



*An exceptional wedding
in a unique natural setting*



Vin d'Honneur - Welcome Cocktail

The Welcome Cocktail is included in your wedding menu.

APERITIF

Especially picked by our chef Guillaume Maurice:

A sunny cocktail assortment, rich in flavors and aromas!

4 hot canapés

&

4 cold canapés

&

3 verrines per person to accompany

The aperitif will be presented in buffet form where you can choose from three formulas below:

Three pre-selected Cocktails per person *.

Caribbean Punch: Malibu, cane sugar, lime, pineapple, orange, Bacardi, passion fruit and pieces of fruit

Sangria: red vin du pays, cinnamon, cane sugar, chopped fruit, vanilla syrup

Planters punch: dark and white rum, pineapple and orange juice, fruit peel, red Curaçao

Champagne Soup: Champagne, Cointreau and lemon juice

Fruit Punch: orange, cranberry and pineapple juice

Or

One Cocktail and Open bar (at will) excluding Champagne*

Spirits (Pastis, Whisky, Rum, ...)

Fortified wine (Martini and Port)

Vins de pays (Bandol, ...)

Other (Campari, Beer, ...)

Or

Two Glasses of Champagne per person*

** These three formulas are accompanied by soft drinks, with a planned duration of 90 minutes.
Drinks: soda (coca cola, lemonade, tonic...), Fruit juice (orange and grapefruit), mineral water (Evian
and Badoit) and mixed salted appetizers.*



Les Délices de Frégate

€ 129 all incl. per person

Our chef, Guillaume Maurice, prepares his dishes using regional products from AMAP farms: Association for the Preservation of Rural Farming.

Chef's selection of Amuse-Bouche

STARTER

Cube of duck foie gras, seasoned in-house, dried fruit and hazelnut chutney
Scampi or butterfly prawns roasted with sesame, semi-raw vegetables from Olivades farm
Gravlax salmon with fresh herbs and pink berries, citrus cream and crispy toast
Crunchy scallop with capellini of organic vegetables
Red mullet filet with Provençale quinoa salad
Beef carpaccio with truffle dressing, crunchy seasonal vegetables

PAUSE

"The Colonel": lemon sorbet with vodka
Tagada Strawberry: strawberry sorbet with gin

MAIN DISH

Sautéed beef tenderloin, gravy-glazed potato and confit clove of garlic
Rack of lamb, truffle polenta and roasted shallots
Breast of Southwestern French duck Rossini-style, organic vegetable pie
John Dory sealed filet, seasonal vegetable lasagna, lemon butter
Filet of sea bass in herbs crust, on risotto of small vegetables from Olivades Farm
Mediterranean Bourride fish stew with traditional condiments

CHEESE DELIGHTS

Served on plate or platter, finely sliced, salad with balsamic vinegar and seasonal fruit chutney

DESSERT

PIECE MONTEE WEDDING CAKES: Macaroons, Traditional - Choux à la Crème
FRUIT DESSERT: Paris Frégate, Tutti Frutti Pie, Fraisier or Framboisier, Exotic Delight
CHOCOLATE & PRALINE DESSERTS: Caramel cake, Royal Chocolate (white, milk, black)
CLASSICS: Tropezienne, Baked Alaska

DRINKS INCLUDED

1 bottle of AOC wine (for 2 people)
1 bottle of water (for 2 people), Coffee
1 glass of champagne for dessert

*You can compose your own Vin d'Honneur and menu (appetizer, pause, main dish and dessert).
An identical choice must be made for the entire group. We offer you an alternative in the case of food intolerances.*



Accompaniments to the Vin d'Honneur

You can choose from the accompaniments listed below

(same choice for all guests)

CHOICE OF FOUR COLD CANAPÉS

- Quail egg mimosa with lump-fish roe
- Tomatoes and olives Mini cake
- Mini crab shuttle
- Wrap of smoked salmon with basil
- Cherry tomato and mozzarella brochette
- Bruschetta of foie gras with figs
- Fish Tartar with dill
- Beef carpaccio toast with parmesan and arugula
- Toast of fine-cut vegetable ratatouille
- Melon with Corsican ham brochette
- Mini toast of grilled pepper and anchovy

CHOICE OF FOUR HOT CANAPÉS

- Beef with paprika brochette
- Mini burger
- Mini hot dog
- Caramelized chicken brochette
- Brochette of snails in persillade sauce
- Red mullet filet, puff pastry and basil crisp
- Mozzarella and truffle sandwich
- Onion and anchovy pie
- Gambas Fritter in tempura



CHOICE OF THREE VERRINES

- Avocado and prawn
- Eggplant caviar and cured ham
- Home-made anchoiade and small vegetables
- Cod brandade on garlic crouton
- Panna cotta of vegetables
- Melon and basil soup
- Fish rilette with coriander





*Add Something Extra
To Your Wedding*

GOURMET COUNTERS

Iberian cold meat station (€15 per person)

Fried gambas station (€9 per person)

Oyster shucking station (€8 per person)

Seafood station (€15 per person)

Foie gras cutting station (€12 per person)

CHAMPAGNE WATERFALL

€ 4 per person

With your own Champagne, excludes corkage fee.



SAVORY AFTER SNACKS

Onion soup, grated Emmental & croutons (€90 for 25 persons)

Cheese buffet, grissini and marmalades (€150 for 25 persons)

SWEET AFTER SNACKS

Fruit brochettes and chocolate fondue (€75 for 25 persons)

Assortment of 3 evening cakes (€90 for 25 persons)

Assortment of 3 macaroons (€85 for 25 persons)

Wedding cake (€20 per person, minimum 50 persons)

BAR PASS

Bar pass strong spirits without Champagne during dance evening (after the dessert)

Whisky, Gin, Red & White Martini, Pastis or Ricard, Red port, White rum, Tequila, Vodka, Heineken beer, Get 27, Get 31

White, rosé or red wine, crème de Cassis

Orange, grapefruit, apple and pineapple juice

Coca-Cola, Schweppes, Evian, Badoit, coffee, tea

Hot beverages

(€25 per person)

BAR PASS WITHOUT ALCOHOL

Orange, grapefruit, apple and pineapple juice

Coca-Cola, Schweppes, Evian, Badoit, coffee, tea

Hot beverages

(€10 per person)

BRING YOUR CHAMPAGNE

Corkage fee per 75 cl bottle of champagne

(€18 per bottle)

We can arrange show cooking

or extra amenities

tailor-made for the welcome cocktail, dinner or dance evening,

please consult us.



ACCOMMODATION

We are happy to welcome your guests,

and can offer them a preferential rate on our hotel rooms.

OUR WEDDING PACKAGE INCLUDES:

- Vin d'Honneur and dinner, drinks included
- Staff costs until 3:00 a.m.
- Printed menu (one menu per 3 guests) in black and white.
- Complimentary table decorations in the Frégate room
- Tasting of the chosen menu (appetizer, entree, dessert), reserved for the bride and groom.
- Private parking (the management is not liable in case of theft of your belongings).
- Complimentary bridal suite and buffet breakfast at the hotel restaurant.
- Access to the golf course for 30 minutes for photo shoot (photographer not included, session accompanied by a member of staff).

NOT INCLUDED IN OUR PACKAGE:

- 4 classic double rooms booked upon confirmation of the wedding, at the rate of € 150 per night and per room (excluding breakfast).
- Dinner for entertainers: € 30
- Children's menu: € 25 (ages 6 - 12) and € 12.50 (under 6).
- Other services:
- Florist, floral decoration of tables and buffets, Customized Menu, Table Plan , Car rental, Photographer, Hairdresser and beautician...
- DJ, themed party, themed decoration, Jazz Orchestra...
- Close-up magician show...
- Our preferred providers list is available on request.
- Hall rental, additional charges for rental of space shall apply under the following conditions:

RECEPTION ROOM	From 60 to 70 guests	From 71 to 120 guests	From 121 to 150 guests
Veranda	€ 4500		
Veranda + Salon Provençal		€ 4500	€ 4500
Frégate	€ 2500	€ 2500	€ 2500
Restanque (55 guests maximum)	€ 2400		

BOOKING CONDITIONS:

To confirm your wedding at Dolce Frégate Provence, we will ask you to observe the following deadlines:

- 50% on signing the contract
- 25% 6 month prior to the wedding date
- 25% 3 months prior to the wedding date
- 25% 1 month prior to the wedding date

CONTACT AND BOOKINGS

Sonia Seailles - +33 4 94 29 38 59 - sonia.seailles@dolce.com - www.dolcefregate.com