

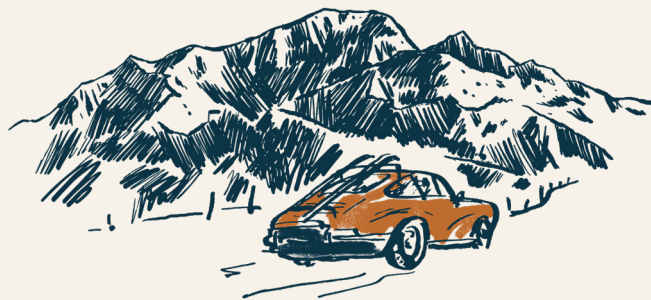
Beaumier
L'ALPAGA

Alt. 1100 M **MEGÈVE** *ALPES*

WEDDINGS

YOUR LOVE, TAKEN TO NEW HEIGHTS

**A WEDDING VENUE IS MORE THAN JUST SCENERY, IT SETS
THE AMBIANCE FOR YOUR ENTIRE CELEBRATION**



Nestled in the heart of the Alps, L'Alpaga invites you to experience a romantic mountain escape, facing the majestic Mont Blanc. What could be more idyllic than beautiful scenery and a feeling of being away from it all, in the serene embrace of nature?

Say "I do" in our timeless hamlet of alpine chalets, a place that can be entirely yours, where the wedding of your dreams comes to life.



THE



LOCATION	66 allée des Marmoussets, 74120 Megève, France <i>We are just a five-minute drive, or a twenty-minute walk, from the centre of Megève.</i>		Geneva: 1h20* Lyon - Saint-Exupéry: 2h* Megève Centre: 5mins*
			Sallanches – Combloux – Megève: 30mins* Bellegarde-sur-Valserine : 1h30*
CAPACITY	Whether you are planning an intimate celebration or a larger gathering, L'Alpaga can accommodate up to 100 guests. The hotel, along with its spa, restaurants, and gardens, may be reserved exclusively for your event. For further information, please contact our team.		
AMENITIES	On-site activities and local experience programme		2 restaurants
	A team dedicated to your wedding		Outdoor pool with views of Mont Blanc
	Open-air sauna		Spa de L'Alpaga with three treatment rooms, an indoor pool, and a steam room
	Swedish hot tub		Beautiful gardens for outdoor events
	Fitness room		Concierge service
	Car park with electric charging stations		Complimentary shuttle service to and from Megève town centre

**Our hotel staff can arrange your transport from any of these destinations.*

DETAILS



HOW WE WORK

Your special day deserves to reflect the beauty of your love. Our teams are here to help you experience an enchanting interlude and create wonderful memories together.

L'ALPAGA

GASTRONOMY



AT L'ALPAGA

FROM OUR MICHELIN AWARDED TEAM

Under the guidance of Chef Alexandre Baule, L'Alpaga offers a gastronomy that is as delicious as it is daring. Rooted in the spirit of the region, the dishes are authentic and beautifully presented, bringing all the flavors of local ingredients to your plate.

WEDDINGS





La Table de L'Alpaga

Le Bistrot de L'Alpaga



YOUR WEDDING DINNER

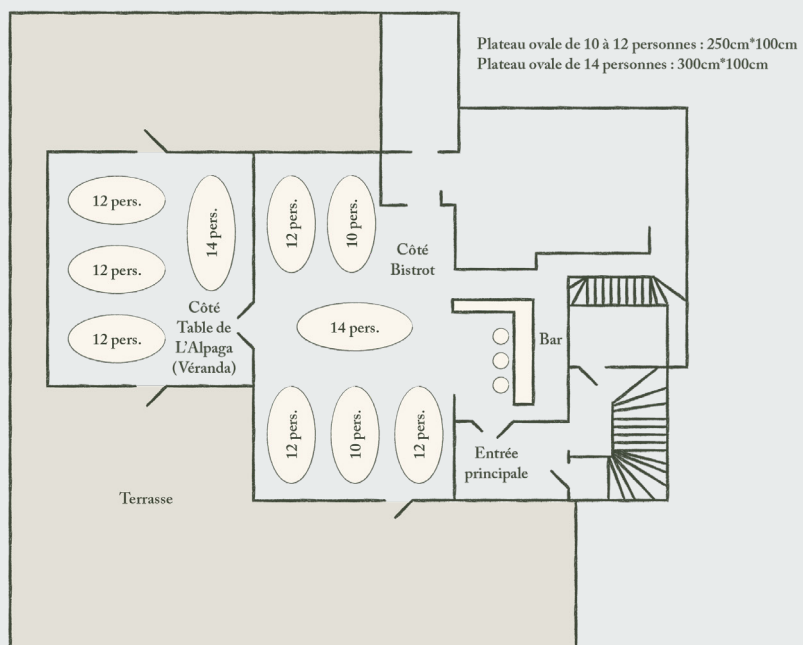
Our two adjoining dining rooms welcome you into a warm atmosphere with distinctive character.

Capacity: up to 100 guests.



SET THE SCENE FOR YOUR BIG DAY

Take the time to truly enjoy your guests, bring together friends and family who have traveled from afar, and savor every moment; consider organizing an extended wedding celebration over several days.





YOUR CEREMONY

SAY 'I DO' BACKDROPPED BY MONT BLANC



Whether you wish to honour tradition or break from convention, we will tailor every detail to reflect your vision.

Our preferred setting for wedding ceremonies is the terrace, where the surrounding mountains provide a breathtaking backdrop, the perfect scene for unforgettable memories and photographs.

WEDDING RECEPTION

OUR BEVERAGE PACKAGES

Crémant de Savoie package

€38 per person

Crémant de Savoie*

Soft drinks and mineral water

Champagne package

€55 per person

Champagne Vranken Blanc de Blanc*

Cuvée Diamant

Soft drinks and mineral water

The Newlyweds' package

€69 per person

Champagne Vranken Blanc de Blanc*

Cuvée Diamant

Signature wedding cocktail**

Soft drinks and mineral water

You may also customise your selection by adding wine, beer, or Spritz as an optional supplement.

* Based on one bottle for three guests

** Based on one cocktail per person

OUR APERITIF PACKAGES

Create your own bespoke selection to suit your tastes and preferences.

- 6 canapés - €25 per person
- 8 canapés - €35 per person
- Charcuterie and/or cheese board – €20 per person

Culinary stations

- Raclette - €20 per person
- Risotto station - €20 per person
- Exceptional bone-in ham carving - €25 per person
- Smoked trout carving - €25 per person

The Newlyweds' Package includes a bespoke cocktail, crafted especially for you with the guidance of our barman. Designed around your personal tastes and style, it's a cocktail that truly reflects you.

Our team will be delighted to help you create the perfect combination for your wedding reception.

HERE'S TO FOREVER

Congratulations to the newlyweds!

Your wedding reception is a joyful whirlwind of emotion, a time to embrace your guests, thank them for being there, and raise a glass to your union.

Usually lasting around two hours, the reception can, of course, be adjusted to suit your wishes.



OUR CANAPÉS SUGGESTIONS

Cold canapés

- Arctic char gravlax with lemon and horseradish cream
- Beaufort cheese gougères
- Cabbage textures with mayonnaise and fromage blanc
- Smoked trout and avocado cannelloni
- Seasonal gazpacho
- Confit courgette with light hay mousse
- Hand-cut beef tartare

Hot canapés

- Dauphinoise potato mousse with country bacon
- Aubergine fritter with tomato condiment
- Herb-braised pork belly
- Confit leeks with walnuts and shallots
- Braised lamb shoulder with savoury jus
- Celery rolls with lovage and pine nuts
- Fried chard and marjoram ravioli

MENU TASTING

To help you approach your big day with complete peace of mind, we invite you to enjoy a complimentary tasting for two of your full wedding menu.



YOUR WEDDING BANQUET

EVERY INGREDIENT TELLS A STORY

Our Chef, Alexandre Baule, offers several suggestions to help you create a three- or four-course wedding dinner.

Your menu can be personalised to reflect your tastes and preferences.

MENU SUGGESTIONS

3-course menu *€135 per person*

Starter
Meat or fish course
Wedding cake

4-course menu *€175 per person*

Starter
Meat course
Fish course
Wedding cake

Starters

Perfect egg with seasonal vegetable cream
and garlic toast

or

Freshwater fish ceviche with caraway vinaigrette,
served with fennel salad (summer) or celery salad
(winter)

Main Courses

Sea bass fillet with lemon risotto
and seaweed sauce

or

Savoie trout with a celery medley and fish bone beurre
blanc (winter), or a courgette and nasturtium medley
(summer)

or

Lamb cannon with seasonal mushrooms
and rich jus

or

Veal fillet smoked with fir, light jus,
and carrot textures

Desserts

Strawberry fraiser (summer)

or

Chocolate and Piedmont hazelnut entremets

or

Saint-Honoré infused with meadowsweet

Cheese plate supplement - €15 per person
Wedding cake supplement - €20 per person



Wedding at
L'Alpage
Tuesday, September 05, 2023

Menu Card

With the help of our chef and
the team, we have created a menu
that is both delicious and
reflects the spirit of the occasion.

Drinks

and more to come...

DRINKS PACKAGES

TIME FOR A TOAST

WINE PACKAGES

Our wine packages include one bottle of wine for every two guests, as well as mineral water and hot beverages.

“Arc Alpin” Wine Package - €50 per person

“Grands Vignobles” Wine Package - €65 per person

OPEN BAR

For three hours, enjoy unlimited drinks including mineral water, soft drinks, beer, and spirits (vodka, gin, whisky).

Open bar without Champagne - €50 per person
Three hours without Champagne

Open bar with Champagne - €75 per person
Three hours with Champagne

Each additional hour of open bar is charged at €15 per person, per hour.

THE LITTLE EXTRAS

Indulge in those little touches that will make your wedding truly unforgettable. We're here to craft an evening that reflects your style, your wishes, and your imagination.

Here are a few suggestions:

Late-night snacks during the dance party

Candy bar - €8 per person

Croque-monsieur - €12 per person

Fruit skewers - €10 per person



THE EVENING

To celebrate and dance the night away, we can connect you with professional music providers who will ensure your evening is truly unforgettable.

Outdoor events must conclude by 9:00 p.m., while indoor celebrations may continue until 4:00 a.m.



THE DAY AFTER



POST-WEDDING BRUNCH

Savour the magic of your wedding into the next day. Brunch is the perfect occasion to relive the highlights of the celebration, hear your guests' stories, and share a little more of that unforgettable joy together.

Whether relaxed or more formal, your brunch can take place beneath the same marquee as the night before, outdoors if the weather allows, or in the comfort of our restaurants.

*Brunch is generally served over two hours,
from 10:00 a.m. to 12:00 p.m. or from 11:00 a.m. to 1:00 p.m.*

EXAMPLE BRUNCH MENU

€70 per person

Sweet Options:

Pastries and bread rolls, cereals, muesli, yoghurts, fromage blanc, cakes, seasonal tarts, tiramisu, fruit salad, pancakes or crêpes

Savoury Options:

House-smoked trout
Fried or scrambled eggs
Local cheeses
Mixed salads
Selection of local cured meats
Homemade quiche

Beverages:

Tea, coffee, hot chocolate, fresh fruit juices, mineral water, white and red wine*

**Based on one bottle for three guests
Mimosa supplement: €14 per person*

TO WIND DOWN

REST & RELAXATION

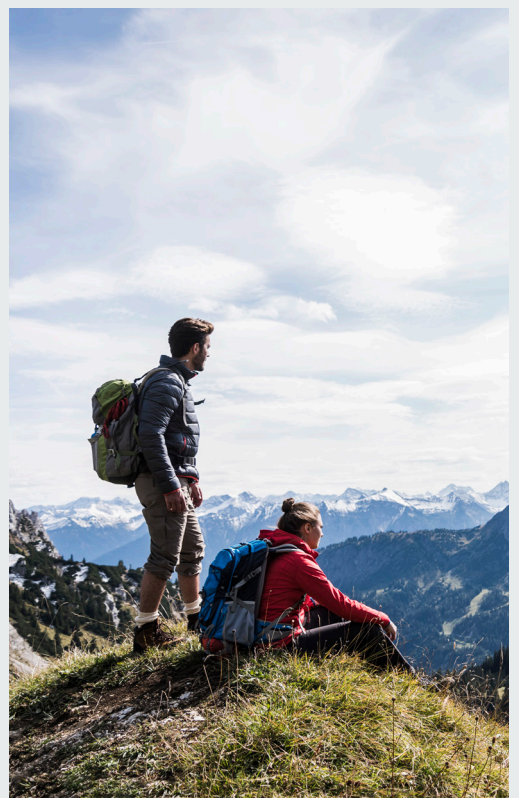
After a night of celebration, your guests may need a little time to recover. A spa treatment or a dip in the Swedish hot tub will be just what they need to unwind and recharge.





LOCAL ACTIVITIES

To make the most of their stay in Megève, your guests will enjoy the many experiences available both on-site and in the surrounding area - from hiking and cycling to, of course, skiing.



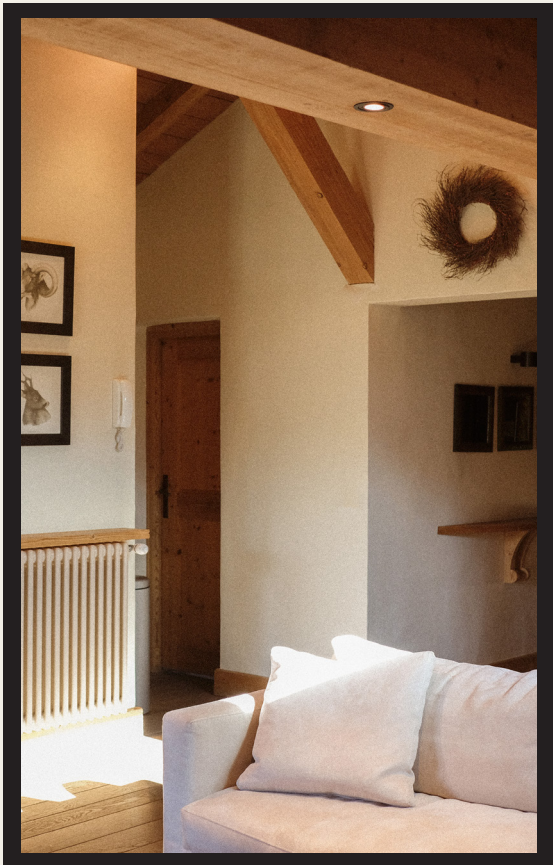
ACCOMODATION



AN INTIMATE RETREAT

L'Alpaga offers 60 accommodations, comprising 26 hotel rooms, 7 suite-apartments, and 6 private chalets.

For an intimate, bespoke experience, full privatisation of the hamlet is required for a minimum stay of two nights, with rates adjusted according to the season.



WEDDING



CHALET

CHALET EUSTACHE

Find refuge for two in L'Alpaga's magnificent Chalet Eustache.

Spread over three floors, this bridal chalet, both spacious and intimate, is the perfect haven for relaxation: by the fire in the large living room, or on the terraces and balconies, soaking up the sun and the mountain views, all in a setting that reflects the timeless charm and elegance of Megève.



PREPARATIONS

It's sometimes overlooked, but the place where you decide to get ready before the ceremony sets the tone for the rest of your day. Breakfast in your room, a glass of Champagne to add sparkle to the preparations - we cater to all your needs and are here to pamper you and help you experience magical moments.



PRIVATISATION



A WORLD OF YOUR OWN

Our 60 rooms offer your guests their own private sanctuary - a peaceful retreat to unwind after the celebrations.

Full hotel privatisation requires the booking of at least 37 of our rooms or suites for a minimum of two nights. Depending on your needs, you may also include our private chalets, each featuring three to six bedrooms, for a total capacity of 60 rooms.

We offer a single room rate, varying according to the season, which includes breakfast and access to our wellness facilities.

THE LITTLE EXTRAS

FURNITURE & DECOR

For your wedding tables, you may choose L'Alpaga's elegant white tableware, linens, napkins, and covered chairs. Should you wish for alternative styles, we will be delighted to connect you with our trusted partners.

The Ceremony

In the event of poor weather, the rental of a stretch tent is required for outdoor ceremonies. We can assist by putting you in touch with our selected suppliers to ensure everything is perfectly arranged.

OUR GIFT FOR YOUR FIRST WEDDING ANNIVERSARY

Should you wish to relive your special day at L'Alpaga, we invite you to enjoy a complimentary night's stay with breakfast. The date will be confirmed according to availability.





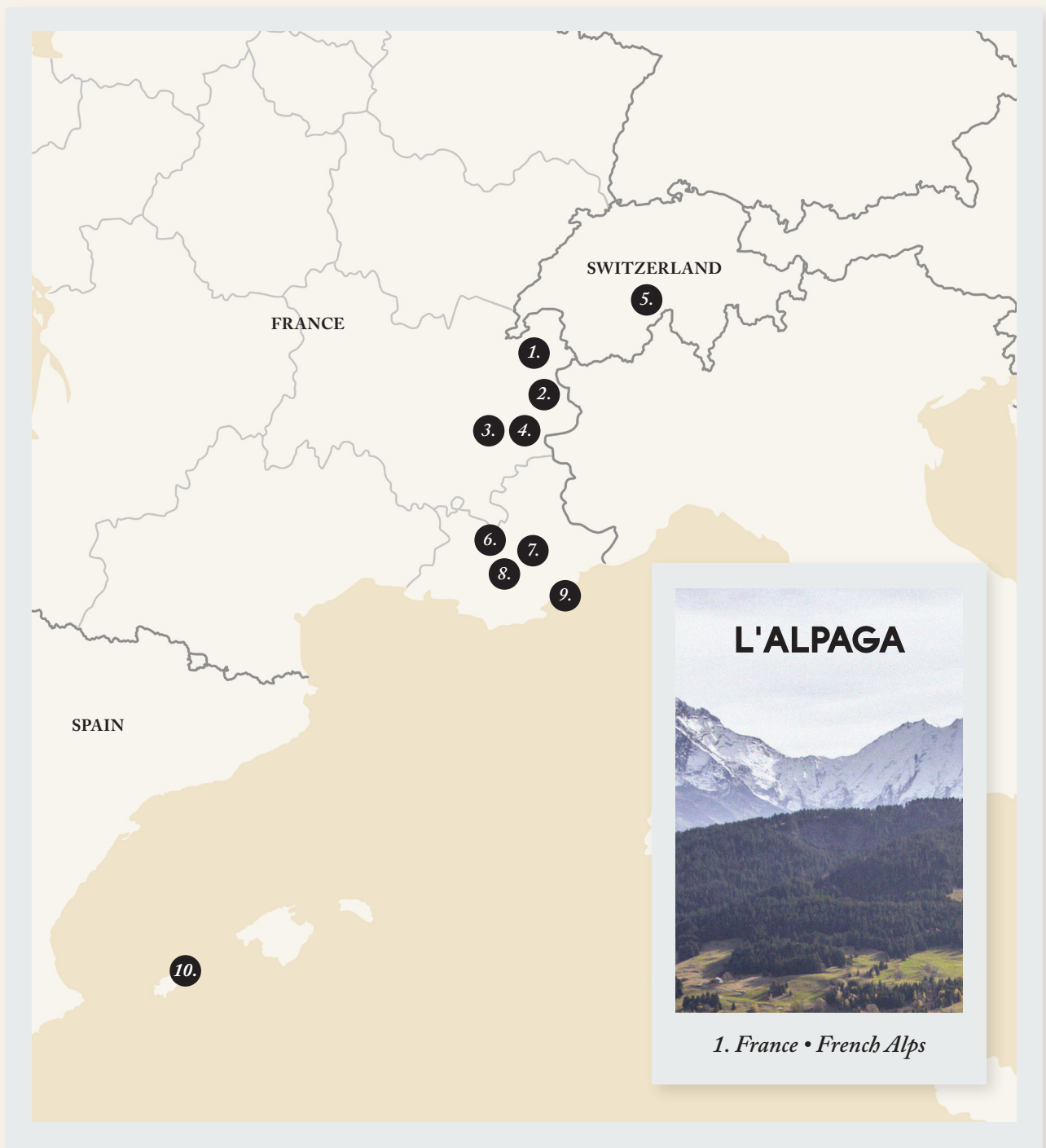
OUR TRUSTED COLLABORATORS

We're happy to share our recommendations for vendors that will help bring the day to life, such as photographers, live musicians, florists, hair and make-up artists. Likewise, our team can collaborate with your planner or team. To ensure you can savor every second of your special day without having to worry about the practical details, we highly recommend hiring a wedding planner.



BEAUMIER HOTELS

Explore the Beaumier collection, offering characterful properties
amidst inspiring natural settings.



CONTACT

events.alpaga@beaumier.com

+33 (0)4 50 91 48 70

+33 (0)6 31 15 65 19

