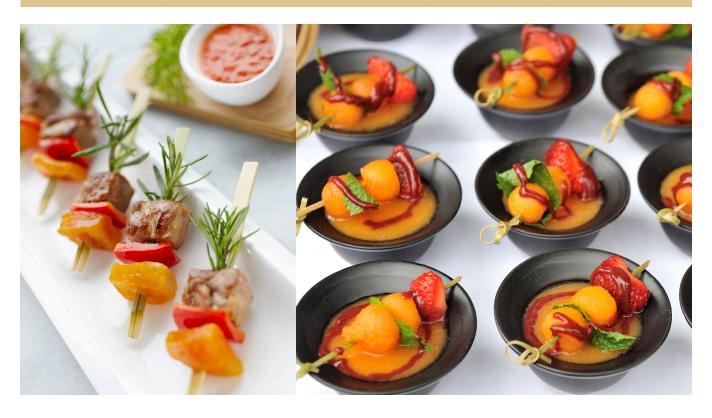
DRINKS*

- 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.

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
- Small 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.

WINE SELECTION



WINE INCLUDED IN THE PACKAGES

WHITE WINES

- Domaine Tariquet Classic,
 IGP Côtes de Gascogne Famille Grassa
- La Chevalière, Chardonnay Ferret, IGP Pays d'Oc Laroche
- Domaine Antugnac, Chardonnay, IGP Haute Vallée de l'Aude

ROSÉ WINES

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

RED WINES

- Terres de truffes TerraVentoux, AOC Ventoux
- Les Mercadières, AOP Bordeaux
- La Chevalière, Syrah Grenache, IGP Pays d'Oc Laroche

WINE PACKAGE

With a supplement of €14*/pers. instead of the package above.

WHITE WINES

- Chablis AOC, Domaine Savary, Bourgogne
- Mâcon village, Domaine Grison, Bourgogne

ROSÉ WINES

• Minuty cuvée prestige, AOC Côtes de provence

RED WINES

- Bourgeuil, Domaine J. Mellot, Val de Loire
- Château de Barbe, Côtes de Bourg, Bordeaux

A wine reference may be replaced by another similar one depending on the supply.

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).

CHAMPAGNES

•	Jacquart Rosé	(75 cl)	84,00€
•	Laurent-Perrier Brut	(12 cl)	13,00€
		(75 cl)	70,00€
•	Jacquart Brut	(75 cl)	55,00€
•	Kir Royal	(12 cl)	13,00€

APÉRITIFS

•	Pastis / Ricard	(4 cl)	4,50	€
•	Martini rouge ou blanc, C	ampari (5 cl)	4,50	€
•	Porto rouge ou blanc	(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€

GOURMET DRINK PACKAGE

Duration 30 min

"Classic" drink package + cold, hot and sweet canapés.

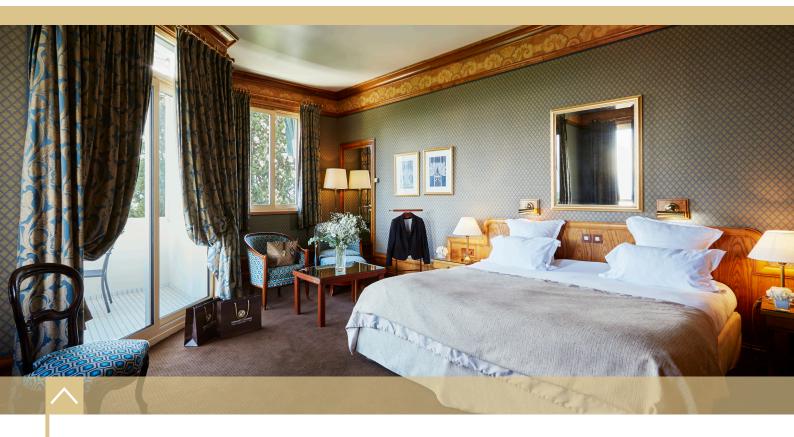
Number of pieces to choose from:

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

BEERS

Heineken bouteilleFût Heineken	(25 cl)6,00€ (20 l)240,00€ (30 l)320,00€
SOFT	
• Coca, Orangina, Sprite	(33 cl)4,00€
FRUIT JUICES	
• Jus de fruits	(25 cl)3,50€
• Jus de fruits (carafe)	(100 cl)9,00€
WATER	
• Vittel, San Pellegrino	(50 cl)4,00€
	(100 cl) 6,00€
• Perrier	(33 cl)4,00€

ACCOMMODATION



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



























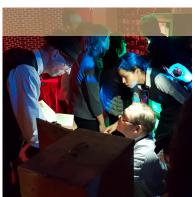
ACTIVITIES, TEAM BULDING, INCENTIVES A PARTICULAR THEME? QUALITATIVE OBJECTIVES?

GOLF

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

ESCAPE GAME

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



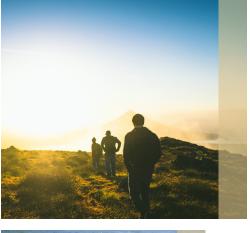
HIKING

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



WINTER GAMES

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



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

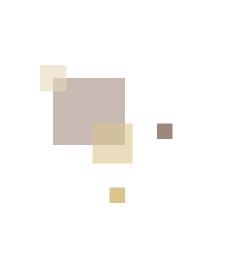
Avenue des Thermes 01220 Divonne-les-Bains

SALES DEPARTMENT

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



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







Domaine De Divonne