

*A special place for a special day*



Le  
mas  
DE LA ROSE



In the heart of the Regional Natural Park  
of the Alpilles, Le Mas de la Rose  
offers you the best of Provence.

Surrounded by a 20 hectares park of olive trees, oak trees and lavender fields,  
its charm lies in its architecture: several drystone buildings, dating back  
from the 17th century, and its numerous terraces have a stunning view on  
the Alpilles.

Refined and exclusive address, this is the ideal venue for your wedding, your  
birthday, etc. Welcome your guests in a magical setting that amazes and  
share with them moments of happiness and unforgettable hours.

Small intimate wedding or exclusive celebration worthy of a fairy tale, we  
will accompany you throughout these important times in your life,  
to make your best memories...

Make your dreams come true.



# Your accommodation at Le Mas de la Rose

All our accommodation is at your disposal: **12 luxury rooms**, to accommodate **28 people** on site with luxury hotel services.

This service is inseparable from organizing a reception at the Mas de la Rose as the privatization of the venue is essential for the success of your event. However, if you wish, **it can be charged completely or partially to the guests staying on site.**



## Your reception

The day of your reception, Le Mas de la Rose is privatised for you, including the reception areas, the restaurant, Le Potager du Mas, the outside of the farmhouse (terraces, gardens, pool, jacuzzi, tennis court, parking).

In addition, our car park is monitored and technical surveillance is provided for your reception. Ceremony in the garden, cocktail, dance party... Whatever your wish, we will give life your dreams.

# Rates 2027

## Your reception (150 people maximum)

The price of privatization (applicable for the entire duration of your stay) is inseparable from the accommodation rate (based on the minimum number of nights).

All our reception areas are fully and exclusively reserved and private: garden, patios, courtyard, reception halls, restaurant etc. Your evening reception does not have a time limit.

<b>Week-end low season (April and October)</b>	<b>6 670 € incl. tax*</b> (excluding catering)
<b>Week low season</b>	<b>4 720 € incl. tax*</b> (excluding catering)
<b>Week-end medium season (May and September)</b>	<b>10 580 € incl. tax*</b> (excluding catering)
<b>Week medium season</b>	<b>8 470 € incl. tax*</b> (excluding catering)
<b>Week-end high season (June, July and August)</b>	<b>13 110 € incl. tax*</b> (excluding catering)
<b>Week high season</b>	<b>10 490 € incl. tax*</b> (excluding catering)

\* Fixed-price for the duration of your stay

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## Accommodation (24 to 28 people - 12 bedrooms)

One night stay at Le Mas de la Rose for 24 to 28 people, in luxury hotel accommodation.

**At your expense or charged to guests staying on site.**

<b>Out of season (April and October)</b>	<b>5 120 € incl. tax*</b> (breakfast included)
	<b>4 550 € incl. tax*</b> (excluding breakfast)
<b>Season and high season (May, June, July, August, September) *</b>	<b>6 440 € incl. tax*</b> (breakfast included)
	<b>5 870 € incl. tax*</b> (excluding breakfast)

*Rate per night multiplied by the number of night minimum*

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## Our conditions

To privatise Le Mas de la Rose we request a minimum of nights depending of the date.

On the dates including a saturday:

- 1 night minimum in April and October
- 2 nights minimum in May and September
- 3 nights minimum in June, July and August
- 3 nights minimum during Ascension, Pentecôte and Easter week-ends

On the week day (from monday to thursday except on Easter, Ascension, Pentecôte week-ends, in July and August): **1 night minimum.**



## Your reception

Our professional, available and responsive team offers you turnkey solutions when it comes to wedding diner, lunches, brunches, etc.

Our gourmet menus tell the story of our region and pay tribute to our land and its abundance of flavours.

Our Head Chef Fabien, Sous Chef Julien, Pastry Chef Thomas, and their dedicated team will place their culinary expertise at your service, offering you a refined gastronomic experience with vibrant, sun-kissed flavors to make your stay truly unforgettable.

You will find below our catering proposals for on-site dining. These proposals are not exhaustive and may change according to your wishes.





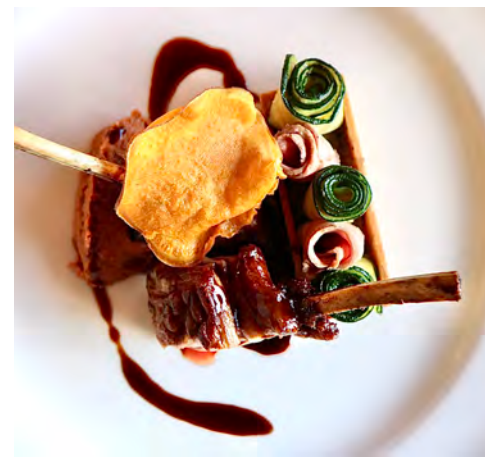


# Le Potager du Mas :

## Enjoy the flavors of Provence

At Le Mas de la Rose we cultivate the art of hospitality. We also grow our garden to offer our customers the best of nature! Our kitchen tells the story of our country and pays tribute to our land full of flavors.

Our menus are prepared exclusively with fresh fruit and vegetables from our organically grown garden or from local producers, and all products are farm quality.



**Our food suggestions may change following the season or according to your choices.**

Our team is available, professional and responsive. We offer delivery of catering for wedding dinner, other dinners, breakfasts, brunches...





## Cocktail reception

Mini croque monsieur

Focaccia sandwich, truffle cream, arugula and speck

Crispy Samosa with confit guinea fowl and whole grain mustard

Chickpea falafel with fresh herbs

Anchoïade and provençal tapenades

Arancini with confit sweet peppers

Chilled pea gazpacho with mint

Spring roll with soy sauce

Mini skewers from the garden: ham/melon, tomato/mozzarella

Mini glass of smoked salmon bits with fresh cheese and herbs

Fresh goat cheese croustade and tomatoes confit with herbs of Provence

Glass of vegetable tartare and crab guacamole and chips with paprika

Gougère-style cabbage, garnished with fresh herbs and olive confit

Tartlets with truffled artichoke cream, marinated mozzarella ball

Carrot mousseline with cardamom, mix shrimps with herbs and soy sauce

Shrimp fritter in potato dress

Tartlet garnished with beef cooked at low temperature tartare style and parmesan pieces



*Choose 8, 10 or 12 pieces in the proposals*

**Price for 8 pieces per person: 28 € (taxes included)**

**Price for 10 pieces per person: 31 € (taxes included)**

**Price for 12 pieces per person: 33 € (taxes included)**

**Live request stands prepared by chef in front of your guests**

Full parma ham cut upon request (3 pieces) : 9 € (taxes included)

Pan fry foie gras (2 pieces) : 12 € (taxes included)

Jumbo shrimps flambeed with pastis (3 pieces) : 12 € (taxes included)  
Mini burger of Taurus (2 pieces) : 11 € (taxes included)

Pata Negra (3 pieces) : 15 €

Tomato and mozzarella bar : 10 €

Olive Oil bar : 8 €

*Soft drinks are included, alcohol is an extra.*





## Cocktail Aperitif

### **Wine Package**

*14€ per person*

*Based on ½ bottle of rosé per person or ½ bottle of white per person*

Vin de Pays des Alpilles - IGP Alpilles - Tradition - Domaine Valdition (rosé and white)

**or**

Vin de pays des Alpilles - IGP Alpilles-Domaine du Vallon des Glauges (rosé and white)

### **Sparkling Package**

*10€ per person*

*Based on 1 bottle for 4 people*

Maison Lemoine Billet – Champagne Blanc de Blanc

**or**

Prosecco – Italian sparkling wine

**or**

The Domaine du Vallon des Glauges – Bulles des Opies

### **Cocktail Bar Package**

*20€ per person*

*Based on 2 Cocktail per person*

**Two Cocktails of your choice:** Mojito\*, Moscow Mule, Spritz, Gin Fizz, Margarita,  
Ti Punch, Caïpirinha

\*possible without alcohol





# Menu Provence

Veal cooked at low temperature served as a carpaccio on a fine shortbread parmesan and fresh goat cheese, tartar sauce and condiment

**or**

Shortbread tartlets and vegetables, crabs and shrimps  
macédoine style, cream of cauliflower



Duckling fillet cooked pink at low temperature and lacquered with Mas honey, vegetable mousseline and fried panisses

**or**

Roasted cod steak on a confit of sun vegetables and black garlic, potato mousseline and sweet pepper coulis



Optional cheese to choose from our selection detail page 15



Desserts to choose from our detailed suggestions detail page 16

**Price: 90 € per person (taxes included)**

*Mineral waters (still or sparkling) tea and coffee are included, alcohol is an extra.*

*Choose a starter and a main course from the options offered for all guests  
An alternative menu for 5% of the guests is possible in the case of potential specific diets or food restrictions (vegetarian, vegan, gluten free...)*





## Menu Romarin

Sea bream tartare and crunchy vegetables,  
spicy mango ketchup and ice cream zucchini

**or**

Colorful tomato carpaccio, condiment with taggiasche olives,  
burrata and basil coulis



Ballotine of range chicken stuffed with mushrooms and summer truffle tapenade,  
mousseline potatoes and seasonal vegetables

**or**

Roasted lean fish on a thin sheet tart like a pissaladière,  
grilled zucchini and the candied tomato coulis



Optional cheese to choose from our selection detail page 15



Desserts to choose from our detailed suggestions detail page 16

**Price: 98 € per person (taxes included)**

*Mineral waters (still or sparkling), tea and coffee are included, alcohol is an extra.*

*Choose a starter and a main course from the options offered for all guests  
An alternative menu for 5% of the guests is possible in the case of potential specific  
diets or food restrictions (vegetarian, vegan, gluten free...)*





## Menu Garrigue

Roasted scallops with cuttlefish ink, carrot cardamom  
mouseline and avocado cream, citrus vinaigrette

**or**

Red mullets fillets on shortbread basilic tart, sweet bell peppers coulis



Seared sea bass fillet, cauliflower cream, potato mouseline, and a crunchy  
samphire condiment

**or**

Farmed veal cooked at low temperature, duxelle of mushroom with tapenade of  
truffles, vegetable tian of the Potager and potato mouseline

**or**

Camargue bull cooked 7 hours "Tatin" way eggplant caviar  
and vegetable tian of the garden, reduced juice



Optional cheese to choose from our selection detail page 15



Desserts to choose from our detailed suggestions detail page 16

**Price: 108 € per person (taxes included)**

*Mineral waters (still or sparkling), tea and coffee are included, alcohol is an extra.*

*Choose a starter and a main course from the options offered for all guests  
An alternative menu for 5% of the guests is possible in the case of potential specific  
diets or food restrictions (vegetarian, vegan, gluten free...)*





Foie gras pâté style with raw ham, crunchy vegetables  
condiment and Granny Smith in sweet sour

**or**

Lightly seared and marinated prawns, sautéed crisp vegetables,  
chilled courgette cream, and French caviar



Arborio" risotto with parmesan and truffle tapenade, shredded  
beef confit in meat juice, fresh truffle (little variation depending on the  
season)

**or**

Breton lobster, ravioli of vegetables and fresh herbs, emulsion of lemon  
verbena infused shell



Alcohol digestive break with grapefruit and rosé wine



Provençal lamb duo: shank in a samosa and herb-crusted loin, with tian  
of sun-kissed vegetables, grilled eggplant caviar, and a rich jus

**or**

Turbo fish roasted on a vegetable mousseline, endives braised with citrus  
fruits and melting potato puck



Optional cheese to choose from our selection detail page 15



Desserts to choose from our detailed suggestions page 16

**Price: 133 € per person (taxes included)**

*Mineral waters (still or sparkling), tea and coffee are included, alcohol is  
an extra.*

*Choose a starter and a main course from the options offered for all guests  
An alternative menu for 5% of the guests is possible in the case of potential  
specific diets or food restrictions (vegetarian, vegan, gluten free...)*





## *Cheeses*

### *Option 1*

#### **Cheese plate**

9€ (incl. VAT) per person

*Choice of one from the following:*

Camembert with a summer truffle heart and  
tangy mesclun salad

or

Warm Picodon with smoked bacon on an olive tapenade crouton

or

Assortment of 3 cheeses

### *Option 2*

#### **Cheese buffet**

15€ (incl. VAT) per person

### *Option 3*

#### **Cheese tower (wedding-style display)**

12€ (incl. VAT) per person





## *Desserts*

### *Proposal 1 - Dessert buffet:*

Assortment of shortbread tarts with seasonal fruits and lemon cream

Fruit Pavlova

Fruits refreshed in Thai broth



Choose 2 desserts below among these proposals

Two chocolates and peanut praline, salted caramel center

Vanilla mousseline cake and seasonal red fruits

Soft biscuit, crispy coconut, white chocolate mango/banana mousse

4 spices biscuit, chocolate crisp, salted butter caramel apple pear compote

### *Proposal 2 - Buffet of sweets*

Choose 4 sweets below among these proposals

Gianduja ganache and caramelized hazelnut tartlet

Verrine salad of exotic fruits and iced Thai broth

Creamy lemon and tender meringue tartlet

Crunchy cabbage, whipped vanilla ganache, homemade praline

Raspberry gel macaron

Mini Pavlova, vanilla mascarpone cream and seasonal fruits

Mini madeleine chocolate pistachio

### *Proposal 3 - Plated Dessert*

Choose a dessert below among these proposals

#### **Chocolate :**

Cocoa tartlet, Gianduja cream, whipped vanilla ganache,  
chocolate strüzel, salted butter caramel

#### **The Baba:**

Vanilla Savarin, frozen exotic Thai broth, whipped vanilla ganache, crispy coconut  
(Rum at your convenience)

### *Proposal 4 - Pièce montée de chou*





## **Wine packages**

*Based on 1/3 of bottle of white wine and 1/3 of bottle of red wine or rosé per person*



### **Package 21 € per person (taxes included)**

Vin de Pays des Alpilles - IGP Alpilles - Tradition - Domaine Valdution (red, rosé or white)

**or**

Vin de Pays des Alpilles - IGP Alpilles - Domaine du Val de L'Oule (red, rosé or white)

**or**

AOC Coteaux d'Aix en Provence - Domaine du Vallon des glauges (red, rosé or white)



### **Package 28 € per person (taxes included)**

AOC Coteaux d'Aix-en-Provence - Tradition - Domaine d'Eole (red, rosé or white)

**or**

Cuvée plaisir - Domaine des Oullières (red, rosé or white)



### **Package 32 € per person (taxes included)**

AOC Coteaux d'Aix-en-Provence - Domaine d'Eole Cuvée Léa (red)

**or**

AOC Les Baux-de-Provence - Chateau Romanin (red or white)

**and**

IGP Alpilles - Domaine d'Eole Cuvée Confidence (white)

*For all other reference, please contact us*



### **Champagne package for dessert 10€ TTC per person**

1 bottle of Champagne for 4 people





## Optional services

### Children's and providers menu

**Children's menu (main course and dessert)**  
30 € per person (taxes included)

**Providers menu (starter, main course and dessert)**  
45 € per person (taxes included)

### Night buffet

The night will be long on the rhythm of dances and festivities:  
a small night buffet will give energy to all guests.

**For your evening (global package for 50 people)**

Plateau of charcuterie and farmhouse bread: 325 € (taxes included)

Cheese and farmhouse bread: 325 € (taxes included)

Mini croque monsieur or mini- paninis: 295 € (taxes included)

Sweet pancake: 310€ (taxes included)

Candy Bar: 290 € (taxes included)

### Midnight bar

Choose one of the proposal below:

#### Proposal 1:

Alcoholic beverages provided by you

(based on a maximum of 3 different alcohols)

Unlimited softs (3 soft drinks and 1 fruit juice to choose from in the following options: Coca-cola, Coca-cola zero, Schweppes Tonic, Lemonade, orange juice, grapefruit juice) + still water, sparkling water. Glassware and unlimited service provided by us

**Price: 25 € per person (taxes included)**

#### Proposal 2:

Alcoholic drinks and soft drinks provided by us

Vodka, gin, whiskey based on a bottle of each alcohol for 25 guests, 3 bottles for 25 people

Unlimited softs (3 soft drinks and 1 fruit juice to choose from in the following options: Coca-cola,

Coca-cola zero, Schweppes Tonic, Lemonade, orange juice, grapefruit juice) + still water,

sparkling water. Glassware and unlimited service provided by us

**Price: 35 € per person (taxes included)**

#### Cask of draft beer :

6 liter cask : 98 € (taxes included) - 20 liter cask : 290 € (taxes included)

(All cask started will be fully charged)





## *Next day brunch*

After the big day and the festivities,  
enjoy your guests and your family around a  
generous and casual brunch buffet served with colors of Provence.

### Brunch Alpilles

#### Drinks

Hot beverages: coffee, tea, hot chocolate  
Fruit juice: orange, grapefruit, apple  
Mineral water  
1/3 bottle of red, rosé or white wine per person

#### Sweets

Locally made bread, plain and whole grain  
Viennoiseries (croissants, pains chocolat, pain with raisins, brioche) Butter, homemade jams,  
locally produced honey  
Yogurts: plain and with fruit bits  
Fresh Seasonal fruits  
Selection of cereal: nuts, hazelnuts, dry fruits

#### Savory

Cottage cheeses, local cheeses  
Assortment of cooked meats  
Scrambled eggs  
Smoked salmon with dill cream  
Preserved seasonal vegetables (zucchini, eggplant, tomatoes..) Fougasse bread with olive oil  
Tomatoes from our garden and mozzarella di buffala  
Baby leaf salad with virgin olive oil  
Fresh pasta salad, minced roast poultry, confit tomatoes,  
emmental and old-fashioned mustard vinaigrette  
Olive and tomato twist puff



**Price: 48 € per person (taxes included)**

*Soft drinks (orange juice, grapefruit juice, still water, sparkling water, tea and coffee) and alcohol  
are included.*





## *Next day brunch*

### Brunch Provence

#### Drinks

Hot beverages: coffee, tea, hot chocolate  
Fruit juice: orange, grapefruit, apple  
Mineral water  
1/3 bottle of red, rosé or white wine per person

#### Sweets

Locally made bread, plain and whole grain  
Viennoiseries (croissants, pains chocolat, pain with raisins, brioche)  
Butter, homemade jams, locally produced honey  
Yogurts: plain and with fruit bits  
Fresh Seasonal fruits  
Selection of cereal: nuts, hazelnuts, dry fruits  
Fruit tart  
Lemon meringue tart  
Peaches and apricots with vanilla and lemon syrup  
Slice of pudding bun

#### Savory

Cottage cheese  
Scrambled eggs  
Smoked salmon with dill cream  
Assortment of cooked meats and cold meats  
Fougasse bread from Provence (mozzarella, olives, lardons, tomatoes, artichokes)  
Gaspacho with croutons  
Preserved seasonal vegetables (zucchini, eggplant, tomatoes..)  
Fresh pasta salad, minced roast poultry, confit tomatoes, emmental and old-fashioned mustard vinaigrette  
Camargue rice salad with crab and tuna, crunchy vegetables and balsamic vinaigrette with fresh herbs  
Cheese plate and green lettuce



**Price: 58 € per person (taxes included)**

*Soft drinks (orange juice, grapefruit juice, still water, sparkling water, tea and coffee) and alcohol are included.*





This is the welcome dinner on the eve of your wedding day  
for up to 60 guests.

## Buffet Wine & Cheese



*Cheese assortment from Emily's in Eygalières, served with mesclun salad.*



*Gourmet selection of artisanal charcuterie and cold meats.*



*Dessert option: additional €12 incl. VAT.*



**Price: €34 incl. VAT per person**

*This rate includes half a bottle of red, rosé, or white wine per person, as well as non-alcoholic beverages: soft drinks, fruit juices, still and sparkling mineral water, teas, and coffees.*





Rehearsal or welcome dinner for the day before the wedding day.

## Buffet Sariette

### Salads - Starters

Country melon and parma ham

Tomatoes from our garden and mozzarella di buffala

Fresh pasta salad, minced roast poultry, confit tomatoes,  
emmental and old-fashioned mustard vinaigrette

Assortment of crisp vegetables from the garden and its home anchoïade

Homemade tapenade with black olives

### Meat - Fish

Assortment of cold meat and cold fish

### Side dish

Vegetables of the sun

### Desserts

Assortments of homemade tarts

Seasonal fruit with Thai syrup



**Price: 48 € per person (taxes included)**

*Including 1/2 bottle of red, rosé or white wine per person,  
and soft drinks : softs, fruit juice, still and sparkling waters, tea and coffee.*





# Buffet dinner

Rehearsal or welcome dinner for the day before the wedding day.

## Buffet Basilic

Assortment of cooked meats and cold meats in our region  
Smoked salmon, dill cream  
Country melon and parma ham  
Chick peas salad, preserved tomatoes, artichokes and parma ham  
Sea food tabbouleh and its crunchy vegetables  
Our homemade provencal fougasse  
(mozzarella, olives, lardons, tomatoes, artichokes)  
Fresh pasta salad, minced roast poultry, confit tomatoes,  
emmental and old-fashioned mustard vinaigrette  
Tomatoes from our garden and mozzarella di buffala  
Assortment of crisp vegetables from the garden and its home anchoïade  
Homemade tapenade with black olives

**Our cheese plate "Chez Emily" from Eygalieres**

**Buffet of Desserts (following season))**



**Price: 55 € per person (taxes included)**

*Including 1/2 bottle of red, rosé or white wine per person,  
and soft drinks : softs, fruit juice, still and sparkling waters, tea and coffee.*





# Buffet dinner

Rehearsal or welcome dinner for the day before the wedding day.  
For a minimum of 50 guests

## Buffet BBQ

### Salads - Starters

Tomatoes from our garden and mozzarella di buffala  
Summer tabbouleh and its crunchy vegetables  
Potato salad with caramelized bacon, creamy sauce in our own way  
Small nordic sandwich, herbs cream with salmon and vegetables  
Baby leaf salad  
Homemade tapenade with black olives

### Meat for the BBQ and seasonal vegetables

Skewers of marinated chicken  
Skewers of marinated beef  
Herb sausages

**and/or**

Homemade burger (with an extra cost)

**and/or**

Roasted King prawns (with an extra cost)

**Our cheese plate "Chez Emily" from Eygalieres**

**Buffet of desserts (following season)**



**Price: 62 € per person (taxes included)**

*Including 1/2 bottle of red, rosé or white wine per person,  
and soft drinks : softs, fruit juice, still and sparkling waters, tea and coffee.*





## Options

### Welcome Drink

Welcome your guests with a drink before check-in formalities.

Still and sparkling mineral water + 2 infused water or 2 homemade refreshments to choose from : Raspberry-rosemary, lemon-mint, strawberry-basil, lemonade, peach iced tea

**Price: 7€ (taxes included) per person**



### Heaters

In case of chilly weather, rental of "flame" heaters

**Price: 168€ per heater - gas bottles included**



### Tente rental

**On quote**



# Complementary informations

These offers are not set in stone and can change with seasons or your personal requests that we will try to take into consideration as much as possible.



Our prices are inclusive of VAT, based on the following conditions:

10% VAT on meals and 20% VAT on alcoholic beverages,  
with a minimum of 40 and a maximum of 150 guests.

Seasonal surcharges apply as follows:

April and October: For groups between 40 and 50 guests, a 10% surcharge will be applied. May and September: For groups between 40 and 50 guests, a 20% surcharge will be applied. June, July, and August:

10% surcharge for 70 to 80 guests,

20% surcharge for 60 to 70 guests,

For fewer than 60 guests, please contact us for a custom quote.

Please note that the cost of raw ingredients used in our menus may vary. Menu prices are only guaranteed upon final menu confirmation.



Menus are to be selected for all of the guests.

An alternative menu can be created for up to 5% of the guests in case they have food restrictions (vegetarian, gluten free food...).



Our prices include dishes, tablecloths, and service (based on a butler for the entire service and a server for 25 people).



Furniture rental should be planned for all your guests and for the entirety of your event (selection available in our online catalog).



We allow the bridal couple to bring their own wine and/or champagne for the wedding cocktail and/or wedding dinner with an associated corkage fee.

12€ for an opened 75cl bottle of wine

15€ for an opened 75cl bottle of champagne



Modification of the number of guests is possible up to 15 days before the date of your arrival. Billing is done on the number of people confirmed 15 days before reception.





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