

A special place
for a special day




Le
DOMAINE
DE LA ROSE



In the heart of the Regional Natural Park of the Alpilles, Le Domaine 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.


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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 Le Domaine 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 Domaine 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 2026

Your reception (rate for maximum 150 people)

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.

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

* Fixed-price for the duration of your stay

Your stay (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.

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

Rate per night multiplied by the number of night minimum

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 chef Fabien and our pastry chef Thomas will put their talent at your service and introduce you to our gourmet cuisine with sunny accents and make your stay unforgettable.

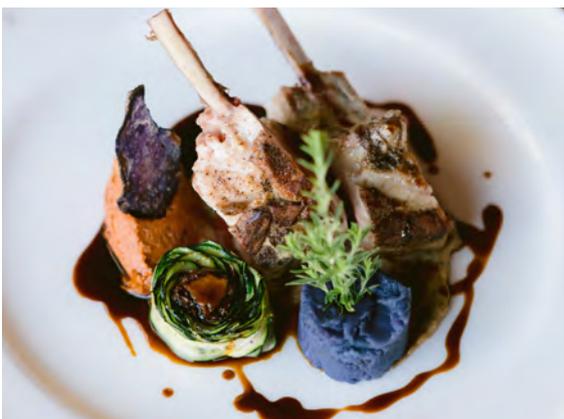
You will find below our catering proposals for on-site dining. These proposals are not exhaustive and may change according to your wishes.



Le Potager du Mas : enjoy the flavors of Provence

At Le Domaine 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

Little cake with green olives and chorizo

Foccacia sandwich, truffle cream, arugula and speck

Lamb samossa confit with coriander

Anchoïade and provençal tapenades

Mini sandwich with tuna

Basil gaspacho

Panna cotta with peas and mint, crunchy vegetables, "Mimosa" style

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 in a glass, 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

Smoked salmon bagel and herbs cream



Choose 8, 10 or 12 pieces in the proposals

Price for 8 pieces per person: 25 € (taxes included)

Price for 10 pieces per person: 28 € (taxes included)

Price for 12 pieces per person: 30 € (taxes included)

Live request stands prepared by chef in front of your guests

Choose two live animations maximum :

Full parma ham cut upon request (3 pieces): 7 € (taxes included)

Pâté foie gras, cooked or cut upon request (3 pieces): 9 € (taxes included)

Pan fry foie gras (2 pieces): 11 € (taxes included)

Jumbo shrimps flambeed with pastis (3 pieces): 11 € (taxes included)

Mini burger of Taurus (2 pieces): 10 € (taxes included)

Roast scallops, vegetables cream (3 pieces): 11 € (taxes included)

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

15€ per person

Based on 1 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



Desserts to choose from our detailed suggestions on page 15



Price: 85 € 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



Desserts to choose from our detailed suggestions on page 15



Price: 95 € 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



Seabass cooked on the skin, potato risotto with cockles and its juice
"blunder" way

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



Camembert with summer truffles, and its mesclun

or

Hot picodon, smoked bacon on a crouton of olives tapenade



Desserts to choose from our detailed suggestions on page 15



Price: 105 € per person (taxes included) - 102 € per person (taxes included) without cheese

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

King prawns cooked pearly and marinated, mixed mix of cooked and raw
vegetables, cream glazed zucchini 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



Duo of lamb of Provence with vegetables of the sun and its sauce

or

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



Desserts to choose from our detailed suggestions on page 15



Price: 126 € 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...)*



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 - Sweets buffet:

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 - French "Pièce montée"



Wines

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 Valdition (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 5 people



Optional services

Children's and providers menu

Children's menu (main course and dessert)
29 € per person (taxes included)

Providers menu (starter, main course and dessert)
40 € 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: 320 € (taxes included)

Cheese and farmhouse bread: 320 € (taxes included)

Mini croque monsieur or mini- paninis: 290 € (taxes included)

Sweet pancake: 310€ (taxes included)

Midnight bar

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: 22 € 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: 31 € 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)



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 Luberon

Drinks

Hot beverages: coffee, tea, hot chocolate

Fruit juice: orange, grapefruit, apple

Mineral water

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

Smoked salmon

Scrambled eggs



Price: 40 € per person (taxes included)

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



Next day brunch

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: 45 € 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: 55 € per person (taxes included)

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



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: 45 € 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.*



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: 51 € 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.*



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: 58 € 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

Options before the big yes...

Welcome Drink

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

Still and sparkling mineral water + 1 infused water or 1 homemade refreshment to choose from :

Raspberry-rosemary, lemon-mint, strawberry-basil, lemonade, peach iced tea

Price: 4,50€ (taxes included) per person

or

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: 6€ (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 include taxes,
and are valid for 50 people minimum and 150 people maximum,
on the basis of a 10% VAT for meals and 20% VAT for alcohol.
On April, May, September and October between 40 and 50 people,
a supplement of 10% is applied on the catering prices,
20% between 30 and 40 people, 30% between 20 and 30 people.
Below 20 people, please contact us.
On June, July and August between 90 and 100 people,
a supplement of 10% is applied on the catering prices,
20% between 70 and 80 people,
Under 70 people, please contact us.

The price of raw materials entering the composition of the menus are subject to variation, menu prices are guaranteed only from the final validation of menus.



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).



Our furniture within the limit of 50 people is at your disposal free of charge.
Beyond this number, rent for the furniture is to be expected for all guests. Specific furniture rental and dishes have to be quoted (choice on 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.



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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