

CATERING

2025 SAMPLE MENU

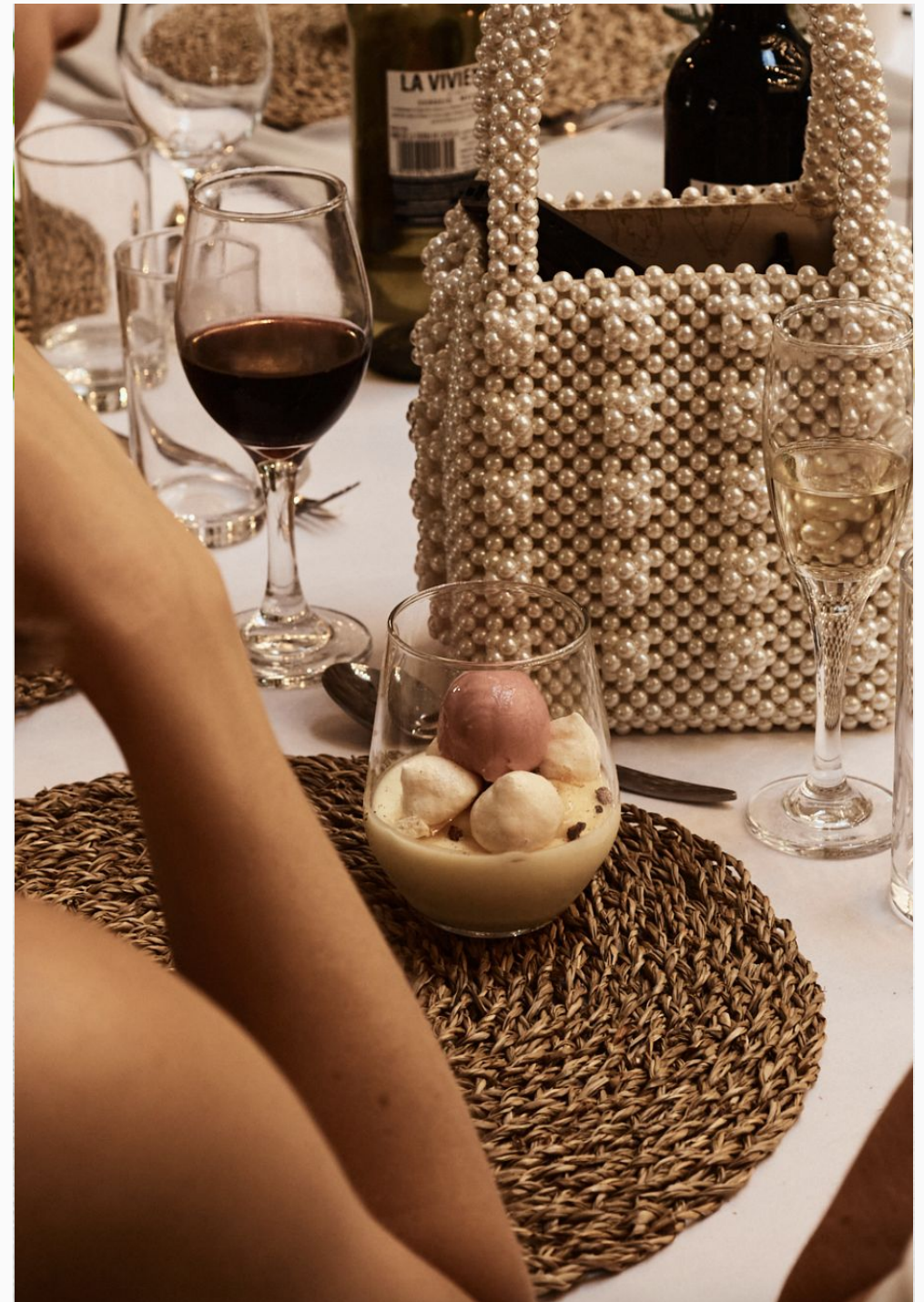
COURONNE CATERING

At Château de la Couronne, we are known for our exceptional food as well as our enchanting venue. Our in-house chefs and catering team craft unique dining experiences with seasonal menus rich in flavour, using vibrant local ingredients.

Catering is an essential part of your event. To ensure all basic needs are covered, our brochure package is mandatory when booking, with optional upgrades available stated **(optional)*.

We accommodate various allergies and intolerances, offering gluten-free, dairy-free, vegan, and vegetarian options upon request.

The menu within this brochure includes a sample of options and pricing for 2025 (menu options are updated regularly). 2026 menu options and pricing will be released in the first quarter of 2026.



DAY ONE



ARRIVAL SOIRÉE

Welcome Drink & Canapes*

A selection of canapes and welcome drink of your choice €15

Upgrade to 2 hrs of unlimited drinks +€15

**(optional)*

Main Meal

Choose one of the following 3 options: Grazing Boards, Live Pizza Station or Tex-Mex Bar €40

Grazing Boards

Homemade pastries & delis include; savory pastry bites, mini calzones, mini quiches, samosas, spring rolls, pastas, charcuterie, pate, French breads and cheeses, hummus & dips

Live Pizza Station

Live pizza station, toppings including; prosciutto, parma ham, salami, pepperoni, roast chicken, Italian burrata, parmesan, mozzarella, gorgonzola, ricotta, peppers, sun-dried tomatoes & mushrooms.

Add dessert pizza - Nutella, strawberries, cinnamon, marshmallows +€3

Tex-Mex Bar

Choose 2 meats; beef chilli/ chimichurri chicken/ chipotle spiced shredded pork with tortilla chips, wraps, wild rice, refried beans, grilled vegetables, guacamole, sour cream & variety of toppings

Mini Desserts*

Variety of mini desserts, choose one of the following options €3 (approx 3 pp)

**(optional)*

Dessert Canapes

Citron tart, pistachio almond triangle, tiramisu, coconut sponge, chocolate caramel krispie, apricot pecan candy, hazelnut currant cake, chocolate coconut fondant.

Macaroons

An assortment of flavours/colors: pistachio, vanilla, café, strawberry, chocolate, citron.

DAY TWO



STAYING GUESTS

BREAKFAST €16.50

Choose one of the following options for all staying guests on days 2 and 3
**(day 4 checkout breakfast is optional)*

Continental

Croissants, pain au chocolat, granola berry yoghurt pots, fresh fruit, eggs, cured meats, smoked salmon, french cheeses, tea, coffee & juice

Breakfast Grazing Table +€8

Waffles, cinnamon swirls, blueberry muffins, pain au chocolat, croissants, egg muffins, yoghurt, fresh fruit, cured meats, smoked salmon, french cheeses, tea, coffee, juice and mimosas

LIGHT LUNCH €16.50

Choose one of the following options (for all staying guests)

Pasta Lunch

Served with focaccia bread and green salad. Options such as;
Basil and pistachio pesto pasta with fresh tomatoes.
Caramelized onion, sun-dried tomato and parmesan pasta.
Tortellini stuffed pasta with beef, mozzarella or 3 cheese +€4

French Baguette Lunch

Includes a variety of options such as;
Duck orange pate, cucumber & balsamic baguette
Pistachio prosciutto and sun dried tomato baguette
Brie and cranberry chutney baguette
Honey roasted ham and Charente cheese sandwich
Pastrami, gherkin and French mustard baguette

Side of Salmon Lunch

Served with fresh salad and 'Herbes de Provence' new potatoes +€8

THE RECEPTION

CANAPES €50

Unlimited for 2-hours, includes a variety of canapés and a selection of your choice of wine, beer, bubbles, spritz cocktails, and spirits

Choice of six cold canapés

Cured salmon gravlax with sesame seeds

Vegetable Wrap

Panna cotta serrano

Moelleux with olives , mushroom cream and dried tomato

Duck breast wrap with goats cheese, sun-dried tomato and walnut

Almond shortbread, goat cheese bavaois and fig jam

Artichoke cream tartlet with yuzu pearl and nori leaf

Duck breast, gorgonzola, tomato

Zucchini , pear, mint and arugula roll

Pita bread, mascarpone, dried duck breast and arugula

A spoonful of octopus, shallots, soy and parsley

Vegetable shortbread with red beetroot mouse

Shrimp soaked in vanilla syrup wrapped in pineapple

Vegetable tart and soft cheese on walnut bread

Choice of two hot canapés

Potato and cheddar stick

Shrimp pastry

Calzone cheese & tomato parcel

Mini truffle croque monsieur

Buttermilk snail pastry

Mini burger cheddar

Vegetable Samosa

Herbed fishcake

LIVE FOOD STATION* €16.50

Add oyster bar or live charcuterie station

*(optional)



THE WEDDING BREAKFAST

Three course meal with table wine starting from €120. Upgrade to premium wines +€25

A choice of two options per course. One meat option for all guests. Second option vegan/vegetarian only (cannot mix and match)



THE ENTRÉE

APERITIF* €8

Start with an Aperitivo Kir Royale
**(optional)*

STARTERS

Complimentary fresh bread roll with butter

Goat cheese wrapped in serrano ham, with rocket in a balsamic dressing on lightly
toasted country bread

Medallion of chicken with foie gras pieces served with chutney

A duo of smoked and gravlax salmon rosettes with pesto coulis

Fine watermelon layers and Charentais melon glazed with maple syrup and lime (Vg)

Vegetable and mango tartare, artichoke cream (Vg)

Caviar of aubergine, topped with a light avocado mousse, asparagus spears and a
raspberry vinaigrette (Vg)

Scallop tartare, pea cream, blackcurrant mint coulis, breadsticks +€7

Langoustine roasted with vanilla, apple, fennel cream and carrot ginger coulis +€9

Royale of foie gras, artichoke pureé and smoked duck breast chips +€9

Foie gras duo, red pineau and cognac with fig preserve and toasted bread +€12

THE MAIN MEAL

FLUTE FOR SPEECHES* €6

Add a glass of cremont for speeches

Champagne +€4

**(optional)*

MAIN COURSE

Chicken supreme stuffed with mushrooms and Manslois cheese

Breast of a duck glazed with soy and served with wok-fried vegetables

Duck breast with a marchande sauce (red wine sauce)

Cod fillet with a chorizo emulsion served with stir-fried vegetables

Layered potatoes, pan-fried potatoes, Provençal tomatoes, vegetables (Vg)

Timbale (layers) of vegetables, bundle of green beans and vegetable tian (Vg)

Vegetable lasagne (Vt or Vg)

Creamy polenta with vegetables (Vt) +€4

Risotto with vegetables (Vg) +€4

Veal cutlet with a cream sauce served with a creamy mushroom risotto +€10

Tournedos of beef, creamed porcini mushrooms +€11

Sea bass fillet, pesto coulis, crushed potato flavoured with truffle oil +€12

Veal filet mignon, morel sauce and truffle-infused crushed potatoes +€12

Monkfish confit, lemon caramel sauce or shellfish sauce +€13





THE FINALE

CHEESE COURSE* €8

Add a selection of cheeses

**(optional)*

DESSERTS

shortbread, lemon mousse, strawberry-mint dome

Seasonal fruit cheesecake

Chocolate raspberry finger - Dark chocolate shell , light Madagascar vanilla cream & raspberries

Strawberry and mint tart with lime sorbet (Vg)

Fresh fruit tart (Vg)

Café gourmand & 5 sweet cakes - Bourbon vanilla crème brûlée, dark chocolate mousse, macaron,

Coconut mousse, exotic sprinkles and banana chips (Vg)

Strawberry Cake +€3,50

Blackberry raspberry ingot, vegan lemon crumble (Vg) +€6

Pavlova red fruits and citrus zest - Swiss meringue, mascarpone chantilly and assorted fruits +€7

Cherry trompe - Vanilla bavaoises , cherry insert and cocoa crumble +€9

Lemon trompe l'oeil +€11

COFFEE & APERITIF* €2.50

Upgrade to coffee with Cognac, Baileys or Port +€3

**(optional)*

LATE NIGHT SNACKS

EVENING MUNCHIES* €15

Served during the After Party. Choose one of the following three options ;

Cheese Board, Hot Baps or Fancy Fast Food

**(optional)*

Cheese Board

French Cheeses, cured meats, French bread, grapes, chutneys, dried fruits and nuts

Hot Baps

Crispy streaky bacon in seeded buns with choice of sauces

Frankfurt sausage in a brioche roll with a choice of sauces

Barbeque slow pulled pork sandwiches (slow cooked) +€3

Pulled pork bap with stuffing and Bramley apple sauce +€3

Fancy Fast Food

Choose two (add extra selections for +€3 each)

Fried Chicken	Mini Hot Dogs	Mozzarella Sticks	Hash Browns
Cheeseburgers	Samosa	Camembert Bites	French Fries
Chicken Nuggets	Spring Rolls	Cheese Nuggets	Onion Rings

SWEETIE STATION* €7

Add a pick 'n' mix station featuring a variety of childhood favorites displayed in glass candy jars with sweetie bags. (in addition, not replacement of the above)

**(optional)*

DANCE FLOOR SHOTS* €3

choose one option; Limoncello, Tequila, Fireball or

Tequila Rose +€1, Baby Guinness +€1

**(optional)*



DAY THREE



BY THE POOLSIDE

DRINKS PACKAGE* €8

Add a welcome drink for €8 upgrade to 2 hours unlimited for €25
Choice of: Provence Rose Sangria | Mimosa | Aperol Spritz | Limoncello Spritz
**(optional)*

POOLSIDE BITES €20

Choose one of the following 3 options: Hot Dogs, Fried Chicken or Poolside Pizzas

Hot Dogs

French Toulouse sausage in a hot dog bun and French fries

Fried Chicken

Southern fried chicken strips and drumsticks with potato wedges

Poolside Pizzas +€5

Live pizza station for 1hr 30 with classic pizza toppings, such as:
Pepperoni, parmesan, mozzarella, corn, peppers, sun-dried tomatoes, rocket, basil and
garlic-infused olive oil

REFRESHMENTS* €3

**(optional)*

Ice Creams & Lollies

Choice two: Ice Cream Lollies, Fruity Ice Lollies, Ice Pops, Fresh Watermelon Slices

Häagen-Dazs Mini Cups +€1

Strawberries and Cream, Blueberries & Cream, Mango & Raspberry, Summer Berries &
Cream, Macadamia Nut Brittle, Salted Caramel, Caramel & Cream, Caramel Vanilla
Brownie

AFTERNOON SOIRÉE

BARBEQUE €50

Choose 3 meats & 3 salads served with charcoal brioche, focaccia breads, variety of dips & sauces

Meat & Fish

Thick cumberland sausages, steak hash burgers, barbecue pulled pork, sweet chilli chicken skewers, teriyaki chicken skewers, garlic king prawns +€10, teriyaki salmon skewers +€10

Pesto & Pine Nut Pasta Salad

Penne pasta, sun-dried-tomatoes, pesto, parmesan and pine nut

Walnut & Plum Salad

Rocket salad, plum, walnut and parmesan

Caesar Salad

Feta, red onions, cucumber, cherry tomatoes, green peppers, black olives, oregano & lemon

Caprese Salad

Buffalo mozzarella, beef tomatoes, fresh basil and balsamic glaze

Mediterranean Couscous

With peppers, cucumber, dates, raisins, macadamia nuts, almonds, coriander, parsley, fresh mint

Tex-Mex Salad

Sweet potato, avocado, kidney beans, cucumber, red onion, green pepper, sweetcorn, coriander, lime

Summer Potato Salad

with mayonnaise, shallots, celery, dijon mustard, parsley, dill and chives

DESSERT STATION* €10

Add a desert station after the barbeque. Examples include:

Custard lemon tart, summer fruits double chocolate brownie, strawberry creme patisserie, meringue pie, caramel almond Daim cake, oreo cake, berry crumble, (GF)

**(optional)*





THE CHANDELIER BAR

The Chandelier Bar is fully stocked and open for the Arrival Soirée and the After Party on the wedding day. Outdoor pop-up bars, stocked with preferred drinks, are available during the cocktail reception, pool party and barbecue.

BAR TAB

Opt for a pre-paid bar tab with flexible limits for any part of your stay
(e.g., €30 typically covers 4-5 drinks per person)

DRINKS PACKAGES

Unlimited for 2 hours;

Wine €20

Wine, Beer, Bubbles, Spritz Cocktail & Spirits €25
(add a cocktail or second spritz for +€2)

(Choice of: 2 wines / 2 house spirits / 1 spritz / 1 cocktail)

CHAMPAGNE TOWER

Includes bubbles, cut glass coupes, champagne saber and display table;

4 tier (30 glasses) €300

5 tier (55 glasses) €400

6 tier (80 glasses) €550

Upgrade your final bottle to Moët +€80

WATER

Bottled water in bedrooms - €3 per bottle

Crystal water dispensers topped up during meals - €80 per day

Complimentary carafes of water during the wedding meal

SPRITZ COCKTAILS

French 75 Elderflower liqueur, Prosecco & soda water	€10
Aperol Spritz Aperol botanical liquor, Prosecco & soda water	€10
Limoncello Spritz Limoncello liquor, Prosecco & soda water	€10
Mimosa Cremant with orange, passionfruit or cranberry juice	€10
Kir Royale Blackcurrant liqueur with Prosecco	€10
Chandon Garden Spritz Sparkling wine, orange peel extract and spice	€12

COCKTAILS

Provence Rose Sangria Wine, soda water and mixed fruits	€10
Peach Tea Cognac, peach tea, peach syrup, soda water	€10
Dark and Stormy Rum and ginger beer	€10
Tom Collins Gin, lemon juice, syrup and soda water	€10
Moscow Mule Vodka, ginger beer and mint	€10

SHOTS

Limoncello Fireball Sambuca Tequila	€4
Baby Guinness Tequila Rose	€5

SOFT DRINKS

Coca Cola Lemonade Red Bull Juice Capri Sun	€3
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BEER

Peroni Moretti Piretti	€5
Peroni 0%	€4

WINE

White - Chardonnay Pays D'oc	€7 €24
White - Terrazas de les Andes	€10 €40
Rosé - Bordeaux	€7 €24
Rosé - Provence Whispering Angel	€10 €45
Red - Bordeaux Merlot	€7 €24
Red - Terrazas de les Andes Merlot	€10 €40

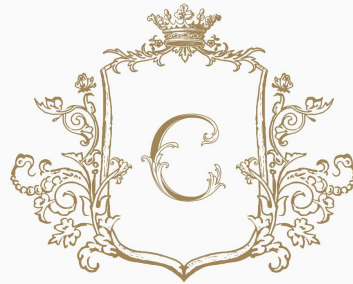
SPARKLING

Cremant	€8 €28
Prosecco Pink	€8 €28
Prosecco 0%	€4 €15
Moet Imperial	€85
Moet Imperial Blush	€90

SPIRITS

Vodka	
Couronne House Vodka	€5
Absolut Vodka	€7
Whisky	
Couronne House Whisky	€5
Jack Daniels	€7
Rum	
Couronne House Spiced Rum	€5
Captain Morgans	€7
Gin	
Couronne House Gin	€5
Gordons Pink	€6
Tanqueray	€7
Slingsby Rhubarb	€10

Add a mixer of your choice +€2



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