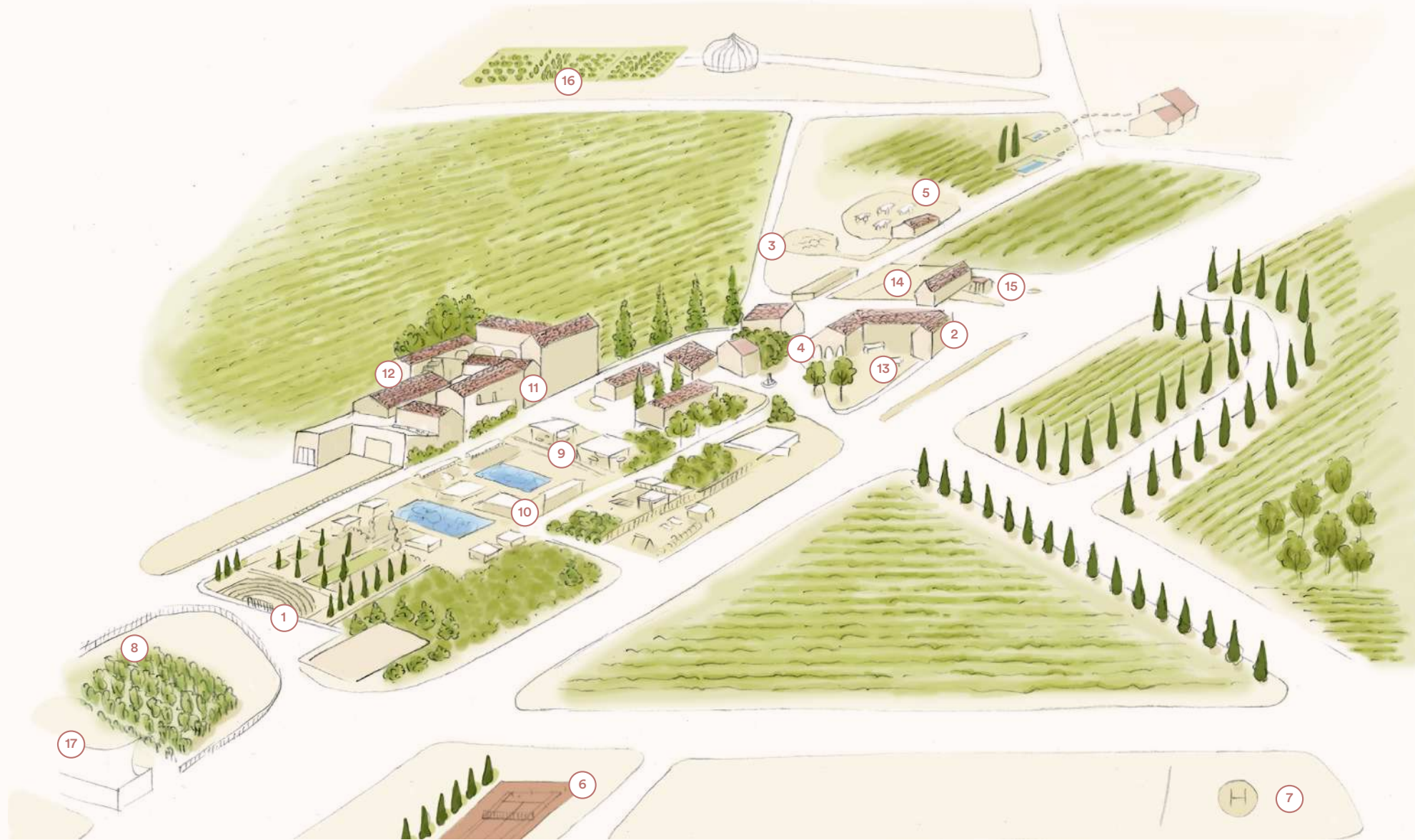


A WEDDING IN PROVENCE



Coquillade
Provence



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, an 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

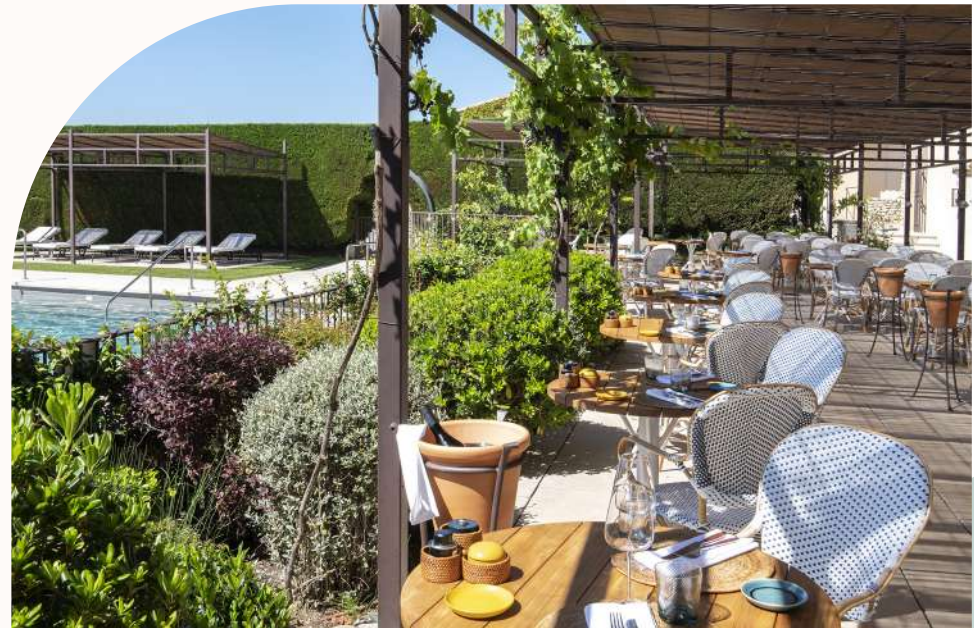
Around the Pools

→ 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

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:

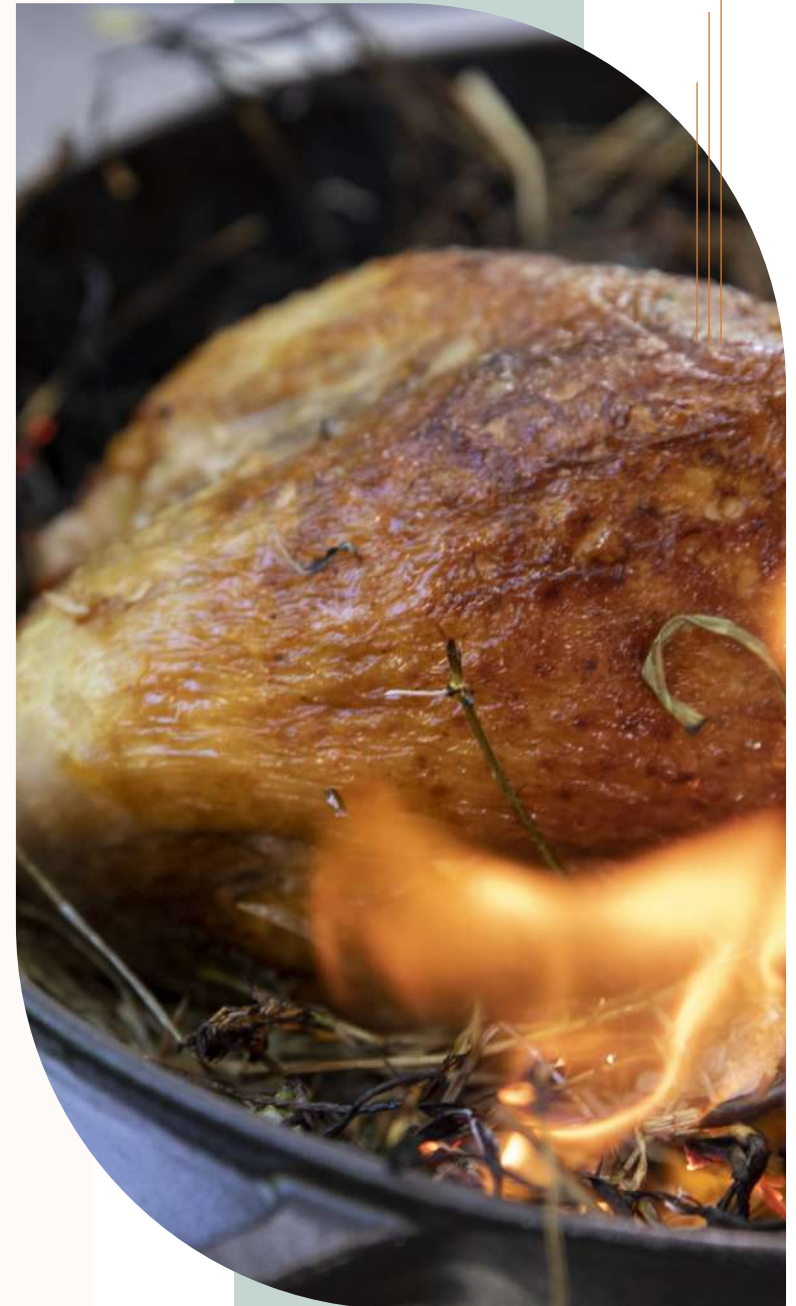
- Label Rouge salmon
- Black Tiger prawns
- Sea bream fillet, Vierge sauce

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

Coquillade Provence

Le Perrotet - 84400 Gargas
www.coquillade.fr

Event Service

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

