

# A WEDDING IN PROVENCE



Coquillade





**Location of Venues**

- |    |                                    |    |                                 |    |                   |    |                  |
|----|------------------------------------|----|---------------------------------|----|-------------------|----|------------------|
| 01 | Amphitheater                       | 06 | Tennis court                    | 11 | Kids Club         | 16 | Vegetable garden |
| 02 | Art Chapel                         | 07 | Heliport                        | 12 | Spa               | 17 | Cycling center   |
| 03 | Sunset Lounge                      | 08 | Winery Domaine de la Coquillade | 13 | Avelan Restaurant |    |                  |
| 04 | Bar                                | 09 | Cipressa Restaurant             | 14 | Papillon Lounge   |    |                  |
| 05 | Les Vignes & its Garden Restaurant | 10 | Luberon Bar                     | 15 | Lobby             |    |                  |

# YOUR CEREMONY

## The Sunset Lounge

→ Up to 130 people

Welcome to the Sunset Lounge, a enchanting venue nestled in the heart of vineyards, where nature meets elegance to create unforgettable moments. We are delighted to invite you to celebrate love and union during a secular ceremony that promises to be as exceptional as the surroundings it inhabits.

Our dedicated team strives to personalize every detail to craft a ceremony that reflects your unique essence.

The Sunset Lounge can transform into the magical stage for your love story.





# YOUR CEREMONY

## The amphitheater and the Jardin des Beaux-Arts

→ Up to 150 people

Discover the ultimate elegance of secular ceremonies within the amphitheater. An exceptional setting to say «yes» to love, surrounded by Provencal charm. Located in the heart of an enchanting setting, the Jardin des Beaux-Arts emerges as the perfect venue for your cocktail reception, offering a seamless extension to the magic of your ceremony at the amphitheater.

With its meticulously maintained green spaces, artistic works, and welcoming atmosphere, our garden creates a unique and refined ambiance to celebrate this special day.

Whether for an intimate gathering or a grand celebration, the Jardin des Beaux-Arts cultivates a relaxed and elegant atmosphere, enhancing the beauty of every moment.





# YOUR CEREMONY

## The Gloriette and its vegetable garden

→ Up to 50 people

Looking for a countryside escape and a romantic setting? The Gloriette and its vegetable garden, perfect for a bucolic ceremony, welcome you to an enchanting environment. Limited to 50 people, this picturesque space brings you closer to nature for an intimate and memorable ceremony.

Imagine exchanging your vows surrounded by the lush greenery of the vegetable garden and the peaceful atmosphere of the Gloriette.

This magical place offers an authentic experience where simplicity and elegance come together to create lasting memories.



# YOUR DINNER

## Papillon Lounge

→ Up to 110 people

Step out of time and indulge in your wedding menu in our Papillon Lounge. With its two terraces offering breathtaking views of the vineyards, this space creates a magical atmosphere for your dinner.

Imagine savoring exquisite dishes while enjoying the enchanting panorama that unfolds before you.

And why not extend the magic of the evening by continuing the dance in this very lounge?

An unforgettable night awaits you, blending culinary delights, panoramic views, and festive ambiance.





# YOUR DINNER

## Les Vignes & its Garden

→ Up to 110 people

Les Vignes & its Garden will enchantingly host your wedding dinner. Nestled among the vineyards, this idyllic location offers a natural and elegant setting to celebrate love and gastronomy.

Share this moment with your loved ones surrounded by the beauty of the vineyards stretching as far as the eye can see.

Our chef is committed to creating an unforgettable culinary experience where each dish is a declaration of love for both cuisine and the surrounding nature.





# YOUR DINNER

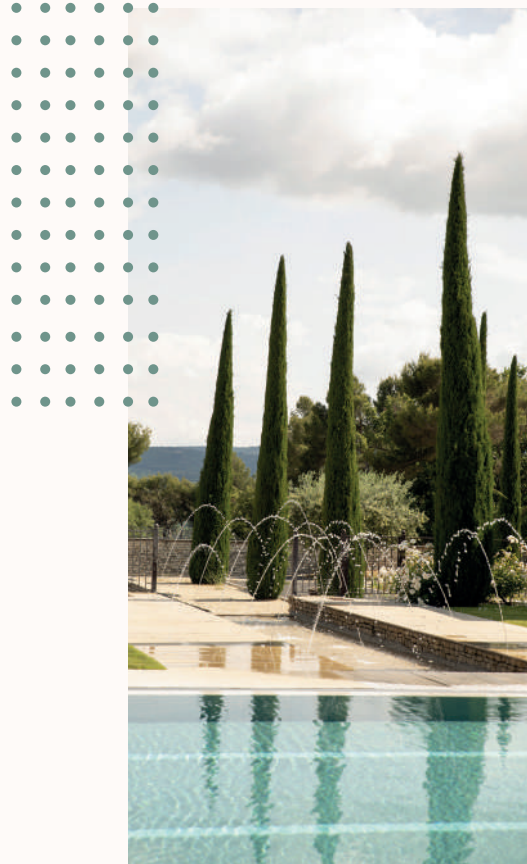
## Around the Pools

→ Up to 100 people

Discover the exceptional elegance of a wedding dinner by our pools. Immerse yourself in a unique experience where refined ambiance and the enchanting backdrop of water combine to create a memorable celebration.

Enjoy every bite in this idyllic setting, and extend the evening by the poolside for an unforgettable experience.

Create sparkling memories along the water's edge, where every detail contributes to making your wedding dinner a moment of pure happiness. Live an immersive experience where the wedding dinner and the evening harmoniously blend into the shimmering waters, creating memories that will last a lifetime.





# YOUR PARTY

## Art Chapel

→ Up to 100 people

Like an exclusive nightclub, our Art Chapel opens its doors to extend the party into the night! With perfect soundproofing, there are no time limits to hinder your celebration.

Enjoy an unforgettable nighttime experience in an artistic setting where music, dance, and magic come together to create vibrant and timeless wedding memories.







# AN EXCEPTIONAL GASTRONOMIC CELEBRATION





# YOUR COCKTAIL RECEPTION

## Our packages

### Champagne or Cocktail

65.00 €/ pers

2 glasses per person  
Soft drinks (fruit juices, sodas, mineral waters)

5 appetizers per person

### Champagne Fountain

85.00 €/ pers

Champagne Fountain  
Soft drinks (fruit juices, sodas, mineral waters)

5 appetizers per person

### Kids

25.00 €/ child (from 4yo to 12 yo)

Soft drinks (fruit juices, sodas, mineral waters)

4 appetizers per child

### Our Cocktails cups

#### Cosmopolitan:

Vodka, raspberry liqueur, lemon, cranberry juice

#### Gin Passion:

Gin, blue Curacao, 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

#### Mojito:

White rum, cane sugar syrup, fresh mint, sparkling water

#### Aperol Spritz:

Prosecco, Aperol





# OUR VERRINES AND COCKTAIL BITES

- Seasonal velouté with fresh goat cheese
- Chickpeas from the Alps of Haute-Provence
- Greek-style purple artichoke
- Citrus-marinated sea bream
- House-smoked salmon, cooked and raw fennel
- Crab meat, radish, and lime
- Pressed chicken with fresh herbs
- Mushroom risotto
- Quail egg with celeriac remoulade
- Shellfish gratin with herb butter
- Our truffle Croque-Monsieur
- Bone-in ham, carasau bread
- Thai paped sod
- Som tam thai
- Kiaou mou tod
- Truffled potato espuma
- Rice chips with fish tartare
- Scrambled eggs with sea urchin coral
- Tempura-fried prawn
- Tuna tataki with grilled sesame condiment
- Refreshed multicolored cabbage
- Pressed young leeks with gribiche condiment
- Breaded mozzarella balls with tomato condiment

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5€ per additional piece

Menu subject to change based on the seasons







## CULINARY ANIMATIONS

- «Oysterman» 8.00€/ piece
- Cheeses 30.00€/ piece
- Smoked salmon, acidulated cream 30.00€/ piece
- Seared duck foie gras 30.00€/ piece
- Wok (Prawns/Vegetables/Chicken) 30.00€/ piece
- Caviar Price available on request



# CHIC BARBECUE

Ideal for your welcome dinner

## Appetizer

- Eggplant caviar
- Chickpeas with sumac
- Our Taggiasche black olive tapenade

## Salad

- Chilled green beans, tuna
- Citrus quinoa, sun-dried vegetables
- Mesclun with fresh herbs and toasted seeds

90€ per person

Cheese plate - additional charge €20.00

Menu subject to seasonal adjustments

Price excludes beverages

## On the Grill

### Meat:

- Beef fillet, Béarnaise sauce
- Local lamb
- Marinated chicken breast

### Fish:

- Label Rouge salmon
- Black Tiger prawns
- Sea bream fillet, Vierge sauce

### Sides:

- Roasted potatoes
- Grilled vegetables from our garden
- Grilled corn

## Dessert

- Table-sharing desserts crafted by our pastry chef





# MENU EXPLORATION

## Your Wedding Menu

### Starter

Beautiful ricotta and truffle ravioli,  
rich mushroom broth

### Main Course

Grilled beef cuts,  
truffled macaroni gratin  
and rich jus

or

Mediterranean sea bass fillet,  
artichoke and citrus

### Dessert

Dessert Plate

or

Croquembouche

or

Wedding cake

90€ per person

Cheese plate - additional charge €20.00

Menu subject to seasonal adjustments

Price excludes beverages



# COQUILLADE MENU

## Your Wedding Menu

### Amuse-Bouche

### Starter

Soft-boiled truffled egg

### Main course

Sea bream

or

Veal

120€ per person

Cheese plate - additional charge €20.00

Menu subject to seasonal adjustments

Price excludes beverages

### Dessert

Dessert Plate

or

Croquembouche

or

Wedding cake





# SIGNATURE MENU

## Your Wedding Menu

### Amuse-Bouche

### Cold Appetizer

Chilled red mullet

### Hot Appetizer

Saffron risotto

150€ per person

Cheese plate - additional charge €20.00

Menu subject to seasonal adjustments

Price excludes beverages

### Plat

Sea Bass

or

Confit lamb

### Dessert

Dessert Plate

or

Croquembouche

or

Wedding cake



# PRESTIGE MENU

## Your Wedding Menu

### 5 Cocktail bites

### Amuse-Bouche

### Cold Appetizer

Marinated prawn

### Hot Appetizer

Sault einkorn

### Main Course

Lobster

or

Beef

### Dessert

Dessert Plate

or

Croquembouche

or

Wedding cake

180€ per person

Cheese plate - additional charge €20.00

Menu subject to seasonal adjustments

Price excludes beverages







# BEVERAGE PACKAGES

Beverage consumption during the meal

## WINE PACKAGES

Vignobles de la Coquillade wines  
Red, white, rosé  
1/2 bottle per person

Price: 25.00€ per person

The Discovery Package of the Region  
Red, white, rosé  
1/2 bottle per person

Price: 35.00€ per person

Customized food and wine pairing package  
available upon request

## SOFT PACKAGES

(Duration 2h00)  
Orange juice, Domain grape juice, Coca-Cola, Diet  
Coke, Orangina, Schweppes

Price: 20.00€ per person

## WATER & COFFEE

Mineral and sparkling waters  
Coffee or tea

Price: 10.00€ per person



# OUR OPEN BAR PACKAGES

Duration of 2 hours or 3 hours, then by the hour

## Open Bar n°1

Selection of non-alcoholic beverages:  
fruit juices, soft drinks, mineral and sparkling  
waters  
Gin, vodka, and beer

Price 2h00: 55.00€/ pers

Price 2h00: 70.00€/ pers

Additional hour: 28.00€ per person

## Open Bar n°2

Selection of non-alcoholic beverages:  
fruit juices, soft drinks, mineral and sparkling  
waters  
Champagne, whisky, gin, rum, vodka, and beer

Price 2h00: 75.00€/ pers

Price 2h00: 95.00€/ pers

Additional hour: 42.00€ per person

## Open Bar n°3

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

Price 2h00: 95.00€/ pers

Price 2h00: 115.00€/ pers

Additional hour: 42.00€ per person



# MIDNIGHT SNACK

## Snack Package

Assortment of 2 wraps  
Assortment of 2 cupcakes

Price: 22.00€/ pers

## Croque-Monsieur Package

Croque-Monsieur  
French Fries

Price: 22.00€/ pers

## USA Package

Pizza or Hamburger or Hot-dog  
Assortment of 2 cupcakes

Price: 25.00€/ pers

## Sweets Package

Assortment of 5 candies  
Assortment of 2 lollipops  
Macaron (choice of 1 flavor)

Price: 32.00€/ pers

## Dessert Cart Package

Choux pastry cart  
or Tartlets cart  
or Eclair cart

Price: 22.00€/ pers

## À la carte

Sweet or savory popcorn

Price: 14.00€/ pers

Cotton candy

Price: 16.00€/ pers

Chocolate fountain

Price: 22.00€/ pers

## Little Sweets Package

Assortment of 3 candies  
Assortment of 2 lollipops

Price: 22.00€/ pers



# YOUR SUNDAY BRUNCH

Selection of breads and pastries from our Baker

## Appetizer

- Bruschetta with olives and smoked sardines
- Smoked stracciatella
- Taggiasca black olive puree

## To start

- Fine de claire oysters No. 3
- Smoked swordfish
- Octopus carpaccio
- Porchetta
- Terrine of confit vegetables
- Selection of Italian cold cuts
- Spinach and gorgonzola pie
- Puttanesca salad
- Mixed greens
- Caprese salad

## To continue

- Escalope Milanese with sage
- Margherita pizza
- Four cheese pizza
- Shrimp risotto
- Beef Paccheri
- Eggplant Parmigiana
- Grilled sea bream
- Italian-style beef tartare
- Selection of Italian cheeses
- Dessert buffet by our pastry chef







## TO RECHARGE IN A COZY NEST



Our accommodations

# OUR ROOMS & SUITES

Discover our 64 rooms and suites where the charm of the past blends with modern comfort. Each of our rooms, meticulously designed, offers breathtaking views of endless vineyards. Imagine yourself on your private terrace, sipping a glass of local wine while admiring the sunset.



Possibility to privatize the Domain



# OUR 5 EXCEPTIONAL SUITES

Welcome to ultimate elegance, where luxury reaches its peak. Refined interiors, sumptuous beds that invite dreams, and panoramic views create an unparalleled experience.



Possibility to privatize the Domain

# ACCESS TO COQUILLADE PROVENCE



## Access and localisation

✈	Marseille Airport	1h30
✈	Nice Airport	3h00
🚆	Avignon Station	1h00
🚆	Aix-en-Provence Station	1h00
🚁	Flight from Nice to our heliport	25mn





Coquillade Provence

Le Perrotet - 84400 Gargas  
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