Congratulations!





WELCOME TO COQUILLADE PROVENCE RESORT & SPA

A 5* RELAIS & CHÂTEAUX AT THE HEART OF THE VINEYARDS



YOUR DREAM WEDDING IN PROVENCE

A property of understated luxury combining modernity and the authenticity of Provence through the architectural beauty of its Provençal bastides nestled in the midst of the "Parc Naturel Régional du Luberon". A dream location for couples preparing to

A dream location for couples preparing to celebrate their perfect day, providing you with a variety of atmospheric and unique experiences.

Perfect Planning :

You can fully place your trust in our team for any special day ! We are pleased to assist you in creating a magical dreamlike wedding. A list of trusted vendors and partners will also be put at your disposal to cover all aspects of the organization of this important day.

We have created exceptional and stunning locations for the ultimate expression of true love : from secluded spots of ultimate romance such as the "Grande Gloriette & son Potager" to the grandeur of the "Jardin des Beaux Arts & its Amphitheater" we have what you need to make for a perfect celebration !













YOUR CEREMONY

Whether you are looking for a glamorous yet intimate ambiance or a more ostentatious event, we have the facilities to create a uniquely personalized wedding. A location to meet every scenario ! The ceremony venue is handed over to you completely "bare" so you might furnish and decorate to your taste and budget. Floral ornaments and other decorations are not provided by the hotel. We'll make the necessary introductions so you might create the perfect setting at your chosen location.

Ceremony space rental starting from 1 500.00 €/venue

THE "JARDIN DES BEAUX ARTS & AMPHITHEATER"

Up to 100 guests

The "Jardin des Beaux Arts" comes with its very own amphitheater able to accommodate all your friends & family in style.

THE AURETO LOUNGE

Up to 80 guests

With fabulous views over the vineyards, the Aureto Lounge offers the best sunsets on property.

THE "GRANDE GLORIETTE & SON POTAGER"

Up to 50 guests

Our most intimate location with a chapel feel located at our Chef's vegetable plot. Surrounded by nature creating a most enchanting ambience so you might take your vows in the shade of our magnificent gazebo amidst the sounds and scents of the Provence flora & fauna.





YOUR WEDDING COCKTAIL

OUR PACKAGES

"CHAMPAGNE" - 65.00 €/ pers

1 bottle for 3 of house Champagne "Sommeliers' Selection" Non-alcoholic beverages such as fruit juices, sodas and mineral water 5 canapés per person *Possibility of adding a premium Champagne with a supplement.

"COCKTAIL" - 65.00 €/ pers

One premium cocktail of choice (see list below) Non-alcoholic beverages such as fruit juices, sodas and mineral water 5 canapés per person

"CHAMPAGNE FOUNTAIN" - 85.00 €/ pers

Champagne Fountain Non-alcoholic beverages such as fruit juices, sodas and mineral water 5 canapés per person

For each of these drinks packages, you can add a second cocktail from the below list at a supplement of $20.00 \notin$ pers.

OUR COCKTAIL CUPS

Cosmopolitain

Vodka, raspberry cream, lemon, cranberry juice Gin Passion Gin Blue Curaçao, mango juice, passion fruit juice, lemon

Planter's Punch Cuban rum, orange juice, pineapple juice, Cointreau

Teotihuacan Tequila, pineapple juice, mango juice, lemon, strawberry syrup

<mark>Mojito</mark> Rum, cane sugar syrup, fresh mint, sparkling water

Aperol Spritz Prosecco, Aperol

FOR THE LITTLE ONES :

"KIDS" - 25.00 €/ child (4 to 12 years) Sodas (fruit juices, sodas, mineral water) 4 canapés & salty snacks

YOUR WEDDING COCKTAIL

LIVE STATION / SHOW COOKING

Ice cream cart	rates on request
"Oysterman"	25.00 € / pers
Foie gras "terrine" & homemade breads	32.00 € / pers
Pan-fried foie gras & homemade breads	38.00 € / pers
Foie gras "terrine" + Pan-fried foie gras	70.00 € / pers
& homemade breads	

Chef's fee : supplement of 120.00€/ hour per live station

OUR CANAPÉS & VERRINES

CANAPÉS

Eggplant caviar, grilled vegetables Artichoke 'barigoule' tapenade Roves goat cheese with lavender honey Cauliflower cream with chorizo Tuna tataki with toasted sesame seeds Mushroom duxelle Parma ham, tomato cake

VERRINES

Green pea cream à la Française Bouillabaisse Potato and truffle espuma Artichoke cream, barigoule jus Yuka chips, diced tomatoes Prawn tempura, green curry mayonnaise Seabass tartar with lemon basil Crab jelly, gazpacho Cucumber soup with fresh goat cheese Melon soup with sweet wine

5.50 €/ additional canapé or verrine Non-exhaustive list ; menu items can change according to season





YOUR FINE DINING EXPERIENCE

The below menus are served at our fine dining venue only

MENU "TENTATION"

Appetizer Starter Main course : fish OR meat Dessert or wedding cake

From 105.00 € (excl. beverages)

MENU "SAVOUREUX"

Appetizer Starter Main course : premium fish OR meat Cheese course Dessert or wedding cake

From 125.00 € (excl. beverages)

MENU "MERVEILLEUX"

Appetizer Starter Main course : fish AND meat Cheese course - supplement 20.00 € Dessert or wedding cake

From 145.00 € (excl. beverages)

Supplement "pièce montée" & wedding cake

Available from 20 guests+

Cream puff "pièce montée" (vanilla, chocolate, caramel, mocha) : Starting up to 8.00 €/cream puff

Wedding cake à la Française : Starting up to 22.00 €/person

OUR BEVERAGE PACKAGES

During meals (lunch and dinner)

WINE PACKAGES

Aureto wine package Red, white and rosé 1/2 bottle per person Price : 25.00 €/ pers

"Discover the Locals" package Red, white and rosé wines from the Luberon and Ventoux 1/2 bottle per person Price : 35.00 €/ pers

"Prestige" package Red and white 1/2 bottle per person Price : 60.00 €/ pers

Custom wine pairing upon request

SOFT DRINKS PACKAGE (duration 2H)

Orange juice Grape juice from the Aureto winery Coca cola, coca cola light Orangina, schweppes Price: 20.00 €/ pers

WATER AND COFFEE PACKAGE

Mineral and sparkling water Coffee or Tea Price: 10.00 €/ pers

THE EXTRAS

Glass of Champagne

House Champagne House rosé Champagne rosé 22.00 €/ coupe
25.00 €/ coupe

Other vintages on request





OUR OPEN BAR PACKAGES

Commences at the beginning of the party for a duration of 2 hours or 3 hours ; afterwards billed per hour

OPEN BAR N° 1

Selection of non-alcoholic beverages : fruit juices, sodas, mineral and sparkling water Gin, vodka, beer

2H : 55.00 €/ pers
3H : 70.00 €/ pers
Supplement per additional hour: 28.00 €/pers

OPEN BAR N° 2

Selection of non-alcoholic beverages : fruit juices, sodas, mineral and sparkling water Champagne Whisky, gin, rhum, vodka and beer

2H:75.00 €/ pers 3H:95.00 €/ pers

Supplement per additional hour: 42.00 €/pers

OPEN BAR N° 3

Selection of non-alcoholic beverages : fruit juices, sodas, mineral and sparkling water Selection of 4 cocktails : Mojito, Aperol Spritz, Moscow Mule, Margarita

2H : 95.00 €/ pers
3H : 115.00 €/ pers
Supplement per additional hour: 50.00 €/pers

STAFF OVERTIME

Bar staff : 100.00 € per staff member, per additionnal hour of attendance (outside of Open Bar Package duration) Technical staff : presence after 10PM 100.00 €/hour

MIDNIGHT SNACK

"SNACK" PACKAGE

Assortment of 2 savory wraps Assortment of 2 sweet cupcakes

Price : 22.00 €/ pers

"CROQ' MONSIEUR" PACKAGE

Croque-monsieur French fries

Price : 22.00 €/ pers

"USA" PACKAGE

Pizza OR Hamburger OR Hot-dog Assortment of 2 sweet cupcakes

Price : 25.00 €/ pers

OPTION : Popcorn

Price : 12.00 €/ pers

CANDY BAR

FORMULE "LITTLE SWEETS"

Selection of 5 different sweets

Tarif : 22.00 €/ pers

FORMULE "SWEETS"

Selection of 7 different sweets Macaroons

Tarif : 32.00 €/ pers

OPTION : Sweet popcorn

Tarif : 12.00 €/ pers















YOUR BRUNCH

Sunday Brunch at the restaurant Les Vignes

Suggestions below may be modified according to the season and/or the Chef's inspiration

Selection of homemade breads Selection of french pastries Brioche Fruits Jams & honey Dairy (yoghurt, butter, cream cheese,...) Cereals Scrambled eggs, sausages & fine vegetables Delicatessen cold cuts Cheeses Smoked salmon & salads Grilled lamb chops Grilled salmon or monkfish Provence vegetable tian & baked potatoes Dessert buffet

Hot beverages & fruit juices "Hang over" juice Champagne Mineral and sparkling water

Adult : from 110.00 € Child (4 - 12 years) : from 45.00 €















AVAILABILITY & RATES 2022

April & October : for a minimum of 28 rooms booked , we offer you one night in a Deluxe Suite with a VIP welcome and a 1H couple's massage at our Spa & Wellness Center.

APRIL 2022 Two night minimum stay

13 rooms : starting from 15 090.00 € / night 28 rooms : starting from 27 905.00 € / night 35 rooms : starting from 33 130.00 € / night 63 rooms : starting from 58 785.00 € / night

MAY 2022 Two night minimum stay

13 rooms : starting from 17 340.00 € / night 28 rooms : starting from 31 970.00 € / night 35 rooms : starting from 40 530.00 € / night 63 rooms : starting from 68 000.00 € / night

JUNE 2022

Two night minimum stay

13 rooms : starting from 21 060.00 € / night 28 rooms : starting from 39 205.00 € / night 35 rooms : starting from 49 130.00€ / night 63 rooms : starting from 85 335.00 € / night

SEPTEMBER 2022 Two night minimum stay

13 rooms : starting from 17 340.00 € / night 28 rooms : starting from 31 970.00 € / night 35 rooms : starting from 40 530.00 € / night 63 rooms : starting from 68 000.00 € / night

OCTOBER 2022 Two night minimum stay

13 rooms : starting from 15 090.00 € / night 28 rooms : starting from 27 905.00 € / night 35 rooms : starting from 33 130.00 € / night 63 rooms : starting from 58 785.00 € / night

Additional Information :

No weddings in July and August as per hotel policy

Buy-out of the Spa and Cycling Center (spa treatments and sports classes excluded) : 8 000.00 € / night *only possible when accommodation buy-out cf. 63 rooms reserved



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Menu Sunday 2th September 2020

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GETTING ORGANIZED

Vendors & contacts

It would be our please to introduce you to our local vendors and specialists. Let them advise and assist you in orchestrating the most memorable event of your life.

So far, we've enjoyed collaborating with :

Wedding planner :

- Dites-Moi Oui !
- Lucy Till French Weddings

Photography & Video :

- Studio Cabrelli
- Estellane Photographies

Decorator & Florists :

- La Bouquetière
- Nicole Milton
- Canopea Design
- Maison Options

DJ & Live Music:

- Basile DJ
- AGO Events
- Alexis Borrely
- Renaud Gigord

We can also help you find :

- Vintage cars
- Wedding celebrants (religious, humanist,...)
- Baby-sitters
- Etc ...

Photo credit Cover : Maya Marechal



WHERE TO FIND US

FURTHER GROUP ACTIVITIES & TRANSPORTATION:

• Organization of indoor - outdoor activities on site as well as off-site in the nearby area : cycling, hiking, quad, water sports, tasting workshops, cooking classes, gym classes, Pilates, yoga, ...

GPS:043° 51.47.00' N 05° 17.12.00'E

Aéroport Marignane - Provence or Avignon

Gare TGV Avignon (47 km) and gare TGV

• Individual or group transfers to and from the airports and train station

CAR:

PLANE :

TRAIN :

Aix (82 Km)





CONTACTS



Marketing, Sales & Events Manager

Nathalie Pilot T : +33 (0) 4 90 74 71 74 Mail : commercial@coquillade.fr

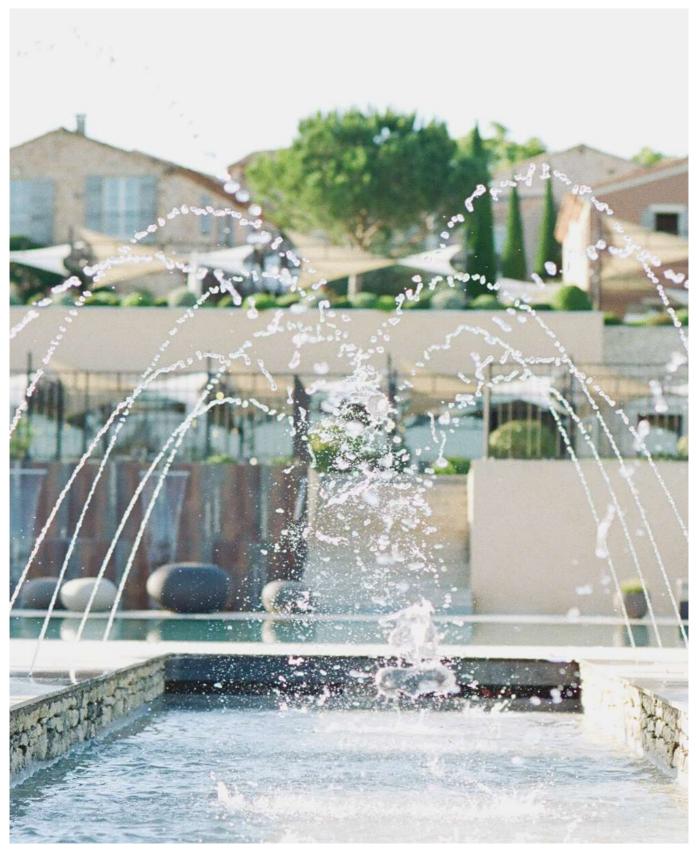




Sales & Events

Jasmine Seymus & Julie Kergoat T : +33 (0) 4 90 74 71 74 Mail : events@coquillade.fr

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Coquillade Provence Resort & Spa Le Perrotet - 84400 Gargas T +33 (0) 4 90 74 71 74 www.coquillade.fr - info@coquillade.fr