

Drinks Reception

Included in each option

APPETIZERS

According to the chef's selection...

4 surprising and colourful verrines and 4 canapes

A sunny appetizer bursting with a variety of flavours and scents

An enjoyable, flavoursome discovery
of 2 grilled nibbles
(Except Calanque du Port d'Alon menu)

A choice of 3 Cocktails *

West Indian Punch: Malibu, cane sugar, lime, pineapple, orange, Bacardi, passion fruit and pieces of fruit

Sangria: red wine, cinnamon, cane sugar, fruit, vanilla juice

Planter's punch: white and dark rum, orange and pineapple juice, fruit zest, red curaçao

Green fee: champagne soup with orange juice and blue curaçao

Grand Bleu: white rum, blue curaçao, lemonade, citrus fruit zest

The "Frégate": melon and red fruit soup with freshly-squeezed orange, mixed and served on crushed ice

Or

1 Cocktail and Open bar (unlimited) *

No champagne

Spirits (Pastis, Whisky, Rum, etc.)

Fortified wines (Martini and Port)

Local wines (Bandol, etc.)

Other (Campari, beer, etc.)

Or

2 glasses of Champagne per person *

* Alcohol-free drinks are available with all three options, and during 1h30.

"Calanque du Port d'Alon" Package

130 € per person

APPETIZERS

(See Drinks Reception)

MENU

Chef's own appetizers



Duck foie gras and fig marble, Mizuna and radicchio salad with hazelnut oil

Squeezed red mullets served with small raw artichokes, small broad bean salad and balsamic emulsion

Tartare of gilthead bream with basil, tomato chutney, crunchy salad served with a julienne of black radishes



Roast pike-perch steak on the skin, creamy wheat risotto and harlequin of small vegetables, parsley coulis

Fillet of roast beef, confit Grenaille potatoes and wild mushrooms in a Bandol wine sauce

Fillet of sea bass in a bacon crust, zucchini spaghetti, aniseed and olive oil juice



Buffet of mature cheeses: Brie de Meaux, Fourme d'Ambert (a naturally blue-veined cheese made from Auvergne cow's milk), Reblochon (creamy cow's milk cheese), fresh Goat's Cheese, served with a variety of breads (farmhouse, walnut, olive, and raisin)



Chocolate delight on an iced mint base

Coconut sandwich cake with exotic fruit minestrone, passion fruit-banana sorbet

Iced macaroon with basil lemon served with strawberries steeped in Frégate wine



Coffee and delicacies

WEDDING CAKE

Set piece served with Champagne

AOC wines, mineral waters (a bottle for two)

CALL FOR RESERVATION +33 (0)4 94 29 38 59

"Calanque de Figuerolles" Package

160 € per person

APPETIZERS

(See Drinks Reception)

MENU

Chef's own appetizers



Large roast king prawns, Bavarian cream of asparagus, crushed hazelnuts, spicy langoustine juice
Medallion of duck foie gras, dried apricot and ginger chutney
Flaked crab served with small vegetables, potato blinis and green pea cream



Fillet of roast John Dory fish flavoured with Provençal herbs, stuffed artichokes, bell pepper juice
Noisette of lamb dressed in green, eggplant ristes served with confit garlic juice
Piece of roast turbot on the bone, braised fennel and liquorice-flavoured juice



Buffet of mature cheeses: Brie de Meaux, Fourme d'Ambert (a naturally blue-veined cheese made from Auvergne cow's milk), Reblochon (creamy cow's milk cheese), fresh Goat's Cheese, served with a variety of breads (farmhouse, walnut, olive, and raisin)



Coconut delight with a creamy pineapple centre, passion fruit juice with spices
Milk chocolate delight flavoured with four spices, caramel-passion fruit sorbet
Iced red fruit and Campari soup, crystallized lemon and orange zests



Coffee and delicacies

WEDDING CAKE

Set piece served with Champagne

AOC wines, mineral waters (a bottle for two)

"Cap Croisette" Package

199 € per person

APPETIZERS

(See Drinks Reception)

BUFFET

Smoked fish platter • Variety of fish terrines • Duck foie gras served on farmhouse toast
Hedgehog of prawns • Salmon Bellevue (in a gelatine coating) • Andalusian Gaspacho
Melon soup with fresh mint • Variety of Provençal vegetables confit in olive oil • Selection of mixed salads



Line bass, mashed Ratte potatoes with shrimps and young leeks, saté emulsion
Young pigeon and mushroom supreme, polenta fritto with herbs and Port wine juice
Fillet of roast beef with thyme flower, asparagus and bacon roll, Bordeaux wine sauce



Buffet of mature cheeses: Brie de Meaux, Fourme d'Ambert (a naturally blue-veined cheese made from Auvergne cow's milk),
Reblochon (creamy cow's milk cheese), fresh Goat's Cheese, served with a variety of breads (farmhouse, walnut, olive, and raisin)

BUFFET

Louis XV (sweet praline puff with light chocolate cream) • Raspberry tarts • Strawberry tarts
Seasonal fruit soup with fresh basil • Coconut and pineapple delight
Rum baba with mild spices • Platter of seasonal fresh fruit



Coffee and delicacies

WEDDING CAKE

Set piece served with Champagne

AOC wines, mineral waters (a bottle for two)

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Dolce Fregate Provence general terms of sale

OUR MENUS INCLUDE:

The hire of the dining room for at least 60 guests and of the room for the evening reception until 4.00 am (maximum 150 people).

Costs of the personnel until 4.00 am.

Floral arrangements on dinner tables and a silver candle-holder (one candle-holder per table).

A glass of Champagne served with the wedding cake.

Silverware in the "Calanque de Figuerolles" and "Cap Croisette" menus.

The printing of menus (one menu for 3 guests)

The food-tasting menu for the newlyweds before the reception (any additional menu will be charged €75 per guest for the "Calanque du Port d'Alon" menu, €100 per guest for the "Calanque de Figuerolles" menu and €130 per guest for the "Cap Croisette" menu).

The private car park (the Management shall not accept any responsibility in the event of theft of your personal belongings).

The bridal suite free of charge with buffet breakfast at the hotel restaurant.

OUR MENUS DO NOT INCLUDE:

The Champagne if you wish to buy it yourself. You will be responsible for purchasing and delivering the bottles to the restaurant one week before the reception. The corkage fee is €14.00 for each 75cl bottle opened.

Service provider dinner: €30

Children's menu: €25 (for children aged between 3 and 12, and free for children under the age of 5)

Any other service:

Florist, car hire, photographer, hairdresser and beauty salon, etc.

Disc Jockey, theme party, theme decoration, Jazz band, etc.

Close-up magician show etc.

Our list of preferred service providers is available on request.

1) CONTRACT AMENDMENTS:

Any booking or change to a booking or schedule must be confirmed in writing by letter or fax.

2) FINANCIAL OBLIGATIONS:

In the event of default on payment within the times stipulated, interest shall be applied at a rate of 1.5% of the invoice amount per month of late payment. In the event of a dispute concerning the invoice, please contact our finance department upon receipt.

3) MISCELLANEOUS:

"The client and the service provider whose services he uses for the musical entertainment are fully aware that the company SNC DOLCE FREGATE runs a hotel-restaurant located within a condominium estate of apartments and villas. As a result, in order not to disturb the co-owners, residents and other clients, the company SNC DOLCE FREGATE unilaterally reserves the right to check the volume of the music.

The client agrees in advance to turn down the volume of the music or to reduce the noise of any other entertainment, as soon as he is so requested by the SNC DOLCE FREGATE's representative, and under no circumstances may such a request be considered tantamount to a substantial change to the contract.

5) The Hôtel Dolce Frégate reserves the right to cancel the contract if it is so required by any fortuitous events (strike, fire, water damage, etc.). You undertake to indemnify and hold harmless the Hôtel Dolce Frégate, its affiliates, staff, agents and subcontractors for any action, proceedings, claims for damages, liabilities, judgments, costs and expenses (including normal lawyers' fees), resulting from any offence committed by you or a participant or from any deliberate malicious mischief or negligence or from any omission by you, a participant or one of your staff members, agents or subcontractors.

6) Any external service organised by the hotel for the event shall be subject to an additional deposit corresponding to 100% of the requested services. This deposit shall then be recognised in the final invoice. Furthermore, the client shall be solely liable for any sports activity.

7) JURISDICTIONAL CLAUSE:

The Courts of Toulon – France shall have exclusive jurisdiction for any dispute arising out of or in connection with this contract. Failing compliance with the previous clauses in the conditions abovementioned, the Hôtel Frégate may not be held liable and will not be able to guarantee the services set forth herein. After these dates, any requested service shall only be provided subject to availability.

According to the French anti-tobacco law dated 11th October 2006, our establishment is classified as a non-smoking hotel-restaurant.

8) PARTIAL CANCELLATION OF YOUR EVENT:

a) The Hôtel Dolce Frégate reserves the absolute right to cancel without notice or compensation any contract, the purpose or grounds of which prove to be inconsistent with the intended use of the rented premises or if it is so required by fortuitous events (strike, fire, damage, other occurrences). In this case, the hotel is exempt from any liability.

b) The hotel reserves the absolute right to unilaterally terminate the contract without notice, or compensation, if the Client fails to act upon simple notice to pay in the absence of payment of all or any part of the deposits set forth in the "PAYMENT" clause above, without prejudice to the right of the hotel to seek payment, by any legal means, of all amounts overdue or accruing, and to be indemnified for the loss suffered.

c) In the event of partial cancellation, a decrease in numbers or unilateral partial cancellation of Banquet services by the Client, the latter shall be required to pay irreducible lump-sum compensation limited to 30% at the most according to the procedure below:

- up to 12 months prior to the due date of performance of the contract, the Client shall not be required to pay any compensation as a result of a decrease in numbers or room cancellation.
- between 12 and 3 months prior to the due date of performance of the contract, 30% of the packages, room rental and/or number of place settings booked may be cancelled without any charge.

However, there will be a charge for any other cancelled package and/or place setting. In the event of cancellation of banquet areas, 70% of the hire cost of the cancelled room shall be charged.

- between 3 and 1 months prior to the due date of performance of the contract, 10% of the packages, room rental and/or number of place settings booked may be cancelled without any charge. However, there will be a charge for any other cancelled package and/or place setting. In the event of cancellation of banquet areas, 90% of the hire cost of the cancelled room shall be invoiced.

- between 30 and 8 days prior to the due date of performance of the contract, 5% of the packages, room rental and/or number of place settings booked may be cancelled without any charge. However, there will be a charge for any other cancelled package and/or place setting. In the event of cancellation of banquet areas, 95% of the hire cost of the cancelled room shall be invoiced.

- between 8 days and the due date of performance of the contract, no package, room rental and/or place setting may be cancelled without any charge. Any cancelled package, room rental and/or place setting shall be invoiced in full.

9) TOTAL CANCELLATION OF YOUR EVENT:

If the Client unilaterally cancels the Banquet services, he shall be required to pay irreducible lump-sum compensation according to the procedure below:

- up to 8 months prior to the due date of performance of the contract, the total cancellation of the event shall give rise to cancellation costs equal to 50% of the total sales amount estimated on the contract.

- between 8 and 3 months prior to the due date of performance of the contract, the total cancellation of the event shall give rise to cancellation costs equal to 70% of the total sales amount estimated on the contract.

- between 3 months and the due date of performance of the contract, the total cancellation of the event shall give rise to cancellation costs equal to 90% of the total sales amount estimated on the contract.

- In any event, the deposits paid by the Client shall accrue to the Hotel.