

Congratulations !

Coquillade
Provence

*"Mariage, the aspiration to create
the unique together"*

FRIEDRICH NIETZSCHE



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 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 ambiance 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 €/ 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

Mojito

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 & homemade breads	70.00 € / pers

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

22.00 €/ coupe

House rosé Champagne rosé

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 €





GETTING ORGANIZED

Availability and rate

Contact us for more information

Vendors & contacts

It would be our pleasure 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 Borrelly
- 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, ...
- Individual or group transfers to and from the airports and train station

ACCESS



CAR :

GPS : 043° 51.47.00' N 05° 17.12.00'E

PLANE :

Aéroport Marignane - Provence or Avignon

TRAIN :

Gare TGV Avignon (47 km) and gare TGV

Aix (82 Km)

CONTACTS

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