



DOMAINEDEDIVONNE

GRAND HÔTEL**** - GOLF - CASINO

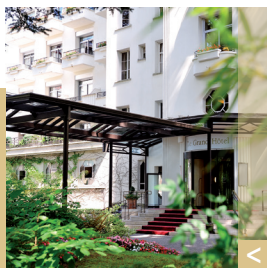
Weddings season 2022|2023



*"Getting married,
is taking the
commitment to
make someone
happy"*

Henri-Frédéric Amiel.

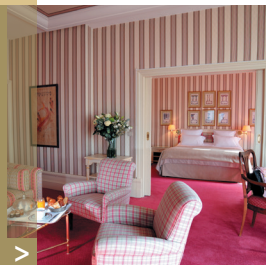
A 4 HECTAR
PARK



A UNIQUE
SITE
FOR YOUR
WEDDING



122 ROOMS
-
11 SUITES



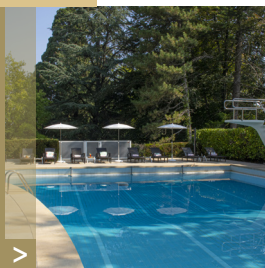
PRESTIGIOUS
MENUS



PERSONALIZED
SERVICES



A POOL
AT THE HEART
OF THE
GARDENS



3 RECEPTION
ROOMS
UP TO 250
PEOPLE



Welcome to the Domaine

Haven of peace and nature between lake and mountain, the Domaine de Divonne offers you a warm and authentic site to celebrate your wedding. We welcome in our reception rooms up to 250 people. Our chefs have elaborated fresh and gourmet menus. "Hand in hand", we will accompany you in the smooth running of your event and you will find professional help and advice from our sales team.

On the big day, after having spent a day rich in emotions at the Domaine, we will be happy to offer you a bridal room and propose favorable rates to your guests.

Are you interested? Contact us to discover all that the Domaine has to offer!

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

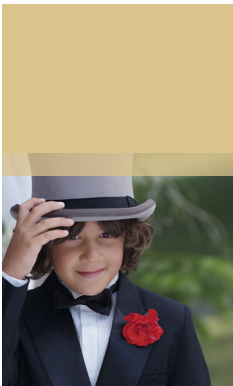


**Discover in our brochure, all the packages created
to meet all your expectations.**

LE DOMAINE DE DIVONNE

A UNIQUE SITE TO CELEBRATE ONE OF THE
MOST BEAUTIFUL DAYS OF YOUR LIFE





DRINKS.....	6
CANAPÉS per piece	7
" LIVE COOKING " Workshop.....	8
" HARMONY " Menu	9
" HONEYMOON " Menu.....	10
" PRESTIGE " Menu	11
" PRESTIGE " Buffet.....	12
" BOUT'CHOU " et " P'TITS LOUPS " Menu	13
DESSERT	14

Sunday BRUNCH	15
WINE selection.....	16
PERSONALIZED services.....	17
ACCOMMODATION of the Grand Hôtel	18



DRINKS

A selection of cocktails and aperitifs to enhance your evening.

CLASSIC PACKAGE

(price per person)

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 juices
(33 cl), sodas (33 cl),
mineral water (33 cl)

1/2 h (2 drinks) 15,00 €

1 h (3 drinks) 20,00 €



GOURMET PACKAGE

Duration 30 min (price per person)

CLASSIC PACKAGE

+

Cassolettes, cold canapés,
hot and sweet canapés.

Number of pieces to choose from :

4 pces ..22,00 € 8 pces.... 30,00 €

6 pces ..26,00 € 10 pces.. 32,00 €



BEVERAGE BAR

- Spritz bar (traditional or Lillet) or Mojitos bar (18 cl) 6,00 €
- Punch or Sangria (1 l)..... 20,00 €
- "Champenoise" cocktail with Crémant de Bourgogne (1 l) 25,00 €

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 €
- Rental of a 75 glasses champagne
waterfall
(without drinks) 55,00 €

APÉRITIFS

- Pastis / Ricard..... (4 cl) 4,50 €
- Martini rouge ou blanc,
Campari..... (5 cl) 4,50 €
- Porto rouge ou blanc (5 cl) 8,00 €
- Kir vin blanc(12 cl) 5,00 €

STRONG LIQUOR

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

BEERS

- Heineken bouteille(25 cl) 6,00 €
- Fût Heineken..... (20 l) 240,00 €
- Fût Heineken or Pils(30 l) 320,00 €

SOFTS

- Coca, Orangina, Sprite ..(33 cl) 4,00 €

FRUIT JUICE

- 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 €

CANAPÉS per piece

From 30 people.



2,80€*
the canapé
2,50€*
starting from
6 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 verrine
- 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 mousse and smoked duck breast, parmesan crisp
- Sesame seared tuna skewers
- Carrot and cumin soup

HOT SALTED PIECES

- Vegetable samossas
- Yakitori chicken skewers

- Parmesan arancinini
- Crispy prawns
- Mini croque-monsieur
- Blue cheese crispy polenta
- Roasted scallops on saffron cream
- Skewer of duck breast fillet and soft apricots
- Prawns sautéed with curry
- Vegetable tempura

SWEET PIECES

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

“LIVE COOKING” workshop

From 30 people.



starting from

14€*

per pers.

**To enhance your appetizer, our chefs offer to cook before your eyes.
An interactive and tasty moment!**

"DISCOVER THE FOIE GRAS" *Supplement/pers.*..... 20 €

- Foie gras with soft apricots
- Foie gras with sesame seeds
- Foie gras with figs
- Foie gras half-cooked in Porto wine
- Foie gras with roasted pistachios

"JAPANESE FLAVORS" *Supplement/pers.* 18 €

- Sushis, makis, california rolls, sashimis

"COLORS OF ITALY" *Supplement/pers.*..... 14 €

- Mix of mozzarella and colorful tomatoes
- Italian cured hams
- Mix of bruschettas

"FROZEN FLAVORS" *Supplement/pers.* 15 €

- On demand composition of ice cream sundaes with fruits, fruit and chocolate sauce, hazelnuts, almonds...

If you wish for something specific or have a particular desire, our chef will be delighted to meet you in order to discuss it.

Some dishes may vary according to the market and the seasons. These workshops can be made with halal meat for all guests. *Net prices per person (subject to VAT changes). "Alcohol abuse is dangerous for your health. Consume with moderation".

“HARMONY” menu

From 30 people.



starting from

105€*

per pers.

**The same starter, main dish
and dessert must be chosen
for all the guests.**

COCKTAIL APÉRITIF

- 1 glass of champagne (12cl) or 1 royal kir (12cl) and 5 canapés of your choice
- Fruit juices, mineral water

APPETIZER

CHOICE OF STARTER

- Duo of tartar salmon, Kaffir lime zest, herring eggs
- Half-cooked foie gras, roasted brioche, fig jam
(supplement food and wine pairing: 5€ the glass)

CHOICE OF HOT DISH

- Chicken with morel sauce, mashed potatoes and fresh vegetables
- Roasted cod fillet, parsley cream with polenta and seasonal vegetables

CHEESE (supplement of 6€/pers.)

DESSERT

- Dessert of your choice (see p14)

DELICACIES

DRINKS**

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

Some dishes may vary according to the market and the seasons. This menu can be made with halal meat for all guests. *Net prices per person (subject to VAT changes).

**In agreement with the client, any overrun of the package will be charged per additional bottle opened.

“Alcohol abuse is dangerous for your health. Consume in moderation”.

“HONEYMOON” menu

From 30 people.



starting from

125€*

per pers.

**The same starter, main dish
and dessert must be chosen
for all the guests.**

COCKTAIL APÉRITIF

- 1 glass of champagne (12cl) or 1 royal kir (12cl) and 12 canapés of your choice
- Fruit juice, mineral water
- Live cooking : “Colors of Italy” or “Japanese flavors

OR

COCKTAIL APÉRITIF

- 1 glass of champagne (12 cl) or 1 royal kir (12 cl) and 5 canapés of your choice
- Fruit juice, mineral water

+ STARTER OF YOUR CHOICE

- Scallops tartar, celtriac carpaccio, arugula emulsion and kaffir lime zest
- Fresh mushrooms shavings with hazelnuts and smoked duck breast of foie gras

APPETIZER

HOT DISH OF YOUR CHOICE

- Fillet of beef tournedos with truffle flavours, potato rösti and glazed vegetables
- Arctic char fillet with citrus butter, creamy sweet potatoes and vegetables of the moment

CHEESE

- Fresh and matured cheeses
- Special breads and seasonal mixed salad

DESSERT

- Dessert of your choice (see p14)

DELICACIES

DRINKS**

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

Some dishes may vary according to the market and the seasons. This menu can be made with halal meat for all guests. *Net prices per person (subject to VAT changes).

**In agreement with the client, any overrun of the package will be charged per additional bottle opened.

“Alcohol abuse is dangerous for your health. Consume in moderation”.

“PRESTIGE” menu

From 30 people.



starting from

145€*

per pers.

**The same starter, main dish
and dessert must be chosen
for all the guests.**

COCKTAIL APÉRITIF

- 1 glass of champagne (12cl) ou 1 royal kir (12cl) and 5 canapés of your choice
- Fruit juices, mineral water

APPETIZER

STARTER OF YOUR CHOICE

- Homemade marbled foie gras, roasted brioche and seasonal chutney
(supplement food and wine pairing: 5€ the glass)
- Roasted lobster, pack choi fondue, orange and cardamom flavor

FISH OF YOUR CHOICE

- Sea bream fillet and seasonal vegetables,
- Scallops and prawns skewer, sour cream and black rice

MEAT OF YOUR CHOICE

- Roasted rack of lamb, thyme juice, vegetable tian and Anna potatoes
- Boneless veal loin with a spiced up sauce, potato blinis and vegetables of the moment

CHEESE

- Fresh and matured cheeses
- Special breads and seasonal mixed salad

DESSERT

- Dessert of your choice (see p14)

DELICACIES

DRINKS**

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



Some dishes may vary according to the market and the seasons. This menu can be made with halal meat for all guests. *Net prices per person (subject to VAT changes).

**In agreement with the client, any overrun of the package will be charged per additional bottle opened.

“Alcohol abuse is dangerous for your health. Consume in moderation”.

“PRESTIGE” buffet

From 30 people.



starting from

135€*

per pers.

**The same hot dish must be
chosen for all the guests.**

COCKTAIL APÉRITIF

- 1 glass of champagne (12cl) or 1 royal kir (12cl) and 5 canapés of your choice
- Fruit juices, mineral water

STARTERS BUFFET

- Bellevue-style fish and smoked fish
- Marinated fish platter
- Pâté en croûte and terrine
- Local cold cuts platter
- Grilled vegetables
- Assortment of raw vegetables and mixed salads
- Verrines

SEAFOOD STAND

- Shellfish from our coasts, crabs, grey and pink shrimps, whelks, periwinkles, Marennes Oléron oysters, almonds
- Plain and fine herbs mayonnaises, semi-salted butter
- Lemon and shallot vinegar
- Country bread and rye bread

ASIAN BUFFET

- Sushis, makis, california rolls, sashimis

HOT DISH OF YOUR CHOICE

(served on a plate)

- Arctic char fillet, citrus butter, sunny vegetables tian and crispy polenta
- Roasted cod fillet, sorrel sour cream and black rice
- Fillet of beef tournedos with truffle flavours, potato rösti and vegetables mousseline
- Range guinea fowl supreme with tarragon juice, Vitelotte mashed potatoes and vegetables of the moment

CHEESE BUFFET

- Selection of matured cheeses
- Special breads and mixed seasonal salad

DESSERT

- Dessert of your choice (see p14)

DELICACIES

DRINKS**

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

Some dishes may vary according to the market and the seasons. This menu can be made with halal meat for all guests. *Net prices per person (subject to VAT changes).

**In agreement with the client, any overrun of the package will be charged per additional bottle opened.

“Alcohol abuse is dangerous for your health. Consume in moderation”.

“BOUT’CHOU” menu

Kids under 5 years of age.



For the little ones, we offer home-made mashed potatoes, white ham and an ice cream sundae, accompanied by mineral water.

Free

Some dishes may vary according to the market and the seasons. This menu can be made with halal meat for all guests. *Net prices per person (subject to VAT changes).

“P’TITS LOUPS” menu

Kids from 5 to 14 years of age.

A single menu must be chosen for all children.

STARTERS TO SHARE

HOT DISH OF YOUR CHOICE

- Roasted poultry with gravy and mashed potatoes
- Burger and French fries
- Salmon steak with basmati rice

DESSERT OF YOUR CHOICE

- Dessert of your choice (see p14)
- Ice cream

DRINKS

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

starting from

19€*

per pers.



Some dishes may vary according to the market and the seasons. This menu can be made with halal meat for all guests. *Net prices per person (subject to VAT changes).

DESSERT

Included in the menus.



The same dessert must be chosen for all guests.

THE STRAWBERRY CREAM CAKE

Sponge sandwich cake, vanilla cream and a layer of fresh strawberries.

THE RASPBERRY CREAM CAKE

Sponge sandwich cake, vanilla cream and a layer of fresh raspberries.

THE CHOCOLATE AND MORELLO CHERRY CAKE (plate service)

White chocolate mousse with vanilla and morello cherry filling

THE INTENSE TANGERINE MACAROON (plate service)

Dark chocolate ganache, tangerine confit and caramel sauce

THE AUTHENTIC CHARLOTTE

Moulded creamy fruit dessert lined with finger biscuits.

Our Pastry Chef can offer you a personalized cake upon request.

THE WEDDING CAKE

Choice of vanilla, chocolate, coffee (3 cream puffs per person)

The wedding cake instead of the dessert: *Supplement/pers.*3 €

The wedding cake AND the dessert : *Supplement/pers.*9 €

CHOCOLATE FOUNTAIN 145 €

With freshly cut fruit and marshmallows

Sunday BRUNCH

From 30 people (50 people in July/August).



starting from

65€*

per pers.

The brunch is served from 12pm to 2pm every Sunday, from September to June at the restaurant " Le Léman ", or in a private room.

According to availability.

Continue your festivities the next day by joining our big brunch at the restaurant Le Léman.

THE MUST-HAVES

- Pastries
- Assortment of breads
- Crêpes, pancakes

STARTER BUFFET

- Pumpkin soup with hazelnut
- Mushrooms quiche
- Quinoa salad, dried fruit and coriander
- Carrot salad, orange and cumin
- Red mullet and pesto toast
- Crispy crab pancakes

ASIAN BUFFET

- Samossas and egg rolls
- Majestic Saumon
- Red fire dragon
- Sweet and sour pork stir-fry

SEAFOOD STAND

- Oysters "Fine de Claire"
- Prawns, scampi, whelks, winkles, shrimps, clams
- Smoked salmon and blinis

- Salmon gravlax
- Teriyaki tuna

HOT DISH BUFFET

- Preserved shoulder of lamb
- Duck breast fillet of the Dombes
- Thiebou dieune
- Back of pollack, shellfish juice
- Glazed vegetables
- Wild mushrooms

DESSERTS BUFFET

- Lemon tartlet
- Lyon-style tartlet
- Blackcurrant macaroon
- Fresh fruit skewer
- Mini chocolate fudge cake
- Praline crème brûlée

KIDS BUFFET

- Chicken wings
- Mini-hamburgers
- Nuggets
- Ice cream

Dishes given as examples.

WINE Selection

Our maître d'hôtel will accompany you for the food/wine pairing during your wedding tasting.



WHITE WINES (75 cl)

- 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 (75 cl)

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

RED WINES (75 cl)

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

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

Winemaker's package

Package proposed with a supplement of 14€/pers. instead of the above package

WHITE WINES (75 cl)

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

ROSÉ WINES (75 cl)

- Minuty cuvée prestige, AOC Côtes de provence

RED WINES (75 cl)

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

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

Personalized SERVICES

Discover our services for your reception.



Included
in our
menus

THE TASTING OF YOUR WEDDING MENU

for 2 people

THE RECEPTION SALON

- Availability of the room from 2pm
- Room layout with round tables for 8 to 12 people
- Unguarded cloakroom
- Dance floor
- Speaker, video projector and screen

- Access to a private outdoor space

TABLEWARE

- White tablecloth, white napkins
- Ivory chair covers

THE DOMAINE'S EXTRAS

- Service included
- Bridal room
- Personalized service throughout your event

Additional services

MUSICAL ANIMATION

Our sales team will be happy to put you in contact with our providers.

The formula "meal provider", includes the menu and drinks (starter, main course, dessert at the chef's choice + 1/2 bottle of mineral water and coffee) at the rate of 35 €/pers.

TABLEWARE

- Chandeliers : 5€/unité
- Printing package (menu, nameplate, seating plan, table name): 5€/pers.
- We can put you in contact with our flower suppliers or you have the options of bringing your own flower decoration.

CEREMONY

supplement of 600 €

- Set up of our gardens

CORKAGE FEE

- If you wish to bring your own champagne, we charge a fee of 19 € per opened bottle of 75 cl.

PERSONAL EXPENSES

- Past 1 in the morning, you have the option of continuing your evening until 3 AM, with a supplement of 5 €/hour/ per confirmed adult for dinner.
- Children's room
- Babysitter for any group of children over 8

ACCOMMODATION at the Grand Hôtel

133 spacious and luminous rooms including 2 royal suites.



Special "WEDDING NIGHT"

On the day of your wedding day, we offer a bridal room and a bottle of champagne.

All our rooms are air-conditioned with a view of the Jura or the Alps. You and your guests will have access to the relaxation area, the fitness room and the heated outdoor swimming pool (in season).

SPECIAL RATES single or double room



20%*
of discount
for your guests,
including breakfast.

A personalized code will be given to you during the signature of your contract, valid for all reservations made on our website.

** Depending on the time of the year.*

BEAUTY INSTITUTE

Our beauticians will welcome you for a beauty treatment or a relaxing massage.

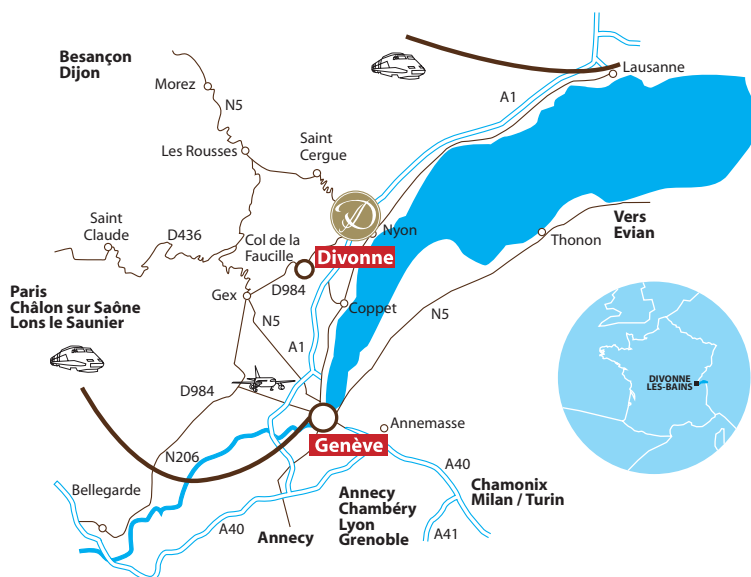
The institute is located on the 4th floor of the Grand Hotel.





Your notes

Handwriting practice lines consisting of 20 horizontal dotted lines.



DOMAINE DE DIVONNE

Avenue des Thermes - 01220 Divonne-les-Bains
www.domainedivonne.com