



...IT'S LIKE A WAKING DREAM!

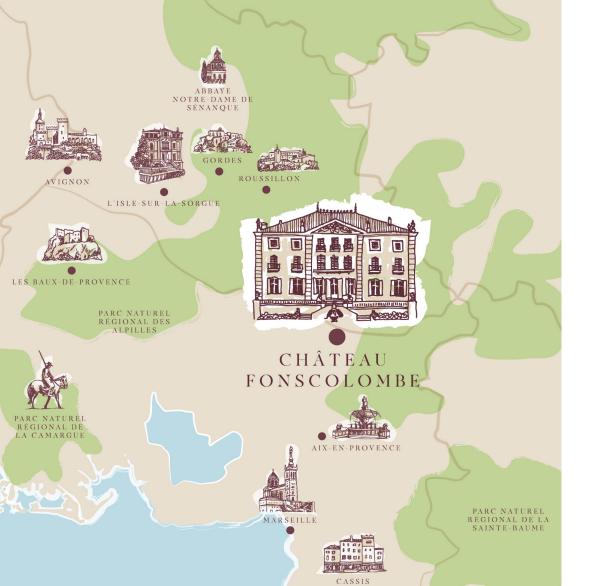
Located in the heart of Provence, Château de Fonscolombe boasts an authentic and elegant setting. The estate promises a magical getaway. This eighteenth century building just a stone's throw from Aix-en-Provence is designed as a large family home for getting together, bonding or simply enjoying a convivial moment.

Say YES to Château de Fonscolombe and enjoy the most important day of your life. French gastronomy, history, service and setting make the Château the perfect setting for your wedding.

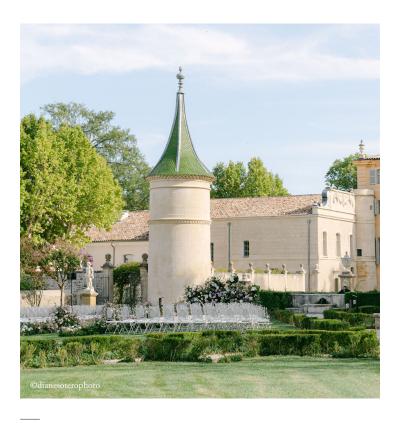


LOCATION





CHÂTEAU DE FONSCOLOMBE



Route de Saint Canadet 13610 Le Puy Sainte Réparade Tel. +33 4 42 21 13 13 | reception@fonscolombe.com www.fonscolombe.com

From Paris: 3h by train / 730 km
Aix-en-Provence TGV train station: 30mn / 36 km
From Marseille Airport: 45 mn / 47 km
From Nice Airport: 1h50 / 188km



PRIVATE HIRE





MAKE THIS DAY A MAGICAL ONE MOMENT

To guarantee you have a unique and unforgettable experience, we offer a bespoke service and experience.

Our teams are on hand to make your event a magical one in 12 hectares of listed parkland that will be yours alone for the duration.

- From: 50 to 110 people
- Catering capacity: up to 140 people with our Chef Marc Fontanne or up to 200 people using a caterer
- Capacity in our main restaurant, L'Orangerie: 50 seated covers above this, the cost of equipment hire will be charged to customers and refreshments will be served outside. In the event of bad weather, an alternative will be provided and will be at the customer's expense.
- Private hire of the whole Château: the privatization rate is approximately €17,000 per night and varies according to the date requested. This rate includes the privatization of the venue, including accommodation and breakfast.

THE CHATEAU OFFERS YOU A THOUSAND AND ONE POSSIBILITIES

The Château and its magnificent listed grounds offer a host of possibilities:

2 Holcome Barty

Host your guests in one of our outdoor areas for a Provençal cocktail or dinner with friends.

diquy

Choose the magnificent south park for your wedding dinner and extend your evening into the early hours at L'Orangerie.

2 Krunch & Fool Larty

Before everyone leaves, share one final moment with your guests over a gourmet brunch under our majestic cypress tree and extend the experience around the estate's outdoor swimming pool for the best possible time!







DISCOVER OUR ROOMS

Château de Fonscolombe offers 50 rooms and suites in different parts of the Château.

From the classic room to the prestige suite, all our rooms boast a view of the garden, park or inner courtyard.

• Surface area: from 20m² to 58m²

• Total capacity: up to 110 people







CATERING





ENJOY DELICIOUS FOOD WITH A FRENCH TWIST FRANÇAISE

At Château de Fonscolombe, we offer our own catering service. Our Chef, Marc Fontanne, and his team will be delighted to put together a tailor-made offer to suit your tastes and desires:

Cocktail dinner

Lunch

Sourmet dinner

Prynch or Provençal barbecue

- Catering capacity: we can accommodate up to 200 people using a caterer.
- Location of meal times: catering times will take place outdoors. In the event of bad weather, an alternative must be provided at the customer's expense.
- Additional services: Furniture · Decoration · Flowers · Tablecloth Glassware · Tableware





YOUR WEDDING AT CHÂTEAU DE FONSCOLOMBE



FRIDAY, SATURDAY & SUNDAY

For a commitment ceremony or wedding celebration, our venues offer an idyllic setting for your receptions. Our restaurants, historic lounges, outdoor areas and swimming pool are at your disposal to make this a unique day.

COCKTAIL DINNER FRIDAY EVENING



Tartar of tangy sea bream, tomatoes, olives and spring onions

Tomato and basil tartlet Roast octopus with cream of corn sauce Provençal-style roast polenta Heart of salmon, tangy dill cream Beef tartare cannelloni Andalusian gazpacho Aubergine and lime caviar Niçoise Wrap Panisse with red pepper cream

Fried risotto with squid ink and anchovies Ballotines of poultry with herb mayonnaise Oysters in lemon cucumber jelly

Prawn kebabs with Espelette chilli courgette cream Texture of beetroot with shallots and Barolo vinegar

Lemon basil tartlet Chocolate crisp Strawberry and vanilla tartlet Pistachio macaroon Paylova with seasonal fruit

Minner and Art Culinary Example of our art culinary

Oyster bar Prawn skewers on the BBQ Serrano ham, carved Blinis with borage and sage

©dianesoterophoto

Detailed drinks list available on request.











GOURMET WEDDING DINNER SATURDAY EVENING





A Muse-bouches
Seasonal

Diarters

Ballotine of poultry and wild mushroom mousse

or

Roast lobster with Carrot, passion fruit and tagliatelle

or

Pressed lettuce with olive oil cream sauce

Main courses

Roast John Dory with courgettes and shellfish

or

Roast veal fillet Mignon, artichokes and gravy

or

Stuffed artichokes with savoury-infused cream

2 Tesserts

Pistachio macaroon biscuit with strawberries

or

Tonka chocolate crisp, chocolate sorbet

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Seasonal fruit platter

EVENING DANCE SATURDAY EVENING

Detailed list of drinks and late night snacks on request.







THE DAY **AFTER** SUNDAY LUNCHTIME



STARTERS

Viennese pastries Baker's buffet Scrambled eggs Charcuterie board Cheese board Oriental Tabbouleh Salmon gravlax with vodka Cucumber cream with coconut milk Lettuce hearts Poultry ballotines with mushrooms Vitello Tonato veal Spiced shoulder of lamb Tomato burrata with pesto Mackerel marinated in citrus fruit Tortillas with herbs Tomatoe and parmesan focaccia Red peppers marinated in oil Tuna rillette

HOT DISHES

Lamb chop with grilled potatoes Roast monkfish and vegetable tian

DESSERTS

Lemon and meringue desserts Vanilla strawberry puffs Crispy chocolate and cocoa verrines



STARTERS

Starter buffet based on 3 savoury items from the cocktail menu

BRAZIER GRILL

Selection of meats, fish and grilled vegetables (depending on availability and seasonality: beef kebabs or beef sirloin or kebabs marinated poultry or duck breast, prawns or grilled octopus or grilled tuna)

DESSERTS

Dessert buffet based on 3 sweets from the cocktail menu

SUNDAY AFTERNOON



Reduced menu on request.















ENJOY A MOMENT OF CALM

Château de Fonscolombe invites you to enjoy a moment of calm and get away from it all.

Massages

Dike ride

Veated pool

Song Voge

All these services must be booked at least 48 hours in advance.

Contact us to host your unique event

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service-commercial@fonscolombe.com

Téléphone : +33 (0)4 42 21 13 13



