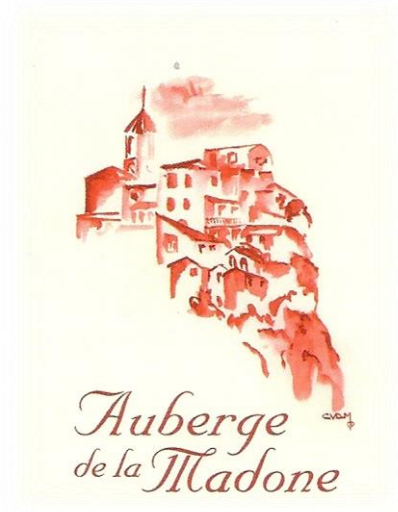


Auberge de la Madone
Restaurant "l'Authentique"
Famille Millo
06440 Peillon-Village France
Tel : +33 4 .93. 79. 91. 17
Auberge.de.la.madone@wanadoo.fr



Our Menus of Ceremony

Respectful of the tradition, the taste and the country, since 72 years (1946-2018), we carefully select all our products to offer you a full-flavored and authentic cooking.

*These menus are available on reservation only.
They are given presented as examples and may be modified according to your wishes to make your reception a real moment of Happiness and a unique creation.*

Menu « Campagne et Gourmandise »

A two fold event: up and sitted, facilitating the contact between all the dinner guests.

1st part (up a Bullet Cocktail including :

Hors d'oeuvre and Appetizers

Diverse Glass cups (pesto, cream of tomato and fish soup)

Pissaladière, Mountain Ham, Raw vegetables with traditional Anchovy sauce

Zucchini fritters and eggplants, green Omelet

Sardine fillets with sweet-and-sour sauce

2nde part (seated):

The lamb in two cooking:

The thyme rack of lamb, the tender confit for seven hours with apricots, pine nuts and pistachio nuts, Olive's polenta.

OR

Supreme of roasted Guinea fowl

In sage, the fruits and vegetables confits, fine stuffing and polenta in the old Parmesan cheese

OR

Tournedos Beef

Foie gras sauce and Porto, beans in peasant butter, the puree with truffle

3Rd part (seated):

Cheeses and desserts Buffet

Small goat of the country in the olive oil

Volume of mountain in the confit of rosemary

Pie of chard, season fruit tarts, fruit basket

The Wedding cake

Sale price per person : please consult us

*This price list includes:

Privatization of the Auberge from 6 pm till 02:00 am

A service of 6 hours as from the planned hour

Soft Drinks

*This price list does not include:

Additional coast due to a need of extra material according to the number of dinner guests.

Flowers

Musical animation

Wines

Menu « Le Temps des Cerises »

All included event in two parts:

Up and seated, facilitating contact between all the dinner guests.

1st part (up) in the form of a "Buffet Aperitifs" including:

Animation of amuse bouche, hors d'oeuvre and inputs

Diverse Glass cups (pesto, cream of tomato and cream of zucchini)

Mountain ham, sausages

Fresh mint melon

Tomato goat and basil

Terrines

Marinated Salmon, salad of tuna fruits

2nde Part (seated):

Supreme of Guinea fowl cherry

Glazed Vegetables with Churn's butter

3rd Part (seated): buffet of cheeses and desserts

Buffet including:

An assortment of diverse cheeses

including dessert buffet.

Fruit basket

Small petit-fours

The Wedding Cake

Sale price per person. please contact us

•This price list includes.

Privatization of the Auberge from 6 pm till 02:00 am

A service of 6 hours as from the planned hour

The fixed price drinks soft

•This price list does not include.

Additional cost due to a need of extra material according to the number of dinner guests.

Flowers

Musical animation

Wines

The Options

Price rates TTC

Menu and gastronomic service

Special Menu (DJ, photographer): please contact us

Special implementation for tables: On estimate

DRINKS

Drinking package before the appetizer (Soft)	5 €/Pers
Package one drink only (Soft or Alcohol like Pastis)	8 €/Pers
Package appetizer alcohol (Cocktail de Champagne ou Punch)	12,00 €/Pers
Wine Package « Côtes de Provence (½L /pers.) pichet »	12,00 €/Pers
Package Open bar Softs only (After 0h00 for 1 heure)	4,50 €/Pers
Package Open bar alcohols + softs + beer + wine (After 0h00 for 1 heure)	9,50€/Pers
Beer (1 groupe + 1 fût de 6 litres)	78 €

The indicated price lists are included taxes, on the basis of ... maximum people. It includes:

- The implementation of rooms
- The service from 6:00 pm till 0:00 am
- A Maître d'hôtel and 1 waiter for 20 people
- Package 350 € the all taxes included begun from 0:00 am or failed open bar including the service and the glass factory
- Equipment rental (Glasses, dishes, toppings and towels, white cotton, covered in stainless steel) for venue above ... person

The indicated price lists are established on a maximum base of ... people.



Breakfast:

- A sweet hot drink (tea, coffee, chocolate ...)
- Yoghurt, some cheese, ham, fruit salad
- Baguette, croissants and similar products
- jam house, honey
- Butters
- Orange juice

Price list: please consult us

*Drinks and service available from 9:00 a.m. till
11:00 a.m.*



Brunch Formula.

- A sweet hot drink (tea, coffee, chocolate and orange juice ...)
- Baguette, croissants and pastry
- Homemade jam, honey
- Butter

The buffet

Basket of vegetables and sauces

Tomato and mozzarella marinated in the pesto

Fresh mint tabbouleh

Smoked Salmon

Assortment of delicatessen and condiments

Assortment of cheese and salad fruit

Drinks Waters, tea, coffee, fruit juices, sodas

Price list. please consult us

Material, drinks and inclusive of service charges from 11.00 a.m. to 3.00 p.m.



Accommodation 2018

Auberge de la Madone

Check on the link « [TARIFS EN](#) »

Special rate for all the Auberge. please consult us

Conditions of sale

Any command is registered definitively only upon receipt of the order form signed by customer, with the mention «Good for agreement " and accompanied with a deposit of 30 % in the reservation.

A second 30 % deposit is required one month before the service

The description of our services is determined by the precious proposal you received.

Our prices are firm for 2 months, except in case of important or unpredictable modification of product prices or economic conditions changes.

In order to be taken into account, any order change must be indicated in writing at least 2 working days before the service.

The invoice will be published on the basis of the number of people defined on the order, even if the actual number of guest turn out to be lower on the day of the venue.

However, the invoicing will be define on the actual number of guest attending the event. May this number be above the order quantity.

In case of total or partial cancellation, the deposit can be kept by "Auberge de la Madone" as definitive and irrevocable fixed compensation.

In case of cancellation on behalf of "Auberge de la Madone" the refund of the paid sums will be made without any other compensation.

In case of force majeure "The Auberge de la Madone" could suspend the execution or get free of its obligations.

The customer is the only responsible for any property and/or physical damages, caused by himself and/or his guests. Loss, break-in, degradation or desperation of given material are chargeable to the customer.

In case a cloakroom is included in the service, we will not be able to accept any bag which can containing valuables things or big amount of money.

The payment of the balance is to be settled at the end of the ceremony. Any sum not settled in time will produce additional coasts charges at an equal rate estimated at one and a half time the legal interest rate.

We inform our pleasant clientele that, after an order of the prefect, the music has to stop at 2:00 a.m.

Read and approved:

at

on