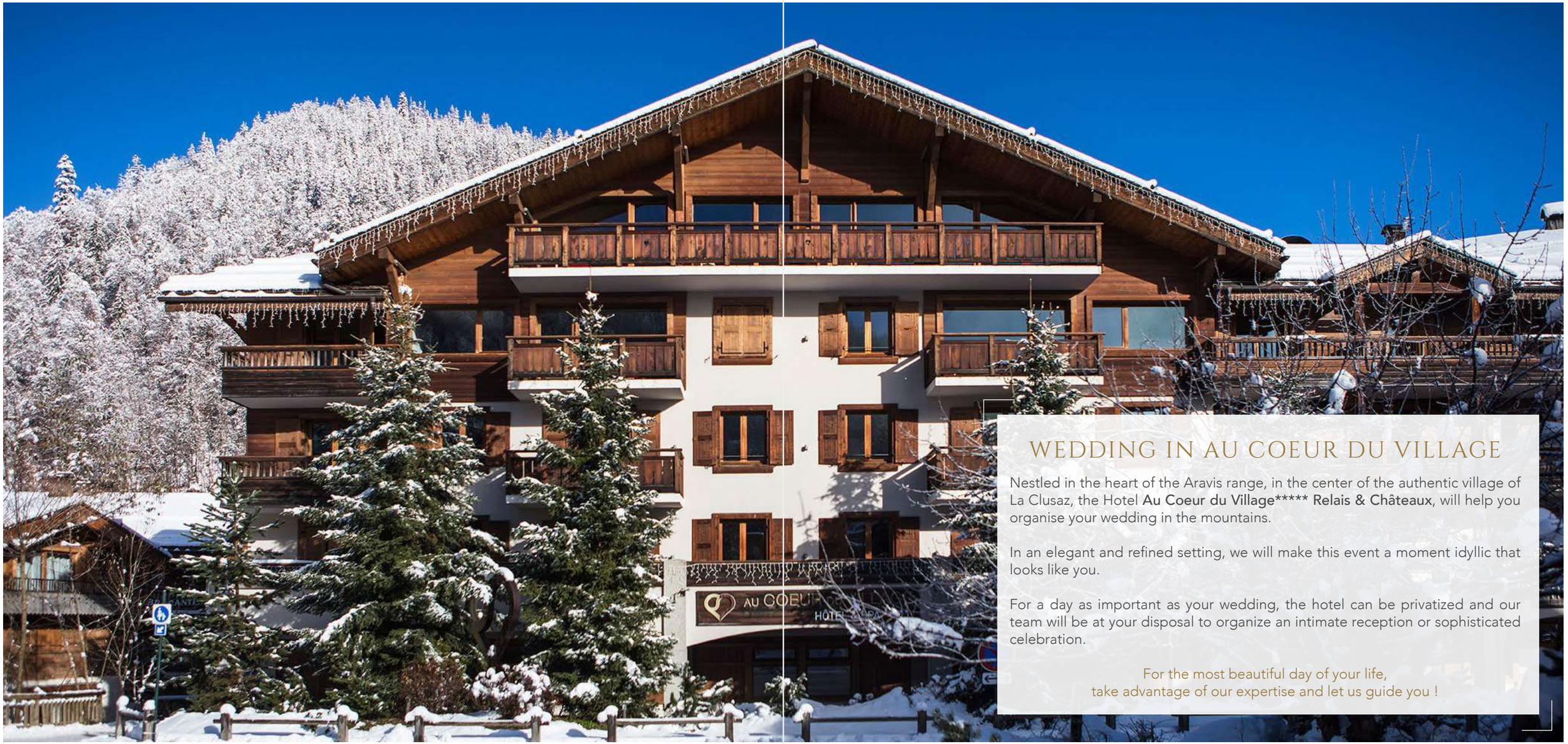

AU COEUR DU VILLAGE
HOTEL • RESTAURANTS • SPA*****
RELAIS &
CHATEAUX



WEDDING IN AU COEUR DU VILLAGE

Nestled in the heart of the Aravis range, in the center of the authentic village of La Clusaz, the Hotel **Au Coeur du Village***** **Relais & Châteaux**, will help you organise your wedding in the mountains.

In an elegant and refined setting, we will make this event a moment idyllic that looks like you.

For a day as important as your wedding, the hotel can be privatized and our team will be at your disposal to organize an intimate reception or sophisticated celebration.

For the most beautiful day of your life,
take advantage of our expertise and let us guide you !

RECEPTION

CHEF'S APPETIZER

Cone of foie gras & Savoie apple
Li Sou cake & arctic char
Beaufort sea buckthorn tart
Quail egg & lake caviar
Smoked fera & beetroot condiment
Briani poultry palet with Savoie yoghurt

And many others... our Chef adapts to your wishes.

PRESTIGE
8 canapés
hot or cold
€ 32 *per pers*

GASTRONOMIC
6 canapés
hot or cold
€ 24 *per pers*

CLASSIC
4 canapés
hot or cold
€ 16 *per pers*

THEME CORNER

We offer the possibility to have Live Cooking sessions, led by our Chef and his team.
Flambé Victoria pineapple
Oyster shucking bench...

Extra charge: € 10 per person

RECEPTION

CHAMPAGNE

	bottle
Taittinger	€ 110
Taittinger Rosé	€ 135

Corkage fee on request, depending on the size of the bottle & the champagne brought

SOFT

	bottle 1L
Fruit Juice	€ 15
Flat & sparkling micro-filtered water	€ 5
Flat & sparkling mineral water	€ 10

PACKAGE

	per person
Soft & micro-filtered Waters at discretion	€ 10

DINNER

DINNER

	per person
Gourmet dinner in 3 stopovers	€ 90
Gastronomic dinner in 5 stopovers	€ 125
Prestige dinner in 7 stopovers	€ 190
Cheese from our menu on the plate	€ 15
Pièce-Montée in Choux or Macaron version *(3 pieces per person)*	€ 15

LES P'TITS COEURS *-12 y.o.*

Starter + Main + Dessert

Candy Bar: Sweets, Caramels, Nougats...

€ 35 *per child*

WINE PACKAGE

	per person
Great wines from Savoie *(white or red)*	€ 35
Prestige selection *(white or red)*	€ 60
Wines à la Carte	-

Based on one bottle for 3 people

CHAMPAGNE

	bottle
Taittinger	€ 110
Taittinger Rosé	€ 135

Corkage fee on request, depending on the size of the bottle & the winr or champagne brought.

Our Chef will be delighted to create a tailor-made meal according to your desires.
You can find some ideas for dishes below:

STARTERS

SMOKED MARLIN
Victoria pineapple confit with salt, whipped sour cream

BIO TIGER PRAWN FROM MADAGASCAR
Rolled carpaccio, cumbavas oil, sea urchin with mountain cream

CRAYFISH
Cauliflower in all its emotions and passionately sour

CRAYFISH FROM THE INDIAN OCEAN
Parsnip « velvet » with vanilla, condiment mango

MAINS

TARTIFLETTE MAURITIAN STYLE
Confit pork from Bornes, sweet potato slices, Reblochon cheese sphere

BOUCANÉ STYLE VEAL
Butternut nuances with farm butter, strong juice

SNAILS FROM THE ORCHIS DOMAIN
Swirl ravioli, goat cheese with herbs from the Closette farm, smoked garlic emulsion

FARM VEAL
In « Briani » style, sand carrots, yogurt condiment from Val d'Arly

DESSERTS

« ALOUDA »
Tukmaria seeds with farm milk, mango and elderberry roll from our pickings

ANNECY CHOCOLATE
Scent of undergrowth, ivory earth pear ice cream, peanut slivers

WILD BLUEBERRIES
With « Ti limon » milk chocolate from Annecy, farm butter crunch

SAVOIE CRYSTALLINE... OR NOT
Savoie apple in all its form, Kalamansi cream

HOSTING

To welcome your guests, the hotel Au Coeur du Village*****, Relais & Châteaux, has 41 suites, 19 rooms and a private chalet of 190 m².

Contact us directly for room rates and availability.

PRIVATISATION AVAILABLE on request

BOOKING & CONTACT

A deposit will be required to confirm your reservation.

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RELAIS & CHÂTEAUX

MY WISH LIST

WEDDINGS BY

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