

*A Chic Wedding in Provence
at La Bastide de Marie*





A UNIQUE EVENT,
REQUIRES A
UNIQUE VENUE...

LA BASTIDE DE MARIE
OFFERS YOU A WEDDING
WEEKEND TO REMEMBER...



Wedding time

« Dearest bride and groom to be,

Are you looking for an exceptional venue for a dream wedding?
Then welcome to La Bastide de Marie...

Located in the heart of the Luberon National Park, this charming, intimate, friendly property is perfect for an unforgettable event! During your wedding weekend, the « Country-Chic » Bastide de Marie makes you feel welcome, revealing itself and offering you access to the fragrance-filled gardens, the pleasantly sunny terrace and magical pathways through the vineyards and lavender fields...

For over 10 years, we have been committed to making your wedding one of the most wonderful moments of your life.

We know how reassuring it is to have expert advice on hand when organising this type of event, which is why I will be your special contact person to guide you every step of the way from Day 1 through to the big « I do ». Attentive to your wildest wishes, we create a reception that matches you and together we reinvent traditional wedding rituals to make your celebration the unique, magical moment that you have dreamt so much of.

Whether a reception for a small gathering with a gourmet meal or an exclusive fairy-tale celebration, La Bastide de Marie makes all your dreams come true... »

Mireille Baud

DIRECTOR OF LA BASTIDE DE MARIE
YOUR DEDICATED CONTACT

Your Wedding Night

AND YOUR PREPARATION



Symbolic Ceremony

IN THE HEART OF THE GARDENS

Set aside traditional wedding ideas for a ceremony that reflects you...
You have total freedom to reinvent celebrating your vows!

An arrival in a vintage Citroën 2CV, speeches shared by loved ones leaving you laughing one minute, in tears the next, a trail of red and white rose petals leading to the altar under the stunningly decorated flower-decked archway or even a colourful balloon release to the song of when you first met...

Whatever your desires, we take them all on board and put everything into place to make your dream a reality...



Cocktail



*Cocktail served in the gardens
or in the Winter Restaurant.*

Appetizer

OUR SUGGESTIONS

Our Verrines

Country tomato soup with Sherry vinegar
Eggplant caviar with Provence condiments
Celery cream & bacon espuma

Our Hot and Cold Bites

Salmon tartare with roasted sesame
Ceviche of bream with espelette pepper
Cauliflower espuma with caviar
Light mousse with Fourme d'Ambert cheese
and crunch pear (according to season)
Homemade Foie Gras with gingerbread

Drinks

Fruit juice Cocktail and soft drinks
Mineral waters, still and sparkling

Our menu suggestions vary according to the seasons as well as each couple's tastes

Reception

Capacity : 80 persons





Wedding Dinner

Starters

Crustaceans, celery brunoise and colored carrots,
langoustine, lemon thyme juice

Fillet of red mullet and its shells broth, green anise

Pea cappuccino with wild mint, provencal cheese with fleur de sel

Marinated sea bream carpaccio with lemon and wild herbs

Half-cooked Foie Gras terrine, hibiscus flower juice

Main Course Fish or Meat

Saint Pierre roasted with bay leaves, wild fennel with orange and lime leaf

Mediterranean sea bass, small vegetables and verbena of the garden

Melting cod, juice like a blanquette with oregano

Sisteron's suckling lamb, creamy Reggiano rice

Challans can fillet, roasted carrots with green sechuan pepper

Bavarian beef, Rossini juice, melting agria & tomatoes

Caramelized Veal with vin jaune, Provençal vegetables tian with pink garlic

Drinks

Fruit juice Cocktail and soft drinks

Mineral waters, still and sparkling



Desserts

Croque en bouche
Macaroon Pièce Montée
Wedding Cake

On Slate

Selection of local cheeses



The festivities



Your ambiance creator

The bride's best-loved flowers delicately perfume the venue while the groom's favourite jazz quintet plays their first note, providing a wonderful and original way to start the first dance...

Attentive to your wildest wishes, we will be a source of ideas or use your inspiration to infuse your wedding celebration with the magical, intimate, romantic or grand atmosphere you have chosen.
(DJ, orchestre live, jazz band...)



A Sweet or Savoury buffet

Indulge in a little treat in the middle of the night... A host of savoury nibbles, a molten chocolate lava cake, crunchy hazelnut cookies... And why not a local cheese platter or a Candy Bar*, a delight both to look at and to taste, for guests of all ages!

* Additional charge applies, see extras



A Night Bar

Serving original cocktails through to the most exotic fruit juices, along with quality wine, Champagne and spirits, our barmen are on hand to pamper your guests! The night is young...

*Additional charge for drinks

The Day Before

THE TERRACE & GARDENS

Minds are freed and bursts of hearty laughter can be heard at a barbecue served in the fragrant gardens at La Bastide de Marie, lulled by the warm light at summer dusk. Treat your taste buds to a meal featuring the colours of Provence in the company of those close to you, in an idyllic setting between the vineyards and lavender fields...

There's nothing like al fresco dining, in the shade of a lime tree or on the pebbled terrace, to offer your guests a succulent foretaste of your wedding weekend... Let your gaze wander across the vineyards and enjoy this special time with your loved ones in the pleasant cool evening air in the South of France. In this wonderful setting, everyone takes to dreaming of the reception the following day during a welcome cocktail party or dinner created by the bride and groom to be...

Capacity Cocktail & Aperitif: 70 persons - Capacity for Lunch or Dinner: 48 persons

LA SALLE À MANGER

If you wish for an intimate gathering with your family and closest friends, you will enjoy dining in the winter restaurant, La Bastide de Marie's exceptional dining experience. The untouched exposed stone walls and exposed beam ceilings bring a simple, private feel to the place. Sheltered from the cool evening air, this sumptuous restaurant promises you both a visual and culinary delight.

Capacity Cocktail & Aperitif: 50 persons - Capacity for Lunch or Dinner: 48 persons





Coctail Dinner

W E L C O M E

89 € / guest

Savoury Selection

Mini hot soups (served with a straw)
Jerusalem artichoke velouté, pumpkin velouté,
mushroom velouté

Mini Provençal tartines, served warm
Tapenade, peppers, dried tomato,
topped with grilled Parmesan

Mini tartelets
Quiche, leek, fougasses

Homemade Terrine
Beef with vegetables

Endive, walnut, ham and emmental salad
The Bastide's warm pissaladière
Beef mini brochettes, poultry and duck
Crunchy vegetable verrine
Provençal cheeses brochette

Sweet Selection

Macaroons, cookies, brownies, calissons
Apple & cinnamon tartlet
Mini verrines of chocolate and vanilla cream
Fresh fruit brochettes

Drinks

Mineral water, Theas & Coffees
Domaine de Marie property wines
White, rosé, red

T H E D A Y B E F O R E

Our menu suggestions vary according to the seasons as well as each couple's tastes

Welcome Dinner

89 € / guest

Starters Buffet

Fougasse

Tapenade and anchoïade

Grilled Provençal vegetables jars

Pissaladière pie

Vaucluse asparagus and Pata Negra

Hot Dish

Dombes can, sweet spice juice with candied citrus peel

Saithe fillet cooked at low temperature, verbena juice

Side Dishes

Gourmet pea casserole with rosemary

Potatoes with garlic

Drinks

Warm drinks : thea, coffee, chocolate

Mineral waters, fresh fruits juices

Domaine de Marie property wines: White, rosé, red



Desserts

Mini caribbean chocolate tart

Hot madeleines with orange marmalade

Pana cotta with exotic fruits



T H E D A Y B E F O R E

Our menu suggestions vary according to the seasons as well as each couple's tastes

The Day After

AFTER « I DO »

Would you like to make the dream last longer and extend your stay on love's cloud nine? Continue to enjoy the magic of the previous day by inviting those dear to you to a generous brunch in the garden at La Bastide de Marie, lunch in the heart of the vineyards or a chic picnic by the pool...



Provencal Brunch

Savoury Selection

Smoked ham, saussages
Selection of local goat cheeses
and matured Comté
Fougasse with olives
Scrambled eggs, omelette
Sausages, bacon
Roasted potatoes
Bastide smoked salmon
Mixed salads
Mozzarella tomato, mesclun
Homemade tabbouleh

Sweet Selection

Rustic country loaf
French pastries, brioche
Butter & jams
Cereals, pancakes
Plain yogurt & Fruit yogurts
Fromage blanc
Fresh fruits
Fruit salads, dried fruits
Fruits tarts
Seasonal compote

Drinks

Warm drinks : thea, coffee, chocolate
Mineral waters, fresh fruits juices

Domaine de Marie property wines: White, rosé, red

CHAMPAGNE ,
MIMOSAS, BLOODY MARYS

available at an additional charge

Our menu suggestions vary according to the seasons as well as each couple's tastes

Provencal Brunch

IN LA BASTIDE DE MARIE GARDEN



Rustic Barbecue OR Chic Picnic

The hills, the paths lined with vineyards, the flower gardens of the Bastide ... an idyllic setting for the day after your wedding. Extend these moments of joy and complicity with your guests, in a chic picnic or rustic barbecue.

Capacity : 80 persons





YOUR ACTIVITIES



In the heart of Le Domaine de Marie's 59-acre vineyards, take time out with family or friends for a walk surrounded by nature in the delightful Luberon sunshine.

After visiting the wine storehouse, enthusiasts can stop by the wine cellar and sample our wide range of red, rosé and white wines. Wine tasting takes place the traditional way, right where the vintages are produced...

BEAUTY TIME

WEDDING SPA MENU

Do you need to mellow out and have a little pampering before the festivities begin? The Spa at La Bastide of Marie a place of sensory escape and tranquility, invites you to dive into a world where beauty and well-being reign supreme. Indulge in Pure Altitude treatment rituals, unwind and gently rediscover the natural harmony of body and mind.

THE LITTLE EXTRAS

For you, your friends, your family, on the eve of the big day.



Package

"WELL-BEING"

125 €

- 1 glass of Champagne on your arrival at the Spa
- Selection of petits fours
- GOURMANDISE ALPINE TREATMENT 50 min : Cristaux de Neige Body Scrub & Jasmin Body Wrap

Package

"BRIDE & HER BRIDESMAIDS"

- A glass of Champagne on arrival in a Suite
- Finger food buffet & drinks
- A la carte treatment from the Wedding Spa Menu (Manicure, pedicure, hair styling, make-up)

Accommodation

LA BASTIDE DE MARIE

Capacity : 30 persons

Exclusive use for 2 nights

- 2 Classic Rooms
- 2 Bastide Rooms
- 2 Marie Suites
- 1 «Gypsy chic» Roulotte

For wedding receptions, La Bastide de Marie is always rented on an exclusive use basis for a minimum of 2 to 4 nights depending on the time of year. This means the use of 15 rooms for a minimum of 30 people per night.

Rates, see terms of sale





Accommodation

VILLA GRENACHE

Capacity : 10 persons

Exclusive use for 2 nights

1 Roussillon Room

1 Lavande Room

1 Amande Room

1 Tournesol Room

1 Lys Suite

Rates, see terms of sale

Extras



Wedding Night
OFFERED

Tasting
OFFERED

FOR TWO PERSONS - BEFORE THE WEDDING

A dedicated contact
FROM THE INITIAL REQUEST THROUGH
To the big day

T E R M S
O F
S A L E

ACCOMODATION

RATES

The rates given are for bed and buffet breakfast and include free access to the relaxation and well-being area (spa room, pool on the patio-side, pool on the garden-side).

The price of the accommodation is an all-inclusive flat-fee. It includes exclusive use of the venue for a minimum of 2 nights including the 14 guest rooms and the roulotte, for a total of 30 people.

The price is between 10,500 € and 16,900 € depending on the time of year.

It is also possible to rent Villa Grenache, which offers 5 rooms. This property can be rented for a minimum of 2 or 4 nights depending on the time of year.

The price is between 2,300 € and 3,500 € for bed and breakfast for a 2-night stay.

GUARANTEE

At the time of booking, and in the event that rooms are booked individually, you will be sent a confirmation form. This form must be filled in and returned by the indicated option date. A deposit of 50% of the amount of the stay will be requested to guarantee each booking.

CHECK-IN

We endeavour to make rooms available as early as possible. However, please only expect for them to be ready from 4 p.m. onwards.

CHECK-OUT

Rooms must be vacated by midday on the day of departure. Late check-out available (additional charge applies).

NUMBER OF ROOMS

At the time of booking, all of the rooms at La Bastide de Marie and the Roulotte will be allocated to you. Weddings at La Bastide de Marie only take place on an exclusive-use basis.

Therefore, you will be invoiced for all rooms that are not reserved by your guests, based on the double occupancy tarif.

RECEPTION

RATES

The cost for the reception is an all-inclusive flat-fee. Prices for the reception start from 195€ to 225€ per person. The price varies on the type and number of dishes required.

THE RECEPTION

- Aperitif of La Bastide de Marie with hors d'oeuvres
- Wedding dinner
- The wines of Le Domaine de Marie (white, rosé, red)
- Mineral water (still and sparkling), coffee, tea, herbal tea
- Use of the reception venue until 3 a.m.

DISPLAYS

The menus, table names and table plans are to be provided by yourselves, along with the guest list in alphabetical order.

NUMBER OF GUESTS

Must be confirmed 15 days prior to the date of the reception and will be used as the basis for invoicing. Please note that this arrangement is possible for a minimum of 30 adults, i.e. payment for a minimum of 30 guests (children not included).

DEPOSIT

Upon confirmation, you will be sent a quote along with a request for a deposit; the booking is only considered complete once the deposit has been received. 30% upon confirmation, 30% two months prior to the date of the event, 30% one month beforehand, i.e. a total deposit of 90% of the full quoted amount.

BALANCE

The balance is to be paid in full, without discount, on the day following the reception.

CANCELLATIONS

In the event of the cancellation of the reception less than 120 days prior to the agreed date, the deposit will be kept by the guest house.

Reception Options

VINTAGE CITROËN 2CV FOR BRIDE & GROOM

From 280 €

MENU FOR PERFORMERS & TECHNICIANS

Menu chosen by the Chef (starter, main course, dessert), drinks included

80 € / person

DRINKS FROM THE NIGHT BAR

Spirits (Whisky, Gin, Vodka, Rum, other drinks) with soft drinks

105 € / bottle

Brut Champagne

90 € / bottle

Softs drinks (fruit juices, sodas, other drinks)

3 € / bottle

Themed evening (« Champagne Exclusive », « Cocktail party », « Mojito time »)

Upon request

SWEET & SAVOURY NIGHT BUFFET

Candy Bar, club sandwich platters, baskets of cookies

Upon request

ENTERTAINMENT

Advice and recommendation for DJ, orchestras, bands or technical and audiovisual equipment hire

Upon request

OTHER SERVICES

Transport, transfers, activities before, during and after the wedding ceremony, photographers, florists.

Express your desires, we will take care of the rest...

Upon request





Options

PERSONALISED

Surprise your guests by adding your personal touch to your wedding tables!

Aside from the classic sugared almonds make a little room for your unique, tailored creations... to the great delight of your guests!

BOTTLE OF
WINE FROM
Domaine de Marie

HAND CREAM,
LIP BALM
Pure Altitude

TRIO OF
HAND-FORGED
CHOCOLATES

MINIATURE
BOTTLE
OF OLIVE
OIL

A memento for your guests

FOR THE PLACESITTING

Bespoke sweet or savoury treats	Upon request
Pure Altitude mini candle	Upon request
Miniature bottle of olive oil or Pastis	Upon request
Pure Altitude hand cream or lip balm	From 16.30 €
Price from 30 units = 8.15 € excl. taxes	

Gifts

IN ROOM

Set of 2 or 3 bottles of Le Domaine de Marie wine	20 € / 30 €
Cuvée spéciale from Le Domaine de Marie	28 €

Gift Sets

PURE ALTITUDE

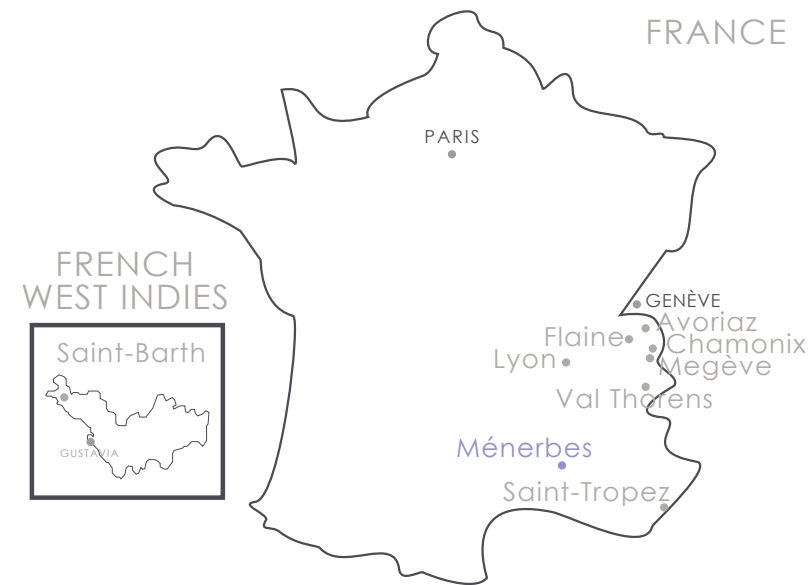
Pure Douceur Gift Set	66 € / price from 30 units = 33 € excl. taxes
Rêve de Montagne Shower Gel, Velours de Neige Body Milk, Little Baume des Montagnes balm	
Fleurs de Neige Gift Set	98 € / price from 30 units = 49 € excl. taxes
Fleurs de Neige scented candle, Fleurs de Neige Natural Soap, Fleurs de Neige little Home Spray	
Pur Eclat Gift Set	67 € / price from 30 units = 33.50 € excl. taxes
Soin Eclat Précieux à la Tourmaline, Gourmandise des Alpes Lip Balm, little scented candle	



FÉLICIEN
Our Mascot
35 €



Information and Booking



BY TRAIN

Avignon airport (45 mins)

BY AIRPLANE

Avignon TGV station (50 mins)

BY CAR

Nice (2 hours 30 mins)

Lyon (2 hours 30 mins)

Mireille Baud
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