



DOMAINE DE DIVONNE  
GRAND HÔTEL\*\*\*\* - GOLF - CASINO

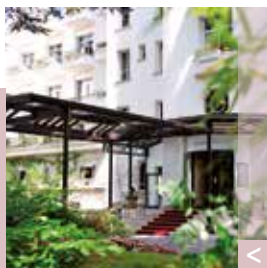
## Weddings season 2026



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

Henri-Frédéric Amiel.

A 4 HECTAR  
PARK



A UNIQUE  
SITE  
FOR YOUR  
WEDDING



122 ROOMS  
-  
11 SUITES



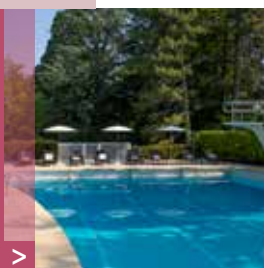
PRESTIGIOUS  
MENUS



PERSONALIZED  
SERVICES



A POOL  
AT THE HEART  
OF THE  
GARDENS



3 RECEPTION  
ROOMS  
UP TO 250  
PEOPLE



# Welcome to the Domaine

A haven of peace and nature between the lake and the mountains, the Domaine de Divonne offers you a warm and authentic site to celebrate your wedding. We can host up to 250 people in our reception rooms. Our chefs create 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](mailto:conference.divonne@partouche.com)



DRINKS.....	8
CANAPÉS per piece .....	9
" LIVE COOKING " Workshop.....	10
" HARMONY " Menu .....	11
" HONEYMOON " Menu.....	12
" PRESTIGE " Menu .....	13
" PRESTIGE " Buffet.....	14
" BOUT'CHOU " and " P'TIT LOUP " Menu .....	15
DESSERT .....	16

Sunday BRUNCH .....	17
WINE selection.....	18
ACCOMMODATION of the Grand Hôtel .....	20
PERSONALIZED services .....	22



# THE DOMAINE DE DIVONNE

---

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











---

## SECULAR ceremonies

Would you like to celebrate your love in a secular ceremony? The Domaine de Divonne welcomes you in its vast gardens and indoor reception rooms to share your wishes.

We will help you personalise these precious moments by providing you with ceremony furniture (covered chairs, desk and microphone).





additional charge

€ 750

A selection of cocktails and aperitifs to enhance your evening.

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

1/2 h (2 drinks) .....€ 18,00

1 h (3 drinks) .....€ 23.00



## GOURMET PACKAGE

## CLASSIC PACKAGE

+

Cassolettes, cold canapés,  
hot and sweet canapés.

**Number of pieces to choose from :**

4 pces . € 27,00 8 pces....€ 37,00

6 pces . € 29,00    10 pces..€ 45,00



## 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) € 89,00
- Jacquart Brut .....(12 cl) € 13,00  
  (75 cl) € 75,00
- Laurent-Perrier Brut ....(75 cl) € 95,00
- Kir Royal.....(12 cl) € 13,00
- Rental of a 75 glasses champagne waterfall  
(without drinks)..... € 75,00

## APÉRITIFS

- 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

## STRONG LIQUOR

- 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 beer keg ..... (20 l) € 240,00

## SOFTS

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

## FRUIT JUICE

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

## WATER

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



# CANAPÉS per piece

From 30 people.

€ 3,50\*  
the canapé



## 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 samossa
- 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

# “LIVE COOKING” workshop

From 30 people.



starting from

€ 21\*

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.*..... € 32

- Plain and vanilla foie gras
- Foie gras escalopes with porto (hot)

**"JAPANESE FLAVORS"** *Supplement/pers.*..... € 28

- Sushis, Makis, California rolls, Sashimis

**"TACOS"** *Supplement/pers.*..... € 25

- Pulled pork with paprika, pulled beef with coriander and chilli, fallafel with lentils
- Side dish: guacamole, red onion pickles, salad, cheddar cheese, green onions

**"COLORS OF ITALY"** *Supplement/pers.*..... € 21

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

**"BRASERO" (from June to September)** *Supplement/pers.*..... € 21

- Choice of 3 skewers: vegetables, prawns, duck, pork or chicken

**"CHILDHOODS MEMORIES"** *Supplement/pers.*..... € 21

- Chocolate fountain, pop corn, candyfloss, crêpes (optional)

**"CRÊPE WORKSHOP"** *Supplement/pers.*..... € 21

- Suzette, marmelade, chocolat...

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

# “HARMONY” 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 5 canapés of your choice
- Fruit juices, mineral water

## APPETIZER

### CHOICE OF STARTER

- Salmon tartare with herbs, lemon and cucumber, trout eggs, green salad
- Homemade semi-cooked foie gras terrine, seasonal fruit chutney with Domaine's honey, crispy brioche  
(supplement food and wine pairing: 5€ the glass)

### CHOICE OF HOT DISH

- Low-temperature yellow chicken supreme, creamy polenta with Parmesan cheese, glazed seasonal vegetables, Albufera sauce
- Grilled sea bream fillet, vegetable caponata, fresh herbs, piquillo pepper coulis, smoked thyme

### CHEESE (supplement of € 6/pers.)

### DESSERT

- Dessert of your choice (see p16)

### DELICACIES

### DRINKS\*\*

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

Some dishes may vary according to the market and the seasons. \*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  
**€ 145\***  
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

- Ain trout gravlax with citrus fruits, herb cream cheese, zaatar spices, bread tuile, trout eggs
- Wild mushrooms with poached egg, creamy sweet onions, porcini crumble

## APPETIZER

### HOT DISH OF YOUR CHOICE

- Slow-cooked veal loin, Venere rice and green asparagus tips, morel sauce
- Rosemary-roasted back of cod, mashed vitelotte potatoes, seasonal vegetables, pistou sauce, pink garlic confit

### CHEESE

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

### DESSERT

- Dessert of your choice (see p16)

### DELICACIES

### DRINKS\*\*

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

Some dishes may vary according to the market and the seasons. \*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  
**€ 165\***  
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

- Marbled semi-cooked foie gras, black fig chutney, toasted fig bread  
(supplement food/wine pairing : €5 the glass)
- Roasted prawn tails with pure sea salt, leek tagliatelle with pink peppercorns, citrus white butter, fish stock

### FISH OF YOUR CHOICE

- Pearly-cooked Arctic char fillet, risotto with baby vegetables, Taggiasca olive condiment and pine nuts
- Roasted scallops, creamy peas, vitelotte potato chips, citrus white butter, seaweed

### MEAT OF YOUR CHOICE

- Beef cheek braised in red wine, served like an aligot with Comté cheese, roasted young vegetables, truffle juice
- Sliced roasted duck breast, Anna potatoes and shallots confit, marjoram juice

## CHEESE

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

## DESSERT

- Dessert of your choice (see p16)

## DELICACIES

### DRINKS\*\*

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



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

€ **156** \*  
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)

- Roasted salmon fillet, risotto with small vegetables, Taggiasca olive condiment, pine nuts
- Sea bream fillet cooked "à la plancha", vegetable caponata, fresh herbs, piquillo pepper coulis, smoked thyme
- Beef sirloin cooked "à la plancha", served like an aligot with Comté cheese, roasted young vegetables, truffle juice
- Low-temperature cooked Ain yellow chicken supreme, creamy polenta with parmesan, glazed seasonal vegetables, Albufera sauce

## CHEESE BUFFET

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

## DESSERT

- Dessert of your choice (see p16)

## DELICACIES

## DRINKS\*\*

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

Some dishes may vary according to the market and the seasons. \*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 still or sparkling water.

Free

This menu can be made with halal meat for all guests. \*Net prices per person (subject to VAT changes).

## “P’TIT LOUP” 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 p16)
- Ice cream

### DRINKS

- 2 soft drinks and still or sparkling water per child

starting from

€ **27\***

per pers.



# DESSERT

Included in the menus.



**The same dessert must be chosen for all guests.**

**THE STRAWBERRY CREAM CAKE** (from May to September)

Sponge sandwich cake, vanilla cream and fresh strawberries

**THE RASPBERRY CREAM CAKE** (from May to September)

Sponge sandwich cake, vanilla cream and fresh raspberries

**ROYAL CHOCOLATE**

Crunchy praline, hazelnut dacquoise, intense dark chocolate mousse

**THE EXOTIC**

Almond biscuit, creamy passion fruit, whipped coconut ganache

**VANILLA SURPRISING**

Vanilla biscuit, pecan praline, vanilla cream and vanilla mousse

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

**THE WEDDING CAKE "CROQUEMBOUCHE"**

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** ..... € 185

With freshly cut fruit and marshmallows

# Sunday BRUNCH

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



starting from

€ 69\*

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
- Zucchini flower tempura

## SEAFOOD STAND

- Oysters "Fine de Claire"
- Clams, langoustines, whelks, periwinkles, prawns, 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

## POP-UP STAND

Every Sunday, our chef invites you to discover the cuisine of a different country.

## 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
- Maison Ogier "100% Viognier", IGP Méditerranée
- Domaine Altugnac "Les Turitelles", Chardonnay, IGP Pays d'Oc
- J.P. Kressmann, Chardonnay "Gaston", VDP

## ROSÉ WINE (75 cl)

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

## RED WINES (75 cl)

- 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 prices per person (subject to VAT changes). "Alcohol abuse is dangerous for your health. Consume in moderation".

# Our salons

From 40 to 250 guests



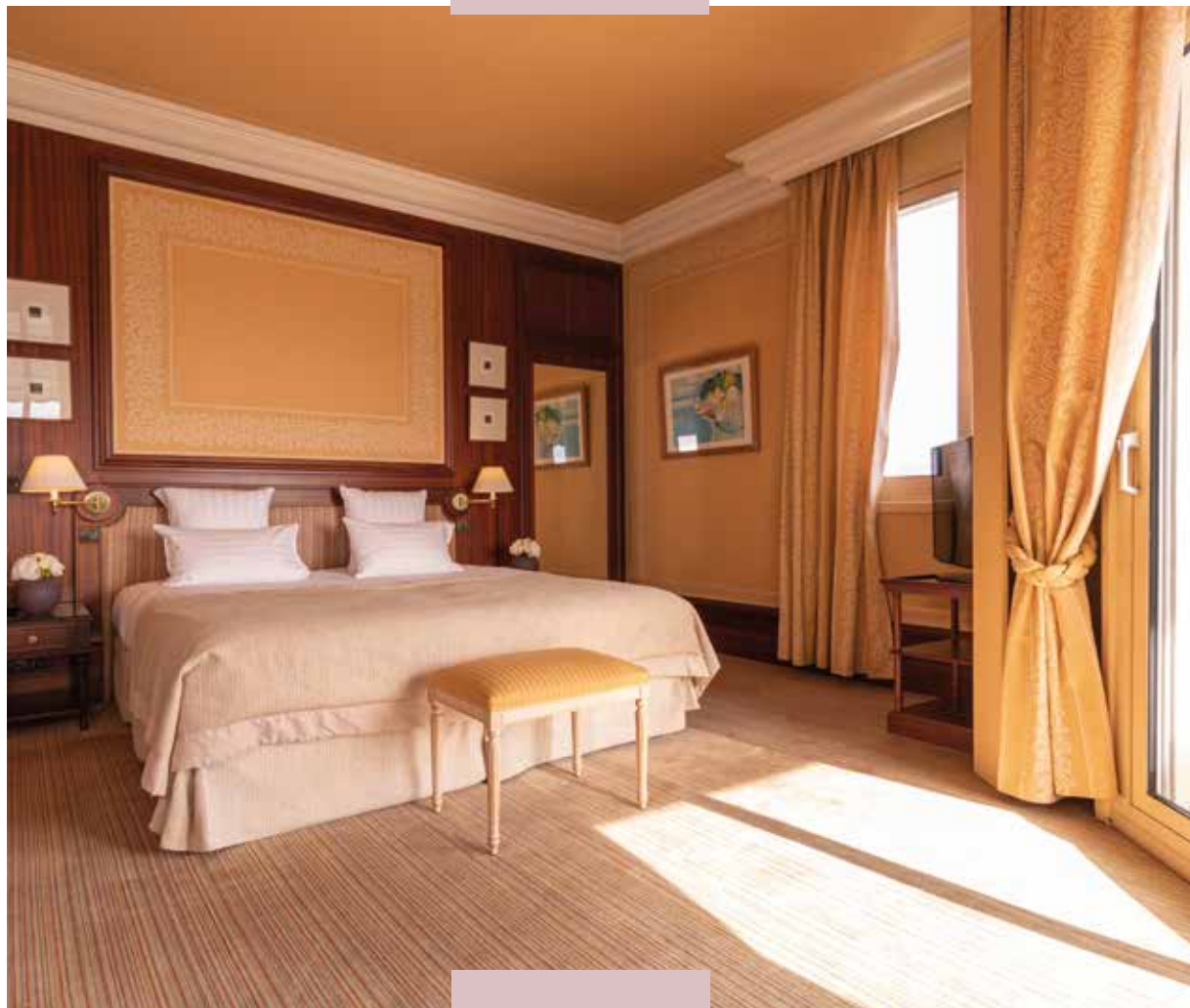
## LANGUEDOC ROUSSILLON SALON

A modern hall with warm tones overlooking the gardens. From 40 guests.



## LÉMAN SALON

The estate's large Art Deco lounge with private terrace. From 100 guests.



## ACCOMMODATION at the Grand Hôtel

133 spacious and luminous rooms including 2 royal suites.

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 "WEDDING NIGHT"

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

## SPECIAL RATES single or double room



**We offer  
a preferential rate\*  
for your guests,  
including breakfast.**

*A personalized code will be given to you  
upon 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 4<sup>th</sup> floor of the Grand Hotel.





# Personalized SERVICES

Discover our services for your reception.



Included  
in our  
menus

## THE TASTING OF YOUR WEDDING MENU

for 2 people

## THE PROCESS OF YOUR EVENING

- Availability of the room from 2 pm
- Aperitif service from 6 pm

## THE RECEPTION SALON

- 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 + still or sparkling water and coffee) at the rate of € 42/pers.

### TABLEWARE

- Chandeliers : € 5/unit
- Printing package (menu, nameplate, seating plan, table name): € 7/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 € 750

- 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.

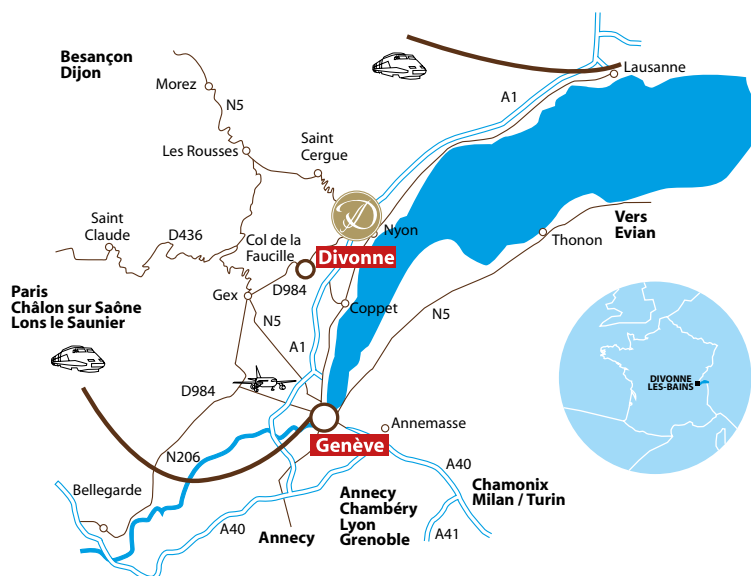
### PERSONAL EXPENSES

- 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 from € 250



# Your notes

Handwriting practice area with 20 horizontal dotted lines.



## DOMAINE DE DIVONNE

Avenue des Thermes - 01220 Divonne-les-Bains  
[www.domainedivonne.com](http://www.domainedivonne.com)