



YOUR WEDDING FACING MONT-BLANC

Alpaga Hotel***** Megève



MEGÈVE – AN AUTHENTIC VILLAGE

The Alpaga is located in the heart of the Alps, in Megève, and offers a magnificent view of Mont Blanc at an altitude of 1,100 meters.

Nestled in the heart of the Pays du Mont Blanc in an exceptional setting, endowed with an extraordinary history and heritage, Megève has a soul that goes far beyond the images we have of this unique place. It cultivates the charm of a true village flourished around its main square with medieval allure, with its old quarters with narrow streets, its fresh squares brightened up with fountains and washhouses: the cachet of mountain architecture that has managed to respect its history.

The Alpaga embraces the whole of the Arly valley and places the visitor in a world of grandeur and pure beauty.

By flight: Geneva Cointrin airport (1h/80km)

Lyon Saint Exupéry airport (2h/175km)

By helicopter: Megève altiport (20min/10km)

By train: Sallanches train station (30min /20km)



ALPAGA HOTEL – A UNIQUE SETTING FACING MONT-BLANC

Hamlet, Gastronomy and Luxury,

THE ALPAGA HOTEL IN FEW WORDS

- 22 rooms, 5 suites, 6 private chalets from 3 to 6 bedrooms
- For a total of 58 bedrooms
- 2 restaurants : « La Table de l'Alpaga », two-stars restaurant since January 2020 ; « Le Bistrot de l'Alpaga » the brasserie
- An indoor spa: A swimming pool, a hammam, a small fitness room and 3 massages rooms
- An outdoor spa : a wood-fired sauna and a Nordic bath facing Mont Blanc
- A lot of activities around
- A team dedicated to your event





THE ALPAGA, AN IDEAL HAMLET FOR YOUR WEDDING

Imagine arriving at the hotel in a horse-drawn carriage,
your guests waiting for you
in guard of honor under the Alpaga arch,
facing Mont-Blanc, a glass of champagne in hand.
Continue with your cocktail in the gardens
of the Alpaga, where nature is your last guest.
Our two-starred chef will share with you his local and seasonal
cuisine according to your desires.
Your evening will continue under the stars with a lanterns release
and a night of dancing until dawn.

A waking dream of which you will keep an eternal memory.

We can welcome up to 120 guests.

To get an idea, here is a video that immerses you in the heart of an Alpaga wedding.



In order to access the video link, you must select "Enable external content for this session" when opening the document.

A PERSONALIZED SERVICE

In order to organize your wedding in the best possible way, we will accompany you in the different steps: from the testing of your meal, to advice of providers, to booking rooms and coordinating the day.

The Alpaga allows each of your dreams to come true.

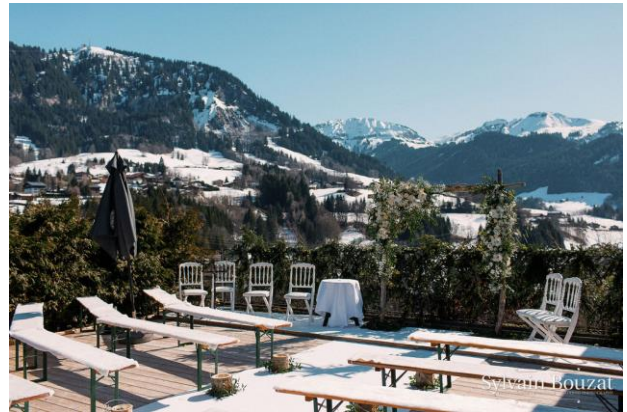
YOUR CEREMONY

At the Alpaga, we have the possibility of hosting your ceremony outside, on the terrace or in our gardens, as well as indoors.

Costs for setting up the seats: 5€ per guest with white chairs.
Possibility of renting transparent chairs for an additional cost.

Contact of celebrants and florists on request.





YOUR COCKTAIL RECEPTION

Depending on your desires, we offer three cocktail formulas to personalize, lasting 1 hour and half.

Je t'aime, un peu...

Beaucoup

Champagne Busin
Soft drinks
Mineral waters

6 Canapés of your choice

45€/guest

Passionément

Champagne Bruno Paillard
Bride and Groom Cocktail
Soft drinks
Mineral waters

6 Canapés of your choice
Charcuterie or cheese platter

60€/guest

A la Folie

Champagne Bruno Paillard
Bride and Groom Cocktail
Soft drinks
Mineral waters

6 Canapés of your choice
Charcuterie or cheese platter
One show cooking

65€/guest

*Champagne based on two glass per guest.
Our canapes suggestions may vary according to the seasons and the chef choices. Same choice for all guests.*

OUR SUGGESTIONS OF CANAPÉS AND SHOW COOKING

COLD CANAPES

Gravlax of Omble Chevalier with lemon confit

Classic Mini Choux Club Sandwich

Terrine of foie gras spicy hot wine

Cauliflower emulsion with smoked piked eggs (*winter only*)

Smoked trout and avocado

Tomatoes Gazpacho (*summer only*)

Zucchini caviar, herb faisselles (*summer only*)

HOT CANAPES

Beef Chuck with Mondeuse Sauce

Potato mousse with peasant bacon

Savoyard toasts (reblochon and smoked diot)

Braised pork belly with barbecue sauce

Cream of celery and green apples

Crispy duck confit with spices and almonds

SHOW COOKING

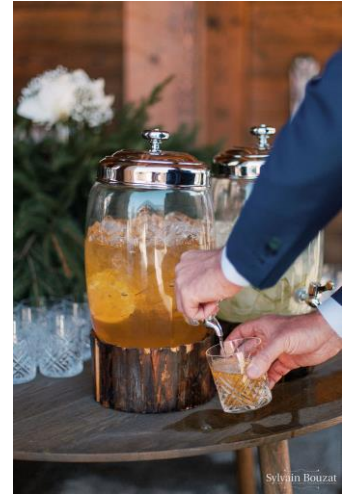
Raclette

Fondue

Slicing of smoked trout

Slicing of smoked ham

Barbecue (diots naturels, diots smoked, pormoniers)



Sylvain Boizat



YOUR WEDDING DINNER

We offer a 3-courses menu.

The choice of menu will be the same for all guests.

Depending on your desires, you can personalize your dinner.

Starter

-

Fish or meat

-

Dessert

110€/guest

Cheese supplement 10€/guest

Wedding cake supplement 10€/guest

Supplement for a specific dessert home made by our Pastry Chef 100€/dessert



SUGGESTIONS FOR YOUR WEDDING MENU

STARTER

64° egg, Motte Servolex mushrooms and buckwheat
or

Foie gras Smoked trout, beets and pears with spiced hot wine

MAIN COURSE

Trout fillet and vegetable terrine, shellfish emulsion
or

Sea bream fillet, risotto with mushrooms in season

And / or

Beef fillet Mondeuse sauce, potato cake with mushrooms

or

Veal fillet, smoked spruce, wild thyme jus, variation of carrots

DESSERTS

Strawberry entremet (summer season only)

or

Vanilla chocolate entremet

Or

Mango Vanilla Coconut Entremet (winter season only)

The choice of menu must be the same to all the guests.



OUR DRINKS PACKAGES

A LA CARTE

If you want more personal selections of wines & beverages, we would be delighted to share our wine list with you. Our sommelier will be pleased to offer you advice and guidance.

CORK FEES

We allow you the possibility of bringing any bottles you wish.

The following corkage fees will apply:

Wine bottle 75cl	15€/bottle
Champagne bottle 75cl	25€/bottle
Wine magnum 150cl	25€/bottle
Champagne magnum 150cl	35€/bottle

OPEN BAR PACKAGE

The « open-bar » package includes mineral waters, a selection of fruit juices & soft drinks, white & red wines, beers, vodka, gin, whiskey.

Basic Package 3hours without champagne	35€/guest
Premium Package 3hours with champagne	60€/guest

As an indication for the wines: « Vin de Savoie Apremont » or « Chardonnay Pays d'Oc and Vin de Savoie Mondeuse » or « St Chinian ».

THE LITTLE EXTRAS FOR YOUR WEDDING

Why not be tempted by the extras that will make your evening a unique and unforgettable moment?

Here are some of our suggestions.

Depending on your tastes, your imagination and your ideas, we are at your service.

Candy Bar	5€/guest
Late Snack	
Club Sandwich	5€/guest
Salt snacks (Breadsticks, olives..)	5€/guest
Fruit Skewers	5€/guest
Fireworks	From 2500€
Sparkling exit after dinner	50€
Sweet or savory break on arrival	On request
Cool or hot Oshibori	5€/guest
Guest gifts	On request



MATERIALS FOR YOUR WEDDING

We have selected for you different service providers, to accompany you in the organization of your wedding. We will be happy to provide you a list of these providers when the wedding is confirmed. Please note that we do not have exclusive contracts with them, and that you can come with the providers of your choice.

For your seats:

White chair covers	5€/guest
Napoléon or Victoria Chairs	From 7€/guest

For the marquee/tent (mandatory)

Transparent marquee	From 3500€
Nomadic tent	On request

Flat screen TV	On request
Audio equipment, speaker, microphone	On request
Photobooth	From 350€

Flowers, Decoration Services providers' names on request

Photographer & Videographer Services providers' names on request

Wedding planner Services providers' names on request

YOUR BRUNCH

To continue the party and bring all your guests together one last time, we suggest you organize a brunch the next day.
Brunch formula at 45€ per guest, for a duration of 2 hours from 11:30 am to 1:30 pm or from 12:00 pm to 2:00 pm.

SWEETS

Pastries and rolls
Cereals - Muesli
Yogurts - Cottage Cheese
Cake
Jam
Seasonal pie
Tiramisu
Fruit salad
Pancake or Crepes

SAVORY

1 hot dish and 1 garnish on the plate
Homemade smoked trout
Fried or scrambled egg
Local cheese
Varied salads
Slice of grilled bacon
Local charcuterie platter
Quiche Savoyard

BEVERAGES

Hot drinks:
Coffee, tea, hot chocolate

Cold drinks:
Fresh squeezed fruit juice
Sodas
Mineral water
Wines

YOUR ACCOMMODATION

The privatization of the hotel requires a minimum reservation of 22 rooms and 5 apartment-suites.

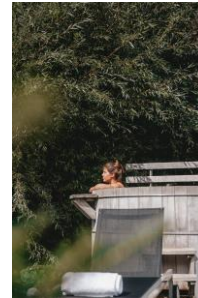
The hotel has 22 rooms, 5 apartment-suites and 6 private chalets, for a total of 58 rooms.

We offer a single rate per room, which varies depending on the season.

OUR RATES INCLUDES

- Continental breakfast buffet served in the restaurant
- Wifi internet access
- Access to the Alpaga Spa (Leisure pool, hamman, Scandinavian bath and outdoor sauna facing the Mont-Blanc and fitness area)
- Hotel taxes and services (Except city tax 2.50€ per guest per day)

For a more detailed offer, please contact us.



WE ARE PLEASED TO OFFER YOU

YOUR TESTING MENU

We are pleased to offer you before the D-day your menu for two people so that we can satisfy all your requests and suggestions.
Additional fees for accompanying guests: 60€ per guest.

YOUR WEDDING NIGHT

We are pleased to offer you your wedding night in a one-bedroom suite.

YOUR WEDDING ANNIVERSARY

Relive your wedding at the Alpaga!

We are pleased to offer you a summer night stay in the hotel with breakfast for your first wedding anniversary.

The date will be agreed together depending on availability and the opening of the hotel.





CONTACT

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Beaumier
LE VAL THORENS
JAN 1980 14 VAL THORENS JUI 1993

Beaumier
L'ALPAGA
JAN 1980 14 MEGÈVE JUI 1993

Beaumier
LE GALINIER
JAN 2014 14 LOURMARIN JUI 2000

Beaumier
LES 3 VALLÉES
JAN 2004 14 COURCHEVEL JUI 1993

Beaumier
LE MOULIN
JAN 2014 14 LOURMARIN JUI 2000

Beaumier
LE FITZ ROY
JAN 2000 14 VAL THORENS JUI 1993

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LES ROCHES ROUGES
FRENCH SAINT-RAPHAËL 80000

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