



LE MERIDIEN BEACH PLAZA, MONACO
WEDDING PACKAGES 2016

Le MERIDIEN



POOL SIDE



BEACH SIDE



MUSE SIDE

A UNIQUE LOCATION IN MONACO

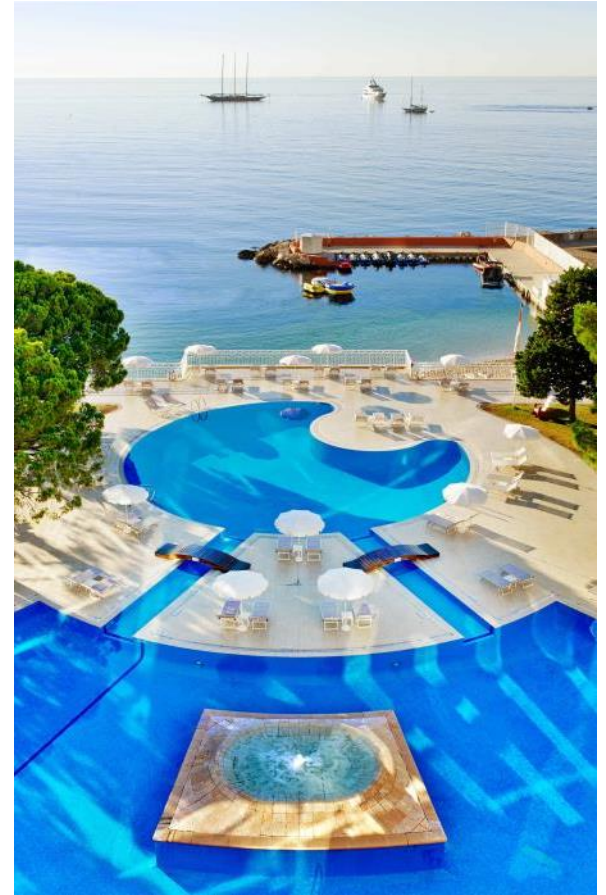
To make your dream come true, we imagined with painstaking lengths a selection of services that will make your special day successful.

The hotel's ideal setting with its own private beach offers unlimited spaces and breathtaking Mediterranean sea views for unforgettable events.

Professionalism and creativity are the combination resulting from our service team's recognized "savoir-faire".

Our wedding expert team is available for you, assisting you until this special day and making sure your event goes perfectly.

Discover the offers awaiting your discovery and should you need further information feel free to contact Aurélie Thouzeau, Wedding Coordinator, at aurelie.thouzeau@lemeridien.com.





SPARKLING PACKAGE

€136 PER PERSON

COCKTAIL

Open bar for 1 hour with an assortment of 5 canapés (classic selection) per person, including :

- Red, Rosé and White wines (AOC Côtes de Provence – Domaine Sainte Béatrice)
- Beer
- Soft drinks
- Fruit juice
- Mineral water
- Savoury snacks

DINNER

Crab lasagna with broccoli crumbs, lettuce hearts and citrus dressing

Or

Young guinea fowl breast and foie gras jelly, sour artichokes puree

Sea bass fillet cooked Provencal style, fennel fondue and saffron lemon sauce

Or

Roasted sea bream, olive oil and tomato sauce, grilled vegetables with herbs

Duckling roasted with Tonka bean, macaroni gratin with mushrooms and bresaola crisp

Or

Veal medallion with green asparagus and black olives polenta, meat jus perfumed with paprika

Opera Royal with Manjari dark chocolate, hazelnut praliné, almond biscuit with candied orange and raspberry coulis

Or

Raspberry macaroon, rose petal and litchi confit, red berry smoothie

Illy coffee + Fancies

Wedding cake « Pièce montée » instead of a dessert + €6

Wedding cake « Pièce montée » in addition of dessert + €12

(Simply request our rates for special decoration)

CLASSIC SELECTION

AOC Côtes de Provence - Domaine Sainte Béatrice : Red, Rosé and White

Still and sparkling mineral water

Off-white chair covers are included in the package



RIVIERA PACKAGE

€156 PER PERSON

Arrival by boat starting from 80 person

COCKTAIL

Open Champagne bar for 1 hour with assortment of 5 canapés (classic selection) per person, including :

- Champagne, red, white and rosé wines (AOC Côtes de Provence – Domaine Sainte Béatrice)
- Beer
- Soft drinks
- Fruit juice
- Mineral water
- Savoury snacks

DINNER

Marinated prawns with spices, marinated shellfish with pesto
Or

Duck foie gras breaded with dried fruits, pear compote and toasted brioche

Prawns raviolis with baby green vegetables, lobster sauce
Or

Sea bass fillet cooked Provencal style, fennel fondue and saffron lemon sauce

Piémont beef tenderloin with foie gras, zucchinis custard, wild mushrooms in puff pastry, grenaille potatoes gratin flavoured with truffle

Or

Alpilles lamb glazed with lavender honey, stuffed vegetables, savory jus

Trio of refined cheeses with celery mesclun

Or

Double Coulommiers flavoured with walnut, mixed salad with Xérès vinegar

Viennese style shortbread with milk chocolate mousse and red berry confit, raspberry sorbet

Or

Coconuts biscuit, mango and pineapple exotic cream flavoured with lime, caramelized puffed rice

Illy coffee and fancies

PRESTIGE SELECTION

Red

AOC Côtes de Provence –Commanderie de Peyrassol
or
AOC Chinon « Les Royaux »

White

AOC Coteaux d'Aix en Provence-Château de Beaupré
or
AOC Menetou Salon « Domaine du Prieuré »

Rosé

AOC Côtes de Provence - Château de Berne Cuvée « Terre de Berne »

Off-white chair covers are included in the package



THE DAY-AFTER
BRUNCH

€65 PER PERSON

MORNING SWEETS

- Fruits juices and smoothie selection
- Tea, coffee and mineral water
- Croissants, chocolate croissants , sultana rolls
- Rustic bread, cereals bread
- Donuts, muffins, waffles et pancakes
- Jam and marmelade assortment
- Citrus salad, sliced kiwi and pineapple
- Fresh fruits salad, apple compote
- Fruit or natural yogurt
- Low-fat cottage cheese
- Cheese selection
- Scrambled eggs with herbs
- Bacon and sausages
- Potato galette

LUNCH

- Crudités with selection of dips
- Niçoise salad with crunchy vegetables and tuna
- Caesar salad with grilled chicken
- Cherry tomato, Buffala mozzarella balls and basil
- Grilled vegetables
- Salamis, mortadella, « pâté en croûte »
- Parma ham, country side sausage

HOT MEALS

- Roast beef with thyme
- Salmon fillet with lemon butter sauce flavoured with star anise
- Pennettes pasta with mushrooms and vegetables, cream sauce
- Seasonal vegetables
- Herbs roasted baby potatoes

SWEETS

- Lemon and caramel cake
- Crème brûlée
- Apple and almonds tart
- Fresh fruits salad with crushed mint



SIGNATURE
ADD ON

Le MERIDIEN

COMPLIMENTARY HONEYMOON NIGHT

Le Méridien Beach Plaza is pleased to offer the bride and groom a complimentary room on their wedding night:

- Double room with ocean view and in room or buffet breakfast.
- A bottle of Champagne and delicacies selection for your wedding night.
- Upgrade and late checkout subject to availability.
- Access the next morning to our private beach, pools, sauna and wellness center

You also benefit of special rates for your guests (subject to availability). Offer valid for wedding receptions for 80 guests or more.



TABLE AND DECORATION

Our preferred florist Gastaldi is at your disposal if you would like to use their decorations and table centerpieces. Do not hesitate to ask your coordinator who will be pleased to assist you.

Printing fees are included based on three menus per table.
For more than three menus per table, simply request our rates depending on printing option.

Off-white chair covers are included in every wedding package, please do not hesitate to ask for different colors or theme.

SOUND AND LIGHTING

Our partners "PSAV" et "SVP spectacles" are proud to suggest you a large selection of DJ's and artists for your wedding, as well as sound and lighting solutions.
Do not hesitate to ask your coordinator who will assist you.

PARKING

The Hotel provides you with three parking slots. The list of vehicle, license plate and models must be provided 48 hours in advance.

Additional parking spaces are chargeable and subject to availability in the hotel car park. You may also suggest your guests to use the public Larvotto car park next to the hotel.

OUTDOOR SPACES

Ask for rates to your coordinator if you wish to privatized our outdoor spaces.
Please note that we request all outdoor music to be turned-off after 22:30.
Complimentary backup room included in case of bad weather or to continue your party.

CLOAKROOM

€150 per 100 guests (1 hostess for 100 guests)

MENU FOR ENTERTAINERS, ARTISTS, PHOTOGRAPHERS

Entertainers are welcomed to the hotel's staff canteen open daily from 11:00 to 13:00 and from 17:30 to 19:00 at the rate of €22 per person. Out of those time frames meals can be organized at the hotel's restaurant on a la carte prices basis.

CHILDREN MENU FROM 4 TO 12 YEARS OLD

€30 for 3 courses:

Assortment of crudités and slices of pizza

Meat, fish or chicken with side dish

Dessert from the adult menu or pastry selected by the Chef

Mineral water

Children's beverages are free during your cocktail reception.



YOUR « A LA CARTE »
WEDDING



OPTIONS "A LA CARTE"

SPACE RENTAL

Unexpected ballroom for €2,000 until 80 guests or complementary beyond that. You may use the reception hall until 2:00 am. After 2:00 am, a €380 extra service charge will apply per hour.

OPEN BAR COCKTAIL – 1 HOUR

Standard cocktail– €20 / person

Red, white or rosé wine, fruit juices, beer, mineral water

Prestige cocktail – €25 / person

French and Italian aperitifs, spirit, wine, beer, fruit juices, mineral water, soft drinks

Champagne upgrade* - €13 / person

Our cocktail offers include savoury snacks and olives

* We also offer you the option of bringing your own Champagne to the cocktail reception. Corkage Fee of €15 per 75 cl bottle served and €25 per magnum.

* Extensive selection of finger foods to be selected from our menu.

SELECTION OF CANAPÉS

CLASSICAL SELECTION

COLD

- Smoked salmon puff pastry and black olive bread
- Roquefort cream with walnuts and olive oil focaccia
- Parma ham and parmesan shavings
- Olive paste crostini with goat cheese stuffed peppers
- Eggplant caviar with mascarpone
- Mozzarella balls and cherry tomatoes with pesto
- Traditional pissaladière tart
- Crudités selection and anchovy dip
- Gingerbread with foie gras mousse

WARM

- Goat cheese toast with lavender honey
- Salt cod fritters with herbs
- Red mullet fillets with olive paste
- Bite-size Comté appetizer
- Shiitake polenta with tomato confit
- Chicken yakitori skewer
- Vegetable falafel with sesame sauce
- Oriental vegetable samoussa
- Chicken spring roll with nuoc-mâm sauce

GOURMET SELECTION

COLD

- Cherry tomatoes with guacamole
- Salmon sashimi infused with vodka
- Coconut panna cotta with shrimps and mango sauce
- Crab and vegetables rice-paper wrap
- Melon and Parma ham skewer
- Bite-size seafood mix
- Foie gras shavings with mango and passion fruit chutney
- Fillet of beef and Comté cheese skewer

WARM

- Scampi-tail tempura
- Mini barbajuans
- Roasted foie gras glazed with citrus juice
- Fried cod fish with tartar sauce
- Organic chicken skewer with mango salsa
- Brie fritter with walnut shavings, apricot coulis
- Organic lamb kofta with tzatziki sauce
- Black Angus beef skewer with pepper sauce
- Traditional stuffed mini vegetables

ASSORTMENT OF 3 PER PERSON

Classical / €11
Gourmet / €16

ASSORTMENT OF 5 PER PERSON:

Classical / €17
Gourmet / €25

ASSORTMENT OF 8 PER PERSON:

Classical / €21
Gourmet / €31

LIVE COOKING STATION

Animations by our Chefs for your cocktail parties

Foie Gras*

Pan sautéed or sliced terrine, rustic bread and dried fruits

Parma Ham

Carving station with breadsticks, figs, olives, and rustic bread

Smoked salmon

Carving station with toasts, capers, lemon, sour cream and blinis

Marinated salmon

Marinated with vodka and dill served with toasts, capers, lemon, sour cream and blinis

Cheese*

A whole array of fine cheeses selected by our cheese master, bread assortment, walnuts and grapes

Prawns & Vegetables

Tempura station

Home Made Risotto

(Mushroom, artichoke, etc... according to season)

Soup Bar

3 different soups served from pots with croûtons, herbs, cream, cheese or bacon

Pasta Bar

Different types of pasta with a selection of sauces

Sweet

Crêpes Suzettes flambéed with Grand Marnier or Ice cream and sorbet station (with toppings) or Seasonal fruit carving station

RATE PER HOUR:

1 station / €17

3 stations / €45

5 stations / €71

20 persons minimum for 1 animation

*additional charges apply
to the « foie gras »
and « cheese » stations / €6

SELECT YOUR MENU

4 dishes / €92 per person

5 dishes / €108 per person

Coffee and fancies included

STARTERS SELECTION

- Young guinea fowl breast and foie gras jelly, sour artichokes puree
- Glazed scallops with citrus and ginger, zucchini stew, salad shoots and sweet chorizo jus
- Shellfish salad with spices, crunchy vegetables rolled in smoked salmon
- Crab and broccolis lasagna, sucrine salad and citrus vinaigrette
- Duck foie gras breaded with dried fruits, pear compote and toasted brioche + €5
- Marinated prawns with spices, shellfish mix with pesto + €5
- Duck foie gras with artichokes in a truffle jelly, wild mushrooms mix and bread crisp + €10

FIRST DISH SEAFOOD SELECTION

- Roasted sea bream, olive oil and tomato sauce, grilled vegetables with herbs
- Sea bass fillet cooked Provencal style, fennel fondue and saffron lemon sauce
- French green pea cream with seared scallops and bacon velouté + €5
- Prawns raviolis with baby green vegetables, lobster sauce + €5
- Back of sea bass with star anise oil, crunchy risotto with black olive and vegetables, red pepper coulis + €10

SECOND DISH LAND SELECTION

- Veal medallions with green asparagus, olives polenta with paprika cream
- Duck breast roasted with Tonka bean, macaroni gratin with mushrooms and bresaola crisp
- Beef tenderloin, potatoes millefeuille and glazed carrots
- Piedmont beef tenderloin with foie gras, zucchinis custard, wild mushrooms in puff pastry, grenaille potatoes gratin flavoured with truffle + €10
- Alpillés lamb glazed with lavender honey, stuffed vegetables, savory jus + €15

CHEESE SELECTION

- Trio of refined cheeses with celery mesclun
- Double Coulommiers flavoured with walnut, mixed salad with xérès vinegar
- Three Provence goat cheeses served with rocket salad and aged vinegar

SWEETS SELECTION

- Opera Royal with Manjari dark chocolate, hazelnut praliné, almond biscuit with candied orange and raspberry coulis
- Viennese style shortbread with milk chocolate mousse and red berry confit, raspberry sorbet
- Raspberry macaroon, rose petal and lychee confit, red berry smoothie
- Coconuts biscuit, mango and pineapple exotic cream flavoured with lime, caramelized puffed rice
- Caramelized Millefeuille, whipped cream perfumed with Bourbon vanilla, wild strawberry coulis
- "Petit beurre" crunchy tart, lemon cream, citrus caramel Suzette style
- Dessert buffet + €15
- Wedding cake « Pièce montée » instead of a dessert + €6
- Wedding cake « Pièce montée » in addition of dessert +€12
(Simply request our rates for memorable decoration)



ROMANCE BUFFET / €87

APPETIZER BUFFET

- Salmon marinated with vodka, sushi condiments
- Shellfish crumble with turmeric, avocado emulsion flavoured with lime
- Melon and Parma ham with olives breadstick
- Grilled vegetables millefeuille with fresh goat cheese, arugula pesto
- Artichokes and crunchy vegetables salad, lemongrass vinaigrette
- Bruschetta with pesto, tomatoes, mozzarella and arugula salad

MAIN COURSE

- Riviera's amuse-bouche selection
- Artichokes moon shaped pasta , mushrooms and Parmesan cheese cream
- Sea bass fillet with fennel and crab velouté
- Sautéed veal with rosemary jus
- Seasonal vegetables
- Grenailles potatoes roasted with thyme

DESSERTS BUFFET

- Seasonal fruits skewers
- Dark chocolat fontaine
- Macaroons assortment
- Lemon mojito tartlet with meringue
- Raspberry cake and vanilla mousse
- Opéra Royal chocolate cake, crunchy praliné
- « Pièce montée » instead of a dessert + €6
- « Pièce montée » in addition of dessert + €12 (Simply request our rates for special decoration)

THE WINE CELLAR

CLASSIC SELECTION / 18€

AOC Côtes de Provence - Domaine Sainte Béatrice
White, Red and Rosé

PRESTIGE SELECTION / 25€

Red

AOC Côtes de Provence –Commanderie de Peyrassol
or
AOC Chinon « Les Royaux »

White

AOC Coteaux d'Aix en Provence-Château de Beaupré
or
AOC Menetou Salon « Domaine du Prieuré »

Rosé

AOC Côtes de Provence - Château de Berne Cuvée
« Terre de Berne »

GRAND PRESTIGE SELECTION/ 32€

Red

AOC Saint Estèphe Château Laffitte-Carcasset « Cru
Bourgeois »
or
AOC Côtes de Provence-Clos Cibonne « Cru Classé »

White

AOC Cassis-Domaine du Paternel « Blanc de Blanc »
or
AOC Macon Lugny « Les Genièvres »

Rosé

AOC Coteaux Varois en Provence-Château Thuerry
« Les Abeillons »

Drink packages are based on 1/2 bottle of wine and
1/2 bottle of water (still and sparkling) per person

AFTER DINNER SELECTION / 12€

(1 drink per person)

ITALIANO : Sambuca, Grappa, Amaretto,
Limoncello

FRANÇAIS : Cognac VSOP, Armagnac VSOP,
Calvados, Cointreau, Grand Marnier

BRITISH : Whisky, Baileys, Drambuie, Kahlua



