



IMPÉRIAL GAROUBE

YOUR WEDDING AT THE IMPERIAL GAROUBE



COCKTAILS, MENUS AND BEVERAGES PACKAGE

2021

These menus are subject to changes according to seasons and Chef's inspiration



Hôtel Imperial Garoupe – 770 chemin de la Garoupe – 06600 Le Cap d'Antibes
+33(0)4 92 93 31 61 - +33(0)4 92 93 31 62 www.imperial-garoupe.com

Information & capacities

Located on the most famous cap on the Cote d'Azur, the Hotel Imperial Garoupe nestles in the cove of la Garoupe with its fine sandy beaches and this spectacular view on the "Baie des Anges".

∞ **Hotel Impérial Garoupe*****, Relais & Châteaux**

35 rooms, suites and one apartment on two floors in a 3 acre park, with a soft-water swimming pool, private beach and a free garage for 60 cars

∞ **Situation**

25 minutes from Nice Côte d'Azur airport

15 minutes from Cannes

5 minutes from Antibes Juan-les-Pins

∞ **Restaurants**

Le Pavillon : The gastronomic restaurant located in the heart of the park. The Chef shares his rich experience of savors and his passion of "terroir". A refined cuisine with Mediterranean flavors using local and seasonal products.

Le Pavillon Beach : The beach restaurant

A varied summer menu where fresh and local products are widely promoted.



Aperitif and Cocktails

- ∞ **Open bar cocktail without champagne 1h** **18€/person**
Whisky, Gin, Vodka, Martini, Campari, fruit juices, sodas, mineral waters
Served with olives and salted mix
- ∞ **Open bar cocktail with champagne 1h** **28€/person**
Champagne
Whisky, Gin, Vodka, Martini, Campari, fruit juices, sodas, mineral waters
Served with olives and salted mix
- ∞ **Open bar Cocktail “canapés” without champagne 1h** **30€/person**
Whisky, Gin, Vodka, Martini, Campari, fruit juices, sodas, mineral waters
Served with a choice of 5 canapés per person
- ∞ **Open bar Cocktail “canapés” with champagne 1h** **40€/person**
Champagne
Whisky, Gin, Vodka, Martini, Campari, fruit juices, sodas, mineral waters
Served with a choice of 5 canapés per person

Beverage Package

- ∞ **Beverage package** **40€/person**
Red, rosé and white wine
1 bottle for 2 persons
(Selection made by our sommelier according to your menu)
Mineral waters

Coffee, tea or infusion



One of our menus for your wedding dinner

150€

Amuse-bouche

∞

Sauteed scallop

Squash puree, truffle flavour

∞

Center-cut « Borvo » Salmon

Small vegetables, acidulate seasoning

or

Foie gras

Exotic fruits chutney, fine spicy mango jelly, fig and nuts toasts

∞

Sorbet Pause

Lychee, sorbet, Soho

∞

Sauteed beef fillet

Shallots confit, truffle potatoe pancake, meat juice, chestnut

or

Turbot

New leeks, clams, shellfish, white butter sauce

∞

Cheese selection

∞

Raspberry, sweet passion

Crispy shortbread, vanilla ice cream

or

Valrhona Chocolate

Creamy and iced, with citrus fruits from Menton

(for celebrations desserts will be replaced by a wedding cake or traditional

French "pièce montée")



Our brunch - 85€

(20 persons minimum)

Viennese corner

Viennese Pastry : croissants, chocolate croissants, raisins pastry
Pancakes, waffles and jams selection
Assorted breads (focaccia, Sardinian bread, bread sticks, gluten-free bread)
Fruits and chocolate muffins
Braided brioche
Pound cake

Hot beverages and fresh fruit juices

Coffee and tea
Chocolate
Fresh Squeezed Orange juice
Fresh Squeezed Grapefruit juice

Cold buffet

Salads assortment :

- ∞ at your choice (avocado, radish, fennel, parmesan, iceberg salad, lettuce, pastas, octopus, smoked chicken, chorizo, vegetables,... with different sauces and seasonings)

Anti Pasti

- ∞ Grilled vegetables with bresaola in thin slices
- ∞ Shrimps-mozzarella-kiwi brochette
- ∞ Italian octopus salad
- ∞ French beans salad, foie gras and grilled almonds
- ∞ « Pissaladière » Provençal onion tart
- ∞ Smoked salmon bagel, cucumber and fresh cheese

Instant cooked Tartare

- ∞ Classic beef
- ∞ Salmon with citrus fruits and passion fruits

Hot buffet

Scrambled eggs
Poultry sausages roasted with rosemary
Grilled Bacon

Braised beef with olives
Lamb mini brochette flavoured with jamaïcan pepper
Sea bass fillet with lemongrass sauce
Squids risotto
Mixed seasonal vegetables
Creamy bacon carbonara pasta

Desserts

Childhood sweets in verrines : tatin tart, acidulate sweets, madeleines
Fruits tartelettes
Tiramisù
Biscuits assortment
Chocolate cake
Home-made yoghurt
Fruit salad
Poached fruits
Fresh fruits (kiwi, pineapple, strawberries, watermelon, melon)Dried fruits





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