

## WEDDINGS & RECEPTIONS SALON DES CANEBIERS

### EXCEPTION PACKAGE €350 per person including:

\* Champagne Open Bar (1½ to 2 hours) for your cocktail-aperitif

\* 10 verrines or hot & cold canapés from the following list

VERRINES & COLD CANAPES	VERRINES & HOT CANAPES
Tuna Tataki Spoon, with Stir-Fried Vegetables and Vinaigrette	Mini Vegetarian Stuffed Courgette with Ricotta & Parmesan Cheese
Home-Made Marinaded Salmon Gravelax Toast with Crunchy Fennel & Aioli	Country-Style Mini Potato with Truffle Cream, Memories of Campagne Mariette
Cold Squid & King Prawn Fricassee in Aspic with a Rouillade Sauce	Home-Made Cheese, Olive, Sesame and Poppy Seed Puff
Saleya-Style Mini Pan Bagnat Roll	Tagine-Style Confit Lamb Samosa with Dried Fruit
Refreshing Heritage Tomatoes with a Basil Pistou, Burrata Mozzarella & Aspic	Artichoke, Tomato & Pickled Red Onion Bruschetta with Cured Ham Slivers
Bagna Cauda of Provençal Vegetables with an Anchoïade Cream	Hot Goat Cheese with Château Honey on Toasted Farmhouse Bread, with Fresh Fig Slivers
Gilthead Bream Ceviche with Lemongrass-Scented Coconut Milk & Chilli Peppers	Mini Chicken Yakitori Kebab with a Tamarind Sauce
Iced Potato & Summer Truffle Soup	Prawn or Chicken Nems with a Lightly Spicy Sauce
Duck Foie Gras Mousseline Macaroon with Beetroot Caramel	Pissalat from Chez Veziano
Prawn Guacamole with Wasabi & Grapefruit	Mini Pizza with Summer Truffle & Rocket

\* "Garden & Herbs" or "Colour" Menu

\* One bottle of wine, one bottle of mineral water, coffee or tea

\* Half bottle of Champagne with dessert

## "Garden & Herbs" Menu

Hors d'Oeuvre

Ballotine of Duck Foie Gras Marinaded in Cape Muscatel, with a Strawberry & Aged Vinegar Marmalade & Warm Briochette

Aquarello Risotto with Girolle Mushrooms & Scampi, Refreshed with Champagne

Roast Rack of Lamb Lacquered with Château Honey and Breaded with Fresh Herbs, with Niçarte Stuffed Vegetables and a Tangy Gravy

Selection of Cheeses from our Hills

Wedding Dessert

Petits Fours

## "Colour" Menu

Hors d'Oeuvre

Tender Lobster Cushion with a Baby Onion and Muscatel Chutney, Garden Spinach and a Light Bisque

Turbot Cooked on the Bone, with a Royale of Cauliflower and Osso Bucco and Gulf Red Wine Sauce

Free-Range Chicken Breast Spiked with Mushrooms & Truffles, with a Baby Carrot and Cumin Tatin & Teriyaki Sauce

Selection of Cheeses from our Hills

Wedding Dessert

Petits Fours

## SUPPLEMENTS

Children under 10 years : €40 including soft drink

Flower arrangements: LA NATURE EN BOUQUET – St-Tropez  
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After-dinner drinks: €45 per person, per hour  
Open bar with Champagne

After-dinner drinks: €30 per person, per hour  
Open bar without Champagne

Corkage fee: Champagne €40  
Dessert only