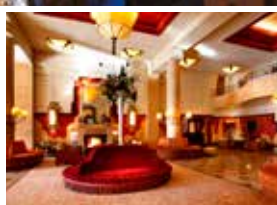




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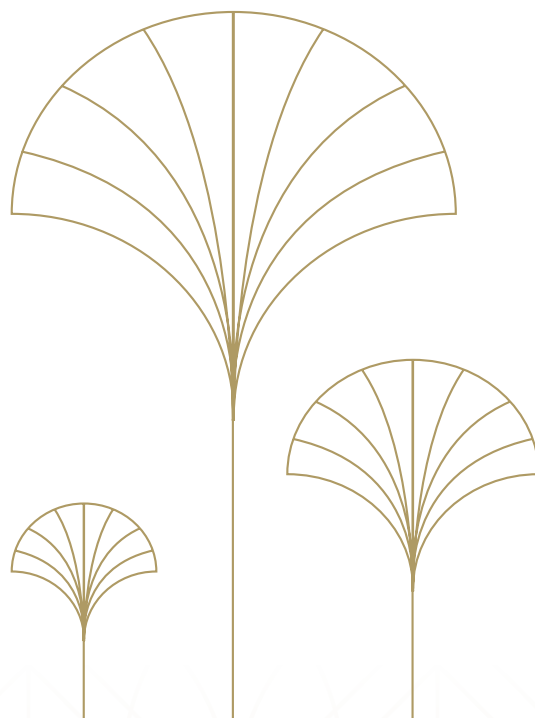
GRAND HÔTEL **** - GOLF - CASINO

END OF YEAR EVENTS - 2023



Offer your teams
a unique moment
in a lovely Art Déco place





Head chef Frédéric Monceyron
and his team are happy to offer you
festive menus to enjoy
of a friendly moment.

AT YOUR SERVICE
Sales department
+33 (0)4 50 40 34 34
conference.divonne@partouche.com

ANNÉES FOLLES MENU

APERITIF

1 glass of champagne (12 cl),
2 savoury nibbles per person

CHOICE OF STARTER

Foie gras, passion fruit and mango chutney,
roast brioche

or

Smoked salmon, pesto and
mozzarella di bufala millefeuille

or

Creamy butternut soup with cep and hazelnut,
foie gras foamy sauce

CHOICE OF DISHES

Rack of veal cooked at low temperature,
coffee flavored juice, creamy parsnip purée,
forgotten vegetables

or

Free range chicken of Dombes,
combawa and lemongrass juice,
Wild mushrooms and potatoes

or

Fillet of bass, citrus fruit emulsion,
smoked creamy carrot purée

CHOICE OF DESSERT

Orange-cognac
Norwegian omelette

or

Chocolat cake

or

Sweet heart lemon cake

DRINKS**

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



from
€75*
per pers.

*** From 30 people.**

Offer could be revised according to the market and the season.

*Net prices per person, valid for any event between November 1st, 2023 and January 31, 2024 inclusive
and subject to changes in the applicable VAT rate. A unique menu should be chosen for all the guests.

**Each additional bottle opened exceeding the quantity included in the package will be charged, in accordance with the client.
"Drinking alcohol can be dangerous for your health. Drink with moderation". The mandatory allergen register is available on request.

GRAND-HÔTEL MENU

APERITIF

1 glass of champagne (12 cl),
4 savoury nibbles per person

STARTER

Foie gras nougat, exotic fruit chutney,
toasted seeds bread

FISH

Roasted lobster, slow-simmered chinese cabbage,
corsican clementine juice

MEAT

Fillet of beef, truffle juice,
mushrooms and chestnut fricassee

CHEESE

Truffled Brie de Meaux

CHOICE OF DESSERT

Praline-hazelnut "Paris-Brest" éclair

DRINKS**

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



from
€115*
per pers.

*** From 30 people.**

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ART DÉCO BUFFET

APERITIF

- 1 glass of champagne (12 cl), 2 savoury nibbles per person

COLD STARTERS

- Smoked fish platter (haddock and salmon)
- Savoie trout gravlax
- Fish Bellevue-style, scallops heart
- Truffled ham platter
- Toast of half-cooked foie gras terrine
- Seafood platter
- Sushi and maki platter

HOT STARTERS

- Butternut and foie gras creamy soup
- Cheese and salmon tart
- Chicken nem
- Veggie samoussa
- Fish fritter

DISHES

- Fillet of sea bass, Jerusalem artichoke creamy purée, winter vegetables, lobster bisque
- Filleted breast of Dombes duckling with orange, potatoes "au gratin" cooked with bone marrow, mushrooms

CHRISTMAS CHEESES

SWEET PIECES

- Spicy orange salad
- Pineapple-lime finger
- Tatin tart, meringue and Gruyère cream
- Chocolate fountain and fruit skewer
- Mont Blanc tart
- Puff
- Macaroon

DRINKS**

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



per pers. :
€85*

*** From 30 people.**

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COCKTAIL BUFFET

Choice of 20 pieces per person.

STARTERS

- Salmon gravlax, herbs cream sauce
- Half-cooked foie gras, exotic chutney
- Beetroot mousse shot glass, smoked breast of duck, parmesan lace biscuit
- Smoked salmon mousse on blini
- Half-cooked tuna skewer with sesame seeds
- Home made Savoie trout sushi
- Mango-coriander sea bream tartar
- Sour vegetables and parmesan shortbread biscuit

HOT PIECES

- Crispy prawns, sweet and sour sauce
- Small truffle ham and Comté cheese sandwich
- Chicken skewer, Yakitori sauce
- Vegetable samossa
- Focaccia
- Chicken nem
- Arancini and parmesan emulsion
- Roasted scallops, saffron cream
- Butternut creamy soup, hazelnut and truffle emulsion

SWEET PIECES

- Chocolate macaroon
- Chestnut shot glass
- Pecan nut tart
- Pear-cinnamon panna cotta
- Tonka bean crème brûlée
- Fresh fruits skewer

DRINKS**

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



per pers. :
€85*
20 pieces

*** From 30 people.**

Offer could be revised according to the market and the season.

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WINES

Included in the packages

WHITE WINES

- 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 Collovray & Terrier
- Domaine J. Mellot "Sincérité", Sauvignon, IGP Val De Loire

ROSÉ WINE

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

RED WINES

- 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

Each extra bottle opened will be invoice 21 € per bottle.

Extra charge

"MADE-TO-MEASURE" PACKAGE

On request, we can offer you a selection of top superior wines

This made-to-measure package substitute drinks included in offers.

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



OTHER DRINKS

Pour agrémenter votre soirée

DRINK BARS

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

GOURMET PACKAGE

during 30 min (price per person)

With Classic package drinks

+

Cold, hot and sweet canapés.

Choice of pieces:

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

CLASSIC PACKAGE

(price per person)

With Martini red or white (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 waters (33 cl).

1/2 h (2 drinks included) € 15,00

1 h (3 drinks included) € 20,00

MINERAL WATERS

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

SOFTS

- (33 cl) € 4,00

FRUIT JUICES

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

BEERS

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

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

APPETIZERS

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

SPIRITS

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

Other alcohols are available on request. Consult us!

PERSONALIZED SERVICES

SET UP OF THE ROOM

- The room will be furnished with round tables for 8 to 12 guests.
- Cloakroom not guarded.
- Dance floor offered.

MUSICAL ENTERTAINMENT

Our sale staff will be pleased to give you contacts for your musical entertainment.

We offer an "entertainment meal" formula including the menu (starter, main course, dessert chosen by the chef) and drinks (50 cl of mineral water and coffee) at the price of €35 per person.

FLORAL DECORATION

Our sale staff will be pleased to give you contacts for your decoration.

CORKAGE FEE

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

STAFF CHARGES

After 1 am, you have the possibility of continuing your celebration until 3 am at least with a supplement of €5 per hour and per guest confirmed for dinner.

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