



A Wedding IN PROVENCE

2026/2027 Season



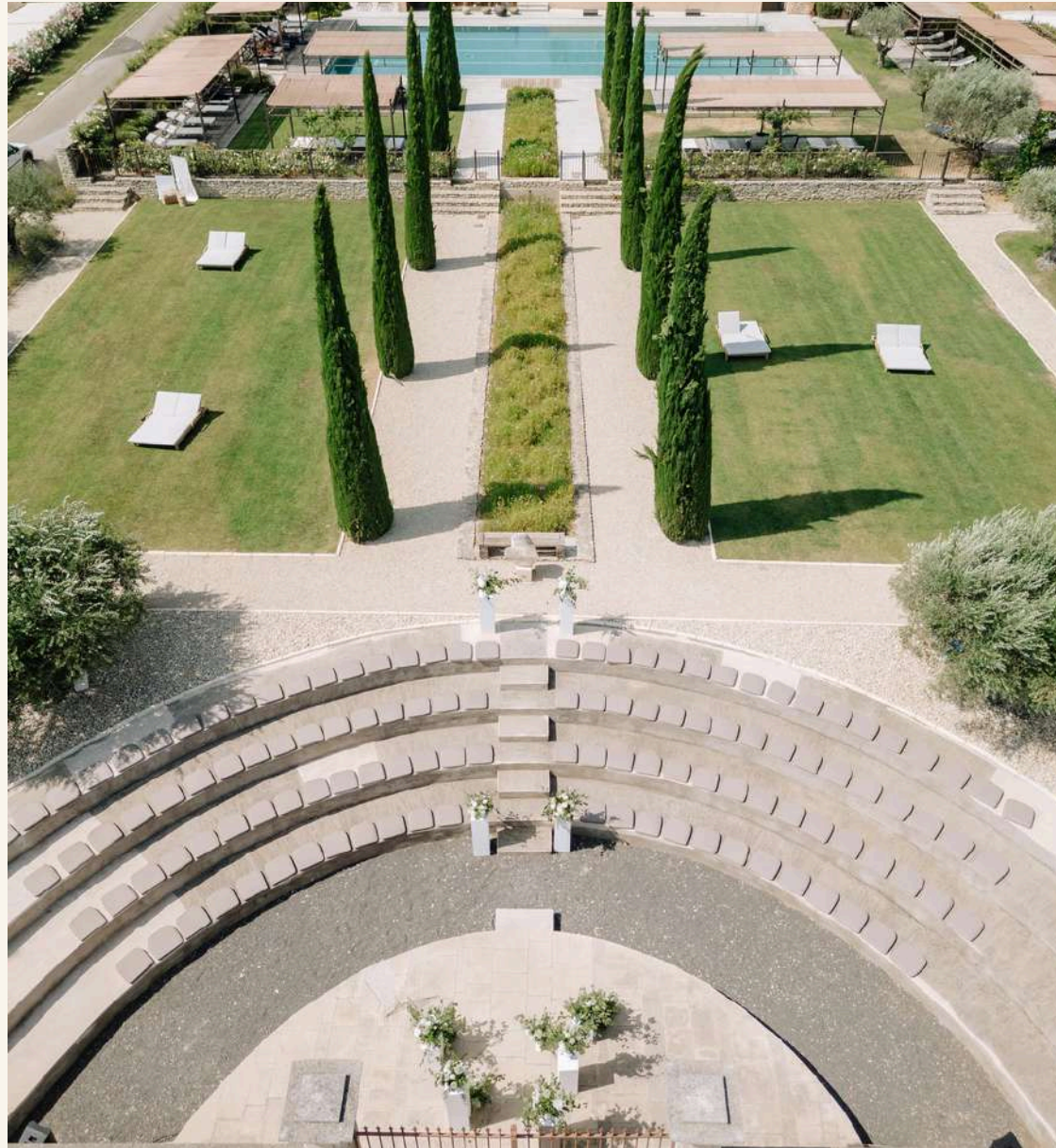
Coquillade

Estate Map



LOCATION OF THE VENUES

01	Amphithéâtre	06	Terrain de tennis	12	Restaurant Avelan
02	Chapelle d'Art	07	Héliport	13	Salon Papillon
03	Sunset Lounge	08	Chai Domaine de la Coquillade	14	Réception
04	Bar	09	Restaurant Cipressa	15	Potager
05	Restaurant Jardin dans Les Vignes	10	Pool Bar	16	Cycling Centre
		11	Spa	17	La Gloriette



THE AMPHITHEATER

—————> Up to 130 people



THE GLORIETTE AND ITS GARDEN

—————> Up to 70 people



THE SUNSET LOUNGE

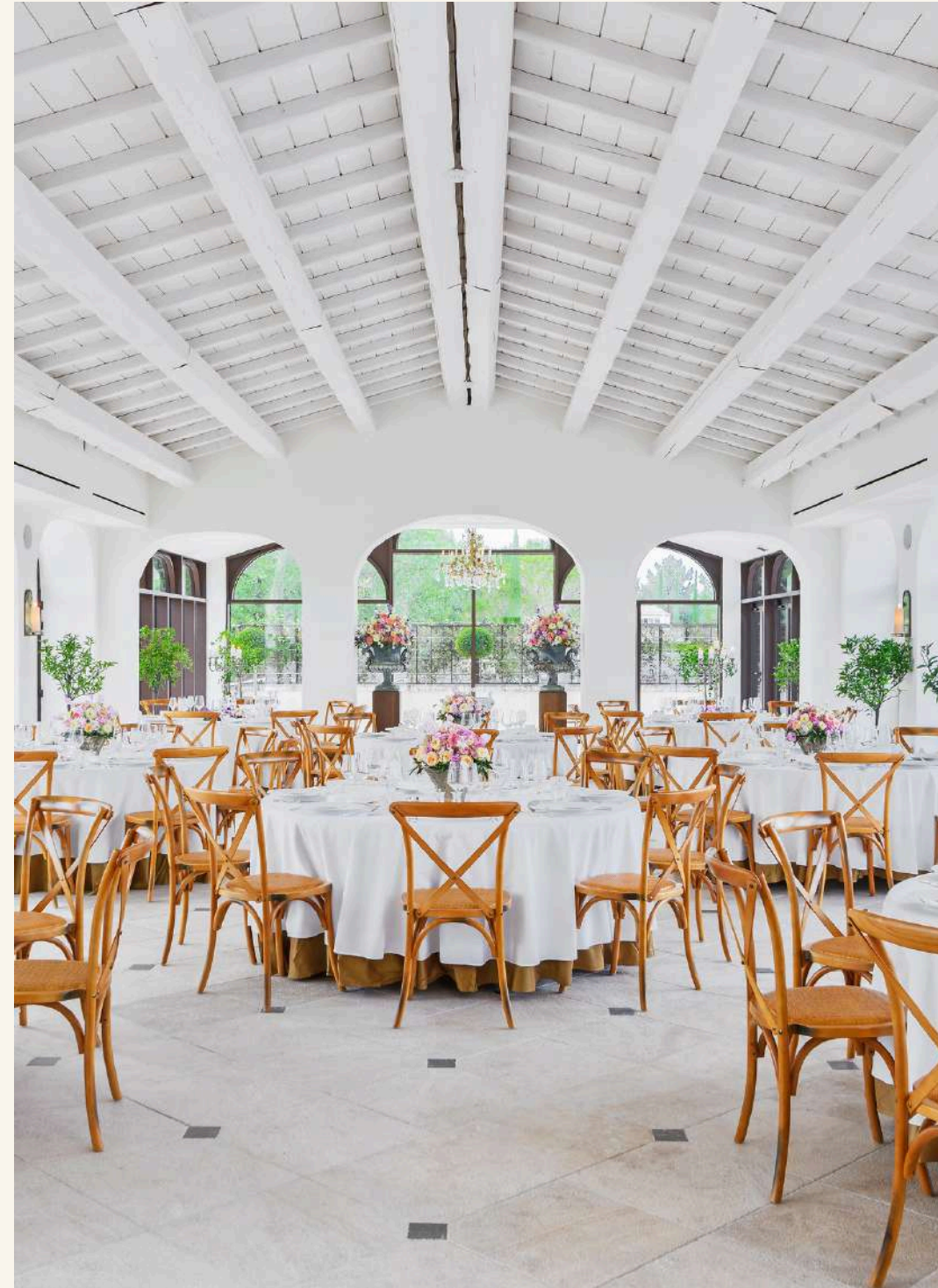
—————> Up to 70 people

Ceremony Venues



LES VIGNES AND ITS GARDEN

—————> Up to 130 people



PAPILLON LOUNGE

—————> Up to 130 people

Your Dinner

LES VIGNES AND ITS GARDEN

Nestled in the heart of the vineyards, our garden offers a natural and enchanting setting for sharing an unforgettable moment - surrounded by endless rows of vines.

PAPILLON LOUNGE

Let yourself be charmed by the Butterfly Lounge - an elegant space with two terraces overlooking the vineyards. As night falls, extend the magic of the day by dancing under the stars in this spellbinding setting.

Your Evening

ART CHAPEL

—————→ Up to 130 people

Like an exclusive nightclub, our ART Chapel opens its doors to keep the party going all night long! With perfect soundproofing, no time limits will interfere with your celebration.





Aperitif

CHAMPAGNE

—————> 40€/pp for 1 hour of service + soft drinks

ESSENTIAL OPEN BAR

—————> 50€/pp sur 1 heure de service

Wines from the Domaine de la Coquillade, Champagne, Beers, Fruit Juices, and Soft Drinks

Supplement for 1 hour40€/pp
Supplement for 2 hours.....30€/pp
Supplement for 3 hours30€/pp

EXCELLENCE OPEN BAR

—————> 80€/pp for 1 hour of service

AOC Wines, Excellence Champagne, Beers, Fruit Juices, and Soft Drinks

Supplement for 1 hour70€/pp
Supplement for 2 hours.....55€/pp
Supplement for 3 hours55€/pp

COCKTAILS BY THE LITER

Moscow Mule, Mojito, Gin Tonic, Aperol Spritz —————> 50€ per litre

St Germain Spritz, Cosmopolitan, Sour —————> 80€ per litre

Pornstar Martini —————> 90€ per litre

Dry/ Dirty Martini —————> 100€ per litre

OPTIONS

ESSENTIAL SPIRITS

—————> 10€/pp for 1 hour of service

Whisky J&B, Gin Gordon, Vodka Absolut, others...

EXCELLENCE SPIRITS

—————> 20€/pp for 1 hour of service

Whisky Johnnie Walker, Gin Hendrick's, Vodka Belvedere, others...



Staff Supplement: From 1 AM onwards – 400€ per hour of service



Appetizer

CANAPÉS

—————→ 4€/piece

VEGETARIAN

- Seasonal velouté with fresh goat cheese
- Chickpeas from the Alpes-de-Haute-Provence
- Marinated purple artichoke
- Yuca chips with crushed tomato
- Truffled potato espuma
- Fried mozzarella with tomato condiment
- Beaufort croque-monsieur

SEAFOOD

- Citrus-marinated tuna tartare
- House-smoked salmon with crunchy fennel
- Crab meat with radish and lime
- Scrambled eggs with sea urchin roe
- Tempura shrimp tail with curry mayonnaise
- Tuna tataki with avocado and sesame
- Sea bass goujon with tartar sauce

MEAT

- Cured ham on carasau bread
- Slow-cooked beef with black olives
- Confit foie gras on a lollipop stick

SHOW COOKING STATIONS

—————→ Available for a minimum of 30 guests

- Traditional ham carving station
—————→ 20€/pp
- Pata Negra carving station
—————→ 35€/pp
- Risotto finished in a Parmesan
—————→ 20€/pp
- Burrata and Colorful Tomato Bar
—————→ 15€/pp

Menu

CHIC BARBECUE - FAMILY STYLE

—————→ 90€/pp (Available for a minimum of 30 guests)

APERITIF (SUPPLEMENT 5€ PER PIECE)

Eggplant caviar
Spiced hummus
Black olive tapenade, toasted bread slices

STARTERS

Green bean salad, lemon vinaigrette, confit
tuna belly
Couscous served like a tabbouleh, fresh herbs,
and small vegetables
Young shoots, balsamic vinegar, and toasted
seeds

MAINS

Mediterranean sea bass fillet
Shrimp tails
Beef roast
Roasted poultry

SIDES

Provençal vegetables like ratatouille
Baby potatoes with herbs from the garrigue
Vierge sauce, Béarnaise sauce

CHEESE PLATTER (SUPPLEMENT 15€ PER PERSON)

DESSERTS

Dark chocolate and lemon thyme mousse
Seasonal fruit tartlet, vanilla cream
Glass jar dessert like a lemon meringue tart



*Menu served at Les Vignes and its garden only
Menu for informational purposes, adapted according to the season



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Menu

SIGNATURE

- > 125€/pp (Starter / Main Course / Dessert)
- > 145€/pp (Cold Starter / Hot Starter / Main Course / Dessert)
- > 155€/pp (Starter / Fish / Meat / Dessert)

AMUSE-BOUCHE

STARTERS

- Pan-seared and chilled langoustine, crustacean consommé gel, crunchy vegetables
or
Pan-fried duck foie gras, roasted almonds, and a variety of seasonal fruits
or
Petit spelt from Sault, local tomatoes, small vegetables glazed with truffle

MAINS

- Roasted turbot fillet, green beans and cockles in parsley sauce, champagne emulsion
or
Pan-seared lamb saddle, Provençal vegetables like a tian, basil-infused pearl juice, and olive oil
or
Grilled beef fillet, braised mushrooms, melting potato, and truffle sauce

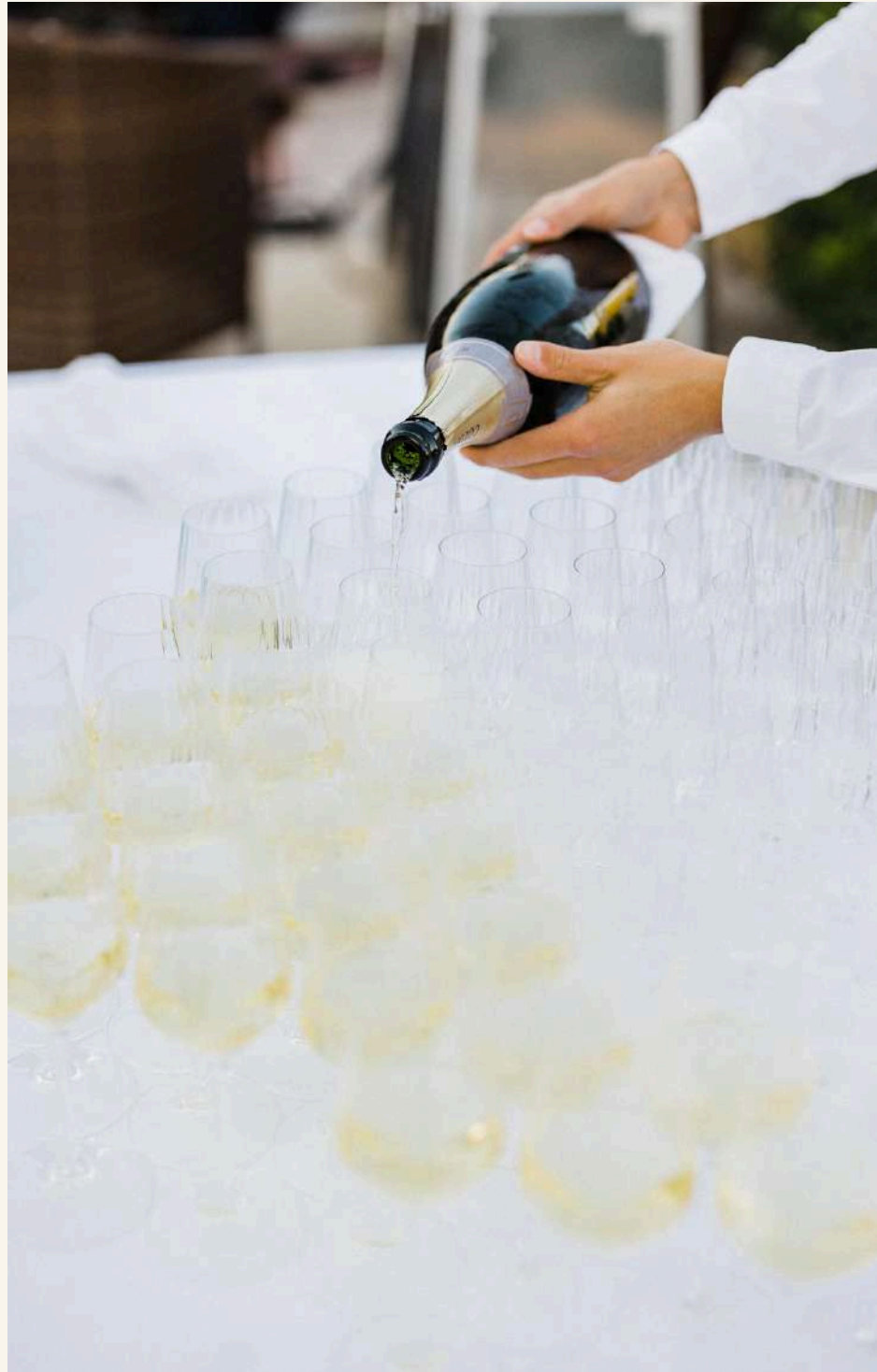
CHEESE PLATTER (SUPPLEMENT 15€ PER PERSON)

DESSERTS

- Dark chocolate composition with Tonka bean
or
Citrus freshness, verbena infusion
or
Entremet, choice of one flavour: Crispy praline & chocolate / Vanilla & red berries / Almonds & seasonal fruits

DESSERTS (SUPPLEMENT 16€ PER PERSON)

- French-style wedding cake
or
Croque-en-bouche pièce montée
or
XXL fruit tart



Beverage packages

WINES FROM DOMAINE DE LA COQUILLADE

—————→ 25€/pp

Red, white, rosé (1 half-bottle per person)

WINES FROM THE REGION

—————→ 35€/pp

Red, white, rosé (1 half-bottle per person)

CUSTOM FOOD AND WINE PAIRING PACKAGE AVAILABLE UPON REQUEST

SOFTS

—————→ 20€/pp

Orange juice, estate grape juice, Coca-Cola, Diet Coca-Cola, Orangina, Schweppes

WATER AND COFFEE

—————→ 10€/pp

Mineral and sparkling water

Coffee or tea



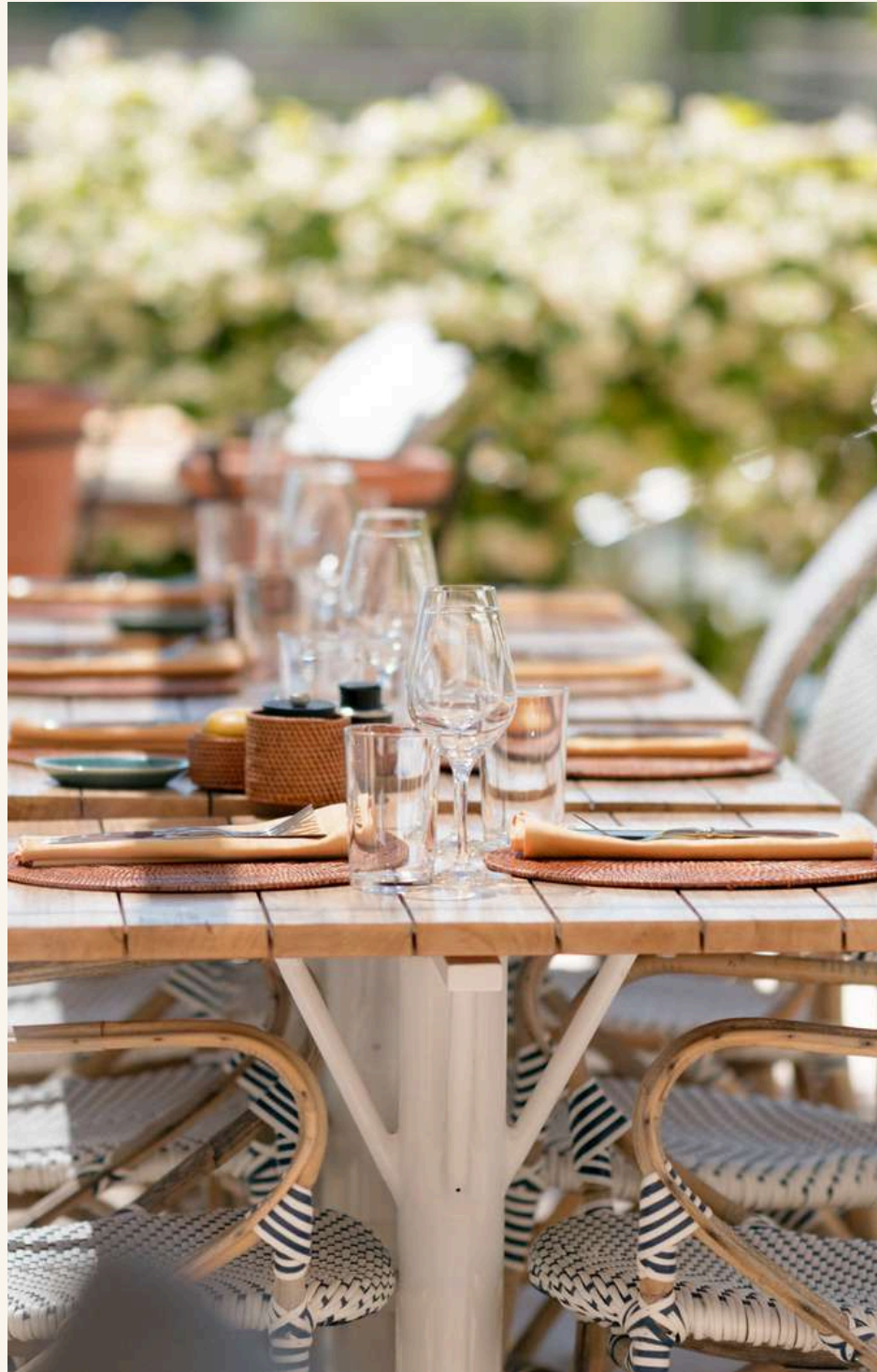
SNACK

—————> 28€/pp for 2 mignardises of your choice
+ 10€ per additional piece

- Wraps
- Croque-Monsieur
- Hot Dog
- Mini Cheeseburgers
- Popcorn
- Cupcakes
- Mignardises

Midnight Snack





Brunch

BRUNCH PACKAGE

—————→ 120€/pp (Available for a minimum of 30 guests)

APERITIF

Smoked Stracciatella
Black Taggiasca Olive Purée
Carasau Bread (Sardinian Crispy Bread)

TO START

Fine de Claire Oyster No. 3
Smoked Swordfish
Porchetta
Slow-Roasted Vegetable Terrine
Selection of Italian Cured Meats
Puttanesca Salad
Herb Mixed Greens
Caprese Salad

TO CONTINUE

Sage-Flavored Milanese-Style Escalope
Margherita Pizza
Quattro Formaggi Pizza
Prawn Risotto
Paccheri with Slow-Cooked Beef
Eggplant Parmesan
Grilled Meagre Fish

AND FINALLY

Selection of Italian cheeses
Dessert buffet by our pastry chef

BEVERAGES

Wines from Domaine de la Coquillade
Orange juice, grapefruit juice, detox juice
Mineral and sparkling water
Coffee, tea



*Menu served at Cipressa only
Menu for informational purposes, adapted according to the season



Discover our 69 rooms and suites, where the charm of the past blends seamlessly with modern comfort. With over 10 categories available, each room, thoughtfully designed, will meet all your expectations.

Our rooms & suites





Our brand new Luberon Suites

Embrace our five brand-new Luberon Suites - spacious, light-filled retreats ranging from 645 to 1,614 sq ft, nestled in a private wing with exclusive spa access. Each suite is named after a nymph and adorned with antiques from Isle-sur-la-Sorgue and bespoke Provençal craftsmanship. Terraces feature hydrotherapy baths with vineyard views, and a personal wine fridge invites guests to savor selections from Domaine de la Coquillade



Privatization

LUBERON SUITES

—————→ Up to 10 people

Enjoy a private stay in our five new Luberon Suites - an elegant, modern retreat with exclusive access and vineyard views.

LUBERON MAISON

—————→ Up to 10 people

ndulge in the comfort of a fully privatized Provençal home featuring five suites, private gardens, and a pool - perfect for an intimate gathering in a warm, authentic setting.

FULL ESTATE

—————→ Up to 130 people

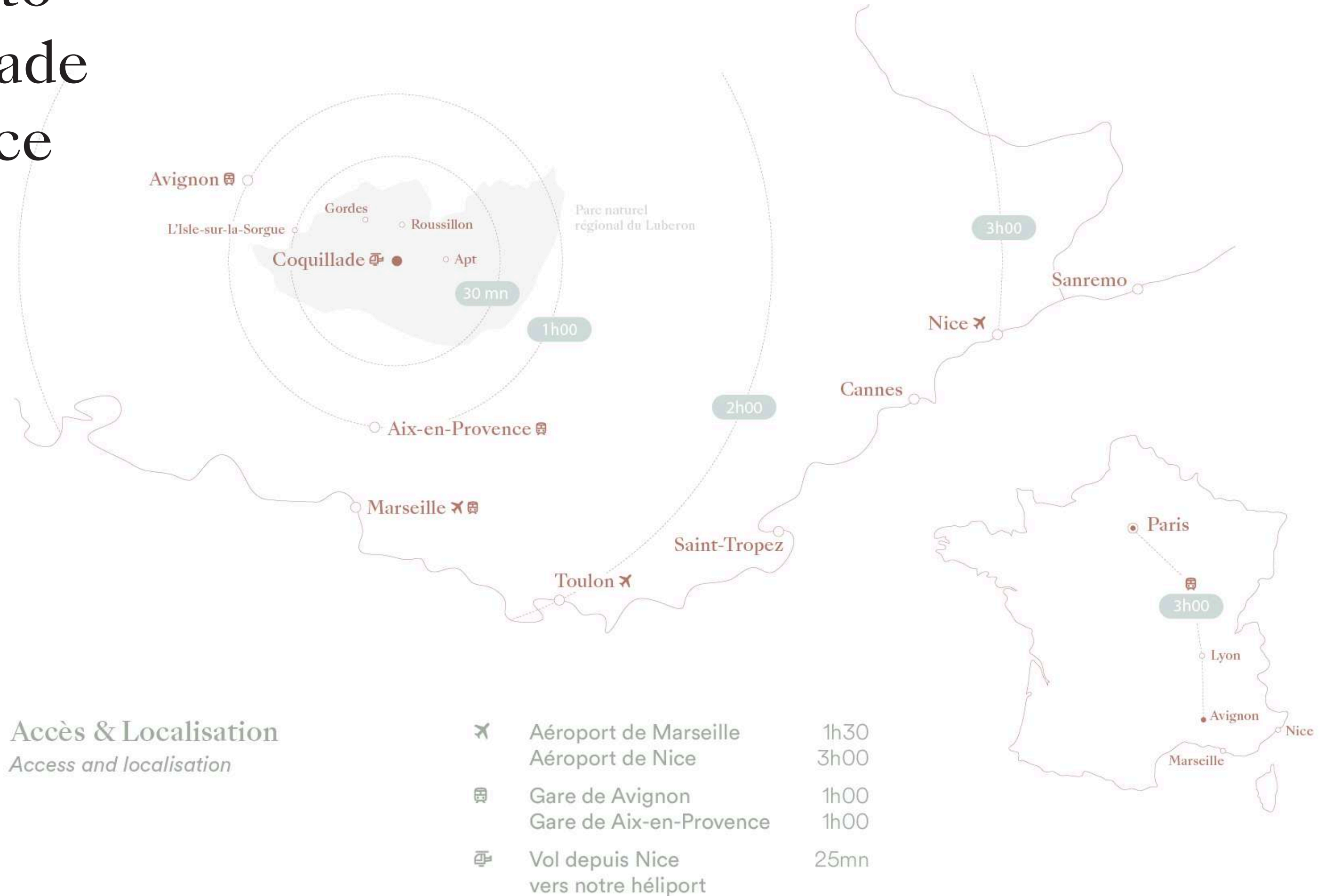
Privatize the entire estate, with 69 thoughtfully designed rooms and suites, for an exclusive and unforgettable celebration in the heart of the Luberon.

PRICES

- Low season: from €33,000 per night
- Mid-season: from €55,000 per night
- High season: from €85,000 per night

Contact us for more information.

Access to Coquillade Provence



Contact us

EVENT SERVICE

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