

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 m.

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 which has respected 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 arch of the Alpaga,
facing Mont-Blanc, a cut 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 drop of lanterns
and a night of dancing until dawn.

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

We can welcome up to 125 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 as well as possible, we will support you in the different stages: from testing your meal, to advice service 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, outdoors, on the terrace or in our gardens, as well as indoors.

Costs for setting up the seats: 5€ per person with white chairs. Possibility to rent transparent chairs in addition.

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	Passionnément	A la Folie
Champagne Busin Soft drinks Mineral waters	Champagne Bruno Paillard Cocktail of the bride and groom Soft drinks Mineral waters	Champagne Bruno Paillard Cocktail of the bride and groom Soft drinks Mineral waters
6 Canapés of your choice	6 Canapés of your choice Charcuterie or cheese platter	6 Canapés of your choice Charcuterie or cheese platter One show cooking
45€/pers	60€/pers	65€/pers



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 and herring caviar
Smoked trout and avocado
Tomatoes Gazpacho (summer season only)
Zucchini caviar, herb faisselles (summer season 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 natures, diots smoked, pormoniers)

















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€/pers

Cheese supplement 10€/pers Wedding cake supplement 10€/pers Supplement for a specific dessert home made by our Pastry Chef 100€/dessert





SUGGESTIONS FOR YOUR WEDDING MENU

STARTER

64 $^{\circ}$ 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)





















OUR DRINKS PACKAGES

Each wine package offered includes a bottle of wine for 3 people, still & sparkling mineral water, coffee and tea.

The examples of wine are given as an indication and may be subject to modification depending on the stocks of our suppliers.

WATER PACKAGE

Still & sparkling mineral water Coffee & Tea 10€ Per person

LOCAL WINES PACKAGE

- « Vin de Savoie Apremont Domaine Julie Portaz » or « Vin de France Petit Batard »
- « Vin de Savoie Mondeuse Domaine Grisard » or « Cote du Rhone La Muse Papilles Domaine Montirus » 35€ Per person

PREMIUM WINES PACKAGE

- « Chablis Maison Fevre » or « Sauvignon Blanc Saint Bris La Manufacture »
- « Bordeaux St Emilion Château Castel Ferignac » or « Lirac La Dame Rousse Domaine de la Mordorée » 50€ Per person

EXCLUSIVES WINE PACKAGE

- « Sancerre Domaine Fouassier » or « Chignin Bergeron de Savoie Domaine Adrien Berlioz »
- « St Emilion Grand cru Château Grand Faurie La Rose» or « Marsannay Les Mogottes Domaine

Magnien »

65€ Per person



OUR DRINKS PACKAGES

A LA CARTE

If you want more personal selections of wines & drinks, we would love to recommend you our wine list. Our sommelier is pleased to stay at your disposal to listen to you and guide you to choose your wine.

CORK FEES

We leave you the opportunity to bring the bottles that you wish. The following cork fees will be applied.

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, fruit juices & sodas, white & red wines, beers, vodka, gin, whiskey.

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

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



THE LITTLE ADDITIONNAL THINGS 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 disposal.

Candy Bar	5€/person
Late Snack Club Sandwich Salt snacks (Breadsticks, olives) Fruit Skewers	5€/person 5€/person 5€/person
Fireworks Flight lanterns Sparkling exit after dinner	From 2500€ 5€/lantern 50€
Sweet or salt break on arrival	On request
Cool or hot oshibori	5€/person
Guest gifts	On request





THE MATERIAL FOR YOUR WEDDING

We have selected various service providers for you, to assist 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€/person

Napoléon or Victoria Chairs From 7€/person

For the marquee/tent (mandatory)

Transparent marquee From 3500€ Nomad 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 person, for a period 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

SALTY

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

DRINKS

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 period.











OUR RATES ARE INCLUDING

- Continental breakfast buffet served at the restaurant
- Wifi internet access
- Access to the Alpaga Spa (Leisure pool, hammam, Scandinavian bath and outdoor sauna facing Mont-Blanc and fitness area)
- Hotel taxes and services (Except city tax 2.50€ per person 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 persons: 60€ per person.

YOUR WEDDING NIGHT

We 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 in the establishment with breakfast for your first wedding anniversary.

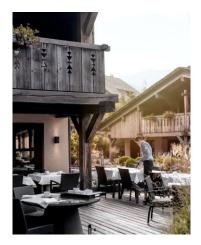
The date will be agreed together depending on availability and the opening of the hotel.



















CONTACT

Amélie Maupeu – Sales Manager Alpaga hotel *****

a.maupeu.alpaga@beaumier.com - + 33(0)4 50 91 48 72 - +33 (0)6 31 15 65 19















