

- 2 **Meeting rooms**
 - 3 **Study days & Conferences**
 - 4 Breaks
 - 5 "Study day" menu
 - 6 "Business" Buffet
 - 7 Finger Lunch
 - 8 Lunch and dinner cocktail
 - Banquets & Gala dinners**
 - 9 "Business" menu
 - 10 "Gourmet" menu
 - 11 "Premium" menu
 - 12 "Léman" buffet
 - 13 "Gourmet" buffet
 - 14 "Saveurs du Monde" buffet
 - 15 Aperitifs
 - 17 Open Bar
 - Evenings**
 - 18 Evening "Cocktail" meetings
 - 19 **Accommodation**
 - 20 **General terms and conditions of sale**
-

AT YOUR SERVICE:

Sales department
T. 0033 (0)4 50 40 34 34

Courriel : conference@domaine-de-divonne.com

Meeting rooms

		CONFERENCE ROOMS	Metres L x W x H	Square metres	Dinner	Cocktail	Buffet	Class room	U Shape	Théâtre
GRAND HÔTEL	NIVEAU PARC	Savoie	8 x 7 x 2,5	55	40	50	30	30	15	40
		Léman	20 x 25 x 5	500	300	500	250	-	-	-
		Bourgogne	11 x 5,6 x 2,8	60	50	50	30	40	25	50
		Languedoc	12,6 x 6,5 x 3,8	75	50	60	40	45	30	70
		Roussillon	12,6 x 10 x 3,8	120	70	110	60	50	30	80
		Languedoc + Roussillon		195	150	250	100	110	30	130
		Bretagne	10,8 x 4,8 x 2,6	55	-	-	-	30	20	40
		Anjou	7 x 5 x 2,6	35	-	-	-	20	15	30
		Jura	9 x 5 x 2,7	45	-	-	-	24	20	40
		Vendée	7 x 5 x 2,7	35	-	-	-	20	15	30
		Jura + Vendée		80	-	-	-	35	35	60
		Provence	6 x 15 x 2,6	90	-	-	-	40	40	65
PARC MEETING ROOMS	REZ DE JARDIN	Champagne	12,7 x 20,7 x 4	260	180	300	150	150	60	180
		Alsace	6,65 x 7,5 x 2,6	50	-	30	15	20	15	30
		Normandie	7 x 8,5 x 2,6	60	-	40	30	40	25	50
		Alsace + Normandie		110	-	70	45	60	36	80
		Béarn	6,65 x 7,5 x 2,6	50	-	30	15	20	15	30
		Aquitaine	7 x 8,5 x 2,6	60	-	40	30	40	25	50
		Béarn + Aquitaine		110	-	70	45	60	36	80
		Golf meeting room	10 x 8 x 2,6	80	-	80	-	30	20	50
		AUDITORIUMS								
		Théâtre A. Dussolier	33 x 16	528	-	-	-	-	-	183
	Espace C. Aznavour	30 x 30 x 10	900	700	1500	500	600	80	1000	

Study days & Conferences

Study day - fixed rate comprising:



FULLY EQUIPPED MEETING ROOM:

flipchart, screen, data projector, free broadband connection
free WIFI connection, speaker's kit,
mineral water on table, notepads, pens, sweets

Technical assistance on request
Business Center available
Free photocopying and fax facilities



COFFEE BREAK IN THE MORNING



CHOICE OF LUNCH

Sit-down meal
Buffet
Cocktail buffet lunch
Finger Lunch
Drinks included
(1/3 bottle of wine, red and white,
1/2 bottle of mineral water and one coffee per person)



COFFEE BREAK IN THE AFTERNOON

— €75 —

Coffee breaks

Coffee breaks include coffee, tea, orange and grapefruit juice, mineral water (still and sparkling)

DANISH: chocolate pastries, raisin pastries, apple turnover

TEMPTATION: chocolate fondue, fruits on a skewer, small pancakes

AFTERNOON SNACK: marmalade, fresh fruit salad, "diamond" shortbread

ALL CHOCOLATE: chocolate brownies, chocolate cream, finger biscuits

FASHION: gingerbread, meringues, fruit preserve

GOURMET: Individual chocolate moelleux and selection of bitter chocolates

CAKE: fruit cake, plain cake, vanilla cream

SANDWICH: small sandwiches (chicken and raw vegetables - tuna - salmon)

"Study day" menu

Included in the Study day package, **for 8 or more people**. You can put together your own menu or follow our Chef's "market fresh" suggestions. Market availability and the seasons may oblige us to modify some dishes.

ONLY ONE SINGLE MENU CAN BE CHOSEN FOR ALL THE GUESTS.

■ STARTERS

- Marinated and smoked salmon, warm blinis, lemon mousse, mixed salad leaves
- or Salad with crab, avocado and grapefruit, mixed vegetables grilled with raspberry vinegar
- or Duck carpaccio with balsamic vinegar, green salad and foie gras shavings
- or Parma ham cannellonis, ricotta and sweet pepper syrup

■ HOT DISHES

- Roast thick steak of salmon, seafood rice and vegetable spaghetti sautéed in a wok
- or Fillet of sea bream sealed on plancha, crisp risotto and braised chicory, orange emulsion
- or Grilled rump steak with Bleu de Gex cheese, potatoes "au gratin" with Parmesan, seasonal vegetables
- or Chicken leg stuffed with mixed herbs, mushroom in puff pastry, mashed potatoes, foie gras sauce

■ DESSERTS

- Our own tiramisu, Arabica coffee ice cream
- or Tropical dessert, mango mousse and stewed exotic fruits on a cocoa sponge cake
- or Crisp dessert with milk chocolate, caramel and pralin, ice cream
- or Raspberry bavaois and pistachio mousse

■ DRINKS

- 1/3 bottle of wine per person, the wine waiter's selection of white and red wines.
- 1/2 bottle of mineral water and one coffee per person.

"Business" Buffet

Included in the Study day package, **for 30 or more people.**
The description below will be subject to availability of market and seasonal products.
THE SAME HOT DISHES MUST BE SELECTED FOR ALL GUESTS.

STARTERS

- Lebanese salad with cucumber, mint yoghurt and sumac
- Greek-style salad with tomatoes, feta cheese, courgettes and olives
- Various raw vegetables with condiments and sauces
- Penne salad with smoked salmon and cucumber
- Tomatoes and Mozzarella with pesto sauce
- Assortment of sushis, maki rolls, California rolls
- Regional cooked or cured meats

HOT DISHES (1 meat and 1 fish served in "shaffen-dish")

- Kernel of chicken in a walnut crust, juice with port wine, mashed potatoes and pan-sautéed mushrooms
- or Roast veal, creamed mushrooms, gratin Dauphiné-style potatoes "au gratin" and fresh vegetables
- or Upper Jura trout, Chardonnay and chive sauce, creamy cake with Jura-style crozets pasta, seasonal small vegetables
- or Fillet of sea bream sealed on plancha, crisp risotto and braised chicory, orange emulsion

DESSERT SWEET BUFFET

- Fresh fruit salad and basket of seasonal fruit
- Creamy dessert made with Iranian pistachios and crystallised morello cherries
- Creamy praline-flavoured dome, almond, hazelnut and dark chocolate centre
- Seasonal fruit tart
- Mandarin chiboust cream, Brittany shortbread, crisp dessert with citrus fruits
- Carpaccio of pineapples marinated with lime juice and light almond sponge cake flavoured with rum

DRINKS

- 1/3 bottle of wine per person, the wine waiter's selection of white and red wines.
- 1/2 bottle of mineral water and one coffee per person.

Finger Lunch

From 15 people

The description below will be subject to availability of market and seasonal products.

MINI-SANDWICHES

SLICED BREAD

Club Sandwiches : chicken, lettuce, tomato, egg

BROWN BREAD

Gex-style : dried tomato, Bleu de Gex cheese, lettuce, cucumber

MINI BAGUETTE

Italian : tomato, pesto, raw ham, lettuce

Danish : Scandinavian bread with dill-marinated salmon, fresh cream cheese, capers

Rye bread : tuna, cucumber, mustard seed, parsley

Focaccia : tomato preserve, tapenade, rocket salad, shrimps

SALADS

Penne salad with courgettes, feta cheese and olives

Salad of grilled vegetables marinated with olive oil

Waldorf salad with celeriac, walnuts and grapes

Lebanese fatouch salad

Vegetable dip in a basket with sauces (cocktail, curry, fresh cream cheese)

Tomato and Mozzarella salad with basil

DESSERTS

Flamed banana with Caribbean chocolate

Minestrone and fresh fruit gazpacho in a glass

Chocolate duet in a glass cup

Panacotta and seasonal fruit preserve

Lemon meringue tartlet

Macarons

Caramelized Bourbon vanilla custard cream

DRINKS

1/3 bottle of wine per person, the wine waiter's selection of white and red wines.

1/2 bottle of mineral water and one coffee per person.

Lunch and dinner cocktails

25 Pieces

Included in the Study day package.
For 30 or more people.

■ THE CASSOLETTES (INDIVIDUAL DISHES)

Crab and asparagus mousseline with ginger
Tartar of sea bream with coriander and balsamic vinegar
Scallops marinated with soy and sesame oil
Avocado mousse and tomato tartare with mint
Cream of broad bean soup flavoured with cardamom

■ COLD CANAPÉS

Mozaic of smoked salmon and lime
Roll of beef carpaccio with ginger
Baby tomatoes and Mozzarella balls on a skewer
Breaded tuna on a skewer with sesame and wasabi
Blinis with foie gras
Smoked salmon small sandwich
Assortment of sushis, California rolls and maki rolls

■ HOT ASSORTMENTS

Duck with orange and coriander in puff pastry
Chicken nems with tandoori
Lamb kibbeh on a small skewer
Chicken samossa
Small salmon toasted sandwich
Small pizza with Bleu de Gex cheese
Vegetable fritter with saffron
Fish acras and rougaille (tomato and chilli sauce)
Prawn fritter

■ THE SWEET DISHES

Panacotta and seasonal fruit preserve
A variety of macaroons
Individual tart with dark chocolate and caramelised hazelnut chips
Small caramelized custard cream
Two chocolate dessert served in a glass cup
Various fruit tartlet

■ DRINKS

1/3 bottle of wine per person, the wine waiter's selection of white and red wines.
1/2 bottle of mineral water and one coffee per person.

"Business" menu

For 8 or more people. You can put together your own menu or follow our Chef's "market fresh" suggestions.
Market availability and the seasons may oblige us to modify some dishes.
ONLY ONE SINGLE MENU CAN BE CHOSEN FOR ALL THE GUESTS.

STARTERS

- Ballottine of salmon and crab marinated with lime, blinis and avocado cream
- or Prawn carpaccio with vanilla, mango and apples with coconut milk, mixed salad leaves
- or Scallop ravioli with thyme butter, tomato preserve and coriander
- or Goat's cheese crisp with walnuts and cured ham, mixed herb salad and courgette spaghetti

HOT DISHES

- Rump of veal and thyme juice, potato cake with Comté cheese and mixed vegetables with rosemary
- or Glazed duck breast fillet with mild spices, Indian potatoes "au gratin" and small vegetables, mushroom fricassee (according to season)
- or Braised steak of pike-perch with citronella, mediterranean vegetable sarmolona, broccoli and smoked salmon purée
- or Sea bream fillet sealed on plancha, aubergine and courgette millefeuille with anchovy, olive oil sauce with lemon preserve

DESSERTS

- Chocolate and cinnamon creamy dessert, honey-roasted golden delicious apple, Granny Smith sorbet
- or Rum baba with passion fruit sorbet
- or Millefeuille with black and white chocolates, Bourbon vanilla ice cream
- or Home-made tiramisu, Arabica coffee ice cream

DRINKS

- 1/3 bottle of wine per person, the wine waiter's selection of white and red wines.
- 1/2 bottle of mineral water and one coffee per person.

— € 49 —

Gourmet menu

For 8 or more people. You can put together your own menu or follow our Chef's "market fresh" suggestions.
Market availability and the seasons may oblige us to modify some dishes.
ONLY ONE SINGLE MENU CAN BE CHOSEN FOR ALL THE GUESTS.

■ APERITIF

A Kir with white wine accompanied by 2 canapés (over and above the quota of one bottle for 6 people, each extra bottle opened will be invoiced at €21 CHF 27)

■ STARTERS

- Mozaic of duck foie gras, pear poached in red Martini, apple and cinnamon chutney
or Duck breast fillet and tartare of roast pineapple with spices, "pomme liane" juice and quail's egg
or Crisp crab with fresh herbs, mixed salad with citrus fruit
or Prawn ravioli with coriander, blend of green curry, garlic and sweet pepper

■ HOT DISHES

- Steamed back of pike-perch, risotto of artichokes with marjoram, shellfish sauce with lightly salted butter
or Roast fillet of sea bass with pesto, slow-simmered aubergines and courgettes, crushed fresh tomatoes with basil, mashed potato with chives
or Slow-roast sirloin steak, tomato preserve with thyme and saffron, potato cake
or Glazed fillet of duckling, black mushroom juice, sweet potato emulsion, soy bean sprouts with soy

■ DESSERTS

- "Cao" flower chocolate dome with Bourbon vanilla centre, stewed exotic fruits
or Pineapple on a skewer roasted with rosemary honey ,raspberry sorbet
or Stewed raspberries and pears, rose and litchi mousse, Britain shortbread
or Blanc mange and stewed rhubarb flavoured with vanilla

■ DRINKS

- 1/3 bottle of wine per person, the wine waiter's selection of white and red wines.
1/2 bottle of mineral water and one coffee per person.

— € 59 —

"Premium" menu

For 8 or more people. You can put together your own menu or follow our Chef's "market fresh" suggestions.
Market availability and the seasons may oblige us to modify some dishes.
ONLY ONE SINGLE MENU CAN BE CHOSEN FOR ALL THE GUESTS.

■ APERITIF

A glass of Champagne with 2 canapés (over and above the quota of one bottle for 6 people, each extra bottle opened will be invoiced at € 69-CHF 90)

■ Appetizers

■ STARTERS

Terrine of foie gras, pineapple and ginger, herb salad with coriander and home-made blinis
or Roast prawns on a skewer, braised artichokes with sweet pepper
or Oxtail and dried tomato cannelloni, Sichuan pepper and bone marrow "au gratin"
or Lobster and crab salad, mixed fresh herbs with sea-urchin coral, shellfish cream with lime

■ HOT DISHES

Fillet of sea bass cooked on one side with ginger butter, crushed fresh tomatoes with basil, rice with small vegetables
or Pan-sautéed kernel of scallops on a skewer of citronella, pan-sautéed black mushrooms, asparagus risotto
or Grilled fillet of beef, ragout of chanterelle mushrooms with fresh thyme and potatoes sautéed in duck fat, pepper sauce
or Crisp fillet of lamb, Mediterranean stuffing, mashed potatoes with virgin olive oil

■ DESSERTS

"La Poire": honey mousse, caramelized pear and pear sorbet
or "La Pomme": country-style apple tart and chiboust cream with Manzanita
or "Le Chocolat": Chocolate and caramel dessert and black chocolate ice cream

■ Petits fours and delicacies

■ DRINKS

1/3 bottle of wine per person, the wine waiter's selection of white and red wines.
1/2 bottle of mineral water and one coffee per person.

— € 69 —

Léman buffet

For 30 or more people. The description below will be added to subject to availability of market and seasonal produce. Market availability and the seasons may oblige us to modify some dishes.

THE SAME HOT DISHES MUST BE SELECTED FOR ALL GUESTS.

SELECTION OF FISH AND SALADS

Cascade of smoked and marinated fish (Norwegian salmon, trout, haddock...) accompanied by lemon, slightly soured cream, Gravlac sauce and a variety of garnishes (eggs mimosa, parsley, shallots...)
Marinade of sea bream in lime juice, salmon roes and warm blinis, smoked tarama (cod's roe)
Fine slices of haddock marinated in acacia honey, Swedish bread
Carpaccio of monkfish in lime juice, crab salad with gourmet vinaigrette
Cocktail of crab with avocado and grapefruit, strips of lettuce, coral sauce

SELECTION OF RAW VEGETABLE SALADS AND SAUCES

Grated carrots, tomatoes, red and green peppers, salads, green beans, cucumber, potatoes, sweet corn, radish, hard-boiled eggs, bean sprouts, red cabbage...
Strips of ham, tuna, cubes of salmon, raisins, croutons, walnuts, cubes of cheese...
Vinaigrette with herbs, Roquefort, olive oil and lemon, Caesar's sauce

MIXED SALADS

Assortment of grilled vegetables, marinated in olive oil and fresh herbs
Potato salad, onion rings and walnuts
Ring of tomatoes and mozzarella flavoured with basil and olive oil
Cocktail of prawns and citrus fruit, Aurora sauce
Niçoise Salad

SELECTION OF FINE CURED MEATS

Rillettes of rabbit, andouille de Vire (chitterlings), local cured ham
Local dried garlic sausages / Our own terrine of duck
Served with various garnishes (small white onions, gherkins...), slightly salted butter and traditional country bread

HOT DISHES INDIVIDUALLY SERVED

Roast salmon escalope with seafood on a bed of spinach, potato gratin and lime cream
or Cod roll with Parmesan, fresh tagliatelle, baby vegetables braised in cider vinegar, Nantes butter
or Roast fillet of duck, blackcurrant sauce, compote of two varieties of apple and mushroom fricassee (depending on season)
or Traditional confit leg of lamb, its juices flavoured with thyme, potato cake with porto
or Blanquette of veal with orange and coriander, saffron rice and seasonal baby vegetables

DESSERTS

Light Bourbon vanilla cream, preserved pineapple, coconut dacquoise
Bourdalou tart / Fresh fruit salad
All-chocolate glass / Mango panna cotta, almond crumble
Caramel floating island / Basket of fresh fruit

DRINKS

1/3 bottle of wine per person, the wine waiter's selection of white and red wines.
1/2 bottle of mineral water and one coffee per person.

— 49€ —

Gourmet Buffet

For 30 or more people. The description below will be added to subject to availability of market and seasonal produce. Market availability and the seasons may oblige us to modify some dishes.

THE SAME HOT DISHES MUST BE SELECTED FOR ALL GUESTS.

■ APERITIF

One white wine Kir with savoury nibbles

(over and above the quota of one bottle for 6 people, each extra bottle opened will be invoiced at €21 - 27)

■ THE MARKET GARDEN DISPLAY

Buffet decorated with pyramids of fresh fruit and vegetables, presented loose, in crates and baskets, just as in the village market

A VARIETY OF RAW VEGETABLE SALADS AND SAUCES

Grated carrots, tomatoes, red and green peppers, salads, green beans, cucumber, potatoes, sweet corn, radish, hard-boiled eggs, bean sprouts...

Strips of ham, tuna, cubes of salmon, raisins, croutons, walnuts, cubes of cheese...

Vinaigrette with herbs, Roquefort, olive oil and lemon, Caesar's sauce

ASSORTMENT OF COUNTRY SALADS

Salad of green beans and mushrooms with onions, coleslaw salad with grilled bacon pieces and croutons

Salad of potatoes, onion rings and walnuts, celeriac with apples and grapes

Ring of tomatoes and mozzarella flavoured with basil and olive oil

■ THE PORK BUTCHER'S DISPLAY

A variety of items presented whole and sliced (garlic sausages, terrines, smoked hams, salamis...) served with an assortment of garnishes (gherkins, white onions, pots of mild and slightly salted butters)

Cooked ham, smoked cured ham, dried sausages, garlic sausages, andouille de Vire chitterlings, rillettes

■ THE FISHERMAN'S DISPLAY

THE OYSTER SELLER'S WORKBENCH

Shellfish from our coasts, large clams, crabs, grey and pink shrimps, whelks, winkles, display of Normandy oysters, small clams,

Ring of pink shrimps,

Served with plain mayonnaise and mayonnaise with mixture of herbs, lightly salted butter, country bread and rye bread, lemon, shallot vinegar

■ HOT DISHES INDIVIDUALLY SERVED

Sirloin steak roast with onions, potatoes crushed with almonds

ou Chicken breast stuffed with foie gras, creamy polenta, port jus

ou Fillet of pikeperch with ginger butter, braised artichokes and coriander bamboo shoots

ou A la plancha sea bream fillet, sauce vierge, risotto crisp with tomato confit

■ DESSERTS

Bourbon vanilla, custard cream

Fine caramelised apple tart

Chocolate verrine

Caramelised pears dessert

Black Forest gateau

Basket of fresh fruit

Fine apple tart

Fresh seasonal fruit salad, orange blossom syrup

■ DRINKS

1/3 bottle of wine per person, the wine waiter's selection of white and red wines.

1/2 bottle of mineral water and one coffee per person.

— 59€ —

"Saveurs du Monde" Buffet

For 30 or more people. The description below will be added to subject to availability of market and seasonal produce. Market availability and the seasons may oblige us to modify some dishes.

THE SAME HOT DISHES MUST BE SELECTED FOR ALL GUESTS.

■ APERITIF

Glass of Champagne with 2 canapés

(over and above the quota of one bottle for 6 people, each extra bottle opened will be invoiced at € 69)

■ STARTERS BUFFET

Lettuce salad with orange

Lebanese tabbouleh

Tomatoes the Moroccan way

Marinated salmon with bean sprouts

Tartar of beef with ginger

Crab meat with tandoori spices

Spring rolls and lettuce leaves

Swordfish marinated with ginger and vanilla

Pineapple with rice and curried chicken

Cold soufflé with peas, Sichuan pepper and grilled sweet peppers

Salad of red kidney beans and chicken breast

Caesar salad

■ HOT DISHES INDIVIDUALLY SERVED

Lamb shank confit with cinnamon, vegetable ratatouille with honey and star anis

ou Fillet of beef Rossini, small ragout of vegetables sautéed in goose fat

ou Fillet of mullet with fennel butter, spaghetti of courgettes with fresh thyme and tomato confit

ou Sea bass steak roast with sweet garlic, pan-fried broad beans with pesto and sweet pepper emulsion

■ DESSERTS

Exotic desserts

Oriental crumble

Fresh fruit salad with basil and fresh pink ginger

"Cuba" chocolate tart

Tart with apples, raisins and chiboust cinnamon

Panna cotta of seasonal fruit

Macarons, vanilla mousse and raspberries

■ DRINKS

1/3 bottle of wine per person, the wine waiter's selection of white and red wines.

1/2 bottle of mineral water and one coffee per person.

— 69 € —

Aperitif - Drinks

All our drinks are accompanied with savoury nibbles.

■ PER GLASS

Royal Kir (11 cl)	€11,00
Soft drinks (25 cl)	€3,50
Digestifs and spirits (4 cl)	€9,00
Glass of Champagne (11 cl)	€12,00

■ PER BOTTLE

Champagne (75 cl)	€69,00
White wine, red wine (75 cl)	from €21,00
Bottle of Whisky, Gin (70 cl)	€60,00
Beer (25 cl)	€4,00
Jug of fruit juice (1 l)	€14,00
Mineral water (1 l)	€5,00

■ OPEN BAR (price per person)

OPEN BRASSERIE

Including white or red Martini,
Campari, white wine, red wine, beer
Fruit juices, sodas, mineral water

1/2 hour	€14,00
1 hour	€20,00

TRADITIONAL OPEN BAR

Including white or red Martini,
Campari, Whisky, Vodka, Gin,
White wine, red wine, beer,
Fruit juices, sodas, mineral water

1/2 hour	€16,00
1 hour	€26,00

CHAMPAGNE OPEN BAR

Including Champagne,
Fruit juices, sodas, mineral water

1/2 hour	€25,00
1 hour	€35,00

PRESTIGE OPEN BAR

Including Champagne, white or red
Martini, Campari, Whisky, Vodka, Gin,
White wine, red wine, beer,
Fruit juices, sodas, mineral water

1/2 hour	€28,00
1 hour	€40,00

Aperitifs - Appetizers

■ THE CASSOLETTES (Individual dishes)

- Crab and asparagus mousseline with ginger
- Tartar of sea bream with coriander and balsamic vinegar
- Scallops marinated with soy and sesame oil
- Avocado mousse and tomato tartare with mint
- Cream of broad bean soup flavoured with cardamom

■ COLD CANAPÉS

- Mozaic of smoked salmon and lime
- Roll of beef carpaccio with ginger
- Baby tomatoes and Mozzarella balls on a skewer
- Breaded tuna on a skewer with sesame and wasabi
- Blinis with foie gras
- Smoked salmon small sandwich
- Assortment of sushis, California rolls and maki rolls

■ HOT ASSORTMENTS

- Duck with orange and coriander in puff pastry
- Chicken nems with tandoori
- Lamb kibbeh on a small skewer
- Chicken samossa
- Small salmon toasted sandwich
- Small pizza with Bleu de Gex cheese
- Vegetable fritter with saffron
- Fish acras and rougaille (tomato and chilli sauce)
- Prawn fritter

■ THE SWEET DISHES

- Panacotta and seasonal fruit preserve
- A variety of macaroons
- Individual tart with dark chocolate and caramelised hazelnut chips
- Small caramelized custard cream
- Two chocolate dessert served in a glass cup
- Various fruit tartlet

Per serving: € 2,50

From 10 servings: € 2 pièce

Aperitif - Our all-inclusive deals

OPEN BAR

1/2 hour

Including white or red Martini, Campari, whisky, vodka, gin,
white wine, red wine, beer,
fruit juices, sodas, mineral water.

Savoury nibbles, cold verrine glasses, hot bites,
sweet mignardises (choice of number of items)

+ 4 items: €20

+ 6 items: €24

+ 8 items: €28

+ 10 items: €30

Evening “Cocktail” meetings

From 15 people.

The description below will be subject to availability of market and seasonal products.

■ “15 ITEM” DEAL

Meeting room available 7pm - 11pm and equipped with: flipchart, screen, data projector, free broadband connection, free WIFI connection, speaker's kit, mineral water on tables, notepads, pens, sweets

Technical assistance on request, Business Center available, free photocopying and fax facilities

One white wine Kir with savoury nibbles

Selection of 15 savoury/sweet items (toast and mignardises)
1/3 bottle of wine, 1/2 bottle of mineral water and one coffee per person

€ 39

■ “20 ITEM” DEAL

Meeting room available 7pm - 11pm and equipped with: flipchart, screen, data projector, free broadband connection, free WIFI connection, speaker's kit, mineral water on tables, notepads, pens, sweets

Technical assistance on request, Business Center available, free photocopying and fax facilities

One white wine Kir with savoury nibbles

Selection of 20 savoury/sweet items (toast and mignardises)
1/3 bottle of wine, 1/2 bottle of mineral water and one coffee per person

€ 45

■ “25 ITEM” DEAL

Meeting room available 7pm - 11pm and equipped with: flipchart, screen, data projector, free broadband connection, free WIFI connection, speaker's kit, mineral water on tables, notepads, pens, sweets

Technical assistance on request, Business Center available, free photocopying and fax facilities

Glass of Champagne with savoury nibbles

Selection of 25 savoury/sweet items (toast and mignardises)
1/3 bottle of wine, 1/2 bottle of mineral water and one coffee per person

€ 49

Accommodation

Rack rates for rooms & breakfast

From 1/09/11 to 31/08/12

Comfort	Superior	Deluxe
255€ Single	315€ Single	375€ Single
305€ Double	365€ Double	425€ Double

Preferential room & breakfast rates

From 1/09/11 to 31/08/12 (prices from)

Comfort	Superior	Deluxe
149€ Single	179€ Single	209€ Single
169€ Double	199€ Double	229€ Double

Breakfast included.
Resort tax: € 1,44 per person.

General Terms and Conditions of Sales

These sales terms and conditions are applicable within the framework of the event organised by the Company (name) " " on the (date) " ", represented by

Mr acting as

ARTICLE 1 - APPLICATIONS OF THE SALES TERMS AND CONDITIONS

These sales terms and conditions apply to the services provided by the Company "STTH" (hereinafter designated as "the Establishment") within the framework of the services described in the preliminary estimate. These sales terms and conditions are defined at the back of the estimate, and the customer can then make his reservation after signing them. Any reservation implies, on the part of the customer, the full and entire acceptance of the terms and conditions without any reserve and with the exclusion of any other document such as leaflets, commercial documents, etc. Should there be any contradiction between the provisions set forth in these sales terms and conditions and that of the customer, these provisions would be the only applicable provisions. The Establishment reserves the right to apply specific terms and conditions according to significance and the period of reservation. These conditions should be detailed on the estimate.

ARTICLE 2 - RESERVATIONS - CANCELLATION - MODIFICATIONS OF THE RESERVATION

2-1. For the reservation by the Customer to be definitely recorded, the Establishment must receive the copy of the estimate, the duly initialled sales terms and conditions on each page, the last page being dated and signed by the customer, together with his commercial stamp and the handwritten phrase "Bon pour accord", as well as the deposit mentioned in article 2-2 below.

2-2. For reservations to be registered, the Customer must sign the estimate and send it together with the payment of a deposit equal to fifty per cent (50%) of the total amount of the Service, all taxes included.

2-3. Cancelling part or all of an event

2-3-1. If an event involving up to 30 people is totally or partly cancelled, the following provisions apply:

- If the cancellation is notified at least 45 days before the service starts: the deposit will then be returned if the cancellation is total, and re-estimated if it is partly cancelled.

- If the cancellation is notified between 9 days and 44 days before the service starts, fifty per cent (50%) of the total amount (all taxes included) of the service priced on the estimate shall be charged to the customer. **

- If the cancellation is notified between 8 days and 72 hours (except Saturdays, Sundays and Bank holidays) before the start of the service: eighty per cent (80%) of the total amount (all taxes included) of the service priced on the estimate shall be charged to the customer. **

- If the cancellation is notified less than 72 hours (except Saturdays, Sundays and bank holidays) before the service starts, one hundred per cent (100%) of the total amount (all taxes included) of the service priced on the estimate shall be charged to the customer. **

2-3-2. If an event involving at least 30 people is fully or partly cancelled, the following provisions apply:

- If the cancellation is notified between 90 and 45 days before, the service shall be charged up to fifty per cent (50%) of the amount (all taxes included) of the service priced on the estimate. **

- If the cancellation is notified between 44 and 30 days before, the service shall be charged up to seventy per cent (70 %) of the amount (all charges included) of the service priced on the estimate, to the customer.**

- If the cancellation is notified between 29 and 9 days before, the service shall be charged up to eighty per cent (80 %) of the total amount (all charges included) of the amount priced on the estimate.**

- If the cancellation is notified between the 8th day (exclusive of Saturdays, Sundays and bank holidays) before, the service shall be charged up to one hundred per cent (100 %) of the total amount (all taxes included) priced on the estimate.**

** Calculated on the basis of the amount of the services all taxes included reserved and cancelled.

If due to cancellation, the Service is fully or partly charged, the Establishment will keep the paid deposit.

2-4. Any request for a change in the Services defined on the accepted estimate should be made by writing and sent to the Establishment (In the absence of any acceptance by writing on the part of the Establishment within eight (8) days from the receipt of the request, the contract will be executed according to the terms and conditions set forth on the estimate accepted by the customer.

ARTICLE 3 - CONDITIONS OF SERVICES

Meals:

If the event involves less than 30 people, the number of people should be confirmed to the Establishment by ten per cent (10 %) if compared to the initial number specified on the estimate, 6 days before the date of the event (exclusive of Saturdays, Sundays and bank holidays). If the event involves 30 people or more or if a partly cancelled reservation exceeds ten per cent (10 %), the terms and conditions of article 2-3 will apply. Prices may be modified if any additional last-minute (less than 72 hours before that evening) orders are placed).

The Establishment will expect the definite number of expected guests to be confirmed 72 working hours before the same date (which can be extended to up to 8 days for major events). If the cancellation exceeds ten per cent (10 %) the number specified on the estimate given 10 days before, the terms and conditions set forth in article 2-3 will apply.

Ordered meals that have not been consumed will be charged.

If more participants than the initial specified number attend the event and if the service can be provided by the Establishment for all of the attendants, the actual number of served meals will be charged.

Fixed prices for studying days, residential or semi-residential seminars:

If fixed prices are applied and meals have not been consumed, the price can be reduced.

The number of people should be confirmed to the Establishment 10 days before the date of the event, by ten per cent (10 %) as compared with the initial number specified on the estimate. If the cancellation exceeded by ten per cent (10 %) the number announced 10 days before, the terms and conditions of article 2-3 would apply.

The list of the people with accommodation should be sent by mail.

The Establishment shall request a confirmation of the definite number of expected guests 72 working hours before the same date., If the cancellation exceeded by ten per cent (10 %) the number announced 10 days before, the terms and conditions of article 2-3 would apply.

Bedrooms:

Reserved bedrooms will be available to the guests from 3 pm on the day of their arrival. The rooms must be freed no later than 10:30 am on the departing day and if this time limit is not observed, additional nights will be charged at the public price on display: fifty per cent (50 %) until 6 pm and one hundred per cent (100 %) after 6 pm. In case of exceptional event or force majeure, the Establishment may fully or partly accommodate the participants in a close-by establishment of equivalent class for services of the same kind, any associated transfer costs being paid by the Establishment, which cannot be expected to pay any indemnity.

Rental of a hall: In case of withdrawal or cancellation, the clauses of article 2-3-2 will apply.

ARTICLE 4 - PRICE - PAYMENT

4-1. Prices are expressed in Euros and will be firm for sixty (60) days from the date of sending the estimate the Customer. After this time limit, they may be modified as a function of the economic conditions in relation to the service. If accommodation has been booked, a tax is applied to prices. Prices may be modified if legislative or/and statutory changes entail price variations, such as changes in the applicable VAT rate, the implementation of new rates, etc.

4-2. A 50% deposit of fifty per cent on the total amount of the Service specified on the estimate must be paid at the time of reservation. This deposit will then be deducted from the final invoice (balance), subject to any cancellation indemnities provided in article 2.3 above. Except otherwise provided in any specific agreement, invoices of the balance shall be payable on receipt. Should there be any disagreement about part of the invoice, the customer undertakes to immediately pay the non-disputed part of the invoice and to mention the reasons for his claim by writing to the Establishment. Extra and other services ordered on an individual basis by one or more participants must be paid for by said participant before departing. Should one or more participants fail to pay for services they have ordered in addition to the services included in the estimate (extras, meals, etc.), the invoice would be sent to the person who signed the estimate who undertakes to pay the owed amount on receipt. Any payment delay shall result in the charging of demurrage equal to once and a half the existing legal interest rate. All expenses incurred by the Establishment to recover outstanding debts will be charged to the person who signed the estimate. Any lower amount than 500 € (five hundred Euros) is to be fully paid in cash.

Article 5 – RECOMMENDATION – OBSERVANCE OF LEGAL AND STATUTORY PROVISIONS

The Establishment provides the infrastructure for its Customers to organise services. The Customer undertakes to only invite people whose behaviour will not be detrimental to the Establishment in any way.

The Establishment reserves the right to interfere if necessary. The Customer must not bring any drink nor food from the outside without the prior consent from the Management of the Establishment. The Customer undertakes to procure that the participants and their guests observe all the instructions and rules of the Establishment. The Customer shall make sure that the participants do not disturb the running of the Establishment and do not infringe upon its safety and the safety of the people staying in the hotel and the Establishment is entitled to evict anyone refusing to follow the instructions or having an attitude considered as incompatible with the image of the Establishment. The Customer undertakes to comply with the decibel limitation set by the Establishment. The Customer also expressly undertakes to observe any provisions associated with the event. The Establishment shall not be held liable if the Customer fails to observe any one of the applicable legal provisions. In addition, under no circumstance should the personnel of the Establishment be allowed to take part to the activities run by the Customer in the Establishment.

5-1. If the Customer intends to take photographs or to prepare any audiovisual report, he must first inform the Establishment of the possible presence of a photographer or cameraman and shall make his own affair to obtain the necessary permissions in this respect.

5-2. In case of mobile sale, the Customer undertakes to submit to the Establishment the necessary administrative permissions by writing no later than fifteen (15) days before the event starts, in particular if the Customer intends to organise a retail sale or to take orders of goods after advertising them. Under no circumstance shall the rental exceed the duration specified on the administrative permission and sales cannot exceed 2 months per calendar year in the same Establishment.

5-3. In case of exhibition, parade, show, decoration or other visual event, any facility to be set up by the Customer shall comply with the Services detailed on the list of specifications of the Establishment and with the last applicable safety prescriptions and shall be subject to prior approval of the safety commission. Plans to decorate or set up stalls should be submitted to the Establishment; otherwise, the latter will refuse to organise the exhibition. If the Customer organises a show or a fair, he must submit all necessary administrative permissions to the Establishment no later than two (2) months before the event starts. The Customer undertakes to return the premises in their original conditions, at his own expenses, as soon as the event is over.

5-4. In case of recruiting service, the Customer must show evidence to the Establishment that all the legal applicable provisions in the matter are being observed and mention his trade name on his employment offers if the applicants are interviewed or selected in the Establishment. The Customer undertakes to state by writing that such requirements are being met, and send his statement together with the accepted estimate and the deposit to the Establishment.

5-5. If the Customer decides to charge an admission fee, he undertakes to declare by writing that he will be fully held liable, and send this statement together with the accepted estimate and the deposit. If such is the case, the admission fee must be received inside the Establishment.

5-6. If music is to be played and if any type of entertainment takes place inside the Establishment (orchestra, shows, records, etc.) and is supplied by the Customer, the latter shall procure to fill in a statement and pay the required fees, in particular to the SACEM.

5-7. The Customer must pay all taxes, rates, contributions and fill in any statement, and he must pay all the expenses he might owe to anyone or to any organisation due to the event organised by him. The Customer should be able to justify it at any time.

ARTICLE 6 - USE OF PREMISES

6-1. The Customer undertakes not to modify the use of the premises without any prior agreement by writing from the Establishment.

The Customer shall receive the premises, equipment and materials in the condition they were in at the time when he started using them and shall return them at the agreed time in the same condition.

6-2. Facilities or materials the Customer may bring with the agreement from the Establishment shall remain in the exclusive custody of the Customer and in case of theft or damage to such facilities or materials, the Establishment shall under no circumstance be held liable. Such facilities or materials must be removed as soon as the event is over. If the Customer fails to do so, the Establishment will have it removed at the expenses and risks of the Customer, without prejudice of any additional claimed occupancy indemnity or damages.

6-3. In case of any damage noted on the premises by the Establishment, the author of the damage and the Customer will be jointly and severally liable and the Customer will have to pay for the total cost of repair if the author of the damage is not identified.

6-4. Depending on the type of event organised by the Customer, the Establishment may ask the Customer to pay a deposit. The detailed information will be specified on the estimate.

6-5. The Establishment reserves the right to refuse the presence or introduction of any animals by the Customer or his participating guests.

ARTICLE 7 - LIABILITY - INSURANCE

7-1. Under no circumstance shall the Establishment be held liable for damage of any kind, particularly fire or theft likely to affect the items or materials brought by the Customer or the participants on the occasion of the Service provided by the Establishment. The Customer must take out an insurance policy for the custody of the goods and materials brought by himself or the participants.

7-2. The Customer must take out any necessary insurance policy (damage - civil liability) and show supporting evidence of it to the Establishment before the event. In particular, the Customer is invited to take out a specific insurance policy if heavy materials and valuable goods are brought in since the Establishment shall not be held liable in case of damage or theft of said goods.

7-3. The Customer shall be held liable for any damage caused through him (in particular by the participants or their guests) and undertakes to pay for the costs of restoring the premises in case of degradation.

7-4. For exhibitions, congresses, fairs or shows, the Establishment shall under no circumstance be held liable for the goods or items entrusted to it or displayed on the premises. If needed, the Customer should make sure that all exhibitors have taken out an insurance policy covering their civil liability and/or all damage to the goods belonging to them or entrusted to them.

ARTICLE 8 - EXCEPTIONAL EVENT - FORCE MAJEURE

The Establishment will be allowed to be released from his obligations or to suspend their execution if he cannot accomplish them due to the occurrence of any cause beyond his control, of any exceptional event or case of force majeure, and in particular if the Establishment is partly or totally destroyed or in case of strike, requisition of the premises, coups, floods, power cuts, water, gas, etc.

ARTICLE 9 - CLAIM

Any dispute or claim can only be taken into account if it is formulated by writing and sent by registered mail with acknowledgement of receipt to the Establishment within a maximum of eight (8) days after the end of the Service.

ARTICLE 10 - DISPUTE

If the amicable settlement of a dispute has failed between the parties, the dispute will be referred to the jurisdiction of the courts of the city where the Establishment is situated.

For the Customer

Name and title of the signatory:

Made on, in

Read and approved (handwritten):

Signature:

Stamp of Company: