



Location of Venues

01	Amphitheater
02	Art Chapel
~=	0

03 Sunset Lounge

04 Bar

05 Les Vignes & its Garden Restaurant

06 Tennis court

07 Heliport

08 Winery Domaine de la Coquillade

09 Cipressa Restaurant

10 Luberon Bar

11 Kids Club

12 Spa

13 Avelan Restaurant

4 Papillon Lounge

15 Lobby

6 Vegetable garden

7 Cycling center

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



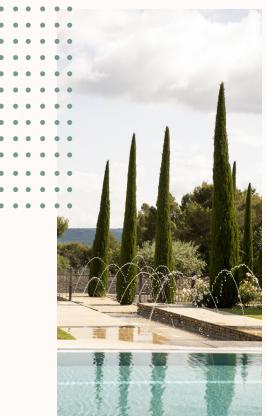
Up to 100 people

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



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

<u>Cosmopolitan:</u>

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

<u>Aperol Spritz:</u>

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
- \cdot Shellfish gratin with herb butter
- $\cdot\, \mathsf{Our}\,\,\mathsf{truffle}\,\mathsf{Croque}\text{-}\mathsf{Monsieur}$
- · Bone-in ham, carasau bread
- ·Thaï paped sod

- · Som tam thaï
- · 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
- $\cdot \, \text{Refreshed multicolored cabbage}$
- · Pressed young leeks with gribiche condiment
- · Breaded mozzarella balls with tomato condiment

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
- $\cdot \text{Citrus quinoa, sun-dried vegetables}$
- · Mesclun with fresh herbs and toasted seeds

90€ per person

Cheese plate - additional charge €20.00

Menu subject to seasonal adjustments

On the Grill

Meat:

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

Fish:

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

Sides:

- · Roasted potatoes
- $\cdot \, \text{Grilled vegetables from our garden} \\$
- · 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

90€ per person

Cheese plate - additional charge €20.00

Menu subject to seasonal adjustments

Price excludes beverages

Dessert

Dessert Plate

or

Croquembouche

or

Wedding cake



COQUILLADE MENU

Your Wedding Menu

Amuse-Bouche

Starter

Soft-boiled truffled egg

Dessert

Dessert Plate

or

Croquembouche

or

Wedding cake

Main course

Sea bream

or

Veal

110€ per person

Cheese plate - additional charge €20.00

Menu subject to seasonal adjustments

Price excludes beverages



SIGNATURE MENU

Your Wedding Menu

Amuse-Bouche

Cold Appetizer

Chilled red mullet

Hot Appetizer

Saffron risotto

Dessert

Confit lamb

Plat

Sea Bass

or

Dessert Plate

or

Croquembouche

or

Wedding cake

150€ per person

Cheese plate - additional charge €20.00

Menu subject to seasonal adjustments

Price excludes beverages



PRESTIGE MENU

Your Wedding Menu

5 Cocktail bites

Amuse-Bouche

Cold Appetizer

Marinated prawn

Hot Appetizer

Sault einkorn

180€ per person

Cheese plate - additional charge €20.00

Menu subject to seasonal adjustments

Price excludes beverages

Main Course

Lobster

or

Beef

Dessert

Dessert Plate

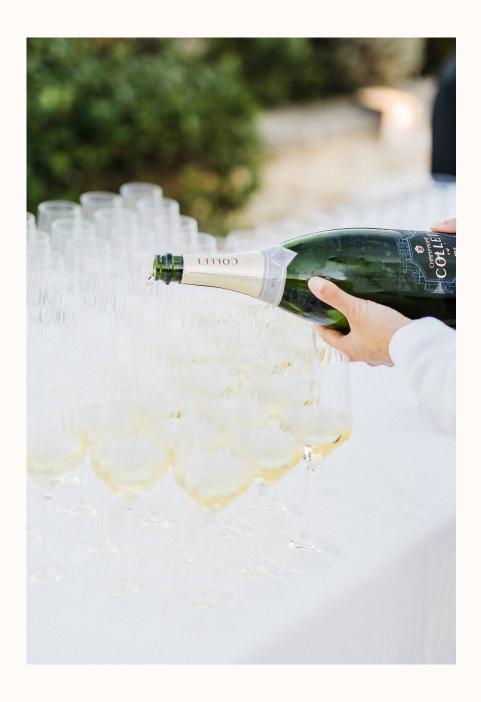
or

Croquembouche

or

Wedding cake





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

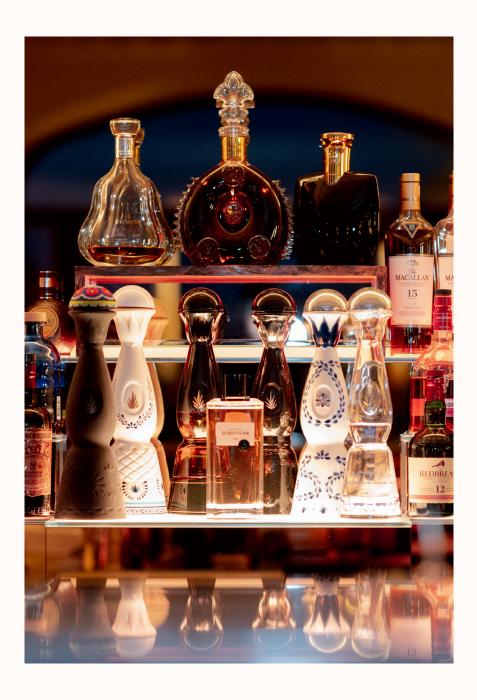
(Duration 2h00) Orange juice, Domain grape juice, Coca-Cola, Diet Coke, Orangina, Schweppes

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: 55.00€/ 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



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

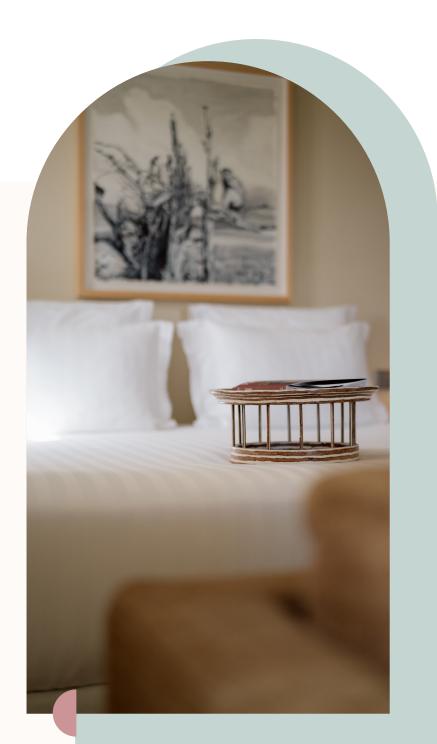
To start

- 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 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.

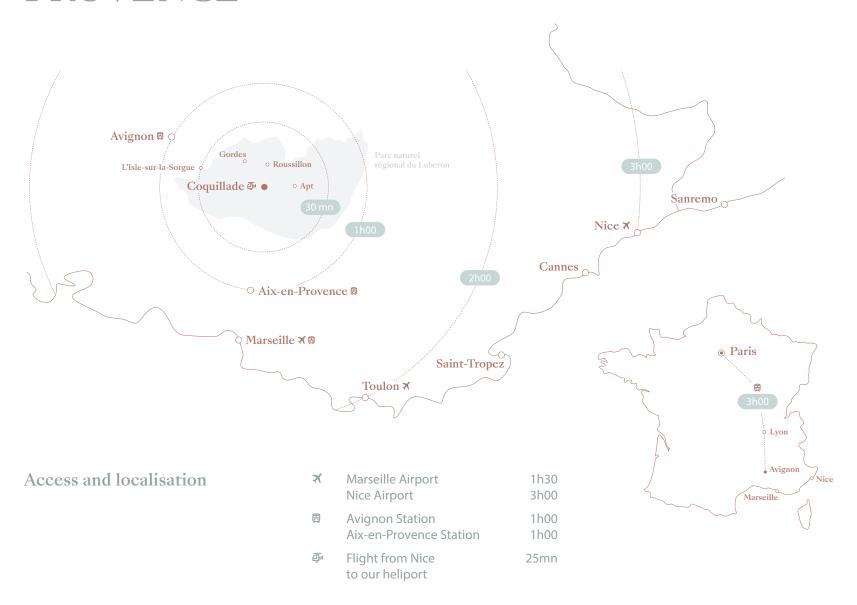






Possibility to privatize the Domain

ACCESS TO COQUILLADE PROVENCE





Coquillade Provence

Le Perrotet - 84400 Gargas www.coquillade.fr

Event Service

events@coquillade.fr +33 (0)4 90 74 71 74



