

## WEDDINGS & RECEPTIONS SALON DES CANEBIERS

### PRIVILEGE PACKAGE €200 per person including:

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

\* 6 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 Marinated 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

\* "Privilège" Menu (dishes to be selected)

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

# "Privilège" Menu

Hors d'Oeuvre

\*\*\*\*

Memories of Campagne Mariette... Poached Egg with Asparagus En Parmesane  
& Seasonal Truffle Cream

Or

Thin Tart of Red Mullet with a Tapenade Vinaigrette & Rocket

Or

Lobster Cannelloni Steamed with Baby Leeks, Garden Spinach  
and a Frothy Lobster & Ginger Sauce

Or

Glazed Vegetables from our Market Gardeners with an Escalope of Duck Foie Gras  
and Rich Port & Poultry Sauce

\*\*\*\*\*

Light Monkfish Stew, with Confit Fennel and Saffron Pistils

Or

Plancha-Seared Fillet of Sea Bass, with an Upside-Down Vegetable Bayaldi Tart and Confit  
Tomato Sauce with Argan Oil

Or

Braised Tournedos of Veal, with an Asparagus & Morel Mushroom Cake and Sage Butter Gravy

Or

Pigeon Cooked Two Ways: Seared Breast and Salmis of Confit Leg, with a Truffle-Scented  
Celeriac Mousse

\*\*\*\*

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  
Tel. +33 (0)4 94 97 10 93  
[contact@regiseberwein.com](mailto:contact@regiseberwein.com)

IV FOR LOVE – St-Tropez  
Tel. +33 (0)4 94 97 61 67  
[contact@forlovefleurs.com](mailto:contact@forlovefleurs.com)

Photographer: EDWARD J. WRIGHT  
Tel. +377 97 98 11 22  
Mobile +33(0) 6 80 86 13 65  
[www.edwrightimages.com](http://www.edwrightimages.com)  
[info@edwrightimages.com](mailto:info@edwrightimages.com)

BEN LEVY  
Mobile +33 (0)6 24 45 42 78  
[www.benlevy.photo](http://www.benlevy.photo)  
[www.mariez-vous-avec-nous.com](http://www.mariez-vous-avec-nous.com)

PROVENCE WEDDING PHOTOGRAPHY  
DENIS DALMASSO  
Mobile +33 (0)6 15 24 49 84  
[www.provenceweddingphotography.com](http://www.provenceweddingphotography.com)

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