



DOLCE FRÉGATE PROVENCE
THE DOLCE DESTINATION COLLECTION



*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.*



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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

Marbled foie gras *au naturel*, roasted seasonal fruit and mixture of young shoots

Whole roasted Cameron shrimp, crisp salad of vegetables from the AMAP farm

Freshly-caught fish tartare and avocado cream, tart ceviche-style condiments

Crispy scallops on rice flavored with rockfish roe

Fillet of red mullet in thin-sliced ratatouille salad

Beef Carpaccio with anchovy paste and crunchy vegetables, parmesan tuile

PAUSE

Creole passion: passion fruit and rum sorbet

After eight: chocolate ice-cream and Get 27

MAIN DISH

Sautéed medallion of veal tenderloin, whole garlic and simmered grilled vegetables

Roast saddle of lamb with wild herbs, baby potatoes sautéed with country bacon

Breast of Southwestern French duck Rossini-style, skillet of forest vegetables with parsley

Fillets of fresh-caught John Dory *au naturel*, seasonal mousseline sauce and Mikado of vegetables with lemon butter

Seared fillet of red mullet on bed of creamy risotto and lime zest

Chef Guillaume Maurice's Bourride stew: rockfish and fresh seafood broth and poached potatoes

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: Opera, Royal Chocolate (white, milk, black)

CLASSICS: Tropezienne, Baked Alaska

DRINKS INCLUDED

1 bottle of Domaine de Frégate 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.



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Accompaniments to the *Din d'Honneur*

You can choose from the accompaniments listed below

(same choice for all guests)

CHOICE OF FOUR COLD CANAPÉS

- Grissini with cured ham & goat cheese
- Mini muffin of black olives & sun dried tomatoes in garlic
- Mini blinis with sour cream, seaweed salad & smoked salmon
- Wrap of spinach with capers & marinated salmon
- Brochette of cherry tomatoes & mozzarella with balsamic reduction
- Mini toast of country bread, fig jam & mi-cuit foie gras
- Spanish omelet with onions & whisky
- Toasts of beef carpaccio, parmesan shavings & rocket
- Herb Focaccia, tomatade paste & Coppa cured meat flakes
- Brochette of melon with Prosciutto di Parma
- Toast of grilled vegetables & marinated anchovies and black pepper in mignonette sauce

CHOICE OF FOUR HOT CANAPÉS

- Beef brochette marinated in black pepper
- Mini Fish cakes, tartar sauce
- Lamb brochette, tagine flavors
- Chicken brochette, reduction of soy and truffle
- Mini quiche with goat cheese
- Vegetables in tempura
- Mini croque-monsieur with buffalo mozzarella and summer truffle
- Homemade boeuf guardian oxtail croquette
- Fried Calamari in marinera sauce



CHOICE OF THREE VERRINES

- Chicken Salad with curry, mint yoghurt vinaigrette and Espelette peppers
- Cream of sweet potatoes, prawns poached in Sherry vinaigrette flavored escabeche
- Salt cod quenelles, crispy tacos and avocado foam
- Colored tomato tartare, ewe's cheese and marjoram
- Hummus with lemon, coriander and sesame oil,
- Salad of sliced marinated beef and bean sprouts
- Asparagus parfait and diced antipasti vegetables
- Spheres of Cavaillon melon in the sweet wine with star anise



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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)



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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.



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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	€ 2000	€ 2000	€ 2000
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