



DOMAINEDEDIVONNE

GRAND HÔTEL**** - GOLF - CASINO

Cocktails & banqueting

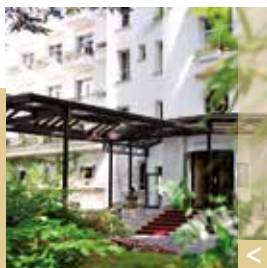
seasons 2022|2023



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

Auguste Escoffier.

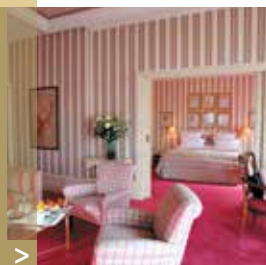
A 4 HECTARES
WOODED
PARK



A
SINGLE PLACE
FOR YOUR
EVENTS



122 ROOMS
-
11 SUITES



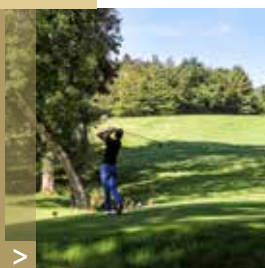
PRESTIGIOUS
MENUS



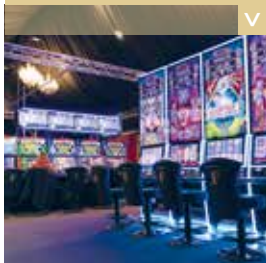
4 RECEPTION
ROOMS
FOR 250
PEOPLE TOTAL



AN 18 HOLE
GOLF
COURSE



A CASINO



Welcome to the Domaine

Home of peace and nature between lake and mountains, the Domaine de Divonne offers you a warm and authentic site to celebrate your event. We welcome in our reception rooms up to 250 people. Our Chefs have elaborated fresh and gourmet menus. 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 institute 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!

At your service: +33 (0)4 50 40 34 43 / conference.divonne@partouche.com



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DOMAINE DE DIVONNE

4 RECEPTION ROOMS AND
PRIVATE TERRACES
4 RESTAURANTS



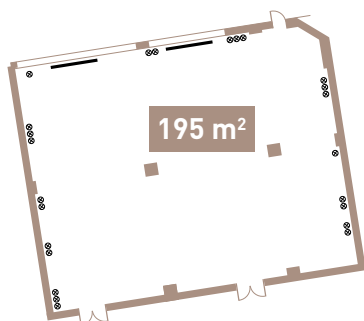
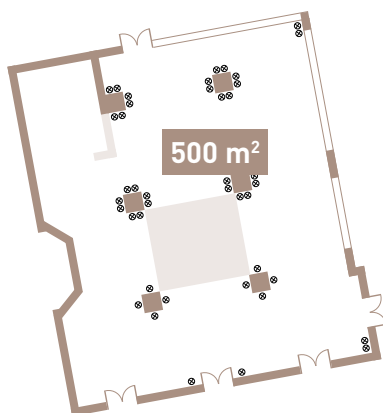
Private ROOMS

Choice of rooms upon guest number and availability.



LÉMAN ROOM

A sumptuous Art Deco lounge of 500 m² and a private terrace able to accommodate up to 250 people for dinner, 400 guests for a cocktail party and 170 guests for a buffet.



LANGUEDOC AND ROUSSILLON ROOMS

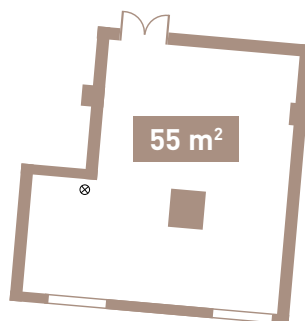
Two living rooms of 75 m² and 120 m² with a private terrace changeable into one large space, able to accommodate up to 100 people for dinner 150 guests for a cocktail party and 90 guests for a buffet.



SAVOIE ROOM

A convivial and intimate salon of 55 m² for receptions in small committee.

The Savoie room can accommodate up to 23 people for dinner and 25 guests for a cocktail.



LA TERRASSE RESTAURANT

With a breathtaking view of the gardens of the Domaine and 2 dining rooms opening on an outdoor terrace, the restaurant can accommodate up to 60 people for dinner or buffet and 90 guests for a cocktail.

APPETIZER

A selection of cocktails and appetizers 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 waters (33 cl).

1/2 h (2 drinks) € 15,00

1 h (3 drinks) € 20,00

GOURMET PACKAGE

During 30 min (price per person)

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

Number of canapés:

4 pces ... € 22,00 8 pces € 30,00

6 pces ... € 26,00 10 pces ... € 32,00



BAR

- Spritz bar
(traditional or Lillet) € 6,00
- Mojitos bar (18 cl) € 6,00
- Punch (1 l) € 20,00
- 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
• Prosecco	(75 cl)	€ 32,00
• Rent of a Champagne pyramid for 75 glasses (without drinks) ..		€ 55,00

APPETIZER

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

ALCOHOL

• 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
• Barrel of Heineken	(20 l)	€ 240,00
• Barrel Heineken ou Pils	(30 l)	€ 320,00

SOFTS

• Coca, Orangina, Sprite	(33 cl)	€ 4,00
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FRUIT JUICES

• Fruit juices	(25 cl)	€ 3,50
• Fruit juices (carafe)	(100 cl)	€ 9,00

MINERAL WATERS

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

CANAPÉS per piece

From 30 people.



€2,80
piece
€2,50
from
6 pieces/pers.

If you want to customize your canapés, our Chefs can give you additional suggestions.

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 arancini
- 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 mousse
- Chocolate mousse
- Mini "Baba au rhum"
- Mini cannelé

“LIVE COOKING” workshop

From 30 people.



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

- Selection of foie gras at the Chef's choice

"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
- Risotto

If you have a particular desire or wish for something specific, our chef will be happy to discuss it with you.

“ART DÉCO” menu

From 8 people.



from
€53*
per pers.

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

CHOICE OF STARTER

- Wild mushroom flaky pastry crust with chestnut cream
- Salmon gravlax with sea salt, orange zest and fresh herb cream
- Milanese-style mixed salad with goat cheese and tomatoes
- Quinoa cake with dried fruits and fresh coriander

CHOICE OF MAIN DISH

- Trout fillet in a butter sauce with flaked almonds, roasted potatoes, and vegetables of the moment
- Wok of poultry, mixed vegetables with Asian flavors
- Veal steak, creamy polenta, seasonal vegetables, porto wine juice
- Roasted hake, carrot purée with cumin, vegetables of the moment, parsley juice

DESSERT

- “Baba au rhum” with vanilla whip cream
- Tarte Tatin with salted butter caramel ice cream
- Traditional Opéra cake
- Raspberry and pistachio rose with red berries coulis

DRINKS**

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

**Personalize your evening
with our suggestions and
supplements on pages 20/21.**

Some dishes may vary according to market and season. *Net prices per person (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.



from
€73*
per pers.

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

APPETIZER

- 1 white wine kir (12cl) & 5 canapés included
- 1 glass of champagne (12cl)
and 5 canapés included (extra charge: €8)

CHOICE OF STARTER

- Half-cooked foie gras, roasted brioche, seasonal chutney
(supplement food/wine pairing : €5 the glass)
- Fresh crayfish salad with citrus vinaigrette
- Semi-seared red tuna tataki with sesame seeds

CHOICE OF MAIN DISH

- Beef steak, pan-fried mushrooms and potatoes
- Preserved knuckle joint of lamb with thyme, mashed potatoes
and mediterranean vegetables
- Monkfish skewer with rosemary, wild rice and seasonal vegetables

DESSERT

- Intense blackcurrant
- Mont-Blanc chestnut tart and and Baileys ice cream
- White chocolate and pistachio dessert

DRINKS**

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

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“GATSBY” menu

From 8 people.



from
€89*
per pers.

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

APPETIZER

- 1 glass of champagne (12cl) and 5 canapés included

AMUSE BOUCHE

CHOICE OF STARTER

- Poached half lobster, fine mousse sauce with fresh herbs and young salad leaves
- Foie gras marble terrine, seasonal chutney & fig bread (supplement for wine pairing : €5 the glass)
- 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

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

CHOICE OF DESSERT

- Iced dessert with crispy meringue
- Praline “Succès” and passion fruit sorbet
- Chocolate and bitter orange crispy dessert

SWEET DELICACIES

DRINKS**

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

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“LÉMAN” buffet

From 30 people.



from
€53*
per pers.

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

STARTERS

- Smoked fish platter (salmon, swordfish, herring)
- Marinated fish platter (salmon, gilt-head bream)
- Salmon gravlax
- 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 (carribean-style codfish fritters, poultry nems, buckwheat balls, prawn fritters...)

CHOICE OF MAIN DISH (plate service or buffet)

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

DESSERT

- 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 or tea

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“BARBECUE” buffet

From 30 people. From May 1st to September 30th.



from
€76*
per pers.

**The same barbecue
must be chosen
for all the guests.**

APPETIZER COCKTAIL

- 1 white wine kir & 5 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

BUFFET OF DESSERTS

- Strawberry macaroon
- 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 or tea

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Some dishes may vary according to market and season. *Net prices per person (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".

“MOUNTAIN” buffet

From 30 people. From October 1st to April 30th.



from
€72*
per pers.

**The same main specialties
must be chosen
for all the guests.**

APPETIZER COCKTAIL

- 1 alpine kir (white wine with chestnut cream)
& 5 canapés included

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 GÉNÉPI (4 cl/person)

BUFFET OF DESSERTS

- Royal chocolat
- The famous Swiss meringue with thick fresh cream and chestnut cream
- Apple or pear crumble
- Blueberry tartlet
- Apple tart
- Seasonal gazpacho

DRINKS**

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

**Personalize your evening
with our suggestions and
supplements on pages 20/21.**

Some dishes may vary according to market and season. *Net prices per person (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".

“AROUND THE WORLD” buffet

From 30 people.



from
€69*
per pers.

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

APPETIZER COCKTAIL

- 1 white wine kir & 5 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 DISH (choice of plate service or buffet)

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

BUFFET OF DESSERTS

- Pineapple gazpacho with coriander
- Oriental pastry assortment
- Traditional cheesecake

DRINKS**

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

Personalize your evening
with our suggestions and
supplements on pages 20/21.

Some dishes may vary according to market and season. *Net prices per person (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".

Lunch and Dinner Cocktail

From 30 people. 20 pieces per person.



from
€53*
per pers.

SALTED PIECES

- Mini crispy vegetable tartlets
- Salmon gravlax cubes with cream and herbs
- Half-cooked foie gras, roasted brioche, seasonal chutney
- Tomato & mozzarella pesto skewer
- 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 skewer
- Grilled vegetable bruschetta
- Beet and smoked duck breast mousse, parmesan crisp
- Sesame seared tuna skewers
- Carrot and cumin soup

HOT PIECES

- Vegetable samossas
- Yakitori skewer
- Parmesan arancini
- Crispy prawns
- Mini croque-monsieur
- Blue cheese crispy polenta

OUR SUPPLEMENTS (12 cl)

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

- 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
- Fruit mousse duo
- Chocolate mousse
- Mini "Baba au rhum"
- Mini-cannelé

DRINKS**

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

Some dishes may vary according to market and season. *Net prices per person (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".

“BABY” menu

Children under 5 years old.



For your little ones, we offer homemade mashed potatoes with white ham and an ice cream sundae, accompanied by mineral water.

Free

Some dishes may vary according to the market and the seasons.

“P’TITS LOUPS” menu

Children from 5 to 14 years old.

A single menu must be chosen for all children.

STARTER TO SHARE

CHOICE OF HOT DISH

- Fine roasted poultry with gravy and mashed potatoes
- Hamburger and fries
- Salmon steak and rice

CHOICE OF DESSERT

- Ice cream
- Chocolate brownie and vanilla ice cream

DRINKS

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

from
€19
per pers.



Sunday BRUNCH

See conditions with our sales department.



from
€65
per pers.
(excluding drinks)

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

Gourmet, convivial, combining flavors from around the world, the Brunch of the Domaine will delight you with its variety of seafood and local dishes.

THE MUST-HAVES

- Pastries
- Assortments of breads
- Crêpes, pancakes

BUFFET OF STARTERS

- Cream of pumpkin soup with hazelnuts
- Mushroom quiche
- Quinoa salad with dried fruit and coriander
- Carrot, orange and cumin salad
- Red mullet toast with pesto
- Crunchy crab galette

ASIAN BUFFET

- Samossas and nems
- Majestic salmon
- Red fire dragon
- Sweet and sour pork stir-fry

OYSTER SELLER

- Oysters
- Prawns, scampi, whelks, winkles, shrimps, clams

- Smoked salmon and blinis
- Salmon gravlax
- Tuna Teriyaki

HOT DISH BUFFET

- Confit lamb shoulder
- Duck breast from Dombes
- Thiebou dieune
- Fillet of pollack with shellfish jus
- Small glazed vegetables
- Potatoes and mushrooms

DESSERT BUFFET

- Lemon pie
- Lyon-style tartlet
- Blackcurrant macaroon
- Fresh fruit skewer
- Chocolate fondant
- Crème brûlée with praline

SPECIAL KIDS BUFFET

- Chicken wings
- Mini hamburgers
- Nuggets
- Ice cream

Dishes given as examples.

Our SUGGESTIONS

Discover our key offers for your events.



The same suggestion must be chosen for all the guests.

APPETIZERS

- 1 white wine kir (12cl) or 1 beer (25cl) or 1 soft (33cl) + 4 canapés € 12,00/pers
- 1 glass of champagne (12cl) + 4 canapés..... € 18,00/pers.

SHARE PLATTER

- CHEESE PLATTER FROM OUR MOUNTAIN PASTURES..... € 6,00/pers.
Comté from Jura, country Reblochon, Tomme from Savoie, butter, nuts, soft apricots
- COLD CUTS PLATTER € 6,00/pers.
Sliced pork from the Lyon region, Iberian chorizo, ham from Savoie, butter, pickles, white onions in vinegar
- MÉLI-MÉLO PLATTER (cheese and cold cuts)..... € 6,00/pers.
Jambon from Savoie, iberian chorizo, Tomme from Savoie, Comté from Jura, pickles, white oignons in vinegar, butter
- "AUTOUR DU MONDE" PLATTER € 4,50/pers.
Mini-nems, vegetarian samossa, codfish accras, mozzarella sticks

CHEESE PLATE € 6,00/pers.

- Mix of cheeses
- Special breads and seasonal mixed salad

CANDY BAR

- Assortment of candy € 5,00/pers.

CUSTOM-MADE CAKE from € 6,00/piece

- Our pastry Chef will be happy to make a cake of your choice.

WINE selection

Included in our menus (excluding Brunch)



WHITE WINES (75 cl)

- Domaine Tariquet Classic, IGP Côtes de Gascogne - Famille Grassa
- Domaine de Laroche "La Chevalière", Chardonnay Ferret, IGP Pays d'Oc
- Domaine Altugnac "Les Turitelles", Chardonnay, IGP Pays d'Oc - Collovrays & Terrier
- Domaine J. Mellot "Sincérité", Sauvignon, IGP Val De Loire

ROSÉ WINE (75 cl)

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

RED WINES (75 cl)

- Moment de Plaisir, Merlot, IGP Pays d'Oc - J.M. Aujoux
- "Les Mercadières", AOP Bordeaux - A. Chaperon
- "La Chevalière", Syrah-Grenache, IGP Pays d'Oc
- Vin de Lune, Malbec, AOP Cahors - Famille Baldès

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.

Personalized SERVICES

THE RECEPTION ROOM

- Room layout with round tables for 8 to 12 people
- Unattended coat room
- Floor danse
- Speaker, projector and screen
- Access to a private outdoor space

ARTS DE LA TABLE

- White tablecloth and napkins
- Get in touch with one of our service flower suppliers or possibility to bring your own

THE DOMAINE'S EXTRAS

- Service included
- Personalized support 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

- Candlesticks: €5/piece
- Printing package (menu, nameplate, seating plan, table name): €5/pers.
- Ivory chair covers: €2,50/unit

FOOD ALLERGY

They will be taken into account in your menus if announced 48 hours in advance. Otherwise, we will charge €19/pers.

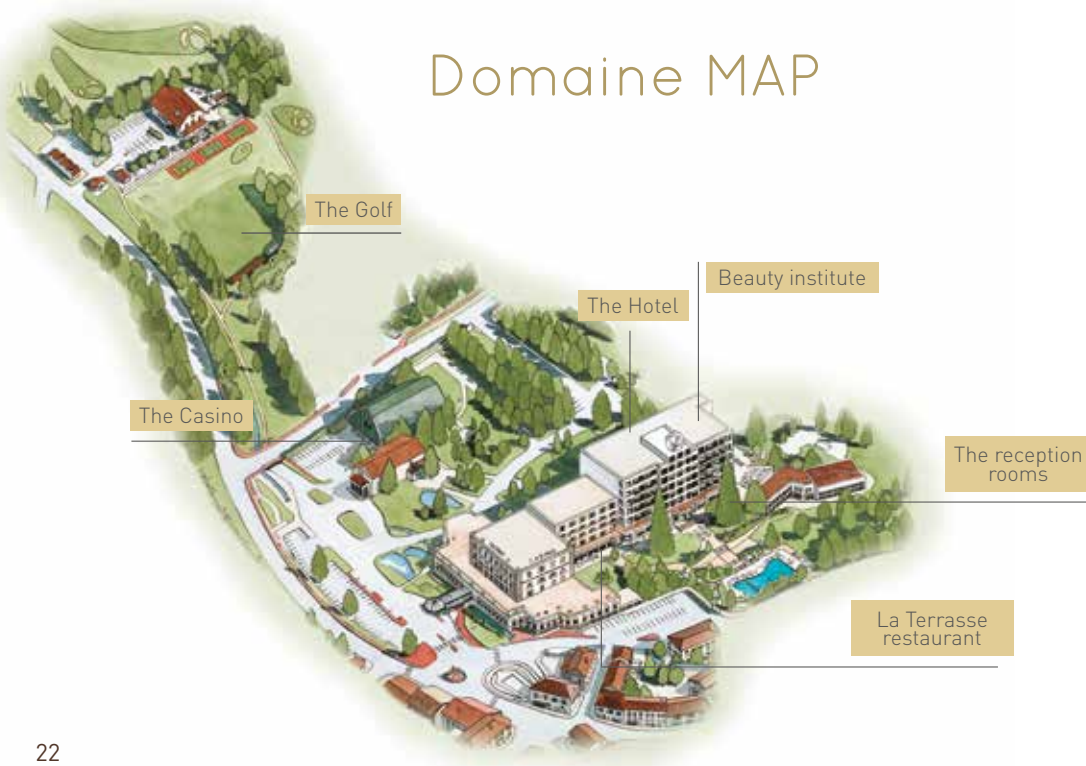
CORKAGE FEE

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.

Domaine MAP



Domaine's assets

A site allying leisure and well-being.



133 BRIGHT AND SPACIOUS ROOMS

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).

A RENOWNED CASINO

With its 176 slot machines, its 40 electronic gaming stations and its traditional gaming room (Black Jack, English Roulette, Ultimate Texas Hold'em...), the casino adjacent to the hotel, will welcome the most gamblers of your guests.



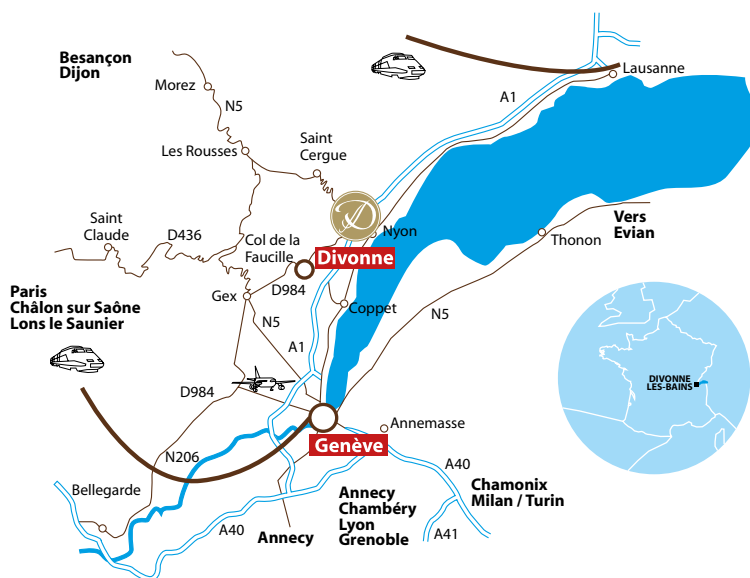
ONE GOLF 18 HOLES

The golf is situated in the heart of the Domaine du Divonne, at the foot of the Jura, and is part of the top 50 most beautiful golfs in France. A perfect panorama for outdoor sport lovers.

A BEAUTY INSTITUTE DEDICATED TO YOUR WELL-BEING

Located on the 4th floor of the hotel, the Sothys beauty institute offers body and facial treatments, a nail salon and a boutique with its products.





DOMAINE DE DIVONNE

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